



# THE BREWER'S LEAGUE JOURNAL

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February 2002

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## Rande Reed's Notes from the January Meeting

(Text taken from Rande's Outline:)

### Recipe Formulation:

- Concept-style-substyle-customize to taste (mine/consumers)
- Knowledge of style, variations within classic example
- Knowledge of raw materials-what to expect from a given malt/hop type
- Familiarity with yeast types. Attenuation. ester production/flocculation/ability to reduce/eliminate
- Water-classic styles deserve classic ion profiles. Refer to Greg Noonan's "Brewing Lager Beer" for concise guide. Stress importance of chloride vs sulfate effect on hops, calcium for yeast vitality as well as mash acidification. Mash pH in proper range 5.2-5.35. Temp compensating pH meter essential, strips are not accurate enough even in narrow range.
- How to become familiar with a new malt or hop-Base malt. Perform pilot batch using 100% of grist as base malt. Using moderate starting gravity I.e. 1.048-50 do 3 mashes -1. High final attenuation 1.018 2. Med. Attenuation 1.014 3. Low attenuation 1.010. Keep hops low, using only a bittering charge for ~15 IBU. Taste and compare final beers, making notes on malt character.
- New specialty malt-Crush one lb. Of the malt, steep in 1 gal 155F water for 1/2 hour, remove husks & solids, cool and sample, noting aroma and flavor. Measure extract.
- To evaluate new malt in finished beer, use 25% specialty 75% base malt (for paler types such as Munich, Vienna, Crystal). Perform the same 3 mashes as above. If evaluating darker malts, use 10-15%.
- Evaluating new hop variety-to determine character make a mash with 100% base malt. Use only the chosen hop type, in 3 additions: 60 min, 10 min, 0 min. Keep bittering charge low around 15-18 IBU's. Keep the last two additions somewhat high. Use the three mashes with differing AE to evaluate hop flavor/aroma.

(Continued on page 2)



**Attention! Next GEBL meeting will be on the FIRST Thursday of the month at 7 PM February 7th Downstairs at The Flying Pig**

**(Rande Reed's notes continued from page 1)****Recipe Formulation: (Pale Ale for this example)**

- |                                  |                                       |     |
|----------------------------------|---------------------------------------|-----|
| 1. Choose malts. Assign % values | Marris Otter Pale Ale                 | 80% |
|                                  | Light Munich Malt                     | 15% |
|                                  | Crystal 40                            | 5%  |
| 2. Calculate finished beer color | Insert your favorite calculation here |     |
| 3. Choose water treatment        | Greg Noonan's or ?                    |     |
| 4. Choose OG and AE              | OG 1.046                              |     |
|                                  | AE 1.012                              |     |

Choose mash conversion temp appropriate for malts and yeast (see #8)

- |                            |             |
|----------------------------|-------------|
| 5. Calculate potential ABV | 46-12=34    |
|                            | 34/7.5=4.5% |

Adjust OG and/or AE if expected ABV is too high/low. Keep in mind how body/mouthfeel is affected. Also how it will affect hop character.

- |                            |                                                                                                                   |
|----------------------------|-------------------------------------------------------------------------------------------------------------------|
| 6. Choose hop type/types   | UK Fuggie (bittering)                                                                                             |
|                            | UK First Gold (flavor/aroma)                                                                                      |
| 7. Calculate desired IBU's | Insert your favorite formula here                                                                                 |
| 8. Choose yeast            | Your choice based on experience/reputation/etc. build up a good starter or preferably have a viable fresh slurry. |

(Due to the vast information presented during Rande's talk, Part II will appear in the March issue.)

**Fred Farris also took a few key notes from Rande's talk:**

- PH 5.2 to 5.35 are ideal in the mash
- Calcium Chloride and Calcium Sulfate can be used to lower PH.
- Calcium Carbonate to raise PH.
- Rande suggested that the club consider the purchase of a PH meter..
- Good reference on water chemistry is Greg Noonan's New Brewing Lager Beer: The Most Comprehensive Book for Home and Microbrewers. (We have this book in the GEBL library)
- During his discussion, Rande referred repeatedly to Apparent Extract or AE. Apparent extract is the same thing as Terminal Gravity or TG. This is driven in part by the mash conversion temperature. A higher mash temperature will result in a dryer beer.
- Though Rande is an Anglophile and admires English beers, he predominately uses the four C hops at Snoqualmie Falls; Chinook, Cascade, Columbus, and Centennial.

**Tips for for homebrewers:**

- Need to pitch enough yeast. Better to overpitch than underpitch. Should see activity in the brew within four hours of pitching. Also, aerate your wort as much as possible.
- Snoqualmie Falls uses Nottingham Yeast from Danstar. The Nottingham strain was selected for its highly flocculant (precipitating) and relatively full attenuation (transforming sugar into alcohol) properties. It produces low concentrations of fruity and estery aromas and has been described as neutral for an ale yeast, allowing the full natural flavor of malt to develop. Good tolerance to low fermentation temperatures, 14°C (57°F), allow this strain to brew lager-style beer. Recommended 14° to 21°C (57° to 70°F) fermentation temperature range.  
<http://www.lallemand.com/danstar-lalvin/nottingham.html>
- When tweaking a recipe, just change one thing at a time rather than trying to make multiple changes.

## Style Calendar - 2002 and Beyond

January - English and Scottish Strong Ales (Cat. 11)

February - Mead and Cider (Cat. 25 and 26)

March - Porter (Cat. 15)

April - Brown Ales (Cat. 10)

May - Bitter and English Pale Ales (Cat. 4)

June - American Pale Ales (Cat. 6)

July - Open (Bring what you have...)

August - IPA (Cat. 7)

September - Stout (Cat. 16)

October - GEBL Same Recipe Competition

November - English and Scottish Strong (Cat. 11)

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

March 2002 - Porter (Cat. 15)

May 2002 - IPA (Cat. 7)

August 2002 - American Lager (Cat. 1)

September/October - Strong Belgian Ales (Cat. 18)

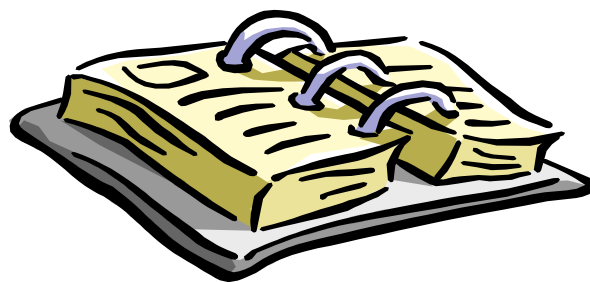
November/December - Fruit and Spice Beer (Cat. 21 and 22)

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)



## UPCOMING EVENTS

### Febraury 2002

**February 7th** GEBL meeting  
Sky River Meadery to talk to the club about mead making.

Also remember to bring your GEBL dues checks if you have not already done so (\$30 single, \$45 family)

**February 23rd** Elysian Winter Beer Festival. One day event with sampler trays of a great assortment of winter beers.

### March 2002

**March 9th** Cascade Brewers Guild Cascadia Cup Homebrew Competition See [cascadebrewersguild.org](http://cascadebrewersguild.org) for online entry registration and drop off points. You can also bring your entries to the February 7th GEBL meeting. Talk to Lori Brown.

**March 14th** GEBL Meeting  
[Arlen Harris](#) of LaConner Brewing Company to speak at meeting.

If you know of a local beer related event that is not on this calendar, please let the editors know and we will make sure it gets promoted to our members.

## James' Journal

### Nov 26th:

I received a letter from Fred Farris telling me that Big Time brewery will be serving their barleywine in December. I'm so excited that I dare not get up from my desk at work. I checked my calendar, "Whew, no meeting today. I just have to remain calm." I looked at the note again to see that it will be December 1st. I'm excited again. A guy asks me if I want to go to the cafeteria with him to get breakfast. I suggested we go a little later, because all the old food should be bought by then and fresh should be served at that time. I think he bought it.

### Nov 27th:

I received a note from a student organization to go to a benefit dinner on December 1st. I accepted the invitation. I asked my girlfriend if she wants to go to the benefit dinner. She says, "No".

### Nov 29th:

Hey, I forgot that Old Wooly, the barleywine, will be unveiled that day. I guess I can skip the unveiling of Old Wooly...Ha ha ha ha ha ha... Maybe I should ask my girlfriend if she wants to sample Old Wooly, since I plan to go to the unveiling and the dinner. Naw, she said, "No".

### Nov 30th:

Girlfriend tells me she would go to the dinner if I made her. I suddenly became afraid that she would ruin my Old Wooly experience, so I told her I wouldn't make her go and she would have to make up her own mind. I think she bought it. I'm safe now. Oh yes, it's Old Wooly EVE!!

### Dec 1st:

It's rainy, windy and a weather advisory is in effect. I can't disappoint the GEBL members who will be there. "I must go attend the Old Wooly" unveiling, then I can go to the dinner. It's raining pretty hard and I can't see past 20ft, but I must go on! I go in, but can't find anyone I recognize. Oh, well more for me. I found a place at the bar near the tap. My four year quest for Old Wooly is finally at an end. It's got a nice small head, deep copper color, mild hop nose. I think it is a northwest barleywine. Yes it has a high hop bitterness compared to the English style. It is a northwest maybe even an American barleywine. Ooh, it has a malty taste to go along with the hops. Is that a smoky taste I am also getting? I see a guy walking in and people are clapping and congratulating him. He must be the brewer. I want to go talk to him, but I don't want to leave my glass of Old Wooly. Besides I'm comfortable here at the bar. Maybe he will stop by. Some guy sits down beside me. He keeps looking at my glass of Old Wooly! I think he is suffering from Old Wooly envy! I order a second glass. Suddenly a lady at the end of the bar yells profanity, because someone is smoking a cigar in the bar. I notice she has a glass of Old Wooly in front of her. I think what she is really saying is she can't handle the Old Wooly. I wonder if I should offer my services? Hey, that guy is still looking at my Old Wooly! Finally they leave. I thought I would have to fight for my Old Wooly. The waitress comes by to clean the area next to mine. She is reaching for my Old Wooly! That was close I protected it from her! I finish my Old Wooly and head out to the dinner down the road. Old Wooly Night.