

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

# SENTENCING

Volume 5 - Issue 2

G U I D E

February 2002

## Meeting Location!!

This month and from hence forward meetings shall be at Zig's Kettle and Brews (formerly the Jackson Brewing Co.) Meetings will start around 7:30 and will be in the area behind the bar by the 2nd big TV. Thanks Zig!

## Next Meeting is Tues., Feb 12th

The dedicated beer style for the night will be Scottish Ale. A formal judging will be held, and the best homebrewed Scottish Ale will have the opportunity to send their beer on to the National Club-Only Competition level.

By all means, bring some of your own homebrew to share. I want to cut way back on commercial beers. If you have a must try commercial beer in the right style call Dave and let him know your bringing it.

Feel free to give and accept constructive criticism on beer/mead/cider 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  
February - Scottish Ales\* - Zig's (JBC)  
March - Porter\* - Zig's (JBC)  
April - German Lagers - Zig's (JBC)  
May - IPA\* - Zig's (JBC)  
June - Weiss - Zig's (JBC)  
July - Mead - O'Connors  
August - Am. Lager\*  
September - Str. Belg Ale\*  
October - O'fest - Arcadia (Battle Creek)  
Nov. - Stout\*  
Dec. - .Barleywine/Old Ales

## A Happy Return to the Brewery

Thanks to the diligent work of the executive committee and Joe Short the head brewer, we held our first meeting at the brewpub since March of 1998.

The deal we have with the brewpub is basically this, if we don't have too many people we can use our old corner behind the bar. If we have too many folks we should head downstairs into the smaller banquet room.

They have also asked us to make sure this is a win-win arrangement between the pub and the club. That means we should do our best to have a house pint or some hors d'oeuvres as well as drinking our own homebrew.

I think this is only fair, and its really no different than how we started out.

We can bring our homebrew, but we should really scale back the commercial beers. I am putting Dave Falther in charge of Beers in Style. If you have a commercial beer you want to bring call Dave so we can regulate the flow.

Thanks-The Warden

## Big Brew Update

Here is the preliminary scoop on the upcoming AHA Big Brew. Big Brew will again be the first Saturday of May (May 4th this year). Steve Jones has agreed to provide his Homebrewer-of-the-Year-winning old ale recipe. For lager brewers, George Fix is working up a maibock recipe, based more on the tradition of the style rather than modern interpretations. It should be a blast.

Paul Gatz

Director--American Homebrewers Association

## MONTHLY RECIPE

### McFormanek's Scottish Ale

Here is my recipe for the 3rd place Scottish (80/-) at MCAB 3. This one is very malty, with the malt character increasing over time with aging. I attribute this to my use of decoction in making this beer, as well as boiling down the 1st gallon of sweet wort. I tend to decoct all of my malty beers, and in general they all seem to turn out well.

Malt bill for 10 Gallons:

10# Beeston's Maris Otter 2 row

4# Beestons Pale 2 row

3# Schreier Special Pale

1# DWC Wheat

1# DWC Aromatic

1/2# DWC Caramunich

1/2# DWC Carapils

1/2# DWC Roast Barley

2 oz English Peat Smoked Malt

Hops:

2 oz Goldings (4.1% aa) - 60 min in boil

1/2 oz Goldings (4.1% aa) - 10 min (finish)

1 tsp Irish Moss (rehydrated) - 15 min from end of boil

Yeast - Wyeast Scottish Ale - 1/2 gal starter

Mash in 154 F - hold 60 min til converted  
Pulled 1/3 of mash, boiled for 20 minutes, then added back to rest of mash. This raises the temp to 170 F for mash out. Sparge w 4 gal 175 F water. After recirculation, pulled 1st gallon sweet wort and boiled it down to syrup. This was then added back to remainder of boil. Added 4 gal water, then boiled 75 min with moss and hop additions.

10 days primary, 14 days secondary, 25 days tertiary. S.G. - 1.060 F.G. - 1.020

Cheers! Joe Formanek

## Brewing in Style Scottish

**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).

### 5. SCOTTISH ALES

#### 5A. Light 60/-

**Aroma:** Malt is evident; some examples have a low level of hop aroma. Fruitiness low to none. A very faint smoky and/or toasty/roasty characteristic sometimes present. May have some diacetyl.

**Appearance:** Amber to dark brown. Draught examples often have a creamy, long-lasting head.

**Flavor:** Malt-dominated flavor, with subdued esters and just enough hop bitterness to prevent the beer from being cloyingly sweet. A very slight toasty, roasty and/or chocolate-like character is sometimes present. Caramel flavor from crystal malt medium to none. May have some diacetyl.

**Mouthfeel:** Creamy, with low carbonation. Body is medium-light, but full for the gravity.

**Overall Impression:** Cleanly malty, with perhaps a faint touch of smoke and few esters.

**History:** More recent commercial interpretations from Scotland have begun to drift towards English bitter in terms of bitterness, balance, attenuation, esters and dry-hopping. These guidelines don't account for these recent commercial examples which would more accurately be described as bitters. Traditionally, these beers were dispensed via pumps, which forced air into the headspace of the cask, thus forcing the beer out. These air-powered systems are referred to as "tall fonts." The "light" name associated with this style refers to the gravity rather than the color.

**Comments:** Though similar in gravity to ordinary bitter, the malt-hop balance is decidedly to the malt side. Long, cool fermentation leads to clean malt character (which may include some faint peat or smoke character). Note that the smoky character can be due to the yeast as often as to smoked or peat-kilned malt. Strongly smoky beers should be entered

in the Smoked Beer category rather than here.

**Ingredients:** Scottish or English pale malt with small proportions of roasted barley, crystal or chocolate malt. English hops. Clean, relatively un-attenuative ale yeast.

**Vital Statistics:** OG: 1.030-1.034  
IBUs: 9-15 FG: 1.010-1.013  
SRM: 12-34 ABV: 2.5-3.3%

**Commercial Examples:** Belhaven 60/-, Caledonian 60/-, Maclay 60/- Light, Highland Dark Light (HDL).

#### 5B. Heavy 70/-

**Aroma:** Malt is evident; some examples have a low level of hop aroma. Fruitiness is low to none with a mild smoky character and/or toasty/roasty aroma, which is sometimes present. May have some diacetyl.

**Appearance:** Amber to dark brown; draught examples often have a creamy, long-lasting head.

**Flavor:** Malt-dominated flavor, with subdued esters and just enough hop bitterness to prevent the beer from being cloyingly sweet. A very slight toasty/roasty or chocolate-like character is sometimes present. Caramel flavor from crystal malt medium to none. May have some diacetyl.

**Mouthfeel:** Creamy, with low carbonation. Body is medium to medium-light.

**Overall Impression:** Cleanly malty, with perhaps a faint touch of smoke and few esters.

**History:** More recent commercial interpretations from Scotland have begun to drift towards English bitter in terms of bitterness, balance, attenuation, esters and dry-hopping. These guidelines don't account for these recent commercial examples which would more accurately be described as bitters. Traditionally, these beers were dispensed via pumps, which forced air into the headspace of the cask, thus forcing the beer out. These air-powered systems are referred to as "tall fonts."

**Comments:** Though similar in gravity to special bitter, the malt-hop balance is decidedly to the malt side. Long, cool fermentation leads to clean malt character (which may include some faint peat or smoke character). Note that the smoky character can be due to the yeast as often as to smoked or peat-kilned malt. Strongly smoky beers should be entered in the Smoked Beer category instead.

**Ingredients:** Scottish or English pale malt with small proportions of roasted barley, crystal or chocolate malt. English hops. Clean, relatively un-attenuative ale yeast.

**Vital Statistics:** OG: 1.034-1.040  
IBUs: 10-25 FG: 1.011-1.015  
SRM: 10-19 ABV: 3.2-3.9%

**Commercial Examples:** Orkney Raven Ale, Greenmantle Ale, Borve Heavy Ale, Waverly Ale 70/-, Highland Heavy, Belhaven 70/-, Caledonian 70/-, Maclay 70/-, McEwans 70/- (also sold as Younger's Scotch Ale and Tartan Special).

#### 5C. Export 80/-

**Aroma:** Malt is evident; some examples have a low level of hop aroma. Fruitiness is low to none. A mild smoky and/or toasty/roasty character is sometimes present. May have some diacetyl.

**Appearance:** Amber to dark brown. Draught examples often have a creamy, long-lasting head.

**Flavor:** Malt-dominated flavor, with subdued esters and just enough hop bitterness to prevent the beer from being cloyingly sweet. A very slight toasty/roasty and/or chocolate-like character is sometimes present. Caramel flavor from crystal malt medium to none. May have some diacetyl.

**Mouthfeel:** Creamy, with low carbonation. Body is medium to medium-full.

**Overall Impression:** Cleanly malty, with perhaps a faint touch of smoke and few esters.

**History:** More recent commercial interpretations from Scotland have begun to drift towards English bitter in terms of bitterness, balance, attenuation, esters and dry-hopping. These guidelines don't account for these recent commercial examples which would more accurately be described as bitters. Traditionally, these beers were dispensed via pumps, which forced air into the headspace of the cask, thus forcing the beer out. These air-powered systems are referred to as "tall fonts."

**Comments:** Though similar in gravity to strong bitter, the malt-hop balance is decidedly to the malt side. Long, cool fermentation leads to clean malt character (which may include some faint peat or smoke character). Note that the smoky character can be due to the yeast as often as to smoked or peat-kilned malt. Strongly smoky beers should be entered

## 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.

## MCAB 4

Competition and Technical Conference  
April 12-13 2002 GreatLakes Brewing Co.  
Cleveland, Ohio

The Masters Championship of Amateur Brewing ("MCAB") is a grass roots amateur brewing championship. The format of the MCAB is a small, invitational "champions' championship," where the very best amateur brewers compete head-to-head in some of the most competitive styles under ideal conditions, and with the highest quality judging. The MCAB4 will be held April 12-13, 2002 at GreatLakes Brewing Company in Cleveland Ohio.

Some of the most prestigious local competitions in the United States and Canada have been selected as MCAB Qualifying Events. First place winners in eighteen selected Qualifying Styles at each Qualifying Event receive an invitation to enter the MCAB in that style. MCAB Entrants are free to enter any one beer they wish in their Qualifying Style, including samples from fresh batches brewed specially for the MCAB. This format allows MCAB entrants to brew and submit beers at peak levels of freshness and conditioning, and have their beers judged in small flights by panels of highly experienced judges.

Another goal of the MCAB is to provide an opportunity for the amateur brewing community to congregate for a free or low cost, yet high-quality technical conference that is produced by amateur brewers, for amateur brewers.

The first MCAB competition and technical conference, which was held in Houston in February 1999, featured presentations by brewing notables such as George Fix, Paul Farnsworth, Dave Miller, Clayton Cone, Ralph Olson, and Chris White, as well as

exhibitions by Lallemand, Inc., WhiteLabs, and Briess Malting Company, and attendance was free of charge.

The MCAB is sponsored by Brewing News, Home Beer & Wine Trade Association, Home Brew Digest, and Foam Rangers Homebrew Club Of Houston. The MCAB is governed by a Steering Committee composed of representatives of the sponsoring organizations and eight "at large" members that include some of the most recognized names in the world of amateur brewing.

For more information about the MCAB, please contact Louis Bonham.  
lkbonham@houston.rr.com

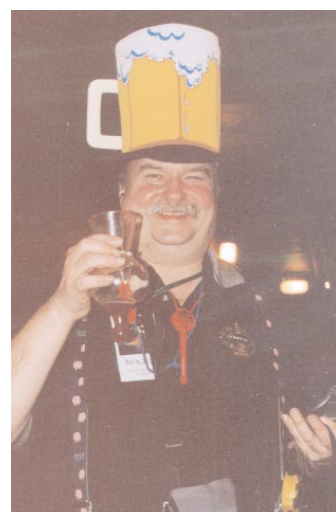
## Ready For the RAF!

Phil and Troy had a blast last year at the Real Ale Festival in Chicago. This years RAF is Feb. 28 -

Mar. 2. 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 gravi-



Chicago beer legend Roger Dreschner hoists a pint!

ty 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



Jeff Sparrow pulls a pint of Gritty McGruff's Best Bitter.

Eckard, Ray Daniels, Randy Moesher, Paul Gatza and Stephanie Johnson from the AHA.

The Sixth Annual Real Ale Festival will feature more than 175 casks of real ale celled in the traditional way. This is the largest gathering of cask-conditioned ales served anywhere outside of Great Britain. The event draws entries from breweries across America to vie for awards in the country's only national competition of real ales. RAF 2002 will also feature:

- Over a dozen British imports, including many CAMRA champion beers Bottle-Conditioned Real Ale tasting all weekend
- Bottle-Conditioned Competition awards Real ale brewers, judges, and consumers from the world over
- Vendors of great real ale malts, yeast, and gear
- Homebrew real ale competition and reception on Thursday
- A pre-festival "Real Ale Feast" matching great food and beer
- Special real ale tastings all week at area bars and brewpubs

For complete information on this year's festival find <http://www.realale-festival.com/> on the internet.



in the Smoked Beer category instead. It is important to note that while the IBUs on some of these beers can be rather high, the low attenuation and solid maltiness results in a balance that is still even at best and more than likely towards malt.

**Ingredients:** Scottish or English pale malt with small proportions of roasted barley, crystal or chocolate malt. English hops. Clean, relatively un-attenuative ale yeast.

**Vital Statistics:** OG: 1.040-1.050  
IBUs: 15-36 FG: 1.013-1.017  
SRM: 10-19 ABV: 3.9 to 4.9%

**Commercial Examples:** Orkney Dark Island, Harviestown 80/-, Sherlock's Home Piper's Pride, Greenmantle 80/- Export, Arrol's 80/-, Highland Severe, Younger's No. 3, McEwan's 80/- (despite the "India Pale Ale" on the label), Arrol's 80/-, Belhaven 80/- (Belhaven Scottish Ale in the US), Caledonian 80/- Export Ale (Caledonian Amber Ale in the US), Maclay Scotch Ale, Maclay 80/- Export (Maclay 80 Shilling Export Ale in the US).

## Club Warden Tapped for AHA Liaison Position

Phil Wilcox will represent the AHA to the club and the local region, actively promoting membership among our fellow homebrewers and at any beer events you might attend. Clubs will receive discounts on AHA memberships when club members sign with their Liaisons; the savings can either go to the club treasury or be passed directly to the members. The AHA is providing the necessary promotional and membership materials. They will also be establishing a list server for AHA Liaisons so that you can communicate your ideas and experiences with your fellow AHA Liaisons in clubs throughout U.S. and Canada, as well as the AHA Board and Staff.

We are proud to announce that our sponsors for the AHA Liaison Program are Sierra Nevada Brewing Company of Chico, California, and FlavorActiV of Oxon, United Kingdom.

## More PCB T-Shirts are Available

Another printing of T-shirts is done. they make great stocking stuffers! Be sure to see Dave at the meeting.



## 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.

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

ADDRESS CORRECTION REQUESTED  
C/O Dave Falther  
6547 Woodmere  
Jackson, MI 49201  
Phil Wilcox  
712 Woodfield Dr.  
Jackson, MI 49203  
Email: cguill@modempool.com  
TheFFHB@aol.com  
(517) 794-9980  
(517) 796-0569

## BREWERS



## PRISON CITY

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