

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

# SENTENCING

Volume 7 - Issue 83

**GUIDE**

October 2004

## 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 Tuesday, Oct. 12th

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  
 Oct - Rauch & O'Fest - Bill Saurbeck  
 Nov - Cider\*, Saison, Bier de garde  
 Dec - Herb Spice... - Troy Rerucha  
 Jan - Irish Red\* & Bock - Phil Wilcox  
 Feb - Dark Lagers -  
 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  
 Oct - Oktoberfest  
 Nov - Hops, hops & More Hops - Bill S.



## Teach a Friend to Homebrew Day

**Date:** Saturday, November 6th

**Time:** TBD **Location:** TBD



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

### Jeff Renner's Oktoberfest

#### Ingredients for 5 U.S. gal (19 L)

8.0 lbs Durst Vienna malt  
 2.5 lbs Durst Munich malt  
 0.75 lbs Dingmans CaraVienna malt

0.5 oz Mt. Hood (4.4%) FWH  
 1.0 oz Mt. Hood (4.4%) 60 min  
 0.33 oz Mt. Hood (4.4%) 15 min

10 gal water plus 1.5 tsp CaCl<sub>2</sub>  
 Whit Labs #822 Bock Yeast

O.G.: 1.060 F.G. 1.016  
 5.4% abv

#### Notes

Any good German-type noble hops or equivalent would work. I have been using some very nice Mt. Hood. Bitterness calculated per Tinseth, FWH assumed to yield 75% of full boil.

WhiteLabs 822 German Bock (Ayinger) yeast. One quart starter first, then decanted, then three quarts added, fermented out, decanted, sediment pitched.

1/8 tsp Servomyces zinc supplement last 15 minutes of boil

#### Instructions

I mashed in 11.25 qts at 162F and it settled in at 146F I was aim for about 146-148F for more fermentability. I also added 1 Campden tablet to avoid oxidation of the mash.

Faux decoction: After 45 minutes I pulled ~2 gallons (7.5 liters) fairly dry grain from the mash and put it into a

*See O'fest on page 2*

## FORD Christmas Party

Jim Rice has once again spearheaded the effort to put together the 2nd Annual South East Michigan Homebrew Club Christmas gathering. Last year we invited members of the AABG, CRAFT and Down River Brewers Guild clubs to join the FORD Club, and we would like to extend that invitation again! For those who joined us in our inaugural Christmas soiree, it was a memorable evening of fine beers (yours!), good eats and fun music.

Last year Doug Geiss collected pictures of memorable homebrew and festival moments and provided us with a slide show. Feel free to get club photo's to Doug for this year's show. Rich Byrne's will be spinning the tunes, a treat indeed!

Phil, Jerry and Bob, if you would please pass this invitation on to your respective clubs, we would love to have you folks join aboard. And we are also seeking out donations (homebrew and beer related of course) for door prizes, so if that March pump, jet burner, case of Bigfoot or sack of Marris Otter is just laying around, looking good but unused, let me know and I will coordinate the collection. And we will do another 50/50 cash raffle so bring a few greenbacks as well.

Please respond directly to Jim Rice with your RSVP and checks - his information is below and his email is on the cc here.

### FERMENTAL ORDER of RENAISSANCE DRAUGHTSMEN CHRISTMAS PARTY

Saturday, December 4, 7:00pm - 11:30pm  
Allen Road Hall  
17355 Allen Road (just SW of Greenfield)  
Melvindale, Michigan 48122

#### MENU

Chicken, Meatballs, Mostaccoli, Potatoes w/Gravy, Green Beans in Mushroom Sauce, Salad/Dressing, Bread/Butter, etc.

#### PROVIDED

Soft drinks, juices, club soda, water, tea, coffee, lemons, limes, ice, etc. You are highly encouraged to bring your own brews!

Due to the hall assuming liability and allowing us to bring our own brew, this must be an Adult Only party. The dress for our party will be dressy casual and up - feel free to wear your 'Holiday Best'.

The club will pay the \$75 bartender fee and the 6% sales tax. Rich Byrnes has tentatively agreed to D.J. for the party.

#### COST

Same as last year. \$15.00 per person which must be paid in advance. Please send a check (no cash) to:

Jim Rice  
24720 Fairmount Drive  
Dearborn, Michigan 48124

As we expect to reach the hall maximum of 85 people, we will cut off the guest list according to postmark date.

## Spooky Brew Review Homebrew Competition

Announcing the 13th Annual (Scary number!) Chicago Beer Society Spooky Brew Review Homebrew Competition. This is an AHA Sanctioned competition.

Entries will be accepted October 13-22 and may be dropped off at various

Chicago area locations. Judging will be Saturday October 30th at Emmett's Ale House in Downers Grove IL.

Styles will be 2004 BJCP styles PLUS special Frightening Categories.

For complete information, including style guidelines, entry forms, and how to register to steward or judge, see

<http://www.chibeer.org/spooky04.html>  
or contact:

Joe Preiser <jpreiser at jpreiser.com>

#### O'fest from the front page

2 gallon pot. This pot went into a 22 qt/21 liter pressure cooker and cooked at 15 psi (1 atm) for 15 minutes. I could use fairly dry grain without worrying about scorching since I wasn't heating it directly

Meanwhile, the main mash had dropped to 138F, so I heated it with the burner and recirculation. The temperature varied in the mash from 148-153F. I allowed the decoction to cool to 0 psi and opened the pressure cooker. The malt was noticeably darkened and smelled yummy and malty. I added it to the main mash which raised it to 158F (70C). I rested it there another 35 minutes, but I probably didn't need to mash that long.

After the lauter, 80 minute boil and chilling to 50F/10C, I aerated and pitched the yeast. White krausen at 18 hours, high krausen at 24 hours. Finished fermenting in seven days. Transferred to keg.

Lagered 6 weeks. Adjusted carbonation. Transferred to completely purged keg with pressure - closed system. Served at O'fest party where it was very popular.

Aroma - rich, toasty malt with subtle spicy hops underneath. Tastes very nice - rich, spicy from Vienna malt and the hops, sweet, some dark (not roasty) malt notes, enough bitterness to balance. Very clean and rich. Light hop flavor. Long, clean light bitter finish with lingering malt. Best served warmer than you might think -45-48F/7-9C, which brings out the malt. If it's too cold it gets whacked out of balance.

Summary - A little dark but within style guidelines, a little sweet. Could have dropped the caravienne or done better on the mash temperature? But all in all, I was very pleased. Hope you'll brew it. -- Jeff





The new 2004 Beer Judge Certification Program (BJCP) Guidelines have been published and accepted. The rewrite has been an exhaustive and inclusive process.

### 3. EUROPEAN AMBER LAGER

#### 3A. Vienna Lager

**Aroma:** Moderately rich German malt aroma (of Vienna and/or Munich malt). A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest. Clean lager character, with no fruity esters or diacetyl. Low to no noble hop aroma. Caramel aroma is inappropriate.

**Appearance:** Light reddish amber to copper color. Bright clarity. Large, off-white, persistent head.

**Flavor:** Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. Some toasted character from the use of Vienna malt. No roasted or caramel flavor. Fairly dry finish, with both malt and hop bitterness present in the aftertaste. Low to no noble hop flavor.

**Mouthfeel:** Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth. Moderately crisp finish. May have a bit of alcohol warming.

**Overall Impression:** Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming sweet.

**History:** The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin, the style continues in Mexico where it was brought by Santiago Graf and other Austrian immigrant brewers in the late 1800s. Regrettably, most modern examples use adjuncts which lessen the rich malt complexity characteristic of the best examples of this style. The style owes much of its character to the method of malting (Vienna malt). Lighter overall than Oktoberfest, yet still decidedly balanced toward malt.

**Comments:** American versions can be a bit stronger, drier and more bitter, while European versions tend to be sweeter. Many Mexican amber and dark lagers used to be more authentic, but unfortunately are now more like sweet, adjunct-laden American Dark Lagers.

**Ingredients:** Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water. Can use some caramel malts and/or darker malts to add color and sweetness, but caramel malts shouldn't add significant aroma and flavor and dark malts shouldn't provide any roasted character.

**Vital Statistics:** OG: 1.046 – 1.052  
IBUs: 18 – 30 FG: 1.010 – 1.014  
SRM: 10 – 16 ABV: 4.5 – 5.7%

**Commercial Examples:** Great Lakes Eliot Ness (unusual in its 6.2% strength and 35 IBUs), Gösser Dark, Noche Bueno, Negra Modelo, Samuel Adams Vienna Style Lager, Old Dominion Aviator Amber Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber.

#### 3B. Oktoberfest/Märzen

**Aroma:** Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

**Appearance:** Dark gold to deep orange-red color. Bright clarity, with solid foam stand.

**Flavor:** Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

**Mouthfeel:** Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

**Overall Impression:** Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

**History:** Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

**Comments:** Domestic German versions tend to be golden, like a strong Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a vollbier, although American versions can be stronger. "Fest" type beers are special occasion beers that are usually stronger than their everyday counterparts.

**Ingredients:** Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

**Vital Statistics:** OG: 1.050 – 1.056  
IBUs: 20 – 28 FG: 1.012 – 1.016  
SRM: 7 – 14 ABV: 4.8 – 5.7%

**Commercial Examples:** Ayinger Oktoberfest-Märzen, Paulaner Oktoberfest, Hacker-Pschorr Original Oktoberfest, Hofbräu Oktoberfest, Spaten Oktoberfest, Eggenberger Märzen, Samuel Adams Oktoberfest, Goose Island Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen.

#### 22A. Classic Rauchbier

**Aroma:** Blend of smoke and malt, with a varying balance and intensity. The beechwood smoke character can range from subtle to fairly strong, and can seem smoky, bacon-like, woody, or rarely almost greasy. The malt character can be low to moderate, and be somewhat sweet, toasty, or malty. The malt and smoke components are often inversely proportional (i.e. when smoke increases, malt decreases, and vice versa). Very low to no hop aroma. Clean, lager character with no fruity esters, diacetyl or DMS.

**Appearance:** This should be a very clear beer, with a large, creamy, rich, tan- to cream-colored head. Deep amber/light copper to dark brown color.

**Flavor:** Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always complimentary. Märzen-like qualities should be noticeable, particularly a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be somewhat malty and sweet, yet the finish can reflect both malt and smoke. Moderate, balanced, hop bitterness, with a medium-dry to dry finish (the smoke character enhances the dryness of the finish). Noble hop flavor moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are inappropriate.

**Mouthfeel:** Medium body. Medium to medium-high carbonation. Smooth lager character. Significant astringent, phenolic harshness is inappropriate.

**Overall Impression:** Märzen/Oktoberfest-style (see Oktoberfest) beer with a sweet, smoky aroma and flavor and a somewhat darker color.

**History:** A historical specialty of the city of Bamberg, in the Franconian region of Bavaria in Germany. Beechwood-smoked malt is used to make a Märzen-style amber lager. The smoke character of the malt varies by malter; some breweries produce their own smoked malt (rauchmalz).

**Comments:** The intensity of smoke character can vary widely; not all examples are highly smoked. Allow for variation in the style when judging. Other examples of smoked beers are available in Germany, such as the Bocks, Hefe-Weizen, Dunkel, Schwarz, and Helles-like beers, including examples such as Spezial Lager. Brewers entering these styles should use Smoked Beer as the entry category.

**Ingredients:** German Rauchmalz (beechwood-smoked Vienna-type malt) typically makes up 20-100% of the grain bill, with the remainder being German malts typically used in a Märzen. Some breweries adjust the color slightly with a bit of roasted malt. German lager yeast. German or Czech hops.

**Vital Statistics:** OG: 1.050 – 1.056  
IBUs: 20 – 30 FG: 1.012 – 1.016  
SRM: 14 – 22+ ABV: 4.8 – 6%

**Commercial Examples:** Schlenkerla Rauchbier Märzen, Kaiserdom Rauchbier.





## Poison Frog 12-Pack Sells for

# \$45

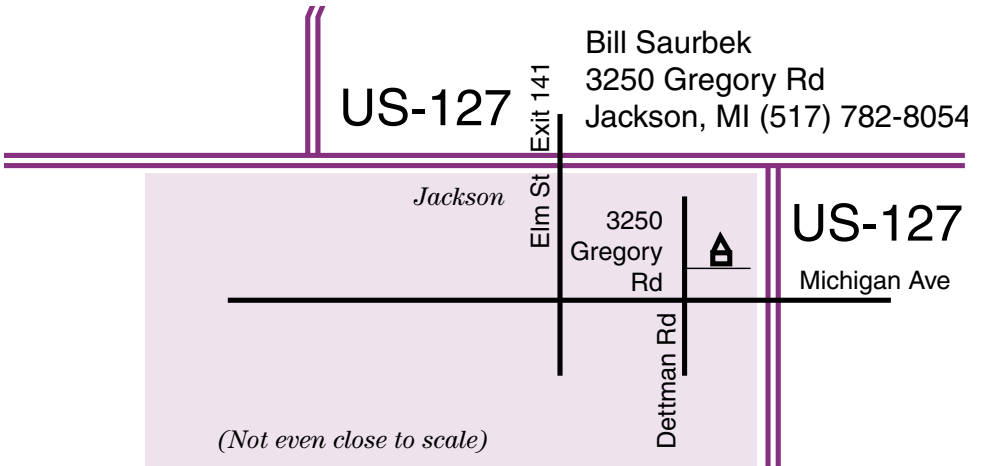
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Homebrewer Phil Wilcox recently donated a 12-pack of his own home brew to

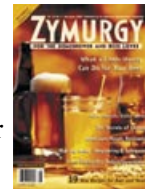
the United Way Charity Auction. Sources from the campaign were glad to see the popular beer appear in the auction for the second year in a row. "Last year it was the most bid on item in the entire auction," said one organizer. This year bidders spend 4 days upping the ante before the last bidder gave in, and let the winning bid of \$45 stand.

## 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.



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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# BREWERS



# PRISON CITY

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