

The Draught Card

December 3, 2002

Annual Yuletide Party!

Date: Friday, December 13th

Time: 7:30-10:30 pm

Location: Tim Hibner's residence [see map later in newsletter]

Bring out your best holiday beers and some victuals for the celebration of celebrations! The Yuletide Fest is always a rocking party, and Tim Hibner can throw the best of them. If last year's event is any indication of what is in store, you won't want to miss this one.

The November HPD Meeting

The faithful came out to City Arts on the 15th of November for a fun filled evening of brews and news. The Trail Boss, Steve Law, gave an update on the snifters we'll be ordering. They will have a logo something like this:



High Plains Draughters ☆ Oklahoma City

Consensus was that nearly everyone would prefer "banded" glasses, so our entire order will be for glasses with the gold logo and a gold band. They should run about \$5.00 a glass and are expected to go fast!

The "School Master," Bob Rescinito held forth with an informative presentation on the history and profiles of Old Ale and Wee Heavy.

The April 2003 Club-Only Competition will feature these respectably hefty brews, so – if you act fast – you might be able to brew up an entry that will profit from the requisite aging process. Bob brought to the table an impressive collection of commercial examples from his own private reserves. A lively discussion ensued as to the merits and characteristic "eccentricities" of some of the big brews (where else but Gale's Prize Old Ale will you find oxidation, sherry-like, and a lactic bite being praised?!). Thanks, Bob, for all the great presentations in 2002.

As the evening wound into its "general session" phase, we toasted some of the HPD alums who had dropped by for a visit. Chris Saxon was up from Texas and "Mr. Mead," the increasingly elusive Burt Renard, made a cameo appearance. In essence, it was a full house and a merry time was had by all!

Judging the Best of Fruit and Spice Beers!

A Report from the Competition Coordinator, Michal Carson

An elite cadre Draughters gathered at The Brew Shop on the last beautiful Saturday afternoon in November to judge the entries in the Fruit & Spice Beer Club-only competition. Twelve beers were entered; a respectable showing. The applicants included ancient spiced Winter ales, Peach ale, Pumpkin ale and a handful of spiced Belgian Trippels.

The competition was tough with only one beer scoring under 25 points average. Once again, a testament to the brewing quality of the Draughters' membership. When the pulp settled, the winner far and away was a **Raspberry Imperial Stout** brewed by **Stan Babb**. [See following article for the saga of how this one was made!] Stan's beer scored an average of 37.75 points. With only 50 points possible, scores approaching 40 are excellent and anything above 40 is rare. Well done, Stan!

Two beers tied for second place. Jim Tack's Winter Spice was neck and neck with Bob Rescinito's Mint Stout. For those who remember Bob's stout from the Bluebonnet, it has mellowed considerably so that the mint balances the roast. Jim also picked up third place with a Peach ale—very peachy aroma and flavor, but unusually dry for a fruit beer.

Three beers were entered as spiced Belgian Trippel (or Grand Cru). One from Steve Law, another by Tim Nagode and the third from Mike Devilio. Since Law and Nagode recently trounced the rest of the club in the Belgian competition, taking the first nine places, I couldn't help but notice that this time, the table turned. Mike Devilio left the two erstwhile Belgian masters in the dust.

As is customary after a rigorous competition, the judges rewarded themselves by sharing a few rare and hallowed brews, hand carried from far-off shores. After the Arrogant Bastard Ale from Stone Brewing Co., we enjoyed a Kasteel beer "brewed with cherries." There were a few interesting Belgian beers and finally a side-by-side tasting of 1999, 2000 and 2001 SN Bigfoot Barley Wine. Sorry you missed it. You can be there next time, though!

Here's a list of the upcoming competitions:

January/February: Category 4, *Bitter & English Pale Ale*

March/April: Category 10, *Brown Ale*

May: Category 11, *English & Scottish Strong Ale*

August: Category 2, *European Pale Lager*

The Brewing of the Raspberry Imperial Stout!

by HPD Stout Meister, Stan Babb

I had been planning this brew for a couple of weeks. My grain was crushed, and my yeast was ready. I got up early, ready to go; I looked outside ... and it was snowing.

If you are like me, and brew outside, this is not a good sight. So I sat there mulling what to do; the kids got up. Within minutes they have spilled cereal on the dog, and were actively fighting over who will spill the coke into the computer keyboard (my son won).

As they say, “necessity is the Mother of invention,” so I immediately went out and cleaned out the center of the garage. I started dragging kettles in. I ran the hose in and started filling up the kettles. As you will see in the recipe (below) I include cooked rice in this recipe, so I required a “rice pot”, a mash tun, and a sparge pot.

As much grain as is needed for this beer, I decided just to brew a 5 gallon batch. I heated up the water in the mash tun to 10-15 degrees above the temperature I wanted to “mash in” at. With this much grain – even though it is well modified – I generally go for a protein rest at around 125-130. I do this to activate the proteins that will convert the starch. So once the water hit 140, I mashed in the grains and stirred them until fully wetted with my re-circulation pump running. After the grains were mashed in and the temperature was where I want it, I turned off the pump and covered the tun with a blanket. And then I turned to the rice.

Rice comes in several forms, from the regular, long, and short grain, to flaked, and even to a liquid that is supposedly already converted and ready to add to the wort. Since I am really cheap, I use short grain American rice which I chop in a coffee mill. With as much gain as is being used, I add the rice to lighten the body slightly; if rice is not used

this beer can become very cloying. When you are using unmodified rice, it has to be cooked. To do this I bring about 1 gal of water per pound of rice to a boil and boil the rice for about 20 min, or until it is mushy. I generally eat a little and if it is soft all the way through it is done.

I added this rice back in to the mash and used the heat from this as an infusion to get to my starch conversion temperature. I try to hit about 145-150. The lower the better, as I want the body lightened up. After reaching target temperature range, I recovered the mash tun and settled in. It generally takes about 2-3 hours for this to convert. I checked it every 30 min, turning on the re-circulation pump for about 5 min then stirred the mash very vigorously before taking my reading. Once this was converted, I went ahead and boosted up to a sparge out temp of between 160-165. I sparged out and brought the entire wort (about 6.5-7 gallons) to a boil, adding the honey. I boiled very vigorously, (after all, boil-overs do remove excess protein!), until I got down to around 6 gallons; then I added my 1st hop addition. I then boiled for another 30 min and added my second, and last, hop addition.

I boiled for an additional 30 min and then turn off the heat. At this point I put the raspberries, in a pair of panty hose, into the boil kettle and allowed them to soak for about 10 min. I hooked up my counterflow chiller and ran about 1 gallon hot wort through it until it reached about 180. This helps sanitize the counter-flow chiller, even though I have by this point already run sanitizing solution through it.

I returned the wort to the boil kettle, hooked up the hoses to the counter-flow chiller, and turned on the water. After about

10 min I started to slowly crack the output valve, monitoring the output temperature. I pre-sanitized the carboys and put the yeast culture into them; I didn't want the wort to be more than about 80 degree's when I started running the wort into the carboy's.

After I had about a gallon in the carboy I pulled the raspberries out of the mash tun, using sanitized platex gloves and worked them into the fermenter. This is kind of messy: you will end up having raspberry juice running all over the carboy, so keep a gallon of campden tablet solution on hand (1 tablet crushed up in 1 gal of water). I used this to wash off the outside of the carboy.

Once I had the wort in the fermenter, I aerated for about 30 – 45 min with an aquarium pump with in-line filter and aeration stone. If the foam got too high, I turned off the pump and rocked the carboy until it was knocked back down.

When this was done, I put on the airlock and set the carboy in the bathtub and covered it with a trash bag. This recipe has always had a *very* violent fermentation due to the fruit in the carboy. If the carboy is not covered and your airlock pops out (I have actually had them hit the ceiling), it is a *real* mess to clean up. So, when brewing a Raspberry Imperial Stout, you need to practice extra safe fermenting techniques!

Ingredients for 5 Gallons of Raspberry Imperial Stout

10 Lbs 2 Row	1 Oz 7.5 Au Great Northern Brewer (60 Min)
5 Lbs 6 Row	1 Oz 7.5 Au Great Northern Brewer (30 Min)
1 Lb Chocolate Malt	1 Pkg Pastuer Champagne Yeast in 500 MI Starter
¼ Lb Cara Pils	1 Wyeast package 1078 in 500 ml Starter.
¼ Lb Black Patent Malt	
½ Lb. 41 L Crystal Malt	O.G 1.115
4 Lbs Rice	F.G 1.040
4.5 Lbs Honey	
144 oz frozen Raspberries	

★ WANTED ★

The HPD Executive Committee needs your support. As noted in the last newsletter, if you are interested in submitting materials for The Draught Card, please forward them to the Trail Boss at SLaw@ucok.edu. Have you done an exotic brew lately; had a fantastic garage brew; an unusual experience at one of our nation's brewpubs? If so, jot down a few ideas and share them with the club! We would also like to establish some "columns" for the newsletter, with regular writers to take charge of a particular area. We need your support!

Nagode's Belgian Boondoggle

A reprise report from the on-line November newsletter, by Belgian Master Tim Nagode

The brewing of the recent AHA COC Belgian Strong Ale competition was something of a boondoggle, one of those “good-beer-gone-bad”-gone-good stories. You probably don't want to brew this puppy exactly as it originally was, but there are some lessons to be learned from the story.

The beer, a Belgian Triple, was brewed at a January 2001 garage brew held to commemorate the Trail Boss's 200th brew. Now garage brews typically don't yield winners for any number of reasons, one being the drinking-while-brewing that most of us avoid. But I digress... Here's the grain bill for the 5 gallon batch:

- 18 lbs. Belgian Pils malt
- 1 lb. Vienna malt
- .5 lb. Carapils malt

The grain was crushed, mashed in to hit a saccharification temperature of 148 degrees and the tun was chucked in the back of the car (with the other gear) for the trip to Steve's.

The brew gear was set up upon arrival, and sparging commenced with 170 degree water. First-wort hopping was done with an ounce of Saaz. The boil lasted about 100 minutes with a bittering addition (60 minutes) of an ounce and a half of 8.5 AAU Perle, a flavor addition (15 minutes) of 1 ounce of 3.8 Saaz and an aroma addition (2 minutes) of the same. The wort was chilled and racked to a 5 gallon carboy. The OG was 1.098. Here's where the boondoggle starts...

Steve had a couple quart starters of Westmalle yeast he'd cultured and I was going to use one of them. We wound up having to split the starters three ways to accommodate all those needing yeast.

Lesson #1 – when brewing strong beers,
PITCH A BIG STARTER CULTURE.

So I'm pitched and ready to aerate. In my semi-tipsy condition, Steve convinces me that shaking the carboy 300 times will not only provide sufficient aeration, but will not hurt my back.

Lesson #2 – when brewing strong beers,
AERATE THE BE-JESUS OUT OF THEM!

So the fermentation goes on for about a week and a half, then stops. I take a gravity, it's still 1.045, so I start on a rousing regime, giving the carboy a big ole' swirl twice a day. After a week, I take another gravity. It's 1.041. At a loss for what to do and with other things taking over my life, I throw in the towel, put a t-shirt over the carboy and set it in an out-of-the-way corner.

After a month or so I remember it and decide to check the gravity. It's 1.004. It's a good thing I didn't light a match over the carboy, it would have blown like a 5-gallon Molotov cocktail. At a loss for what to do again and with other things taking over my life, I chuck an ounce of Saaz pellets and an ounce of EK Goldings pellets in and put it back in the corner.

After a month or so I remember it and decide I should try to rescue it. I hit it up with about 12 ounces of maltodextrin to add body and bottle it. I tried it about 3 months later... KAPOW, very angular, strong alcohol, huge Belgian wildness and massive hop character. It was so huge it staggered many jaded Belgophiles in the club. Eventually it mellowed out until it was quite excellent. So try it out, though I'll not do it quite this way again. Hopefully...

EDITOR'S NOTE: The above “boondoggle brew” won first place in the HPD COC Competition. Alas, the judges sampled the very last bottle, so you'll have to take our word for it: it was wonderful. The Trail Boss' Belgian Dark Strong – significantly made with the very same yeast culture! – came in second place and was sent to the National COC Competition. There it was “trashed” by an unappreciative panel who thought it exhibited a “smoky quality” and “a hint of phenols” ...

Previews of Coming Attractions

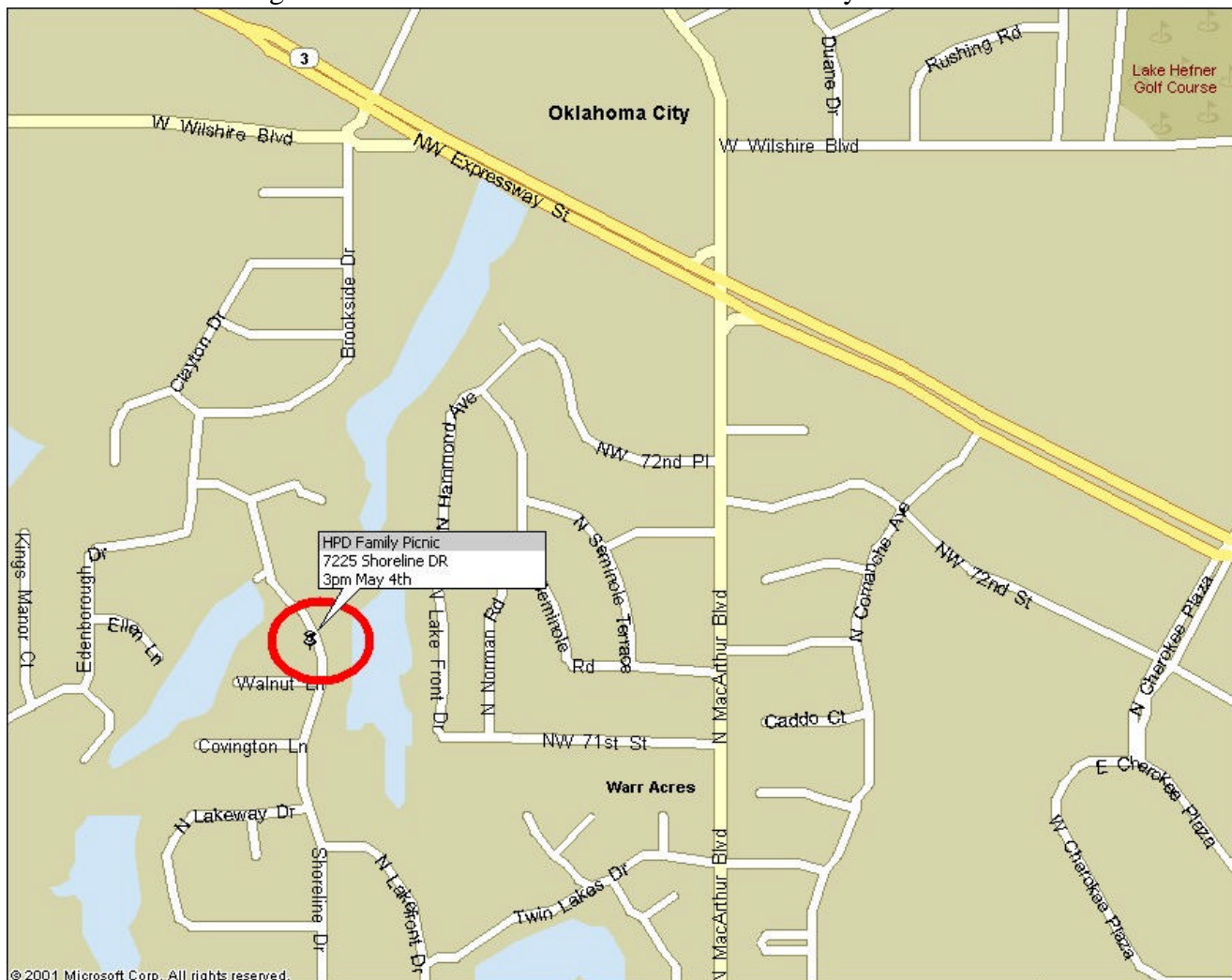
Early January – AHA Club Only Competition on English Bitters and Pale Ales (Category 4)

January 24th – HPD's 4th Annual Robert Burns Night (kilts optional; poetry and Scotch Ales requisite)
Got time to brew a Scottish Ale? Let's see the kegs come out to greet the haggis!

February 21-22 – Kansas City Biermeisters 20th Annual Homebrew Competition (guest speaker this year will be Charlie Papazian ... <http://www.beertown.org/cgi-bin/Cal/calgen.cgi?category=CP>)

March 21-22 – Bluebonnet Brew-off in Irving Texas
Think of journeying down for First Round Judging this time. Last year was a blast!

How to get to Tim Hibner's residence for the Yuletide Party on December 13th:



Double Your Brewing / Double Your Fun!

One of the most rewarding aspects of homebrewing is that every batch is a potential adventure. From recipe formulation, to the actual brewing, to the fermentation and consumption, we really enjoy what we do! Brewing is a noble art form that brings pleasure both to ourselves and those who get to sample our labors of love. Bacchus (originally the god of mead and ale) knew well the blessings and cheer produced by such a beverage. What could be better than a well made homebrew? ... perhaps *two* well made homebrews!

Doing a double batch (10-12 gallons) takes a little more effort, but basically gives you twice the rewards. Logistically, it requires a BIG kettle. Most homebrewers eventually take the plunge to a reconditioned 15.5 gallon keg. You can buy them on-line through companies like Sabco or Stainless-in-Seattle, or you can pick one up through your local brew shop. The fully outfitted Sabco kettle that I got for Christmas one year has seen continuous service ever since (and I knew my wife truly loved me when I spotted that present under the tree! – thanks, honey!). Large restaurant kettles will do in a pinch. But you need to have a kettle with *volume* if you want to produce volume.

The advantages of doubling your wort are many. First, of course, you have more beer! This is more than just a tautology: if you have 10 gallons of the finished product, it is easier to keg half for immediate consumption and bottle the other half for maturation and competition. This gives you a better range of options for serving your beer, as well as seeing how it plays out over time. Second, a double batch also allows for two different versions of the same style to be made: by pitching two different yeasts you can make two different beers from exactly the same wort. Sometimes they can be *very* different. This is one of the

most instructive exercises you can engage in if you want to learn how much yeast actually contributes to the flavor profile of your beers. As a variation on this theme, you can also play with spices (say, coriander and orange peel in one and cardamom and ginger in the other). Ditto for fruit beers.

Another aspect of double brewing is the old medieval technique of making a “prime” and a “second” (sometimes called a “small beer”). When I make something as big as an all grain barleywine, I might use as much as 30 pounds of grain for a 5.5 gallon batch. After running the wort from the mash tun, I refill the tun with 160 degree water and let it sit for about 15 minutes; then I run the “second” into another brew kettle (with sparge) to make an entirely different beer from the same mash. Often these small beers end up being dashed with some dry malt extract, or (in the case of English styles) fortified with some brewing sugars. Frequently these beers end up in the mid-range. I almost always keg these secondary batches with a view towards taking them to parties. Most of these small beers have been quite tasty too. I’ve always viewed them as a sort of “free beer” that didn’t take me very much work to produce.

Thus, with a little planning and the right equipment, you can easily double your output (and, thereby, double your pleasure!). If you haven’t got the right kettle for doing double batches, put one on your Santa’s List while there’s still time (it worked for me!).

And then there is the time I made a double Dubbel ...

Best of the season to you and a happy brew year!

Got questions? Ask the “Boss!”
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