

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

SENTENCING

Volume 9 - Issue 91

GUIDE

July 2005

Meeting Location!!!

This month's meeting is at Jeff Ricker's. It's time to hit the lake, and go floatin down by the river! Ok the river is under water in the deep part of the lake, but show up early if you want to cruise during daylight. If you get there late you'll have to call us to come pick you up!!!



Make it real late and we might make you swim!!! Directions and a map are on the back page.

Next Meeting is Tuesday, Sept. 13th

German Wheat and Rye or Roggenbier are the styles for the night. It is not a competitive style.

So bring a glass, some munchies to soak up all the beer with and if you have a pale ale you brewed, bring two. If not, try to find one in the 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
Sept - German Wheat/Rye - Jeff Ricker
Oct - Oktoberfest - Jeff Gier
Nov - Hops, hops & More Hops - Bill S.
Dec - Winter Warmers - Troy Rerucha
Jan -
Feb -
Mar -

BEER TRAVEL

BREWERS ASSOCIATION
GREAT AMERICAN BEER FESTIVAL



SEPT 29 - OCT 1, 2005
COLORADO CONVENTION CENTER / DENVER, CO

1,669 Beers on Tap!

The three-day event brings record number of beer connoisseurs from around the world to Denver, Colo. (a city dubbed "the Napa Valley of beer" by many of the world's beer experts) to sample more than 1,600 different American beers.

There are 2,358 Beers entered into the competition from 461 U.S. Breweries.

Beers in Style

15D. Roggenbier (German Rye Beer)

Aroma: Light to moderate spicy rye aroma intermingled with light to moderate weizen yeast aromatics (spicy clove and fruity esters, either banana or citrus). Light noble hops are acceptable. Can have a somewhat acidic aroma from rye and yeast. No diacetyl.

Appearance: Light coppery-orange to very dark reddish or coppery-brown color. Large creamy off-white to tan head, quite dense and persistent (often thick and rocky). Cloudy, hazy appearance.

Flavor: Grainy, moderately-low to moderately-strong spicy rye flavor, often having a hearty flavor reminiscent of rye or pumpernickel bread. Medium to medium-low bitterness allows an initial malt sweetness (sometimes with a bit of caramel) to be tasted before yeast and rye character takes over. Low to moderate weizen yeast character (banana, clove, and sometimes citrus), although the balance can vary. Medium-dry, grainy finish with a tangy, lightly bitter (from rye) aftertaste. Low to moderate noble hop flavor acceptable, and can persist into aftertaste. No diacetyl.

Mouthfeel: Medium to medium-full body. High carbonation. Light tartness optional.

Overall Impression: A dunkelweizen made with rye rather than wheat, but with a greater body and light finishing hops.

History: A specialty beer originally brewed in Regensburg, Bavaria as a more distinctive

MONTHLY RECIPE

HefeWeizen #9

Brewlength: 14 gallons (25.2 L)

SG: 1.053 FG: 1.010

Weyermann Malz:

Wheat malt light: 15.0 lb (6.8 kg)

Pils malt: 6.0 lb (2.7 kg)

Munich malt light: 4.0 lb (1.8 kg)

Hops:

3.5 AAU German Hallertauer, 75 min.

3.5 AAU German Hallertauer, 40 min.

Single decoction mash:

Mash-in at 44C (111F) and rest 20 min.

Heat to 56C (133F) in 15 min (or faster) and immediately pull decoction (about 4 gallons, very thick)

Heat decoction to saccharification temperature and rest 10-20 minutes. Heat main mash to 62C (144F) while decoction rests. Heat decoction to boiling and boil 15 min. Return decoction to main mash to bring temperature to 67.5C (153.5F). Rest until iodine negative then heat to 74C (165F) for late saccharification.

Vorlauf until wort is clear, lauter with acidified water (pH 5.8). Boil until hot break formation is evident before first hop addition Total boil time = 110 min.

Whirlpool to remove hot break, chill to 16.6-18.3C (62-65F).

Oxygenate and pitch yeast. The MCAB-winning beer used a Weizen strain from an Austrian brewpub (thanks again, Hubert).

Wyeast 3068 works well, too, and in fact was used for the batch that qualified me for the MCAB. Fermenting in the low 60'sF produces balanced results (I prefer phenolic Weizenbier to those resembling banana plantations). Ferment at about 16-18C (61-65F) until fully attenuated.

If I were to make this beer with an infusion mash rather than a decoction I would replace all of the Pils malt with light Munich and perhaps even add a bit of dark Munich malt for the extra melanoidins.

Now I'm thirsty! Have fun!

George de Piro (Nyack, NY)

variant of a dunkelweizen using malted rye instead of malted wheat.

Comments: American-style rye beers, or traditional beer styles with enough rye added to give a noticeable rye character should be entered in the specialty beer category instead. Rye is a huskless grain and is difficult to mash, often resulting in a gummy mash texture that is prone to sticking. Rye has been characterized as having the most assertive flavor of all cereal grains. It is inappropriate to add caraway seeds to a roggenbier (as some American brewers do); the rye character is traditionally from the rye grain only.

Ingredients: Malted rye typically constitutes 50% or greater of the grist (some versions have 60-65% rye). Remainder of grist can include pale malt, Munich malt, wheat malt, crystal malt and/or small amounts of debittered dark malts for color adjustment. Weizen yeast provides distinctive banana esters and clove phenols. Light usage of noble hops in bitterness, flavor and aroma. Lower fermentation temperatures accentuate the clove character by suppressing ester formation. Decoction mash commonly used (as with weizenbiers).

Vital Statistics: OG: 1.046 – 1.056

IBUs: 10 – 20

FG: 1.010 – 1.014

SRM: 14 – 19

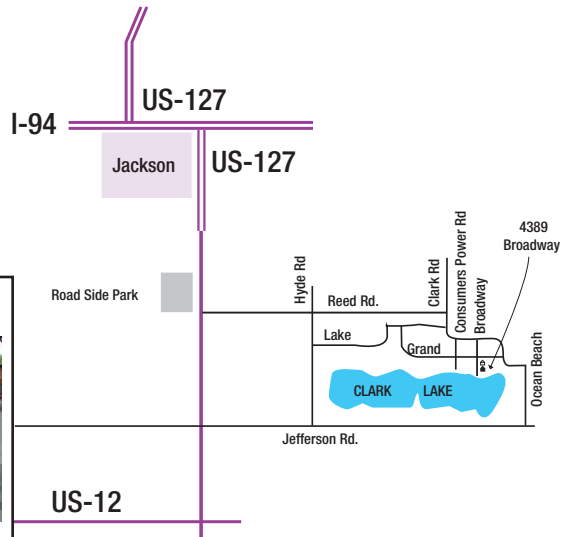
ABV: 4.5 – 6%

Commercial Examples: Paulaner Roggen (formerly Thurn und Taxis, no longer imported into the US), Bürgerbräu Wolznacher Roggenbier.

<http://www.paulaner.de> Ed. Note: Great Website!!!

This Month's Meetings is at Jeff Ricker's house

Jeffs house is down on Clark lake. So for most everybody take 127 South to Reed rd. This is right across from the Road Side park. Take a left on Reed. Proceed through the stop sight at Hyde rd. and Take a Right on Clark Rd when Reed Ends. Clark will take a 90 degree bend and Consumers Power Drive is right on the bend. Broadway is the next right. Jeffs house is just past Grand ave, a white house with a green roof. **Call us at 529-9637** if you get lost.

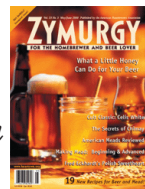


Brewing Equipment For Sale!

Former member Harry Sabourin is getting rid of his brewing stuff. Call him at (517) 788-2360 for more



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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