

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

SENTENCING

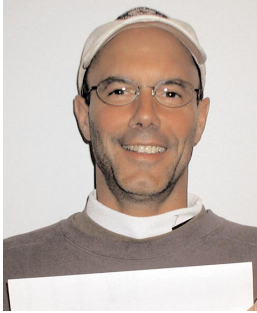
Volume 6 - Issue 8

G U I D E

August 2003

Floating Meeting!!!

This month's meeting is at Jeff Ricker's house out at Clark Lake. It's a bit of a hike but the beer is good and there is usually a breeze coming in off the lake onto the patio.



Jeff also has a boat on the lake, what do you say about a floating meeting? Send me an email to reserve you seat on the boat(s)! Directions and a map are on the back page.

Next Meeting is Tues., August 12th

The beer style for the night will be European Pale Lagers. It IS a Competition Style. (Bohemian, German Pils, Dortmunder and Helles) 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
 Aug - European Pale Lager* - Jeff Ricker
 Sept - Octoberfest - Cameron
 Oct - American Pale Ale - Michigan BC
 Nov - Porter/Stout - Dave Falther
 Dec - Barley Wine - Bill Saurbek
 Jan - Troy Rerucha

3,500 Pack Summerfest

Michigan Brewer's Guild Festival

Well, Saturday, July 26, was warm and cloudy, but we avoided the dreaded thunderstorms and the gusts soon disappeared as thousands of thirsty local microbrewery drinkers descended up Frog Island Park in Ypsilanti, Mich. for the 6th Annual Michigan Brewers Guild Festival. Some 40+ Microbreweries from around the state were in attendance, set up under a half dozen largetents, taps primed and ready to go.



Jeff Renner, Mark Ohrstrom and I, Crispy Frey, all local AHA Liaison's, arrived two hours before the opening to set up for our second appearance at this well attended beer festival. We taped the "July is American Beer Month" banner above our section of tent, put up the "AHA Memberships sold here" signs, laid out beertown.org business cards, Beginners Zymurgys and wore our Beer Evang-ALE-ist shirts with pride.

We had received all of the materials days before (along with the tickets - thank you, Kate!). In short, we felt better organized and prepared this year.

This year, instead of being next to the token and shirt sales, we were between Dragonmead, Bell's, Grizzly Peak and Mystic Brewing - great real estate that provided good traffic. Once again, utilizing Jeff's considerable skills outside of the tent to bring either current or interested homebrewers up to talk to Mark and I, we were able to talk to dozens and dozens of people about who the AHA

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MONTHLY RECIPE

Helles of Troy

Charlie Papazian came back for Troy's Helles three different times at the AHA conference. So I would say this one is a winner!!!

Recipe Specifics

Batch Size (Gal): 10.5
 Total Grain (Lbs): 19.00
 Anticipated OG: 1.052 Plato: 12.9
 Anticipated SRM: 3.6
 Anticipated IBU: 17.2
 Brewhouse Efficiency: 76 %
 Wort Boil Time: 75 Minutes

Ingredients:

12.00 lbs. Pilsener Malt Durst 1.038
 5.00 lbs. Vienna Malt Wyermann 1.037
 2.00 lbs. Wheat Malt Durst 1.039
 2.00 oz. H. Mittelfruh 17.2 IBU 60 min.

Water from Culligan

Wyeast 2206 From prior batch

Mash Schedule: Fix 40-60-70 °C

Mashin: 20.5 qts @113°F tgt 108°F 30 min.
 Low rest 11.7 qts@212°F tgt 140°F 30 min.
 Hi rest: Direct heat to 158°F (1°/min) 30 min.
 Mashout: Direct heat to 177°F 10 min

Whirlpooled for 25 min while chilling. Stopped whirlpool and let stand for 10 min then racked to fermentors.

HELLES of TROY

Oxygenated heavily with pure O2. Pitched onto the dregs of previous batch of Washed and fed Doppelbock yeast. Ferment at (48-58 °F) Flocculation medium; apparent attenuation 73-77%. Lagged 2 months.

A Munich Helles from the Spartan Home Brewery Troy Rerucha - Brewer

was, why it is an important resource to them, plug our local homebrew clubs and homebrew shops and connect with people who really had no idea, read a magazine once, thought of joining the AHA or local club but...you get the picture.

I have in my grubby little hands this morning 19 member sign-ups for a total of 25 years.

A couple of things worked really well. First, the aforementioned tag-team to alert people as to why we were there. People with empty beers constantly looked, saw no tap and left. But not before a simple question, such as "Do you brew your own beer?" or "Have you considered brewing beer at home?" was asked. It was surprising how many people stopped, said yes, they had, or they were thinking about it. So a conversation is started. Along with discussing the AHA, we plugged local clubs and homebrew shops. I personally handed out dozens of the beer-town.org business cards with personal emails on the back, hbd.org, local homebrew shop info, club websites, etc. It was a great little resource.

Telling people we were local homebrewers, not employees, of the AHA was also helpful. People know you are there to "sell" them something. It helps to establish the fact that you were not getting paid, that we were doing this to spread the word, that no animals were harmed during our presentation.

Handing them a card and letting them know that they can check it out anytime really put them more at ease.

We had the option of charging "rack" rates or passing the discount on to them. We again decided that by offering the discount, this made for a reason to sign up now. That, along with having a back issue of Zymurgy, and the Beginners Zymurgy, gave us more ammo. The new Pub Discount caught a number of people's eyes and gave us yet one more beni to promote. Almost everyone utilized a credit card; we had two pay cash (the pizza was awesome ;-), and a pair of checks. It really makes things easier utilizing credit cards and we kept the filled out forms safely out of people's reach.

Of course attitude, sharing the passion of homebrewing, telling people that they too could brew beers like they were drinking (and maybe even better since we can use the best ingredients without regards to a Profit/Loss

statement) and being yourself all go a long way toward establishing enough of a rapport to engage these sodden, drunk masses ;-). Actually, we had basically done our job by 4 and the last two hours were more entertain-



ing than productive. And did you know where the ladies almost universally want their "July is American Beer Month" stickers placed!?! Shocked, shocked I was by such wanton displays of lascivious behaviors!

So, AHA Liaisons, if your state is having a gathering of the microbreweries - this is a good audience to discuss the AHA with. These people (in general) are more likely to be receptive to the idea of brewing. I was really surprised by how many had brewed and had never joined a club, only read TNCJOHB, never subscribed, etc. Some of these people were really hungry for additional knowledge, while others we just rolled while they were drunk and passed out - not! Seriously, if you know you have an event in the future, mention it to Kate, along with providing her a contact person - she got us in, with table space and from there it was up to us to share the passion. Breweries know that talent frequently comes in the form of an experienced homebrewer, so they are receptive to comp'ing tickets and space.

Chris P. Frey

Homebrew Campout???

by Mark Ohrstrom

Mark and one of his Kzoo buddies had the funky idea that someone should do a homebrew campout. A weekend of brewing, camping, fun and frivolity. If anyone is interested in helping him organize such an event please contact him at mohrstrom@core.com.

PCB footnote: Our club was founded May 6, 1997, at the Jackson Brewing Company @ next years big brew we will be 8 years old!

COOKING WITH BEER

Roast Pork in Beer Sauce à la Spaten

Liberated from Spaten webpage.

Ingredients:

1.5 kg (3.5 lbs) shoulder of pork
Mixture of salt, pepper and paprika
Garlic paste
2 teaspoons of caraway seeds
1/4 l (one cup) of hot water or bouillon
2 onions
1 leek or shallots
2 carrots
1/2 to 3/4 l (2-3 cups) of Spaten Helles

Preparation:

Score the rind and fatty layer of the pork shoulder into diamond-shape patterns and rub it well with garlic paste and a mixture of salt, pepper and paprika. Sprinkle with caraway seeds.

Preheat the oven to 220° C (428° Fahrenheit) or, when using circulating air, to 200° C (390° Fahrenheit). Place the roast on a roasting tray, rind downwards, and put it in the oven.

After about 10 minutes, baste with water or bouillon. Turn the roast and add the onions,

shallots and carrots. Leave in the oven for about 60 minutes at 180° C (356° Fahrenheit) or, when using circulating air, at 160° C (320° Fahrenheit). Gradually pour the beer over the roast.

Remove from oven after the rind has turned a crispy brown.

Strain the sauce and season to taste.

Serve with potato dumplings and combination of sliced apples and red cabbage.

Bon appetit! Sincerely, Your Spaten Team.



EU Pale Lagers

From this wonderful complex range of light yellow beers, our own American pils slowly deteriorated to its abysmal status of the swill of the world. Lets explore our ancestral roots and see how far we have to go to put real flavor back into the American beer scene.

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.

2. EUROPEAN PALE LAGER

2A. Bohemian Pilsner

Aroma: Rich with a complex malt and a spicy, floral, Saaz hop bouquet. Moderate diacetyl acceptable.

Appearance: Light gold to deep copper-gold, clear, with a dense, creamy white head.

Flavor: Rich, complex maltiness combined with pronounced soft, rounded bitterness and flavor from Saaz hops. Moderate diacetyl acceptable. Bitterness is prominent but never harsh, and does not linger: The aftertaste is balanced between malt and hops. Clean, no fruitiness or esters.



Mouthfeel: Med. bodied, med. carbonation.

Overall Impression: Crisp, complex and well-rounded yet refreshing.

History: First brewed in 1842, this style was the original clear, light-colored beer.

Comments: Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile.

Ingredients: Low sulfate and low carbonate water, Saaz hops, Moravian malted barley.

Vital Statistics: OG: 1.044-1.056
IBUs: 35-45 FG: 1.013-1.017
SRM: 3-5 ABV: 4.5-3%

Commercial Examples: Pilsner Urquell, Gambrinus Pilsner, Budweiser Budvar, Staropramen.

2B. Northern German Pilsner

Aroma: May feature grain and distinctive,

flowery, noble hops. Clean, no fruitiness/esters.

Appearance: Straw to medium gold, clear, with a creamy white head.

Flavor: Crisp, dry and bitter. Maltiness is low, although some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruitiness or esters.

Mouthfeel: Light to medium body, medium to high carbonation.

Overall Impression: Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

History: A copy of Bohemian Pilsner adapted to brewing conditions in Northern and Central Germany.

Comments: Drier than Bohemian Pilsner with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water.

Ingredients: Pilsner malt, German hop varieties (especially noble varieties for taste and aroma), medium sulfate water.

Vital Statistics: OG: 1.044-1.050
IBUs: 25-45 FG: 1.008-1.013
SRM: 2-4 ABV: 4.4-5.2%

Commercial Examples: Bitburger, Kulmbacher Moenchshof Pils, Jever Pils, Holsten Pils, Paulaner Premium Lager.



2C. Dortmund Export

Aroma: Low to medium German or Czech hop aroma. Malt aroma is moderate.

Appearance: Light gold to medium gold, clear with a noticeable white head.

Flavor: Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste. Clean, no fruitiness or esters.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance is the hallmark of this style.



History: A style indigenous to the Dortmund industrial region. Export has been on the decline in Germany in recent years.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness.

Ingredients: High sulfate water, German or Czech hops, Pilsner malt.

Vital Statistics: OG: 1.048-1.060
IBUs: 23-30 FG: 1.010-1.01
SRM: 4-6 ABV: 4.8-6.0%

Commercial Examples: DAB Export, Dortmunder Union Export, Kronen Export, Saratoga Lager.

2D. Muenchner Helles

Aroma: Grain and malt aromas predominate. May also have a very light hop aroma.

Appearance: Medium to deep gold, clear, with a creamy white head.

Flavor: Slightly sweet, malty profile. Grain and malt flavors predominate, with just enough hop bitterness to balance. Very slight hop flavor acceptable. Finish and aftertaste remain malty. Clean, no fruitiness or esters.



Mouthfeel: Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Overall Impression: Characterized by rounded maltiness without heaviness.

History: Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers.

Comments: Unlike Pilsner but like its cousin, Munchner Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

Ingredients: Moderate carbonate and sulfate water, Pilsner malt, German hop varieties.

Vital Statistics: OG: 1.044-1.055
IBUs: 18-25 FG: 1.012-1.017
SRM: 3-5 ABV: 4.5-5.5%

Commercial Examples: Hacker Pschorr Munich Edelhell, Spaten Premium Lager.



Purple-Schmurple, we had the best booth, and everybody knew it! And now we have the trophy to prove it! At the last meeting the Warden presented the Big AI trophy to Sec/Treasurer Dave Falther. This month I Would like to let Freeman Thomas take home the trophy!



ZYMURGY!

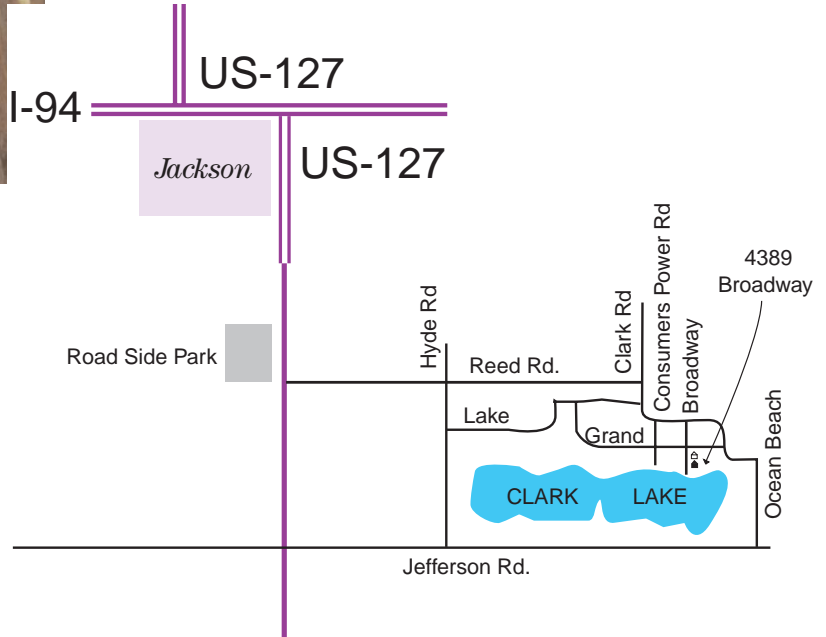
Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read

about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. I believe discount subscriptions are granted to club members.

This Month's Meetings is at Jeff Ricker's house.

Jeffs house is down on Clark lake. So for most everybody take 127 South to Reed rd. This is right across from the Road Side park. Take a left on Reed. Proceed through the stop sight at Hyde rd. and Take a Right on Clark Rd when Reed Ends. Clark will take a 90 degree bend and Consumers Power Drive is right on the bend. Broadway is the next right. Jeffs house is just past Grand ave, a brown house with a brown roof.

Call us at 529-9637 if you get lost.



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

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