

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

SENTENCING

Volume 7 - Issue 84

GUIDE

November 2004

Meeting Location!!

This month's meeting is at Blair Bearer's house. Blairs lives on Lansing Ave, just North of Berry Rd. A map and directions are on the back page.



Next Meeting is Tuesday, Nov. 9th

There is no competition style for the night, but if you bring it, we'll drink it! 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. Just be discrete. 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 - Saison, Bier de garde - Blair B.
 Nov - 20 Teach a friend to brew day
 Dec 6 Cider Meeting 7pm @ Sweet Seasons - Host Ed Jasinowski
 Dec - Herb Spice... - Troy Rerucha
 Jan - Irish Red* & Bock - Phil Wilcox
 Feb - Dark Lagers - Dave Falther
 Mar - Sour Beers* - Jim Hegedus
 Apr - Porter & Stout -
 May - Extract Beers* -
 Jun - Ale/Kölsh - Phil Wilcox
 Jul - The Meading - O'Connors
 Aug - Pale Ales
 Sept - German Wheat/Rye



Teach a Friend to Homebrew Day

Date: Saturday, November 20th

Time: 10 am. **Location:** Troy's

The American Homebrewers Association's (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, 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.

- Invite friends who are not yet homebrewers to teach them to brew beer at home
- Take your new homebrew recruits to your local homebrew supply shop to buy ingredients

During the event

- 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 homebrewing books
- Drink homebrew, pair your homebrew with food and HAVE FUN

The club is looking for someone to host the event. We have a large group of new brewers and the "old guard" has plenty of wisdom to hand down to them.

MONTHLY RECIPE

Bier de Garde

Ingredients for 6 U.S. gal

- 10 lbs Belgian pale ale malt
- 1 lb Belgian Munich malt
- 1 lb Belgian malted wheat
- 0.5 lb Belgian CaraPils malt
- 4 to 6 ounces Belgian ?Special B? malt
- 1.5 lbs light dried malt extract (DME)
- 1.5 lbs Belgian candi sugar

All malts (except the DME) are Dewolf-Coysins. O.G. 1.067 (at 72 percent calculated efficiency)

I add the DME because this grain bill exceeds my mashing capacity. The candi sugar adds a lightness and contributes to a subdued vinous flavor (that winy taste) which enhances a good strong ale. The "Special B" malt is a really smooth tasting dark malt. I use it some for taste, but mainly use it for color adjustment. I steep it in a quart of water and add it little by little until I get the color I am looking for (this is really useful when trying to brew a Belgian Double (dark) versus a Belgian Triple (light). I believe that Tres Monts you specified is more of a blonde color, so you may want to leave the Special B out all together.

Now the hard part, the yeast. I have made beers with the above recipe (or slight variations thereof) on three occasions. Twice I use Wyeast Belgian Ale (1214). Both times it came out way to estery. The first time fermentation temperature was about 75^a F.

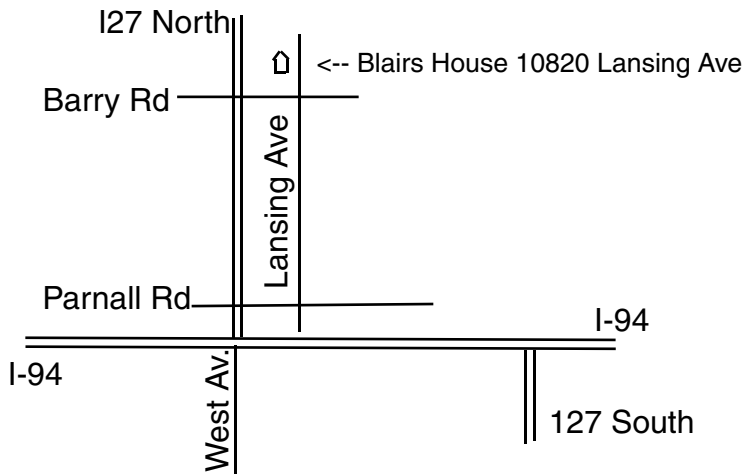
See B de G on the back page

That beer came out tasting like Bazooka Bubblegum. It was really gross at first, but with time (months) it actually tasted pretty good. The second time the fermentation temperature was about 60 degrees F. This time the beer came out really good, but it still had a banana flavor that wasn't quite to style. The last time I made this beer I used Wyeast Belgian Strong Ale Yeast (1388). I was so paranoid about esters, I fermented it in the garage at about 58 degrees F (way cold for this yeast, but I got good activity and attenuation anyway). I tasted the beer when I bottled it and guess what, no perceptible esters. The only problem is the beer tasted a little too clean and smooth, no winy, estery, or phenol character that you really need in a biere de garde or strong ale. But anyway, that's how it tasted at bottling time. Time will be the judge on this one.

Nazdrowic, Paul Niebergall

This Month's Meeting is at Blair Bearing's House!

The address is 10820 Lansing Ave. (in Rives Junct). This is the same Lansing Ave. as in town-you just get on it and go north. If you get to Leslie you went too far. It's 3/4 of a mile North of Barry Rd. If you use that exit off US-127, go east till you get to Lansing Ave. (1 mile), then turn left (North) on Lansing Ave. proceed 3/4 mile. The house is on the left. If you get lost, his number is 569-3670.



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!!!!>

ADDRESS CORRECTION REQUESTED
 C/O Dave Falther
 6547 Woodmere
 Jackson, MI 49201
 Phil Wilcox
 712 Woodfield Dr.
 Jackson, MI 49203
 E-mail: cguilltool at modempool.com
 TheFFHB at yahoo.com
 (517) 784-9980
 (517) 796-0569

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