

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

March 10, 2003

Next Meeting: March 21st At the Bluebonnet!

The 2003 Bluebonnet Brew-Off is Here!



One of the biggest regional homebrew competitions in our area is the Bluebonnet Brew-Off in Irving Texas. This year it will be held on March 21st and 22nd at the Holiday Inn in Select. Information is readily available at <http://www.bluebonnetbrewoff.com/>. This year's keynote will be delivered by Dr. Chris White, founder of White Labs (let's hope there'll be free samples!). The Draughters always have a grand time at the Bluebonnet, so make you plans to attend (if you haven't done so already). There are only so many rooms in the hotel, so a reservation is a must. Click here for an on-line connection to the hotel: [Holiday Inn Select](#), or alternatively call 1-800-360-2242 for reservations (be sure to ask for the Bluebonnet rate). The hotel is located at 2220 W. Airport Freeway on the south side of DFW airport. You can print out a map to the hotel by going to this MapQuest link:

<http://www.mapquest.com/maps/map.adp?country=US&addtohistory=&address=4440+W.+Airport+Freeway&city=Irving&state=TX&zipcode=&homesubmit=Get+Map>.

While you're at it, you'll also need a map to The Gingerman – the preferred watering hole where the Draughters generally hang out late Saturday afternoon. MapQuest site for The Gingerman is:

<http://www.mapquest.com/maps/map.adp?country=US&addtohistory=&address=2718+Boll+Street&city=Dallas&state=TX&zipcode=&homesubmit=Get+Map>.

The Draughters will be once again setting up a room as part of the Friday evening “**room crawl**.” Last year we had about a dozen kegs, so if you've got one available, bring it down. Few kegs actually get floated (because there are so many), so expect to bring some beer home. This year's HPD theme will be “**A Passage to India Pale Ale**.” Brew Crew Uno's IPA will be featured and English/Indian decorations will be much appreciated. Our victuals will also be focused on Indian cuisine: curry, rice, tandouri, etc. You can always order something from *Gopuram* and bring it down. If you can cook something up, we'll have a microwave and outlets for electrical skillets on hand. Let's make this a party they'll never forget! Food coordination will be done by the Old Boss at slaw@ucok.edu.

Bluebonnet Schedule of Events

HPD Bluebonnet Entries

Keith Wright and Jim Andrews ferried the HPD entries down to Texas on February 28th. A **record 79 entries** were submitted by some 19 different people. Way to go Draughters! Thanks Keith and Jim!

First Round Judging

Steve Law and Mark Reimer represented the HPD in First Round Judging on March 9th & 10th at the Fort Worth site. A total of 55 beers were judged in a respectable 6 flights of judging! Steve encourages *all* Draughters to step up to the bar and either judge or steward in the Second Round on Saturday morning.

Friday, March 21, 2003

3:00 pm Banquet check-in/reception
7:00 pm Banquet and Keynote Speaker
8:15 pm Commercial Beer Tasting
9:30 pm 4th Annual Room Crawl

Saturday, March 22, 2003

8:00 - 8:30 a.m. participant Registration and Judging Check-in
8:30 am Conference
10:30 am 2nd Round Judging
2:00 pm Conference Continues
3:00 pm PUB CRAWL (or Gingerman)
8:00 - 11:59 pm Awards Ceremony

Mad for the Mad Brewers!

The HPD faithful came out in force on a cold February evening to hear a double program and sample some excellent brews. The new Trail Boss, Tim Nagode, took charge and opened the meeting with an exhortation about getting more Draughters involved in the *Beer Judge Certification Program*. Several Draughters expressed interest in dedicating themselves to the cause, and the HPD executive committee announced their intention to ratchet up a working program to get us some more BJCP judges [see story on next page]. Tim then proposed a new initiative: The Brew Crew. The concept, delineated in the last issue of *The Draught Card*, is to have brewers gather to share information and do an actual brew (at club expense!); the brew will be kegged and brought to a future meeting. The motion carried with enthusiast acclamation. Tim's report on "Brew Crew Uno" is also found at the tail end of this issue.

The first of the two formal programs of the evening was presented by the HPD School Master, Bob Rescinito. Bob held forth on the logistics and strategies involved in submitting beers for competitions – a timely subject, given the impending Bluebonnet Brew-Off. With efficiency and insight, Bob reviewed the process from beginning to end, and answered several questions from the many new Draughters in attendance.



After a quick relocation to the main hall of City Arts, the Draughters were treated to a slide lecture by the Old Boss, Steve Law. Steve, Nuri, and Jenna, made a pilgrimage to Belgium last June, and had visited many "sacred sites" of brewing history: Chimay, Orval, Lembeek, Bruges, and the hamlet of Esen. The latter town, in Flanders, is home to one of Belgium's most eccentric and renowned breweries, **De Dolle Brouwers** (The Mad Brewers). Steve and his family were lucky enough to be given a near private tour in English by Kris Herteleer, the owner and one-man brewer in this world famous operation. Steve had taken slides of every step of the process, from the lab and grist mill, to the mash-tun and "koëlschip," to the unusual stainless cooling plate and frighteningly simple open fermenters. Steve also gave a run-down on the specifics of the various De Dolle products. Of particular interest to the Draughters was the revelation that De Dolle beers are all bottle conditioned with the same yeast that the fermentation is done with, and that the yeast strain is exactly the same as that used in Rodenbach products (so if you're looking to make a Flanders Red or an Oud Bruin this is the yeast to culture!). Steve's presentation ended (with a little help from Bob!) with a tasting of two De Dolle Brouwers beers: Stille Nacht (their Christmas beer) and Oeral (a summer beer unavailable in the US).

The grateful Draughters then moved into general session, and some excellent beers and meads were evidenced till closing time. Thanks to all who participated and all who came out to share in the evening's adventure!



The Beer Judge Certification Program

The Quest Begins!



<http://www.mv.com/ipusers/slack/bjcp/index.html>

Steve Law, Old Boss & BJCP Judge

In an impassioned editorial in the last newsletter the new Trail Boss, Tim Nagode, threw down the gauntlet and challenged the HPD to live up to its better nature: we need more credentials! The Beer Judge Certification Program (or the BJCP) is the “judicial arm” of our hobby: it credentializes the judges associated with brewing competitions. More importantly, the BJCP provides individuals with the tools necessary to communicate about beer and to help others with their brewing. Like any certification process, it takes a little time and effort, but in the end you’ll know a whole lot about something you really love ... beer!

As the Trail Boss noted, HPD is a first rate brewing organization. We’ve been around for more than a decade, we’ve taken some prestigious trophies, and we’ve quaffed a phenomenal amount of commercial and homebrewed beer. In the mead department, there are few clubs that can compare with ours. But if there is any weakness in our organization, it is in the number of BJCP judges we have. We are currently mailing out 178 copies of the newsletter; we have only *two* BJCP judges. A club our size should have at least a dozen. Compared with the national (and even regional)

norm we are way, *way* behind in credentializing our organization. The Draughters deserve better. Therefore, the call is going out: **WE NEED YOU!**

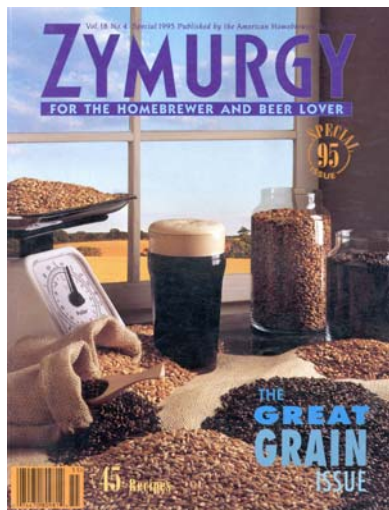
To this end, I will begin a new monthly column: “HPD & the BJCP.” As a Certified BJCP Judge and professional educator, I will help you along in the months to come. I’ll establish some essential and recommended readings. I’ll delineate study strategies. I’ll demystify the exam and give you hints about what to expect. In short, you are about to enroll in “BJCP 101.” We will also be posting this information on our website with appropriate links to help you along. By this time next year you’ll be ready to take the test (and imagine this: you get to drink beer while taking the test!).

In conjunction with this new monthly column, the HPD Book Reviews page will be temporarily dovetailed into the project: we will focus on books and periodicals that are both informative and fun to read. And after all, building up a resource library for brewing has some real tangible benefits ... you’ll end up with some phenomenal beer to drink! Make the investment. Alternatively, make your wish list known to others, so that, when birthdays and holidays arrive, they can make the investment for you. Maybe some of that rebate from Uncle Sam could be dedicated to the cause.

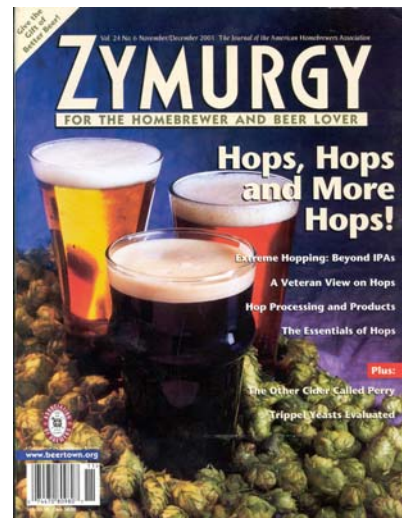
The first step is to go and look at the BJCP website. Don’t get cold feet – there’s a lot of information there, but we’ll approach things methodically. Background, history, brewing science, commercial examples, and actual evaluation procedures are all a part of the adventure. But in the end you’ll know beer ... and beer will know you.

I can think of at least a dozen Draughters who should already be certified. There are probably another dozen out there who could be ready within the year. Let’s collectively rise to the occasion and garner the Draughters the kind of respect they deserve.

Zymurgy - The Art of Making Beer

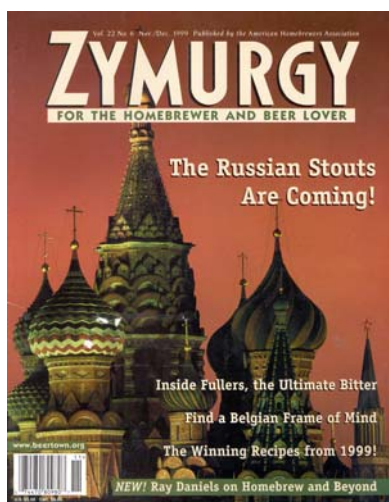


One of the real benefits of becoming a member of the AHA is that you get a subscription to their flagship publication, *Zymurgy*. This bi-monthly periodical covers everything from basic brewing to high-tech and scientific analyses of beer chemistry. If you haven't read *Zymurgy* before, you don't know what you're missing! Signing up for it is but a click away at:

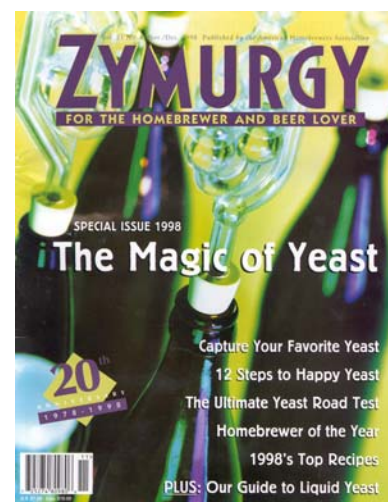


<http://www.store.beertown.org/shopdisplaycategories.asp?id=6&cat=Membership%2BAHA>

A typical issue of *Zymurgy* will contain four or five “feature” articles on beer styles, beer history, brewing techniques, and important commercial producers. There are also some standard “columns” that speak to the various cultures and sub-cultures of homebrewing: homebrew activities, clubs around the nation, and the irrepressible commentary of the founder of the American Homebrewers Association, Charlie Papazian. *Zymurgy* is also peppered with “departments” that allow for feedback / editorials, a calendar of events, brew news, and – of course – the “Winners Circle.” This latter inclusion is of particular use to both basic brewers and brewing competitors: learning what kind of recipes and procedures are winning in the competitions will both improve your odds of making better beer and your chances of taking home a ribbon.



But some of the greatest contributions that have been made by *Zymurgy* in the past are the “special issues.” These editions are solely dedicated to examining a specific aspect of our hobby (hops, grain, yeast, etc.). Most of these special issues are still available, and if you're seriously into brewing – *or studying for the BJCP* – you need to get them and read them carefully. These classics are also available on-line at:



<http://www.store.beertown.org/shopdisplayproducts.asp?id=16&cat=Zymurgy>

Remember: brewing knowledge is brewing power!

Free All Grain Classes Available at The Brew Shop Chuck Deveney, the *Old-Old* Boss and present “Cookie” of the HPD, will be setting up all grain classes for those interested in learning about the process. Give Chuck a call at (405) 528-5193 or send him an email at Chuck@TheBrewShopOKC.com When he gets enough inquiries, he’ll crank up the kettles. Thanks Chuck!

Congrats to Bob Rescinito! HPDer Bob Rescinito won two Third Place ribbons, for his Old Ale and Gueuze-style homebrews, at the 20th Annual Kansas City BierMeisters Regional Homebrew Competition held on February 21st & 22nd at the Holy-Field Vineyard & Winery, Basehor, KS.

Prohibition Continues Despite Constitutional Repeal An interesting argument is being debated in North Carolina, where state beer laws prohibit sales of anything with more than 6% alcohol. The tack being taken is that “Prohibition” – supposedly repealed by the 21st Amendment – is actually continuing in the guise of “protecting” drinkers from high alcohol beers. Does this sound familiar Oklahoma? Read the full story at: <http://www.stateline.org/story.do?storyId=289758>

Beer Drinker Lives to Age 113! If you get the chance, be sure to lift a glass to toast the passing of America’s previous “oldest person alive.” John McMorran of Lakeland, Florida passed away after a long life of coffee, cigars, and beer. So long, John, and God speed! <http://foxnews.com/story/0,2933,79495,00.html>

Old Boss Survives First 10 Years The Old Boss, Steve Law, hit his 10th anniversary of brewing on March 6, 2003. In a decade of brewing Steve has “racked up” an impressive 265 different brews. His anniversary batch: a better informed clone of his very first brew, a “Mocha-Coffee Stout.” Look for some of this Papazianesque brew next fall!

HPD Snifters Selling Like Hot Cakes The new High Plains Draughters snifters are selling very well – especially with the “cap” taken off the sales (Draughters can now buy as many as they want). A box of them will travel down to the Bluebonnet, so if you haven’t got one yet, they’ll be there. At \$5.00 a pop, these won’t last long. At last count there are only 47 left.

Draughter’s Mailing List Continues to Be Updated The editor has received many emails over the last month pertaining to up-dated addresses etc. We’ve also weeded out the HPD email list to minimize bounce-back problems. If you’re still not getting a hard copy of the newsletter and want one, or wish to be included on the Draughters email list, please send a message to the editor at: slaw@ucok.edu.

Paymaster’s Report

Penny Babb

February's meeting we collected \$165 in dues and \$180 for sold glasses. We paid out \$60 for the room at City Arts. Looks like we sold another 36 glasses. Go High Plains Draughters. What team work. I didn't have to twist any arms for dues. **A BIG THANKS TO ALL OF YOU WHO PAID DUES AND BOUGHT GLASSES.** If your worried, yes, Gloria and I have brewed the 5 gallon keg for the April meeting. Gloria, Stan, Paul, Keith, Linda and I showed for the second Brew Crew. What a blast. What a setup Gloria and Paul have in their garage. Talk about making brewing easy. The cost was \$53.72 and the club has paid. If you haven't thought about being part of a brew crew get with it. If I can do it anyone can. I have never brewed before. The club has voted to pay for a 5 gallon brew. Have a great time at the Bluebonnet. Oh yea our club has \$1097.12 in the bank.

☆ 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.



McGuire's Irish Pub Pensacola, Florida

By Steve Law & Nuri Creager

Among the best known brew pubs in Northern Florida is *McGuire's Irish Pub*. We've been there a couple of times -- and it is rumored that the HPD School Master, Bob Rescinito, actually lived at McGuire's while he was stationed at the naval base in Pensacola! Our recent trip to Florida took us to McGuire's once again, and we provide this report.

McGuire's Irish Pub opened in 1977, making it one of the senior citizens of the American beer revival. The pub is world famous for its "exotic wallpaper" (dollar bills that have been signed by patrons are tacked to the wall and ceiling – an estimated 70,000 in total). The McGuire's website <http://www.mcguiresirishgifts.com/> claims that brewing is done on premises, but Michael Jackson notes that some of the McGuire's products are being done on contract. We suspect that the special brews are done at home in the "brew pub" and the larger volume beers are done somewhere else. McGuire's also has a newer operation in Destin, Florida (which we did not visit). The beers are generally good, but it is clear that brewing has taken second place to the food. The meal at McGuire's, however, was absolutely outstanding. Prices are moderate-high (\$15-25), but the quality and quantity are first rate. The Caesar's side salad was a meal in itself. The fried oysters and fried shrimp were superbly fresh and cooked to absolute perfection. We did not avail ourselves of the house specialty, steaks, but we saw some great looking beef being served to people at adjacent tables. It's not surprising that McGuire's has won so many

culinary awards; they clearly know what they are doing when it comes to food.

The beers, however, were not of the same caliber. We tried everything on tap that had the McGuire's label. The *stout* was robust (5% ABV) and had some serious roast barley flavor (no wimpy porter masquerading as a stout here); it was dispensed with a sparkler nozzle and nitrogen-mix, so it had the perfect stout head that the style demands. The *porter* (4.8%) was smooth and well-rounded, with nice ruby highlights; nothing overly harsh, but also nothing particularly memorable. The *light ale* was – as the name implies – a fairly bland offering for those who don't expect much from a beer. The "*Wild Irish Raspberry Wheat*" was a low-hop American wheat (no excessive phenols or assertive banana esters) that was marginally dosed with raspberry flavoring; like the porter, the wheat was OK, but nothing to rave about. The amber ale, or so-called *Irish Red*, was their hoppiest beverage (but fairly tame by hophead standards); it was the first beer to be drained, and made a good complement to the sea food we ordered. As it was the holiday season, McGuire's also had some of their "award winning" *Christmas Ale* on tap: this brew (about 5.5%) was based on a recipe that took a Silver Medal at the 1991 GABF. The spiced ale had a nice medley of cinnamon, nutmeg, and cloves that was just assertive enough to let you know that winter was in the air. Regrettably, McGuire's barleywine was unavailable. The beers seemed to be well kept, and there were no hints of oxidation in any of them. All told, the brews ranged from fair to good, but none were truly excellent.

HPD Brew Pub Rating (out of 5): Beers ☆ ☆ ½ Food ☆ ☆ ☆ ☆ ☆

Brewing Recirculation Systems

Bob Rescinito, HPD “School Master”

I’ve been brewing for almost ten years, so you’d think I’d be used to all the acronyms and abbreviations in brewing! There are a lot of them in our hobby. Just listen to a group of brewers and you’ll hear terms like SG, OG, FG, SRMs, IBUs, ABV, CO₂, O₂, L ratings, and on and on. Are they making beer or alphabet soup!? If you don’t understand these, then you better learn PDQ! As your brewing prowess improves, however, the acronyms get bigger! Which brings us to some you might have heard tossed around lately: RIMS, HERMS, RHEMS, HEARMS. What the heck are these? Are they contagious?!

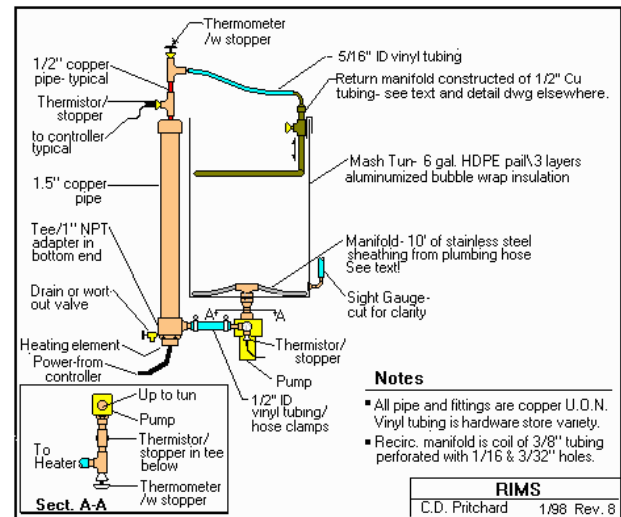
These acronyms apply to the mashing process and, specifically, the recirculation of the wort. Technically, these terms fall under the general heading of **RIMS** or **Recirculating Infusion Mash System**. The basic idea is a constant recirculation of the wort during the mashing process. The notion being that you can maintain an even temperature throughout the mash, and speed up the conversion of starches to sugars. Additionally, the constant recirculation will help set the grain bed into a more efficient filter, thereby creating a clearer wort. The RIMS process also includes a means of heating the wort. This can be done by a variety of methods:

- RIMS – **R**ecirculating **I**nfusion **M**ash **S**ystem
- HERMS – **H**eat **E**xchange **R**ecirculating **M**ash **S**ystem
- RHEMS – **R**ecirculating **H**eat **E**xchange **M**ash **S**ystem
- HEARMS – **H**eat **E**xchange **A**utomated **R**ecirculating **M**ash **S**ystem

First, RHEMS is just another way of saying HERMS, and HERMS is the more accepted acronym (so we won’t say anything more about RHEMS). Second, HEARMS is just HERMS with an extra ‘A’ (but the ‘A’ leads to more acronyms like PIDs and PLCs, which are beyond my ken so we won’t be going there either!). So, all you really need to know about are RIMS and HERMS!

The heart of all versions of the Recirculating mash system is the **pump**. Pump selection can be difficult, as there are many choices ranging from inexpensive to very expensive. On the low end of the spectrum are 12V food grade pumps. These pumps are coupled to the motor by a shaft, so there’s a problem with the shaft being in direct contact with the wort. Selecting a food grade pump will minimize these risks. Next are the more common magnetic pumps. Magnetic drive eliminates the problems related to shaft seals, including leakage and friction. The drive magnet attached to the motor is magnetically coupled to a driven magnet/impeller that is housed in a fully enclosed/sealed, sanitary pump housing. The lack

of a through-shaft means no leakage or friction loss at a shaft seal. The magnetic drive coupling also provides built-in overload protection. Under adverse conditions the magnetic drive acts as a clutch to eliminate overloading and motor burnouts. This also allows flow control by throttling the output of the pump. Another consideration for pump selection is the temperature rating. If you plan to also use the pump to push wort from your boil pot through a counter-flow chiller and into your fermenter, you probably will want to get a high-temperature pump. March Pumps makes a magnetic drive pump that is rated to 250F.



The next vital part is the heating system. This is where RIMS and HERMS differ. A **RIMS** system traditionally uses a heater element in a chamber that the wort passes through so the system can perform step mashing while recirculating. Controllers can be used to operate the heater, affording very precise control over the mash program while reaping the alleged benefits of continuous recirculation. Some considerations for the heater include wattage and surface area. If the wattage is too high the wort will scorch and caramelize on the element. The larger the surface area, the less the watt density of the element. The most common way to get the optimum balance is to use a 240V water heater element that is folded over to increase the surface area. Usually these are 4500-5000 watts. In the RIMS system the element is run on 120V so the wattage is roughly 1/4 of the rating to 1125-1250 watts. The result is about 10 watts per square inch. This reduces the possibility of scorching. An alternative to placing the element in the wort flow is to use a flexible heater pad wrapped around the housing to impart heat into the circulating wort. [cont. next page]

HERMS differs from RIMS in that the heat is produced from a heat exchanger setup. Most commonly, the heat exchanger consists of a copper or stainless steel coil (much like a wort chiller) immersed in the Hot Liquor Tank. The water in the HLT is set at the desired mash temperature and the wort is circulated through the coil to pick up heat. This has the advantage of not overheating the wort and affecting the conversion process. The disadvantage is that heating the mass of water in the HLT can affect the speed of the temperature ramp-up from rest to rest. One way to reduce this lag time is to reduce the amount of water that needs to be heated. Using a heater element in a small pot or chamber, and placing the coil inside, will allow faster ramps from rest to rest. This allows the same advantage of the traditional HERMS with out the time required to step the mash. Cleaning the HERMS coil is considered an issue by some, but by running your sparge water through the coil after recirculating the wort you effectively give it a nice hot water bath.

Control of all these heater elements can be accomplished by a number of means. Most simply, a switch can be used to control the heater element. This will work best for a HERMS system, as the wort will not

be in contact with the hot element. A high wattage dimmer switch can be used, and, with a little practice and trial and error, can be calibrated to different temperature settings. The ultimate control is achieved by a device called a Proportional Integral Differential (PID) controller. This device uses the input from a thermocouple to "learn" the heating characteristics of your system. They allow you to set a temperature and not over shoot it. It will also maintain that temperature until you set a new one.

Setting up one of these systems is, like everything else associated with home brewing, a matter of individual preference. There are many ways to accomplish the recirculation and heating of the wort. Several of our club members have experimented with RIMS and would be happy to share their experiences. Ask them at the next club meeting, just make sure they explain all those acronyms and abbreviations!

[Editor: want to know more? There are many websites dedicated to RIMS Systems. The above illustration comes (with permission) from C. D. Prichard's brewing site found at <http://www.hbd.org/cdp/> .]

☆ HPD Competition Report ☆

By Michal Carson, Competition Coordinator

In addition to the AHA Club-Only Competitions listed below, you can find listings of other AHA & BJCP sanctioned competitions at: <http://www.mv.com/ipusers/slack/bjcp/compsch.html> . The AHA National Homebrew Competition is also coming up soon (entries due April 9-18). The Beertown.org website for "the nationals" is located at: <http://www.beertown.org/events/nhc/index.html>



The upcoming Club-Only Competitions for 2003:

March/April: Category 10, *Brown Ale* [Yours should be bottled now.]

May: Category 11, *English & Scottish Strong Ale* [A bit late to make one, but they keep well.]

August: Category 2, *European Pale Lager* [Be quick ... unless you have a dedicated fridge.]

September/October Category 24, *Specialty/Experimental/Historical Beer* [Go for it!]

November/December: Category 8, *Kölsch & Altbier* [These should be made soon.]

Brew Crew Numero Uno - A Wicked IPA

I must say that the initial Brew Crew effort met all expectations and then some. If the charter was to collaborate on a brew, then work together to make it happen, we scored heavily on all counts [at a mere total cost of \$34.60!]. Members of Brew Crew Numero Uno included Tim & Paula Nagode, Tammy Reid & Jeff Weber, Steve Law & Nuri Creager, Joe & Denise Bocoock, Jim Andrews and Oscar the Wonder Dog. It went something like this:

Week Proceeding the Actual Brewing Hails of emails were the order of the week. I feel certain that Internet traffic was impacted as the Crew collaborated digitally to come up with a recipe. Here are some examples, names have been left out to protect the innocent:

I have reviewed my grain stocks and they are still impressive. Most unusual is a fair amount of the hard-to-find Chariot malt. I propose the following for a 10 gallon batch from my grain stocks:

1) 8 lbs 2 row 2) 2 lbs 2 row toasted 3) 6 lbs Chariot 4) 4 lbs 10L Munich 5) 1 1/2 lb 10L Crystal 6) 1 lb carapils
This should give us a hint of toasted grain and malt to balance the hops. I can grind this on Friday (it will take only 10 minutes in Ralph). I also did a partial decoct. on the last batch to boost the malt flavor (a quantity of mash is boiled for 30 minutes and added to the remainder) I can do the "Chicken Wing Decoct" and an overnight mash and BAM-it will be ready to sparge Saturday morning.

I love the variety of malts, but methinks we need additional fermentables. Per the newsletter, I'd like to get near 1.070 for an original gravity. From the look of your extract ratio, we probably need to add 7 to 8 lbs. of grain. Any problems fitting this much in your mash tun? I'd also suggest adding a pound of brown sugar, very acceptable practice in the UK.

At 24 pounds we should need no stinking sugar- which takes much longer to smooth out if we are serving this at the BB.

Here is what I was thinking for hop schedule.

Target Pellets 3oz 90 minutes / Kent Golding Pellets 1.5 oz 45 minutes / Kent Golding Whole 2 oz Dry
This was run with AA of the hops I used last time. ProMash tells me this will give IBU of 72.6, of course this will be re-calculated when I buy the actual hops. If we're in agreement on time additions and type of hops to use then we can fiddle with the IBU later.

I also ran the grain bill. ProMash predicted 1.63 O.G. adding 8lbs. grain and 1 lb. of brown sugar gave 1.091. 7lbs. grain and 1 lb. of brown sugar gave 1.088. The default for brew house efficiency is 75%.

On the fermentables question, yes, we add more 2-row, but how much? Here's how I calculate how much grain is needed to hit a certain gravity. I'll use the first grain bill you outlined and the extract efficiency of your system (which sucks, by the by... :-)

OG divided by lbs. fermentable grain - .053/22 = .0024 This means that in your system, you're getting .0024 of wort gravity per lb. of grain. To get an original gravity of .072, we need 30 lbs of grain. .0024 X 30 = .072

Got it--so the numbers apply to a 10 gallon batch. This also sounds about right in practice (it may not be a linear relationship as the mash gets crowded in its most dense concentration.). As you know my conversion ratios have always been low-which may be related to the setting on the grain mill or the configuration of my Gott cooler mash tuns.

My 10 gallon mash tuns will hold-as a rule of thumb-24 pounds of grain. I think I should get another 10 gallon cooler and rig a false bottom and new spigot for it.. Hell-the one I have must be over 10 years old. This may require help from the legendary Andrews. At any rate we will use your calculations. Now--just how much gravity does a pound of candy sugar add--Mr. Fancy Pants ?? In the air over Omaha---

While you were in the air, I was working my butt off setting up your new 10 gallon Mash unit. A 10 gallon Igloo with a brass 1/2 inch ball valve with a rubber gasket on the inside and outside backed up with a stainless steel washer and a 1/2 inch compression valve on the inside running to a square manifold. Then a Phil's Phalse bottom modified by wiring up on 4 sides 1 1/2 inch PVC end caps to level the false bottom over the ball valve. And then to top it off I draped over the bottom one of St Andrew's famous hair nets to screen out all the minute particles. Can't wait to see it in action.

The reason I wanted to use Steve's kettle was because of the false bottom. I suspect we'll have on the order of 12+ ounces of hops in this thing and I'm not sure if the Moeller ring-thingy will handle it. What do you think?

I was just thinking about you and this IPA. There I've said it. An IPA it is. I will be consulting the books today and will send another hop schedule proposal that you all will of course make fun of and change. Will we be modifying the water to reflect the Burton on the Trent water profile?

Good point on the water. Yes. I will first filter and then add gypsum. I have the calculation for our water supply at hand. I doubt anyone will make fun of any proposal but I would just add that my grain bill is a bit closer to English than American IPA.

Remember, I have a pound of whole Goldings and 1 half lb of Northern Brewer whole hops- plus English plug Goldings to help out. Rock on.

By the time the week was over, we had a grain bill, a hop schedule and yeast selections. We were learning a ton from each other already.

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Brew Day Yes, it was a single day. However, it started at about 1:00 a.m. After the club meeting, my car somehow drove itself over to Joe's house. I guess I just wanted to be sure the mash-in went OK. Low and behold, I arrived just before the strike water got to temperature and I got to mash one of the tuns. Again, a learning experience. Three tuns, three brewers, three different mash-in methods. They ranged from "half the water in the tun, add the grain, stir to wet it all" to "a little water in the tun, then the grain, then more water, don't stir too much" to "grain in the tun, dump the water in by the gallon and stir to beat hell." On average, it was a single-infusion overnight mash at about 152 degrees.

We re-convened around 10 a.m. to continue. Again, learning occurred. This really wasn't a typical garage brew because we were using pieces of 2 or 3 different systems and were constantly realizing we'd left stuff behind.

There were 15 gallons brewed, 5 in the backyard, 10 in the Den of Iniquity. I'm not sure how things went downstairs, but we had some sparging issues, mostly related to gear. However we prevailed and began to boil our 7 gallons of wort. Our hop schedule was altered slightly due to a couple factors. First, we couldn't get our hands on Target hops and had to use Challenger instead, an acceptable substitute. Our additions got a little screwed up because one of the Brew Crew calculates additions from the start of the boil (i.e. 3 ozs. at 30 minutes into the boil) while another calculates from the end of the boil (i.e. 3 ozs. at 60 minutes until knockout.) They may also have gotten screwed up because we were comparing and contrasting commercial

American IPAs and English IPAs. Several excellent Belgian Ales also somehow made it into the mix. In any case, learning occurred... In the end, our hop additions went something like this: 3 ozs. of 7.2 Challenger at 60 minutes to knockout, 2 ozs. 6.6 EK Goldings at 40 minutes to knockout, 1 oz. 6.6 EK Goldings at 20, another at 10 minutes and a final at 5 minutes. The brew will be dry hopped with a couple ozs. of EKG as well. Again, I'm not sure exactly how hopping in the Den went, though it seems they used N. Brewer in the place of Targets and didn't have quite the bittering additions we had. After chilling, we racked into a 5 gal. carboy, checked the gravity (1.068, pretty close to desired, just needed the sugar...), and pitched with White Labs WLP007 Dry English Ale that had had been "starterized" to the tune of a quart. The wort tasted great, though the final product will likely be a tad more bitter than a tried-and-true English-style IPA. OK, *hella* more bitter... The wort was aerated after pitching and took off within 5 hours, blowing the airlock and requiring the installation of a blow-off tube. All in all, it was everything I expected it to be. I look forward to everyone trying it out at the Bluebonnet as we regale the Texans with the tale of it's birth. Brew Crew Numero Dos will be brewing soon (if they haven't by press time), it is comprised of Gloria Solheim and Penny Babb, no doubt with the able assistance of their hubbys. I'm not sure what they're brewing, but I suspect it's either a Scottish ale or a stout. Brew Crew Numero Tres has also been selected and includes Jacob Langthorn and Brian Wilkes. That'll get us through May; shouldn't you Brew Crew?

Tim Nagode

HIGH PLAINS DRAUGHTERS

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