

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

# SENTENCING

Issue #99

GUIDE

April 2006

## Meeting Location!!

Jack Travoli is hosting tonight's meeting. It's at least another 10 minutes past Dave Falther's and Jim Chilson's place. So you might want to figure a little more time...



## Next Beer Meeting is Tues., April 11th

Extract is a Club-only competitive style. That's any category made with extract in the BJCP style guidelines. So bring some of your own to enter if you have some, or bring some commercial examples. Hint: It's Starkbier (strong) in Germany and Paasbier (Easter) season in Belgium... There are lots to choose from.

**Please bring your own glass and some munchies to share.**

Feel free to give and accept constructive criticism on ciders 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  
Apr - Extract Beers\* - Travoli  
May - Smoke & Wood-aged - Gier  
Jun - Belgian & French  
July - 24-26 Meading\*! - O'conner's  
Aug - Light Lager -  
Sept - Stout, Cat.13\* -  
Oct - Specialty & O'Fest -  
Nov - Light Hybrid Beer, Cat. 6\* -  
Dec - Strong Ale -



Join more than 800 homebrewers from around the world June 22-24 in Orlando at THE conference for the homebrewing and beer enthusiast community.

Online Registration is now OPEN!  
Register before May 15 to save money on all conference registration packages.

**3 Reasons You Shouldn't Miss This Conference:**

1. Learn how to make better beer! Attend homebrewing seminars given by award-winning homebrewers and professional brewers.
2. Meet the friends you never knew you had!
3. Witness the crowning of the best homebrewers in the land at the Grand Banquet and NHC Awards Ceremony.
4. Club Night. This is *THE* night to attend and to participate as a club. This is the night that all participating clubs make a "STATEMENT" by showing off their beer and food talents but mainly make a statement through their presentation. Who knows what we'll see this year?
5. Could be the site of the biggest bachelor party ever! Warden Rerucha is getting married a month later on July 22! Roadtrip everyone????????????????????????????????????

## MONTHLY RECIPE

# Orval Purdie

By Pat Babcock

Specifics:

Batch Size: 5 gallons  
Starting Gravity: 1.071  
Finishing Gravity: 1.010  
Time in Boil: 100 minutes

Ingredients:

6.6 Belgian LME Extra Light  
2.5 lb. Munich  
4 oz. 20L Crystal  
8 oz. Corn sugar  
Northern Brewer 9.3% AA 1 oz @ 90 min  
Saaz 4.2% .5 oz. @ 4 min  
Styrian Goldings 4.5% .5 oz @ 4 min

Procedure:

Partial mash Munich and Crystal  
Crush grains and add to grain bag in 3.3 qts of 160°F water for 45 min. Rinse grain bag by gently steeping in rest of brew water at 170°F.

Remove kettle from burner and add Mash liquor and liquid extract.

Boil 100 min. End of boil yielded 4.5 gallons at 1.071. Chilled to 70°F. Diluted to 5 gallons

Pitched with Wyeast 1214 from a 750 ml starter. Racked and dry-hopped with 1/2 oz Styrian Goldings 12 days later. (I recall the beer from the primary smelled and tasted like Juicy-Fruit gum!)

I got the peppery orval notes by inoculating with the dregs of a bottle of Orval in the secondary 31 days later. The secondary was held a LOOOOONG time to allow time for the "Orval" Kegged under 40 psi head @ 64 F 2.5 months later (fg 1.010). Color, head, carbonation and flavor profile were very close to the target.

See ya! Pat Babcock in SE Michigan



## WHAT IS BIG BREW?

Each year on the first 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. Event results will be posted on this page a few weeks after the event.

## HOW TO CELEBRATE:

Before the event

- Register your Big Brew Site
- Invite non-brewing and brewing friends and family to help brew beer
- Read this year's Big Brew recipe
- Hold a special beer dinner for friends and family you're going to brew with
- Find out if there is a Big Brew site in your area and join in on some homebrewed fun

## 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

## AFTER THE EVENT:

- Fill out the Remittance form on this page and tell us how many participated at your site
- 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

## BIG BREW FACTS:

- 2005: 7,347 gallons of homebrew brewed worldwide at 210 Big Brew sites by 2,956 participants
- 2004: 5,180 gallons of homebrew were produced at 160 Big Brew sites by 2,177 participants worldwide
- 2003: 3,706 gallons of homebrew were produced at 157 Big Brew sites by 1,405 participants worldwide
- 2002: 196 homebrewing sites around the WORLD – spanning 5 continents \*More than 2,000 participants made 5,235 gallons of beer
- 2001: 182 brewing sites batches worldwide. \*More than 1,864 participants made 5,185 gallons of beer
- 2000: Recipe is from Chris P Frey of Saline. Nearly Nirvana Pale Ale
- 1999: Warden Wilcox Designs official T-shirt
- 1998: Brian Rezak organizes first Big Brew , Rob Moline donates his GABG gold medal winning Barleywine recipe-The Big 12
- 2006: The Prison City Brewers are site#35 aka. Cell Block #9





## The Recipes

### Summer Kölsch – Extract

For 5 gallons using a 3-gallon boil.

O.G.: 1.052 F.G.: 1.006

IBU: 18 SRM: 4 BU/GU Ratio: 0.36

#### Fermentables

7.0 lbs. Pale Liquid Malt Extract

—OR— 5.5 lbs Extra Light Dry Malt Extract

#### Hops

1.75 oz. Hallertauer, (4.0% AA), 50 min.

1.25 oz. Czech Saaz, (3.5% AA), 15 min.

3/4 tsp Irish moss, added at 15 minutes

#### Yeast

Wyeast 2112 California Lager Yeast or White Labs WLP810 San Francisco Lager Yeast

Heat 2 gallons of water for liquid extract, or 2.5 gallons for dry extract, and stir in the extract before bringing it to a boil. At the beginning of the 50-minute boil, add the first hops. Boil for 35 minutes then add the second hops and the Irish moss. After the 50-minute boil, cool the wort. Transfer the wort to a fermenter with 2 to 3 gallons of cold water and top-up to 5 gallons, if necessary. Take a specific gravity reading. Pitch the yeast and aerate well. Ferment at 63° F for one week to 10 days. Rack to secondary and let sit for a day at 65° to 68° F for a diacetyl rest. Lower the temperature back to 60° to 63° F for one week. Keg or bottle afterwards.

#### Carbonation

Force carbonate at 2.5 – 3.0 volumes of CO<sub>2</sub>.

—OR— Bottle condition using 1 cup corn sugar.

### Summer Kölsch

For 5 gallons using a 6-gallon boil.

O.G.: 1.050 F.G.: 1.006

IBU: 18 SRM: 3 BU/GU Ratio: 0.36

#### Fermentables (@75% efficiency)

9.00 lbs. Pilsner Lager Malt

Hops – Whole hops

1.5 oz. Hallertauer, (4.0% AA), 50 min.

1.0 oz. Czech Saaz, (3.5% AA), 15 min.

3/4 tsp Irish moss, added at 15 minutes

#### Yeast

Wyeast 2112 California Lager Yeast or White Labs WLP810 San Francisco Lager Yeast

Mash grains at 152° F and hold 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 50-minute boil (approximately 6 gallons). Bring to a boil and add the first hops. Boil for 35 minutes before adding the second hops and the Irish moss. After the 50-minute boil, chill to 63° F, and transfer to a fermenter. Take a gravity reading, then pitch the yeast and aerate well. Ferment at 63° F for one week to 10 days. Rack to secondary and let sit for a day at 65° to 68° F for a diacetyl rest. Lower the temperature back to 60 to 63° F and for one week. Keg or bottle afterwards.

#### Carbonation

Force carbonate at 2.5 – 3.0 volumes of CO<sub>2</sub>.

### Poor Richard's Ale

For 5 gallons using a 6.5-gallon boil.

O.G.: 1.068 F.G.: 1.018

IBU: 26.9 SRM: 18.8 BU/GU Ratio: 0.39

#### Fermentables (@75% efficiency)

6.75 lbs. Maris Otter (“Low Malt”) (53%)

2.75 lbs. Flaked Corn (22%)

1.75 lbs. Biscuit (“High Malt”) (14%)

1.0 lbs. Special Roast (“High Malt”) (8%)

2.0 oz. Black Patent (“High Malt”) (1%)

4.0 oz. Dark Molasses (2%) 15 minutes before the end of boil

#### Hops -- Whole Flower Kent Golding

0.5 oz. Kent Golding, (5.0% AA), 60 minutes

0.75 oz. Kent Golding, (5.0% AA), 45 minutes

0.5 oz. Kent Golding, (5.0% AA), 30 minutes

#### Yeast

English – WLP002 or Wyeast 1968 —OR—

Scottish – WLP 028 or Wyeast 1728

For historical accuracy, no fining agents should be used; however, if you just can't help yourself, use 1 tsp. Irish moss.

#### Process

Mash at 154° F for 45 minutes or until complete conversion. Boil 90 minutes, adding the hops at 60, 45, and 30 minutes per the schedule. Add the dark molasses at 15 minutes to the end of the

boil. Cool the wort to 68° F and transfer it to a fermenter. Take a gravity reading and then pitch the yeast and aerate well.

#### Carbonation

Force carbonate similar to an Olde Ale or Strong Scottish Ale (1.9 – 2.2 volumes of CO<sub>2</sub>). —OR— Bottle condition using 3/4 cup corn sugar.

### Poor Richard's Ale – Extract

For 5 gallons using a 3-gallon boil.

O.G.: 1.068 F.G.: 1.018

IBU: 28.3 SRM: 19.3 BU/GU Ratio: 0.41

#### Fermentables

3.3 lbs. Light Liquid Malt Extract

1.75 lbs. Light Dry Malt Extract

1.5 lbs. Corn Sugar

1.75 lbs. Biscuit (“High Malt”) (14%)

1.0 lbs. Special Roast (“High Malt”) (8%)

2.0 oz. Black Patent (“High Malt”) (1%)

4.0 oz. Dark Molasses 15 minutes before the end of boil

#### Hops — Whole Flower Kent Golding

1.0 oz. Kent Golding, (5.0% AA), 60 minutes

1.5 oz. Kent Golding, (5.0% AA), 45 minutes

0.5 oz. Kent Golding, (5.0% AA), 30 minutes

#### Yeast

English – WLP002 or Wyeast 1968 —OR—

Scottish – WLP 028 or Wyeast 1728

For historical accuracy, no fining agents should be used; however, if you just can't help yourself, use 1 tsp. Irish moss.

#### Process

Steep the grains in 2 gallons of water at 154° F for 45 minutes. Use 2 to 3 quarts water heated to 170° F to rinse the grains when they are removed. Stir in the dry and the liquid extract and the corn sugar and bring to a boil. Add the first hops at the beginning of the boil. Boil for 60 minutes total, adding the second and third hop additions at 45 and 30 minutes to the end of the boil. Add the dark molasses at 15 minutes to the end of the boil. Cool the wort to 68° F and transfer it to a fermenter with 2 gallons of cold water. Add sterilized water to top up the volume to just over 5 gallons. Take a gravity reading and then pitch the yeast and aerate well.

#### Carbonation

Force carbonate similar to an Olde Ale or Strong Scottish Ale (1.9 – 2.2 volumes of CO<sub>2</sub>).



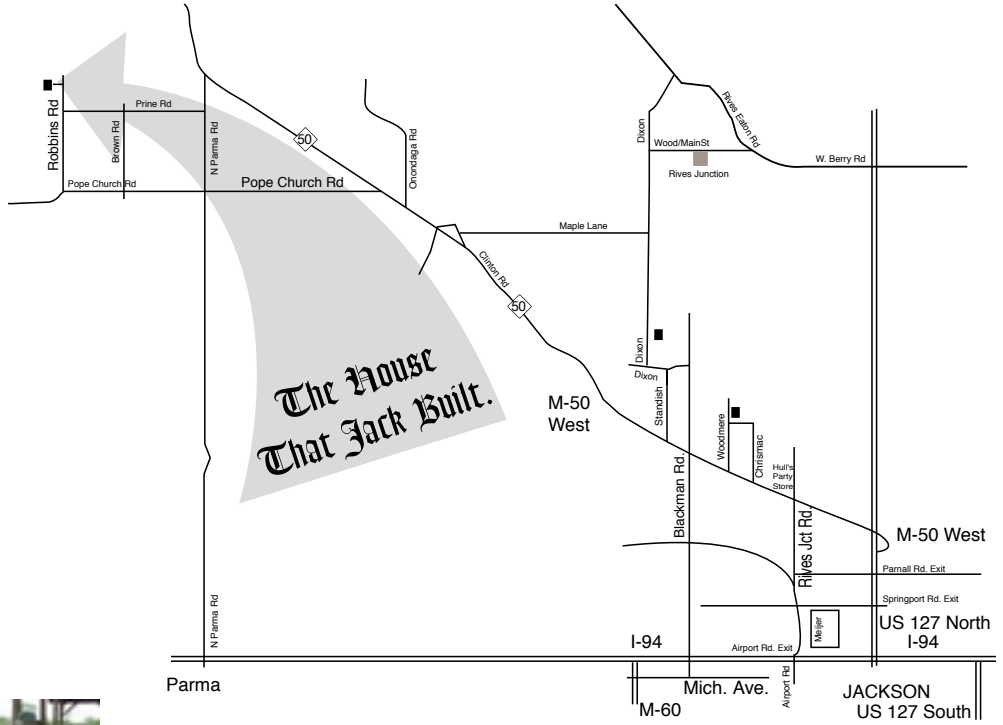
# This Month's Meeting is at Jack Travoli's House!

## Directions:

From the South and East take 127 to M-50 West. Jack's address is 11035 Robbins Rd. It is relatively easy. M-50 to Pope Church Rd., just past Tompkins Center. Approximately 5 miles on Pope Church headed west to Robbins Rd. Its on the right, just before Pope Church has a sharp left curve. Turn right on Robbins, proceed about 1.25 miles north on Robbins. Jack's is the last and only driveway on the left on Robbins, just past a black mailbox, about 1/4 mile north of the side street Prine Rd. From the West, exit I-94 at Parma Road (exit 130) and go

**Dues are  
Due!  
\$20**

North on Parma Rd for a long fricking way, then left on Pope Church and Right on Robbins. From the North... good luck.



### Brewing Equipment For Sale!

After having a heart attack, former member Harry Sabourin is getting rid of his brewing stuff. Call him at (517) 788-2360 for more details.



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  
Troy Herucha  
731 Audubon Blvd  
Jackson, MI 49203  
Phil Wilcox  
712 Woodfield Dr.  
Jackson, MI 49203  
TheFHB at yahoo dot com  
(517) 796-0569  
taruchata1 at jun0 dot com  
(517) 782-5947

# BREWERS



# PRISON CITY

Put  
Stamp  
Here