

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

# SENTENCING

Volume 5 - Issue 7

G U I D E

July 2002

## Meeting Location!!



To the lake!!!  
Cameron is hosting the next meeting. Meet at the brewpub at 7:30 for rides! Thanks Cameron!!

## Next Meeting is Tues., July 9th

The non-competitive beer style for the night will be Keolsch . Phil will also be presenting Pilsners of 6 continents. If you have a beer you brewed bring two, if not, find one in style and bring it also.

By all means, bring any/all 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

### 2<sup>nd</sup> Tuesdays 7:30

\*Denotes AHA Club-Only Competition

July - Koelsch - Cameron Kohn  
 Aug 3 - Big Mead - O'Connors  
 August - Am. Lager\* Jeff Gier's  
 September - Str. Belg Ale\* -Ted Mallot  
 October - O'fest - Jeff Gier's  
 Nov. - Stout\* - Bill Saurbek  
 Dec. - .Barleywine/Old Ales - Phil Wilcox  
 Jan. - Bitter&English Pale\* Troy Rerucha  
 Feb - Mar - Brown Ale\*  
 April -  
 May -  
 June  
 July - Old Ale\* Competition  
 Category 11 English&Scottish Strong Ale

## AHA 2003 CHICAGO

Next years AHA is back in the east. And I want to suggest that we all go. I mean it. Hop on the train, kegs and all and just go there! Chicago has great things to do, and great beer to drink, and even great bars. Troy, do you still have the directions to the Map Room?

Have you found your calendar yet? The dates are **June 18-21** and I will be going. If I have to make a choice between the MCAB 5 in DC in Feb, and AHA in June, I'll do the AHA. But I am really hoping to do both. This could be our year to really make a splash competitively. Do we want to do it? Chicago came to Michigan in 2000 and took home the trophy for the best club, lets return the favor. Let's beer-storm on, er, brainstorm on the idea at the next meeting.



Instead of our usuall July Meading we are meeting August 3rd at the Aipary to do what Paul Gatza proposed to be "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. (Continued on the back)

## 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.)

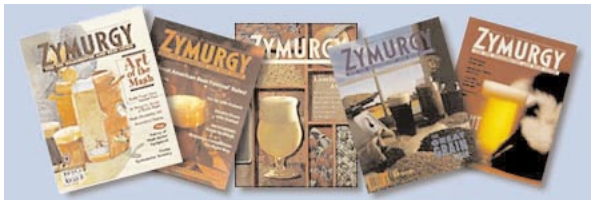
- \* 7-1/4 lb. Durst wheat malt
- \* 5-1/2 lbs. Briess 6-row
- \* 3/4 lbs. DWC Caravienne (22L)
- \* 1 lb. Durst Munich

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, steeps 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)

(From Big Mead pg. 1)

Recipe's are on your own. Our warden has gathered all but the Sweet Briar from last years 1669 White Metheglin recipe so he will be making that as well as a prickly pear mead. 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 your carboys and well see you out at Mike & Tig's O'Conner Aipariy 2700 W. Morrell (Between Spring Arbor and Robinsin Road)

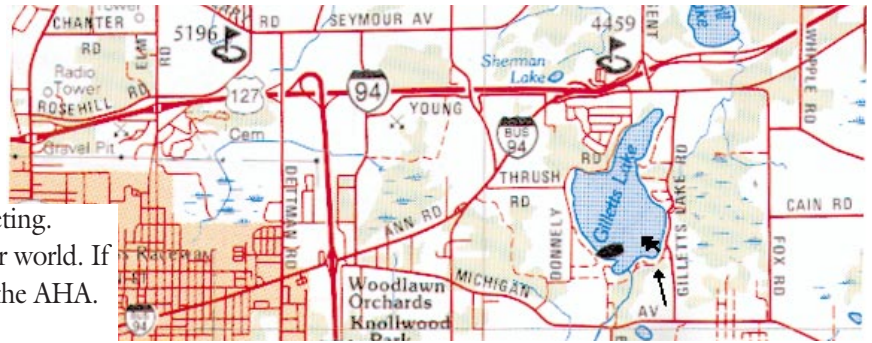


Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. Or see Phil for a discount on your own membership.

# BEACH PARTY MEETING!

At the last meeting ew member Cameron Kohn has invited to come to the lake while the lake is nice. So lets do it! Everyone meet up at Zig's Kettle and Brew at 7:30 no later than 7:45 and then carpool from there. If you come late, park at the Gilletts Lake Co. Park and then walk about 150 - 200 yards to the empty lakeside lot. Parking is limited.

From Zig's kettle and Brews make a Left hand turn and head east on Ann Arbor Rd. Go to the top of the hill (Last Chance Party Store) and make a Right onto Gilletts Lake Rd. While driving down Gilletts Lake Rd. you will pass Otney Dr., pass Roselle Dr., pass N. Cloverhill, and pass S. Cloverhill. As soon as you pass S. Cloverhill the road will make a downhill "S". At the bottom of the hill you will see (the lake) a little dirt road named Shady Ln. I have the only empty lot on Shady Ln. plus I will more than likely have some tables and a sign to let people know. If you drive just a bit past Shady Ln. you will arrive at the County park. People can park there and just walk back towards the lot. In Beer We Trust, Cameron.



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

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# BREWERS



# PRISON CITY

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