

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

SENTENCING

Volume 4 - Issue 4

GUIDE

May 2001

Meeting Location!!

This month's meeting is at Troy Rerucha's house. If your not sure how to get there, go to Phil's house and park. Then two houses to the end of the street and take a right onto Briarcliff. Troys house is now directly infront of you on the next block. Map and directions are on the back page.



Next Meeting is Tues., May 8th

The dedicated style for the night will be Bock. A formal judging will be held, and the best homebrewed entry 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.

Meeting Date/Style 2nd Tuesdays 7:30

*Denotes AHA Club Only Competition
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



Big Brew-A Blast!

For the fourth consecutive year the Prison City Brewers had a great time brewing out at the Elks. A lot more family and friends showed up this year. There were close to 50 folks out there enjoying the sunshine and fresh beer. Thanks to Phil Wilcox and Dave Falther for providing the fresh beer. Thanks to Dave Falther, Blair Beringer, and Phil Wilcox for getting ingredients, a special thanks to Joe Short and Jeff Ricker for donating ingredients. Thanks to Harry Sabourin, Jeff Gier and Phil Wilcox for getting the Brewing water. And finally, a thankyou to all of our wives for letting us spend a georgous saturday brewing with friends instead of mowing the lawn and cleaning out the gutters!!!

Beers for This Meeting

Last month we got a little crazy for the Stout Bout. Lets try to be a little more senseable with Bock's. These are bigger beers and I don't want a DUI tickets on anybonds record. This is still a homebrew club and we should be sampling more homebrew than commercial beer. So bring your homebrew and bring a bock if you don't have one in your bottle cellar. - The Warden

MONTHLY RECIPE

Boxing Day Bock

Spencer W. Thomas

This was the first batch in my new mash/lauter tun, the procedure required some fine-tuning. Thus the multiple infusions, etc. It came out as a borderline "Helles Bock." Probably should have left out the chocolate malt.

Ingredients:

- * 10# Belgian Pilsener Malt
- * 3# Belgian Munich Malt (above Corona crushed)
- * 0.5# M&F Crystal malt
- * 2 oz chocolate malt (above pre-crushed at the HB shop)
- * 4oz Hallertau plugs @ 2.9%
- * 2oz Saaz plugs @ 3.1%
- * Wyeast Munich Lager (2308)

Procedure:

Mix Pilsener & Munich malts in mash tun, infuse 10.5qts H2O@170F (mash temp 137F -- oops!), infuse additional 3qt @boiling (mash temp to 145F -- sigh!), decoct 3qts (pretty thick) to boiling (mash temp to 156F -- finally!) Meanwhile, steep crystal in 1qt H2O @165F. Mash 1hour. Infuse 3gal @boiling to 165F, add crystal & chocolate malts & stir. 15min rest. Start sparge, recirculate 6 qts. Sparge to 6.5gal (ending sparge gravity 1.010@150F == 1.026??)

Boil 1.5 hours. Hop schedule:
2 oz Hallertau @ 30 min
1 oz each Hallertau & Saaz @ 60 min
1 oz each @ 75 min

Chill & rack. Yield approx 4 gal @ 1.066.Ptch yeast from 1pt starter. Move to cellar @58F. After two days, krauesen is evident, move to fridge @50F. Primary time: 6 weeks 24 hour diacetyl rest at end. Bottled at FG 1.022, lagered in bottle.

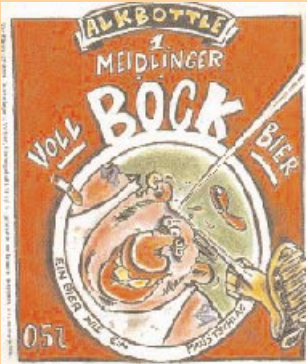
Styles - Bock

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. So why are we having Bock month so far out of its usual May place? Well, because I wanted to! Bock is what got me into brewing in a big way. It was the first beer I made on my own. And though I tried to make it in time for Thanksgiving, it really wasn't ready till after Christmas. By the time we moved into our first house in Jackson in February it was marvelous! My moving crew was turning down the Bass and Sam Adams in favor of my 2nd batch of beer! I was hooked! What was the date I made that beer on? October 10, 1995. And that is why we are drinking bock this month!

14. BOCK

14A. Traditional Bock

Aroma: Strong aroma of malt. Virtually no hop aroma. Some alcohol may be noticeable. Diacetyl or esters should be low to none.



Appearance: Deep amber to dark brown color. Laging should provide good clarity despite the dark color. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich and complex maltiness is dominated by the grain and caramel flavors of Munich and Vienna malts. A touch of roasty character may be present but is rare. No hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish.

Mouthfeel: Medium to full bodied. Low to moderate carbonation.

Overall Impression: A dark, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Dunkel. A Bavarian specialty that is most closely associated with serving in winter and spring seasons.

Comments: Decoction mashing may enhance the caramel and melanoidin flavor aspects of the malt.

Ingredients: Munich and Vienna malts, rarely any dark roasted malts, never any non-malt adjuncts. Continental European hop varieties are used, for bittering only. Lager yeast. Water hardness can vary.

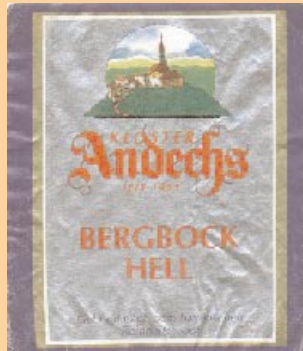
Vital Statistics: OG: 1.064-1.072
IBUs: 20-35 FG: 1.013-1.020
SRM: 14-30 ABV: 6-7.5%

Commercial Examples: Aass Bock, Hacker-Pschorr Dunkeler Bock, Dunkel Ritter Bock, Einbecker Ur-Bock.

14B. Helles Bock/Maibock

Aroma: Moderate to strong malt aroma. Hop aroma should be low to none. Aromas such as diacetyl or fruity esters should be low to none. Some alcohol may be noticeable.

Appearance: Golden to amber in color. Laging should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.



Flavor: The rich flavor of continental European pale malts dominates. Little or no hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish. Perception of hops may be more apparent than in darker Bocks.

Mouthfeel: Medium-bodied. Moderate carbonation.

Overall Impression: A relatively pale, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Helles. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: A pale type of Bock beer.

Ingredients: Pale lager malts. No non-malt adjuncts. Continental, European hops. Water hardness varies. Lager yeast.

Vital Statistics: OG: 1.064-1.072
IBUs: 20-35 FG: 1.011-1.020
SRM: 4-10 ABV: 6-7.5%

Commercial Examples: Ayinger Maibock, Spaten Premium Bock, Pschorr Maerzenbock, Wuerzburger Maibock, Hacker-Pschorr Maibock, Augustiner Hellerbock, Fieders Bock Im Stein, Forschungs St. Jacobus Bock.

14C. Doppelbock

Aroma: Intense maltiness. Virtually no hop aroma. While diacetyl or esters should be low to none, a fruity aspect to the aroma often described as prune, plum or grape may be present due to reactions between malt, the boil, and aging. A very slight roasty aroma may be present in darker versions.

Appearance: Gold to dark brown in color. Laging should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Very rich and malty, infrequently a touch of roastiness. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusel oils) should be very low to none. Little to no hop flavor. Hop bitterness varies from moderate to low but always allows malt to dominate the flavor.

Mouthfeel: Full-bodied. Low carbonation.

Overall Impression: A very strong, rich, lager beer.

History: A Bavarian specialty invented in Munich by the brothers of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but pale versions have also been made.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occasionally a small fraction of dark-roasted (burnt) malt in those. Continental European hops. Water hardness will vary. Lager yeast.



Vital Statistics: OG: 1.073-1.120
 IBUs: 20-40 FG: 1.018-1.030
 SRM: 12-30 ABV: 7.5-12%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator, EKV Kulminator "28," Loewenbraeu Triumphator, Hacker-Pschorr Animator, Old Dominion Dominator.

14D. Eisbock

Aroma: Dominated by malt. Definite alcohol presence. No hop aroma. No diacetyl or esters.

Appearance: Deep gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich malt and concentrated alcohol. No hop flavor. Hop bitterness just balances the malt sweetness to avoid a cloying character. No diacetyl or esters.

Mouthfeel: Full-bodied. Carbonation low.

Overall Impression: An extremely strong lager beer.

History: A Kulmbach specialty traditionally brewed by freezing a Bock or Doppelbock and removing the water ice to concentrate the flavor and alcohol content.

Comments: The process of concentrating the alcohol content by freezing may impart significant smoothness to the flavor. The effective OG range due to the freezing effect is 1.092-1.150.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occasionally a small fraction of dark-roasted malt in those. Continental European hops for bitterness only. Lager yeast. Water hardness will vary.

Vital Statistics: OG: 1.064-1.120
 IBUs: 25-50 FG: 1.023-1.035
 SRM: 18-50 ABV: 8.6-14.4%

Commercial Examples: Niagara Eisbock.

This Month's Meetings is at Troy Rerucha's house

The easiest way to get to Troy'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 Audubon. 731 Audubon is the address. It's the only driveway on the middle block. I would'nt park out front on Audubon but feel free to fill the driveway or use the side street (Briarclif). 782-5947 is the phone if you get lost. If you live South of town hang a left on Audubon from Fourth St. See you there!!!!



ZYMURGY!

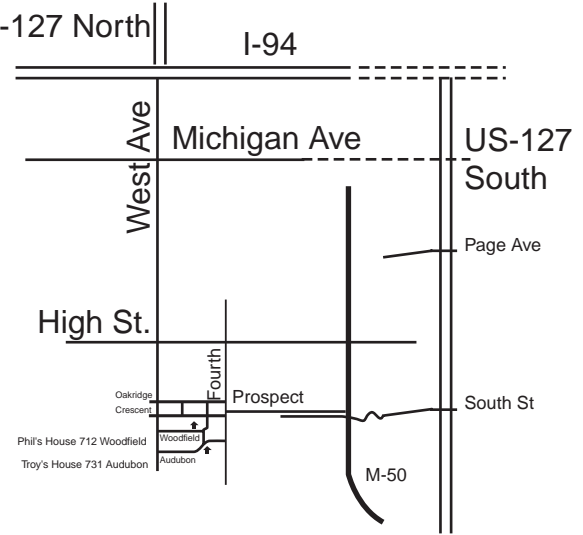
Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. I believe discount subscriptions are granted to club members.

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

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ADDRESS CORRECTION REQUESTED



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BREWERS



PRISON CITY