



The Brewer's League Journal



Volume 6, Issue 8

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**Got
Beer?**

Founder of GEBL To Speak

By: S. Albright

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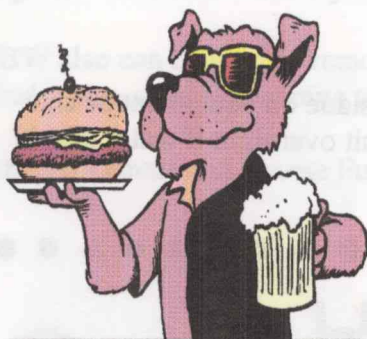
John Hartline, the founder of our Greater Everett Brewer's League will speak at the upcoming August meeting.

John will speak on the history of the club and will try to put together some visuals to go along with it.

Not only did John start the club, he and his wife Anne published the club newsletter for quite some time. When John and Anne were publishing the newsletter, it won the AHA best club newsletter award.

John is a well accomplished homebrewer and has served as a brewing mentor to many, including myself. I may not have taken the big step into all grain brewing if were not for John's brewing knowledge and helpfulness. The fact that he brewed great beer may have had a little something to do with it also.

Try to attend the next meeting to learn the history of your club.



THE NEXT MEETING WILL BE August 9 at The Flying Pig

Tasting Part 5 – Off Flavors and Beer Faults continued

By Lori Brown, BJCP Judge



Last month we started covering some of the common off-flavors encountered in home-brewed beer. This month we continue on with the topic.

Dimethyl sulfide (DMS) (die-meh'thil suhl-fied)

Sulfur-based compound described as cooked vegetables or specifically cooked corn. This is usually the sign of an infected beer. Cool the hot wort as quickly as possible to pitching temperatures. As with any kind of infection, check your sanitation methods throughout your entire beer making process. Bottling buckets with spigots are notorious for harboring spoilage organisms.

Estery

Fruity flavor and aroma. This is usually caused by high fermentation temperatures. Ales fermenting in the low 60's should be low in esters and high if fermented at 70 degrees or more. Lagers should be fermented below 50 degrees. Certain yeast strains accentuate this flavor. Aerating wort with oxygen when pitching yeast reduces esters as well.

Metallic

A harsh taste of metal or iron. Sometimes described as coinlike or bloodlike. Make sure water supply does not contain excessive iron content. Use only stainless steel equipment instead of other metals.

Oxidized

Typical cardboard, papery characteristic of an oxidized or stale beer. Caused by air interacting with the beer at any stage after the yeast is pitched. Careful racking minimizes air contact. Oxygen barrier bottle caps also protect beer for longer storage. Beer that is getting old usually has this problem. Keep beer stored at an even cool temperature to slow the inevitable oxidation process.

Phenolic

Medicinal, plasticlike, or chlorine aroma. Usually caused by chlorine bleach residue on equipment or chlorinated water. Rinse equipment well if using bleach and boil tap water or let it sit overnight if water supply smells of chlorine. Wild yeast or yeast mutation can also cause this problem.



2001

STYLE CALENDAR

2002

August: Open

September: Koelsch/Altbier (Cat. 8)

October: Same Recipe Competition (Celebration Ale clone)

November: Bock (Cat. 14)

December: Strong Belgian (Cat. 18)

January: English and Scottish Strong (Cat. 11)

February: Mead (Cat. 25)



PBW FOR SALE

The club has a small quantity of the brewery cleaner PBW for sale.

PBW is a biodegradable cleaner that works great on hard to remove buildup and stains on all brew ware.

PBW INSTRUCTIONS

Wear gloves while working with PBW and take precautions about splashing it into your eyes.

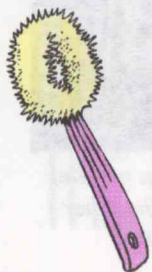
To clean brew kettles and lauter tuns: Use 1 oz per gallon of water for single vessel cleaning. For multiple vessel cleaning, use 1.5 oz per gallon of water. Soak in solution for 25 or 35 minutes, at 100 degrees to 160 degrees. Rinse immediately with water at the same temperature as the wash water.

To clean fermentors and kegs: Use 3/4 oz per gallon of water for 25 or 35 minutes at 100 degrees to 160 degrees. Rinse immediately as above.

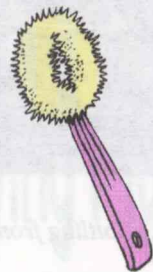
PBW also can be used to remove stains from household plates, plastic or glass and baked on grime of any kind. Also good for running through dishwashers to remove stains.

Contact Dennis and Louise Fugier to obtain the club PBW. The cost is around \$3.50 per lb.

HELPFUL HINT!



Use a toilet bowl brush (new of course) to clean your kegs.





Berkshire Brewing Company

By S. Albright

Last year, Gary A. and I and a couple of friends were treated to a private brewery tour of the Berkshire Brewing Company. We found our way to the brewery located in the foothills of the Berkshire Mountains in South Deerfield, MA (western part of the state).

We walked in the door of the brewery and located our contact, who was Gary, one of the owners of the brewery. Gary acted kind of cold and seemed to be bothered by our presence at first, but when he found out that we knew something about brewing and that I would do an article on the brewery for the GEBL newsletter, he opened up and we were treated to a more than gracious tour of the brewery.

Our first stop on the tour was their commercial bottling line. The bottlers were bottling beer which flowed from kegs through a jockey box and into 22 oz. bottles. The bottles were then capped by a capping machine. At this point, we were treated to our first sample of the beer that was being bottled. It was a very good IPA. Gary told us the history of the brewery and gave us the grand tour. At the time, Berkshire was expanding operations and we were also shown the new equipment that was to be installed.

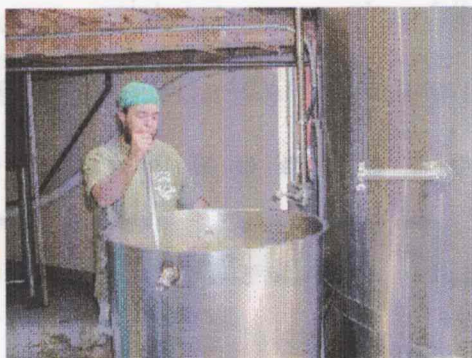
After the tour, we went to the lunch room. We were treated to more samples there. I am not a fruit beer drinker, but I had the best fruit beer that I have ever had there. It was a raspberry IPA. The fresh raspberry flavor was outstanding. We were later told that a raspberry for beer deal was made with a local farmer. The deal made it possible to use 3 pounds of berries per 1 gallon of beer. There was also a very good coffee porter on tap.

When it was time to leave, co-owner Gary motioned to me to come with him. We went into a walk-in-cooler where he proceeded to pull out different 22 oz. bottles for us to take home to sample. All of the styles were very good.

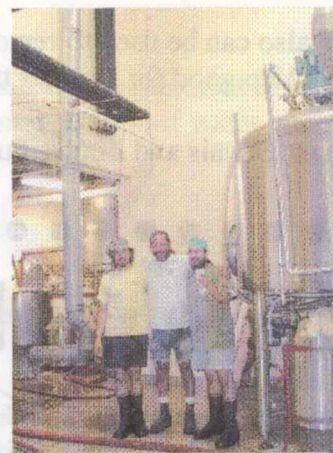
So if you are ever in Massachusetts, look for Berkshire Brewing Company beer and you will not be disappointed.



Bottling from the keg!



Working at the hop back



*Co-owner Gary (in middle)
and a couple of the other
Berkshire boys*