

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

October 29th, 2004

The Next Meeting: Technical Discussion at City Arts

During the next meeting we'll delve into the art of mashing, including partial mashes and the use of specialty grains in extract brews. There will be something for everyone so be sure to drop in. We'll see you Nov. 5th at City Arts!!!

The Last Meeting

Our last 'meeting' was the Oktoberfest party at Swatek Park on October 2nd and it was, of course, a great time. The weather was perfect, the food and drink excellent, the company unmatched, and Shaun



and Kate McDaniel made it all sustainable by letting us into their home for those necessary trips! Salut! If you missed the gathering you lost out on some really great food. Personally, I think the sauerkraut balls would have taken any first prize ribbon offered. Hmm, seems to me someone said they'd get me that recipe.... Anyway, we had beer-boiled brats, grilled brats, smoked pork chops (my attempt at German rippchen), homemade salads...and beer! If you missed it, be sure and make next year's. You won't be sorry!

In This Issue:

- ★ Soggy Feet or Rochefort Ales – an Epic Dilemma
- ★ Useful Web Links
- ★ Competition Information – IPAs Judged Today!
- ★ NEW FEATURE – The AOB's Newsletter
- ★ Aluminum Beer...Bottles? – An Article
- ★ Event – Teach a Friend to Brew Day
- ★ New BJCP Guidelines – A Link to the Hard Data (Really!)
- ★ Notes From the Editor
- ★ HPD Officers

★ Soggy Feet or Rochefort Ales? ★

By Bob Rescinito

The rain put a damper on recent plans to play golf. It rained most of the day so the course was pretty soaked, but by golf time the sun was shining. Tim Nagode and I had a decision to make. Should we go ahead with our plans to play golf, even though we would have to miserably trudge around the sopping wet course? We did what any true duffers would! We said the heck with golf and opted instead to retreat to my house for beer and cigars!

Now, I'm not bragging or anything, but the selection of beer at my house is pretty darn good! Not only is my dedicated beer fridge full, but so is every possible storage space around the house! I've got homebrew, microbrews and imports galore. Making a decision on what beer to drink is sometimes as perplexing as deciding whether or not to play golf in the rain! But when Tim and I get together the choice is an easy one. We jump straight to anything Belgian or Belgian-like, and often segue into Barleywine to go with the cigars. This day was no different!

We started with a Duvel, and we were not disappointed. The Duvel was followed by New Belgium's TransAtlantic Kriek. It had a taste reminiscent of cherry cough syrup. Interesting, but a sub-par offering considering the other beers available from this brewery. After a quick palate cleanser we foraged around the fridge and found what would prove to be the best beers of the day: Rochefort Ales! These Trappist Ales are seldom seen in these parts, and the three samples I have were purchased on a visit to Kansas City.

Rochefort ale goes against the Trappist tradition somewhat by not offering Dubbels and Tripels. Rather, the three main Rochefort beers seem to be very similar to each other with variable body and strength among them. The different beers are conveniently named by a simple numbering system. We sampled Rochefort 6, Rochefort 8, and Rochefort 10 in alphabetical order (inside joke!).

Rochefort 6 is the softest and driest of the bunch with an alcohol content of 7.5 percent by volume. Like the other Rochefort beers, the head on Rochefort 6 is thick and creamy. The color of this beer is a beautiful copper. But it is this beer's aroma that makes a major impact on the senses! It is earthy, sweet, malty, and somewhat fruity, with just a hint of hop presence. The aroma suggests that this will be a big, flavorful beer, but that is not really the case. The flavor is complex with caramel, fruit, and hints of raisins. But the body is rather delicate and the mouthfeel somewhat on the thin side. It's actually quite a refreshing beer.

Rochefort 8 scores an alcohol content of 9 percent by volume. It has a medium brownish copper color with a much more robust flavor than Rochefort 6, but the aroma is actually a bit more subdued. The body and alcohol warmth are also more evident in Rochefort 8, and the flavor of dark fruit is quite pronounced. The alcohol lingers long into the finish. And it keeps on going and going and going!

Rochefort 10 was by far our favorite. It has a dark brown color with lots of chocolaty aroma and fruity flavors. It has a substantial body and mouthfeel and, at 11 percent alcohol by volume, the alcohol profile is a major component in the flavor of this rich ale. This beer is very similar to 6 and 8, it just has much more of everything. The alcohol in the finish is just as evident as in the 8, but here it finishes much more dry. This is definitely a beer that would benefit from some aging.

Needless to say, we were extremely pleased with each of the Rochefort offerings. These were the highlights of the afternoon. Anything that would follow could only pale in comparison so we torched the cigars and poured the Bigfoot! Ahh! A “Cascade” of flavors to complement the cigars! Bigfoot is always a delight. We sampled 2002 and 2003 vintages, but by this time we were too, uh, well, we just didn’t feel like taking tasting notes. We ended the day with an Old Nick, and likewise, the nuances of this beer are but fleeting memories! What a way to spend an afternoon! Much better than traipsing around a soggy ol’ golf course.

★ Useful Web Links ★

Here are some links you may find useful in your brewing efforts:

- ★ <http://www.brewingtechniques.com/>
- ★ <http://www.convert-me.com/en/>
- ★ <http://www.beertools.com/>
- ★ <http://www.howtobrew.com/>
- ★ <http://www.beertown.org>
- ★ <http://www.beertown.org/education/styles.html>

★ HPD Competition Information ★

2004/2005 COC Competition Schedule:

Here is the competition schedule for the coming future. You can, of course get complete information at: <http://www.beertown.org/homebrewing/schedule.html>

IPA	November/December, 2004	Category 14
Irish Red Ale	January 2005	Category 9D
Sour Beers	Mar/Apr 2005	Category 17
Extract Beers	May 2005	All Categories

★ NEW FEATURE – AOB’s Newsletter ★

I’m going to include the latest newsletter from the Association of Brewers (AOB) in the Draught Card from now on. It’s informative and fun. Many thanks to Cindy Jones, AOB’s Marketing Director, for allowing me to include it!



Colorado Brewpub Seeks America's Ultimate Beer Nut

October 29, 2004



Try our quick searches below to answer your inquiries.

[Locator](#)

[Calendar](#)

[Got a Question?](#)

[Got a Question?](#)

Denver, Colorado's premier brewpub, Wynkoop Brewing Company, has launched its search for the 2005 Beerdrinker of the Year. The annual contest seeks and honors the most passionate, beer-minded person in the United States.

The winner wins free beer for life at the Wynkoop, \$100 worth of beer at their local brewpub, and the lofty acclaim that comes with the Beerdrinker of the Year title.

"Owning the title and having the bragging rights is bigger than I ever thought it would be," says John Marioni, 2004 Beerdrinker of the Year. (Marioni's hometown brewpub: McMenamins, in Mill Creek, Washington.)

Wynkoop is now seeking "beer resumes" from the nation's most beery men and women. Resumes must include the entrant's beer drinking philosophy, the name of their home brewpub, and other details highlighting their beeriness.

The resumes will be reviewed by a panel of US beer experts and beer journalists, the top three Beerdrinker finalists will be flown to Wynkoop Brewing Company (at Wynkoop's expense) for the Beerdrinker of the Year finals on February 26, 2005.

At the finals, a panel of beer industry judges will grill the three finalists and then pick the 2005 Beerdrinker of the Year. For complete entry details, more information, and a look at John Marioni's winning beer resume visit <http://www.wynkoop.com/>.

The AOB and the BAA combine to form The Brewers Association

[>>Read more](#)

6th Annual Teach a Friend to Homebrew Day

Celebrate with friends on November 6, 2004

[>>Read more](#)

-
- [Journalists Honored for Beer Coverage As Association of Brewers Launches New Awards](#)
 - [Association of Brewers is Awarded Federal Grant](#)
 - [Celebrate the 6th Annual Teach a Friend to Homebrew Day on Nov. 6th](#)
 - [Not Ready to Join the AHA? Sign up for our FREE Newsletter](#)
 - [Learn to Make Beer with Zymurgy For Beginners](#)
 - [AOB Members Awarded Funds to Attend International Meeting](#)
 - [NHC Sets Records - World's Largest Beer Competition](#)
 - [View Winners from the 2004 World Beer Cup](#)
-

☆ Aluminum Beer...Bottles? ☆

Contributed By Bob Rescinito

PITTSBURGH - How much would you pay for a bottle of beer that stays cold nearly an hour longer? Pittsburgh Brewing Co., maker of Iron City Beer, is asking an additional \$1 per case.

The brewery has partnered with Alcoa Inc., the world's largest aluminum maker, to produce aluminum bottles that keep beer colder for as much as 50 minutes longer, Alcoa officials said.

About 20,000 cases of the new aluminum bottle beer are en route to as many as 28 states and should be on shelves this week, Alcoa and Pittsburgh Brewing said Tuesday.

The bottles have three times the aluminum of a typical beer can. That gives them superior insulation, Alcoa spokesman Kevin Lowery said.

It's not the first time Alcoa has teamed up with the local brewery to put out a new product. In 1962, the two put the first pull-tab beer cans on shelves, freeing beer drinkers of the need to carry openers with them.

"We think it's much better than a can and as good or better than glass," said Joe Piccirilli, vice chairman for Pittsburgh Brewing. "There's no doubt in my mind that this has the same potential as the pull tab we did with Alcoa."

Iron City wants to expand sales. But the aluminum bottle may be more important to Alcoa. The aluminum giant wants to win back a share of the market it lost to beer bottles — both glass and plastic, which are now common at sporting events nationwide.

About 40 percent of all beer consumed comes out of cans, 43 percent from bottles and 8 percent from the tap, according to the Beer Institute, which tracks industry trends. Bottles, however, have gained ground over the past decade.

Plastic bottles make up only 0.5 percent of all beer sales, according to the Beer Institute. But having aluminum bottles at sporting events would introduce the product to thousands, who might buy a case for home.

Pittsburgh Brewing said it won't drop glass bottles or cans from production.

Some people say they can taste the difference between beer in cans and bottles.

Lew Bryson, an author of two books on breweries, said those complaints are psychological, since the aluminum is coated. But, he said, there may be a lingering taste when the seal of an aluminum can is broken.

The aluminum bottle could eliminate that, he said.

One microbrewery based in Missoula, Mont., has been using aluminum bottles. Heineken released a limited edition aluminum bottle last year.

Aluminum bottles also have proven successful for a few breweries in Japan, but Iron City is the first company in North America to ship the bottles nationally, company officials said.

Alcoa and brewery officials say the biggest selling point of the bottle may be its appearance.

Bryson agreed, and said plastic bottles have also been problematic at some bottling plants because they are lighter than glass and can become jumbled.

But he said the advantages may not outweigh the price.

"It seems a bit like an answer in search of a question," he said.

Pittsburgh Brewing said aluminum bottles cost more than twice than glass — about a nickel more per beer — but Alcoa and the brewery said the cost will come down if other beer companies follow suit. Pittsburgh Brewing, which sells about 6 million cases of beer annually, has opened a six-figure marketing campaign to try to make the idea stick.

"I think in the next 12 to 18 months, more people are going to get into this like we are," said Piccirilli. "We're not kicking the tires."

★ Teach a Friend to Brew! ★

Did you know that Saturday, November 6th is Teach a Friend to Brew Day? Me either! Go here and take a look: <http://www.beertown.org/events/teach/index.html>

★ New BJCP Guidelines ★

Hmm, it seems I mislabeled last month's headline because THIS month I have the link to the new guidelines here. I was going to post the condensed version for you to have, but the BJCP is holding them tightly so all I can do is provide the link. Here it is: <http://bjcp.org/stylecenter.html>

★ Notes From the Editor ★

Christmas Party Location Needed!

Tim Hibner will not be able to host this year's Christmas bash so we're looking for a kind-hearted soul who can offer up their house for a night of merriment and camaraderie. Please let any officer know if you're interested.

Draught Card On-line The HPD Draught Card is also, of course, available on-line at <http://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 me, the editor, at steve.krieske@cox.net, and I'll make the necessary changes.

★**WANTED**★ As always, if you have a story to tell, an article to publish, a question to ask, or a recipe to share, send 'em to me. In particular, if you have visited a memorable brewpub we want to know what you thought of it. Been anywhere exciting (or absolutely awful)? Send me a blurb and I'll get it into print.

★ HPD Officers ★

The High Plains Draughts' officers are listed below with their contact information. If you e-mail them please make sure the subject line is beer related or your message might end up in the spam bucket!

Trail Boss – Tim Nagode

Email: tnagode@c2ti.com

Phone: (405) 613-5787

Ramrod – Gary Shellman

Email: gary.shellman@gd-ns.com

Phone: (405) 823-1632

Schoolmaster – Bob Rescinito

Email: bobr5@prodigy.net

Phone: (405) 820-BREW (2739)

Cookie – Diane Shore

Email: ddshore@cox.net

Work phone: (405) 634-3319

Cell phone: (405) 821-8095

Home phone: (405) 692-8095

Paymaster – Mike Divilio

Email: fdiviliojr@cox.net

Phone: (405) 360-3236

Competition Coordinator – Shaun McDaniel

Email: shaunm44@cox.net

Phone: (405) 324-3176

Old Boss – Dr. Steve Law

Email: slaw@ucok.edu

Editor – Steve Krieske

Email: steve.krieske@cox.net

Phone: (405) 413-9437

Supplymaster – Chuck Deveney

Email: chuck@thebrewshopokc.com

Phone: (405) 528-5193 (OKC)

(405) 364-BEER (2337) (Norman)

HIGH PLAINS DRAUGHTERS

513 N.W. 38th Street

Oklahoma City, OK 73118

Place label here