

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

SENTENCING

Volume 4 - Issue 3

G U I D E

March 2001

Meeting Location!!

This month's meeting is at Ted Mallot's house in Vandercook Lake. If you can find Vandercook Lake High School, you can find Ted's house, its right smack next door! A map is on the back page.

Next Meeting is Tues., March 13

The dedicated style for the night will be Stout. A formal judging will be held, and the best homebrewed stout 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
March - Stout*, Ted
April - Herb Spice etc. beers* Dave F.
May - Bockanalia* Troy Rerucha
Jun. - Weiss, Jeff Gier
Jul. - Mead, Mike & Tig O'Conner
August - Wit* Phil Wilcox
Sept. - California Common*
Oct. - Oktoberfest
Nov. - Mild*
Dec. - Porter

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 a check made out to Dave Falther so we can continue sending you this newsletter.

Fresh from the RAF!

Phil and Troy had a blast at the Real Ale Festival in Chicago the first of the month. More of us should make an attempt to get to this event. There is no other like it outside of England. 47 Casks of ale from England, double that from brewers here in the U.S. and then add in the bottled beer competition. WOW!! So much Ale so little time.

The Club's entry "Prison City Brewers - Eccentric Ale" did fairly well. It was very well received by brewers who like spiced ales, others hated it. The original gravity was 1.094 and the final gravity was 1.026. This makes for a whopping 10.1% alcohol by volume! Special thanks to Phil DeVore at Wine Analytics for alcohol and final gravity analysis.

Phil and Troy volunteered to pour beer on Saturday and had a great time doing so. They got to pour beers for famous brewers like Ron Maier from Rouge, Nick Floyd from Three Floyds BC, Fred Scheer from Bosco's and other beer notables like Fred Eckard, Ray Daniels, Randy Moesher, Paul Gatzka and Stephanie Johnson from the AHA.



MONTHLY RECIPE

All Rye-T Stout

This has to be the best stout I have ever made. Since I have made the move to all-grain, this will be the only stout recipe for me. The flavor is dry and what you would expect from a stout. The rye and the cara-pils has made it very thick, just like Guinness. If I have to adjust anything, I would add more hops...say about another 1/2 oz of Fuggles for the 1 hour boil. This stout is thick, very dark, overly smooth and won't stay in my glass for very long.

Ingredients:

8 lbs 2 row malt
1.1 lbs flaked rye
1/2 lb cara-pils malt
3/4 lb roast barley
1/4 lb black patent malt
1/4 lb chocolate malt
1/4 lb crystal malt [80L]

3 oz Fuggles leaf hops [4.2%- for 60 min. ->12.6 HBU]
1 oz Goldings leaf hops [5.2%- for 10 min.->0 HBU]
1 pinch Irish moss
WYeast London Ale [1028] + Starter

Procedure:

Grind all grains and place them into the mash. Mash in at 71C (160F). Temperature should drop to 66C (152F). Mash for 2.5 hrs at 66C (152F). Mash out for 5 min at 76C (169F). Sparge 6gal @71-76C (160F-169F). Boil for 1 hour. 3 oz of Fuggles for 60 minutes. 1 oz of Goldings and Irish moss for last 10 minutes. Cool, remove trub, and pitch.

Ferment at room temperature 20C (68F) until fermentation ceases. About 10 days. A single stage fermentation was used. Then bottle or keg as desired (I kegged it).

Specifics:

O.G.: 1.060
F.G.: 1.020
Primary Ferment: 10-14 days

Styles - Stout

Guinness is always the first that comes to mind in this style of beer, but it is hardly the only good example. Some would even argue that it is not the best either! Among the die-hard dry stout fans there has become a widening rift between those Dubliners in the south preferring Guinness and those from the north who prefer Murphy's Dry Stout. Both are now available here in the U.S. and with a little luck we will try them both at the meeting.

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.

16A. Dry Stout

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent. Esters low to medium. Diacetyl moderate to none. Hop aroma low to none.

Appearance: Deep garnet to black in color. Clarity is irrelevant in such a dark beer. A thick, creamy, long-lasting head is characteristic.

Flavor: Moderate acidity/sourness and sharpness from roasted grains, and medium to high hop bitterness, provide a dry finish. Balancing factors may include some creaminess, moderate to low fruitiness, and medium to no diacetyl.

Mouthfeel: Medium-light to medium body, with a creamy character. Low to moderate carbonation.

Overall Impression: A very dark, roasty, bitter, creamy ale.

History: The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more "stout" body. Modern versions are brewed from a lower OG and no longer reflect a fuller body than porters.

Comments: This is the draught version of what is otherwise known as Irish stout. Bottled versions are typically brewed from a significantly higher OG and may be considered foreign extra stouts.

Ingredients: The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add a creaminess. A small percentage of soured beer is sometimes added for complexity. Water should have high carbonate hardness.

Vital Statistics: ABV: 3.2-5.5%
OG: 1.035-1.050 FG: 1.007-1.011
IBUs: 30-50 SRM: 35+

Commercial Examples: Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout.

16B. Sweet Stout

Aroma: Mild roasted grain aromas. Fruitiness can be low to high. Diacetyl medium to none. Hop aroma low to none.

Appearance: Very dark amber to black in color, which makes clarity essentially unimportant. Creamy head.

Flavor: Dark roasted grains and malts dominate the flavor as in dry stout, though there is medium to high sweetness. Hopping is moderate and tends to be lower than in dry stout, emphasizing the malt sweetness.

Mouthfeel: Full-bodied and creamy. Carbonation low to moderate.

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale.

History: An English style of stout.

Comments: Gravities are low in England, higher in the exported product.

Ingredients: Lactose is sometimes added to provide additional residual sweetness. High carbonate water is all but essential.

Vital Statistics: ABV: 3-5.6%
OG: 1.035-1.066 FG: 1.010-1.022
IBUs: 20-40 SRM: 35+

Commercial Examples: Mackeson's XXX Stout, Watney's Cream Stout, Samuel Adams Cream Stout, Tennent's Milk Stout.

16C. Oatmeal Stout

Aroma: Mild roasted grain aromas.

Fruitiness should be low to medium. Diacetyl medium to none. Hop aroma low to none.

Appearance: Black in color. Thick creamy head. Dark color will likely obscure any clarity.

Flavor: Medium sweet to medium dry, with the complexity of dark roasted grains prominent. Medium hop bitterness with the balance toward malt. Diacetyl low to medium. May have a slight nuttiness.

Mouthfeel: Full bodied, smooth, silky, with an oily or even mealy texture from the oatmeal.

Overall Impression: A very dark, full-bodied, roasty, malty ale.

History: A variation of sweet stout that is usually less sweet than the original.

Comments: Between sweet and dry stouts in sweetness.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal used to enhance fullness of body and complexity of flavor. Hops for bitterness only. Ale yeast. Water source should have some carbonate hardness.

Vital Statistics: ABV: 3.3-6.0%
OG: 1.035-1.060 FG: 1.010-1.018
IBUs: 20-50 SRM: 35+

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Mclay's Oatmeal Stout

12C. Russian Imperial Stout

Aroma: Fruity esters, reminiscent of dark fruit, merged with intense roastiness and maltiness. Hop aroma is usually also present.

Appearance: Very dark reddish-black color; opaque.

Flavor: Intensely fruity and malty, backed up by balancing roastiness and prominent hop bitterness and flavor. A "burnt currant" character may be present, along with a suggestion of cocoa or strong coffee. Alcoholic strength should be evident, along with a deep, complex malt flavor. The finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness and warming character.

Mouthfeel: Very full-bodied and rich, with intense flavors and perceptible alcohol presence. Carbonation is relatively low.

Overall Impression: An intensely flavorful beer. Roasty, fruity, and bitter-sweet, with a notable alcohol presence. Dark fruit melds with roasty, burnt, almost tar-like sensations.

History: Said to be popular with the Russian Imperial Court.

Comments: Brewed to high gravity and hopping level in England for export to the Baltic States and Russia.

Ingredients: Well-modified pale malt, with generous quantities of roasted grain. Flavor and aroma hops should include English varieties for authenticity. Alkaline water would balance the abundance of acidic roasted grain in the grist.

Vital Statistics: ABV: 8-12+%
OG: 1.075-1.095+ FG: 1.018-1.030+
IBUs: 50-90+ SRM: 20-40

Commercial Examples: Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King.

Big Brew 2001

The AHA Big Brew will again coincide with National Homebrew Day, 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 "Genesee 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.

PS. I have also have word that Phil Wilcox is designing us a really cool T-Shirt for the event!

Eccentric Ale

Several folks have asked for the - ahem, recipe for what we created, so here it is. We still have 5 gallons to bottle and distribute to those who helped make it. Please bring bottles to the meeting and give to Phil He is running out.

12 lbs Amber Malt
9.25 lb Durst Pils Malt
4 lbs 20L Munich
2.5lbs 60L caramel Malt
2.4 lbs Oat Malt
1.25 lb Flaked Maize
1 lb Rye Malt
1 lb caramalt
1 lb rauch malt
1 lb flaked barley
.5 lb toasted malt

1/2 lb Lactose
29 cloves
55 black peppe
corns
26 turkish pepper
corns
3 vanilla beans
2 tbls coriander
1.074 preboil
1.094 post boil
1.026 final gravity
10.1% abv

Best of luck on the mash schedule. We attempted a single infusion mash at 150°. But didn't get there, since we forgot to put in the mash screen. What a mess of emptying, refilling and recirculating that was!

EGCENTRIC



JAIL ALE

COOKING WITH BEER

Here is another couple of recipes using beers- Salad dressings! They come from the *Great American Beer Cookbook* by Candy Schermerhorn.

This first one is used on grilled, sautéed or roasted veggies as an antipasto (sliced zucchini, mushrooms, onions, peppers, tomatoes, etc.)

8 cloves garlic
1 tablespoon olive oil
1/2 tablespoon dried oregano
1/2 teaspoon salt (kosher, if you can)
1 1/4 cups extra-virgin olive oil
1/4 cup Rauchbier or other smoked beer
2 tablespoons balsamic vinegar
1/2 teaspoon freshly ground black pepper
1/4 teaspoon crushed red pepper flakes
1 tablespoon chopped fresh basil

Toss the garlic cloves with the olive oil and oregano together in a small baking dish and roast until soft (the skins will pop) at 300°.

Mash roasted garlic with salt. Whisk together with the olive oil, balsamic vinegar, smoked beer, pepper, red pepper flakes, and basil. Pour over the roasted, grilled or sautéed veggies. You can also toss in black olives, chunks of smoked provolone, or other goodies. Let set for about two hours before serving.

This next one is great on spinach salads. Fresh spinach leaves, perhaps crumbled bacon, a tart fruit like raspberries, mandarin oranges, or strawberries, red onion, and croutons. Or use those Durkee fried onions in place of the red onion and/or croutons.

1/2 cup unsalted butter
1/3 cup Tate and Lyles Golden Syrup
1 cup sugar (Turbinado, if you've got it)
1/2 cup Vienna lager (I use the Mexican beer, Bohemia) or a Märzen would be nice
1/2 cup heavy cream
1/3 to 1/2 cup balsamic vinegar

Heat butter and syrup on low, blend in the sugar, stirring until dissolved.

Add the beer and the cream. Bring to a slow boil and cook for about 6 minutes. Don't stir it while it is boiling. Let cool. (At this point, this makes a fabulous caramel dessert sauce!)

Continued on the Back page



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.

Cooking with Beer (From Page 3)

Add the vinegar, and let stand about 10 minutes before using.

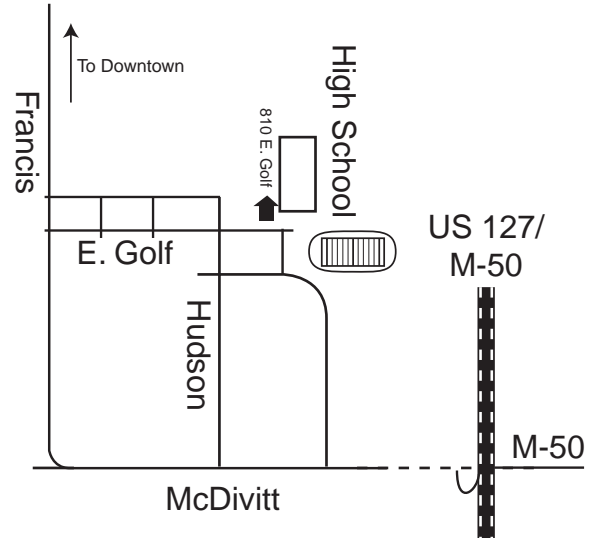
This makes a lot (2 1/2 cups). You can save the remainder, or use half as the dessert sauce and half as the salad dressing. And no, this is NOT low cal, low fat!

Hope you enjoy these!

Susan Rankert, AABG

This Month's Meeting is at Ted Mallot's House

The easiest way to get to Ted's house is off of Francis. Francis is a major North/South street and forms much of the east boundary of the city limits on the south side of town. It starts downtown at the end of Michigan Ave in front of the Post Office and State of Michigan building. If you like you can just take West Ave south through town till you get to High St. Turn left (east) on High St and proceed past my old house till you get to Francis. Then take the right on Francis and follow it till you get to Vandercook. Your getting close at Krupa's Boat Mart. Take the second left which should be Golf proceed till you get to Ted's house at 810 E. Golf. If you get lost, call us at 784-0186.



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!!!!!!!!!!!!>

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