

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

SENTENCING

Volume 4 - Issue 4

G U I D E

May 2001

Meeting Location!!

This month we are meeting at Jeff Giers Bug House Brewery. Jeff lives on the North-East side of town. For a map and directions, see the back page.



Next Meeting is Tues., June 12th

The dedicated style for the night will be Weiss. No formal judging will be held, but none-the-less the best homebrewed entry will be smiled upon and lusciously devoured by all those in attendance. And if its creator so wishes, he may send it on to the upcoming Michigan State Fair 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

Jun. - Weiss, Jeff Gier

Jul. - Mead, Mike & Tig O'Conner

August - Wit* Phil Wilcox

Sept. - California Common*

Oct. - Oktoberfest

Nov. - Mild*

Dec. - Porter

Jan. -

Beers for This Meeting

Last month was better than the Stout Bout. But this is still a HOMBREW club. My goal is that we always have more homebrews to taste and talk about than commercial beers. Please only bring commercial beer of the nights style and if and only if you don't have any homebrew.

That said, the "Super Lotto" party store at Michigan and Wisnor has many great examples of wheat beers. I really appreciate the effort this store has put forth in bringing this kind of selection to Jackson. There has never been a store in Jackson that carried 30+ beers I have never had before! If you know of a beer, they can find it for you if its available. They even have a selection of meads! There were five by my last count, including the famous Benratty of Scotland. Call Dave to coordinate purchases. - The Warden

Mead Meeting is Next!

Our annual mead meeting is, as always next month at the Aipary (July 10th). Please make a special effort to put this on your calendar. This is always a special meading with a number of special guests. Please encourage your spouse or girlfriend to come along, having the choice of two drivers is a very good thing as we brewers are not used to sampling multiple 10-14% alc. meads, the way we sample multiple beers at a regular meeting.

At the JBC

All the beers on line are now Joe's. On the handpull was the IPA. Very nice, and very fresh. I also had the Nicey Spicy Wheat. While not for everyone this is a nice light spiced wheat with a number of interesting spices to mull over.

MONTHLY RECIPE

Solstice Summer Wheat Ale

For 7.75 gallons Oberon clone in the 1/4 bbl. keg (really full) @ 1.048:

15 gal. well water boiled w/ 2 tsp. (10 g) CaCl₂ and decanted. (City water plus 1/2 tsp. gypsum per 5 gallons water will get the Ca++ level where you want it without too much sulfate. CaCl₂ would be better if you can get it. Sulfate dryness is out of place here.)

- * 7-1/4 lb. Durst wheat malt
- * 5-1/2 lbs. Briess 6-row
- * 3/4 lbs. DWC Caravienne (22L)
- * 1 lb. Durst Munich

Double pass roller milled barley and wheat malt separately, then mixed dry. Note for extract brewers: You could substitute a good quality wheat/barley malt extract (25% more by weight) for the first two malts and do a "mini-mash" of the caravienne and Munich.

- * Mashed in 12 qts. water to 140°F (skipped usual 100°F rest and/or 122°F protein rest) for 1/2 hr rest
- * Boosted w/ 5 qts boiling water and burner to 158°F, rested 1/2 hr
- * Boosted to mashout of 176°F
- * Collected 9 gallons in 1 hr.
- * 0.7 oz. Czech Saaz @ 3.5% first wort hopped (in the boiler at beginning of lautering, steps at 170°F for the hour during lautering (~5 IBU contribution when boiled 1 hour)
- * 0.5 oz. Hallertauer Hersbrucker @ 2.6% (late FWH after 6 gallons collected, 25 minutes, do this at the beginning) (2.7 IBU)
- * 1.5 oz. Hall. Hersb. boiled 60 min. (8.1 IBU)
- * 0.7 oz. Saaz. boiled 15 min. 2.5 IBU
- * 0.5 oz. Saaz at strike, steeped 7 minutes during settling before chilling. (See pg.4)

Styles - Weiss

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.

17A. Bavarian Weizen

Aroma: Vanilla and clove-like phenols and fruity esters of banana are common. Hop aroma ranges from low to none. No diacetyl. Some aroma of wheat may be present.

Appearance: Pale straw to dark reddish-gold in color. A very thick, long-lasting head is characteristic. High protein content of wheat may impair clarity in an unfiltered beer, and clarity can be deliberately cloudy in a Hefe-Weizen from suspended yeast sediment. The filtered Krystal version is quite clear.

Flavor: The soft, grainy flavor of wheat is essential. Hop flavor is low to none and hop bitterness is very low. A tart character from yeast and high carbonation may be present. Spicy clove phenols and fruity esters, most prominently banana, are often present. No diacetyl.

Mouthfeel: The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a surprisingly light finish. A high carbonation level is typical.

Overall Impression: A pale, spicy, fruity, wheat-based ale.

History: A traditional wheat-based ale from Southern Germany that is a specialty for summer consumption.

Comments: These are refreshing, fast-maturing beers that are lightly hopped. The Hefe-Weizen version is served with yeast sediment stirred into it. The Krystal version is filtered for excellent clarity.

Ingredients: A high percentage of malted wheat is used which typically constitutes 50% or more of the grist, the remainder being pale barley malt. Weizen ale yeast produces the typical spicy and fruity essences during a relatively warm fermentation. Hops are used for a small amount of bittering only. Water character will vary.

Vital Statistics: OG: 1.040-1.056
IBUs: 10-20 FG: 1.010-1.014
SRM: 2-9 ABV: 4.3-5.6%

Commercial Examples: Paulaner Hefe-Weizen, Pschorr-Brau Weisse, Spaten Club-Weisse, Schneider Weisse, Julius Echter Weizenbier.

17B. Bavarian Dunkelweizen

Aroma: Gentle aroma of Munich malt supported by fruity, notably banana, and clove-spice aromas. No hop aroma. No diacetyl.

Appearance: Light amber to light brown in color. A thick, long-lasting head is characteristic. High protein content of wheat may impair clarity in an unfiltered beer.

Flavor: Melanoidins and caramel character of Munich and Vienna-type malts is prominent, along with some wheat flavor. There may be some spicy, fruity flavor as well. Roasty character is rare and very restrained if present. Low hop bitterness. No hop flavor. No diacetyl.

Mouthfeel: The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish. However, the presence of Munich and Vienna-type malts provides its own sense of fullness. A moderate to high carbonation level is typical.

Overall Impression: A dark, malty, spicy, wheat-based ale.

History: A dark version of Bavarian Weizen.

Comments: The presence of Munich and Vienna-type barley malts gives this style a deeper and richer barley malt character than Bavarian Weizen. Often, there is less of the tart quality as well.

Ingredients: Wheat malt typically makes up 50% or more of the grist, the remainder being Munich or Vienna-type high-kilned barley malts. Some dark wheat malts may be used. Dark roasted malts are rarely used and then only in very small concentrations. Hops provide a mild bitterness only. Weizen ale yeast is used. Water character will vary.

Vital Statistics: OG: 1.040-1.056
IBUs: 10-20 FG: 1.010-1.014
SRM: 10-23 ABV: 4.3-5.6%

Commercial Examples: Pschorr-Brau Dunkel Weiss, Franziskaner Dunkel-Weizen, Schneider Dunkel Weiss.

17C. Berliner Weisse

Aroma: Slightly fruity; a sour aspect may be quite noticeable. On occasion a mild Brettanomyces yeast aroma may be present. No hop aroma. No diacetyl.

Appearance: Very pale straw in color. Clarity ranges from fair to cloudy. Despite high carbonation, head retention can vary from moussy to low.

Flavor: Lactic sourness dominates and can be quite strong, but some wheat flavor should be noticeable. Hop bitterness is very low. Mild Brettanomyces yeast character may be detected occasionally. No hop flavor. No diacetyl.

Mouthfeel: Light body. High carbonation.

Overall Impression: A very pale, sour, refreshing, low-alcohol wheat ale.

History: A regional specialty of Berlin; referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character.

Comments: Often served with the addition of sugar syrups flavored with raspberry or woodruff to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

Ingredients: Wheat malt content is typically well under 50% of the grist, the remainder being pale barley malt. Lactobacillus delbrückii culture and fermentation provides the sharp sourness, which may be enhanced by blending of beers of different ages during fermentation and by extended cool aging. Ale yeast ferments to a low alcohol level. Hop bitterness is extremely low. Water may have significant hardness.

Vital Statistics: OG: 1.026-1.036
IBUs: 3-8 FG: 1.006-1.009
SRM: 2-4 ABV: 2.8-3.6%

Commercial Examples: Schultheiss Berliner Weisse, Berliner Kindl Weisse.

17D. Weizenbock

Aroma: A powerful aroma of ripe fruit is very common. Aroma of alcohol is also common. Some clove-spice aroma may be present. No hop aroma. No diacetyl.

Appearance: Light amber to dark brown in color. High alcohol level may impair what would otherwise be a thick, long-lasting head. Wheat protein content may impair clarity.

Flavor: Concentrated wheat flavor is dominant. Malty complexity, including smoky or raisin-like essences, may be present in darker versions. A fruity character is common, and some clove-spice flavor may occur. Well-aged examples may show some sherry-like oxidation as a point of complexity. Hop bitterness is well

controlled to allow wheat and malt flavors to dominate the balance. No hop flavor. No diacetyl.

Mouthfeel: Full-bodied. A creamy sensation is typical, as is the warming sensation of substantial alcohol content. Moderate carb.

Overall Impression: A strong, malty, fruity, wheat-based ale.

History: A Bavarian specialty first introduced by Schneider in 1907 under the Aventinus name.

Comments: A Bock among Bavarian Weizen beers.

Ingredients: Wheat malt is typically 50% or more of the grist, the remainder barley malts. Hops provide mild bitterness only. Weizen ale yeasts are used. Water character can vary.

Vital Statistics: OG: 1.066-1.080+
IBUs: 15-30 FG: 1.015-1.022
SRM: 7-25 ABV: 6.5-8.0%+

Commercial Examples: Schneider Aventinus, Erdinger Pikantus, Pyramid Weizenbock.

3B. American Wheat

Aroma: Characteristic of wheat with some graininess. Bavarian Weizen's clove and banana aromas are inappropriate. Hop aroma may be high or low but if present will be from American hop varieties.

Appearance: Usually pale straw to gold. Dark versions approximating Dunkel Weizens are acceptable. Clarity may range from brilliant to hazy with yeast approximating the hefe Weizen style of beer. Big, long-lasting head.

Flavor: Light graininess. Bavarian Weizenbier flavors such as banana esters and clove-like phenols are inappropriate. Hop flavor may be from low to high. Hop bitterness low to medium. Some fruitiness from ale fermentation acceptable; however, the use of a fairly neutral American ale yeast usually results in a clean fermentation. Little to no diacetyl.

Mouthfeel: Light to medium body. Higher carbonation is appropriate. Mouthfeel will appear lighter than actual body due to higher levels of carbonation.

Overall Impression: A light, refreshing beer that exhibits balanced hop and wheat maltiness.

Ingredients: Standard ale yeast. Often 50% wheat malt or more.

Vital Statistics: OG: 1.035-1.055
IBUs: 10-30 FG: 1.008-1.015
SRM: 2-8 ABV: 3.7-5.5%



COOKING WITH BEER

Irish Beer Bread

3 cups self-rising flour
1/2 c sugar
1 can beer

Put the flour and sugar in a bowl, open the beer and add it; mix. Put in a 1-lb loaf pan (greased) and bake about an hour at 300°F. Take it out of the pan and then let it cool just a bit. Put in a plastic sack before it's cool or the crust will get hard.

Herb Butter Recipes --Marjoram/ Thyme

1 tablespoon chopped fresh sweet marjoram, or 1 1/2 teaspoons dried (soaked in white wine or water)

1 1/2 tablespoon minced chives

1 tablespoon minced thyme

1 tablespoon minced parsley

Mix the butters in a food processor. Delightful with fresh bread, fish or vegetables--brush on new potatoes, cover and bake for 45 minutes.

Orange

1 small clove garlic, minced or pressed

1 tablespoon lemon rind

1 Tablespoon orange rind

A perfect accent for baked or broiled chicken, fish or duck.

Rosemary

2 Tablespoons minced rosemary

2 Tablespoons minced chives

Robust flavor is excellent with chicken, game hens or a hearty bread.

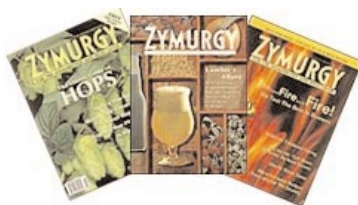
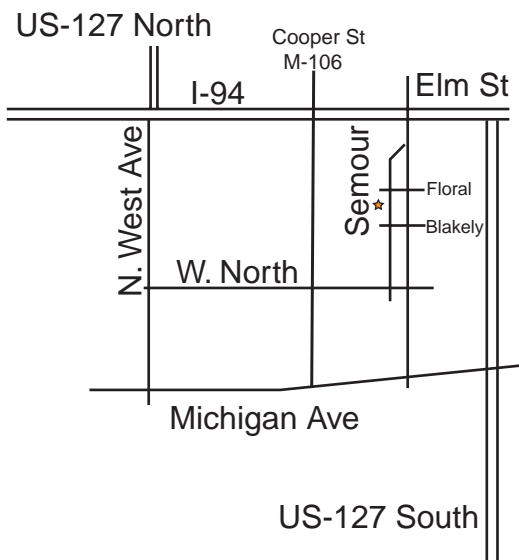
(FromRecipe pg. 1)

Yielded about 7-1/4 gallons wort @ 1.054 into open fermentor, sparged hops with about 3/4 gal. cooled water for 8 gallons wort @ 1.048 into fermentor. Pitched sediment from 3-1/2 liter starter Kalamazoo yeast from Yeast Culture Kit Co., or you could culture the yeast from a bottle of Oberon. Fermented at 65-70°F ambient, full krausen at 18 hours, skimmed crud 3 or 4 times on day two and three, top cropped yeast on day four and five, kegged on day six, still slight foam production indicating some continuing fermentation. Chilled and force carbonated. Tastes great.



This Month's Meeting is at Jeff Gier's Bug Brewery!!

Jeff's house is easy to find. He lives on the North-East side one block West of Elm St on Seymour, North of Michigan ave and South of I-94. Between Floral and Blakely actually. 914 Seymour St to be percise. His number is 788-5393 in case you develop amnesia on the way 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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