

DRAUGHT CARD

March 2008

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Spent Grain - Last Meeting February 15th

How very nice it was to see so many old friends and so many new faces. And could you believe the amount food? We had a total of 40 people at the meeting and have achieved the mark of 21 dues paying members. Wow!

Cheers to our resident Head Examiner (Gary Shellman) for stepping up and volunteering to be the club point of contact for everything and anything Bluebonnet related. Be sure to drop him an email at gary.shellman@gdit.com if you intend to attend the festivities.

Additionally, we are needing kegged beer input and donations so that we may represent ourselves in the Room Crawl Showdown. Our paymaster is asking to borrow a keg as well. He has the beer to fill it and he'll even return it clean but needs a keg. If you have one to spare, don't be shy. Be sure to touch bases with Cookie if you have any suggestions or contributions to the culinary portion of the BBO program.

Our resident Schoolmaster provided another fine presentation to the members. This one was on the topic of Sanitation, the absolute, most important aspect of brewing fine beer. Check out the High Krausen page for a summary on products.

Congratulations goes out to all the finalists of the Dark Lagers COC. Keith Wright, First Place with "Schwarzenator", Second with a Munich Dunkel was TB (Dan Shore), and in Third was the OB (Gary Shellman) with his Schwarzbier. Good work guys! Keep it up.



SOBRIETY TEST
Look at the photo above -
if it looks right to you ...
You're Drunk



The Grain Mill - Next Meeting

Bluebonnet 2008! March 28th and 29th at the Westin Hotel in Dallas Texas. It's gonna' be a showdown in the big star state, so round up Draughters. Commercial tastin' begins at 8:00PM til' 10:00PM and the Room Crawl showdown will be the real highlight starting at 9:00PM to Mid-night. Yep, an overlap.

Our next official meeting will be held in April on the 18th at Learn to Brew, time 7:00 to 10:00.



COMPETITION INFORMATION



Visit www.beertown.org/homebrewing/schedule.html for up to date schedules of all American Homebrewers Association sanctioned events.

March / April 2008

Perfect Porters—BJCP Category #12

Come one, come all Draughters...Time to start cranking out that Perfect Porter for the upcoming Perfect Porter Challenge. Beers to submit will come from BJCP Category 12, and include Brown Porter, Robust Porter, and Baltic Porter.

Now, we all know we've tasted Imperial Porters before, but even though there's no specific category for these tasty monsters, the time is now to start brewing one of those for the Imperial Anything COC to be held later in the year, come September - - - believe you me, they'll need some aging over the summer season to blow the judges away after Labor Day as the summer heat wanes.

OK, back to Category 12.

Basically, each category brews to a slightly or significantly different strength. The ingredients don't change that much, but there are nuances in each style. A Brown Porter and Robust Porter share many attributes, such as a toffee-like, grainy, and bready character in support of the malt, but a Robust Porter will have more roastiness and possibly a slight burnt character as well. A Baltic Porter shares some similarities with the first two categories, but really cranks up the gravity range and alcohol, as well as the esters expected, such as plums, prunes, raisins, cherries, or currants, that are out of style for the two lesser gravity Porters. Take a good look at the BJCP style guidelines for each type of Porter and get to brewin' Draughters.

You can find the style guidelines at <http://www.bjcp.org/styecenter> - - - and don't forget that Imperial brew for later this year!!! Hooray BEER!!!

STYLE	OG	FG	ABV%	IBU	SRM
12. Porter					
A. Brown Porter	1.040-52	1.008-14	4.0-5.4	18-35	20-30
B. Robust Porter	1.048-65	1.012-16	4.8-6.0	25-50+	22-35+
C. Baltic Porter	1.060-90	1.016-24	5.5-9.5	20-40	17-30

Submit your club entries by 4:00pm March 14 to be judged locally.
Entries can be submitted to either brew shop or directly to officiating members.
Judging will be held at Learn To Brew and will start at 6:30pm.

Club Only Competition Schedule 2008

Month	Style	Category
May	Extract	1 through 23
August	Mead	24, 25, & 26
September / October	Imperial Anything	All Categories



Sanity in Sanitation:

Sanitation! Inarguably the most important aspect of crafting fine ales and lagers at home or in the commercial brewery. Sanitation is a key factor of beer quality throughout every piece and part that the, soon to be and already is, beer touches. Proper sanitation isn't all that difficult to achieve. But keeping your sanity while trying to discern which product is right, how to use it and when, might be. For this I offer a concise treatise on sanitation products. But first, let's break down the differences between the three major types of products as regulated by the EPA. In order for a product to be labeled as follows they must be able to achieve the required level of "microbial elimination".

Sanitizers: Must eliminate 99.9% of microbial contaminants.
 Disinfectants: Must eliminate 99.99% of microbial contaminants.
 Sterilants: Must eliminate 100% of microbial contaminants.

Bleach: Tried and true when used in proper proportions and under strict adherence to application. Bleach solutions, or more correctly acidulated bleach solutions, have been used for generations by homebrewers of yore. Most all of the greats suggest the use of acidulated bleach but, sadly, they offer little as to how. The following information is taken from the suggestion of Charley Talley of Five Star Chemicals.

***** WARNING! Do NOT mix vinegar directly with bleach in the preparation of the following solution. As toxic gases will be formed and may either immobilize or kill you*****

Cheap bleach (the ..ox has no place here), white distilled vinegar, and distilled water are the components in this mixture and are available at any grocer. Mix 2 teaspoons vinegar into 1 gallon distilled water and agitate to mix. Add 1.25 teaspoons bleach to the mixture and agitate to mix. This solution will yield a mixture consisting of 80ppm of a Hypochloric Acid sanitizer and should be used or discarded within 8 hours as it is highly volatile and will lose its sanitary effects quickly. A minimum of 30 second contact time is necessary for sanitation. This solution does not require rinsing after application but does require a reasonable amount of time to drip dry.

Iodophor: Widely available and marketed as "B-T-F Iodophor" as manufactured by National Chemicals. 0.6 teaspoon mixed in to 1 Gallon of cold distilled water will yield the 12.5ppm solution needed for sanitation. A minimum of 30 seconds of contact is required and this product is a no-rinse solution when mixed as recommended per manufacturer. An Iodophor solution should be used within 24 hours and discarded or tested with 2 stage (12.5/25ppm) Iodine test papers to verify that the solution is consistent.

As a side note, a drop of concentrated Iodophor can also be used in All-Grain as a starch conversion test. If all the starches in the sample of the mash have been converted the drop will have no change in color. If starch is present there will be a variation in color ranging from reddish-brown to black.

Star San: Also widely available and very stable in solution, Star San is manufactured by Five Star Chemicals and is Charley Talley's brainchild. Phosphoric acid based, Star San also has a degree of detergency and can be used as a cleaner and sanitizer. Mix 1.2 teaspoons to 1 Gallon of cold distilled water. Star San's effectiveness as a solution can be monitored with the use of pH papers and should yield a resultant pH of 3 or be discarded or sweetened by adding the previously required amount of concentrate. Star San has been verified and proven to remain an effective solution, as mixed with a neutral water, for up to 8 months with no change in pH.

C-Brite: A chlorine based cleaner and sanitizer available in premeasured pouches. 1 packet per 2 gallons of neutral water. At the time of this edit, no other information pertaining to this product could be found.

Throughout this treatise, I refer to the use of either distilled water or an otherwise confirmed neutral source of water as the base for each product. This, unfortunately is a necessary step you should take as it is the only assured way to know that these solutions have been prepared properly and have not been altered by the chemical makeup of the water source. Tap waters may be used, but with the caveat that they may either alter the viability of the solution or reduce the shelf life of the mixture.



YEAR 2008 DUES

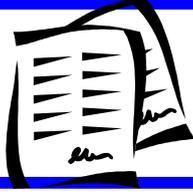
Club dues for the 2008 calendar year are payable at the January meeting. Single dues are \$12 per member, or \$20 gets you the family package. Remember to bring your checkbook Draughters. We use the dues to help defray the cost of room rentals for technical meetings, and for such things as the Club Room at Bluebonnet.

Club T-Shirts and Glasses

Club t-shirts are available for \$11, with a design similar to that seen in the header of the first page. Sizes available range from medium to x-large. Ramrod reports we have several in stock. Club glasses with a gold rim and a golden embossed Draughters emblem are available for \$5 each. There are also several of these in stock. If you want either the shirt, the glass, or both, contact Ramrod (Joel May) or Trail Boss (Dan Shore).

And don't forget to get in touch with Trail Boss if you want in on a "Hops and Barley" Hawaiian shirt.

- ◆ www.draughters.com/taproom_okjn9/ currently has 58 users and is growing. Users make an average 3.60 posts per day. Keep it up Draughters.
- ◆ **Pope gets sample of Holy Grail (the beer)** (Feb. 10) - Realbeer - When the Archbishop of York, Dr. John Sentamu, went to visit Pope Benedict XVI in Rome he took him an unusual gift — Holy Grail, a beer brewed by the Black Sheep Brewery located in Masham, England.
(<http://www.realbeer.com/blog/?p=749>)
- ◆ **Micro Beers Brew Up Big Business** (Feb. 13) - Businessweek - In 1978 there were a total of 42 breweries in the U.S., including industrial breweries. Today there are 1,390 craft breweries, microbreweries, and brew pubs. They produced 6.736 million barrels.
(http://www.businessweek.com/lifestyle/content/feb2008/bw2008025_479685.htm?chan=top+news_top+news+index_lifestyle)
- ◆ **Breweries Using Solar Power To Make Beer** (Feb. 5) - Even breweries are doing their part to protect the environment. The Lucky Lab Brew Pub in Portland is now brewing solar beer. The pub recently installed a solar thermal system.
(http://www.wcpo.com/news/local/story.aspx?content_id=de207b08-4826-468e-be3a-3ed9b88aef17)
- ◆ **Leinenkugel's to bring back Northwoods Lager** (Feb. 2) - Wisconsin - The Jacob Leinenkugel Brewing Co. said Monday that for a limited time it will bring back the Northwoods Lager brand of craft beer in February after a two-year hiatus in production.
(<http://www.bizjournals.com/milwaukee/stories/2008/01/28/daily2.html>)
- ◆ **Rogue Releases Imperial Red Ale** (Feb. 7) - Oregon - The recipe comes from Rogue's Eugene City Brewery and is being produced in Newport for distribution initially in kegs only to JLS accounts. A 750-ml ceramic swing-top bottle will be released in 2008, along with draft.
(http://blog.oregonlive.com/thebeerhere/2008/02/super_thursday_gets_superer_ro.html)
- ◆ **Beer Babes Have Particular Palate For Superior Suds** (Feb. 22) - Philadelphia - Behind a Pabst sign in the window of a South Philadelphia bar, there are women who wouldn't dream of drinking such a thing. "I just, I love beer," said Christine Gumper, a member of a beer club just for women.
(<http://www.nbc10.com/news/15383993/detail.html>)



MEMBERSHIP & OFFICIALS



Membership Drive

We're always looking for new members. If you know someone who's interested, turn'em on to the www.draughters.com link or bring 'em to a meeting. New faces mean new ideas, recipes, and good times.

The Draughters Want YOU!

We are actively looking for folks like you (yes, you) to enter beers and judge or steward at club-only competitions. A vast amount of experience is not necessary, just a willingness to learn, and participate in a learning experience. What better way to improve your beer-making abilities? What better way to find out how people like your stuff than to share it with friends?

The Draughters Web Site

I hope all Draughters are using the Tap Room section of the web site. It's there for us to use to improve communications among the membership, so please post your thoughts on beer or club-related things. You can jump in as a guest and post a note, or become a registered user and post things. If you want to register, it's not difficult. Next time you're on-site, hit the register button and our Web Masters will set you up.

High Plains Draughters Officers & Tech Support

The officers and technical support personnel of the High Plains Draughters are listed below with contact information. If you e-mail them, make sure the subject line is beer-related or your message might end up in the spam bucket!

Trail Boss

Dan Shore
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Cell phone: (405) 822-8096
Home phone: (405) 692-8095

Old Boss

Gary Shellman
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Phone: (405) 823-1632

Ramrod

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Really Old Boss

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Schoolmaster

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Editor in Chief/Town Crier

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Cookie

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Competition Coordinator/Head Examiner

Open for Election (Currently Old Boss)
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Phone:

Paymaster

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Phone: (405) 360-3236

Web Master/Telegraph Operator

Michal Carson
E-mail: Michal.D.Carson@seagate.com

Supply Master - The Brew Shop

Chuck Deveny
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Phone: (405) 528-5193

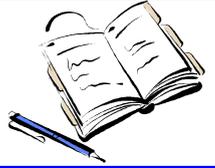
Supply Master - Learn To Brew

Chris Milum
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Phone: (405) 793-BEER

HIGH PLAINS DRAUGHTERS



2008 MEETING SCHEDULE



January	18th	Robert Burns night and Discussion for Bluebonnet Brew off (BBO) & Brew fest 5. Location TBD, times 7:00 to 10:00
February	15th	Technical meeting lecture TBD, continued discussions for Bluebonnet & Brew fest 5. Location TBD, times 7:00 to 10:00
March	No Meeting	Bluebonnet 2008 dates are the 28 th and 29 th . Location Dallas, Texas. Contact Gary Shellman (Head Examiner) for specific information.
April	18th	Technical meeting lecture TBD. Location: Learn To Brew, Time: 7:00 to 10:00PM.
April		KRXO Brew fest 5 with David Kelso location, date., and time TBD.
May	3rd	Big Brew Day 2008 is the 3 rd . Location Marty and Lillian Thee's, Mustang, Oklahoma, times 11:30 to 6:30.
May	16th	Technical meeting lecture TBD. Location: Learn To Brew, Time: 7:00 to 10:00PM.
June	15th	Technical meeting lecture TBD. Location: Learn To Brew, Time: 7:00 to 10:00PM.
July	No Meeting	
August	No Meeting	Mead Clinic 2 nd . Location TBD, times 12:00 to 4:00'ish
September	19th	Technical meeting lecture TBD. Location: Learn To Brew, Time: 7:00 to 10:00PM.
October	No Meeting	Oktoberfest - Location, Date and Times TBD
November	14th	Technical meeting lecture TBD and officer elections. Location: Learn To Brew, Time: 7:00 to 10:00PM.
December	No Meeting	Annual Christmas party. Location and time TBD.

HIGH PLAINS DRAUGHTERS



CLUB MERCHANDISE



Our Official tasting glass.
12 Ounces, Gold Leaf, \$5.00 each.
(Beer not included)



Official High Plains Draughters Tee
Sizes Medium—X-Large, \$11.00
(Model not included)

HIGH PLAINS DRAUGHTERS
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