

BIG BREW 04

AHA Site #163 - Cell Block #7

**THIS
SATURDAY 9 To 3**

3133 Lansing Ave -- Elks Lodge



Saturday, May 1, 2004

Sponsored By: Briess Malting Company,
The Party Pig® by Quoin, Sierra Nevada
Brewing Company

Each year on the first Saturday in May,
homebrewers unite non-brewing and brew-
ing friends and family to celebrate National
Homebrew Day, joining with thousands
of homebrewers from around the world
in brewing the same recipes and sharing a
simultaneous toast at noon Central time or
11 A.M. Eastern time.

- Tell friends and family about other
American Homebrewers Association
fun events – National Homebrewers
Conference, Mead Day and Teach a
Friend to Homebrew Day
- Bring out homebrewing literature for your
friends to read– Zymurgy, Zymurgy for
Beginners and The New Complete Joy of
Homebrewing and other homebrewing
books
- Meet your AHA Liaison and renew your
AHA memberships at discounted prices!!
- Drink homebrew, pair your homebrew
with munchies, food and HAVE FUN
- Enjoy the Brats and Beer! Each year for-
mer Warden Phil Wilcox provides Brats
and Weiswurst from the German Sausage
Shop in Stockbridge for grilling. If your
planning to stay for lunch, please bring
something to add to the feast. Current
Warden, Troy Rerucha is coordinating
events.
- The return of the
Hop Rocket!
Don't know what
it is? Come on out
and find out!!!



Big Brew Baltic Porter - All-Grain

14.0 lb Briess Pale Ale Malt
0.5 lb Briess 20 L Caramel Malt
0.5 lb Briess 80 L Caramel Malt
0.25 lb Briess Munich Malt (Dark, 20 L)
0.25 lb Briess Chocolate Malt
0.25 lb Briess Black Malt

0.5 lb Molasses

2.0 oz Polish Lublin Hops*, 4.5% alpha
acid (90 minutes)

0.5 oz Polish Lublin Hops*, 4.5% alpha
acid (30 minutes) *You may substi-
tute Saaz hops for Lublin.

White Labs WLP830 German Lager or
Wyeast 2308 Munich Lager Yeast

O.G.: 1.089 IBU: 32

Mash grains at 150° F for 60 minutes.
Mash out at 170° F and sparge with 170°
F water. Collect enough run off to end
up with 5 gallons after a 90-minute boil.
Bring run off to a boil and add molasses-be
careful not to let the molasses burn on the
bottom of the pot-and add first hop addi-
tion. Boil for 60 minutes then add second
hop addition. Boil 30 minutes more, then
chill to below 75°F, add to the fermentor,
pitch yeast and aerate well. Ferment at 47-
52°F for two weeks. Transfer to secondary
and ferment at 57-62°F for four weeks.
Lager at 40°F for two months. When
lagering is complete, bottle with 1.25 cups
of Briess Golden Light dry malt extract or
siphon into sanitized party pigs with 0.25-
0.33 cups of Briess Golden Light dry malt
extract in each. If
you are keggung,
prime with 0.55
cups of Briess
Golden Light dry
malt extract or
force carbonate.



Big Brew Baltic Porter - Extract

8.5 lb Briess Golden Light Dry Malt
Extract
0.5 lb Briess 20 L Caramel Malt
0.5 lb Briess 80 L Caramel Malt
0.25 lb Briess Munich Malt (Dark, 20 L)
0.25 lb Briess Chocolate Malt
0.25 lb Briess Black Malt

0.5 lb Molasses

3.25 oz Polish Lublin Hops*, 4.5% α acid
(90 minutes)

0.5 oz Polish Lublin Hops*, 4.5% alpha
acid (30 minutes) *You may substi-
tute Saaz hops for Lublin.

White Labs WLP830 German Lager or
Wyeast 2308 Munich Lager Yeast

O.G.: 1.089 IBU: 32

Steep grains at 150°F in one gallon of
water for 20 minutes. Remove grains and
sparge with 1 gallon of 170°F water. Stir in
extract and molasses then bring to a boil.
Add first hop addition. Boil for 60 minutes
then add second hop addition. Boil 30
minutes more then transfer to a fermentor
filled with 3 gallons of cold water (top-
up to 5 gallons if necessary). When wort
temperature is below 75°F, pitch yeast
and aerate well. Ferment at 47-52°F for
two weeks. Transfer to secondary and fer-
ment at 57-62°F for four weeks. Lager at
40°F for two months. When lagering is
complete, bottle with 1.25 cups of Briess
Golden Light dry malt extract or siphon
into sanitized party pigs with 0.25-0.33
cups of Briess Golden Light dry malt
extract in each. If you are keggung, prime
with 0.55 cups of Briess Golden Light dry
malt extract or force carbonate.



Dave Falther and a fellow Elk help prepare the Big
Brew feast of 2001.

Hop Juice Double IPA - All-Grain

This recipe comes specifically for Big Brew from Tom Nickel of Oggi's, Left Coast Brewing Co., and O'Brien's Pub. Tom gave a presentation on Imperial IPA at the AOB Craft Brewers Conference April 15, 2004.

7.0 lb Briess 2-Row Malt
7.5 lb Briess Pale Ale Malt

1.00 oz Columbus, 15.0% alpha acid
(Added to end of mash)

1.00 oz Chinook, 13.0% alpha acid
(First wort hop)

1.00 oz Columbus, 15.0% alpha acid
(First wort hop)

1.00 oz Centennial, 10.5% alpha acid
(120 minutes)

2.00 oz Amarillo, 10.0% alpha acid
(0 min.)

1.00 oz Centennial, 10.5% alpha acid
(Dry Hop Primary)

1.00 oz Columbus, 15.0% alpha acid
(Dry Hop Primary)

2.00 oz Amarillo Gold, 10.0% alpha acid
(Dry Hop Secondary)

White Labs WLP001 California Ale or
Wyeast 1056 American Ale Yeast

O.G.: 1.077 IBUs: 100+

Single infusion mash at 148-150°F. I like to mash low to create lots of sugar. Let the alcohol and boil add maltiness and mouth-feel. About 5 minutes before sparge add Columbus pellets to mash. When kettle is about 1/3 full add first wort hops, add rest at beginning of boil. Add aroma hops after boil, during cooling in a hop sack. When wort temperature is below 75°F, pitch yeast and aerate well. After primary fermentation is done, dry hop and let sit for at least 5 days. Rack to secondary and dry hop again for at least 5 days. Bottle with 1.25 cups of Briess Golden Light dry malt extract or siphon into sanitized party pigs with 0.25-0.33 cups of Briess Golden Light dry malt extract in each. If you are kegging, prime with 0.55 cups of Briess Golden Light dry malt extract or force carbonate.



Harry Sabourin dipping grains at Big Brew #4



Hop Juice Double IPA - Extract

8.33 lb Briess Golden Light DME
1.50 oz Chinook, 13.0% alpha acid
(first wort hop)

1.50 oz Columbus, 15.0% alpha acid
(first wort hop)

1.00 oz Centennial, 10.5% alpha acid
(120 minutes)

2.00 oz Amarillo, 10.0% alpha acid 0 min.

1.00 oz Centennial, 10.5% alpha acid
(Dry Hop Primary)

1.00 oz Columbus, 15.0% alpha acid
(Dry Hop Primary)

2.00 oz Amarillo Gold, 10.0% alpha acid
(Dry Hop Secondary)

White Labs WLP001 California Ale or
Wyeast 1056 American Ale Yeast

O.G.: 1.077 IBUs: 100+

Heat 2 gallons of water, remove from heat and stir in extract. Add 1.5 ounces each of Chinook and Columbus hops then bring to a boil. Add 1 ounce of Centennial hops and boil for 120 minutes. Remove from heat and add 2 ounces of Amarillo hops. Transfer to a fermentor filled with 3 gallons of cold water (top-up to 5 gallons if necessary). When wort temperature is below 75°F, pitch yeast and aerate well. After primary fermentation is done, dry hop and let sit for at least 5 days. Rack to secondary and dry hop again for at least 5 days. Bottle with 1.25 cups of Briess Golden Light dry malt extract or siphon into sanitized party pigs with 0.25-0.33 cups of Briess Golden Light dry malt extract in each. If you are kegging, prime with 0.55 cups of Briess Golden Light dry malt extract or force carbonate.



Phil Wilcox dumping out his converted 1/2 bbl Mash Tun at Big Brew 2001.

Big Brew Irish Red Ale - All-Grain

7.25 lb Briess Pale Ale Malt

1.0 lb Briess 10L Caramel Malt

3 oz Briess Extra Special Malt

2 oz Briess Roasted Barley

0.5 lbs. Honey

1.5 oz E.K. Goldings, 4.75% alpha acid (60 minutes)

0.5 oz E.K. Goldings, 4.75% alpha acid (15 minutes)

White Labs WLP004 Irish Ale or Wyeast 1084 Irish Ale Yeast

O.G.: 1.050 IBU: 22

Mash grains at 151°F for 60 minutes. Mash out at 170°F and sparge with 170°F water. Collect enough run off to end up with 5 gallons after a 60-minute boil. Stir in honey. Bring to a boil and add first hop addition. Boil for 45 minutes then add second hop addition. Boil 15 minutes more, then chill to below 75°F, add to a fermentor, pitch yeast and aerate well. Ferment at ale temperature for two weeks. When fermentation is complete, bottle with 1.25 cups of Briess Golden Light dry malt extract or siphon into sanitized party pigs with 0.25-0.33 cups of Briess Golden Light dry malt extract in each. If you are kegging, prime with 0.55 cups of Briess Golden Light dry malt extract or force carbonate.



Friends gather to brew from far and near. Angie Smith (Ric's daughter) and Freeman Thomas came in from Battle Creek, Michigan.



Big Brew Irish Red Ale Extract

4.25 lb Briess Golden Light Dry Malt Extract

1.0 lb Briess 10L Caramel Malt

3 oz Briess Extra Special Malt

2 oz Briess Roasted Barley

0.5 lbs. Honey

2.0 oz E.K. Goldings, 4.75% alpha acid
(60 minutes)

0.5 oz E.K. Goldings, 4.75% alpha acid
(15 minutes)

White Labs WLP004 Irish Ale or Wyeast 1084 Irish Ale Yeast

O.G.: 1.050 IBU: 22

Steep grains in one gallon of 150°F water for 20 minutes. Remove grains and sparge with 1 gallon of 170°F water. Stir in extract and honey then bring to a boil. Add first hop addition. Boil for 45 minutes then add second hop addition. Boil 15 minutes more, then add to a fermentor filled with 3 gallons of cold water (top-up to 5 gallons if necessary). When temperature drops below 75°F, pitch yeast and aerate well. Ferment at ale temperature for two weeks. When fermentation is complete, bottle with 1.25 cups of Briess Golden Light dry malt extract or siphon into sanitized party pigs with 0.25-0.33 cups of Briess Golden Light dry malt extract in each. If you are kegging, prime with 0.55 cups of Briess Golden Light dry malt extract or force carbonate.



Dave Falther mans the mash paddle while Phil Wilcox adds freshly ground malt to the strike water.

Big Brew Contest

Help the American Homebrewers Association (AHA) recruit new members by participating in the 2004 Big Brew Special AHA Membership Drive Contest.

The Big Brew site that recruits the most American Homebrewers Association members wins a prize package that includes:

The Complete Joy of Homebrewing-3rd Edition - signed by author Charlie Papazian

The Compleat Meadmaker - by Ken Schramm



Jeff Gier's Bug Brewery at Big Brew 2003.

Bike & Brew America: Midwest Region - by Todd Bryant Mercer

Bike & Brew America: Rocky Mountain Region - by Todd Bryant Mercer

Designing Great Beers - by Ray Daniels

New Brewing Lager Beer - by Greg Noonan

NEW! Radical Brewing - by Randy Mosher (expected to arrive in May)

Standards of Brewing - Charles W. Bamforth

This is a \$200 value.

How To Participate

Win these great titles for your beer library, homebrew club or beer-enthusiast friends.

- Register your BIG BREW site, including a membership coordinator for your site
- Print out AHA membership forms and list of membership benefits
- Read the contest rules below
- Recruit members, members and more members



Jeff Gier assumes the position at Big Brew 2003.

2004 Contest Rules

Win a set of brewing books!

1. Sites must be registered on the American Homebrewers Association's (AHA) BIG BREW Registration form.
2. Each site will receive entries into the drawing for each new or renewing member signing up for AHA membership through the membership forms provided to the Site Director or the downloadable membership forms on the BIG BREW site. No other form of membership sign-up will count towards the contest. Multiple year memberships will earn multiple contest entries, i.e. two-year memberships will earn two entries, three year memberships will earn three entries, and lifetime memberships will earn ten entries.
3. AHA Membership applications must include proper payment and BIG BREW site number to count towards the drawing. BIG BREW site



The Poison Frog and Spartan Breweries.

number must be included at the time the form is submitted, site numbers cannot be added to previously submitted membership forms.

4. Membership applications must be received by the AHA by 5:00 p.m. MT on Friday May 28, 2004 to count towards the drawing.
5. All memberships counting toward the drawing are subject to verification by the AHA.
6. Drawing will take place Monday May 31, 2004. Results will be announced the same day on the BIG BREW Home page.
7. The complete set of brewing books set will be shipped to the address listed for the Site Director on the winning site's BIG BREW registration.



Big 10/20 Barleywine 12 hours after pitching yeast.