

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

# SENTENCING

Volume 5 - Issue 12

G U I D E

December 2002

## Meeting Location!!

This month's meeting is at Jeff Gier's garage, but if there is no heat the meeting will be in the hot tub so bring something more than your birthday suit! ;<). Map and directions are on the back



## Next Meeting is Tues., Dec 10th

The beer style for the night will be barleywine. This is not 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  
 Dec. - Barleywine/Old Ales - Jeff Gier  
 Jan-Bitter & Eng. Pale\* @ Troy Rerucha's  
 Feb - Brown Ale\* (Might get swapped with March) @ Jim' Hegedus's  
 Mar - Lambic!  
 Apr - Bock  
 May - Alt/Koelsch  
 Jun - Belgian Wit  
 Jul - Old Ale\*/ Mead  
 Aug - European Pale Lager\*

## BEER TRAVEL

### Bell's Eccentric Day

Friday Dec 13, Doors open at 11:00 AM  
 Its Free!!! Don't plan on being able to drive home...Bell's Eccentric Day \*\*All Day at the Eccentric Cafe`

### MCAB V

Feb. 7-8, 2003 Hosted by BURP (Brewers United for Real Potables) in the Washington, DC area. Details to come!

### Real Ale Festival '03

The Seventh annual Real Ale Festival will be held February 27 through March 1, 2003 in Chicago.

### 2003 AHA NHC

#### Sweet HomeBrew Chicago

The homebrew clubs of the greater Chicago area cordially invite you to a grand celebration of the brewing arts, Thursday, June 19 to Saturday, June 21. At the Holiday Inn Chicago-O'Hare Intl.

## Apple Squeezings!

Will take place this year. Though several things will have to be different due to the 1% yield off the orchard this year. Single variety pressing is out. Whatever Ed has left is what we will squeeze. (His usual blend) The price won't be as low as it has in the past either, Ed has been importing apples from Berrien county all fall. But all that said, Ed still wants to have us out for our Annual Cider night, so I think we should support him.

Friday Night, Dec 20th 6:00pm or so at the orchard. \$3.50 a gallon. Please reserve gallons with Phil.

The Warden.



## MONTHLY RECIPE

### Big 10/20 Barleywine

Note: This recipe is based on Little Apple Brewing Company's "Big 12" Barley Wine created and brewed by Rob Moline and winner of the Gold Medal in the Barleywine category at the 1996 Great American Beer Festival. Its also the beer that at least five of us made at Big Brew '98.

10 lbs. American Pale Malt Extract  
 4 lbs. American Amber Malt Extract  
 3 lbs. American Crystal Malt 30° L  
 Steep: 20-30 minutes at 152 °F

All-grain:

Mash the following at 152 °F for 90 min.

14 lbs. 2-Row Pale Ale Malt  
 2.25 lbs. Crystal 40 °L  
 2 lbs. Crystal 20 °L

Boil: 1.5 hours

Hops

2 oz. Galena (11.2% AA) (60 min.)  
 2 oz. Cascade (5.5% AA) (60 min.)  
 2 oz. Willamette (4.7% AA) (0 min.)

English ale yeast. (Nottingham). Four packages are needed. Fermentation time is 1-2 weeks. Be prepared for a lot of blow-off. Champagne yeast can be added at the end of ale yeast fermentation, but is not necessary if your yeast performs well.

Ferment Temp 68 °F (20 °C).

Aging (prior to bottling) minimum of four months, better at six months, at 18 months I had 1 bottle left.

IBUs 63  
 OG 1.096 (24 °P)  
 TG 1.016.5 (4.1 °P) ABV 10.4%

# Styles - Barleywine

**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 <http://www.bjcp.org>.

**B**arleywines, just saying the word makes me roll my eyes and yearn for the keg in my fridge at home. That blast of hops and flash of heat from the alcohol, followed by melting sweetness and entangled bitterness, in the finish. Wow! What a beer! That is my impression of the Big 10/20 Barleywine I made last May. Its Big! It's Huge! It's Powerful! It's my last bottle!!!

## AHA/BJCP Style Guidelines

### 12a) English-style Barleywine

**Aroma:** Moderate to intense fruitiness; presence of hops (English varieties) may range from mild to assertive. A caramel-like aroma is often present.

**Appearance:** Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

**Flavor:** Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to bitter. Some oxidative flavors may be present, and alcohol should be evident.

**Mouthfeel:** Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

**Overall Impression:** The richest and strongest of the English Ales.

**History/Comments:** Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. Although a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops.

**Ingredients:** Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles.

**Vital Statistics:** OG: 1.080-1.120+  
IBUs: 50-100 FG: 1.020-1.030+  
SRM: 10-22 ABV: 8-12+%

**Commercial Examples:** Anchor Old Foghorn, Young's Old Nick, Fuller's Golden Pride.

#### ANCHOR OLD FOGHORN

Brewed in San Francisco, California

Old Foghorn is immediately cheery and spicy-sweet, with a fresh, sprucy-citrus flavor that will capture your attention. Along with a subtle, continuing undertow of hops, this barleywine also packs a punch that can creep up on you. Delicate, cobwebby Brussels lace makes the package complete, a compendium of pleasure from a pioneer microbrewer.



#### BRIDGEPORT OLD KNUCKLEHEAD

Brewed in Portland, Oregon

For those wishing a powerful, tasty, well-made mouthful, Old Knucklehead is a delightful digestif after a hearty meal. The initial sweetness fades and turns mildly cloying on the tongue. Rich and strong, with a high alcohol content, it has a rounded honey taste with barley sharpness.

### 12b) American-Style Barleywine

**Aroma:** Moderate to intense fruitiness; presence of hops (typical American varieties) may range from moderate to dominant. A caramel-like aroma is often present.

**Appearance:** Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

**Flavor:** Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm, resinous dominance; balance, therefore, ranges from slightly malty to intensely bitter. Some oxidative flavors may be present, and alcohol should be evident.

**Mouthfeel:** Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

**Overall Impression:** A well-hopped American interpretation of the richest and strongest of the English ales.

**History/Comments:** Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, featuring American hop varieties.

**Ingredients:** Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. American hops such as Cascades and Centennial.

**Vital Statistics:** OG: 1.080-1.120+  
IBUs: 50-100 OG: 1.020-1.030+  
SRM: 10-22 ABV: 8-12+%

**Commercial Examples:** Sierra Nevada Bigfoot, Rogue Old Crustacean, Victory Old Horizontal.

#### MARIN OLD DIPSEA BARLEY WINE

Brewed in Larkspur, California

Old Dipsea is quite potent and strong, with an accompanying fruity taste that nicely fills the mouth. Hoppy, too, it has a subtle maltiness that is almost whiskey-like. And it certainly has staying power, along with alcoholic potency that can be overwhelming. You'll want to sip and savor this after dinner with chocolates.



# COOKING WITH BEER

# This Month's Meeting is at Jeff Gier's Bug Brewery!!

## Cooking with Holiday Beer

This recipe is very nice for a holiday supper. One year Jeff and I had it on Christmas Eve in front of the fire. It is from Candy Schermerhorn's book Great American Beer Cookbook.

Jeff's house is easy to find. He lives on the North-East side one block West of Elm St on Seymour, North of Michigan ave and South of I-94. Between Floral and Blakely actually. 914 Seymour St to be precise. His number is 788-5393 in case you get lost.

I had to invest in a special DEEP dish piepan for this. I'd also give you her piecrust recipe, but to be honest, I use the stuff from the dairy/refrigerator rolls case.

### Apple and Ham Pie with Curry Sauce

- 3 T butter
- 2 large onions, chopped
- 4 shallots, minced
- 1/2 c flour
- 1/2 c frozen apple juice concentrate
- 1 c IPA, warmed in microwave (go as big and bold as you want with your IPA!)
- 1/3 c brown sugar, firmly packed
- 3+ T madras curry powder
- 1 t ground ginger
- Pinch ground nutmeg
- 1/4 t ground cloves
- 1 1/2 lb smoked ham or Canadian bacon, chopped
- 4 large pie apples (Northern Spy or similar) peeled, cored, and thin sliced

Preheat the oven to 425 F.

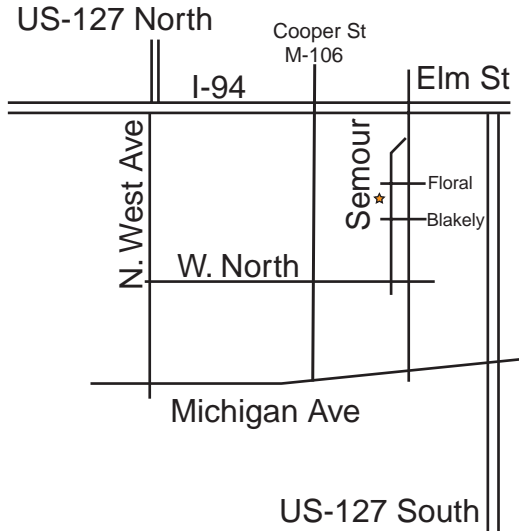
Heat the butter in a heavy skillet and sauté the onions and shallots until soft. Remove to a bowl.

Add the flour to the hot pan and brown (but not burn) for about 4 minutes. Stir in the beer and apple juice to deglaze the pan. Spoon over the onion/shallot mixture. Stir in the spices and the brown sugar. Toss in the apples and the ham and mix well.

Spoon the mix into a prepared 10in. deep piepan, cover with top crust, cut vents and brush with a bit of beaten egg yolk for a shiny brown crust.

Bake on lower rack at 425 F for 15 minutes, then reduce heat to 350 F and bake about an hour more. Cover loosely with foil if the top crust starts to brown too much, too fast.

-Susan Rankert, AABG



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



# PRISON CITY

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