

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

SENTENCING

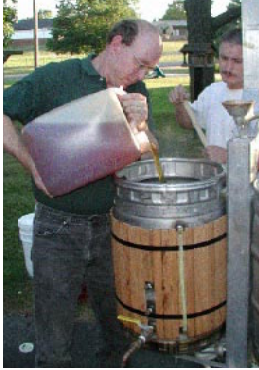
Volume 10 - Issue 5

GUIDE

August 2007

Meading Location!!

The annual Mead Meeting is upon us, please join us at the O'Connor Apiary with Honorary Members Mike and Margaret as our host and hostess! This is an outdoor Meading, and if you're allergic to bee stings, there is good reason to be cautious. There are at least two hives on the property. Nobody has been stung in the past. – The Warden



Next Meeting is Tuesday, Aug. 14th

Anyone who wants to make mead should bring an empty carboy or 5-gal bucket. Please RSVP to Phil Wilcox.

Please bring a passing dish to share. Mead is dangerously intoxicating especially to those who are not accustomed to drinking it. The meeting is close so feel free to get dropped off and picked up later.

If you have a beer you brewed bring two, if not, find one in style and bring it also.

By all means, bring any/all 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 intoxicated.

Meeting Date/Style 2nd Tuesdays 7:30

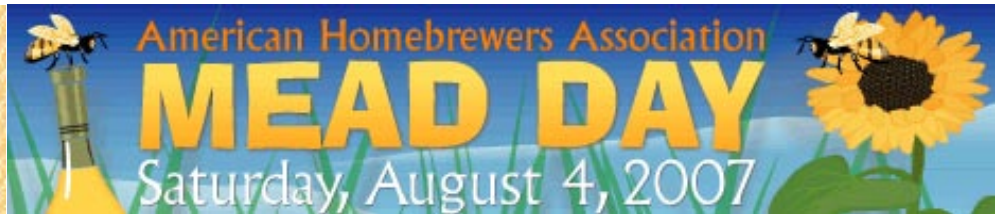
*Denotes AHA Club-Only Competition

Sept 11 - IPA@Bill Saurbek's

Oct 9 - American Ale@Jim Hegedus's

Nov 13 - Stout@ Chilson's

Dec 7- Cider@Sweet Seasons



Early Meading TIME

The 9th annual Meading will start early at 6:30 p.m. in order to incorporate making some mead at the Meading.

Troy Rerucha will bring his Spartan Brewery to set up in the driveway. I will have a number of recipes with me for making mead. If you would like to make a fruit mead, simply bring your fruit in your sanitized carboy or plastic pail with you, and we will just rack the sweet wort on top of it.

We plan on making at least two or three kegs full so that's six batches, and we easily have time to do more if you want.

Please try to bring a friend you'd like to get interested in our hobby. Bring your wife, girlfriend, family, friends, designated driver; Whomever you think would like the event! Wassial! Were Making Mead Tonight!!

--The Warden

Official Recipe

Starrlight Mulled Apple Cysyr

Makes 6 gallons

O.G. = ~1.120 F.G. = 1.014

Ben and Becky Starr from Durham, North Carolina, have three and a half years and over 175 gallons experience making mead. In February 2006, they took Best in Show out of over 210 entries in the International Mead Festival Home Mead Makers Competition at the International Mead Festival. "Starrlight Mulled Apple Cysyr" was awarded not only a gold medal, but was also selected as the best

overall representation of mead from the gold medal winners in all nine categories. Their meads have also won ribbons at the North Carolina State Fair. They share their enthusiasm and love of brewing by conducting demonstrations and workshops on mead making in the local community and organize a Durham, NC Mead Day celebration each August. Ben and Becky plan to take their love of mead making commercial by opening Starrlight Mead in fall 2008.



Ingredients:

16 lbs Wildflower Honey

5 gal Apple Cider* – no preservatives, sulfites

4 Tbsp Cinnamon, ground

1 Tbsp Clove, ground

2 Tbsp Allspice, ground

2 Tbsp Nutmeg, ground

2 Tbsp Orange peel, dried

6 seeds Anise (optional)

1 tsp Yeast Nutrient (DAP – diammonium phosphate)

Potassium Sorbate (optional)

10 g (2 packages) Lalvin Narbonne Yeast (71B-1122)

*Spiced Apple Cider can be used in place of the cider and spices – choose one based on personal preference.

Sanitation

It is important to sanitize everything that comes in contact with the mead must and the other ingredients.

Continure on Page 3.

MEAD

The style guidelines have been published and they were adopted by both the AHA and the BJCP. Including the mead guidelines. The BJCP threw them all into one big category. That's really not fair to the product. So the AHA used the BJCP descriptions, but divided them into the three traditional categories. (Traditional Mead and Braggot, Fruit and Vegetable Mead and Herb and Spice Mead.) These are currently under review. Feel free to give Gordon Strong your opinion on how these could be better managed. Below are the BJCP descriptions. For a complete copy of the guidelines, visit the BJCP Home Page at www.bjcp.org.

25. Traditional Mead

Aroma: Honey aroma should dominate, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: The flavor of honey should be featured and may include residual sweetness. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: A mead made primarily from honey, water and yeast. Meads which feature the character of a blended honey or a blend of honeys. For meads made from a single variety of honey see below "B, Varietal Honey Traditional Mead." While some oxidation of mead is OK and can actually lend useful complexity to the mead, over oxidation as exhibited by sherry-like aroma and/or taste should be avoided. Phenols produced by high temperature fermentation are also to be avoided. Entrants must specify whether the entry is still or sparkling mead. Entrants must also indicate whether the mead is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25B. Varietal Honey Traditional Mead

Aroma: Honey aroma should dominate, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present. The particular Varietal honey aroma (such as orange blossoms for orange blossom honey) should be evident.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: The flavor of honey should be featured and may include residual sweetness. The distinctive taste of the Varietal honey should be showcased. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: Mead made from honey from a particular flower source. The brewer must name the varietal honey. Note that the character of a varietal honey will be identifiable as distinct to the source, but may not resemble the source. Orange-blossom honey has the character of orange blossoms, not oranges. Blackberry honey is only distantly like blackberries, although it is an identifiable character. While some oxidation of mead is OK and can actually lend useful complexity to the mead, over oxidation as exhibited by sherry-like aroma and/or taste should be avoided. Phenols produced by high temperature fermentation are also to be avoided. Entrants must specify whether the entry is still or sparkling mead. Entrants must also specify whether the entry is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+

25C. Cyser (Apple Melomel)

A mead made with the addition of apples or apple juice. Traditionally, cysers are made by the addition of honey to apple juice without additional water.

Aroma: Should have distinct apple character with a pronounced honey aroma, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters, low levels of sulfur and alcohol, may also be present.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber.

Flavor: Should have distinct apple character but should also have a balanced honey character. The Apple character may supply tart acidity to cut the honey sweetness, so one may notice tart acidity first and residual sweetness thereafter. Any additives, such as acidity or tannin, should enhance the honey flavor and lend balance to the overall character of the cyser. In well-made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid balance of the mead. Some of the best examples have the taste and aroma of an aged Calvados (apple brandy from northern France).

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: There should be an appealing blend of the

fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Entrants must specify whether the entry is still or sparkling cyser. Entrants must also specify whether the entry is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25D. Pyment (Grape Melomel)

A mead made with the addition of grapes or grape juice. Alternatively, the pyment may be a grape wine sweetened with honey, a mixture of grape juice and honey that is fermented or a mixture of grape wine and mead mixed after fermentation.

Aroma: Should have distinct grape or grape-wine character with a pronounced honey aroma, which may be sweet and may express the aroma of flower nectar. Aromas produced during fermentation, such as fruity esters and alcohol, may also be present.

Appearance: Clarity will be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color would reflect the grape source, whether white, red or other.

Flavor: Should have distinct grape wine character, manifested in acidity, tannin and other grape characteristics, but the honey character should balance the fruit flavors. Grassy white wine character or buttery (diacetyl) Chardonnay character is appropriate in pyment only. In well made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid balance of the pyment.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: There should be an appealing blend of the fruit and honey character but not necessarily an even balance. Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Entrants must specify whether the entry is still or sparkling pyment. Entrants must also specify whether the entry is dry, semi-sweet, or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25E. Other Fruit Melomel

A mead made with the addition of other fruit or fruit juices. There should be an appealing blend of the fruit and honey character but not necessarily an even balance.

Aroma: Should exhibit the aroma of the fruit(s) present in the mead. In a melomel with a blend of fruits, one fruit may dominate the aroma profile.

Appearance: Clarity will be good to brilliant.

Carbonated examples will show active evidence of dissolved gas but no head is expected. The particular fruit(s) used may or may not impart color to the mead.

Flavor: Fruit flavor contributions to the mead range from subtle acidic notes to intense, instantly recognizable fruit flavors. In a melomel with a blend of fruits, one fruit may dominate the flavor profile. There should be a balanced honey character as well. Some fruits will lend a cloying sweetness to the mead while others add a drying character. In well-made examples of the style, the fruit is both distinctive and well-incorporated into the sugar-acid balance of the mead.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided.

Comments: Generally a good tannin-sweetness balance is desired, though very dry and very sweet examples do exist. Some fruits, notably darker ones like Blackberries, may contribute a tannin presence not unlike dark pyments. Some oxidative properties may be appropriate in certain fruit meads, giving them a sherry or port wine character. Entrants must specify whether the entry is still or sparkling mead. Entrants must also specify whether the mead is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25F. Metheglin

A mead made with the addition of spices or herbs.

Aroma: The spices/herbs may be expressed in the aroma. Honey characters should appear in the aroma but will vary in intensity depending on the spices/herbs used. Metheglins containing more than one spice should have a good balance among the different spices/herbs, though some spices/herbs will tend to dominate the aroma profile.

Appearance: Clarity may be good to brilliant. Carbonated examples will show active evidence of dissolved gas but no head is expected. Color may range from pale straw to deep amber; the color usually won't be affected by the spices or herbs.

Flavor: The spices/herbs should be expressed in the flavor but the honey character is still the backbone of the mead and should appear in the flavor but will vary in intensity depending on the spices/herbs used. The spices/herbs should be expressed in the flavor as a distinctive enhancement to the honey flavor, whether harmoniously or by contrast, and should achieve a pleasant balance when a blend of spices/herbs is used. Metheglins containing more than one spice should have a good balance among the different spices/herbs, though some spices/herbs will tend to dominate the flavor profile.

Mouthfeel: Smooth texture. Most will be wine-like, with the warming presence of alcohol and sense of medium body. Sensations of a cloying or astringent character should be avoided; however, some spices or herbs may affect mouthfeel particularly by adding astringency.

Comments: Often, a blend of spices may give a character greater than the sum of its parts. The better examples of this style use spices/herbs subtly and when more than one are used, they are carefully selected so that they blend harmoniously. Entrants must specify whether the entry is still or sparkling mead. Entrants must also specify whether the mead is dry, semi-sweet or sweet.

Vital Statistics: Effective OG: 1.070-1.120+
IBUs: N/A FG: 0.995-1.025
SRM: 1-16 ABV: 7.5-15+%

25G. Braggot

Meads made with both honey and malt providing flavor and fermentable extract. Originally, and alternatively, a

mixture of mead and ale.

Aroma: Aroma of both honey and malt should be apparent and in balance. Hop aroma may be present but is not required.

Appearance: Straw to dark brown depending on the type of malt and honey used. Some head retention is expected. Clear, although some chill haze may be present at low temperatures.

Flavor: There should be some balance between the beer aspect and the mead aspect of a braggot, especially with regard to maltiness and bitterness versus honey character. Malt character ranges from light pale malt-type flavors to rich caramel flavors, depending on the malt used. Hop bitterness and flavor may be present but are not required.

Mouthfeel: Body may vary from light to medium. Smooth mouthfeel without astringency. Carbonation may vary from light to very lively.

Comments: The fermentable sugars should come from a balance of malt and honey, otherwise the beverage might better be entered as a Specialty Beer with the addition of honey. As a rule of thumb, the fermentables should consist of no less than 1/3 malt and no more than 2/3 honey. Hopped examples of this style should exhibit the hops distinctly and should have at least 15 IBUs.

Vital Statistics: Effective OG: 1.060-1.120+
IBUs: 0-50 FG: 1.004-1.025
SRM: 3-16 ABV: 6.5-14%

25H. Mixed Category Mead

A mead that combines ingredients from two or more of the other mead sub-categories.

Aroma, appearance, flavor and other characteristics may vary and be combinations of the respective elements of the various sub-categories used in this style.

Comments: This mead should exhibit the character of all of the ingredients in varying degrees, and should show a good blending or balance between the various flavor elements.



From the Front page.

Equipment needed:

- A large pot to hold 1 gallon.
- A large fermentation bucket or pail (7 to 7.9 gallon) with a lid.
- A long spoon or wine degasser.
- Fermentation lock.
- Measuring spoons.
- Glass for secondary fermentation.
- Glass for tertiary ferm./clarification.
- Racking cane.

Procedure:

Prior to starting the batch, set the honey containers in a sink with hot water to warm and loosen the honey; doing this makes it easier to pour the honey.

1. Add one gallon of apple cider to a large pot and heat slowly to a simmer. As the cider is heating, add loose spices to the pot.

Simmer spices and cider for 20 minutes. Remove from heat.

2. Pour spiced cider into the fermentation bucket. Add all of the honey to the bucket. Heat an additional quart of cider in a glass container in the microwave. Pour the warm cider into each of the honey containers and shake to dissolve the remaining honey, adding this to the bucket.

3. Using the large spoon or wine degasser, mix the must until the honey is completely dissolved. Add the remainder of the cider (~4¾ gallons) to the bucket while stirring.

4. Stir vigorously to aerate the must.

5. Take an original gravity (O.G.) and a temperature reading.

6. Re-hydrate the dry yeast, if you have not already done so, following the instructions on the packages. Once the yeast has been re-hydrated, make sure the must is between 60 and 80 degrees F, pitch the yeast and stir well. Attach the lid and fermentation lock, and add liquid to the fermentation lock. Fermentation should begin within 24 hours.

Next Steps:

Add yeast nutrient about 2 days after pitching yeast. Stir yeast nutrient into the solution. Fermentation is best when kept between 65 and 75 degrees F.

The primary fermentation will last about 4 weeks.

Finishing:

When the activity in the airlock has pretty much stopped, indicating the primary fermentation is complete, rack to a secondary fermenter (preferably glass). Attach a fermentation lock to the carboy and leave at 65 to 75 degrees F for 4 weeks.

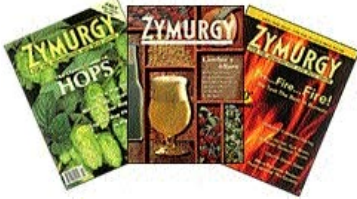
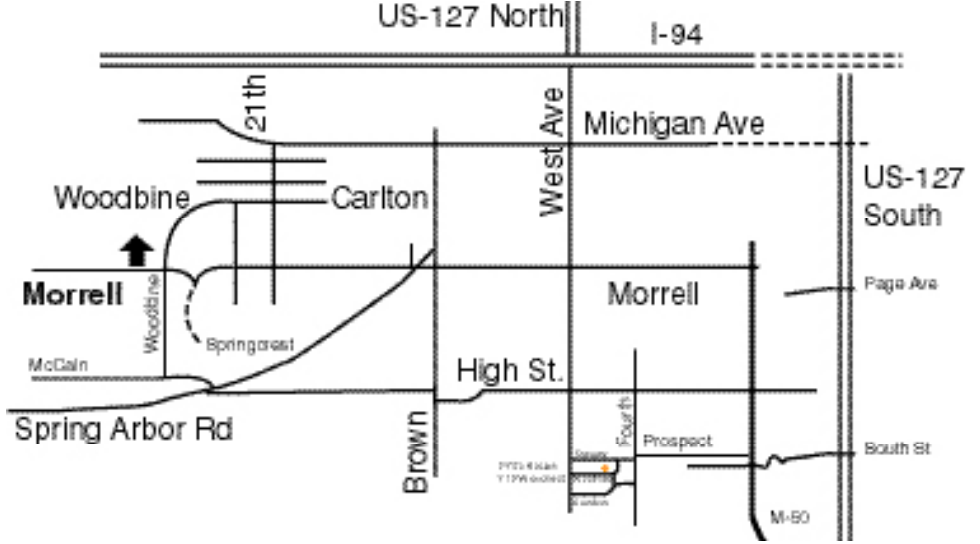
After 4 weeks, rack to another carboy for aging and clarification. Check the mead at this time for sweetness. If more sweetness is needed, add honey or Apple Juice Concentrate (frozen or canned – not diluted) until you get the desired sweetness. To do this, add 1 pound of honey to 1 cup of hot water or Apple Juice Concentrate at time of racking. You may want to add some potassium sorbate to inhibit any further fermentation.

This mead is drinkable after 3-6 months and continues to get better with age – excellent after 1 to 1.5 years. Enjoy chilled anytime or warmed in a crock-pot during the winter – spices are more pronounced when warmed.



This Month's Meeting is at O'Connor Apiary, a.k.a. Mike and Margaret's house

The easiest way to get to their house is from Michigan Ave. by the Westwood Mall. This is the main East/West street in town. From the North side of town or I-94/127N, take West Ave. into town and hang a right on Michigan Ave. Proceed West past McDonald's and take a left before the Felpausch grocery store. This should be 24th St. Go down three blocks and hang a right on Carlton. Continue through the next stop sign (the road changes its name) on what is now Woodbine. This takes a wide 90 degree bend and intersects with Morrell. Turn right on Morrell, O'Connors is the first house on the right. Blue house, black shutters. 2700 W. Morrell is the address. 787-1241 is the phone if you get lost. If you live in town and want to attempt to follow Morrell all the way over--It's possible--but not recommended. Feel free to diagonal park in the ditch across the road.



ZYMURGY!

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. I believe discount subscriptions are granted to club members.

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

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BREWERS



PRISON CITY

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