



The Brewer's League Journal



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Election Time

Yea baby, it's election time again!

Come to the upcoming meeting and cast your vote for the GEBLs that you think will best serve the club's needs.

The candidates up to this point are:

President/Vice President- Fred Farris, Val Oliver

Secretary- Bob Winchell, Shelley Albright, Eric Wilson

Treasurer- Dennis Fugier, Eric Wilson, Julie Wilson

Membership Coordinator- Will Fredin, Louise Fugier, Scot Oliver

Librarian- Shane Mields, Jason Savage, Eric Wilson, Bob Winchell, Lori Brown

Newsletter Editor- Fred Farris, Val Oliver

Additional nominations will take place at the upcoming meeting before the elections.

Next GEBL meeting will be Thursday, December 12 at The Flying Pig, 7:00PM

Fred's Lounge

By Linda Fredin

It's back to school, and time for a dissertation of "my summer vacation". Will and I traveled to Georgia and back at the beginning of summer. Along the way we stopped in at brewpubs and enjoyed tasting our way across America. But the most fun we had was at Fred's Lounge in Mamou, Louisiana. Not known for more than a 10 oz. mass-marketed Miller or Bud, this place was still a must visit for anyone.

The fun begins on Saturday at 8:00 A.M. when the doors open to a small bar with about 10 bar stools, a few booths, and a dance floor with room for a band. A few people begin spilling in and taking seats at the bar. We walked in, ordered a Bloody Mary, and began talking with the gentlemen beside us. Soon we were best friends and began ordering 10 oz cans of Miller in rounds.

At 9:30 Fred's broadcasts a radio show from the bar. The music is authentic Cajun Country, and the bands are amazing. Like many places, Louisiana has witnessed a lot of family traditions fall to the wayside as the younger generation chooses to work with computers instead of mastering the family trade. But at Fred's the family tradition of playing music continues. The accordion player was 19 years old and fabulous. The lyrics were all French, and even the broadcaster spoke in both English and French. Louisiana's rich and unique culture was alive and well. Not surprisingly, Fred's and the music are world famous. Foreigners frequently enjoy Fred's and the day we were there, some folks from New Zealand were there too.

When the music started, the eclectic crowd had grown to standing room only. There was a group of school teachers to our left (who thought Will was the cat's meow), our older gentlemen friends to our right, the Angry Pelican biker club was by the door, and the only folks not drinking were near them holding their oxygen tanks. Everyone was laughing, dancing, and visiting with anyone somewhat close to them. By the end of the day, Will and I had job offers, addresses of folks who would love to have us visit, souvenirs bought for us, and one of the bar tenders said, "Visitors usually don't last as long as you did!" as he handed us a bumper sticker.

Annie Sue, the gal that owns Fred's, is 86 years old and she works the bar too. She can out dance some of the younger crowd, and she is quite the firecracker. Aside from beer, Fred's sells half-pint bottles of hot damn like it was going out of style. Annie Sue has a leg holster for her own bottle. When you order a bottle from her, she cracks the seal, takes a swig, yells "Hot Damn", slams her fist on the counter, and then hands you the bottle. She will even autograph it if you like. She led us on a Mardi Gras parade through the bar, outside, around the building, and then back in again. When the accordion plays, she grabs the printed one on her shirt in a very sexual manner and plays along. She has got to be the biggest hoot around!

By 2:00 P.M. the music at Fred's is over and the crowd leaves to the neighboring bar that just opened. It then continues at 5:00 P.M. to another bar and goes all night. Will and I went out to eat with the school teachers instead of the next bar. Our bodies needed food since Fred's sells only small bags of peanuts and possibly some pickled eggs or pigs feet, your normal bar food.

Though Louisiana doesn't offer much for beer since Hurricanes and smoothies are the prominent drink, Fred's has culture, atmosphere, and cold beer (you can even order it with a cup of ice!). If you are ever in need of a friend, or you're anywhere near Louisiana, Fred's is a must.

HELPFUL HINT

By [() Jack ()]



Giving a bottle a circular spin when emptying sanitizer (or whatever) during preparation for bottling cuts the drain time in half. Try it. Let one go "glug-glug-glug" and create a circular rotation in the other. Prepare to wait on the "glugger". Works with carboys as well, but they can be hard to handle. Instead, use your racking cane to introduce air. Place your thumb over the short end, insert into the carboy (long end of the cane, not your thumb) either before or after tipping, when flow starts remove your thumb and allow free flow to the air space.



Queen of Beer Competition Summary

By Lori Brown

The Haze Club of Sacramento, California recently hosted the 5th Queen of Beer Competition (QOB). This homebrew competition was only open to female brewers. It is a unique concept for a competition, and one I wanted to publicize. While I don't usually promote events that exclude people from entering, I still think this competition provides an interesting way for female brewers to know there are other women homebrewers out there who share in the enjoyment of the hobby. (Similarly, the AHA has club-only competitions to foster awareness and promote homebrewing clubs.)

As you can see throughout the homebrewing community, homebrewing draws many more male brewers than female brewers. No one really knows why, it just seems to be the way it goes. Several hundred years ago, it was the women who brewed most of the beer for home consumption. It was just another part of the many household chores. That has changed over the years. Please encourage your female friends to try brewing with you. Also, watch www.hazeclub.org for the next QOB competition.

This year QOB drew 88 entries from all over the United States. That was very impressive to me considering our four major northwest competitions (open to all brewers) typically only draw about 75-150 entries. The Best-of-Show winner of the competition was Antonette Hodges of Carlsbad, California.

"I've been brewing for over 8 years, the last 3 as an all grain brewer. I started brewing because I wanted to make fresh-tasting export styles of beer. I've been seriously competing for about 4 years, and I've won first place awards in both the 2001 CA State HB Competition and the first round of the 2002 AHA Nationals as well as various local competitions. I received a Silver medal in the 2001 AHA Nationals in the IPA category. I'm the vice president of QUAFF (Quality Ale Fermentation Fraternity), the 2001 and 2002 CA State Champions and the AHA National Club of the Year. I'm a National ranked BJCP judge and I actively judge in Southern California. I work at the San Diego County District Attorney's Office as a real estate attorney in the Real Estate Fraud program (it pays for the brewing supplies.) I completed the Siebel Institute of Brewing Short Course on brewing last year on the Lallemand Scholarship, but I'm not ready to give up my day job of chasing white collar criminals and become a full time brewer anytime soon".

Here is her Best-of-Show Kolsch recipe:



Kolsch
5 gallon all grain

8.0 lbs DWC Pilsner Malt
1.0 lb Weyermann German Wheat Malt
½ oz Czech Saaz pellet, 2.8% AA, first wort hopped
¾ oz Hallertauer pellet, 5.00% AA, 60 min
½ oz Czech Saaz pellet, 2.8% AA, 2 min.
White Labs WLP 029 German Ale/Kolsch Yeast- 800 ml starter on stir plate
OG 1.048 26.5 IBU
FG 1.012 3.3 SRM

Multi step mash:

Beta glucan rest: 117 ° F for 10 min

Beta amylase rest: 143 ° F for 30 min

Alpha amylase rest: 159°F for 10 min

Mash out: 168°F for 15 min

Primary fermentation at 63°F for 13 days

Secondary fermentation at 38°F for 7 months (kegged)

Forced carbonation, counter pressure bottled.



Hoppy Holidays



Style Calendar - 2002 and Beyond

December - Winter Beers (Any Big Beers)

January 2003 - Strong Belgian Ales (Cat. 18)

February 2003 - Open Lagers (Cat. 1, 2, 9, 13, 14)



AHA Club Only Competition Schedule

November/December - Fruit and Spice Beer (Cat. 21 and 22)

January/February 2003 - Bitter and English Pale Ales (Cat. 4)

March /April 2003 - Brown Ale (Cat. 10)

May 2003 - English and Scottish Strong (Cat. 11)

August 2003 - European Pale Lagers (Cat. 2)



For Sale

Jim Jensen is selling his brewing system. Lots of great stainless, pump, chiller, etc. \$1700.00. A great deal.

Also, Bob Dokka still has kegs and 5 Gallon carboys for sale. Make him an offer

What's coming up

December GEBL officer elections, White elephant gift exchange

Every Tuesday Cask night at Fred's Rivertown Ale House To check the style of the night Go to: cask-club.com

2nd Tuesday of each month CBG meeting at Mountain Homebrew and Wine Supply shop

Beer Library...

Contact Librarian **Shane Mields** at horneybrew@aol.com if you would like a library book from the GEBL collection



White Elephant Gift Exchange

The annual white elephant gift exchange will take place at the next meeting.

Bring a white elephant gift or a beer related gift costing no more then \$10.00.

If you bring a gift, you get a gift.

