



The Brewer's League Journal



Volume 6, Issue 6

June 2001

**Happy
Summer!**

Bert shows up for GEBL brew day

Information provided by Bert's Buddy

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National Homebrew Day was 5 May (Cinco de Mayo).

Jim Jensen hosted the festivities at his house.

Jim Jensen and Shelley Albright

brewed 12 gallons of American Pale Ale on Jim's Abberant Ale Works brewery.

Howard Holcomb and Erik Holcomb brewed 5 gallons of barley wine, and then

did a second running to brew a golden ale on their tail gate brewery. Dennis and

Louise (notice the spelling is Louise, not Lois) Fugier brewed 12 gallons of Oatmeal

Stout. Fred Farris brewed 5 gallons of Brown Ale.

Total of 5 batches for 39 gallons of beer brewed!

Jason brought 3 gallons of fresh

Diamond Knot ale yeast which had all of the brews actively fermenting before the sun went down. Additionally, Jason brought 5 gallons of his Vienna Lager as well as a

growler of his Barely Wine, Shelley and Fred each brought 5 gallons of Oatmeal Stout, and Jim Jensen opened up his taps to everyone. Pizzas from Alfie's was supplied by the club. All were given morale support by Ann Jensen, Tom Namowicz,



Gary Albright, and Jason Savage. Fortunately, we brewed more than we drank.

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THE NEXT MEETING WILL BE June 14 at The Flying Pig

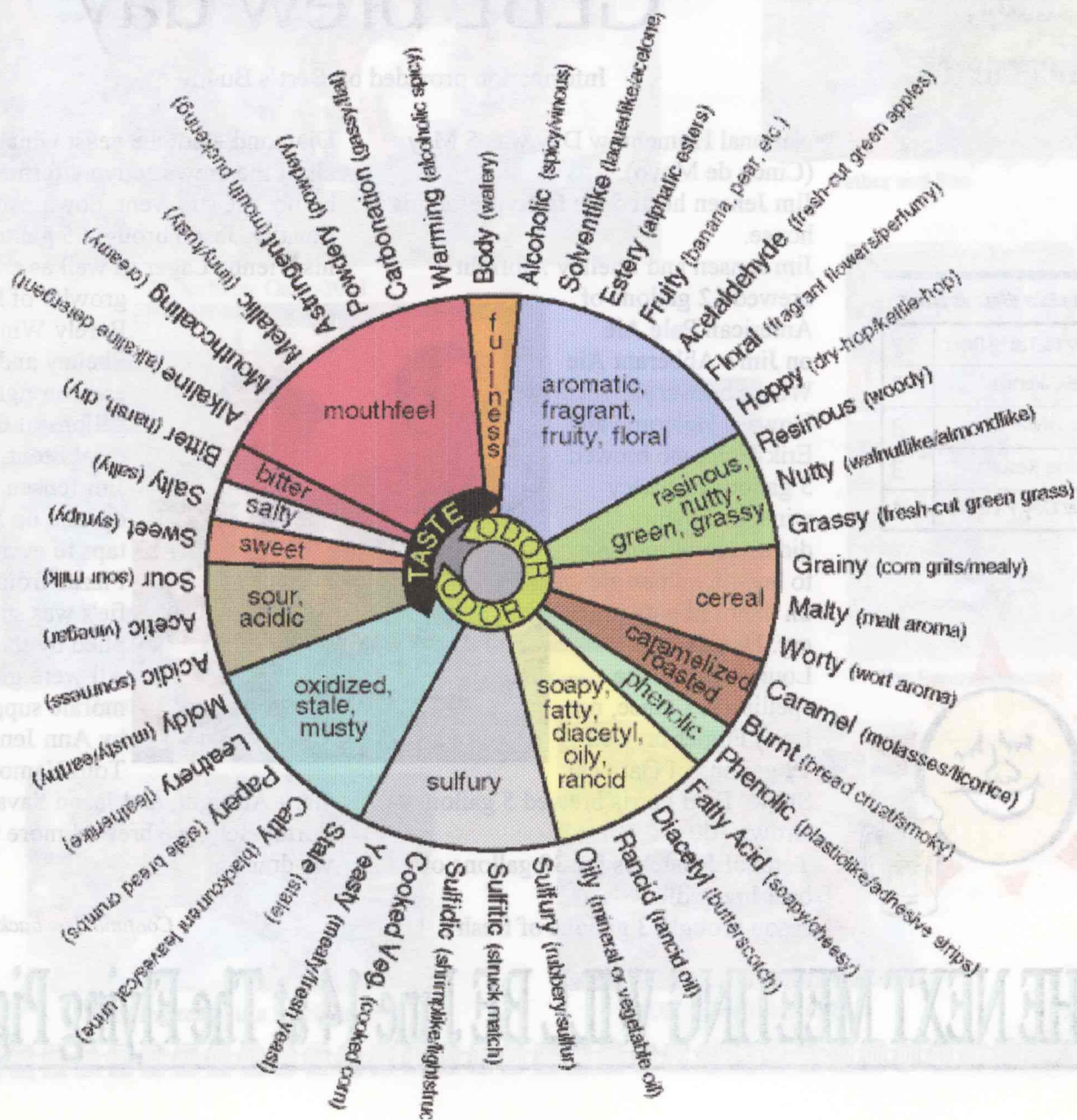
Tasting Part-3 Beer Flavor Wheel

by: BCJP judge Lori Brown

Here is the Beer Flavor Wheel copyrighted by the American Society of Brewing Chemists. This format dates back to the 1970's as an attempt to standardize the descriptive terms used in flavor analysis.

The flavor wheel divides the flavor characteristics into 14 groups. Some of these groups are broken down into even more sub-classes. These terms are consistent throughout the US and Europe and do not contain subjective terms such as good and bad. The flavor wheel defines 46 first tier terms and 76 specific second tier terms. A trained taster should be able to identify about 100 of these flavors. About half of these are commonly found to some degree in beer and the remainder are used to describe flavors in defective beers or specialty beers.

Everyone differs in their threshold to detect different flavors. Practice can help develop your awareness of the various flavors involved in beer. Here comes the fun part - practice, practice, practice. Sit down with a homebrew or commercial beer and taste it while looking at this chart. Remember to keep in mind all of the aspect discussed last month. Can you start to use these words to describe what you are tasting? As you learn to communicate this way, you are giving yourself the vocabulary to explain your impressions to other beer enthusiasts. Warning! You may find yourself telling your buddies about this intensely roasted, malty, Barleywine, that had incredible floral Cascade hop aromas in the nose and warming alcoholic body that balanced the bitterness impeccably. My mouth starts watering just writing about it.



2001

STYLE CALENDAR

2002

June: American Lager (Cat. 1)

January: English and Scottish Strong (Cat. 11)

July: Spice/Herb/Vegetable (Cat. 22)

February: Mead (Cat. 25)

August: Open

September: Koelsch/Altbier (Cat. 8)

October: Same Recipe Competition (Celebration Ale clone)

November: Bock (Cat. 14)

December: Strong Belgian (Cat. 18)



Style of the month trivia

By: James Stockard

Which company exemplifies the American Lager Style?

- a. Budweiser
- b. Miller
- c. Coors
- d. Sam Adams

(answer a. Budweiser)

What year was the first lager beer brewed in America?

- a. 1873
- b. 1840
- c. 1920

(answer b. 1840)

There are one of two key ingredients that are needed to produce American lager. What are they?

- a. Corn or rice
- b. Low bittering hops or soybean
- c. Small amount of hops or pumpkin seeds
- d. Chicken feet or hemp seeds

(answer a. corn or rice)

Name at least one characteristic of American Lagers.

answer:

- * Little to no hop aroma
- * Very pale straw to a pale gold color
- * Low hop bitterness. Maybe medium hop bitterness
- * High levels of carbonation
- * Light body from use of adjuncts

Bonus:

What two famous cities, known for good beer, in Czechoslovakia have american lagers named after them?

(answer: Budweiser and Michelob)

April Tasting Results- Oatmeal Stout

Fred wins for May with an average of 35.18

Close behind is Shelley with an avg. of 34.18

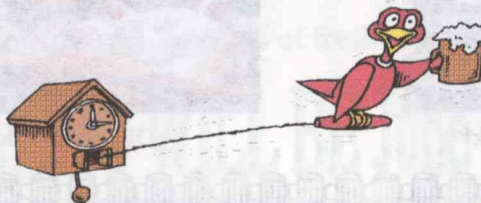
The commercial beer scored 29.18 avg.

May Tasting Results-American Pale Ale

Deschutes Mirror Pond Pale-37.53

Fred Farris (again)- IPA -31.88

Shelley Albright- Pale-30.16



Here's the list of participants that I submitted to the AHA:

Jim Jensen - Big Brew Site Director and Host, Ann Jensen - Site Director Hostess (with the mostest), Shelley Albright (aka Ingrid Brewmore) - GEBL Brewer of the Year, Gary Albright - Ingrid's faithful companion and assistant, Fred Farris - Big Brew coordinator and GEBL secretary, Tom Namowicz - GEBL Transportation coordinator, Jason Savage - GEBL purveyor of good cheer, Howard Holcomb - GEBL President's Dad, Erik Holcomb - GEBL President, Dennis Fugier - GEBL Treasurer and Louise Fugier - Membership Coordinator



The Brew Gang-2001



Father and Son



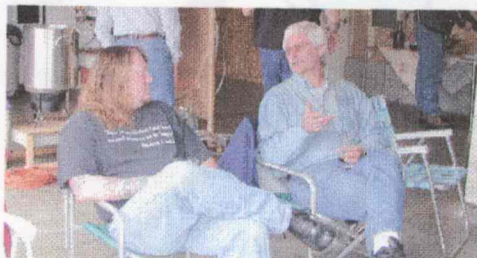
Dennis F.



Mt. Hops



The Entertainment



Brewing really is a lot of work!



DK Yeast Takes Off