

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

SENTENCING

GUIDE

Volume 6 - Issue 10

October 2003

Meeting Location!!



This month we are MBC/Things Beer. Bobby gave me his usual promise to be ready and have ThingsBeer open later for us. We'll see. If so 6:30 at the Store and 7:00 at the brewery tap room which now serves food too. See map on back.

Next Meeting is Tues., Oct. 14th

The beer style for the night will be Am. Pale Ale. It is not a competition style (next month is Alt/Koelsch). 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

Oct - American Pale Ale - Michigan BC

Nov - Porter/Stout - Dave Falther

Dec - Barley Wine* - Bill Saurbek

Jan - Winter Warmers - Troy Rerucha

Feb - Scottish

Mar - Dunkel & Swartz

Apr - Mead*

May - Lite Ale

Jun - Extract Brew*



Nov 8th If we choose to participate...

So if someone will come forward and volunteer a site and be willing to coordinate the activities we can do this. I hope by moving the weekend we avoid the UofM vs. MSU conflict that we always run into.

What do you say? Are we interested in participating this year?

The American Homebrewers Association (AHA) Teach a Friend to Homebrew Day is an international event to introduce people to the homebrewing hobby and establish relationships with local homebrew supply shops.

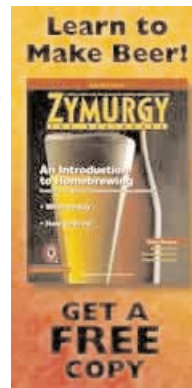
Each year on the first Saturday in November, (Ed. We go the next week due to Football considerations) homebrewers around the world are encouraged to invite non-brewing and brewing friends and family to celebrate Teach a Friend to Homebrew Day and brew a batch of beer together.

Participants that register their sites on this web site by mid October, receive FREE copies of Zymurgy for Beginners.

Before the event

- Register your Teach a Friend to Homebrew Day site
- Invite friends who are not yet homebrewers to teach them to brew beer
- Take your new homebrew recruits to your local homebrew supply shop to buy ingredients
- Hold a special beer dinner for friends or family you're going to teach to homebrew

During the event



MONTHLY RECIPE

Nearly Nirvana Pale Ale

Extract with grain recipe for 5 gallons:

5 gallons water (1 1/2 steep and boil, 3 1/2 added)

1/2 lb U.S. crystal malt 40 L

1/2 lb U.S. crystal malt 20 L

6 3/4 lb Alexander's Pale LME

1 T Gypsum (unless using hard water)

1 1/2 oz Perle hops (bittering)

1/2 oz Cascade hops (flavor)

1/2 t Irish Moss

1/2 oz Cascade hops (aroma)

1/2 oz Cascade hops (dry hop)

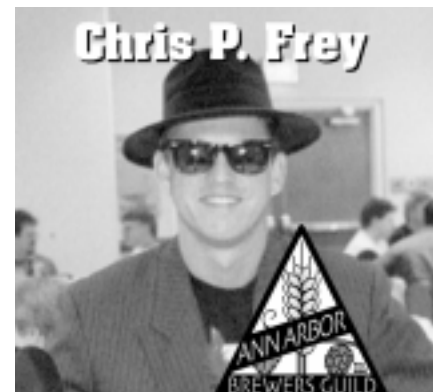
Wyeast 1056 liquid ale yeast

Extract with grain instructions: Steep grains at 160° F for 20 minutes. Remove grains. Bring to boil. Remove from heat.

Dissolve malt extract and gypsum in kettle. Bring to boil. Add bittering hops. Boil 30 minutes. Add Irish moss and flavor hops.

Boil 9 minutes. Add aroma hops. One minute later, turn off kettle. Chill. Transfer to fermenter. Pitch yeast and aerate. Add dry hops to secondary fermenter before racking. Bottle with 3/4 cup corn sugar or keg and force-carbonate when complete.

Share with friends when ready. --Crispy



- Tell friends and family about other American Homebrewers Association fun events – Big Brew, National Homebrewers Conference, Mead Day
- Hand out free copies of Zymurgy for Beginners to all your friends
- Bring out homebrewing literature for your friends to read– Zymurgy, Zymurgy for Beginners, The New Complete Joy of Homebrewing and other books
- Drink homebrew, pair your homebrew with food and HAVE FUN

After the event

- Fill out the Remittance page on the web Tell us how many participated at your site
- Contact us if you didn't receive your free copies of Zymurgy for Beginners
- Check out this site for post-event numbers
- Teach your friends how to bottle the beer you brewed together
- Encourage new homebrewers to go to their local homebrew supply shop
- Buy an American Homebrewers Association membership as a gift for new homebrewers
- Have new homebrewers check out www.beertown.org/ for up-to-date brewing information

Teach a Friend to Homebrew Day Results

- 2002: Record Number 63% increase of participants from 2001's registered sites
- 124 homebrewing sites around the WORLD
- More than 450 NEW homebrewers were introduced to the homebrewing
- More than 1,000 homebrewers participated - an increase of 400 from 2001

Winners Circle!

Jeff Ricker and Phil Wilcox brought home Ribbons from the Michigan State Fair. Jeff earned a second place for his California Common. Phil made a run at the Best of Show with his Classic style Rauchbier.



Jeff, Phil and Best of Show Winners Bob & Kim Barrett

Zigs, MOV Closed

In case you haven't heard Zig's is dead. Long live the next guy! RIP JBC. Merchant of Vino in Ann Arbor has closed its Plymouth Rd store and will not be selling homebrew supplies at the new Whole Foods Market, downtown on Washtenaw at Huron Parkway. But...

Ypsilanti Brewing Co.

Mike O'Brien and Dave French will be offering beer brewing and wine making supplies.

To start with they will provide supplies from G.W. Kent - their catalog is available at: <http://www.gwkent.com/GWKent2003.pdf> Beer supplies begin on page 15. We will split bags of grain and hops. We will take orders for brewing supplies each week thru Thursday at 5pm. We will pickup the supplies on Friday and they will be available for pickup Friday evening or Saturday morning (or by appointment) at Dave's place-708 N Prospect Rd, Ypsilanti, MI.

If enough of us make orders Mike will deliver supplies, ordered that week, to the Prison City Brewers meeting.

On a monthly basis YBC would also like to place an order with L.D. Carlson - may be 10 days before the AABG meeting. Their catalog is at: [://www.ldcarlson.com/](http://www.ldcarlson.com/).

We have yet to set up and account with either White Labs or Wyeast - eventually both. We can also get dispensing equipment from Foxx Equipment. We have not set up a price list yet - so this is where you can help. We will match any retail you can find on products you want to order. This will help us establish fair pricing and provide you with the best deal.

Contacts:

Mike O'Brien - obrien@pico-brewing.com
Cell 734-637-2532 Fax 734-485-BREW

Dave French - frogjbc@aol.com
734-482-4263 Cell 734-320-2416

Homebrew Campout!!

Mark Ohrstrom is hosting A weekend of brewing, camping, fun and frivolity. October 25th in Concord. If anyone is interested in helping him organize such an event please contact him at mohrstrom@core.com.

COOKING WITH BEER

Coq a la Biere

Serves 4

- 2 T vegetable oil
- 4 whole chicken leg quarters
- salt & fresh ground pepper, as needed
- 5 strips bacon, chopped
- 3 T flour
- 10 white mushrooms, cleaned trimmed and finely chopped
- 4 carrots, trimmed and coarsely chopped
- 1 large yellow onion, peeled and chopped
- 1/2 bunch fresh parsley, chopped
- 1 rib celery, finely chopped
- 4 juniper berries
- 2 whole cloves
- 1 bay leaf
- 24 oz German wheat beer
- 1 1/4 c chicken stock
- pinch paprika
- 8 quartered, peeled & boiled waxy potatoes

1. Heat oil in large skillet over medium-high heat. Season chicken with salt and pepper, then brown well on both sides, 5-7 minutes per side. Transfer to a medium pot, then pour off fat from skillet. Return skillet to medium heat, add bacon and cook, stirring until crisp, 4-5 minutes. Transfer to pot with chicken.
2. Stir flour, mushrooms, carrots, onions, celery, parsley, juniper berries, cloves, bay leaf, beer, stock, paprika, and salt and pepper to taste into the pot and bring to boil over high heat. Reduce heat to medium low and simmer, partially covered, until chicken is tender, 1 1/2 -2 hours. Discard bay leaf. Serve with potatoes.

PS. Don't try and be healthy by using chicken breasts instead of legs and thighs. You need the heartier, richer flavor of the dark meat for this.

Guten Appetit!

Hope you enjoy this one and do look for the October Saveur issue. I first picked up a copy of Saveur last year when they ran a piece on Belgium beer and food. I then subscribed to the magazine!

Susan Rankert



AMERICAN Pale Ale

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. Pale Ales have long been favorites of many homebrewers. For most of us it was the first style of beer we made. For others it is a large style that is much unexplored. There are Belgian, English and American Pale Ales, and then there is the close cousin India Pale Ale. It's a diverse style, I enjoy them all!!

6A. American Pale Ale

Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Citrusy hop aroma very common. Esters vary from low to high. Diacetyl moderate to none.

Appearance: Pale golden to amber.

Flavor: Often moderate to high hop flavor. Citrusy hop flavor very common (such as from Cascades), but also other American hop variety flavors are found. Malt flavor moderate relative to aggressive hop flavor and bitterness. Balance towards bitterness. Caramel flavor is usually restrained. Diacetyl moderate to none.



Mouthfeel: Many are rather light, refreshing and more highly carbonated than many other styles, but body can reach medium. Carbonation borders on effervescent in some examples.

Overall Impression: Should be refreshing.

History: An American adaptation of English pale ale.

Comments: In the past, this category also covered what is now called American amber ale. American pale ales differ from American amber ales notably by being lighter in color, but also in having less caramel flavor and usually being balanced more towards hop bitterness.

Ingredients: Pale ale malt, typically American two-row. Light to medium crystal malts. American hops, often the citrusy ones such as

Cascade, Centennial and Columbus, but others may also be used (e.g., Brewer's Gold or Willamette). Water can vary in sulfate content, but carbonate content should be relatively low.

Vital Statistics: OG: 1.045-1.056
IBUs: 20-40 FG: 1.010-1.015
SRM: 4-11 ABV: 4.5-5.7%

Commercial Examples: Sierra Nevada Pale Ale, Summit Pale Ale, Great Lakes Burning River Pale Ale.

6B. American Amber Ale

Aroma: Often a mild to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Some caramel aroma common. Esters vary from low to high. Diacetyl medium-high to none.

Appearance: Light copper to light brown.

Flavor: Moderate to high hop flavor from American hop varieties. Malt/bitterness balance can be on either side of even and is more likely to be on the malt side, but usually not too far from center. Caramel flavor is moderate to strong. Diacetyl medium-high to none.

Mouthfeel: Body is medium to medium-full. Carbonation typically moderate.

Overall Impression: Caramel usually balances the bitterness.

History: Called West Coast amber ales by some authors, this sub-category was spun-off from the American pale ale style.

Comments: In the past, this category used to be part of American pale ale. American amber ales differ from American pale ales not only by being darker in color, but also in having more caramel flavor and usually being balanced more evenly even between malt and bitterness.



Ingredients: Pale ale malt, typically American two-row. Medium to dark crystal malts. American hops, such as Cascade, Centennial, Brewer's Gold, Columbus and Willamette, but others may also be used. Water can vary in sulfate and carbonate content.

Vital Statistics: OG: 1.045-1.056
IBUs: 20-40 FG: 1.010-1.015
SRM: 11-18 ABV: 4.5-5.7%

Commercial Examples: Big Time Atlas



Amber, Bell's Amber, Mendocino Red Tail Ale, Rhino Chaser's American Amber Ale, St. Rogue Red Ale, North Coast Red Seal Ale.

6C. California Common Beer

Aroma: May have a pronounced woody or rustic hop aroma (as from Northern Brewer, for example). Restrained fruitiness. May have a moderate toasted malt aroma. Diacetyl low to none.

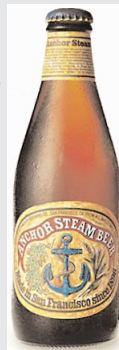
Appearance: Dark gold to copper to medium amber.

Flavor: Malty, balanced with a pronounced hop bitterness. Rustic/woody (e.g., Northern Brewer) hop flavor medium to none. May have a toasted (not roasted) malt flavor. Balance is generally about even between malt and hops. Diacetyl low to none.

Mouthfeel: Medium-bodied. Medium to medium-high carbonation.

Overall Impression: A beer with solid malt and hop expression, only mildly fruity and having woody/rustic hop character.

History: American West Coast original. Large shallow fermenters are used. Originally, in the absence of handy ice or refrigeration, the locally cool ambient temperatures of the San Francisco peninsula led to a beer that was fermented with lager yeast, but at temperatures that were at the cool end of the ale temperature range.



Comments: Similar to American pale ale, although typically less fruity. Hop flavor/aroma is woody rather than citrusy, although a slightly citrusy character has been noted by some in a commercial example back in the mid-1980s.

Ingredients: Pale ale malt, American hops (usually woody, such as Northern Brewer, rather than citrusy), small amounts of toasted malt and/or light caramel/crystal malts. Lager yeast, however some strains (often with the mention of "California" in the name) work better than others at the warmer fermentation temperatures (55 to 60oF) used (some German strains produce excessive sulfury character). Water should have relatively low sulfate and low to moderate carbonate levels.

Vital Statistics: OG: 1.044-1.055
IBUs: 35-45 FG: 1.011-1.014
SRM: 8-14 ABV: 4-5.5%

Commercial Examples: Anchor Steam, Old Dominion Victory Amber.



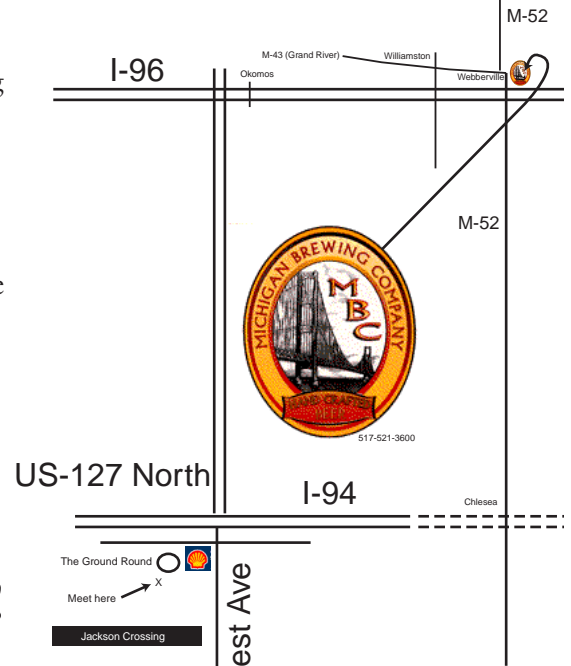
Tap List

- Screaming Pumpkin Spiced Ale - 6%
- Celis White - 4%
- Celis Pale Bock - 4%
- Wheatland Wheat - 5%
- Superior Stout - 4%
- Michigan Nut Brown Ale - 5%
- Mackinaw Pale Ale - 5%
- High Seas IPA - 7.25%
- Peninsula Porter - 5%
- Renaissance Spelt Ale
- Big League Brew (ESB)
- Bottled Brews**
- Belgian Triple - 9%

This Month's Meeting is at Michigan Brewing Co. !!!

We are planning to carpool to the meeting from the parking lot behind the Ground Round at Jackson Crossing. As a reward to those who choose to imbibe less and safely drive their fellow brewers, I'm asking that each car buy their driver a 6-pack or a growler for later consumption. We plan on leaving at 5:30-45. We also plan on eating from the new sandwich menu at the brewery for dinner. (No more hotter than death pizza;<))

Take 127 North to I-96 East. Heading East on I-96 Webberville is the 3rd exit. Exit and go North on M-52. Just after you cross back over the highway there is a Truckstop on the right hand side. Pull in and drive through the pumps. You should now be in front of the Brewery. Park and come on in. ThingsBeer is just to the left. If you have heavy purchases you can pull all the way around the back and park at shop entrance.



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.

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

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