

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

SENTENCING

Special Issue

GUIDE

August 2002

Meeting Location!!

The annual Mead Meeting is upon us, please join us at the O'Connor Apiary with Honorary Members Mike and Margaret as our host and hostess! This is an outdoor Meading, and if you're allergic to bee stings, there is good reason to be cautious. There are at least two hives on the property. Nobody has been stung in the past at any of our events at the apiary. – The Warden



Join us in celebrating one of the world's oldest fermented beverages, Mead (honey wine). Situated midway between the AHA's Big Brew and Teach A Friend To Homebrew Day events, Mead Day is a chance for homebrewers and meadmakers to gather on a summer Saturday to share camaraderie and to make the "Beverage of Kings."

The official Mead Day recipe, "Twin Peaks Titillation," a dry, sparkling raspberry ginger mead, was provided by Dick Dunn, the moderator of the Mead Lovers Digest. Feel free to modify this recipe or use your own if you prefer.

Gary Glass, AHA Project Coordinator

MEAD RECIPE

Twin Peaks Titillation

Ingredients for 5 U.S. gallons (19 l)
12 lb medium honey (about 1 gallon)
5 lb raspberries
3 oz fresh ginger root
1 pkg champagne or dry-mead yeast
4 oz dextrose (for priming)

Instructions

If your yeast requires smacking, whacking, or rehydrating, prepare it according to package directions. If starting with fresh berries, freeze them for a day. This helps break down the fruit and release the juice. Slightly thaw the berries and dump them into a clean plastic-pail primary



fermentor (a food-grade bucket). Slice the ginger thinly. Bring 4 gallons of water just to a boil in your brewpot. Remove from heat for a few minutes. Pour in the honey and stir thoroughly to mix. Add the ginger slices. Let this cool until it's below 160 F, then pour it over the berries in the primary. Stir well to break up any still-frozen fruit and to aerate a bit. Cool to the proper pitching temperature for the yeast (usually 75 F or below) and pitch. Fermentation should be visible within a day. Keep the fermentor covered, either with a lid and fermentation lock or a plastic sheet tied over the top.

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Variations

Adjust the quantity of berries according to how much fruit character you want. Anywhere from half to double the

recipe amount is reasonable. Any of the bramble berries--blackberries, loganberries, boysenberries, etc.--can be used instead. Blackberries tend to make a more astringent (tannic) mead, so either don't use a lot or don't leave them in the fermentation for very long. Blueberries and strawberries will also work, but these are better without the ginger. If using strawberries, cut them into chunks or thick slices. Cherries are good too. They must be pitted. Use sour (pie-type) cherries.

Instead of our usual July Meading we are meeting August 3rd at the Apiary to do what Paul Gatza called the "Big Mead." The event is scheduled from 1 p.m. till the last of us have buzzed off.

We also might have the opportunity to have the Bart Hawley show come out and tape a segment on the club and mead making. The official recipe is below. What you want to make is up to you, as long as its BIG. This years base gravity will be 1.120!!! It will cost a little more, but it will be worth it!! So bring your meads, and bring you're carboys and well see you out at Mike & Tig's O'Conner Apariy!!! If your planning on making Mead, please RSVP to Phil so he can get an accurate count on the gallons we need to make.

Tips, Tricks, and Notes

Use good honey, minimally processed. Ask at your local brew shop or natural-foods store, or find a local bee-keeper who sells raw honey. Avoid grocery-store major brands, which are heavily filtered and over-processed. A light (clover) or medium (alfalfa) honey will work best. Avoid very dark or strongly-flavored honeys until you've made a couple meads with regular honeys and know the territory.

Do not puree the fruit! You'll end up with a horrible mess at racking time. If you have a large mesh bag, you can put the fruit and ginger in it, tie it off and put it in the fermentor. Then, removing the fruit is as simple as lifting the bag out and letting it drain.

Keep the fermentation around "room temperature." It's OK to have it a bit warm at first until the yeast gets going, but try to keep it under 75°F long-term. Higher temperatures will produce unpleasant esters- that take a long time to age out.

Mead is not nearly as susceptible to contamination as beer. "Don't worry..." (you knew that, didn't you?). But be patient! Mead fermentations are not as fast nor as vigorous as with beer.

Little bags of frozen fruit can be expensive. Look for bulk packages or restaurant-supply sizes, but be sure they're not sweetened or preserved. If there are fruit growers in your area, see if they have "seconds" or "culls" available.

Dick Dunn, Moderator, The Mead Lovers Digest
www.talisman.com/mead/



National Mead Day is at O'Connor Apiary, a.k.a. Mike and Margaret's house

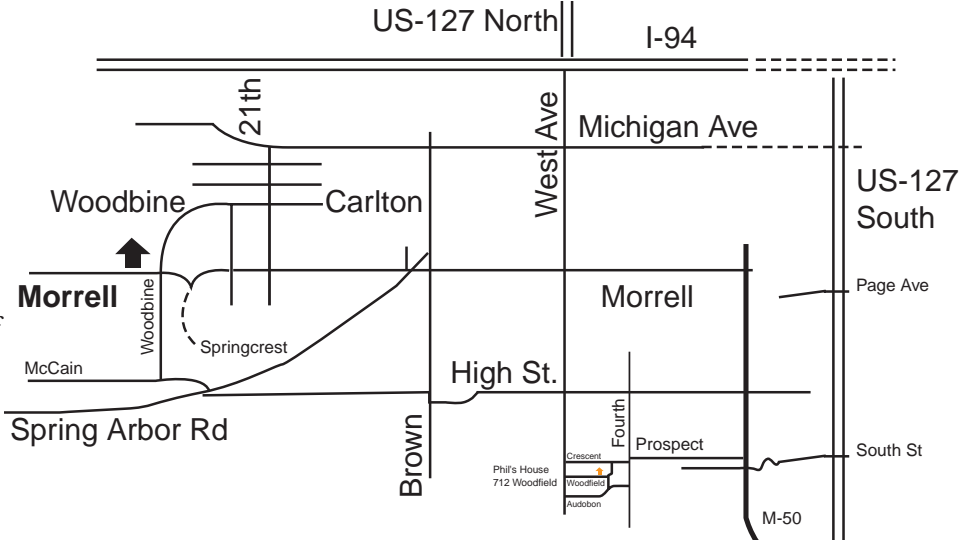
The easiest way to get to their house is from Michigan Ave by the Westwood Mall. This is the main East/West street in town. From the North side of town or I-94/127N, take West Ave into town and hang a right on Michigan Ave. Proceed West past McDonald's and take a left before the Felpausch grocery store. This should be 24th St. Go down three blocks and hang a right on Carlton. Continue through the next stop sign (the road changes name) on what is now Woodbine. This takes a wide 90 degree bend and intersects with Morrell. Turn right on Morrell, O'Connors is the first house on the right. Blue house, black shutters. 2700 W. Morrell is the address. 787-1241 is the phone if you get lost. If you live in town and want to attempt to follow Morrell all the way over--It's possible--but not recommended. Feel free to diagonal park in the ditch across the road.

Meeting Date/Style

- August 3 - Big Mead - O'Connors
- August 4 - MI State Fair Judging in A²
- August 13 - Am. Lager* Jeff Gier's

Peter Blum Died 7/12/02

Peter Blum, the noted brewing historian, and Stroh brewer, died of a heart attack at the age of 78. After serving in WWII, Peter got a B.A. at U of Wisc. then attended the U.S. Brewing Academy. He later earned a MBA at Washington Univ in St. Louis, Mo. Before Stroh, Peter worked for Pabst, Albert Schwill Malting, and Falstaff. Peter began work at Stroh in 1970 and continued on after his retirement as the company historian. A glimpse of his collection can be viewed in his 1998 book *Brewed in Detroit*. May he rest in peace.



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

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