

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

# SENTENCING

Volume 8 - Issue 87

GUIDE

February 2005

## Meeting Location!!

This month's meeting might be the last at Dave Falther's house. A good showing is in order. Dave's Bar and Hot Tubbery is up in the Northwest Territory. Just up M-50 past VanHorn Rd. A map and directions are on the back page.



## Next Meeting is Tuesday, Feb. 14th

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/some 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 2<sup>nd</sup> Tuesdays 7:30

\*Denotes AHA Club-Only Competition  
 Feb - Dark Lagers - Dave Falther  
 Mar - Sour Beers\* - Jim Hegedus  
 Apr - Porter & Stout - Ted  
 May - Extract Beers\* - Josh V.  
 Jun - Alt/Kölsh - Phil Wilcox  
 Jul - The Meading - O'Connors  
 Aug - Pale Ales -  
 Sept - German Wheat/Rye - Jeff Ricker  
 Oct - Oktoberfest -  
 Nov - Hops, hops & More Hops - Bill S.  
 Dec - Winter Warmers -

## What's Brewing

### Coors-Molson Merger

Adolph Coors Company announced on February 1 that at a special meeting of its stockholders on Tuesday, all of the steps necessary to complete the Company's merger with Molson Inc. were approved.

Peter Coors, Chairman of the Board, commented "This is a momentous time for our Company. We are very appreciative of the support shown by our shareholders for the joining together of two great beer companies and traditions -- Coors and Molson." He added "Coors and Molson were both founded by bold pioneers in their own time and our family looks at this merger as a pioneering step in its own right." "

Together, Molson Inc. and Adolph Coors Company will form the fifth largest brewer in the world, with combined volume of 51 million barrels and pro-forma net sales of US\$6 billion. -- E-Malt. Industry news

### Bud to Launch Budweiser Select

Miller Brewing Co. applauded AB's formal announcement that it will nationally roll out a new Budweiser on February 21. Called "Budweiser Select," the new beer has a darker color and stronger taste than the original Budweiser or Bud Light. The announcement confirms the long-running speculation that Anheuser-Busch would introduce a new lager designed to perform better than Bud Light in direct competition with Miller Lite, particularly on the aspects of color, taste and carb count.

"Bud Select is a clear admission that Anheuser-Busch knows it has real disadvantages with original Bud and Bud Light," said Bob Mikulay, Miller's executive vice president for marketing. "America's beer drinkers are increasingly turning to Miller Lite, and that's forced Anheuser-Busch to bring out a new Bud." "We are somewhat concerned that launching Bud Select plays into Miller's

## MONTHLY RECIPE

### Beat Me Over the Head with a Stick Bock

Class: Bock, dark lager, partial extract

Source: Michael Zentner (zentner at ecn.purdue.edu) HBD Issue #644, 5/24/91

Don't worry...give partial mashing a try Before doing it, my biggest worry - was how to keep the temperature constant During each phase of the mash, I only had to add heat once to keep it within a degree or so Ingredients

- 6.6 pounds, John Bull light malt extract
- 3 pounds, Klages malt
- 1/2 pound, chocolate malt
- 2 3/4 ounce, 4.7% AAU Willamette flowers (60 minute boil)
- 1/2 ounce, 4.7% Willamette flowers (2 minute steep)
- lager yeast (I used MeV)
- 0 grams, Burton salts

Procedure:

Bring 3 qt + 2 cups of water to 130 degrees. Add cracked Klages and chocolate malts (temp = 122 degrees). Rest 30 min. Add 7 cups of 200 degrees water to bring temp up to 150 degrees. Rest 30 min. Bring up to 158 degrees with burner. Rest 20 minutes. Mash out at 170 degrees. Sparge with 7 quarts of 170 degrees water, recycling the first runoff. Add malt extract and boil as normal. Chill the wort and pitch. Aerate vigorously with a hollow plastic tube...there's no need to get fancy equipment here. With the hollow tube I can whip up a 3" head of froth on the chilled wort. Bubbling activity is almost always evident within 8ñ10 hours of pitching a 12ñ18 oz starter solution. Ferment as you would a lager.

Specifics

O.G.: 1.072

F.G.: 1.021



hands,” said the Morgan Stanley report, which also noted that the research indicated, “Bud Select may only have moderate success at slowing share growth of Miller Lite.”

Miller is the oldest major brewer in America and is owned by SABMiller plc, one of the world’s largest brewers. Miller’s principal beer brands are Miller Lite, Miller Genuine Draft and Miller High Life. The company imports Pilsner Urquell, Peroni Nastro Azzurro and Foster’s and has craft brews Leinenkugel’s and Henry Weinhard’s.

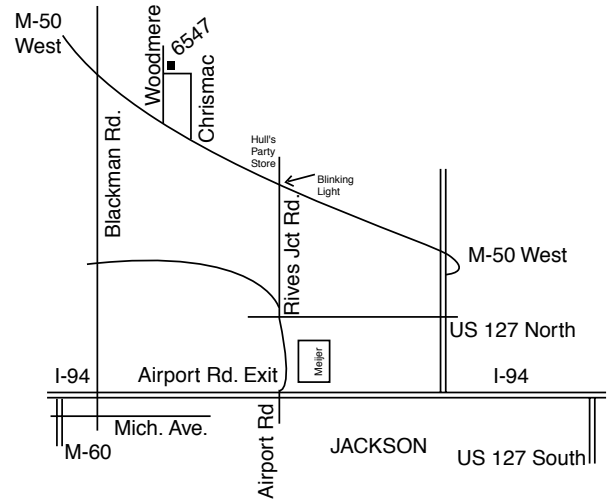
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## BJCP examples of Dark Lagers

**4a. Am. Dark Lager** (Mic. Dark, Beck’s Dark, St Pauli Dark, Dixie Blackened Voodoo, Shiner Bock, San Miguel Dark, Warsteiner Dunkel, Crystal Diplomat Dark Beer) **4b. Munich Dunkel** (Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Münchner Dunkel, Weeping Radish Black Radish, Weltenburger Kloster Barock-Dunkel, Gordon Biersch Dunkels, Penn Dark Lager, Capital Munich Dark, Harpoon Munich-type Dark Beer, Dinkel Acker Dark) **4c. Swartzbier** (Köstritzer Schwarzbier, Kulmbacher Mönchshof Premium Schwarzbier, Einbecker Schwarzbier, Sprecher Black Bavarian, Sapporo Black Beer) **5b. Bock** (Aass Bock, Einbecker Ur-Bock Dunkel, Great Lakes Rockerfeller Bock) **5c. Doppelbock** (Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator, Eku 28, Eggenberg Urbock 23°, Samichlaus, Bell’s Consecrator, Moretti La Rossa, Weihenstephaner Korbinian, Weltenburger Kloster Asam-Bock) **5d. Eisbock** (Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock, Niagara Eisbock, Southampton Eisbock)

## This Month’s Meeting is at Dave Falther’s house

From the South, East and North take 127 to M-50 West. Dave’s street is on the right after Hull’s party store and just before Blackman Rd. From the East: exit at Airport Rd. Then turn left over the highway. Proceed North past Meijer, 7-11 et. al. This road turns into Rives Jct. Rd. just past the light. Be sure not to take the split left. At the blinking light, turn left onto M-50, Dave’s street is on the far right corner further up the road. **Call us at 794-9980** if you get lost.



# 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!!!!>

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## BREWERS



## PRISON CITY

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