

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

SENTENCING

Volume 6 - Issue 12

G U I D E

December 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., Dec. 9th

The beer style for the night will be barleywine. It is a competition style. So if you have 'bring em'! If you have a barleywine 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. Please bring your own glass and some munchies 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

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 - O'Connors

Aug - IPA



For the fourth consecutive year Ed Jasinowski of Sweet Seasons Orchard has agreed to press apples for homebrewers to ferment.



We will meet Friday Dec. 5 at 6:30 or there about at Sweet Seasons Orchard 15787 Allman Road, Concord, MI. (See map on the back page.)

This is an exciting year for Sweet Seasons. Its been five years since Ed first came to a Prison City Brewers meeting to taste commercial cider and share his applejack. That was the same meeting he said he was looking into starting a commercial hard cider operation. The orchard has had its ups and downs since then, but Ed has always said he "is still looking into it."

Well, he is no longer looking! He is doing it!!! Ed has found a partner than can help him with the workload during the harvest season, and they are doing thier best to get this off the ground.

Please come out and congratulate Ed and wish him well in this new endeavour. Besides where else can you get fresh unpasturized cider for only \$3.50/gallon!

We also have some work to do for Ed. As a thank you the club bought Ed three hard cider apple trees, we need to plant them while we are out there. --The Warden

MONTHLY RECIPE

Hardcore XXX Cider

Source: Charles Castellow, HBD Issue #921 7/10/92 This recipe won Best of Show in the AHA cider comp. in '92.

The most important thing I've found is getting fresh juice (freshness shouldn't be a problem if you're pressing your own) that tastes like apples. This is sometimes a little harder than it might sound.

The Johnagold apple juice I used didn't have sufficient apple taste, so after the sugar had fermented away, there wasn't much taste left. I put some apple taste in with the concentrates. (The current batch I'm making uses juice from Red Delicious and Granny Smith apples, but still doesn't have a strong apple taste, even before fermenting.) I'm told that blends of different types of apples work better than juice from a single type.

Ingredients:

- * 3 gallons, cider (allegedly made from Johnagolds)
- * 6 Campden tablets
- * 3 ounces, lactose
- * 12 ounce can, frozen concentrated Seneca Granny Smith apple juice
- * 16 ounce, can frozen concentrated TreeTop apple juice
- * Vintner's Choice Pasteur Champagne yeast

Procedure:

Pour cider into 3 gallon carboy with 6 crushed Campden tablets. Add yeast after two days. Ferment for three weeks at approximately 68 degrees.

Oops! That's a little too dry. Rack to keg, adding three ounces lactose. Force carbonate for two weeks.

Damn! Still doesn't taste quite right. Add some apple juice concentrate to get an apple taste.

Filter with 0.5 micron filter and force recarbonate. Bottle using counter-pressure bottle filler.

Styles - Barleywine

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 <http://www.bjcp.org>.

Barleywines, just saying the word makes me roll my eyes and yearn for the keg in my fridge at home. That blast of hops and flash of heat from the alcohol, followed by melting sweetness and entangled bitterness, in the finish. Wow! What a beer! That is my impression of the Big 10/20 Barleywine I made last May. Its Big! It's Huge! It's Powerful! It's my last bottle!!!

12a) English-style Barleywine

Aroma: Moderate to intense fruitiness; presence of hops (English varieties) may range from mild to assertive. A caramel-like aroma is often present.

Appearance: Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

Flavor: Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to bitter. Some oxidative flavors may be present, and alcohol should be evident.

Mouthfeel: Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

Overall Impression: The richest and strongest of the English Ales.

History/Comments: Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. Although a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles.

Vital Statistics: OG: 1.080-1.120+
IBUs: 50-100 FG: 1.020-1.030+
SRM: 10-22 ABV: 8-12+%

Commercial Examples: Anchor Old Foghorn, Young's Old Nick, Fuller's Golden Pride

ANCHOR OLD FOGHORN
Brewed in San Francisco, California

Old Foghorn is immediately cheery and spicy-sweet, with a fresh, sprucy-citrus flavor that will capture your attention. Along with a subtle, continuing undertow of hops, this barleywine also packs a punch that can creep up on you. Delicate, cobwebby Brussels lace makes the package complete, a compendium of pleasure from a pioneer microbrewer.



BRIDGEPORT OLD KNUCKLEHEAD
Brewed in Portland, Oregon

For those wishing a powerful, tasty, well-made mouthful, Old Knucklehead is a delightful digestif after a hearty meal. The initial sweetness fades and turns mildly cloying on the tongue. Rich and strong, with a high alcohol content, it has a rounded honey taste with barley sharpness.

12b) American-Style Barleywine

Aroma: Moderate to intense fruitiness; presence of hops (typical American varieties) may range from moderate to dominant. A caramel-like aroma is often present.

Appearance: Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

Flavor: Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm, resinous dominance; balance, therefore, ranges from slightly malty to intensely bitter. Some oxidative flavors may be present, and alcohol should be evident.

Mouthfeel: Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

Overall Impression: A well-hopped American interpretation of the richest and strongest of the English ales.

History/Comments: Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, featuring American hop varieties.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. American hops such as Cascades and Centennial.

Vital Statistics: OG: 1.080-1.120+
IBUs: 50-100 OG: 1.020-1.030+
SRM: 10-22 ABV: 8-12+%

Commercial Examples: Sierra Nevada Bigfoot, Rogue Old Crustacean, Victory Old Horizontal.

MARIN OLD DIPSEA BARLEY WINE
Brewed in Larkspur, California

Old Dipsea is quite potent and strong, with an accompanying fruity taste that nicely fills the mouth. Hoppy, too, it has a subtle maltiness that is almost whiskey-like. And it certainly has staying power, along with alcoholic potency that can be overwhelming. You'll want to sip and savor this after dinner with chocolates.



Cider Making

Indoors or out, a cold cider warms the chill of a fall day anytime of the season.

Like hot dogs, baseball and apple pie on the Fourth of July, a homemade cider by the fireplace or next to the bonfire makes many memories of fun fall activities.

With Octoberfest over, it's easy to organize your own Ciderfest 2001 celebration. And you thought you wouldn't be able to get rid of the left over brats and sauerkraut.

Here are some tips for making your own cider. And the best part is, the flavors are endless. Let Feiger and Engler drink tea. It's Cider Time.

A Bushel, A Basket

First, pick your apples. They should be fully ripe, windfalls are excellent. Do not use heavily bruised or damaged apples. After picking, keep in a cool place for 1 to 2 weeks to soften the skins.



Do not wash or sterilize the apples if you wish the cider to be fermented with wild yeasts. You can perform this step if you want to ferment with a specific yeast strain, however treatment with sulphur dioxide (see below) will get rid of wild yeasts.

If you have apples which have small amounts of damage, you can cut these parts out. But it's not essential, and many traditional cider makers avoid this step.

Get a Fresh Squeezed pH

After the apples have matured, you will need to press them. A store bought fruit juicer will achieve this, but this is a laborious, time consuming process — and the return in terms of juice per pound of apples is poor. It's much better to buy a wine maker's fruit press, the sturdier the construction the better. Or you can build your own press.



Once the juice is separated from the pulp, you must check the pH. If the correct balance of apple varieties is used, this step may be omitted. Few of us are fortunate enough to obtain the correct types, so some compensation must be made to ensure sufficient sharpness, but that it's not overdone. Your pH should range from 3.9 to 4.0.

To lower the pH, add malic acid (the principal acid in cider). To raise the pH, add precipitated chalk. Also, 1 tsp of pectolase per gallon of juice

may be added at this stage to ensure that the cider clears. Traditional ciders shun this step, and some can look like cloudy apple soup. Never fear, they still taste great.

If a correct balance of cider apples has not been available it may be that you need to compensate for a lack of sweet apples. Only experience with various apple varieties will tell. Measure the original gravity (this may be difficult if the juice was not sufficiently well separated from the pulp). The target O.G. should be around 1055. If not, add sugar to bring it to this level.



A good guide to how much to add is —

2 1/2 ounces of sugar will raise the gravity of 1 gallon of juice about 5 degrees. You can either dissolve the sugar in a small quantity of juice and add to the bulk of the juice, or if very fine (caster) sugar is used, stir it directly into the bulk of the juice. DO NOT heat the juice, or you will get a cooked apple flavor which will ruin your cider.

Time to Ferment

Place the apple juice in a fermenting vessel. Traditionally this is a wooden barrel. If these are not available, any suitable wine fermenter would be fine. Put under an airlock and leave to ferment.

Cider is traditionally fermented at the outside ambient temperature. However, if you are fermenting with a pure yeast culture, it may be better to ferment at the temperature specified with the culture. There are wild yeasts present on apple skins (so long as they are from an unsprayed orchard) which will ferment the cider naturally.



If you wish to ferment with a specific yeast, add 1 crushed campden tablet per gallon of juice and leave to stand, covered, for 48 hours. This will see off the wild yeast. Then pitch with a yeast of your choice.

For a traditional style English cider, use an ale-type yeast. For a Normandy style cider, use a wine yeast. Kitzinger, Hock and Champagne yeasts all give good results. The finished product is paler than English cider and tastes closer to apple wine than does English cider.

Dr. Clayton Cone, the head of research for Lallemand/Danstar suggest the following yeast for cider production. 71B-1122, light and fruity. K1V-1116, light and fruity, but with slightly more body. D254, suitable for barrel aging....used a lot in France... more body. RC-212suitable for barrel aging....used a lot in France...more body.

Time for a Gravity Check

Check the gravity regularly. There is a tendency to go on fermenting after the desired gravity has been obtained. To prevent this, you can add a crushed campden tablet to the cider when the desired gravity is reached.

Once the desired gravity is obtained, the cider is ready to mature. Store the cider in glass carboys or another similar container, under airlock. Cider is usually left in outbuildings to mature. The fluctuations in temperature are not detrimental.

In the late spring or early summer following the making of the cider, it will undergo a malo-lactic fermentation. This will occur when the temperature reaches about 35 F (15 C). This mellows the cider, causing it to lose much of its sharpness.

You can add malic acid or acid blend at this point if the cider is not sharp enough for your taste. Traditional English cider is flat, no attempt is made at a secondary fermentation. English cider may also be served slightly carbonated analogous to real ale.

The target carbonation in this case is 1 volume of carbon dioxide per volume of cider (partial pressure of carbon dioxide of 1 atmosphere). If the cider is to be served slightly carbonated, bottle in beer bottles with 1/2 teaspoon of sugar per pint of cider (dissolve the sugar in water and add to the cider before bottling).

Normandy cider is refermented in a Champagne-style bottle in a manner similar to Champagne making and is highly carbonated. Consult a good wine making guide for details on how to do this.

Enjoy your cider!

For more information check out these valuable resources.

Cider Making and Cider Research: A Review by F.W. Beech. Journal of the Institute of Brewing volume 78 pages 477 to 491. 1972. Despite being published in a technical journal, this is a highly readable account of cider making accessible to anyone although you'll get more out of it if you have a biology background.

Making Cider by Jo Deal. Published by the Amateur Winemaker Publications Ltd. ISBN 0 900841 45 1, 1976. This is a tremendous little book! It tells you how to make cider, describes a cider press you can make at home, gives you recipes for cider, cider punches, and a terrific section on old English food recipes using cider. There are also a couple of good cider drinking songs. This is a good book to have in your library. --Dan Gretzner





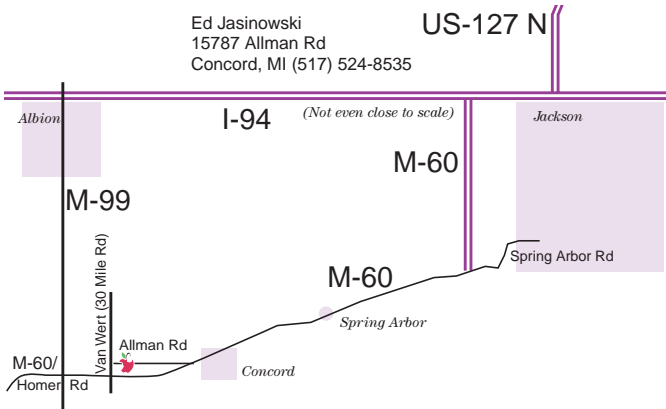
Cider Pressing!

Friday Dec. 5!
6:30 - we leave

Ed has once again come through for us, lets be sure to bring some of past years products to share.

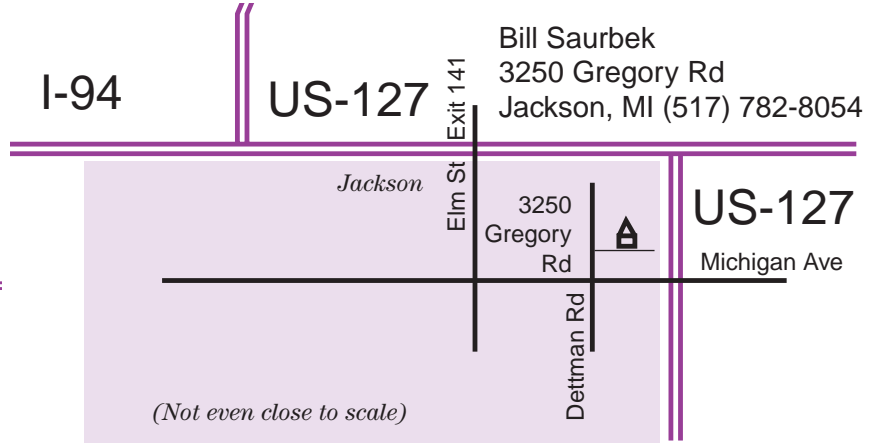
-- The Warden

Ed Jasinoski
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Concord, MI (517) 524-8535



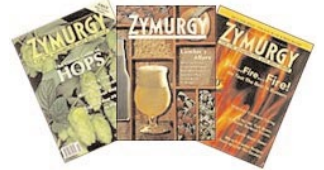
This Month's Meeting is at Bill Saurbek's House!

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.



Club Officer Elections will be held at the January Meeting. Nominations are being taken by outgoing Warden, Phil Wilcox.

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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