



The Brewer's League Journal



Volume 6, Issue 7

July 2001



Same Recipe Competition

By: S. Albright

Inside this issue:

How to Taste Beer	2
Style Calendar	3
Brewery Review	3
Same Recipe cont.	4
Free bottles	4

The same recipe competition is back by popular demand. This years' recipe will be a clone of Sierra Nevada's Celebration Ale. I formulated the recipe using the clone recipe from the book Beer Captured and the Sierra Nevada Internet site. The information from both of these sources is very similar and the ingredients the same.



Hey old timers, remember me?

The competition will be judged by qualified (we hope anyway) beer judges. Last year Tom Munoz and Alan Hord (both very qualified) judged the Red Hook same recipe contest. Everyone in attendance will taste the beer at the same time that the

judges do and score the beer as usual. Club members will judge using club scoring sheets and the judges will use AHA scoring sheets. After the judges are finished scoring a beer, they will comment on that beer before the next beer is sampled. You will learn if the beer fits into the AHA style guidelines for the particular style and if the beer has an off taste, you will learn what the off taste is described as and its' probable cause.

The competition will be broken down into an extract and an all grain category. Each category will

Continued on back page



THE NEXT MEETING WILL BE July 12 at The Flying Pig

Tasting Part-4 Off Flavors and Beer Faults

by: BCJP judge Lori Brown

At this point in the tasting series I would like to go through some of the commonly found off-flavors in homebrewed beer. There are too many off-flavors to discuss them all in the newsletter, but over the next few months I will go through the most common problems encountered and what causes them, so you know how to avoid them next time. Most books on homebrewing have extensive sections devoted to off-flavors and troubleshooting if you want to find more in-depth information.

Acetaldehyde (ae-see-tael'-duh-hayd)

The distinct flavor of fresh green apples. Acetaldehyde is a normal by-product of fermentation. Levels rise during the early stages of fermentation, and then decrease as it is converted into ethanol. Beers that do not properly ferment to completion can still have high levels of acetaldehyde. Pitch plenty of healthy yeast and do not rack to secondary too soon.

Alcoholic

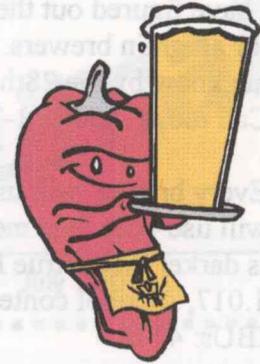
The warming sensation felt in the mouth and throat. This is desirable in some styles. This is typically caused by fermenting at temperatures that are too high for the yeast strain you are using. It can also be caused by transferring too much trub into the fermenter. Rack the wort into the fermentation vessel carefully in order to leave the cold break behind and watch the actual temperature of your fermenting wort carefully. Also keep your original gravity in line with the style. Too many fermentable sugars lead to beers with a higher alcohol content.

Astringent

Described as puckering on the sides of the tongue. Caused by over crushing or over stirring the mash, boiling your grain instead of just steeping grain in lower temperature water, using too hot of sparge water (over 168-170 degrees), or having too high of a mash or sparge pH (5.3 is optimal). Astringency can also be the symptom of a lactic acid bacterial infection. Keep up good sanitation procedures.

Diacetyl (die-ae'suh-tel)

A buttery or butterscotch flavor caused by pitching the yeast at too high of a temperature, fermenting at too high of a temperature, or racking off the yeast too soon. Certain yeast strains also accentuate this characteristic. Close control of fermentation temperatures and utilizing a diacetyl rest will minimize this characteristic. Again, this can also be a symptom of an infection.

July: Spice/Herb/Vegetable (Cat. 22)**January: English and Scottish Strong (Cat. 11)****August: Open****February: Mead (Cat. 25)****September: Koelsch/Altbier (Cat. 8)****October: Same Recipe Competition (Celebration Ale clone)****November: Bock (Cat. 14)****December: Strong Belgian (Cat. 18)**

Better Now than Never

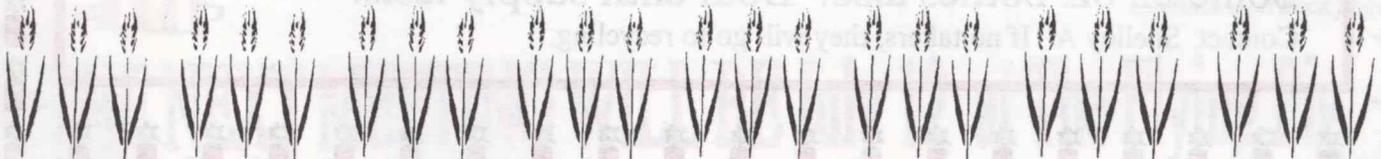
By Valerie Oliver

During our last stay with Scot's dad in Ft. Bragg, CA we had an opportunity to visit the **North Coast Brewing Company's Taproom and Grill** (www.ncoast-brewing.com). The **brewery** has won numerous awards for their beers and has been included in Beverage Testing Institute's "Top Ten Breweries of the World" list. We have been to Ft. Bragg several times in the last few years and even have made it to the brewery a couple of times, but never at the right time for the tour. This time Scot and I were able to sneak away during Emily's nap to have lunch at the taproom. Unfortunately, we only had a short time to enjoy all that they had to offer.

They put *forward* the normal lunch fare, but with flavors that make them special. Most lunch entrees were in the \$6 to \$10 range. I had a cup of the Route 66 Chili. This chili has a great spicy taste and is unusual in that it has no beans, but large cubes of pork. My cup was overflowing with four of these chunks of pork. That would be the only downside to this chili, as the cubes are much larger than bite-size and thus hard to handle. I also had their lunch 'Special', a grilled turkey and bacon sandwich, which was very good and it had a generous serving of meats as well. Scot had the Nachos. It had an unusual black bean guacamole buried deep, like a treasure, definitely worth digging for.

The taproom had the brewery's dozen or so beers available. Scot had the Red Seal Ale. An ale he was not overly impressed with. I remember getting a six-pack of this many years ago and not being overly impressed then either, but I'm not excited about reds in general. I had the PranQster Belgian Style Golden Ale. This beer is in the family of Belgian ales that I currently adore; light, fruity and complex. But not light in the alcohol department at 6.9%, thus a 10-ounce serving.

Now that we have had a chance to try some of their delightful offerings I am sure we will plan another visit to the Taproom and Grill on our next visit to Ft. Bragg. And maybe even make it to the brewery tour.



be judged separately.

I have figured out the kit prices based on 5-gallon batches for extract brewers and 10-gallon batches for all grain brewers. I am special ordering Wyeast American Ale Yeast for the competition. Let me know by the 28th of July if you want a Celebration kit, so that I can special order the yeast. Call me at: 360-691-7042, or e-mail: smalbright@juno.com

Every brewer will use the same ingredients and quantities of those ingredients per category. You will use your own method to brew. This beer is best described as an IPA style, although the color is darker than a true IPA. Here are the stats for the beer: Original Gravity: 1.068, Ending Gravity: 1.017, Alcohol content 6.6%, Color (srm) for all grain: 20.7, Color (srm) for extract: 19.4, Hop IBUs: 47.0

ALL GRAIN VERSION

10 gal.

Grain

22lbs. Gambrinus 2-row pale

2 lbs. Cara-Pils

1.75 lbs. Crystal 80

Hops

2.1 oz. Chinook-60 min.

1.3 oz. Centennial -30 min.

1 oz. Cascade -5 min.

1 oz. Cascade -0 min.

1 oz. Cascade -dry hop

.5 oz. Per 5 gal.

1 oz. Centennial-dry hop

.5 oz. Per 5 gal.

2 teas. Gypsum in with mash

2 teas. Irish Moss last 30 min.

2 packs Wyeast American Ale yeast

Cost: \$21.00 Can do 5 gal batch for \$10.50

EXTRACT VERSION

5 gal.

8 lbs. Alexander's pale extract

1 lb. Crystal 80

.75 lbs. Cara-Pils

Hops

.8 oz. Chinook- 60 min.

.5 oz. Centennial -30 min.

.5 oz. Cascade-5 min.

.5 oz. Cascade-0 min.

1 teas. Irish Moss last 30 min.

1 pack Wyeast American Ale yeast

Cost: \$16.00



Free: 12 oz. brown bottles, all labels off and clean

Some 22 oz. bottles also. Both until supply lasts.

Contact: Shelley A. If no takers, they will go to recycling.