

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

# SENTENCING

## GUIDE

Volume 4 - Issue 10

October 2001

### Meeting Location!!

This month we are carpooling to THINGS BEER! Then on to Michigan Brewing Company. ThingsBeer will remain open late so we can stop there first. Let's meet behind the Ground Round at Jackson Crossing at 5:30 P.M. and plan on leaving about 5:45. I would like to start the meeting at the brewery by 7:30. A map is on the back page.

Bobby & Kate have been gracious enough to make sure that TB will be open so let's be sure to take advantage of his kindness and generosity. He also has some special things lined up for us at the brewery. Can you say, "Blind taste testing?"

### Next Meeting is Tues., Oct 9th

The dedicated style for the night will be Vienna/Martzen/Oktoberfest. An informal judging will be held, and the best homebrewed entry will be smiled upon and lusciously devoured by the judges.

**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. By all means, bring some of your own homebrew to share. (If you wish to coordinate purchases, call Dave). Feel free to give and accept constructive criticism on beer/mead 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  
Oct. - Oktoberfest - MBC in Webberville  
Nov. - Mild\* & Cider - Ted Mallot  
Dec. - Porter - Bill Saurbek  
Jan. - IPA - Jeff Gier



T-Shirt Design by Phil Wilcox \$xx?

09.18.2001 • Boulder, Colo.—  
Hundreds of people across the globe will be introduced to one of the world's most beloved hobbies on Saturday, November 3, the third annual Teach a Friend to Homebrew Day, an event sponsored by the American Homebrewers Association® (AHA). The day is an international effort to introduce people to the hobby of homebrewing and help them establish relationships with local homebrew supply shops. The first two annual Teach a Friend to Homebrew Days, held in 1999 and 2000, brought over 200 new homebrewers into the hobby.

On Teach a Friend to Homebrew Day, homebrewers around the world will contact interested friends who have not brewed before, accompany them to local homebrew supply shops, help select ingredients, and then brew an inaugural batch of homebrew together. By introducing their friends to the hobby, current homebrewers strengthen the hobby and cultivate new brewing relationships.

"Teaching a friend to homebrew is the best service a homebrewer can do for the hobby," states Paul Gatzka, director of the AHA. "When a (Cont'd on pg. 2)

### MONTHLY RECIPE Oktoberfest

Batch size: 6.25

Brewer: Carrick Legrismith  
Poison Ivy Brewery

Style: Oktoberfest

Ingredients:

Pilsner Malt 7.0 lbs.  
Munich Malt 3.0 lbs.  
Crystal 10 0.5 lbs.  
Crystal 40 0.5 lbs.  
Crystal 90 0.5 lbs.

St. Goldings 1.0 oz  
45 min 5.0 % AA 13.8 ibu leaf

Saaz 1.0 oz  
30 min 3.3 % AA 5.9 ibu leaf

Saaz 1.25 oz  
10 min 3.3 % AA 3.2 ibu leaf

Irish Moss 1.0 tsp

Mash schedule:

1 to 1 ratio for grists to water

4/3 ratio of 170°F sparge water

Strike in 139.5°F 30 min.

Sugar Conversion 154°F 45 min.

Strike out 160°F 10 min.

Extraction efficiency: 89 %

Boil size: 7.25 Gallons 1 hr 15 min.

Fermentation

Wyeast #2206 Bavarian Lager  
0.3 package , starter: 2 ltr



## Brewing in Style

### Vienna Maerzen Oktoberfest

**T**he 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](http://www.bjcp.org). It's hard to believe that fall is already here. But at least one thing that comes with it is Oktoberfest! This has long been one of my favorite styles. It's the only beer I have made at least one of every year I have been brewing.

#### 9. GERMAN AMBER LAGER

##### 9A. Oktoberfest/Maerzen

**Aroma:** German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. No fruitiness, diacetyl, or hop aroma.

**Appearance:** Dark gold to reddish amber color. Bright clarity, with solid foam stand.

**Flavor:** Distinctive and complex maltiness may include a toasted aspect. Hop bitterness is moderate, and hop flavor is low to none. Balance is toward malt, though the finish is not sweet.

**Mouthfeel:** Medium body, with a creamy texture and medium carbonation.

**Overall Impression:** Smooth and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

**History:** Origin is credited to Gabriel Sedlmyer, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

**Ingredients:** German Vienna malt (slightly lighter than Munich malt) should be the backbone (if not entirety) of the grain bill, with some Munich malt and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome.

**Vital Statistics:** OG: 1.050-1.064  
IBUs: 20-30 FG: 1.012-1.016  
SRM: 7-14 ABV: 4.8-6.5%

#### Commercial

**Examples:** Spaten Ur-Maerzen, Ayinger Oktoberfest-Maerzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest, Hacker-Pschorr Oktoberfest.



##### 9B. Vienna Lager

**Aroma:** Dark German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest.

**Appearance:** Reddish amber to light brown color. Bright clarity and solid foam stand.

**Flavor:** Soft, elegant malt complexity is in the forefront, with a firm enough hop presence to provide a balanced finish. Some toasted character from the use of Vienna malt.

**Mouthfeel:** Light to medium body, with a gentle creaminess. Medium carbonation.

**Overall Impression:** Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming overly sweet.

**History/Comments:** The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin. The style owes much of its character to the method of malting (Vienna malt). Lighter overall than Oktoberfest, yet still decidedly balanced toward malt.

**Ingredients:** Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water.

**Vital Statistics:** OG: 1.046-1.052  
IBUs: 18-30 FG: 1.010-1.014  
SRM: 8-12 ABV: 4.6-5.5%

**Commercial Examples:** Negra Modelo, Portland Lager, 150 Jahre, Augsburg Red, Leinenkugel Red.

(Cont'd from pg. 1)

current brewer brings new brewers into the hobby, the entire beer community improves. The local shop receives more business and can provide fresher ingredients and better equipment selection. The local homebrew club has more potential members. And the brewing community receives more experienced, knowledgeable beer enthusiasts who can spread the word and point others toward better beer."

Here in Jackson we will be meeting at Troy Rerucha's house (731 Audubon) at 1:00 p.m. to kick-off the events. Phil will have at least 4 burners available for extract brewers and maybe more if Jeff Gier shows up with his "Tree" system.

We will concentrate on showing new brewers basic and intermediate extract brewing techniques. But if there is enough interest, we are thinking about doing another Eccentric Jail Ale (We also have last years to bottle). This is a Bell's tradition that we kinda like.

You see, Eccentric Day at Bell's started out as a brewer's party, where all of Michigans professional brewers were invited to Bell's. The entry fee was a brewing ingredient. Any brewing ingredient--a bag of grain, a pound of hops, brewing salts, corn, millet, sorghum, rye, did I mention spices?

All of the ingredients were sorted and Larry Bell would come up with a recipe and off they went. The goal was drinking, partying and brewing a beer they could drink next year while making the following years beer.

Our goals are a little simpler.

1. Introduce friends to brewing
2. Teach them how to do it themselves
3. Teach those who do know how, how to do it better
4. Demo an all-grain "Eccentric" ale
5. Have some fun, brew some beer, watch some football and Relax, Don't Worry, and Have A HomeBrew!!!

What to bring? Everything. Your own ingredients, carboy and recipe are the minimum, but realistically bring all your usual beer stuff. Something to throw on the Bar-B-Q would be appropriate too...

Directions to Troy's house are in last month's Sentencing Guide he lives around the corner from Phil, or just call him at 782-5947.



## 2002 Club-Only Competition

Below is the style guide for the upcoming year as well as the COC schedule. You can use these to help plan your annual brewing calendar.

### JANUARY/FEBRUARY 2002 Scottish Ales Competition

Hosted by Peter Zien and Quality Ales & Fermentation Fraternity (QUAFF) of San Diego, CA Category 5 Scottish Ales

### MARCH 30, 2002 Porter Competition

Hosted by Phil Clarke and the New York City Homebrewers Guild Category 15 Porter

### MAY 2002 India Pale Ale Competition

Hosted by Jeff Smith and the South Gasconade Brewing Society of Owensville, MO Category 7 India Pale Ale

### AUGUST 2002 American Lager Competition

Hosted by Guy Ruth and the Dukes of Ale of Albuquerque, NM Category 1 American Lager

### SEPTEMBER/OCTOBER 2002 Strong Belgian Ale Competition

Hosted by Mike Moranz and the Minnesota Homebrewers Association of Minneapolis, MN Category 18 Strong Belgian Ale

### NOVEMBER/DECEMBER 2002 To be determined

Hosted by Dave Houseman and the Beer Unlimited Zany Zymurgists (BUZZ) of Malvern, PA

### JANUARY/FEBRUARY 2003 Bitter & English Pale Ale Competition

Hosted by Leo Vitt and the Minnesota Timberworts of Rochester, MN Category 4 Bitter & English Pale Ale

### MARCH/APRIL 2003 Brown Ale Competition

Hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND Category 10 Brown Ale

## Congress, Get Off Your Bass & Pass The Beer Tax Cut Bill

WASHINGTON, DC -- Congress should immediately pass a bill that would cut the federal tax on beer in half -- because cheaper beer is as all-American as Killian's Red, Sam Adams White, and Labatt's Blue, say Libertarians.

"For beer lovers, this bill tastes great and is less taxing," said Bill Winter, the party's director of communications. "If Congress refuses to act on this beer tax cut, then Joe Sixpack will be sadder, Budweiser, about politicians' priorities."

The bill, HR 1305, is currently on tap for Congressional consideration. Filed by U.S. Rep. Phil English (R-PA), it would slash the federal tax on beer from \$18 per barrel to \$9 per barrel -- saving beer-drinkers an average of 16 to 32 per six pack.

U.S. Representatives should support the bill, said Winter, because such a tax cut fosters good feeling among ordinary Americans.

"This is a Molson Golden opportunity for Congress to repeal the 1990 tax hike that doubled the federal levy on beer," he said. "When, in the Coors of human events, it becomes possible to give America's 30 million regular beer drinkers a tax break, politicians should do so with gusto.

"The fact is, 44% of the price of beer is swallowed by federal, state, and local taxes. It is a Grolsch violation of human rights to tax beer so steeply -- especially when cutting the tax in half would reduce federal revenues by only \$1.7 billion per year."

But what about people who say the federal government needs that extra revenue?

"In a Pig's Eye Pilsner politicians need the money," said Winter. "Congress ought to be debating how Lowenbrau taxes can go, not how high they can remain."

However, Congress does deserve a Pabst Blue Ribbon for even considering the bill, he acknowledged.

"Now they should get off their Duffs and pass it, and send it to President George W. Bush for his signature," he said.

HR 1305 already has 187 co-sponsors, which shows that a sizable number of Congresspeople are willing to go to Labatt's

for beer-drinkers, said Winter. But more are needed to ensure passage.

"This bill deserves support across the partisan spectrum -- whether you are a Lone Star Republican, a Red Dog Democrat, or a Sam Adams-style Libertarian," he said.

"After all, this bill benefits every American, from St. Pauli Girls to Old Milwaukee boys. It cuts taxes across the USA -- from Brooklyn Browne Ale to Sierra Nevada Pale Ale, and from Molson Canadian to Mexico's Corona.

"HR 1305 also benefits Americans 365 days a year -- from Pete's Wicked Springfest ale to Saranac Summer Wheat beer to Kirins Autumn Lager to Red Brick Winter Brew."

In addition, the beer tax-cut bill would promote diversity, said Winter. "This bill will encourage Americans to drink Murphy's Irish Stout, Harpoon India Pale Ale, Paulaner Bavarian Alpine Extreme, Thames Welsh Ale, Flying Fish Belgian Style Dubbel, Baron Premium Czech Dark Lager, and Belhaven Scottish Ale," he said.

"This could help bring Americans out of the Becks Dark days of beer-drinking intolerance and into the Miller Lite of multiculturalism."

For all these reasons, Congress should pass HR 1305 as soon as it returns from its August break, said Winter.

"Congress, don't wait any lager," he said. "Demonstrate that you are Guinness Extra Stout-hearted. Get off your Bass, hops to it, prove the Kaliber of your convictions -- and Pabst HR 1305."

## 2002 AHA NHC

The annual National Homebrew Conference will be held in Irving, TX, in the Dallas/Ft. Worth area. Its sponsors also put on the annual Bluebonnet Bowl each spring, this competition is widely recognized as one of the best in the country. Perhaps to only be eclipsed by the NHC and the MCAB.



## Real Ale Festival 2002

Has been announced for February 28 to March 2, 2002 at Wriggleyville in Chicago, IL.

# COOKING WITH BEER

Cook everything in this month's beer, cook brats in it, cook pancakes with it, cook onion rings and beer battered shrimp fondue with it. Oktoberfest is the perfect cooking beer for almost any occasion. Steamed Muscles, check; Frozen biersickel, check. Baked into an apple pie, oh yea! If you can dream it, you can make it happen with Oktoberfest. Ein Prosit!!

## More PCB T-Shirts are Available

Another printing of T-shirts should be ready at this meeting, thanks to Dave and Phil.

## This Month's Meeting is at Michigan Brewing Co. !!!

We are planning to carpool to ThingsBeer from the parking lot behind the Ground Round at Jackson Crossing. As a reward to those who choose to imbibe less and safely drive their fellow brewers, I'm asking that each car buy their driver a 6-pack or a growler for later consumption. We plan on leaving at 5:45. We also plan on eating pizza at the brewery for dinner. Phil is taking orders...

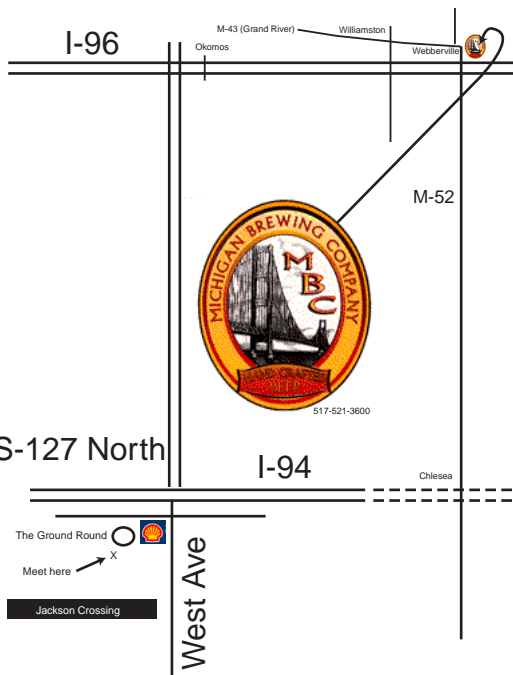
Take 127 North to I-96 East. Heading East on I-96 Williamston is the 2nd exit, (#117), the following exit (#122) is M-52/ Webberville, Exit and go North on M-52. Just after you cross back over the highway there is a Truckstop on the right hand side. Pull in and drive through the pumps. You should now be in front of the Brewery. Park and come on in.



## 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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