

SENTENCING

GUIDE

Issue # 109

April 2007

Meeting Location!

The next meeting is at Jeff Gier's HOUSE on the North-east side of town. The furnace is out of order and Jeff has parenting duty, so it will be a short meeting. A detailed map and directions are on the back page.



Next Beer Meeting is Tuesday, Apr. 10

The style of the night is Strong Ale. If you have a homebrewed version bring two and we will judge them against all the others that appear. The winner will be able to send theirs on to the National Club-only competition to compete for points in the Homebrew Club of the year Award.

Please bring your own glass and some munchies to soak up the beer.

Feel free to give and accept constructive criticism on beers 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

Apr 10 - Strong Ale@Jeff Gier's

May 8 - Bock/Extract Beer* Troy's

Jun 12 - Sour Beers@Phil Wilcox's

Jul 9 - German Wheat/Rye@Rickers

Aug 16 - The MEADING@O'Connors

Sept 11 - IPA@Bill Saurbek's

Oct 9 - American Ale@Jim Hegedus's

Nov 13 - Stout@ Chilson's

Dec 7- Cider@Sweet Seasons



New AHA Governing Committee Members

Congratulations to your newly elected : **Drew Beechum, Chris Frey, David Houseman and Susan Rudd**

Thanks to all of the members who voted and to all of the candidates for their commitment to the organization!

Last Chance for AHA Entries!!!

Online entry for the 2007 National Homebrew Competition (NHC) is available **until midnight of April 10**. After 12:01 a.m. on Wednesday, April 11, use the entry form for your entries to the 2007 NHC. Please go to the [Entry Fees/Form](#) page to access the online entry program or to download the Entry Form (a PDF file).

All entries must be received at the correct shipping or drop-off location before 5 p.m. Friday, April 13, 2007. Bring your entries to the meeting, Phil has one more to send.

In the Mix...

A meeting was held at Uncle John's Cider Mill March 28 to form a professional hard cider guild.

There is legislation pending in the state house to substitute "all fermented products) for the word fruit in the states microdistillation laws. This would allow for production of whiskey, vodka and white lightening by legally bonded Microdistilleries. Currently the ten Michigan Still operators are limited to fruit based brandies.

Griffin Spit IPA

by Tony McCrimmon

Batch size: 5 gallons (19 L)

Anticipated OG: 1.073

Anticipated SRM: 10

Color Formula Used: Morey

Anticipated IBU: 190.3

Hop IBU Formula Used: Daniels

Brewhouse Efficiency: 75 %

Wort Boil Time: 90 Minutes

All-Grain Version

For 5 gallons using a 6.5-gallon or greater boil.

9.0 lb (4 kg) Pale Malt (2-row)

3.0 lb (1.4 kg) Munich Malt

1.0 lb (0.45 kg) Crystal 40L

0.5 lb (0.22 kg) Cara-Pils Dextrine Malt

2.0 oz (57 g) Summit Pellet Hops, 19.0% alpha acid (20 min.)

2.0 oz (57 g) Summit Pellet Hops, 19.0% alpha acid (10 min.)

2.0 oz (57 g) Summit Pellet Hops, 19.0% alpha acid (5 min.)

1.0 oz (28 g) Summit Pellet Hops, 19.0% alpha acid (Dry Hop)

1 tsp. Irish Moss (15 min.)

Yeast: White Labs WLP002 English Ale

Yeast or Wyeast 1968 London ESB

Procedure

Mash grains at 154F (68C) for one hour.

Bring to 170F (77C) and sparge with

170F (77C) water. Collect enough wort

(a little over 6 gallons or 22.7 L) to end up with 5 gallons (19 L) after a 90-

minute boil. Add hops and Irish moss

according to the recipe (note that all bit-

tering in this beer comes from late addi-

tion hops). After a 90-minute boil, chill

to 66F (19C), rack to fermenter, pitch

yeast and aerate well. Pitch two packages

of yeast or a 1/2 gallon starter. Ferment at

66-68F (19-20C) for two weeks, then

rack to secondary with dry hops added.

Leave on hops for three weeks before

bottling or kegging.

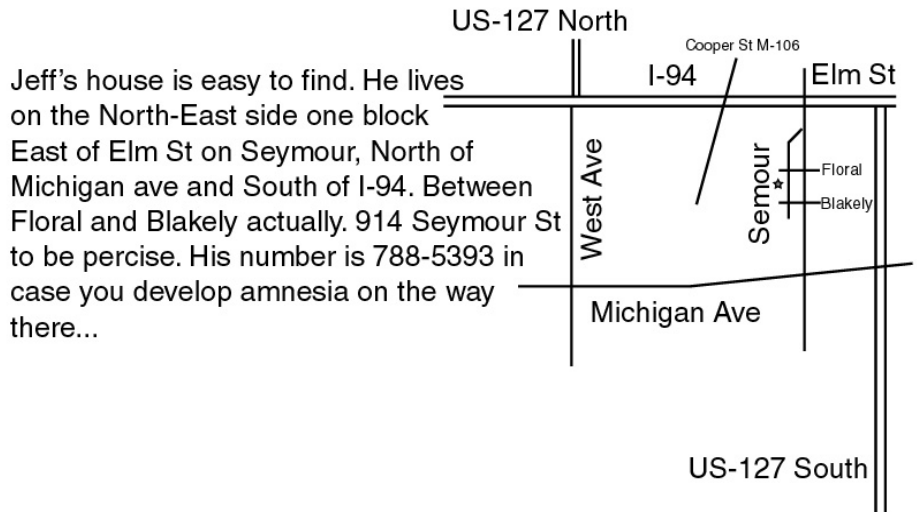


Site # 94 is officially Cell Block #10. Our tenth Big Brew! Jeff you 'd better have that hop rocked up and running! Do you have your brewery fixed yet from last year's splat on M-50? Hope so! This year we will celebrate in style. Catered food. Bourbon Barrel Barleywine Bottling (Bring bottles) See you out there at Jacks!

For more details click below.

<http://www.beertown.org/events/bigbrew/index.html>

This months meeting is at Jeff Gier's House



Jeff's house is easy to find. He lives on the North-East side one block East of Elm St on Seymour, North of Michigan ave and South of I-94. Between Floral and Blakely actually. 914 Seymour St to be percise. His number is 788-5393 in case you develop amnesia on the way there...

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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