

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

July 21, 2003

★ ★ ★ ★ **Next Meeting: Saturday, August 2nd at 4:00 PM** ★ ★ ★ ★

Place: 513 N.W. 38th St, Oklahoma City (Home of Joe & Denice Boccock)

Event: Annual Mead Clinic & “Big Mead Day”

Time to drag out the meads once again, for the greatest of all pool parties! Join the HPD faithful once again (or for the first time) as they talk about – and quaff – some of the best meads on the planet. If you’re interested in actually making a mead as part of the festivities of the AHA’s “Big Mead Day,” get in touch with the Trail Boss so we can organize a plan. The official recipe is on the next page. Please remember to bring food, water, swimsuits, significant others, and whatever meads lurk in the dark cellars where not even Grendel dares to tread!

Draughters Tie for 3rd Place in COC Nationals

Thanks to Steve Law’s first place win in the last of this year’s National AHA Club-Only Competitions (“All that Glitters is not Old”), the High Plains Draughters finished with a respectable “tie for third place” nation-wide. Steve’s Wee-Heavy (featured in the *Winner’s Circle* later in this issue) garnered the Draughters 12 points in the hunt for Homebrew Club of the Year. Although the overall victory went to an Oregon club called Strange Brew, the Draughters finished in good form. Those who have been around awhile may remember this is actually Steve’s second time as a first place winner in the National COC (last time was back in 1997 with an English Special Bitter). In partial recognition of his efforts, Steve was sent three nice beer tee shirts: a Westvleteren, a La Trappe, and the tongue-in-cheek “Beeriotic Table” shirt.

There are only six AHA Club-Only Competitions per year. The Draughters have been very good at submitting entries for the local honors. The costs of sending an HPD winning entry to the nationals is bourn by the club itself, so it won’t cost you a dime if you win. So think ahead, consult with the competition report published in *The Draught Card*, and enter those brews. Who knows what the Draughters might do next year!

The June HPD Meeting

A small but dedicated HPD crowd assembled at City Arts on Friday, June 20th. About twenty-five members enjoyed a short program and a lot of exceptional beers. Getting the evening started was the Trail Boss, Tim Nagode, who made short work of the bureaucratic details and then passed the hat to Michal Carson. Michal, the Competition Coordinator, officiated the awarding of ribbons for the Strong Ale Competition, with the following victors getting the honors:

3rd Place: Mark Reimer for an Old Ale

2nd Place: Time Nagode for a Wee Heavy

1st Place: Steve Law for a Wee Heavy

Each of the above got a ribbon with newly designed HPD buttons on them (thanks Michal!). The floor went back to the Boss, and Tim initiated a discussion of the COC category coming up in September: “Specialty/Historica/Experimental.” After Tim gave an interesting *name-that-subcategory* quiz, Steve Law pontificated a bit about historical beers and his theories about how to succeed in that particular subcategory.

The Draughters then moved into general session. It turned out to be a classic case of “you should’ been there”: the phenomenal number of excellent commercial beers that came out of the coolers was a thing to behold!

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The club had some very good beers available for tasting in the general session. Pictured above is the impromptu “altar to Ninkasi” that grew in size as the evening progressed. Need another reason to come to the next meeting?



The Trail Boss holds forth at the June meeting. Tim Nagode, the 2003 HPD president, did a wonderful job with an ad hoc presentation on Specialty and Experimental Beers. The meeting also met in one of the back rooms of City Arts, so if you can't find the revelers in one location, be sure to look around!

Official Mead Day Recipe - Cherry Mead



15 lbs Medium-bodied Honey

15 lbs Frozen Red Tart Pitted Cherries, thawed

2 tsp Yeast Nutrient, preferably Diammonium Phosphate

1.5 tsp Fermaid K or other mead micronutrient blend

Water to 5.5 gallons

1 Vanilla Bean (optional)

15 g Lalvin 71B-1122 Narbonne Yeast strain, rehydrated according to package

Instructions

Place all ingredients in 7.5 gallon plastic fermenter, stir vigorously. Pitch rehydrated yeast.

After primary fermentation slows, generally 2-3 weeks, rack off fruit into glass secondary. It is helpful but not necessary to blanket your secondary fermenter with carbon dioxide before racking.

Bottle after 6-9 months, or when all signs of fermentation have ceased.

If sweetening is desired, add 2.5 tsp potassium sorbate to secondary fermenter. Wait 24 hours, rack into bottling container and add 1-3 lbs honey, one cup at a time until desired sweetness level is attained. Bottle and cap. This mead will continue to improve for 4-5 years.

National Mead Day – August 2nd

Above is the “official recipe” for National Mead Day. Note the recommended method: no heat! This technique should prove interesting. Who’s going to volunteer for this act of faith?! Bob Rescinito has already registered the HPD with the national office as one of the “official sites.”

One probably wants to keep those cherries *very* frozen till they are added to the fermenter ... you don’t want them warming up and getting their own “fermentation” going. You might consider a small bit of dry ice to keep them ready (especially if you’re making this on-site and the day is warm!

The BJCP Exam: Getting into Gear

Your dear old editor is back in the saddle, after wandering the Aegean and Adriatic for a couple of weeks. My apologies to the BJCP devotees who were waiting breathlessly for the next installment (and you know who you are!). Ken Adamson is clearly moving forward in exemplary form! In a discussion about the elusive “300 page study manual” that seems to be floating around in some clubs, Ken mentioned that he has accumulated an impressive body of links to other study sites. I provide Ken’s list below. A big HPD thanks goes out to the man!

If you have information to share, now is the time to send it on. We need to get things into gear on this project. After judging the last COC at the Ramrod’s house, the conversation turned to the BJCP, and it was agreed that it’s a whole lot easier to approach the exam with a team effort, than to do it solo. Take it from me – a person who did the solo thing – the advantages of being able to divide and conquer, to quiz each other, and to motivate each other are all *real* advantages.

So who’s with us? Who wants to move things to the next level? Here, in a nutshell, is what must happen before we organize an official assault.

First of all, you’ve got to keep working on the basics: that means reading about beer, writing about beer, and consuming more beer. The last part is easy, of course, but this should be done in conjunction with the previous two requirements. One of the fundamental talents of a BJCP judge is the ability to express (in *words*) the sensory data one experiences while drinking a beer. One masters the vocabulary by reading the examples of others; then you apply the terminology yourself. Seek out commercial examples of beers, and then drink them while reading a published description of the beer’s sensory profile. Michael Jackson’s many guide books are great for this exercise.

Second, you need to start accumulating data to study (this is where teamwork really helps!). You will need to cover all the basic areas of the exam. Lump these into interrelated categories. “Beer history” includes the general background of brewing, but also the individual histories of specific styles. If you know names like Ralph Harwood and Anton Dreher, you’re already well on your way in this area. As a teacher of cultural history, this was the fun part for me; pick out what you’re interested in and tackle that first. There will also be some “beer chemistry,” something I found more challenging and, therefore, saved for last. But chemistry also dramatically effects the way one understands “beer faults,” so chemistry basics need to be familiar to you long before you start thinking about molecular bonds and

the role of alpha enzymes. Another area that you’re probably already familiar with is “recipe formulation” – and you’ll be asked to do this on the exam. Start reading recipes with a keener eye; you’ll need to familiarize yourself with things like differentiating the hop schedule of a Wee Heavy from a Northern German Lager. Read. Write. Drink.

Eventually, if enough are committed to the cause, we can establish formal “classes” as a kind of finishing school to prepare for the exam. Although it seems counter-intuitive, classes are the *last* step before the exam, not the first step. Socrates said, “You can’t learn something you don’t already know.” There’s a truth to that. We’ll get to the classes in due course, but now is the time to get started.

First gear, then second gear, then third ... let’s get this HPD/BJCP bus underway. Preferably with you in the driver’s seat!



Ken Adamson’s list of study sites:

<http://www.jrhomebrewers.org/certification.php> - a proposal for an 11-session study course

<http://www.bjcp.org/STUDY98.pdf> - the BJCP study guide

<http://hbd.org/ford/judging/bjcp.html> - an EXCELLENT hypertext exam guide. I have this on disk, cleaned up for printing.

<http://brewery.org/brewery/library/Studyguide2.html> - contains some basic chemistry - supposed to be sufficient for the exam.

<http://www.wort.org/study-guide.html> - nicely laid out for printing; linked to from our club website.

http://realbeer.com/spencer/judge/bjcp_quest - a list of questions representative of those on the exam.

<http://hbd.org/cbm/study.html> - a club's one-year plan for test prep. The dates can be changed and times compressed. One meeting a week or every other week, with review at the end should be sufficient.

<http://hbd.org/hogtown/bjcp/bjcp.html> - an AWESOME set of links for information on beer styles, ingredients, and the brewing process. We should read every one of these pages.

<http://www.foamontherange.org/bjcp/fotrbcjclassover.pdf> - Foam On the Range's study class syllabus.

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The Encyclopedia of Beer

Christine P. Rhodes, Editor

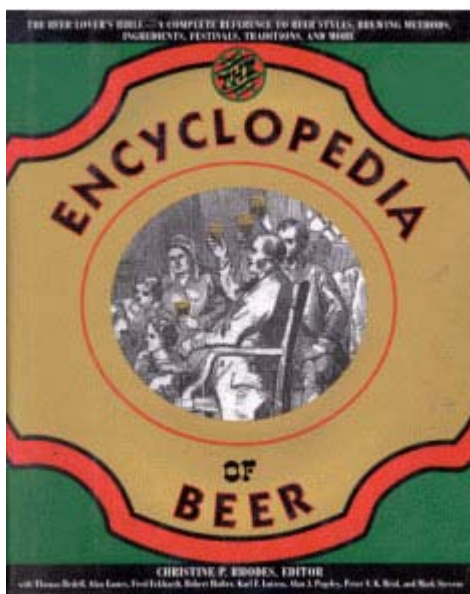
New York: Henry Holt & Co., 1995 ISBN 0-8050-3799-3 509 pages

If there is any general reference work that truly merits the status of a “classic” it’s *The Encyclopedia of Beer*. This A-Z tome, edited by Christine Rhodes, is a compendium of information that covers all aspects of brewing, from history and style to chemistry and ingredients. It is a “must have” that should be in any dedicated brewers library (especially if you’re studying for the BJCP!).

The contributors to this volume include Thomas Bedell, Alan Eames, Fred Eckhardt, Robert Haiber, Karl F. Lutzen, Alan J. Pugsley, Peter V.K. Reid, and Mark Stevens. The articles are well written and to the point. Copious illustrations are used, which makes this book as fun to look at as it is to read.

Want to know what is involved in a “Burton Union System”? Crack the book open and check it out. Interested in seeing how enzymes work ... the

diagrams and charts are clear and easily accessible. The *Encyclopedia* is a real gem that allows you to quickly refresh your memory or explore some new avenue of brewing information.



One of the real virtues of this work is its treatment of historical materials. You will find entries on Ralph Harwood (inventor of an “entire” style, porter), followed by a discussion of Hathor, the Egyptian goddess

of beer. Jan Primus (alias “Gambrinus”), St. Arnold, and other promoters and patron saints of brewing, are right along side a discussion of Prohibition and the Volstead Act. [An interesting tidbit is listed in the latter entry: by 1942 only three states hadn’t repealed Prohibition ... Kansas, Mississippi, and *Oklahoma!*] The historical materials covered in this work are both broad and eclectic. The *Encyclopedia* is your source for quick info on surviving cuneiform tablets on Sumerian brewing, as well as “Chicha” – the Peruvian corn-based “spit beer” (that apparently goes down well with roasted guinea pigs!).

Informative. Entertaining. Convenient. *The Encyclopedia of Beer* is an investment worth making. It will provide you with a wealth of accessible data and colorful stories to boot.

Remember: brewing knowledge is brewing power!

The Secret Life of Yeast Check out the following site to see microscopic pictures of a variety of beer yeasts: <http://microscope.fsu.edu/beershots/index.html>. Thanks to Ken Adamson for catching this one!

Quotable Quotes

“Blessed is the mother who gives birth to a brewer.” Czech Proverb

Draught Card On-line A reminder to all of our readers that the HPD *Draught Card* is also available on-line at www.draughters.com. When viewing the on-line version, accessible through a PDF download, you’ll be able to see all of the pictures in color! All of the internet links are fully operational in this format as well. If you would prefer to only get the on-line version of the newsletter, please send an email to the editor at slaw@ucok.edu, and we’ll put your name onto the electronic list.

HPD Hats Are on the Way An order of HPD baseball caps has been placed by Gary Shellman, and they should be in the mail soon. At least half of the order of 30 caps have already been spoken for, but if you’re interested in shading your brow and noggin in true club form, contact Gary at lgshellman@msn.com. The caps are \$12.00 (including shipping) and are likely to go fast. Never fear if you miss out, Gary assures us that it’ll be easy to place another order if there are enough people interested. Thanks, Gary! And “hats off” to you for lookin’ out for us!



Ready to Move Up? If you’re ready to move up to bigger batches, Chuck Deveney at the Brew Shop has a 10 gallon Polar Ware stainless pot with your name on it. Including false bottom *and* burner, you can grab this gem for a fast \$150. Remember, size does matter!

The Ancient Pause that Refreshes

Your humble servant (the editor) spent some time in Athens recently, and got a chance to visit the *Cycladic Art Museum*. At right is a photo I took of a Cycladic idol that is more than 4,000 years old. If a picture is worth a thousand words, this one says it all! The Cyclades, a group of islands in the Aegean Sea, are – quite literally – the place where “civilization” first appears in Europe. This small figurine (about 6 inches high) dates to circa 2,200 BCE, the heyday of Cycladic sculpture. Clearly, we can see what “civilization” means! Cup raised and comfortably seated, this idol has become the *de facto* symbol of the museum itself. When coupled with the archeological fact that barley was the earliest grain to be grown in Greece, one can’t resist speculating that the idol’s cup might imply a beverage near and dear to all our hearts. Long before Dionysus learned of wine, the god brewed beer. Here’s a toast to the beer drinkers of the past!



☆ WANTED ☆

As always, if you have a story to tell, an article to publish, a question to ask, or a beef to gripe, send your postings to the editor at slaw@ucok.edu. In particular, if you have visited a memorable brew pub, we want to know what you thought of it. Been anywhere exciting (or absolutely awful?), send us a blurb and we’ll get it into print.

Bob Rescinito, HPD Roving Reporter

I found my most favorite regional brewery!! I know, I know, you think you've heard it all before and I agree, all those others were my favorites, too. So, OK, I have found another favorite to add to my list! Along with Boulevard in Kansas City, Great Lakes in Cleveland, Old Dominion in Ashburn, VA, Stoudt's in Adamstown, PA, Alaska Brewing in Juneau, and a few others, I proudly add Bluepoint Brewing Company!

Blue Point Brewing Company, 161 River Avenue, Patchogue, New York, on Long Island, brews some of the finest beers to be found in that area. I visited on a Saturday afternoon with every intention of running in, having a few samples and then hitting the road to visit a popular brewpub further out on the Island. Well, my quick visit lasted about 2 hours! The beers, all of them, were well-crafted and delicious! The brewer, Alan Brady, and the owner, Pete Cotter, were friendly and approachable and willing to talk beer and answer questions from this inquisitive home brewer! What made the visit even more enjoyable were the FREE samples in the tasting room! I had spent Friday evening searching for a beer bar in Huntington that had been recommended, Canterbury Ales. It was a nice enough place with a good selection of ales on tap, but a pint cost \$6.50 each! Finding the FREE samples at Bluepoint was like finding an oasis in a desert! And *all* of the samples were good! And you could get refills! But I digress! Bluepoint Beer Goddess, Jess, rules over the tasting room with a friendly smile, personable charm, and a quick draw!

Blue Point Brewing Company pays homage to its local history in its small tasting room, incorporating bricks from the old Lace Mill, and George Washington's visit to the Hart House in Patchogue, into the bar as a part of its historical ambiance. Imported bottles of beer line the wall. Decorative pints, old beer prints and beautiful oil paintings of Long Island provide a friendly, saloon-type atmosphere in the heart of this busy production facility. I started the sampling off with an ESB. A white, creamy head sat atop this copper penny colored beer. The hop aroma and flavor balanced the smooth malty flavor of this exceptional beer. I'll have another, please, said I to the Beer Goddess who was

more than willing to comply! After a quick tour of the brewing facilities and a talk with brewer, Alan, I decided on the Fresh Hops IPA. An English variety, this IPA was well-hopped and flavorful, and a tad lighter in color than the ESB. It was very good, but I was still smitten with the ESB! That is, until I tasted the next offering! The Toasted Lager is Bluepoint's flagship brew. What a beer! Deep straw-gold in color with a fluffy white head perched on top, this beer presented itself well. The pleasing hop aroma and flavor married nicely with the crisp, toasty malt flavors. A very refreshing beer! I had two more! Now, I usually shy away from blondes in a bar, well, at least Blonde Ales! But, the Double Blonde Ale from Bluepoint was not just some bleached blonde, light-headed offering for the folks who like mainstream beers, no sir, this was a natural blonde the likes of which your grandpappy might've consumed! Light in color, but not in flavor! And what a body on that blonde!

Not all of the beers were available as free samples. They had a cask conditioned oatmeal stout that you had to actually pay a couple bucks for! But, if you bought a pint glass for \$5, you could get it filled with any beer, for no additional charge. So, my newly acquired pint glass was filled with the oatmeal stout from the hand pump! What a creamy, roasty delight! Deep black in color with a slight tan head, this beer was *smooth*! They also had the same beer on tap, pushed by CO2, which had similar flavors, but lacked the creaminess of the cask offering.

Whew! How many beers have I had here! All during my tasting I had the pleasure of chatting with owner Pete Cotter. When I determined that I had best hit the road, he reached into the beer fridge and pulled out a growler of the Winter Welcome! One for the road he said, as he handed me the growler! What a nice place to visit and drink beer! I will definitely go back if my travels take me back to Long Island!

Stop by the brewery during the following hours for free microbrew samples and brewery tours: Thursday - Friday (3- 7pm) and Saturday (12 - 7pm) or call Blue Point Brewing: 631-475-6944. Visit Bluepoint's website at <http://www.bluepointbrewing.com/>.

HPD Rating (out of 5): Beers ★★★★★ Food N/A

Homebrewers Conference Shatters Attendance Record
- Beer and Food a Major Theme -

AHA News Release, Boulder, Colo. - June 26, 2003

A record number of America's homebrewers, professional craft brewers and beer and food enthusiasts gathered in Chicago this past weekend to sharpen their palates, expand their horizons and crown the best amateur brewers in America. The 25th annual American Homebrewers Association national conference, succeeded on all fronts. A crowd of more than 750 enjoyed 238 five gallon kegs (more than 1,200 gallons) of home-brewed beer. Conference attendance was more than triple the number from the previous year. The American Homebrewers Association (AHA) is a division of the Association of Brewers. Photos from the conference can be found on www.beertown.org.

"The attendance, enthusiasm and speaker lineup far exceeded our expectations. The Chicago area clubs are a big reason this conference was such a success," comments Paul Gatzka, director of the AHA.

International beer authority Michael Jackson, a long time friend of American homebrewers, kicked off the conference by stressing the importance of homebrewing in the development of the American craft brewing movement, which is now the envy of the beer-drinking world.

Other conference speakers included renowned brewers and authors such as Charlie Papazian, president and founder of the Association of Brewers and the American Homebrewers Association; Ray Daniels, author of *Designing Great Beers* and editor of *The New Brewer* and *Zymurgy*; Peter Bouckaert, Brewmaster, New Belgium Brewing Co. former brewer at Rodenbach.; Todd Ashman, Brewer, Flossmoor Station Restaurant & Brewery; Tom Nickel, Head Brewer for the Oggi's Pizza and Brewing Co. ; and Larry Bell, Founder and Brewer, Kalamazoo Brewing Company.

Highlights from the conference included: Thursday's annual club night, with attendance close to 450, had groups from different communities vie for attention with homemade beers, foods and costumes. Groups dressed as bowlers, monks, prisoners and gangsters, manning their booths while dishing out everything from Ohio sauerkraut balls to Texas barbeque and filling cups with everything from roasted pepper ale to oily black Imperial Stout. Judging and sensory training are a common part of homebrew activities and this year was no exception. Both amateur and professional beer judges presented seminars aimed at helping brewers learn more about beer flavor and the causes of both good and bad flavors in beer. Particularly notable this year was Dr. Ed's House of Bad Beer Horrors, which presented beer off-flavors in a Halloween dungeon environment complete with Dr. Ed in a Dracula costume and a display of spooky "beers" containing live leeches and other made-up horrors.

Presentations at this year's conference covered a wide range of topics including brewing, beer culture and food. In addition to the usual talks on specific beer styles and brewing techniques (German Lagers, Wood-Aged Beers), this year's program sought to include other food arts such as cheese making and sourdough bread baking and also included several talks on matching beer with food.

"As a shop owner, I can't imagine any better way to have hands on contact with our customers and potential new customers, plus gaining tons of new ideas," expresses Chris Graham of Beer Beer & More Beer. "As a homebrewer, it was the Mecca for brewing knowledge and talent. And as a Beer Lover, the Chicago clubs did a fantastic job supplying great quality beer."

Lucy Saunders, author of *Cooking with Beer* and beercook.com, led off this section talking about techniques and approaches for cooking with beer. She was followed by Garrett Oliver, brewmaster of the Brooklyn Brewery and author of the recently published *The Brewmaster's Table: Discovering the Pleasures of Real Beer and Real Food*. His talk spanned the range of beers and food available for pairing. The third talk in the series paired thirteen beers with different cheeses with some surprising results. The overwhelming favorite of those present was Alba Scots Pine Ale paired with an eight-year aged cheddar from Wisconsin's Carr Valley. Finally, the afternoon's parade of beer and food ended with dessert as Fred Eckhardt paired beer with a range of chocolate concoctions, which included: Corsendonk Belgian Abbey Tripel with chile pepper fudge; Three Floyds' Robert The Bruce Scottish Ale with Belgian hazelnut milk chocolate truffles; Two Brothers' Brown Fox Ale with Eli's Chocolate Cheesecake.

Saturday night's event called Real Beer Real Food was a walk-around tasting of food and beer open to the general public. "It's an attempt to cross-pollinate the craft food and beer worlds," says event organizer Randy Mosher. "We wanted to show people how many great combinations of food and beer there are, to show it off in it's proper context. And as it has for the last few thousand years, it makes for a pretty enjoyable party." More than 750 guests enjoyed American and imported craft beer of every description, along with foods including artisanal cheese, smoked meats and

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sausage, pickles, bread, and more, including beer-infused cheesecake and ice cream.

"You guys made a mistake. You forgot Elvis's lesson 'Always leave 'em wanting more.' You gave them everything," comments Ken Schramm, author and conference speaker. Schramm signed and sold 200 copies of his new book from

the Association of Brewers, The Complete Meadmaker.

The conference banquet, sponsored by Rogue Ales, was held Friday evening with more than 500 guests. As customary, the AHA Board of Advisors Recognition award was presented. This year's winner was Russ Wigglesworth, a volunteer judge with the BJCP for eight years and pillar in the homebrewing community.

Second-round judging of the AHA National Homebrew Competition was held onsite June 18 – 19 during the conference. The best of 3,340 beer and mead entries from U.S. and Canadian homebrewers that advanced to the second round of the competition were judged. Winners of the competition were announced at the banquet and were awarded gold, silver or bronze medals in 29 style categories. The National Homebrew Competition winners list follows in a separate press release.

Some of the highlights of the awards were the crowning of Homebrewer and Homebrew Club of the Year. Bruce Stott of Hop River Brewers in Rockville, Conn. was named Homebrewer of the Year for his Cee Cee Schwarz beer. Homebrewer of the Year, sponsored by Muntons P.L.C., is given to the Best of Show beer from the 24 beer categories. Homebrew Club of the

Year, sponsored by Coopers Brew Products, went to QUAFF for the third year in a row making them only the second club ever to secure the award for more than two years running.

The Ninkasi Award, sponsored by Boston Beer Company, is given to the winningest brewer in the 24 beer categories, with six points for a gold medal, four points for a silver medal, and two points for a bronze medal. For the second year in a row the award went to Curt Hausam of Salem, Ore.

Meadmaker of the Year, sponsored by Redstone Meadery, was given to Paul Zocco of Andover, Conn. This award is given to the Best of Show mead from the three mead categories. Cidermaker of the Year was awarded to Steve Olson of Menasha, Wis. and is given to the Best of Show cider from the cider category.

Tony Simmons of Colorado is the lucky AHA member whose name was drawn during the awards banquet for the Lallemand Scholarship. The Lallemand Scholarship awards one AHA member with the full cost of a two-week Concise Course to the Siebel Institute valued at \$2,750 and a \$1,000 USD stipend to assist with travel and accommodations.



HPD's "School Master," Bob Rescinito attended the national conference!

Fermenting and Serving in Stainless

By Mike Kiester

I began seriously brewing in 1971. At that time heavy quart bottles with crown caps were the standard for commercial beer. Each batch, brewed in water cooler carboys, was 18 or so bottles. With the loss of good safe quart bottles, reduction to bottling in 12 oz bottles, and difficulty of obtaining ingredients, I stopped brewing in 1974. In 1992 my wife bought me a 'beer in a bag' kit. It worked out pretty well and rekindled my interest in brewing. The kit coupled with an article in Zymurgy about fermenting and serving in Cornelius kegs started me brewing again.

Fermenting in a Cornelius keg has many advantages; here are some of the primary ones:

- The kegs are rugged

- They'll withstand pressure (which can be used to slow or kill fermentation)

- They are temperature insensitive

- They're also easy to clean and sanitize

- They're easy to handle (full or empty)

- They also make it easy to transfer wort from the kettle

- The wort is easy to oxygenate

- The wort or beer will not be light struck

- The beer is easy to transfer to secondary

- There are reduced opportunities for infection

Some modifications need to be made to the keg to use it as a fermenter. The 'out' tube needs to be trimmed at the bottom (about 2 inches) so when transferring to the secondary, less of the settlings will be transferred. It may be necessary to remove the poppet from the "in" connections, so that the yeast that first comes over in initial fermentation does not clog it. A quick disconnect can be fitted with a blow-off hose from the "in" connection. If the poppet is removed, it is necessary to remove the valve in the disconnect. The short tube on the "in" connect should also be removed.

When transferring wort from the boiling kettle to the fermenter, a siphon hose with a nick cut an inch or so from the outlet will let air (O₂) mix with the wort as it is transfers to the fermenter thru the lid opening. A filter can be placed in the opening to further catch solids. The yeast can be cultured in

the keg before introducing the wort, again reducing the chances of contamination. If you prefer to add O₂ to the wort, it can be bubbled thru the "out" fitting.

After the lid is closed at the beginning of fermenting, the beer should not be exposed to any kind of external contamination until it is served.

Unfortunately, the ratio between the surface area and volume of kegs are less than optimal. Thermal and chemical clines (mainly CO₂) will exist and impair fermentation. The solution is to either turn the keg upside down every day or so, or lay the keg on its side while it is fermenting. If the blow-off tube and the container that the first blow-off is contained in are sterile, then you can recapture yeast similar to the Burton system.

After the wort is ready to be transfer to secondary, place the keg in the refrigerator, cool to as near 32 degrees F as possible to flocculate, prepare a keg as a secondary/server by purging it with CO₂ and adding clarifiers if you like. Connect a tube between the "out" connection on each keg, hook CO₂ to the fermenter, add 3-5 lb pressure and transfer to the secondary/server by releasing pressure on the secondary as pressure builds.

Generally a blow-off tube on the secondary is not necessary if one releases the pressure daily. One may either serve from this secondary or transfer again to a another server.

If you are not going to brew another batch on the same yeast, then you can clean the fermenter by rinsing with high-pressure tap water, adding cleaner and very hot water. If some head space is left in the keg and the lid is replaced quickly, pressure will build so the tubes and connectors can be cleaned and purged by venting cleaning solution through them. Alternatively, CO₂ can be used to pressure and purge tubes and connections. After cleaning, rinse with tap water, add Iodophor to sanitize, drain, then seal. The keg is now ready for next brewing session.

I wish I could someday meet the woman who wrote that Zymurgy article on fermenting in a keg; she revitalized a hobby for me and saved me from many a commercial "megabeer"!

European Pale Lager

On Friday the 11th of July, the HPD judges assembled at “Ramrod” Tammy Reid’s house to evaluate the HPD entries in the 1st Club-Only Competition of the 2003-2004 brewing season. There were a total of eleven entries in Category 2, European Pale Lager. After the usual wrangling about who would judge and who would steward, Steve Law sat down as the head judge, with Tim Nagode serving as interim steward till yours truly, the coordinator, arrived to take over. With Bob Rescinito, Ken Adamson, and Shaun McDaniel joining Steve. The judging commenced in earnest.

And wrangling turned out to be the order of the evening! After a couple of mercurial debates about body and acceptable levels of sweetness in a Bo Pils, the panel of judges got into stride and did their thing. At about 10 minutes per entry, they had their work cut out for them.

Meanwhile, in the kitchen a party of kibitzers was having a grand ole time. Tim had his hands full keeping the bacchanalia down to a dull roar. Tammy and Jeff had laid out the ultimate – and I mean *ultimate* – spread: cold cuts, dips of several sorts, cheese and crackers ... a veritable feast!

This, of course, complemented by a keg of Pilsner Urquell knock-off. The bar has certainly been elevated, and next year’s Trail Boss was showing the boys how these gatherings should be done!

And when the judges were *finally* done, the grand tally was made and the verdict rendered:

3rd Place, for a “German/American Helles,” went to **Keith Wright**

2nd Place, for a Bohemian Pilsner, went to **Shaun McDaniel**

1st Place, for a North German Pilsner, went to **Tim Nagode**

Yes, dear readers, the HPD Trail Boss struck again! And this time it wasn’t even close: Tim’s total score was a respectable 152, for an average of 38 points. There was some general hootin’ and hollerin’, but the judges (whose palates had not yet been knocked for a loop by Tammy’s excellent spread) were adamant that Tim’s brew was by far the superior entry. So it’s off to the races, with Tim’s Pilsner leading the way for the HPD this season.

Congratulations to Tim and the other winners, and a hearty thanks to Tammy and Jeff for hosting the event.

Remaining 2003-2004 COC Competition Schedule

You can visit the AHA Club-Only Competition page at: <http://www.beertown.org/homebrewing/schedule.html>

Specialty, Historical, & Experimental	September, 2003	Category 24
Kölsch and Altbier	November, 2003	Category 8
Barleywine & Imperial Stout	December, 2003	Category 12
Mead	April, 2004	Category 25
Extract Brews	May, 2004	All AHA styles

Queen of Beer Competition Returns AHA News Release: We're baaack! It's time once again ladies to start planning for the Queen of Beer Women's Homebrewing Competition 2003! The Competition is for October 25. We're going back to our roots. Hangtown Brewery in Placerville CA has offered to host the judging and post event celebration. All beer styles will be accepted. Please refer to the most recent BJCP Style Guidelines for description and category numbers! Entry fees are still \$7.00 for the first entry, and \$5.00 for subsequent entries, and will be accepted from October 3 through October 18. We will take entries at the Northern California Homebrewers' Festival. Just visit the HAZE Booth! For additional information, check out the QOB website! www.HAZEclub.org/QOB/QOB.html

Wolf's Paw Heavy

Steve Law's recipe for his 1st place win in the National AHA "All That Glitters is not Old" Club-Only Competition:

Ingredients and procedures for 5 U.S. gallons:

17 lbs DWC pale malt
3 lbs flaked barley
2 lbs DWC aromatic malt
1 lb Briess crystal malt 60L
8 oz Briess crystal malt 120L
8 oz Hugh Baird roasted unmalted barley
2 oz Hugh Baird peat-smoked malt

Infusion mash of 120 minutes at 158 degrees

3 ½ gallons of sparge water (well water) at 168 degrees (with 1 tsp 88% lactic acid)

Length of boil: 135 minutes

Hop schedule: 85 minutes 2 oz U.K. Kent Goldings pellet 6.4%

Brewer's Specifics: to caramelize the wort, draw 1 gallon of first runnings into a pre-heated kettle and boil at extreme heat for 20 minutes. The volume should reduce to about ½ gallon. Then continue sparge. Brewed 11/26/2000 ("All that Glitters is not *Old*"? – This one was!).

Aeration: aquarium pump for 2 hours

Yeast: WLP 028 Edinburg Ale Yeast

Fermentation in glass (22 days in primary, 1 month in secondary); temperature 70-72 degrees

OG: 1.100 FG: 1.035 ABV: 8.53%

Northern German Pilsner

Tim Nagode's recipe for his first place win in the Draughters' recent European Pale Lager Club-Only Competition:

Ingredients and procedures for 5 U.S. gallons:

11 lbs Belgian Pilsner malt
8 oz carapils malt

Mashing Specifics: Mashed in w/ 4 gals; 138 degree strike water to hit 123 degrees; held for 15 min. protein rest at 123; cranked "The Beast" into action, and boosted mash to 154 degrees in 15 min. Held at 154 for saccharification for 90 min. Boost to 168 in 10 minutes for mash out.

5 gallons of sparge water at 170 degrees.

Hop schedule: 60 minutes 1 oz Saaz whole unknown % (Bluebonnet handout / suspected 5.0+)
20 minutes 1 oz Saaz whole unknown %
5 minutes 1 oz Saaz whole unknown %

Aeration: aquarium pump

Yeast: WLP830 German Lager

Water Treatment: softened water from home softener

Fermentation in glass: let kick off at 68 degrees (about 8 hours), dropped to 50 degrees for 3 weeks, raised to 165 for two day diacetyl rest, dropped to 38 for 2 week lager period, primed and bottled.

OG: 1.056 TG: 1.011 ABV: roughly 5.2%

Alaskan Spruce Tips in Brewing

Tim Nagode

OK, spruce beer means Pine-Sol beer right? WRONG!!! A recent HPD barleywine brew-in was attended by Pete Devaris, a NHBC medal winner who was in town for FAA training. Pete's specialty is brewing with spruce tips and he was kind enough to bring a generous quantity for us to try out. I'll admit that I was skeptical at first, but the minute Pete cracked one of the bags of tips, I was sold. They smelled like, like... OK, they smelled like the best sinsemilla you ever grokked, spicy, aromatic, piney and just wonderful. Pete is quite the expert and regaled us with some spruce tip history. It seems that one of the first things the Pilgrims did upon landing in the New World was look for proper brewing ingredients. This wasn't so they could party hardy, it was so they wouldn't have to drink water of unknown potability (remember, non-potable water in those days killed many a man, woman and child.) Since domesticated barley was not to be found, they tried everything. Starchy roots, plants of all types, even tree bark. They were unsuccessful that first winter and lots of folks wound up kicking the proverbial bucket. They didn't give up looking though, and when spring arrived, the budding tips of the local spruce trees were among the first potential ingredients to appear. The pioneering brewers (actually they were probably brewsters) checked them out and found that they fit the bill. Now you wouldn't think the budding tip of an evergreen would offer any fermentable sugar, but in fact it does. We chewed some of the tips that Pete brought and they were quite sweet. Now something as aromatic as this we expected to chuck in the last couple minutes of the boil, much like an aroma hop. But nay said our Alaskan cohort, they go in for 60 minutes! Actually it makes sense, because to get at the sugar, you're going to have to boil these puppies. This again revealed my misconception about spruce tips because they're about the fermentable sugar ultimately. The accompanying aromatics are just a happy coincidence. At least to the pilgrims. In any case, School Master Bob Rescinito was the lucky brewer who got to use the spruce tips. To my recollection (we sampled 24 different barleywines that day, so I may not recollect that much...), Bob brewed a wheat-based barleywine with about a quart of spruce tips and followed up with a smaller beer that also included a quart of tips. On Pete's instruction, they were both heavily hopped because of the sweetness that the tips add to the mix. And when the spruce hit the boiling wort, the garage filled with that wonderful smell. Hopefully we'll be sampling these unique beers soon. And with more FAA training in his future, I think we'll be seeing some more of Pete. Please take the time to thank him profusely when you meet him, most likely at the club Oktoberfest. Prost!

HIGH PLAINS DRAUGHTERS

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