

P R I S O N C I T Y B R E W E R S

SENTENCING

Volume 4 - Issue 2

G U I D E

February 2001

Meeting Location!!

This month's meeting is at the Poison Frog Home Brewery. Otherwise known as Phil's house. Map and directions are on the back page.



Next Meeting is Tues., Feb 13th

The dedicated style for the night will be Koelsch and Alt Bier. An informal judging will be held, and the best one will be smiled upon and lusciously devoured by the judges. And if its creator so wishes, he may send it on to Nationals for further competition.

Please bring some munchies, your own glass and a bottle or two of the night's style, preferably your own. If not, commercial examples are appreciated. (If you wish to coordinate purchases, call Dave). By all means, bring your own homebrew to share. Feel free to give and accept constructive criticism on beer you're sampling. Knowing what you did right and wrong is all part of making better beer.

Please observe good judgment when imbibing and don't drive while intoxicated.

Meeting Date/Style 2ND Tuesdays 7:30

*Denotes AHA Club Only Competition
Feb. - Alt & Koelsch, Phil Wilcox
March - Stout*, Ted
April - Herb Spice etc. beers* Bob L?
May - Bockanalia* Troy Rerucha?
Jun. - Weiss, Jeff Gier
Jul. - Mead, Mike & Tig O'Conner
August - Wit*
Sept. - California Common*

A Word From the Warden!!!

Its time to renew your dues everyone. \$20, Just like years past. If you can't make the meeting, please send Dave Falther a check to made out to him so we can continue sending you this newsletter.

Beer of the Month Club - Canned

These are quite expensive at about \$35 a month for a 12 pack of beer. Nobody spoke up so I guess we'll spend our nickels elsewhere.

Like where? Well its time for our annual donation to the HBD server fund, an on-line email homebrew forum that many members contribute too. And how about catering a Picnic Lunch for the brewers and their families at this years Big Brew? Any more ideas out there?????

Two Births!!!

Congratulations to Bill and Rhonda Saurbek, they are the proud parents of Gabriel Benjimen Saurbek, born January 8, 9 lbs 4 oz.

A new brewery to the club will be christened this weekend. Phil Wilcox and new brewer Troy Rerucha built a 2-tier manual RIMS with a Two-up design rather than the One-up, Two-down design of Phils. They are planning on both brewing this Saturday at Phil's parents plumbed and heated garage. Pale Ale and Keolsch are planned.



MONTHLY RECIPE

AP's Altber (Zum Uerige)

OG: 1.050-1.053 FG: 1.011-1.012

8# Weyermann Dark Munich or DeWolf- Cosyns Munich

1# Weyermann Melanoidin malt or DeWolf-Cosyns Aromatic

3 oz. Spalt pellet hops (~4.7% AA) boiled 90 minutes

Wyeast #1338 European Ale yeast

Mash for 1 hour at 156F.

Boil for 90 minutes.

Cool, oxygenate, pitch a 2L starter.

Ferment at 63F until done. I've found that there is little difference from lagering this beer.

You will have a little hop flavour and a touch of hop aroma despite the fact that all the hops are added at T-90 minutes. With that many hops, you simply have spillover of aroma and flavour.

Note this recipe presumes that you don't have any blowoff. If you anticipate blowoff, use 3.5 ounces of Spalt. I used the Aromatic or Melanoidinmalt because I'm doing a single-temp infusion mash and not a decoction mash. I believe these malts add some of the melanoidins that you would get if you did a decoction.

Al Korzonas,
Author of "Homebrewing - Volume I"
korz@brewinfo.com
<http://www.brewinfo.com/brewinfo/>



Styles - Koelsch and Alt Bier

As hard to believe as it is, they do still make Ales in Germany. While finding good commercial representations of these beers here in the states is sometimes next to impossible, there are a few if you look hard enough. For a good Koelsch go to the Royal Oak Brewery and restaurant. On your way back stop and see Matt Allyn at Copper Canyon for an Alt. They both have excellent representation on tap.

The new style guidelines have been published and they have been adopted by both the AHA and the BJCP. For a complete copy of the new guidelines visit the BJCP Home Page at www.bjcp.org.

8. KOELSCH AND ALTBIER

8A. Koelsch-Style Ale

Aroma: Light hop aroma, German noble or Czech Saaz hops, giving a light fruitiness. Maltiness none to low. No diacetyl, as this is a lagered beer resulting in a clean finish with just a hint of fruitiness from primary fermentation at ale temperatures. Low sulfur aroma, similar to that of pale continental lagers, is acceptable, particularly in a young Koelsch.

Appearance: Very pale to light gold. Very clear/brilliant. White head lingers as Belgian lace on the sides of the glass.

Flavor: Soft, rounded palate; light hop fruitiness and a delicate dryness to slight sweetness in the finish. Clean fermentation with just a little residual fruitiness from ale fermentation temperatures. No diacetyl. Medium-low bitterness. Balanced toward bitterness but malt character should not be completely overshadowed.

Mouthfeel: Light side of medium body. Medium carbonation. Smooth, crisp mouthfeel.

Overall Impression: A delicately balanced beer with just a hint of flavor/aroma hops and fruitiness that finishes dry to slightly sweet with a crisply refreshing bitterness over a base of smooth, rounded Pils malt flavor.

History: As an appellation, the Koelsch name can only be used for beers brewed in Koeln (Cologne), Germany, where it is a native style.

Comments: Brewed at ale temperatures, then cold conditioned to reduce fermentation byproducts.

Ingredients: European hops only. Pils malt; small amounts of wheat may be used (<25%).

Vital Statistics: OG: 1.040-1.048
IBUs: 16-30 FG: 1.008-1.013
SRM: 3.5-5 ABV: 4.0-5.0%

Commercial Examples: Available in Koeln only: Malzmuehle, Hellers, PJFrueh, Paeffgen, Sion, Kueppers. In the US: Hollywood Blonde.

8B. Duesseldorf Altbier

Aroma: Munich malt aroma, with a restrained fruitiness. Hop aroma may vary from low to moderate.

Appearance: Orange-copper to brown color, with brilliant clarity. Thick, persistent head.

Flavor: Assertively bitter, with intense Munich malt-derived flavor to support. Fruity esters should be restrained; some chocolatey notes are often present. Hop flavor should be low to medium.

Mouthfeel: Medium-bodied, with moderate carbonation. Some commercial examples have a dry finish resulting from a combination of high bitterness, higher attenuation, and moderate sulfate in the water.

Overall Impression: Bitterness is very high, especially in relation to the (moderate) gravity. Munich malt character lends balance, resulting in a bittersweet character. Very smooth from fermentation at the lower end of the temperature range for ales, followed by a period of lagering.

History/Comments: A very bitter beer with a pronounced Munich malt character. Ingredients, fermentation at low temperature (for an ale), and a lagering period combine to lend a cleaner palate than for most ales. Predates the isolation of bottom fermenting yeast strains, though it

approximates many characteristics of lager beers. Many Northern German Altbiers are lagers.

Ingredients: German Munich malt is essential to obtaining the necessary depth of malt character. Hops are traditionally Spalt, though other German varieties are often used.

Vital Statistics: OG: 1.040-1.055
IBUs: 40-60 FG: 1.012- 1.019
SRM: 11-19 ABV: 5-5.5%

Commercial Examples: Zum Uerige, Zum Schluessel, Im Fuchschen, Widmer Ur-Alt, Schumacher.

8C. Northern German Altbier

Aroma: Little aroma; malt should dominate to the extent that any aroma is discernible.

Appearance: Copper to brown color; very clear. Good head retention.

Flavor: Assertively bitter yet balanced. Munich malt-derived flavor, along with a chocolate-like malt aspect, supports the bitterness. Esters are restrained, and hop flavor should be low to medium.

Mouthfeel: Medium body, with an overall balanced impression.

Overall Impression: A very clean and relatively bitter beer, balanced by Munich malt character. Less intense than the Duesseldorf version of Altbier.

Comments: Most Altbiers produced outside of Duesseldorf are of the Northern German style. Many are simply moderately bitter brown lagers.

Ingredients: Typically made with a Pils base and colored with roasted malt or some dark color syrup. May include Munich malt. Hops are traditionally Spalt, though other German varieties may be substituted.

Vital Statistics: OG: 1.040-1.055
IBUs: 25-40 FG: 1.012-1.019
SRM: 11-19 ABV: 5-5.5%

Commercial Examples: DAB Dark, Diebels Alt, Alaskan Amber, Grolsch Autumn Amber.

COOKING WITH BEER

By Susan Rankert (AABG)

This recipe is one I have used many times and have used it for experimentation as the beer flavors are such an important component.

Pork Chops Brussels Style

(From *Everybody Eats Well in Belgium Cookbook* by Ruth Van Waerbbeke)

4 1 in thick pork chops
salt and fresh ground pepper
2 Tb flour
2 Tb unsalted butter
1 Tb vegetable oil
3 large white or yellow cooking onions
(baseball to softball size), thinly sliced
1/2 tsp dried thyme (or 1 sprig fresh, if available)

1/2 cup beer (Duvel is the recommended beer, and is delicious. I have also used Maudite and other strong Belgian style blondes with excellent results)
1-2 Tbs cornstarch
1 Tb water
1/2 tsp cider vinegar

Dredge the chops in the flour seasoned with the salt and pepper. Shake off excess and sauté over high heat in butter/oil combination (butter should not be smoking, however), 3-4 minutes per side until golden brown. Remove chops from pan and set aside.

Sauté onions in same pan over medium heat 5-7 minutes until light brown and soft. Season with salt, pepper, and thyme.

Deglaze the pan with the beer, using a wooden spoon to scrape up and blend in all the bits stuck to the bottom of the pan.

Serve with the porkchops resting on the sautéed onions, with a bit on top as garnish. Great served with simple boiled potato, salad, and crusty bread. And of course, a glass of the beer used in the recipe.

As I said, this recipe shows off the beer flavors nicely. I have also made it with sour browns such as Rodenbach (worked, but not as nicely as the sweeter strong ales). Using a Bavarian dunkle gives them a nice München bierhall taste. And a smoked beer such as Schlenkerla is another excellent choice. A variation I am contemplating now is adding some sliced tart apple (Northern Spy?) in place of some of the onion and using a sparkling hard cider from Normandy. I would stick with beers with either a maltly profile, (*Continued on the back page*)

Big Brew 2001

The AHA Big Brew will again coincide with National Homebrew Day on the first Saturday of May (May 5th in 2001). I plan on brewing and celebrating with the folks at the Southern California Homebrewers Festival.

The ancient Chinese cyclical calendar declares this the year of the CAP, so we have turned to Jeff Renner's recipe for "Your Father's Mustache." Because not all homebrewers have the system to lager, we have also added an American Brown Ale to the official recipe list and for the brewers of hybrid styles, we have received permission from Scott Abene to use his Cream Ale recipe, entitled "Genessee My Butt."

Versions of each recipe will be available for brewers who choose to employ extract kits, extracts with specialty grains and all-grain. These ideas were forwarded by an informal committee of brewers who have been involved in past Big Brews.

One of my goals with forwarding two lighter colored styles as official recipes is that the brewing and sampling of these beers may serve as a friendly gateway to our hobby with individuals who have chosen not to investigate deeply into the world of beer due to fear of beer color or body.

A simultaneous toast will again happen at noon central time.

Paul Gatza
Director-American Homebrewers Assoc.

2001 G.A.B.F.

Brewing Matters, one of the sister divisions of the American Homebrewers Association here at the Association of Brewers, is pleased to announce official dates for the 2001 Great American Beer Festival. The GABF will be September 27 through 29, 2001 in the Colorado Convention Center. We hope that the 20th anniversary of the GABF rewarding for all who come to Denver. The Denver Marriott City Center will again be the host hotel for the festival.

Paul Gatza
Director-American Homebrewers Assoc.

RAF 2001

The 2001 Real Ale Festival is March 1-3.

Key Attractions

The largest collection of cask ales outside of Britain. (Over 150 this year) Award-winning Cask Ales from scores of American breweries.

- National Cask Ale Competition Awards
- Homebrewed Real Ale Brew-off
- Bottle-Conditioned Beer Awards
- Bottle-Conditioned Real Ale Tasting All Weekend
- It's our Fifth Festival – who knows what we'll do to celebrate!

Great ale, great fun!!!!!! That's why we call it "A firkin great beer festival."

Details

All events will take place at: Goose Island Wrigleyville, 3535 N. Clark Street, Chicago, Illinois

This year's festival will sprawl through Goose Island Wrigleyville, (directly across the street from the historic home of the Chicago Cubs) where you will find great pub ambiance and the perfect accommodations for quaffing beers from brewers all-over America and across Britain.

Schedule of Events

Please read notes below for conditions and rules pertaining to each event.

Thursday, March 1:

Festival Reception and Homebrewed Real Ale Brew-Off 6-10 pm
Bottle-Conditioned Beer Awards
Ceremony 8:30 pm

Friday, March 2:

Tasting Session #1: 5-11 pm

Saturday, March 3:

Winners of Cask Ale Competition announced at Noon.

Tasting Session #2: Noon-5 pm

Tasting Session #3: 6 pm to 11 pm

Judging of the commercial beers is scheduled for Thursday afternoon and Friday during the day.

COOKING WITH BEER

(From page 3)

or a wine-like beer from Flanders. A pils may not stand up to the onion, an IPA might be over the top with the herbal hops. But experimentation is part of the fun in cooking with beer! If you or a fellow homebrewer has made any beers in any of these styles- try them out!



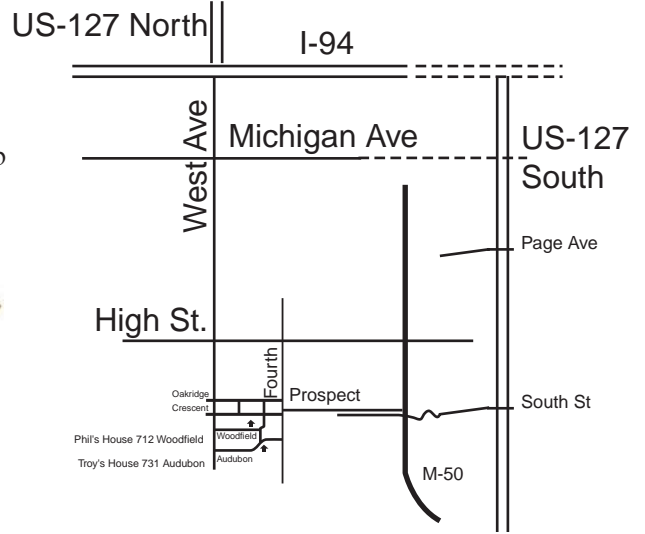
The Masters Championship of Amateur Brewing ("MCAB") is a grass roots amateur brewing championship. The format of the MCAB is a small, invitation "champions' championship," where the very best amateur brewers compete head-to-head in the some of the most competitive styles under ideal conditions, and with the highest quality judging. The MCAB3 will be held April 27-29, 2001 at Pyramid Brewery in Berkeley California.

New Beer Store!

Pat Flahie reports that the renovated "Quick-Mart on W. Michigan and Wisnor has an incredible selection! Check it out for yourself!

This Month's Meeting is at Phil Wilcox's House

The easiest way to get to Phil's house is from West Ave. This is the main North/South street in town. From the North side of town or I-94/127N, take West Ave all the way through town and hang a left on Woodfield. It's the fourth to last house on the left side of the only block. Feel free to park out front or on the side street. 712 Woodfield is the address. 796-0569 is the phone if you get lost. If you live South of town, you need to remember that Woodfield doesn't go through to Fourth. Take the left on Audubon and go down a block to Briarcliff and hang a right. This will take you to Woodfield--just four houses up from the corner is Phil's house.



ZYMURGY!

Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. I believe discount subscriptions are granted to club members.

Visit us on the Internet: <http://hbd.org/prisoner!!!!!!!!!!!!!!>

ADDRESS CORRECTION REQUESTED
 C/O Dave Falther
 6547 Woodmere
 Jackson, MI 49201
 Phil Wilcox
 712 Woodfield Dr.
 Jackson, MI 49203
 Email: cguillivool@modempool.com
 philwilcox@cmsenergy.com
 (517) 784-9980
 (517) 796-0569

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