

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

# SENTENCING

Volume 7 - Issue 77

GUIDE

April 2004

## Meeting Location!!

This month's meeting is at the Poison Frog Home Brewery. Otherwise known as Phil's house. Map and directions are on the back page.



## Next Meeting is Tues., April 13th

The competition style for the night will be Meads. I hope everyone can bring in their best so we can send in a ringer! For beer styles, how about Low Carb beers, lets see what the big guys are passing off as beer now-a-days.

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 items 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 if intoxicated.

## Meeting Date/Style 2nd Tuesdays 7:30

\*Denotes AHA Club-Only Competition

Apr - Mead\* & Low Carb - Phil Wilcox

May - Lite Ale - Jeff Gier

Jun - Extract Brew\* - Blair Bearinger

Jul - Meading - O'Connor Aipiary

Aug - IPA - Jeff Ricker

Sep - Fest - Arcadia

Oct - Rauch - Bill Saurbeck

Nov - Cider\*, Saison, Bier de garde

Dec - Herb Spice...



## Saturday, May 8, 2004

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

Each year on the first or second Saturday in May, homebrewers unite non-brewing and brewing 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.

Before the event, participants that are planning BIG BREW events register their site on this web site. These registered sites help the American Homebrewers Association track how many participants celebrated the event. 2004 event results will be posted on that Web page a few weeks after the event.

Before the event

- Register your Big Brew Site
- Invite non-brewing and brewing friends and family to help brew beer
- Read this years Big Brew recipe
- Hold a special beer dinner for friends and family you're going to brew with

During the event

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

## MONTHLY RECIPE

### 1669 Metheglin

A typical recipe for Metheglin, a spiced mead comes from the Closet of Sir Kenholme Digby

Take of spring water what quantity you please, and make it more than blood-warm, and dissolve honey in it till 'tis strong enough to bear an egg, the breadth of a shilling; then boil it gently near an hour, taking off the scum as it rises; then put to about nine or ten gallons, seven or eight large blades of mace, three nutmegs quartered, twenty cloves, three or four sticks of cinnamon, two or three roots of ginger, and a quarter of an ounce of Jamaica pepper; put these spices into the kettle to the honey and water, a whole lemon, with a sprig of sweet-briar and a sprig of rosemary; tie the briar and rosemary together, and when they have boiled a little while take them out and throw them away; but let your liquor stand on the spice in a clean earthen pot till the next day; then strain it into a vessel that is fit for it; put the spice in a bag, and hang it in the vessel, stop it, and at three months draw it into bottles. Be sure that 'tis fine when 'tis bottled; after 'tis bottled six weeks 'tis fit to drink.



For the modern translation of this recipe go on-line to see the article titled "Mead Recipe Exposed" in the July 2001 issue of the Sentencing Guide.



Big Brew participants gather in Saline, Michigan for the 6th straight year to celebrate National Homebrew Day.

### After the event

- Fill out the Remittance form on this page and tell us how many participated at your site
- Turn in the American Homebrewers Association's membership forms to receive credit for the Special Contest
- Check out this site for post-event numbers
- Bottle the beer you brewed together
- Buy an American Homebrewers Association membership as a gift for new homebrewers
- Have new homebrewers check out [www.beertown.org](http://www.beertown.org) for up-to-date brewing information

## The Recipes!!!!!!

### Big Brew Baltic Porter All-Grain Recipe

- 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 substitute Saaz hops if you cannot find 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 addition. Boil for 60 minutes then add second hop addition. Boil



30 minutes more, then chill to below 75°F, add to the fermenter, 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 kegging, prime with 0.55 cups of Briess Golden Light dry malt extract or force carbonate.

### Big Brew Baltic Porter Extract Recipe

- 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%  $\alpha$  acid (90 minutes)

0.5 oz Polish Lublin Hops\*, 4.5% alpha acid (30 minutes) \*You may substitute Saaz hops if you cannot find 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 fermenter 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 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 kegging, prime with 0.55 cups of Briess Golden Light dry malt extract or force carbonate.

### Hop Juice Double IPA All-Grain Recipe

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



Frank Eraca and Dave Falther playing with donated hops at the first Big Brew in 1998.

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.

### 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+



Jeff Gier at Big Brew 2002.

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 t°Fermenter 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



Harry Sabourin starts his sparge on his 1999 Big Brew Milk Stout.



Phil Wilcox and Jeff Gier grind grain at Big Brew 2000.

### Big Brew Irish Red Ale All-Grain Recipe

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 t°Fermenter, pitch yeast and aerate well.



Jeff Gier introduces Rick to sparging at Big Brew 2003.

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.

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.

### 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



Troy Rerucha broke in his system at Big Brew 2001.

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 t°Fermenter 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.





The following are draft guidelines for these styles provided courtesy of the BJCP. Copyright BJCP. The AHA will be using the new guidelines for the 2005 National Homebrew Competition.

### Baltic Porter

**Aroma:** Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

**Appearance:** Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

**Flavor:** As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth Swarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Perhaps a hint of hop flavor.

**Mouthfeel:** Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

**Overall Impression:** A Baltic Porter often has the malt flavors reminiscent of a Yuengling porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

**History:** Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

**Comments:** May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts or specialty beers.

**Ingredients:** Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

**Vital Statistics:** OG: 1.060-1.090  
IBUs: 20-40 FG: 1.016-1.024  
SRM: 17-30 ABV: 5.5-9.5% (although 7-8.5% is most typical)

**Commercial Examples:** Sinebrychoff Porter (Finland), Zywiec Porter (Poland), Baltika Porter (Russia), Carnegie Stark Porter (Sweden), Dojlidy Polski (Poland), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Kozlak Porter (Poland), Stepan Razin Porter (Russia).

### Imperial IPA

**Aroma:** A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a “hot” character.

**Appearance:** Color ranges from golden amber to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

**Flavor:** Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate in this style. Some sulfur may be present if sulfate water is used, but most examples do not exhibit this character.

**Mouthfeel:** Smooth, medium-light to medium-full body. No harsh hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Smooth alcohol warming.

**Overall Impression:** An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs.

**History:** A recent American innovation, and reflecting the need for American craft brewers to draw attention to themselves through over-the-top one-upmanship and to satisfy the needs of hop addicts for increasingly intense products. Category may be stretched to cover historical and modern American stock ales that are stronger, hoppier ales without the malt intensity of barleywines.

**Comments:** Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Not necessarily as high in gravity/alcohol as a barleywine. A showcase for hops.

**Ingredients:** Pale ale malt (well-modified and suitable for single-temperature infusion mashing); can use a complex variety of hops (English, American, noble). American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

**Vital Statistics:** OG: 1.075-1.090+  
IBUs: 60-100+ FG: 1.012- 1.020  
SRM: 8-15 ABV: 7.5-10%+

**Commercial Examples:** Rogue I2PA, Dogfish Head 90-minute IPA, Stone Ruination IPA, Three Floyd's Dreadnaught, Russian River Pliny the Elder, Moylan's Moylander Double IPA. Stock ales include examples such as Stone Arrogant Bastard and Mendocino Eye of the Hawk.

### Irish Red Ale

**Aroma:** Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

**Appearance:** Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

**Flavor:** Moderate caramel malt flavor and sweetness occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no hop flavor, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

**Mouthfeel:** Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

**Overall Impression:** An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

**Comments:** Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

**Ingredients:** May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

**Vital Statistics:** OG: 1.044-1.060  
IBUs: 17-28 FG: 1.010-1.014  
SRM: 9-18 ABV: 4.0-6.0%

**Commercial Examples:** Moling's Irish Red Ale (sometimes labeled Moling's Traditional Celtic Ale), Goose Island Kilgubbin Red Ale, Kilkenny Irish Beer (Smithwick's), Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale.



The MCAB VI and The MBG Summerfest will team up this year for a joint beer spectacular!

The MCAB VI will be held Friday, July 23rd and Saturday, July 24th, 2004 at Dragonmead Microbrewery, Warren Mich.

The event is hosted by the Homebrewers of Michigan and is sponsored by The Michigan Beer Guide and Dragonmead Microbrewery.

Dragonmead is a small and very home-brewer friendly microbrewery with a 3.5 barrel system. They maintain 30 different beer styles on tap, including a cask ale or two, all brewed in house.

The plan at this time: Our preliminary idea is to have the judging Friday evening in the brewery. During the judging, non-judging attendees will be invited to participate on a VIP pub crawl of local area breweries. Saturday morning will be the BOS and awards ceremony. After the awards, judges and attendees can drive or be bussed to the Michigan Brewers Guild Summer Beer Festival in Ypsilanti where 4,000 beer enthusiasts will enjoy the finest selection of Michigan craft-brewed products in a wonderful outdoor park. MCAB participants will be given VIP treatment. After the festival, we will orchestrate a MCAB reception of food and beer with local homebrew clubs nearby the park venue.

Mark your calendars now and get ready to explore beer in Michigan.

Final details will be released after the holidays. Thank you so much for this opportunity to bring the MCAB to the Great Lakes State. We will endeavor to make your journey all about the beer.

Rex Halfpenny, Michigan Beer Guide  
 mibeerguyd@aol.com  
 www.michiganbeerguide.com  
 248-628-6584

## Beer Calendar



AHA First round Entries Due April 7-16  
 Judging April 23, Chicago

April 14-17, 2004

National Craft Brewers Conference, San Diego CA,  
 www.beertown.org,  
 303-447-0816

Boston Beer Summit, Boston MA, www.beersummit.com,

Spring Festival, Munich, Germany, www.muenchner-volksfeste.de

Southwest Festival of Beers, Scottsdale AZ,  
 www.scottsdaleculinaryfestival.org/beerfest.htm

April 24, 2004

Fireant and Brews Festival, Hilton Head SC,  
 www.bearfootsports.com, 843-379-3440

SF International Beer Festival, San Francisco CA,  
 www.sfbrewfest.com, 415-820-3905

April 28-May 2, 2004

New England Real Ale Exhibition, Somerville MA, www.nerax.org

May 2, 2004

Spring Breweriana Meet, Leesport PA, 610-987-3184

May 7-9, 2004

Australian International Beer Festival, Melbourne Victoria, Aus.

Art of Beer Festival, Boston MA, www.beeradvocate.com

Great Japan Beer Festival, Osaka, Japan, www.beertaster.org

May 14-16, 2004

Danish Beer Festival, Copenhagen, Denmark, www.ale.dk

Virginia Arts Beer Festival, Norfolk VA, www.vaartsfest.com, 757-441-2345

Ortlieb's Brews, Blues & BBQ Beer Fest, Pottstown PA, www.ortliebsbrewery.com, 610-326-6400

May 28-30, 2004

Newark Beer Festival, Newark-on-Trent, England, http://www.newarkbeerfestival.co.uk/

## Photo's from the AHA 2003 NHC



**Beer Supplies - Delivered!!**

Mike O'Brien is planning on making this meeting. If you have supply needs give him a call or visit [www.ypsilantibrewing.com/catalog](http://www.ypsilantibrewing.com/catalog)

Contacts:  
Mike O'Brien [obrien@pico-brewing.com](mailto:obrien@pico-brewing.com)  
Cell 734-637-2532 Fax 734-485-BREW

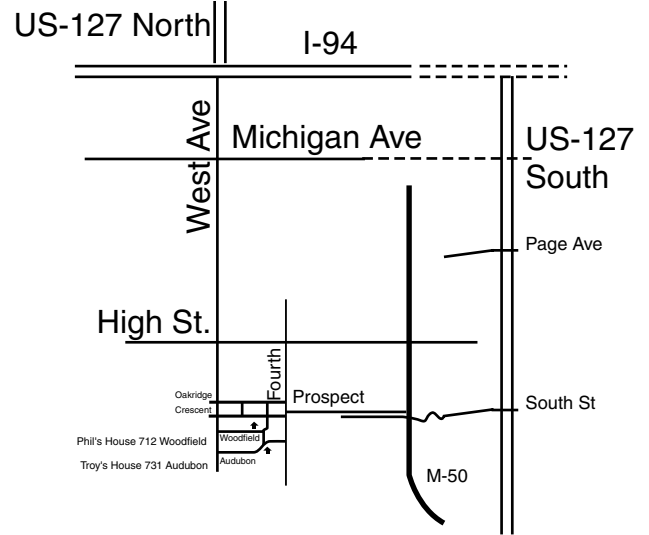
**Gordon Strong is our Guest Speaker**

Brewer, Judge, beer aficionado extraordinaire, Gordon "Belgian" Strong will return this month to talk about what is new in the BJCP style guidelines.  
Prost! - Ed.



**This Month's Meeting is at Phil Wilcox's House**

The easiest way to get to Phil'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 Woodfield. It's the fourth to last house on the left side of the only block. Feel free to park out front or on the side street. 712 Woodfield is the address. 796-0569 is the phone if you get lost. If you live south of town, you need to remember that Woodfield doesn't go through to Fourth. Take the left on Audubon and go down a block to Briarcliff and hang a right. This will take you to Woodfield—just four houses up from the corner is Phil's house.



**Dues are Due!**  
**\$20**



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@modempool.com](mailto:cguilltool@modempool.com) (517) 784-9980  
[TheFFHB@yahoo.com](mailto:TheFFHB@yahoo.com) (517) 796-0569

**BREWERS**



**PRISON CITY**

Put Stamp Here