

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

SENTENCING

Volume 9 - Issue 88

GUIDE

March 2005

Meeting Location!!

This month's meeting is at Jim and Chris Hegedus's house. Thier yellow house has a circle drive and is on the corner of Bittersweet and McCain Rd, just before Robinson Rd. Map and directions are on the back page.



Next Meeting is Tuesday, March 8th

Sour beer is the competition style for the night, but the meeting date is past the entry date for the next flight...oops. So, 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 2nd Tuesdays 7:30

*Denotes AHA Club-Only Competition

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 -

BEER TRAVEL



RAF '05

Site Woes Again Preclude Real Ale Festival.

At this time, we have no plans to hold a 2005 RAF.

2005 AHA NHC Baltimore - June 16-18



IMPORTANT NEWS: Due to the early demand for lodging and level of interest in the conference, the Holiday Inn Inner Harbor is no longer accepting hotel reservations--reservations are full! We apologize for any inconvenience and have acquired an additional block of rooms at an alternate hotel. Make your hotel reservations today to ensure you receive rates comparable to the Holiday Inn Inner Harbor!

The Radisson Plaza Lord Baltimore has been selected as the conference overflow hotel. Its only 3 blocks from the Holiday Inn Inner Harbor! The group code for the discount rate of \$99 is BREW. *Continued...*

MONTHLY RECIPE

MCAB3

Peach Lambic 1st Place

This recipe is for a 10 Gallon batch of straight Lambic. After the lambic developed I added peaches to half and cherries to the rest. It was three years old at the contest and tasting its best so far.

Malt:

- Domestic 2 Row, 10 Lb.
- German Wheat Malt, 2 Lb.
- Unmalted Wheat Berries, 4 Lb.
- Canadian Wheat Malt, 2.0 Lb.
- Belgian Carapils, 1.75 Lb.
- Durst Crystal 20 I, 1.0 Lb.

Turbid Mash:

Dough in at 104 F, raise 136 F, 10 min rest. Remove 2/3 (2.6 gallon) of the milky portion at end of 136F rest. Heat the milky portion to 176F. Add it back to main mash to reach 150 F. Rest 30 minutes at 150F. Remove 2.6 gallon turbid wort at end of 150F rest, heat it to 176F. Add boiling water to bring the main mash to 162F, hold for 20 min, Add the 176F turbid mash back to raise the grain to 167F, hold 20 min. Recirculate some, sparge with 185F.

Hops:

Aged Saaz 5 oz IAAU? 90 minutes
Approximately 10 gallons, OG 1.049

Yeasts and Beasts:

Two packages Danstar Nottingham Ale Yeast *Pediococcus* culture, GW Kent, added at two weeks. At Six Months- *Brettanomyces Anomalus* culture, (thanks to MB Raines Casselman) Yeast slurry from Cantillon, (again, thanks to MB Raines Casselman)

Fermented in two 6 gallon plastic pails with air locks. No secondary required, leave it on the yeast and gunk! Start in June in the garage at Valencia California temperatures.

Prepare 10 lb.. peaches ahead of time when in season. Drop into boiling water briefly and slip off the skins. Pit and freeze in plastic bags. Thaw and mush up in the bags before adding to the lambic.

After one year, add peaches to 5 gallons. Transfer to a cornie keg after 45 days to age.

Tom Wolf, Valencia CA

Continued From Front Center

This rate is good for stays anytime between June 13-20, 2005 and will be honored until May 18, 2005 or until the room block is full. To make reservations contact:

Radisson Plaza Lord Baltimore
20 West Baltimore Street,
Baltimore Maryland 21201

Reservations: (800) 333-3333
Email: rhi_biha@radisson.com
http://www.radisson.com/lordbaltimore

Keynote Speaker

Sam Calagione, founder and owner of
Dogfish Head Craft Brewery

Speaker Sessions:

Bev Blackwood, AHA Liaison Houston, TX
AJ Delange, Zeta Associates
Al Folsom

Paul Gatzka, Brewers Association Director
Chris Graham, Beer, Beer & More Beer
Kevin Kutskill, CRAFT Homebrew Club
Chris O'Brien, Fermenting Revolution
Les Perkins, Wyeast Laboratories, Inc.
Jeff Renner, AHA Governing Committee
Marc Sorini, Attorney—McDermott & Will
Jeff Sparrow, author of Wild Brews—Brewers
Publications

Hospitality Suite

Thursday - 11 am until 1am (except during
major events)

Friday & Saturday - 8 am until 3 am

This year's hospitality suite is on the top
floor of the Holiday Inn in a grand crescent-
shaped room with sweeping views of down-
town Baltimore and the Inner Harbor - it's
quite a wonderful space! Join us in making
the hospitality suite "The Place To Be" at this
year's conference!

Preconference Event - Wednesday

We are offering a choice of events on
Wednesday, June 15. First, we in Baltimore
are very proud of our hometown baseball
team, the Baltimore Orioles. We call them
"the O's" and we'd like to invite you to join
us for a bullpen party and game at the beau-
tiful Oriole Park at Camden Yards. The park
is conveniently located 2 blocks from the
Holiday Inn, our host hotel. The O's take
on the Houston Astros that night. The game
starts at 7pm, Bullpen party starts at 5pm
with hotdogs and hamburgers, coleslaw, pret-
zels, popcorn, and of course, beer.



Tuesday, June 14, 2005

6:00 PM - 10:00 PM Beer Dinner at Max's on Broadway, Fell's Point

Wednesday, June 15, 2005

Noon - 5:00 PM Conference Registration
4:00 PM - ?? AHA Governing Committee Meeting
5:00 PM - 10:30 PM Pre-Con Event: Oriole's Bull Pen Party/Game.
9:00 PM - 1:00 AM Pre-Con Event: Pub Crawl around Downtown

Thursday, June 16, 2005

8:00 AM - 7:30 PM Conference Registration
9:00 AM - 11:30 AM Pre-Con Event: Beer Breakfast at Sean Bolan's Irish Pub
9:00 AM - Noon National Homebrew Competition Judging
11:00 AM - 1:00 AM Hospitality Suite
1:00 PM - 1:15 PM Conference Welcome & Opening Toast -- Paul Gatzka
1:30 PM - 5:00 PM National Homebrew Competition Judging
1:30 PM - 2:30 PM Speaker Session Speaker Session
2:45 PM - 3:45 PM Speaker Session Speaker Session
4:00 PM - 5:00 PM Speaker Session Speaker Session
5:15 PM - 6:00 PM AHA Liaisons Meeting
6:30 PM - 9:00 PM American Beer Month Silent Auction
6:00 PM - 10:00 PM Star Spangled Brewfest & Crab Feast
Pro-Brewers serving the finest microbrews



Friday, June 17, 2005

7:30 AM - 8:30 AM National Homebrew Competition
Judge and Steward Breakfast
8:30 AM - 7:30 PM Conference Registration
8:00 AM - 3:00 AM Hospitality Suite
8:30 AM - 12:00 PM National Homebrew Competition Judging
9:30 AM - 10:30 AM Speaker Session Speaker Session
10:45 AM - 11:45 AM Speaker Session Speaker Session
12:15 PM - 2:00 PM Luncheon and Keynote Address
2:15 PM - 4:30 PM National Homebrew Competition Best of Show Judging
2:15 PM - 3:15 PM Speaker Session Speaker Session
3:30 PM - 4:30 PM Speaker Session Speaker Session
5:30 PM SETUP for Club Night Begins
7:00 PM - 8:00 PM American Beer Month Silent Auction *Winners announced
immediately following the closing of the auction.
7:00 PM - 10:00 PM Club Night

Saturday, June 18, 2005

8:00 AM - 3:00 AM Hospitality Suite
8:30 AM - 4:00 PM Conference Registration
5:30 PM - 6:45 PM Conference Registration
9:30 AM - 10:30 AM Speaker Session Speaker Session
10:45 AM - 11:45 AM Speaker Session Speaker Session
11:45 AM - 1:45 PM Lunch on your own
1:45 PM - 2:45 PM Speaker Session Speaker Session
3:00 PM - 4:30 PM AHA Members Meeting
6:30 PM - 10:00 PM Grand Banquet & 2005 National Homebrew
Competition Awards Ceremony

**FULL CONFERENCE
REGISTRATION \$210**
After May 13-\$245

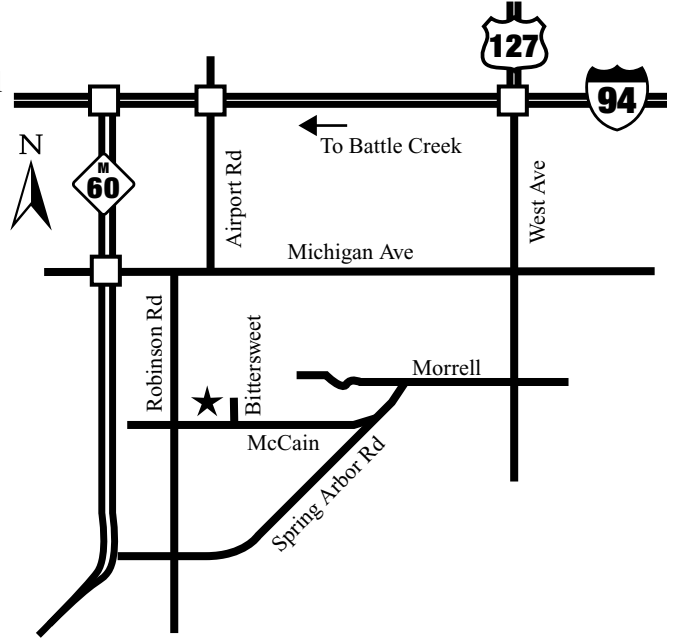
BJCP examples of Sour Beers

16C. **Saison** Saison Dupont, Foret and Moinette Blonde; Fantome Saison(s); Saison de Pipaix and La Folie; Saison Silly; Saison Regal; Saison Voisin; Lefebvre Saison 1900; Ellezelloise Saison 2000; Brooklyn Saison; Southampton Saison; New Belgium Saison. 17A. **Berliner Weisse**: Schultheiss Berliner Weisse, Berliner Kindl Weisse. 17B. **Flanders Red Ale**: Rodenbach, Rodenbach Grand Cru, Duchesse de Bourgogne, Bourgogne des Flanders, New Belgium La Folie, Southampton Publick House Flanders Red Ale. 17C. **Flanders Brown Ale/Oud Bruin**. Liefman's Goudenband, Liefman's Oud Bruin, Roman Oudenaards, Special Roman, Felix Oudenaards Oud Bruin, Ichtagem Old Brown, Petrus Oud Bruin. 17D. **Straight (Unblended) Lambic** Cantillon Grand Cru Bruocsella 17E. **Gueuze** Boon Gueuze, Boon Gueuze Marriage Parfait, De Cam Gueuze, De Cam/Drei Fonteynen Millennium Gueuze, 3 Fonteynen Gueuze, 3 Fonteynen Oud Gueuze, Cantillon Gueuze, Hanssens Gueuze, Lindemans Gueuze Cuvée René, Girardin Gueuze (Black Label), Mort Subite (Unfiltered) Gueuze, Oud Beersel Oude Gueuze 17F. **Fruit Lambic**: Framboise, Kriek, Ouldbitje, Cassis...

This Month's Meetings is at Jim Hegedus's house

There are lots of ways to get to Jim's house. Its a soft yellow house on the corner of McCain and Bittersweet. Feel free to park in the circle drive or on Bittersweet. From the highways it is easiest to come down M-60 to the Michigan Ave exit and then come in towards town to the light at Robinson. Hang a right on Robinson then take a left on McCain at the next light. Jim's house is just past the new subdivision of Condo's on the left. His phone # is 841-9603 if you get lost. If you live in town McCain splits off to the right from Spring Arbor Road right where you would exit from Cascades park.

**Dues are
Due!
\$20**



Visit us on the Internet: <http://hbd.org/prisoner!!!!>

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.**



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BREWERS



PRISON CITY

Put
Stamp
Here