

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

SENTENCING

Volume 5 - Issue 9

G U I D E

September 2002

Meeting Location!!

This month we are meeting at Ted Mallot's house. Ted lives right next to Vandercook Lake High School. For a map and directions, see the back page.



Next Meeting is Tues., Sept 11th

The competitive beer style for the night will be Strong Belgian Ale. This is a Club-Only Competition Style.

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 2nd Tuesdays 7:30

*Denotes AHA Club-Only Competition
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
Aug. - European Pale Lager*

COOKING WITH BEER

Pêche Lambica

By Susan Rankert, AABG

From: The Global Beers Network
Newsletter August/September 2002

1/2 lb. very fresh peaches (Michigan if possible)

2 Tb honey

1 8.4 oz bottle Cherish Peach Lambic (I substituted Chapeau)

Vanilla ice cream (don't scrimp on this- get a good one!)

Chill the bottle of Peach Lambic, Peel the peaches and cut them into chunks. Set aside 8-12 pretty slices for garnish. Put the rest into a blender or food processor with the honey and puree. Chill until ready to assemble.

Fill the bottom of 4 chalices or goblets (or brandy snifters) with the peach puree. Add 2 or 3 scoops of ice cream. Divide the bottle of Peach Lambic over the 4 glasses. Garnish with the peach slices.

We had these for desert tonight and they were fabulous! Jeff kept going, "Mmmmm- beer smoothies!". I think I will try a "Peach Melba" variation- use a Frambois Lambic instead of the peach over the Vanilla ice cream and peach puree! This is something I am looking forward to serving to guests who are not "beer geeks".

MONTHLY RECIPE

Overtly Orval

14 lb pale malt
5 lb Munich
21 oz Crystal
1 lb corn sugar

Mashed in with 8 gals @ 122 F
127 30 min
153 90 min
168 10 min

Sparge 170 45 min
collected 12.25 in boiler @ 1.056 (34.5 pgp)

Northern Brewer 9.3% AA 2 oz @ 90 min
Saaz 4.2% 1 oz @ 4 min
Styrian Goldings 4.5% 1 oz @ 4 min
End of boil yielded 9 gallons at 1.071

Chilled to 70 F, Dilluted to 10 gallons

Pitched with Wyeast 1214 from a 1500 ml starter.

Racked and dry-hopped with 1/2 oz Styrian Goldings 12 days later (I recall the beer from the primary smelled and tasted like Juicy-Fruit gum!)

Added dregs from bottle of Orval 31 days later Kegged under 40 psi head @ 64 F 2.5 months later (fg 1.010)

Color, head, carbonation and flavor profile were very close to the target.

See ya!

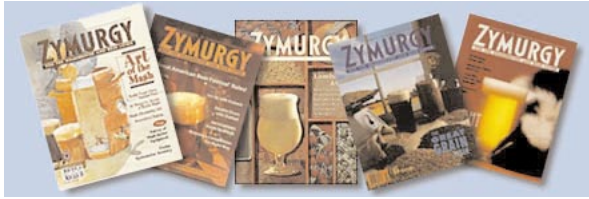
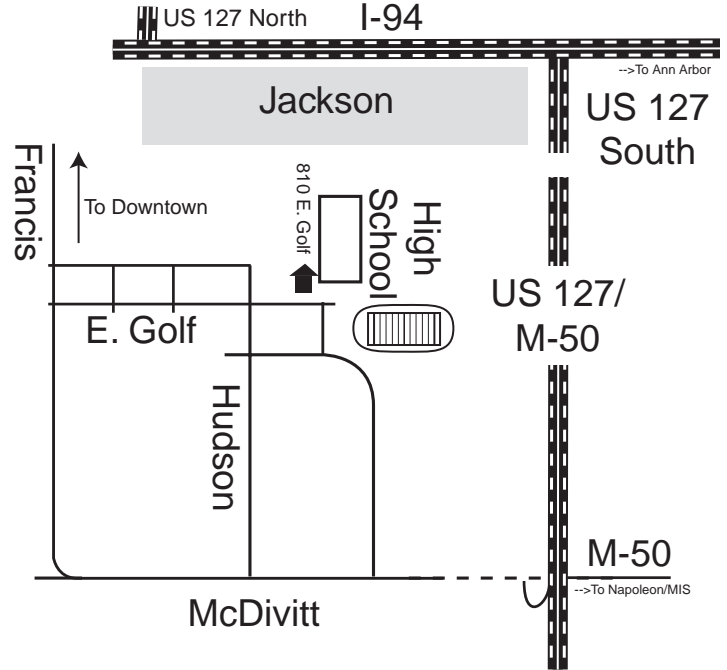
Pat Babcock





This Month's Meeting is at Ted Mallot's House

The easiest way to get to Ted's house is off of Francis. Francis is a major North/South street and forms much of the east boundary of the city limits on the south side of town. It starts downtown at the end of Michigan Ave in front of the Post Office and State of Michigan building. If you like you can just take West Ave south through town till you get to High St. Turn left (east) on High St and proceed past my old house till you get to Francis. Then take the right on Francis and follow it till you get to Vandercook. Your getting close at Krupa's Boat Mart. Take the second left which should be Golf proceed till you get to Ted's house at 810 E. Golf. If you get lost, call us at 784-0186.



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.

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

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BREWERS



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