

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

SENTENCING

Volume 7 - Issue 74

GUIDE

January 2004

Meeting Location!!!

This month's meeting is at Troy Rerucha's. It will be tight, and he could use a few more folding chairs, So bring them if you have some.

Directions and a map are on the back page.



Next Meeting is Tues., Jan. 13th

The beer style for the night will be Winter Warmers. It is not a competition style (next comp is Mead in April). 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

Jan - Winter Warmers - Troy Rerucha

Feb - Scottish

Mar - Dunkel & Swartz

Apr - Mead*

May - Lite Ale

Jun - Extract Brew*

Jul - Meading

Aug - IPA

Sep - Fest

Seeking Volunteers
To Host!!!

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

We Are a Homebrew Club, Let us Make Beer!!

At this month's meeting we will be making beer for a change. We have always sampled beer, and we have always talked about beer. But we only get together once a year to MAKE beer. Well no more! Lets brew!

We have a lot of new faces in the club and this is the time of year where we usually pick up a few new brewers who got kits for Christmas. So lets make beer together and share the wealth of our collected knowledge.

I've put together all the ingredients for the recipe in the next column except for the hops. Anyone have any Fuggles or Williamette?

RAF Not Canned!

Despite our best efforts, it looks like we will not be able to have a full-blown Real Ale Festival in 2004. We are planning an alternative celebration of real ale for the same weekend (March 4-6) and will announce details soon.

What Happened? We had looked forward to running the festival again at the Finkl building where it was held last year and in fact had reserved the space way back in June. In early October we started the dialog to finalize all the venue-related details. Everything is fine except that we can't get a liquor license. The city is no longer willing to grant special event licenses for the Finkl space and the venue has not yet secured their own on-premises license and does not believe that they will be able to do so in time for a March festival.

What's Next? First, we do plan a full-fledged festival again during the first March weekend of 2005, either at Finkl or some alternate location in or near Chicago. Second, we're going to have a nice real ale party March 4-6, 2004 for any and all comers, so plan to come on out and join us. At this moment, we are busily conspiring with Goose Island, Rock Bottom, the Map Room and other venues to find homes for as many great real ales as possible. Most likely we'll run busses on a circuit to the various sites and create America's biggest real ale pub crawl.

Stay Tuned: So that's the news for now. We'll pull together our plans over the next few weeks and keep you informed via email and the website. Plan to join us for a whole new spectrum of real ale fun in 2004!

Cheers, Ray Daniels

MONTHLY RECIPE

Kneedeep in Nut Brown Ale

Ingredients:

2 cans Coopers Amber LME

.5 lb 40 l Crystal

.25 Chocolate Malt

.25 Black Patent

.25 Wheat malt

1 tbls gypsum

0.5 tsp Irish Moss

1.5 oz Fuggles 60 min boil or 1.5
Williamette

.5 oz Fuggles 3 min boil 3 min no heat.

Directions:

Grind malts, then re-roast in oven on a cookie sheet 10 min at 400F. Immediately pour into grain bag and steep in 2 qts of 150F water. Bring your main kettle up to 170 and ladle out a quart or two for sparging. Pull the grains out of the steep water and either steep in the big kettle for a short bit or place in colander and pour sparge water over grains. Add initial steep mash liquor, add LME, stir till dissolved then bring to boil, wait 10 min add hops. 60 min boil. 3 min left in boil add other hops. Chill. Pitch yeast. I've used Nottingham dried and wet and also Wyeast British Ale both work fine.

Phil Wilcox

Poison Frog Home Brewery



Nut Brown Ale

Beer Supplies - Delivered!!

Mike O'Brien and Dave French will be offering beer brewing and wine making supplies.

To start with they will provide supplies from G.W. Kent - their catalog is available at: <http://www.gwkent.com/GWKent2003.pdf> Beer supplies begin on page 15. We will split bags of grain and hops. We will take orders for brewing supplies each week thru Thursday at 5pm. We will pickup the supplies on Friday and they will be available for pickup Friday evening or Saturday morning (or by appointment) at Dave's place-708 N Prospect Rd, Ypsilanti, MI.

If enough of us make orders Mike will deliver supplies, ordered that week, to the Prison City Brewers meeting.

Contacts:

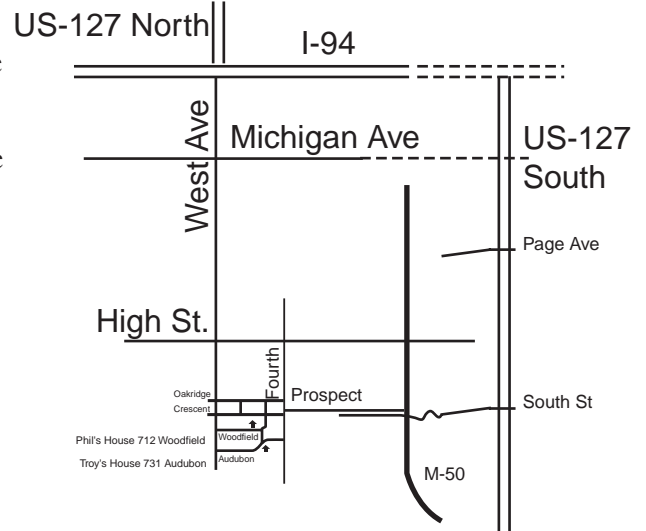
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Dave French - frogibc@aol.com
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Club Officer Elections will be held at the January meeting. Nominations are being taken by outgoing Warden, Phil Wilcox. If there is a lack of nominations a new Warden will be appointed. Attendance at the meeting is not required to be appointed!

This Month's Meetings is at Troy Rerucha's house

The easiest way to get to Troy's house is from West Ave. This is the main North/South street in town. From the North side of town or I-94/127N, take West Ave all the way through town and hang a left on Audubon. 731 Audubon is the address. It's the only driveway on the middle block. I wouldn't park out front on Audubon but feel free to fill the driveway or use the side street (Briarcliff). 782-5947 is the phone if you get lost. If you live South of town hang a left on Audubon from Fourth St. See you there!!!!



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

Put
Stamp
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