

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

SENTENCING

Volume 6 - Issue 11

G U I D E

November 2003

Meeting Location!!

This month's meeting is at Dave Falther's house. Dave's Bar and Hot Tubbery 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., 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

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*

Jul - Meading

American Homebrewers Association
Teach a Friend
5th Annual **to Homebrew Day**

Nov ?th If we choose to participate...

Ok, so Jim said he would host, then we lost that date. So lets set a new one! Get off your butt and "Just Brew It!!"

Heads Up!!!

Hello Folks,

I feel the need to share something that is going on in Michigan right now.

As a result of a complaint to the MLCC, brewpubs, micros and retailers are being investigated.

Not all, at least not yet, have been contacted/visited. But at least one of each of these business has and word to the wise is that it will continue.

Please note, that regardless of what arrangement you may have had in the past, there are certain things going on in our state that while common and to us no big deal, are in fact illegal.

For example; Beer tastings featuring other breweries and or brewpubs. Alcohol tastings to the public where one price gets many samples. Any event where alcohol walks in the door, even if by a retailer or distributor. Any alcohol was not bought from a distributor who serves the designated area.

Any homebrew opened for any reason in a licensed establishment

This has affected the following events already:

Style Appreciation Nights
Polar Beer Festival
Merchants Scotch Tasting
Over the Mill

This will also affect any homebrew club meeting at any brewery or licensed establishment where homebrew is tasted.

Please recall that for MIY2K, we got a variance from the MLCC. At Rochester Mills, we got MLCC permission to hold the competition by agreeing to hold judging off the licensed premise - as in downstairs in the basement offices - which are now no longer available to us.

This pretty much means that any competition or tasting must be held at a non-licensed venue.

I think we all need to get together and work on another legislative change.

Cheers!

Rex Halfpenny, Michigan Beer guide

MONTHLY RECIPE

Pumpnickel Stout

This beer is a fine, creamy rich, bitter stout (more bitter than oatmeal stout). Over time, it became drier and overcarbonated, but was still fine. The home roasted malt gave a fine, fresh roast coffee-like aroma and taste. This is something I often do for dark beers, and it is worth it. I use an old steel stovetop popcorn popper that has a stirrer inside with a crank. You could also oven roast it. I like to use more of a lighter roasted grain for color and flavor, so I stop roasting before it is as dark as choc. malt.

Ingredients:

- * 3/4 lb. medium ground rye berries
- * 6 oz. quick oats
- * 1 lb lager malt, home roasted to light brown (or substitute 1/2 lb choc. malt and 1/2 lb. pale ale or lager malt
- * 6 lb pale ale malt
- * 1/2 lb crystal malt (I imagine this was 40 - 50^L)
- * 3 oz black malt
- * 3 oz. N. Brewer hops (no AA noted)
- * Handful (1/2 oz?) Tetnanger 4 aroma
- * Wyeast 1098 British Ale or

Procedure:

Cook the rye meal and oatmeal with 1 gal water 45 minutes, ad to 2-1/2 gal strike temp water and rest of grains to achieve mash temp of ~150^F. I believe I must have mashed higher, like 153, since I got (and would want) a dextrinous wort. I am surprised to see from my notes that I mashed for 3 hrs., longer than I do now. I did this by putting my kettle in the oven at 150^F. Sparged 7 gal, Boiled 2 hrs to 5 gal. at 1.054 SG. Didn't note whether I boiled the hops all two hrs., probably just the last hr. Tetnanger for 10 min. steep after heat off. Counter current cooled, pitched with lots of (dry Red Star Ale) yeast from previous secondary fermenter. Open fermenter, skimmed, racked after three days, still quite active (beer filled air lock once). I continued to bubble a long time, until I finally just bottled 4 oz corn sugar a one month.

Jeff Renner (HBD Issue #1480)



This Month's Meetings is at Dave Falthers house

Greetings all:

Here's the deal: most of you know about the MCAB . . . a truly grass-roots, best-of-the-best, no-holds-barred national championship.

Past MCAB's have featured superb technical conferences and beer-geek events. As competitions go, it's not a particularly difficult competition to host: with usually less than 180 beers, the competition can usually be judged in two flights, requiring less than 35 qualified judges (and the MCAB typically attracts BJCP mavens like a well-aged lambic!). Usually it requires the service of a handful of dedicated local organizers and a local homebrew shop willing to serve as the "ship to" point.

Alas, the strength of the MCAB (its success and its grass-roots origins) has become its major weakness, as it has become increasingly hard to find qualified clubs willing to host it. Part of the problem may be that everyone feels that they have to be able to top everything that has come before. This is great when the clubs want to try and do it, but I fear the MCAB's past success is now scaring off potential hosts.

What I am asking is very simple: please agree to host MCAB VI -- just the competition. It need not be open to the public, nor does it need to have a socko technical conference -- what is essential is that it be held by a collection of clubs who can provide the nucleus of a high-quality judging pool, and thus keep this aspect of the North American homebrew culture alive. Of course, if you *want* to have a technical conference, charge for admission, invite the world, etc., it's entirely up to you . . . the MCAB leaves the organization of the event entirely up to the local organizers (and lets them keep whatever proceeds they derive from the event).

The event could be held anytime in 2004, although traditionally it has been held in the Spring or very early Summer. Again, when would be entirely up to you.

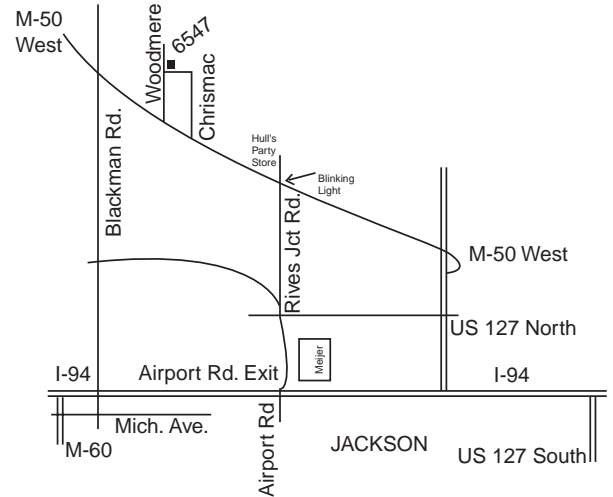
Financially, again it's up to you. Some past MCAB's have assessed minimal entry fees, others have not. MCAB I was largely free to attendees (and I wound up subsidizing much of it!), but since then most event have charged a modest attendance fee. We have a good group of sponsors (AHA, Lallemand, WhiteLabs, BB&MB, etc.) who have historically been willing to provide prizes and give some seed money to the organizers, but most of the fund raising and sponsorships have come from beating the bushes locally. Some MCAB's have had lots of great prizes for winners; others have gone with minimal awards and put their

emphasis into the technical conference or other matters. We don't try and tell you what to do or how to do it -- it's entirely up to you.

If you have any questions, please feel free to contact me. I appreciate your considering this, and sincerely hope that you will help us keep this important aspect of amateur brewing going.

All the best -- Louis K. Bonham

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.



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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