

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

SENTENCING

Volume 5 - Issue 4

G U I D E

April 2002

Meeting Location!!



Dave Falther is hosting the next meeting. A map to his house is on the back page. Thanks Dave!!! – Warden

Next Meeting is Tues., April 9th

It was a unanimous decision to go back to having members host the meetings. So three cheers to the volunteers who will host this year's meetings!

The dedicated beer style for the night will be German Lagers. If you have one, you made bring two, if not, find one and bring it also.

By all means, bring some of your own homebrew to share.

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

April - German Lagers - @ Dave Falthers

May - IPA* - Jeff Ricker

June - Weiss - Blair Bearinger

July - Koelsch - Troy Rerucha

Aug 3 - Big Mead - O'Connors

August - Am. Lager* Jeff Gier's

September - Str. Belg Ale* - Phil Wilcox

October - O'fest - Jeff Gier's

Nov. - Stout* - Bill Saurbek

Dec. - .Barleywine/Old Ales - Ted Mallot

Jan. - Bitter & English Pale Ale*

Feb -

Anniversary Party?

The clubs five-year anniversary party is quickly approaching (May 6th). What do we want to do for a party? Special meeting? Special Location? Big Brew is May 4th, only two days before, do we combine the two events?

AHA National Homebrew Competition 2002

Entries due April 3 - 12, 2002

http://beertown.org/AHA/NHC/pdf/entry_form.pdf

BIG BREW 2002

We (and the AHA) are holding our fifth annual Big Brew Celebration starting at 9:00 am, May 4, 2002, in celebration of National Homebrew Day.

Wyeast Laboratories Inc. of Mt. Hood, Oregon has signed on again as the official sponsor.

During the Big Brew event, homebrewers across the world will gather at local sites for a day of brewing in celebration of the hobby. Participants will brew the same recipes and share a simultaneous toast around the world at 11:00 (EST).

Last year, 2,056 registered participants gathered at 183 brewing sites worldwide, making 5,110 gallons of beer.

This year two official Big Brew 2002 recipes are available, allowing participants the opportunity to brew their style preference - a Maibock by the late George Fix and an Old Ale by 2001 AHA Homebrewer of the Year Steve Jones.

Big Brew 2002 also features an Internet chat on the Brew Rat Chat site, www.brewrats.org.

MONTHLY RECIPE

G. Fixed Mai Bock

11 lbs Pilsner Malt

1.5 lbs Vienna Malt

1.25 oz Hall. Mittelfruh Hop Pellets,
4.5% AA, 60 min

0.75 oz Hall. Hersbrucker Hop Pellets,
4.75% AA, 30 min

0.75 oz Hall. Mittelfruh Hop Pellets,
4.5% AA, 15 min

Instructions:

The Mash (decoction or infusion)

Mash In with 4 gallons soft water

First Rest - 30 mins. 105° F

Second Rest - 15 mins. 130° F

Third Rest - 45 mins. 140-145° F

Fourth Rest - 15 mins. 158-160° F

Mash Out at 165° F and sparge with soft water. Collect 6 gallons of runoff and bring to a boil.

Add boiling hops and boil 30 minutes. Add second hop addition and boil for another 15 minutes. Add finishing hops, boil 15 minutes then chill. Aerate well and pitch a large yeast starter (George recommends using a starter twice the size as for a normal lager) or rack onto a yeast cake from a previous batch.

Ferment at 50° F until gravity drops to 1.020, around 12-14 days. Lager six weeks to six months.

Wyeast 2633 (if you can't find 2633, 2124 Bohemian Lager is a good second choice)

Target Original Gravity: 1.070-1.074

Target Final Gravity: 1.016-1.018

Hop IBU's: 25

Brewing in Style German Lager

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. Because this is such a conglomeration of multiple styles, and because there is no formal judging this meeting, I'll spare you the verbose and lengthy style descriptions and just list what we are trying to explore.

2B. Northern German Pilsner

Vital Statistics: OG: 1.044-1.050
IBUs: 25-45 FG: 1.008-1.013
SRM: 2-4 ABV: 4.4-5.2%

Commercial Examples: Bitburger, Kulmbacher Moenchshof Pils, Jever Pils, Holsten Pils, Paulaner Premium Lager.

2C. Dortmunder Export

Vital Statistics: OG: 1.048-1.060
IBUs: 23-30 FG: 1.010-1.015
SRM: 4-6 ABV: 4.8-6.0%

Commercial Examples: DAB Export, Dortmunder Union Export, Kronen Export, Saratoga Lager.

2D. Muenchner Helles

Vital Statistics: OG: 1.044-1.055
IBUs: 18-25 FG: 1.012-1.017
SRM: 3-5 ABV: 4.5-5.5%

Commercial Examples: Hacker Pschorr Munich Edelhell, Spaten Premium Lager.

9A. Oktoberfest/Maerzen

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

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.

13A. Munich Dunkel

Vital Statistics: OG: 1.046-1.058
IBUs: 20-28 FG: 1.012-1.017
SRM: 12-28 ABV: 4.3-5.6%

Commercial Examples: Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Muenchner Dunkel, Tabernash Munich Dark, Weeping Radish Dunkel.

13B. Schwarzbier (Black Beer)

Vital Statistics: OG: 1.044-1.054
IBUs: 25-35 FG: 1.010-1.016
SRM: 20-40+ ABV: 4.2-5.4%

Commercial Examples: Kulmbacher Moenchshof Kloster Schwarz-Bier, Ur-Koestritzer Schwarzbier.

14A. Traditional Bock

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

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

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, Eku Kulminator "28," Loewenbraeu Triumphator, Hacker-Pschorr Animator, Old Dominion Dominator.

14D. Eisbock

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.

COOKING WITH BEER

Bitburger Biersuppe

Beer soup from the Eifel region. Serves four.

Ingredients:

butter

2 slices of light wheat bread cut into cubes

700 ml Bitburger (or similar) beer

2 T raisins

1/4 stick cinnamon

sugar, salt, pepper, nutmeg

2 egg yolks

6 oz (200ml) cream

parsley

Brown the bread cubes in the butter and set aside.

In a pot, combine the beer, raisins, cinnamon, pinch of sugar and heat thoroughly at a low boil.

Add the salt, pepper and nutmeg to taste.

Combine and whip the egg yolks and cream together. Take the soup off the heat and stir in the egg/cream mixture. Serve in warmed soup dishes garnished with chopped parsley and the bread croutons.

Beer and Onion Dip

1 cup white onion, minced

1 T olive oil

1 t cracked black pepper

1 t salt

1 t madras curry powder

1 T Lyle's Golden Syrup

1/2 cup Doppelbock

8 oz cream cheese

1 T Worchester sauce

Tabasco to taste

Saute the onion in the olive oil with the salt, pepper, curry powder, and stir in the syrup and then doppel bock. Cook over low until most of the beer is evaporated. Let cool. Whip together the cream cheese, Worchester sauce and the Tabasco, then fold in the onion mixture. Serve with pumpnickel or rye bread chunks. — Good Luck!

Recipe from *Cooking with Beer* by Lucy Saunders.

-Susan Rankert, AABG



We will meet at the Elks Lodge on Lansing Ave. at about 9:00 AM. Those who are doing multiple batches or are brewing all-grain batches should plan on being on-time. Those who straggle in later will miss the Coffee and Hinkley Doughnuts.

Recipes, ingredients, and instructions will be provided in each brewers brew-bag for those brewers that pre-pay their reservation at the April meeting. The supplemented potluck we had last year worked out fine. Please bring a dish to pass and throw in a few bucks for the Brats and stuff. Please plan on providing all your own brewing equipment. The general rule of thumb is "bring it all."

Chris P. Frey is again hosting the Barr House Brewery Site #52 in Saline. They are having a pig roast and live band for what has become an all-night party if you wish to attend. He promises to heat the hot tub this year! Might I suggest carpooling or camping out?



Hunter's Moon Old Ale — 5 Gal Grain

By: Steve Jones

27.5 lbs. Maris Otter Pale Malt

1.0 lbs. English Crystal 55L

2.00 oz. East Kent Goldings Whole Hops, 6.60% AA 90 min.

1.00 oz. East Kent Goldings Whole Hops, 6.60% AA 30 min.

1.00 oz. East Kent Goldings Whole Hops, 6.60% AA 0 min.

Wyeast 1084 Irish Ale Yeast

Instructions:

Mash at 150° F for 90 minutes

Mash out at 170° F and sparge

Collect 9 Gallons of runoff and begin boil. Boil for 4.5 hours and top up to 7.5 gallons with boiling water. Add bittering hops and boil for another hour. Add second hop addition, boil another half-hour then add finishing hops and chill the wort. Aerate well and pitch a large starter of yeast or rack onto a yeast cake from a previous batch. You may need to add additional yeast to secondary fermenter to finish this beer out. Steve recommends slurry or a large starter of Wyeast 1728 Scottish Ale Yeast for finishing.

NOTE: This recipe calls for a 6 hour boil to get the caramelization and the resulting flavor complexity Steve wanted, but if you wish to shorten the brew time, simply collect 7.5 gallons of runoff from the mash and boil for 90 minutes.

Target OG: 1.118 Target FG: 1.035

Hop IBU's: 50

Hunter's Moon Old Ale — 5 Gal Extract

By: Steve Jones

13.5 lbs Light Dry Malt Extract

1.0 lb English Crystal 55L

4.00 oz. East Kent Goldings Whole Hops, 6.60% AA 90 min.

1.00 oz. East Kent Goldings Whole Hops, 6.60% AA 30 min.

1.00 oz. East Kent Goldings Whole Hops, 6.60% AA 0 min.

Wyeast 1084 Irish Ale Yeast

Instructions:

Add grains to 2.5 gallons of water. Heat to 170° F, then remove grains. Stir in malt extract and bring to a boil. Add boiling hops and boil for an hour. Add second hop addition, boil another half-hour then add finishing hops. Transfer to fermenter with enough cold water to make 5.5 gallons. Aerate well and pitch a large starter of yeast or rack onto a yeast cake from a previous

batch. You may need to add additional yeast to secondary fermenter to finish this beer out. The author recommends slurry or a large starter of Wyeast 1728 Scottish Ale Yeast for finishing.

Target OG: 1.118 Target FG: 1.035

Hop IBU's: 50

MaiBock — All-Grain (See front page)

MaiBock — 5 Gal Extract

By: George Fix

8.5 lbs Extra Light Dry Malt Extract

0.5 lbs CaraVienna Malt

2.00 oz Hallertauer Mittelfruh Hop Pellets, 4.5% AA, 60 min

0.75 oz Hallertau Hersbrucker Hop Pellets, 4.75% AA, 30 min

0.75 oz Hallertauer Mittelfruh Hop Pellets, 4.5% AA, 15 min

Wyeast 2633 (2124 Bohemian Lager is a good second choice)

Instructions:

Add grains to 2.5 gallons of water. Heat to 170° F, then remove grains. Stir in malt extract and bring to a boil. Add boiling hops and boil for an hour. Add second hop addition, boil another fifteen minutes then add finishing hops. Boil another fifteen minutes, then transfer to fermenter with enough cold water to make 5 gallons.

When sufficiently cooled, aerate well and pitch a large yeast starter (George recommends using a starter twice the size as for a normal lager) or rack onto a yeast cake from a previous batch. Ferment at 50° F until gravity drops to 1.020, around 12-14 days. Lager six weeks to six months."

Target OG:1.072 Target FG: 1.017

Hop IBU's: 25



Over the Mill Competition

All entries must be received between Friday, April 19, and 5:00 p.m. Friday, May 2, 2002. Final judging will take place Sunday, May 19, 2001, at Rochester Mills Beer Co., Rochester, MI.

Complete details were in last months newsletter which you can dowload off our site at <http://hbd.org/prisoner>

A Word From the Warden !

Ok, maybe I've been too nice...BUT, six paid members is a pathetic joke. Its time to cough up your dues every-one. \$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.

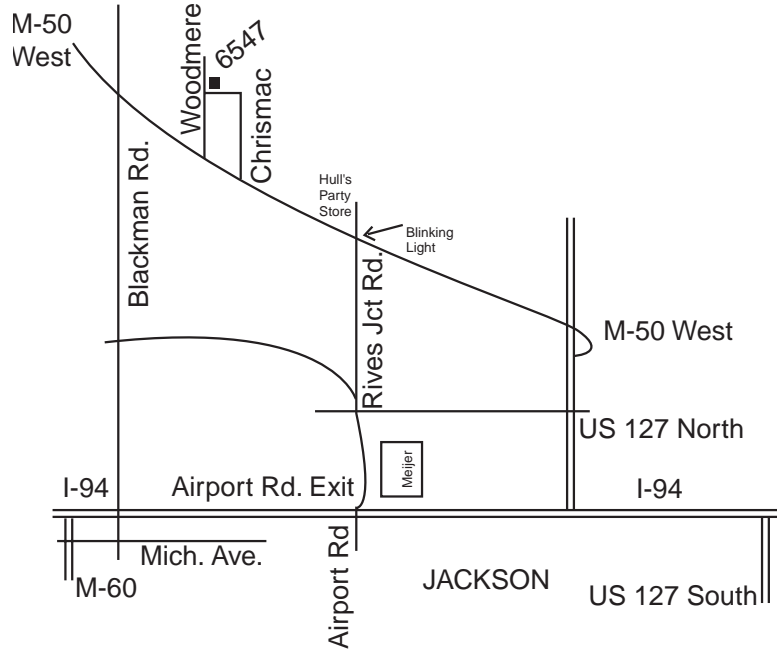


Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. Or see Phil for a discount on your own membership.

Next meeting is at Dave Falthers house

From the South, East and North take 127 to M-50 West. Dave's street is on the right after Hull's party store and just before Blackman Rd. From the East: exit at Airport Rd. Then turn left over the highway. Proceed North past Meijer, 7-11 et. al. This road turns into Rives Jct. Rd. just past the light. Be sure not to take the split left. At the blinking light, turn left onto M-50, Dave's street is on the far right corner further up the road.

Call us at 784-9980 if you get lost.



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

ADDRESS CORRECTION REQUESTED
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BREWERS



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