

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

SENTENCING

GUIDE

Volume 6 - Issue 4

April 2003

Meeting Location!!

This month's meeting is at Bill Saurbek's house. Bill lives on the Northeast side of town off dettman road. A map and directions are on the back page.



Next Meeting is Tues., April 8th

The beer style for the night will be Brown Ale. It is also a Club-Only Competition Style. A winner will be chosen for Nat'l.

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

- Apr - Bock - Bill Saurbek
- May - Alt/Koelsch - Dave Falther
- Jun - Belgian Wit - Ted Mallot
- Jul - Old Ale* / Mead - O'Conner's
- Aug - European Pale Lager* - Jeff Ricker
- Sept - Octoberfest - Cameron
- Oct - American Pale Ale - Michigan BC
- Nov - Porter/Stout
- Dec - Barley Wine

COMPETITIONS

American Homebrewers Association's 25th Annual
NATIONAL HOMEBREW COMPETITION
It's time to be Royalty!
Entries Due: April 9-18, 2003
First Round: April 25-May 4, 2003
Second Round & Awards Ceremony: June 19-21, 2003

Ship Beer and Mead entries to:
Great Lakes Region -- NCH 2003
Rock Bottom-Chicago
1 West Grand Avenue
Chicago, IL 60610

All cider entries should include 3 bottles and should be sent to Red Hook regardless of where you live:

NCH 2003
Party Creations
345 Rokeby Road
Red Hook, NY 12571

Will you be crowned
HOMEBREW OF THE YEAR?
Not if you don't enter! Show us what you've got against 3,000 of the best homebrews from around the globe.

Entry forms and information at:
<http://www.beertown.org/events/nhc/beer entry.html>

American Homebrewers Association
BIG BREW
6th Annual

Saturday, May 3, 2003

Each year on the first Saturday in May, homebrewers unite non-brewing and brewing friends and family to celebrate National Homebrew Day, joining with thousands of homebrewers from around the world in brewing the same recipes and sharing a simultaneous toast at noon Central Time.

Before the event, participants that are planning BIG BREW events register their site on this web site. These registered sites help the American Homebrewers Association track how many participants celebrated the event. 2003 event results will be posted on this page a few weeks after May 3.

This year we have selected some very special BIG BREW recipes. First, in honor of the American Homebrewers Association's 25th anniversary, we dusted off the Vagabond Gingered Ale recipe that appeared in the very first issue of Zymurgy published way back in

December 1978. The second recipe is a clone of the legendary Anchor Steam beer, which was instrumental in kicking off the craft brewing revolution in the United States

COOKING WITH BEER

Polenta Triangles

Hi all, My wife bought me a cookbook called "cooking with beer" (ain't she grand!). I won't be able to go to the NHC this year but perhaps someone will be motivated to try these and bring them to the NHC for the food table?

- 1/2 cup yellow corn grits
- 1/2 cup amber ale
- 1 cup chicken broth
- 2 cloves garlic, minced
- 1 cup (4 oz) crumbled feta cheese
- 1 jar (2 oz) diced pimiento

1. Combine grits and ale, mix well and set aside. Pour chicken broth into a large heavy sause pan and bring to a simmer. Add garlic and moistened grits, whisking well, and return to a boil.
2. Reduce heat to low and cook 15 to 20 minutes. Remove from heat and stir in the feta cheese. Stir until cheese is completely melted. Add pimiento and mix well.
3. Spray a nonstick 8 X 8 - inch pan with cooking spray. Spoon grits mixture into prepared pan. Press grits evenly into the pan with the back of a spatula. Chill until firm.
4. To serve, slice polenta into squares, and then cut in half diagonally to yield triangles. To serve warm, cook in olive oil until browned. Or serve at room temperature, topped with kalamata olives and diced marinated artichoke hearts.

Makes 6 to 8 servings

Arnold J Neitzke,

Ann Arbor Brewers Guild



Big Brew Recipes

Vagabond Gingered Ale Extract

Malt/Extract

3.5 lbs. Dark Liquid Malt Extract
2.5 lbs. Dark Dry Malt Extract
0.75 lbs. Briess Caramel Malt 40L
0.5 lbs. Briess Chocolate Malt

Hops

2.0 oz. Cascade 5.0% AA 60 min (10 HBU)
1.0 oz. Willamette 5.0% AA 1 min

Spice

3.0 oz. Freshly Grated Ginger Root 60 min

Yeast

Wyeast #1275 Thames Valley Ale Yeast

OG: 1.053; IBU: 35; SRM: 37

Directions

Steep crushed grains in 1.5 gallons of 150° F water for 30 minutes. Sparge with 0.5 gallons of 170° F water. Add extract and bring to a boil. Add cascade hops and ginger and boil for 59 minutes. Add Willamette hops and boil one minute more. Strain into a fermenter filled with 2.5 gallons of cold water. Top up to 5 gallons with cool water. When temperature is below 75° F, pitch yeast and aerate well. Ferment around 65° F. When fermentation is complete, bottle with 1.25 cups of dry malt extract or siphon into sanitized party pigs with 0.25-0.33 cups of dry malt extract in each. If you are kegging, pressurize to 2.7 volumes of CO₂.



Vagabond Gingered Ale All-Grain

Malt

7.5 lbs. Briess Pale Ale Malt
1.5 lbs. Briess Caramel Malt 40L
0.5 lbs. Briess Chocolate Malt
0.5 lbs. Briess Black Malt

Hops

1.5 oz. Cascade 5.0% AA 60 min 7.5 HBU
1.0 oz. Willamette 5.0% AA 1 min

Spice

3.0 oz. Freshly Grated Ginger Root 60 min

Yeast

Wyeast #1275 Thames Valley Ale Yeast

OG: 1.052; IBU: 36; SRM: 36

Directions

Mash grains at 150° F for 60 minutes, or until you get a negative iodine test. Mash out at 170° F and sparge with 170° F water. Collect enough run off to end up with 5 gallons after a 60-minute boil. Bring run off to a boil and add cascade hops and ginger. Boil for 59 minutes, add willamette hops and boil one minute more. Chill to below 75° F, add to fermenter, pitch yeast and aerate well. Ferment around 65° F. When fermentation is complete, bottle with 1.25 cups of dry malt extract or siphon into sanitized party pigs with 0.25-0.33 cups of dry malt extract in each. If you are kegging, pressurize to 2.7 volumes of CO₂.



Anchor Steam Clone Extract*

Malt/Extract

4 lbs. Light Liquid Malt Extract
2.25 lbs. Light Dry Malt Extract
14 oz. Briess Caramel 80L Malt

Hops

1.25 oz. N. Brewer 8% AA 10 HBU 60 min
0.5 oz. N. Brewer 8% AA 15 min
0.5 oz. N. Brewer 8% AA 1 min

Yeast

Wyeast #2112 California Lager Yeast

OG: 1.053; IBU: 40; SRM: 11-13

Directions

Steep crushed caramel malt in 0.5 gallons of 150° F water for 20 minutes. Sparge with

0.5 gallons of 170° F water. Top water up to 2.5 gallons, add extract and bring to a boil. Add 1.25 oz of hops and boil for 45 minutes. Add another 0.5 oz of hops and boil for 14 minutes. Add remaining 0.5 oz of hops and boil one minute longer. Strain into a fermenter filled with 2.5 gallons of cool water. Add enough cool water to obtain 5 gallons. Once the wort temperature has dropped below 75° F, pitch yeast and aerate well. Ferment at 58-68° F. When fermentation is complete, bottle with 1.25 cups of dry malt extract or siphon into sanitized party pigs with 0.25-0.33 cups of dry malt extract in each. If you are kegging, pressurize to 2.8 volumes of CO₂.

Anchor Steam Clone All-Grain*

Malt

9 lbs. Briess Pale Ale Malt
14 oz. Briess Caramel 80L Malt

Hops

0.88 oz. N. Brewer 8% AA (7 HBU) 60 min
0.5 oz. N. Brewer 8% AA 15 min
0.5 oz. N. Brewer 8% AA 1 min

Yeast

Wyeast #2112 California Lager Yeast

OG: 1.053; IBU: 40; SRM: 11-13

Directions

Mash grains at 150° F for 60 minutes. Mash out at 170° F and sparge with 170° F water. Collect enough run off to end up with 5 gallons after a 60-minute boil. Bring run off to a boil, add 0.88 oz of hops and boil 45 minutes. Add another 0.5 oz of hops and boil for 14 minutes. Add remaining 0.5 oz of hops and boil one minute longer. Chill to below 75° F, add to fermenter, pitch yeast and aerate well. Ferment at 58-68° F. When fermentation is complete, bottle with 1.25 cups of dry malt extract or siphon into sanitized party pigs with 0.25-0.33 cups of dry malt extract in each. If you are kegging, pressurize to 2.8 volumes of CO₂.

*Based on recipe found in Tess and Mark Szamatulski's Clone Brews.



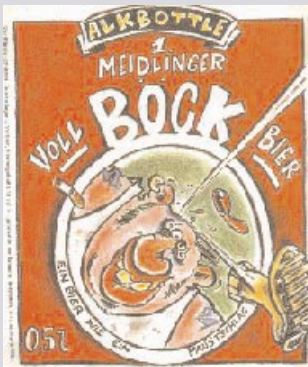
Styles - Bock

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. So why are we having Bock month so far out of its usual May place? Well, because I wanted to! Bock is what got me into brewing in a big way. It was the first beer I made on my own. And though I tried to make it in time for Thanksgiving, it really wasn't ready till after Christmas. By the time we moved into our first house in Jackson in February it was marvelous! My moving crew was turning down the Bass and Sam Adams in favor of my 2nd batch of beer! I was hooked! What was the date I made that beer on? October 10, 1995. And that is why we are drinking bock this month!

14. BOCK

14A. Traditional Bock

Aroma: Strong aroma of malt. Virtually no hop aroma. Some alcohol may be noticeable. Diacetyl or esters should be low to none.



Appearance: Deep amber to dark brown color. Lagering should provide good clarity despite the dark color. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich and complex maltiness is dominated by the grain and caramel flavors of Munich and Vienna malts. A touch of roasty character may be present but is rare. No hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish.

Mouthfeel: Medium to full bodied. Low to moderate carbonation.

Overall Impression: A dark, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Dunkel. A Bavarian specialty that is most closely associated with serving in winter and spring seasons.

Comments: Decoction mashing may enhance the caramel and melanoidin flavor aspects of the malt.

Ingredients: Munich and Vienna malts, rarely any dark roasted malts, never any non-malt adjuncts. Continental European hop varieties are used, for bittering only. Lager yeast. Water hardness can vary.

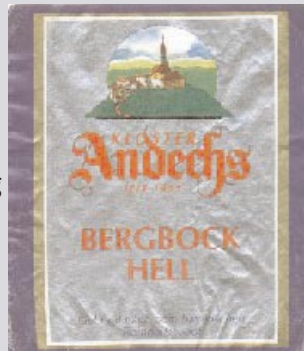
Vital Statistics: OG: 1.064-1.072
IBUs: 20-35 FG: 1.013-1.020
SRM: 14-30 ABV: 6-7.5%

Commercial Examples: Aass Bock, Hacker-Pschorr Dunkeler Bock, Dunkel Ritter Bock, Einbecker Ur-Bock.

14B. Helles Bock/Maibock

Aroma: Moderate to strong malt aroma. Hop aroma should be low to none. Aromas such as diacetyl or fruity esters should be low to none. Some alcohol may be noticeable.

Appearance: Golden to amber in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.



Flavor: The rich flavor of continental European pale malts dominates. Little or no hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish. Perception of hops may be more apparent than in darker Bocks.

Mouthfeel: Medium-bodied. Moderate carbonation.

Overall Impression: A relatively pale, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Helles. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: A pale type of Bock beer.

Ingredients: Pale lager malts. No non-malt adjuncts. Continental, European hops. Water hardness varies. Lager yeast.

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

Aroma: Intense maltiness. Virtually no hop aroma. While diacetyl or esters should be low to none, a fruity aspect to the aroma often described as prune, plum or grape may be present due to reactions between malt, the boil, and aging. A very slight roasty aroma may be present in darker versions.

Appearance: Gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Very rich and malty, infrequently a touch of roastiness. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusel oils) should be very low to none. Little to no hop flavor. Hop bitterness varies from moderate to low but always allows malt to dominate the flavor.

Mouthfeel: Full-bodied. Low carbonation.

Overall Impression: A very strong, rich, lager beer.



History: A Bavarian specialty invented in Munich by the brothers of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels.

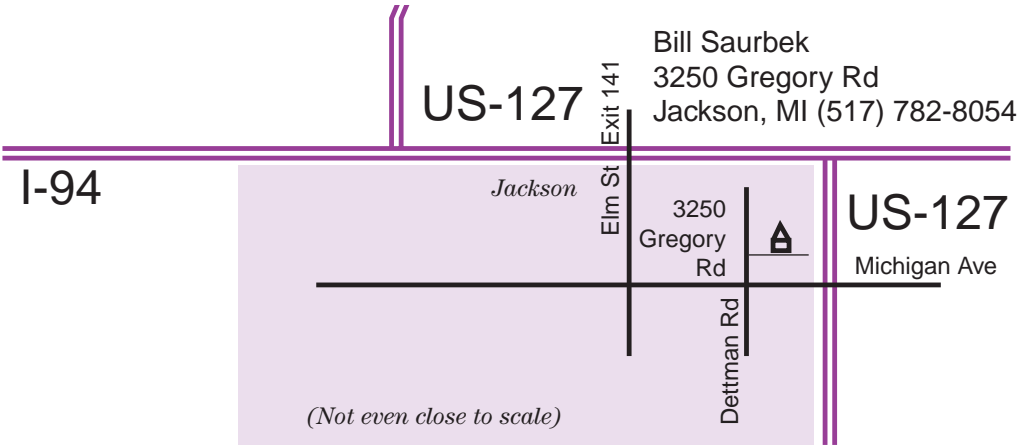
Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but pale versions have also been made.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occasionally a small fraction of dark-roasted (burnt) malt in those. Continental European hops. Water hardness will vary. Lager yeast.



This Month's Meeting is at Bill Saurbek's House!!!!

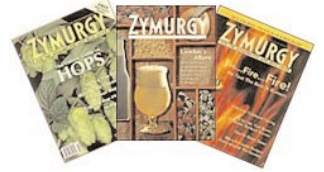
Bills house is easy to find. Gregory Rd is parallel and just North of E. Michigan Ave off Dettman Rd. There is an exit for Elm off I-94 and an exit for E. Michigan Ave off of US-127 South. Bill's house is on the left side towards the end of the street. It is a blue and white house with the driveway on the far side. Bill Saurbek 3250 Gregory Rd Jackson, Mi (517) 782-8054.



Dues are DUE!

If you haven't paid your 2003 dues of \$20, then you are at risk of not receiving this mailing and being transferred to the nonactive list. Please make checks payable to Dave Falther.

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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