

# The Draught Card

NEWSLETTER DATE—DECEMBER 2009

## Last Meeting— November 20th at the Babb's



Our last meeting had a last minute change of venue, since LTB reported they were unavailable, so we made a move to Stan and Penny Babb's house for the Club meeting. Our meeting included a donated keg from Mustang Brewing Company—1/6th barrel of Mustang Golden Ale, and it received very good reviews from all the members present—a very pleasant session beer with a

nice malt profile and mild hop flavor. Thanks to Tim Schoelen and Mustang Brewing Company for the donation.

Reports on old business from the Club Officers show we still have money in the bank, and plenty of items to consider as we move closer to the new year. Looks like we will move forward with the purchase of a new Club banner. Club Officer Elections were a part of new business and there were some new additions to the Officer ranks. Our new officers for 2010 are: Mike Divilio—Trail Boss, Charles Weaver—Ramrod, Stan Babb—Schoolmaster, Gary Shellman—Editor, Tim Nagode—Head Examiner, Michal Carson—Telegraph Operator, and Tom Larrow—Cookie. We'll update the Officer list on Page 5 of the DC to reflect the changes. The Trail Boss gave a hearty note of thanks to outgoing officers for their dedicated service to the Club—Joel May as Ramrod and Darina Shellman as Cookie.

Our Schoolmaster conducted an informal discussion on beer spices and how they can be incorporated into Winter Ales that we enjoy at this time of year. The meeting adjourned and there were plenty of beers for all to enjoy. If you weren't there, sorry we missed you. BREW!!!

## Next Club Meeting—December 12th—Christmas Party

Our next Club Meeting is December 12th from 7-10 PM (or until we get kicked to the curb) at Stan and Penny Babb's house, 1601 Morren Drive, Norman, Oklahoma 73071. You can Google the address for a map to the Babb's house in Norman, or check Page 4 of last month's Draught Card for a map. Bring your kegs and bottles of homebrew for the gala end of year, holiday celebration, as we enjoy our last meeting of the year. If you are low on supplies of homebrew, bring some commercial examples of your favorite styles, along with plenty of snacks. You can coordinate food items with Darina, as she finalizes her last meeting as Club Cookie—suggested items are: anything you can put in a crock pot—chili, lil smokies, Sloppy Joe mix, ham and beans, Cajun dirty rice, jambalaya—the choices are endless. Breads, cheeses, chips and dips will help soak up the rich food and beers we'll enjoy for this Christmas brew feast!

**FORM YOUR BREW CREWS SOON FOR BREWFEST 6! See Page 3 for details!!!**

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HIGH PLAINS DRAUGHTERS



## Legislative Initiative—Part II

Channel 4 news did an article featuring homebrewing in Oklahoma. The title??? A very ominous one—ILLEGAL BREW!!!

As unfavorable as that title suggested the article could be, the actual article was pretty informative, and certainly pointed out many facts about homebrewing legislation that many do not know. Oklahoma is now one of three States on the infamous list where homebrewing beer is 'not legal'. As pointed out by John Maisch, a legal counsel for the Alcoholic Beverage Laws Enforcement (ABLE) Commission, he doesn't know that even if ABLE received a report of someone homebrewing, that any of the Commission's 25 enforcement officers would pay a visit to a homebrewer's residence. They have over 54,000 licensed and regulated facilities to worry about and that keeps them plenty busy. Of course, I wouldn't set up my brewing equipment right in front of their office and start brewing a batch to test that theory. Mr. Maisch went on to say that if you are brewing beers of less than 3.2% ABV, (also known as low point beer) the ABLE Commission probably doesn't have jurisdiction over you anyway. This statement alone tells me that it's probably not a good idea to put your OG, FG, and ABV percentages on your bottles or kegs right now, unless of course, it is cider or wine—both fully legal within the State of Oklahoma Statute.

A welcome note on the topic of legislative initiative during the article was when State House Minority Leader, Danny Morgan, talked about how antiquated the current alcohol laws are within the State, and expressed the sentiment that it would seem that various types of alcohol production should be treated equally. To say you can make wine and not beer, just doesn't make sense to him, and I heartily agree. Whether Mr. Morgan knows it or not, he just appeared as the next big radar blip on my legislative contact screen. It's one thing to have a couple of freshman House Representatives ready to sponsor a bill—the House Minority leader carries a little oompff when trying to move proposed legislation through the State House and certainly has plenty of contacts when it comes to finding a sponsor in the State Senate. The Editor continues to lead the legislative initiative effort to rectify the omission of those three little words, OR OF BEER in a bill that will correct Title 37, Section 505A and insert those three little words that will bring homebrewed beer to the same legal status as wine and cider. Maybe House leadership will help move this initiative along.

Just in case you haven't seen the Channel 4 News article on ILLEGAL BREW—the story and video are carried on the Channel 4 News website at: <http://www.kfor.com/news/local/kfor-special-reports-home-brew-beer-story,0,554702.story> The video is just about 3 1/2 minutes. One technical error noted—the reporter referred to the Club Chuckwagon as the Editor's personal property, and we all know the Chuckwagon is Club property. A request was immediately sent to the Channel 4 News team to correct this minor error.

**BEER PROVERB!**  
I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer.

Abraham Lincoln

## FACTOIDS

Beer FACTOID—Worldwide, 20,000 brands of beer are brewed in 180 styles, from ales, lagers, pilsner and stouts to bitters, cream ales and iced beers.

2nd Beer FACTOID—The oldest and continuing running brewery in the United States is the Yuengling and Son Brewery—established in 1829, but the name may soon have to change, since the Yuengling daughters are joining the family business in the very near future.

3rd Beer FACTOID—Not to be confused with Weihenstephan, the oldest brewery in the World, the oldest brewery in Munich, the Augustiner brewery, was founded in 1294, when, on the order of the bishop of Freising, an Augustinian monastery was established at the Haberfeld, just outside the gates of the city. Munich was famous for its breweries operated by monks.



## Calendar of Events

There is one final event on the 2009 Club Calendar. Upcoming meetings and special events are:

**December**—Draughter Christmas Party—event on December 12th at Stan and Penny Babb's. No regular club meeting planned, but plenty of beer and food will be on hand for this end of year Christmas celebration.

Notes for 2010's fermenting schedule—Club Meetings are generally held on the 3rd Friday of the month.

**January 2010**—Robert Burns Night. This meeting is tentatively scheduled for January 15th at 7 PM, at a site to be determined. Prepare your Scottish brews for this popular event.

**February 2010**—Brewfest 6 at the Cox Convention Center on a date to be announced. Depending on the date for the event, there may or may not be a regular technical meeting on February 19th. There may be a small informal meeting to finalize plans and the brew list for Brewfest and the following month's Bluebonnet BrewOff.

This schedule is posted on the Draughter website- [www.draughters.com](http://www.draughters.com) in the Tap Room. Please check for updates as the schedule continues to ferment over the next month and throughout the coming year. BREW!!!

## Beer Quiz

1. What are the big six breweries of Munich and what are these select breweries allowed to do that no other German breweries can match?

2. What popular Belgian beer is produced in the 'Golden Valley'?

3. What State is the largest hop producer in the United States?

4. Pilsner Urquell—or Plzensky Prazrod, has a direct connection to its beginning. What does this Czech translation mean?

Answers are at the bottom of Page 4

## Brewfest 6 is Just a Few Months Away—Form Your Brew Crews Now!!!

Chris Milum from Learn To Brew has targeted February 2010 for the event in the Cox Convention Center. It's time to form those Brew Crews to make the beers to support this fine event.

Beer categories we are looking for include: American Lager, Classic American Pilsner, Light Hybrid Beer, Bock, Doppelbock, or Weizenbock, India Pale Ale, Porter or Stout, Belgian Blond, Dubbel or Tripel, Specialty Beer or Fruit Beer, German Wheat or Belgian Wit Beer, Amber Hybrid Beer, Scottish and Irish Ale, American Pale, Amber, or Brown Ale. The Club will subsidize the cost of your five gallon batch to support the event!!!

## Brewer's Resources—Around the corner or on the web

Beer Radio Shows—<http://www.beerinfo.com/index.php/pages/beerradiopodcast.html>

Beer Television—<http://beeramerica.tv/>

Beer Community—<http://www.homebrewersassociation.org/> - NEW WEBSITE FOR THE AHA!!!

Finding Local Brewpubs—<http://www.beerinfo.com/index.php/pages/brewpubsUSA.html>

The Beer Library—<http://www.beerinfo.com/index.php/pages/beerlibrary.html>

Beer Wiki Resource—[http://www.homebrewtalk.com/wiki/index.php/Main\\_Page](http://www.homebrewtalk.com/wiki/index.php/Main_Page)

**Vote with your wallet—SUPPORT YOUR LOCAL BREWERIES!!!**

## Winter Warmers—For Those Cold Days Ahead? Maybe Next Year

Sometimes, a really nice Winter Warmer can take some time to come of age. As is the case with many stronger beers, a Winter Warmer can always benefit from a little aging, like about 12-18 months. So, is now the time to brew this year's Warmer? The answer to that question is probably—NO. But now is a great time to brew next year's Winter Warmer. So what guidelines do you follow? Hmmmm, it's almost as if the style really doesn't exist, based on using the BJCP numbers as a guide. When you pull out the BJCP guidelines for Category 21B—Christmas Specialty Ale, you'll find no 'Vital Statistics' for OG, FG, IBU, SRM, or ABV. That pretty much means you can do what you want.

So, where to start? One of my good friends, Denny Conn, says "Life begins after 60—1.060, that is!" A favorite base malt of mine is Marris Otter, so let's use enough to establish a fairly strong OG of about 1.065, since a Warmer is intended to be a fairly malty beer, and even though the name would suggest something with plenty of alcohol, the style actually calls for the alcohol aromatic character to be somewhat restrained.

There are a variety of spices associated with Christmas time, and any or all can be used at the brewer's discretion. You can add any spice you'd use in Christmas or gingerbread cookies, an English-style Christmas pudding, or mulling spices, such as seedless cardamom, cloves, allspice, cinnamon sticks, and maybe even some orange peel. You can also add honey, molasses, brown sugar, or maple syrup if you'd like. The key here is using spice additions that are supportive of the malty base beer and well balanced. To maximize the spice character, I recommend you add them to the secondary fermenter, so the vigorous fermentation of the primary doesn't scrub the spice character off.

You'll keep the hop profile fairly subdued, selecting a low alpha hop variety, like Hallertauer, Tettnanger, Fuggles, East Kent, or Styrian Goldings, and probably make just a low bittering addition at the 60 minute boil mark.

### OB Next Christmas Winter Warmer (Sample Recipe for a Net 5 gallon batch)

#### MALT

Marris Otter English 2-Row (3L)—10.00 lbs  
British Amber Malt (30L)—3 lbs  
Dark Molasses (80L)—1 lb

#### SPICES—added to the secondary fermenter

Cinnamon—1/2 tsp  
Allspice—1/4 tsp  
Ginger—1/4 tsp  
Sweet Orange Peel—1/2 ounce

#### HOPS

Fuggles (4.0 AA) @ 60 minutes—approx 15 IBUs

#### YEAST

White Labs WLP 002 English Ale yeast (make a 1 Liter starter)

#### BOIL—90 minutes

OG: 1.066      FG: 1.014      ABV: 6.9%

**MASH**—Crack grains and mash at 154F. Sparge to collect 6.5 gallons in the boil kettle. Heat to boil, and add hops per schedule. Once boil is achieved, heat 1 lb of molasses and two cups of water in the microwave (or heat slowly on the stove top). Once this mix reaches approx 170F, add to boil kettle slowly, as to prevent scorching—probably in the last 20 minutes of the boil. Chill to 70F and transfer to primary fermenter. Pitch yeast starter and ferment @ 70F for 10-14 days. Transfer to secondary and add spices—choose those that appeal to you. Hold in secondary for 7 days and then keg or bottle. Store for 10-12 months at cellar temps if possible and enjoy in early 2010, or wait until next Christmas for a real treat!

#### ANSWERS to BEER QUIZ on Page 3

1. The six main breweries (and their origination dates) are—Augustiner (1328), Lowenbrau (1383), Spaten (1397), Hacker-Pschorr (1417), Hofbrauhaus (1589), and Paulaner (1634). What can they do that's so special? These are the only ones allowed to participate in the annual Oktoberfest celebration. No outside breweries are allowed to attend or sell their beer at the festival.
2. The Trappist Brewery of Orval literally translates to the place of its origin—'Or' 'Val' - the 'Golden Valley' in Belgium.
3. The State of Washington produces the largest amount of hops grown in the United States. Over 79% of the US production and 25% of the World's production occurs in Washington, with the largest producing areas being Yakima and Benton counties, where the Summer climate is characterized as hot and dry. Total hop production is over 63 million pounds with an approximate value of nearly \$253 million dollars. Most hop varieties are contracted by major breweries prior to harvest, at a set price.
4. The original pilsner created in 1842 came from Plzensky Prazd—which translates to—the Original Spring of Pilsen.



***DRAUGHTER and NATIONAL CLUB ONLY COMPETITION***—COC is kickin' it into the new year, so keep on brewing Draughters.

The Trail Boss and Editor continued their head-to-head battle in the last local Club Only Competition (COC). The two of them have been dueling back and forth for COC victory the past three events in a row. The local Draughter CoC was conducted on November 20th at Stan Babb's house for Belgian Strong Ales. Mike and Gary each had two beers entered, Mike with a Tripel and Golden Strong, and Gary with a Golden and Dark Strong. Once again, Mike edged out Gary by the narrowest of margins, and sent the winning beer to the Nationals. The Dunedin Brewers of Florida judged entries in early December and Mike scored very well, but didn't place in the top 3 of the Nationals. The final results of the Draughter CoC are:

1st Place—Mike Divilio's Golden Strong Ale

2nd Place—Gary Shellman's Dark Strong Ale

3rd Place—Gary Shellman's Golden Strong Ale

COC event information can be found at: <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2009-2010-competition-year>. The next three COCs will be:

The Session Challenge—English Brown Ales—BJCP Category 11—to be judged in early February 2010

American Ales—BJCP Category 10—to be judged in late March 2010

Extract Beers—BJCP Categories 1-23 (50% extract use required)—to be judged in late April 2010

The specific information on each of the styles and substyles for these Categories 18 can be found on the web at <http://www.bjcp.org>. Get your brew hats on Draughters!

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## We're on the web—[www.draughters.com](http://www.draughters.com)

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