



The Brewer's League Journal



Volume 9, Issue 1

January 2004

**Resolve To
Brew More**

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**Hoppy
Brew
Year!**



Election Results

President:

Lori Brown

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Dennis Fugier

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Fred Farris

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Bob Winchell

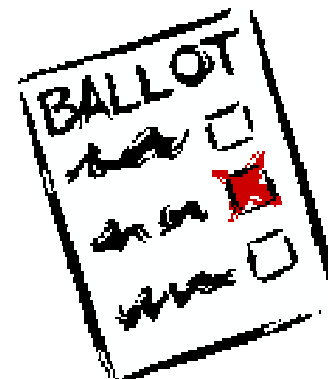
Librarian:

Will Fredin

Newsletter:

**Val Oliver
Shelley Albright**

2004



**THE NEXT MEETING WILL BE JANUARY 8
at THE FLYING PIG 7:00PM
Officer Transition meeting starts at 6:00PM**

2003 European Driving Tour (Part 7)

By: Lori Brown



Dusseldorf - Saturday May 10, 2003

Today we are taking a side trip from Cologne to Dusseldorf for the day. What do you think of when you hear Dusseldorf? Maybe a famous beer style...yes, that's right – ALT Bier!!

Alt is one of my favorite beer styles – malty with lots of bitterness. 40-60 IBU's are typical. The altstadt or old town area of Dusseldorf is an interesting walking city of world famous beers. Not just altbier, but just about everything you can think of. The old town has a staggering number of bars, breweries, and restaurants. You can walk right out of one and find another right next door. (This would be a great city for a pub crawl...how big is that GEBL treasury?)

There are four famous Alt beer breweries in Dusseldorf that define the style: Uerige, Im Fuchschen, Zum Schlüssel in the old town, and Schumacher which is about a mile east of the old town. The town tourist map even labels the four breweries so you can easily find your way. These four breweries have cozy pub settings to sample the beer. Alt is served directly from the wood kegs in small straight-sided glasses similar to Kolsch glasses. They are typically about 0.2 liter glasses.

Our first stop of the day was Im Fuchschen. Having sampled Kolsch beers yesterday, my first alt is a taste explosion of malt and bitterness. This beer is very malty with a lingering bitterness. Wow! This is my kind of beer. Our second stop was Uerige. Here we sat outside the pub at tall walk-up tables. The waiter knows what you came for, and places a glass of Alt before you even have to ask. This beer is slightly less malty and full bodied as Fuchschen, but with the same lingering bitterness. Very balanced when you consider the high IBU's for the style.

Continued on back page

GEBL Chemicals Still Available

2-1 gallon bottles of Star San	\$24.68/bottle
4- 32 oz. bottles of Star San	\$11.58/bottle
7- 1 lb. packages of PBW	\$2.63/lb.

Contact Shelley 360-691-7042



GEBL Shirts Still Available

Contact Shane
425-346-6733

STYLE CALENDAR

2004

January- Open Tasting (bring your best)

February- Mead and Cider

Start thinking about which styles you would like to have on this years style calendar.

Congratulations to Dick Cantwell from Elysian Brewing Company for winning the Great American Beer Festival's large brewpup and brewmaster of the year.

Inaugural Brew Day

By Jeff Dalziel

It has taken me almost a year put all of the pieces together, convincing my lovely wife (and little son) that my hobby is nearly back in control, time and monetarily speaking. She's been extremely patient with this project, and my hobby- as long as it doesn't consume ALL of my spare time. Now that the long and hard part is complete, I won't have to spend as much time (or money) on it, except on brew day. I hope and expect to teach my son how to brew when he's older, and to have fun keeping him and his friends from the beer fridge when they are teenagers! I guess if they at least cleaned all of the bottles they might steal, I might be lenient.

Continued on the next pages



The Big Day

Mick and I are going to christen the system with a tasty Christmas Ale that I affectionately call St. Mick's Xmas Ale. We brewed this malty, chocolaty, spicy brew the day after Thanksgiving last year. I have to say outright that it was a disaster of a brew day. Everything that could have gone wrong, did, thanks to my new friend Murphy. It was during this epiphany that I made my mind up that the next time I brewed at my house, it would be with a system that wasn't cobbled together from fellow brewing friends. The journey began here. I also have to say that this was a fine ale after it was all said and done, full of flavor and spice, and yes, alcohol! I think it was about a 7.1% abv when it was done, although it wasn't perceptible in the nose or flavor.

The morning has finally arrived. As usual, I spent a long time cleaning and sanitizing all of my new equipment. It's a lot more work with this much new stuff. No single kettle to clean any more. The sheer size of all of it makes it that much more fun, even with a full sized washtub in the laundry room. Guess they weren't intended to have GOTT coolers washed in them, or half barrel kegs. Go figure.

The set up went smoothly. Just lots more stuff to get in the right location. The hardest part was remembering which hoses went where. After all that was said and done, it was a matter of getting the recirc/sparge and strike water heated to temperature. I need to get a Y fitting for my single tank of propane, then I could burn concurrently, and waste less time. With the batch being only 5 gallons, it didn't take long to get the water heated up anyways. Now, where's my dad in law?

Mick showed up after a while: COSTCO didn't do him any favors that morning. We proceeded to dough in, and hit the temp right on! Good deal. First thing went well. We then proceeded to try to get the first runnings into the heat exchange coil. This took some doing, with a little wort going to waste on my garage floor. Oh well. It turns out that the nice silicone hose that I bought doesn't stand up to the suction side of the pump, so I had to swap out the braided PVC hose. Just so happened I had a piece to do the trick. Once that was fixed, we started the recirc. It worked pretty darn good! Even my untested manifold did the trick. Had the pump running full out, and never had an issue, or had the mash get stuck. Mashed for a little over an hour, and you could just see the clarity of the wort. That justified all of the time, money, and hassles in my book. The HLT worked just fine for the heat exchanger, although I had to have it a little hotter than the desired mash temperature to get the right temperature into the mash tun. I had some temperature swings of 3° to 4° F while mashing, but it was all at the higher end of the alpha amylase zone, which is where I wanted it to be. It never went above 158° so I was happy. Might have to add an insulation jacket to the mash tun to keep the heat a little more constant. I did notice that my two bi-metal thermometers read the same, but were off by about 4° from the mercury one. Need to adjust them, or just take the delta into account.

Mash out went awesome as well! The heat exchanger can seriously ramp the wort temperature up fairly quickly. It took about 10-15 minutes to go from 156° to 174°, so I could start the sparge. Not bad, as all of the research I did said it would function very well at it! And the best part is, it can't be scorched even with the quick temperature rise.

The sparge didn't go so well. I need to put a valve on the inlet side of the mash tun to control the flow better. Ended up draining it out once, then over filling the next. Still hit my preboil gravity though. I also need to change the location of the sight glass, as having it on the sparge outflow didn't work at all: couldn't get a right reading on the level, so I might have put too much in. Heck, what's one more hole in the HLT, right?

The boil went as well as could be expected. As usual, I managed to boil off too much, losing an extra gallon. Just topped it off, and still hit my gravity. Got about 70% the first go around. I designed for 75% to start, so I'll adjust accordingly, and see if I can get it higher. One major problem I did have was that the kettle refused to drain! Just like last time! Thank god for having the old immersion chiller and an auto-siphon handy! I am totally stumped on why it refuses to drain. I spent a whole hour rebuilding the dip tube and screen so it would fit the kettle, and stay snug against the bottom of the kettle. Murphy just might not like me. Can't say that I like him either right now. Any help would be GREATLY appreciated!

Fermentation with yeast from Tom at FWIB is chugging away at about 68°-70° F. Nice vigorous ferment, a rocky head, and a full blow off bucket are a good sign. Hoping to rack it off by Wednesday or Thursday this week. Going to be pretty green for Christmas, but should be just fine.

Well, the saga ends here, for a while at least. I've included the recipe if you're interested. We rather well like it, and it's our annual winter seasonal.

Prost!



St. Mick's Xmas Ale

75% design, 1072 OG, 40 IBU, 5.5 gallon batch, 90 minute boil

Mash at 156B F until sacchrification complete. Sparge at 168 B -172 B F. Ferment at 66-70, rack to secondary for 7-10 days, then bottle/keg and enjoy!

12# Marris Otter	<u>Hops are all Tettnagener</u>
1 # Carastan 30-37	1 oz at 90 min
1/2# Chocolate	1 oz at 60 min
1/4# Aromatic	1/2 oz at 30 min
1/4# Crystal 80	1/2 oz at 15 min

Spices:

1 stick cinnamon 15 min
 1/2 piece vanilla bean 15 min
 1/4 tsp nutmeg 15 min
 Repeat at 1 minute, without the cinnamon stick.

Driving Tour Continued:

Next up was Zum Schlüssel. This one is less bitter but has a more rounded sweetness. Very easy drinking, almost the “brown ale” of Alt beer. This one is not as red in color as the previous two breweries, but oddly enough it matches the color of the copper ducts in the ceiling of the pub. (Or maybe I am just starting to feel the effects of sampling quickly. We did start at the first place at 11:45 AM. As I look at my watch it is only 12:20!) Time to get some lunch. Again, like Cologne, the waiters add tick-marks to your beer coaster and tally up your bill based on the tick marks they leave each time they replace your empty glass with a full one.

After lunch we left the old town area and walked over to Schumacher. The Alt beer here is not as light as Schlüssel, and even less bitter than the first ones. Again, this is a very balanced easy drinking beer. We stayed at Schumacher a while and soaked in the atmosphere of the local pub. It was much more of a local’s pub than the three other breweries located in the old town. Locals would come in and buy flip-top liter bottles of alt in heavy returnable plastic crates. Much like our plastic milk crates in the U.S., but full of 12 bottles of Alt! I would have preferred to take a crate of beer home as a souvenir, but instead bought a couple of Schumacher glasses.

Based on my afternoon of tasting, I would have to say that Fuchschen and Uerige were my favorites. They were bold assertive examples of the style. But it was also very interesting that the style extends to Schlüssel and Schumacher with a slightly less bitter and less malty version of Alt. I guess these last two would be more of the session alt beers.

Tomorrow we leave Germany and drive into Belgium. If I am reading the map correctly, we can go right past the Trappist brewery of Westmalle on our way to Brugge. I think I will drive the first leg of the trip and turn the car over to my designated driver after Westmalle!



GEBL Tasting Summary

Style: Winter Warmer

Date: 12/11/2003

	Brewer	Brew	Averages					Total
			Aroma	Appearance	Flavor	Mouthfeel	Overall	
HB0	Scott Nordahl	Christmas Amber Ale	8.65	2.18	14.71	3.41	7.29	36.24
HB1	Greg White	IPA	9.17	2.50	14.61	3.78	7.44	37.50
HB2	Jim Brischke	Historic Old Ale	8.18	2.76	14.41	3.53	7.18	36.06
HB3	Fred Farris	BMUS Scotch Ale	8.06	2.17	14.28	3.72	6.67	34.89
HB4	Lori Brown	Imperial IPA	6.94	2.47	12.24	3.12	5.88	30.65
HB5	Shane Mields	Snow Nuts Ale	7.69	2.69	12.19	3.19	5.56	31.31
HB6	Bob Winchell	Bad Barleywine	7.94	2.67	13.89	3.67	7.06	35.22
HB7	Shelley Albright	Barleywine	8.89	2.72	14.89	3.89	7.22	37.61
HB8	Dennis and Louise Fugier	Spiced Winter Ale	9.06	2.76	14.71	3.41	6.94	36.88

Out of: 12 3 20 5 10 50