

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

# SENTENCING

Volume 6 - Issue 5

G U I D E

May 2003

## Meeting Location!!

This month's meeting is at Dave Falther's house. Dave's Bar and Grill is up in the Northwest Territory. Just up M-50 past VanHorn Rd. A map and directions are on the back page.



## Next Meeting is Tues., May 13th

The beer style for the night will be German Alt and Koelsch. It is NOT a 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

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

### 'Over The Mill'

### Homebrew Competition

Send or deliver your entries to Rochester Mills Beer Co., 400 Water St. Rochester, MI 48307, Attn. Over The Mill. Mailed or shipped entries accepted until **May 13th**. Walk in entries accepted Friday and Saturdays from noon to 9:00PM during this same time period.

First round judging will take place Saturday & Sunday May 17 & 18, 2003. Final round judging will take place Sunday June 1, 2003. All entrants are encouraged to join us at the Mill for the final round and OTM Awards Ceremony Banquet. The Mill will feature \$2.00 pints from open to 6:00 PM.



## AHA 1st Round

Well despite traveling to Chicago to judge mead, the warden didn't get

to judge a single flight. It seems he was disqualified from every flight!!! Maybe next time he should consider sending his entries to Cleveland if he wants to judge in Chicago! He did get to judge Scotch Ale, Belgian Sasion/Biere De Garde, and Classic American Pils.

The Prison City Brewers had at least 11 entries in the first round which in excess of 500 entries. Unfortunately we got skunked.



## COOKING WITH BEER

### Sauerbraten Meatballs

I found this recipe in one of Jeff's books- Smoked Beer by Ray Daniels and Geoffrey Larson ! I want to try it for a football party. Especially if the Boilermakers are on! (No chance of my Hoosiers going anywhere, but Jeff is a Purdue fan)

1 lb very lean ground beef  
2/3 c (about 12) crushed gingersnap cookies  
1/2c onion, finely chopped (about 1 medium)  
1/4 c water  
1/2t salt  
1/4t pepper

Sauce:

1/2c beef broth  
1/2c Smoked Porter (but I am using Rauchbier, the Schlenkerla Märzen)  
1/4c + 1 T cider vinegar  
1/4c (about 8) crushed gingersnap cookies  
2 T raisins

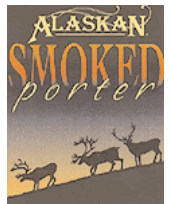
Preheat oven to 400 F

Mix ground beef, 2/3 c gingersnaps, onion, water, salt, and pepper. Shape into 24 meatballs. Bake on lightly oil-sprayed pan for 20-25 minutes, or until down and lightly browned

Mix remaining ingredients, except raisins, in sauce pan. Cook over medium heat, stirring constantly, until slightly thickened. Add raisins and meatballs and simmer until heated through. Serve with mashed potatoes or noodles. Serves 6.

I am going to put it into a crock pot and let people help themselves. Since noodles and potatoes don't sit out well, I may skip them and just have lots of crusty French bread for mopping up the sauce!

-Susan Rankert, AABG



## Styles - Koelsch and Alt Bier

**A**s hard to believe as it is, they do still make Ales in Germany. While finding good commercial representations of these beers here in the states is sometimes next to impossible, there are a few if you look hard enough. For a good Koelsch go to the Royal Oak Brewery and restaurant. On your way back stop and see Matt Allyn at Copper Canyon for an Alt. They both have excellent representation on tap.

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](http://www.bjcp.org).

### 8. KOELSCH AND ALTBIER

#### 8A. Koelsch-Style Ale

**Aroma:** Light hop aroma, German noble or Czech Saaz hops, giving a light fruitiness. Maltiness none to low. No diacetyl, as this is a lagered beer resulting in a clean finish with just a hint of fruitiness from primary fermentation at ale temperatures. Low sulfur aroma, similar to that of pale continental lagers, is acceptable, particularly in a young Koelsch.

**Appearance:** Very pale to light gold. Very clear/brilliant. White head lingers as Belgian lace on the sides of the glass.

**Flavor:** Soft, rounded palate; light hop fruitiness and a delicate dryness to slight sweetness in the finish. Clean fermentation with just a little residual fruitiness from ale fermentation temperatures. No diacetyl. Medium-low bitterness. Balanced toward bitterness but malt character should not be completely overshadowed.

**Mouthfeel:** Light side of medium body. Medium carbonation. Smooth, crisp mouthfeel.

**Overall Impression:** A delicately balanced beer with just a hint of flavor/aroma hops and fruitiness that finishes dry to slightly sweet with a crisply refreshing bitterness over a base of smooth, rounded Pils malt flavor.



**History:** As an appellation, the Koelsch name can only be used for beers brewed in Koeln (Cologne), Germany, where it is a native style.

**Comments:** Brewed at ale temperatures, then cold conditioned to reduce fermentation byproducts.

**Ingredients:** European hops only. Pils malt; small amounts of wheat may be used (<25%).

**Vital Statistics:** OG: 1.040-1.048  
IBUs: 16-30 FG: 1.008-1.013  
SRM: 3.5-5 ABV: 4.0-5.0%

**Commercial Examples:** Available in Koeln only: Malzmuehle, Hellers, PJFrueh, Paeffgen, Sion, Kueppers. In the US: Hollywood Blonde.

#### 8B. Duesseldorf Altbier

**Aroma:** Munich malt aroma, with a restrained fruitiness. Hop aroma may vary from low to moderate.

**Appearance:** Orange-copper to brown color, with brilliant clarity. Thick, persistent head.

**Flavor:** Assertively bitter, with intense Munich malt-derived flavor to support. Fruity esters should be restrained; some chocolatey notes are often present. Hop flavor should be low to medium.

**Mouthfeel:** Medium-bodied, with moderate carbonation. Some commercial examples have a dry finish resulting from a combination of high bitterness, higher attenuation, and moderate sulfate in the water.

**Overall Impression:** Bitterness is very high, especially in relation to the (moderate) gravity. Munich malt character lends balance, resulting in a bittersweet character. Very smooth from fermentation at the lower end of the temperature range for ales, followed by a period of lagering.

**History/Comments:** A very bitter beer with a pronounced Munich malt character. Ingredients, fermentation at low temperature (for an ale), and a lagering period combine to lend a cleaner palate than for most ales.



Predates the isolation of bottom fermenting yeast strains, though it approximates many characteristics of lager beers. Many Northern German Altbiers are lagers.

**Ingredients:** German Munich malt is essential to obtaining the necessary depth of malt character. Hops are traditionally Spalt, though other German varieties are often used.

**Vital Statistics:** OG: 1.040-1.055  
IBUs: 40-60 FG: 1.012-1.019  
SRM: 11-19 ABV: 5-5.5%

**Commercial Examples:** Zum Uerige, Zum Schluessel, Im Fuchschen, Widmer Ur-Alt, Schumacher.

#### 8C. Northern German Altbier

**Aroma:** Little aroma; malt should dominate to the extent that any aroma is discernible.

**Appearance:** Copper to brown color; very clear. Good head retention.

**Flavor:** Assertively bitter yet balanced. Munich malt-derived flavor, along with a chocolate-like malt aspect, supports the bitterness. Esters are restrained, and hop flavor should be low to medium.

**Mouthfeel:** Medium body, with an overall balanced impression.

**Overall Impression:** A very clean and relatively bitter beer, balanced by Munich malt character. Less intense than the Duesseldorf version of Altbier.

**Comments:** Most Altbiers produced outside of Duesseldorf are of the Northern German style. Many are simply moderately bitter brown lagers.

**Ingredients:** Typically made with a Pils base and colored with roasted malt or some dark color syrup. May include Munich malt. Hops are traditionally Spalt, though other German varieties may be substituted.

**Vital Statistics:** OG: 1.040-1.055  
IBUs: 25-40 FG: 1.012-1.019  
SRM: 11-19 ABV: 5-5.5%

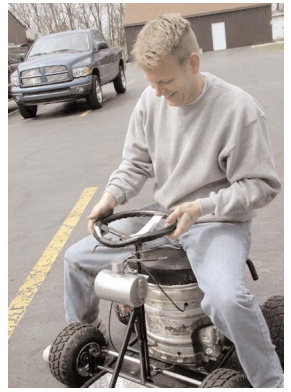
**Commercial Examples:** DAB Dark, Diebels Alt, Alaskan Amber, Grolsch Autumn Amber.



at Lansing Ave and Parnall roads.

Dave, Phil, Troy, Bill

Resulting in a seriously bent steering wheel and a small oil spill. As well as some seriously scuffed hands and small blood spill across Troy's eyebrow. Not to mention a blow to the ego and the destruction of another good pair of brewing jeans.



# No Power? No Problem!

Big brew went off this year, but not without a few more bugs than usual. Just after the first all-grainers mashed in and as the other two were getting ready to grind grain the power unexplainedly went out. But not to fear, homebrewers aren't anything if not resourcefull. The Warden, Phil Wilcox, pulled his car up close and pulled out an AC

and Kelly brewed a total of 50 gallons of beer. At least one new member was flushed out of the woods.

There were plenty of brats and beer to go around. The brats came from *The Sausage Haus* in Stockbridge and the smoked sausage came from *A&A Meats* on Page ave. Alt, Koelsch, Rauchbier, Pale Ale, IPA, even an occasional mead made it way to the talbe. But the best part was the fun and frivolity.



For this years entertainment Jeff upgraded the Hop Rocket to a 10 horsepower Briggs and Stratton engine. This required a more custom built inputs, this time made from modifying a leftover Melling NASCAR carbora-tor.



Phil Wilcox was the next to take a spill. He bit it slowing down on a straight away. It seems that the right front tire was a little toed in. This results in a considerable jerk when speeding up or slowing down. The jerking was anticiapted

but overcorrecting for it was not and over onto his ass he went.

Minimal damage to the hop rocket this time. It even kept running as phil quickly righted it and hopped back on.



Next in line for the horror show was Rick from Battle Creek. He took the Hop Rocket off road and made the mistake of slowing down just as things got a little soft underfoot. By the time he realized he was throwing mud it was too late. He was stuck good. A quick rev of the engine and he was throwing a 10 foot rooster tail and going nowhere but to the showers fast. It was a great day of beer, fun and frivolity, even if the media didn't show up, again.... I guess murder/suicides are just more newsworthy... Ed.



converter. It wasn't enough juice to run the grain mill but, it was plenty to run both Phil and Troy Rerucha's pumps. Troy was especially glad as he was performing a three-step Mash for his *Helles of Troy*.

Chief Maniac, er, I mean Mechanic, Jeff Gier quickly found a solution for the grain mill.

"More Power!" might be Tim Allen's battle cry, but Jeff's wheels were spinning a different directions--literally! The Hop Rocket to the rescue!



With a little back pressure and a soft touch on the throttle Jeff was able to run the belt on the grain mill directly off the driveshaft of the hop rocket. While this did work, the process was further modified by putting the belt on the shoulder of the disk for the disk brakes.

The power was out for almost two hours while local employees of Consumers Energy repaired the damage from a two car accident

The Hop Rocket still runs on 100 Octane low-lead airplane fuel, and Jeff was able to keep the engine cool with some heavy weight NASCAR racing oil.

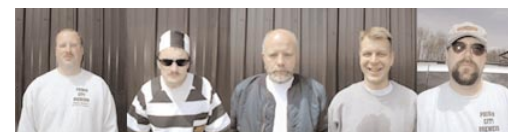
Further modifications included custom built disc brakes and MAXXIS dts racing tires from a J-series Go-cart.

This all adds up to some serious Tim Allen style power!

And as Troy Rerucha found out, some serious Tim Allen style injuries!

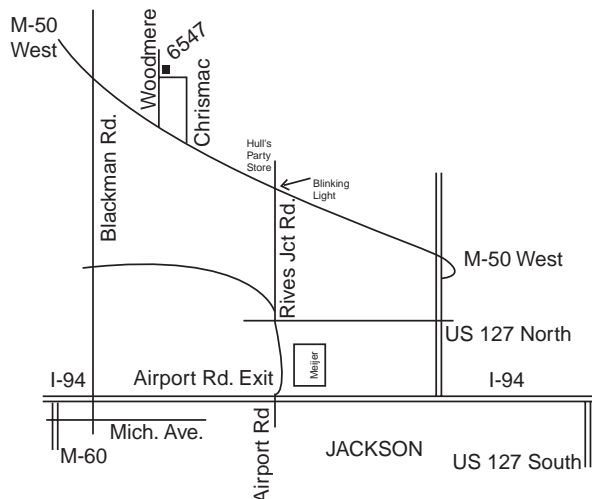


Troy was the first to roll the Hop Rocket and he did it in glorious style. A full head-over-heals roll.



# This Month's Meetings 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 794-9980** if you get lost.



Our fearless Warden critique'ing Alt at Zum Schlüssel "The Key" early one sunday morning in April of 2000.



**June 17-20**

## 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.

## Cider Event

Help launch Michigan's hard cider industry by participating in an evening of evaluation of hard ciders. Rex Halfpenny will be hosting this survey May 12 Redwood Lodge, May 19, Rochester Mills Beer Co., and June 2 Royal Oak Brewery. May 19 & June 2 will also include samples of numerous other hard ciders during a style discussion lead by Rex Halfpenny on hard ciders.

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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