

☆ High Plains Draughters ☆ Oklahoma City ☆

THE DRAUGHT CARD

April 7, 2003

**Next Meeting: April 18th 7:30-10:30pm at City Arts (west side of Fairgrounds).
Program: Review and assessment of 2003 Bluebonnet with a view towards 2004;
discussions about Dr. White's seminar on yeast.**

The Eyes of Texas Were Upon Us! Draughters Take 4th Place Overall in Bluebonnet



The High Plains Draughters had a fantastic showing at the 17th Annual Bluebonnet in Irving, Texas. In short, we took 3 firsts, 3 seconds, and 3 thirds ... and we won first place in the Room Crawl event! Way to go Draughters!

Let's start with the team effort: the HPD hospitality room on Friday night. The Draughters went all out with their "Passage to India Pale Ale" theme. Those of you who weren't there missed a landmark moment in Bluebonnet history, a totally well-orchestrated theme and culinary effort. Brew Crew Uno's IPA was featured, along with an

Ashburne IPA from the Old Boss. There were so many kegs in the room that we couldn't get them all on line [see box on editorial page]. Running with the theme, a cascade of nautical and Indian decorations were used to set the mood, but the Draughters owe a gigantic thanks to Liz Langthorn and Michal Carson: they really came through, with more carpets and batiks than are found in a typical eastern bazaar! Imagine this: you couldn't even see the floor there were so many oriental carpets in the room.

-- Continued on next page --

And Michal – well, he became the official HPD maharaja with an elegant embroidered coat and a turban!



Bob Rescinito and "Maharaja" Michal Carson

In addition to the winning décor, a sumptuous banquet was organized by Nuri Creager and Bob Rescinito: between Nuri's tandoori and Bob's curry, the room was filled with wonderful aromas that literally drew the party into our room. Elbow to elbow doesn't even begin to describe the situation. When the results of the Room Crawl competition were finally announced, the speaker prefaced the award with the phrase "by an *overwhelming* consensus." Thanks to all who made this team effort work so well.

On Saturday, after an early conference with Dr. Chris White, the founder of the yeast dynasty White Labs, the Draughters got down to their duties as second round judges and stewards. Taking top honors in the "meticulous judging" category was our HPD Ramrod, Tammy Reid. Tammy's flight got a late start, but she was incredibly faithful in performing her duties: when everybody else was already finished with lunch, Tammy was still working away at the score sheets in the judging room! The Draughters then beat a hasty retreat to the "G-Man" for a couple of pints (and, as it turned out, an opportunity to pester Dr. White with a few more questions about yeast biology). Then it was back to the ranch for the main event: the Bluebonnet Awards Ceremony.

As seems to be perennially the case, category after category went by with nothing to show for the Draughters. But then we hit stride big time! First to be called to the podium was the veteran HPD brewster Gloria Solheim; Gloria took a first place in Stout with an

entry called *Midnight Madness* [we've got to hear the story that goes with this one!]. Two categories later, the long awaited moment came for Steve Law: a second place in Belgian Strong for his *Abbey de Loup Dubbel*. Immediately, Gloria's name was called again: she took a third in the style for another Dubbel, her *Dubbel Vision*. Category 19, Belgian and French Ale was up next, with Steve garnering a first place for an *Abbey de Loup Grand Cru* [in case you're wondering, that's "Abbey of the Wolf"]. And sure proof that lightning does strike twice, Steve took another first place in the very next category, Lambic and Sour Ale; his *Wolf's Paw Kriek* finally reached its stride. The next Draughter to take the bow was Charles Wheeler: his *Smokey Brown Ale* took second place in category 23, Smoke-Flavored Beers. Then it was the mead makers turn to show their stuff. Keith Wright took a third place ribbon with an evocatively titled *Poone Tang de Garde* in Traditional Mead and Braggot. Paul Solheim also took a third in Fruit and Vegetable Mead with a high intensity melomel called *Blackberry Black Out*. And to finish off the parade of Draughters, our own School Master, Bob Rescinito headed up to retrieve a second place ribbon in Herb and Spice Mead; Bob's *Peppa Mead* has obviously mellowed to perfection.



Trail Boss, Tim Nagode, welcomes visitors to India [Pale Ales!]

Congratulations to all the HPD winners and thanks to everyone in the club who submitted entries. This year's Bluebonnet was a big success for the Draughters. We've definitely turned a corner here; we're on the verge of creating a new "Red River Rivalry!"

☆ More Bluebonnet Pictures ☆



Charles Wheeler takes a ribbon



Gloria Solheim adds another stein to her growing collection



The Old Boss finally gets some awards



Mark Reimer judging a battery of meads in Second Round



Michal and Nuri in Indian garb



The HPD hospitality room in full swing



St. Andrews amidst a sea of revelers

The Beer Judge Certification Program Where to Begin?

Steve Law, Old Boss & BJCP Judge

Assignment One

Alright, we've sworn our mighty oath: we will live up to our better natures and start studying for the BJCP Exam. How does one get started? First, get yourself a 3 ring binder; you'll need it to keep all the documents in one convenient place. Download a copy of the BJCP logo and stick it on the cover (this'll provide you with the proper "scholarly aspect" of one committed to the cause!).

Then go directly to the following BJCP website: <http://www.mv.com/ipusers/slack/bjcp/study.html>. This is the official *BJCP Exam Study Guide*. With all of the embedded sub files (that also need to be printed out) you'll end up generating about 80 pages of text. The *Study Guide* is the most important document of all. You'll need to read it very carefully, from start to finish. I recommend using a yellow highlighter as you go along. Use an orange highlighter as a means of focusing in on key terminology and central ideas. The *Study Guide* contains the following information:

Introduction and Reading List: The recommended reading list is very important. We'll talk later about some of these works. The graders of your exam will really expect you to be familiar with these works. Some are more critical than others.

Beer Evaluation and the BJCP Exam: Read all of this extremely carefully. The first question on the exam is "about the BJCP" – so you'll need to know the organization's structure, point system, etc. The article by Edward Wolfe on "Beer Evaluation and the Judging Process" deals with procedural matters, but it provides a step-by-step analysis of what is considered the "protocol" of how judging is done. The overview of the BJCP exam, and the kind of questions asked on it, is something we will dwell upon at considerable length in a

future installment of this series (but read through it now, so you gain a general idea about the nature of the beast). The included "Example of a Complete Answer" is also revealing: don't let this throw you, you'll learn the tricks of the trade later. We will also be setting up some hands-on classes next fall to deal with specific beer faults and how to express sensory evaluations in writing. You'll also want to start tasting as many of the archetypal "commercial examples" as you can; you'll need to know them, and you may be actually tasting some of them as part of the exam.

World Beer Styles: The introduction by David Houseman is a bit weak, but the Style Guidelines are one of the main events. Go through these *very* carefully. You'll be expected to know virtually everything (including OG, FG, SRM, and IBU data).

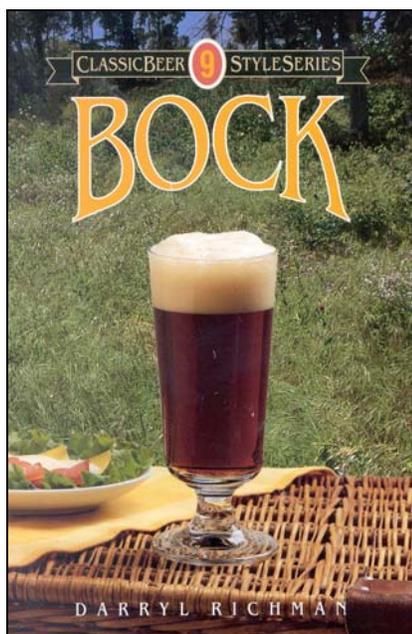
Ingredients and the Brewing Process: Here you'll find some very useful analyses. Don't be put off by the occasional chemical formulae and scientific data; we'll wrestle with the "rocket science" issues later – believe me, if a humanist like me can do it, so can you! Each of these articles is packed with information that you'll definitely get a chance to utilize during the exam. There's a discussion about *Water*, by Ginger Wotring; an assessment of *Malts and Adjuncts*, by Dave Sapsis; a review of *Wort Production*, by David Houseman and Scott Bickham; an analysis of *Hops*, by Peter Garofalo; and an article on *Yeast and Fermentation*, by Chuck Hanning. All of these are good solid sources of information.

Put this study package together soon and read it carefully. Reread as time permits. This document alone will provide you with many valuable insights, and its assimilation will move you a giant step closer to your goal of becoming certified.



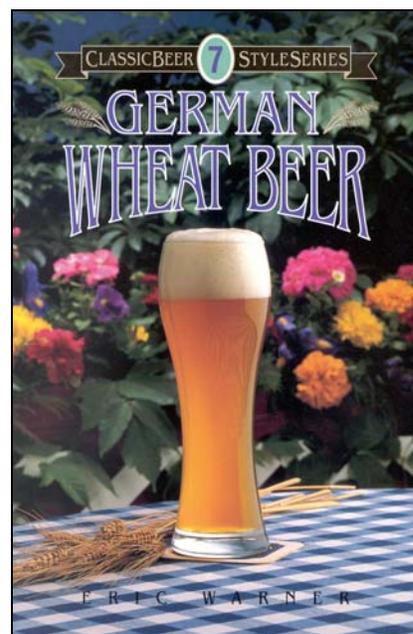
The Classic Beer Styles Series

When it comes to making an investment in a brewing library, you can't do any better than expand your holdings in *The Classic Beer Style Series*. These books tend to run about \$14.95 a pop, but each contain a wealth of information. The history of the specific style, in-depth analysis of each of the traditional ingredients (grains, yeast, water, etc.), the methodologies used by the exemplary breweries, scientific and chemical analyses, commercial examples, and – of course – tips for homebrewers! Each volume in the series has roughly a hundred pages and is illustrated with photographs, charts, and a variety of other graphics.



The series contains the following volumes so far:

- Altbier
- Barleywine
- Bavarian Helles
- Belgian Ale
- Bock
- Brown Ale
- Continental Pilsner
- German Wheat Beer
- Kölsch
- Mild Ale
- Oktoberfest, Vienna, & Marzen
- Pale Ale
- Porter
- Scotch Ale
- Smoke Beers
- Stout



Occasionally, AHA members can also pick these up at a slight discount, and there are advertisements in *Zymurgy* that allow them to be purchased in a “six pack” at a considerable savings. You can also make your purchases online at: <http://www.store.beertown.org/shopdisplayproducts.asp?id=17&cat=Classic+Beer+Styles>

What you want to do is begin your library with the style you're most likely to brew and work up from there. I particularly recommend Terry Foster's *Pale Ale* as a point of departure. The book is incredibly well written and *very* entertaining. It is not surprising that it is the first of the series to go into a second edition. Foster's coverage of “real ales” (i.e., cask conditioned ales) is particularly inspired; it'll make you want to book a flight to England to do some serious pub crawling. On the other end of the spectrum, I'd avoid Michael J. Lewis' book on *Stout* unless you're into serious beer chemistry; many have complained that this particular volume is pedantic and frustratingly unhelpful to anyone outside of the craft brewing industry.

Another consideration is long-term planning. If you know of an up-coming competition that you'd like to enter, get a copy of that particular classic style guide and treat yourself to an in-depth read. Believe me, it makes a difference in your homebrews when you get the advice of the experts in the field.

Remember: brewing knowledge is brewing power!

AHA Nationals Bob Rescinito will be driving up to Kansas City with any HPD entries for the AHA National Homebrew Competition. Contact Bob soon if you are thinking of entering. The Beertown.org website for “the nationals” is located at: <http://www.beertown.org/events/nhc/index.html>

Free All Grain Classes to Continue at The Brew Shop Chuck Deveney, the *Old-Old* Boss will continue offering all grain classes for those interested in learning about the process. Give Chuck a call at (405) 528-5193 or send him an email at Chuck@TheBrewShopOKC.com When he gets enough inquiries, he’ll crank up the kettles. Rumor has it that a clone of Steve Law’s Abbey-Style Dubbel was made at the last class. Save some for us Chuck!

Yeast Equivalency Chart A good equivalency chart between Wyeast and White Lab yeasts, and their possible sources of origin in specific commercial examples, can be found at this website: <http://www.geocities.com/chadclancy/BrewSheet/YeastSource.htm> [Kudos to Bob Rescinito for finding this one!]

Tiny Bubbles ... Did you ever wonder why the foam on the top of your beer is light-colored, even for a dark beer? Check out the following analysis of what bubbles do in terms of their ability to refract light: <http://www.newscientist.com/lastword/article.jsp?id=lw997> [This one comes complement of the Trail Boss]

Summertime Mead Clinic Being Planned Although Spring has just begun, it’s never to soon to start thinking about mead. The annual HPD Mead Clinic will be moved to the official AHA Big Mead Day, August 2. The event will graciously be hosted by Joe and Denice Bocock at the “Pleasure Palace.” This year, in addition to sampling a phenomenal battery of new and old meads, we’ll be making mead on site. The heat of the kettles will no doubt inspire many to take an extra dip in the pool!

National Homebrew Day is May 3rd The venue for this event is still a bit up in the air. Casa Robles – the longtime haunt for this gathering – is about to be sold to a new buyer and will become “Casa ?” The HPD Executive Committee is still working on logistics. Never fear, we’ll have the party one way or another.. We would also like to see more brewers at this event; that was, after all, the inception of the idea! Maybe the Trail Boss can get out that crusty old cooler mash tun (or something else!).

Quotable Quotes

“Beer is proof that God loves us and wants us to be happy.” Ben Franklin

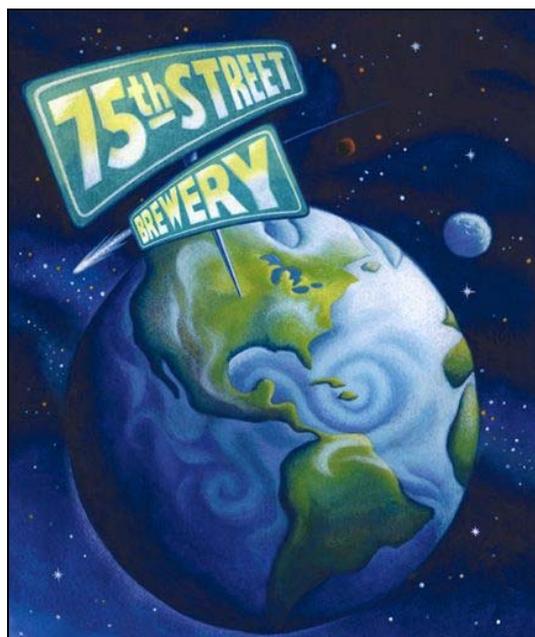
“Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza.” Dave Barry

“Remember “I” before “E”, except in Budweiser.” Anonymous

“24 hours in a day, 24 beers in a case. Coincidence? I think not.” Stephen Wright

HPD Keg-fest at Bluebonnet A phenomenal effort was put forth by the rank-and-file members of the HPD; we literally had more kegs in the room than we were able to put into action (3 sat idle for lack of room!). The following brews appeared on the flier attached to our door: Draughters’ IPA (the Brew Crew Uno effort), Ashburne IPA, Brown Ale, Sweet Stout, Pale Lager, Pale Ale, Porter, Bourbon Stout, Robust Vanilla Porter, “Blanche d’Étrange” (White Beer), Nut Brown Ale, and a very popular Cider. Thanks to one and all for rising to the occasion!

Brew Crews Encouraged to Submit Reports The cantankerous Old Boss (and Editor) would appreciate it if future Brew Crews could submit something in writing to chronicle the development of this idea. We don’t need to have anything too complex, but the following would be of interest to those in the club: (1) the recipe used, (2) who was there for the brewing, and (3) any humorous anecdotes about the adventure and what new insights were gained by a communal effort. This, after all, is the nature of the game! Thanks.



75th Street Brewery Kansas City

By Bob Rescinito

When in Kansas City, take a trip to 75th Street Brewery. Located at 75th street just west of Wornall, this cozy little place packs 'em in! The beer and food are both first rate, especially tasty are the spent grain pretzels. During my last visit there, I hooked up with Kansas City Biermeisters Steve Ford and John Weerts. We sampled the IPA and were satisfied with it until the beer wench happened to mention that, oh, by the way, we have a cask conditioned version of that beer on special tonight! Duh, why didn't you tell us that at first! It was much smoother off the hand-pump. Also sampled

that night was the very roasty, coffee-like stout that was just tapped. I settled on it for the remainder of the evening. A severe storm, complete with nickel-sized hail, passed through the area as we imbibed. As I watched from inside the pub, safe, secure, warm and dry, beer in hand and chatting with friends, I thought, "It doesn't get much better than this!"

Check out 75th Street on your next visit to the Kansas City area (<http://75thstreet.com>). For you AHA members, show your AHA card and receive a discount! Also, in the area, Gomer's Wines and Spirits near 87th and Holmes has a great selection of beers!

HPD Brew Pub Rating (out of 5): Beers ☆ ☆ ☆ ☆ Food ☆ ☆ ☆ ☆

☆ WANTED ☆

As always, if you have a story to tell, an article to publish, a question to ask, or a beef to gripe, send your postings to the editor at slaw@ucok.edu. In particular, if you have visited a memorable brew pub, we want to know what you thought of it. Been anywhere exciting (or absolutely awful?), send us a blurb and we'll get it into print.

☆ HPD Competition Report ☆

By Michal Carson, Competition Coordinator

We have a new generation of brewers and beer enthusiasts among us. This would have been obvious to anyone present at the Draught's local judging of the AHA Club-only Brown Ale Competition. Of the six judges, this was the first judging experience for four of them. And first place was taken by a young man who has been brewing just about a year.

Twenty-one entries were submitted--an excellent showing. This was the largest turnout for a club-only since the last mead competition. We seated two tables of judges with Ken Adamson and Paul Solheim acting as head judges. Ken and Paul were coaching two novice judges at each table--Tamara Reid, Robert Hoggard, Shaun McDaniel and James Cotten. Thanks to all of these brewers for putting their taste buds on the line.

When all 20 beers had been scored, we pulled the top three from each table and went through to determine a winner in "best of show" style. That is, we didn't do second round score sheets or comments, just tasted and ordered them by consensus. There was momentary confusion when the fourth beer tasted exactly – and I mean EXACTLY – like the third. As it turned out, one of our club members had entered the same brew in two different categories. Just goes to show, you can't fool an HPD Masterbrewer! Usually.

When the dust settled, **Shaun McDaniel's** Northern Brown Ale was the pick of the crop. Shaun has only been brewing since last March and

only brewing all-grain since September. He's been busy, though, and has turned out six all-grain brews already. And he's obviously doing several things right.

Keith Wright's Northern Brown Ale took second place. It's good to see Keith back in the HPD winner's circle. I'm sure we'll hear from him again in the upcoming European Light Lager contest; Keith is well-known for his Pilsners. Third place went to **Bob Rescinito** for yet another Northern Brown Ale. Congratulations to all of you!

Be sure to take a look at the upcoming competition schedule on the web site (www.draughters.com).

English and Scottish Strong Ale is next; we'll judge these the first or second week of May. If you don't have yours in the secondary by now, it's probably too late for these big beers to reach proper condition. *European Light Lager* is coming up in July. If you have refrigeration equipment, you can still get one done in time. September brings the *Specialty, Experimental and Historical Beers* competition. This is a wide-open category and there is plenty of time to make up a couple of entries. Pre-Pro American Pils or Porter with "brett" or Steinbeer or Sumerian ale or George Washington small beer will all be appropriate for this competition.

Draught Card On-Line

A reminder to all of our readers that the HPD *Draught Card* is also available on-line at www.draughters.com. When viewing the on-line version, accessible through a PDF download, you'll be able to see all of the pictures in color! All of the internet links are fully operational in this format as well. If you would prefer to only get the on-line version of the newsletter, please send an email to the editor at slaw@ucok.edu, and we'll put your name onto the electronic list. And speaking of the mailing list ... some of you out there haven't been to a meeting in ages. It's time to return to the fold: dear, indeed, is the "prodigal brewer" to the heart of the Trail Boss! Stop in to see the crowds and sample some of the finest homebrew around.

Abbey de Loup Grand Cru

Steve Law's recipe for his first place win in Belgian and French Ales at this year's Bluebonnet:

Ingredients and procedures for 12 U.S. gallons:

20 lbs Breiss Pilsner malt
10 lbs Weissheimer Pilsner malt
2 lbs Briess Munich malt
1 lb Briess crystal malt 60L
3 cups light dry malt extract
18 oz dextrose sugar
16 oz candi sugar

Infusion mash of 120 minutes at 152 degrees

6 gallons of sparge water (well water) at 168 degrees

Hop schedule: 100 minutes 2 oz Saaz whole 5.0%
65 minutes 1 oz Saaz whole 5.0%
35 minutes 1 oz Saaz whole 5.0%
15 minutes 1 oz Saaz whole 5.0%

At knock-out, steep 1 oz bitter & 1 oz sweet Curaçao orange peel and 1 oz fresh crushed coriander seeds for 10 minutes; then wort chill.

Aeration by hand (500 vigorous shakes)

Yeast: WLP 570 Belgian Golden Ale

Fermentation in glass (1 month primary, 3 weeks secondary); temperature 70-72 degrees

OG: 1.086 FG: 1.014 ABV: 9.45%

Bell's Best Brown Clone

Shaun McDaniel's recipe for his first place win in the Draughters' recent Brown Ale Club-Only Competition:

Ingredients and procedures for 5 U.S. gallons:

9 lbs Breiss Pale malt
14 oz Briess Crystal 60 L Malt
14 oz Briess Special Roast Malt
14 oz Briess Victory Malt
2 oz Briess Chocolate Malt

Infusion mash of 90 minutes @156 degrees

4.5 gallons of sparge water at 168 degrees.

Hop schedule: 75 minutes .5 oz Cascade pellets 7.4%
75 minutes .25 oz Galena pellets 12.0%
15 minutes .25 oz Fuggles pellets 4.0%
2 minutes .5 oz Fuggles pellets 4.0%

Aeration by hand

Yeast: WLP001 California Ale

Fermentation in glass (1 week primary, 2 weeks secondary); temperature 63-65 degrees

OG: 1.055 FG: 1.012 ABV: roughly 5.2%

HPD Trail Boss Blazes a Whole New Path

Tim Nagode

Hold onto your hats cowpokes, the Trail Boss is about to do a 180 that'd snap the neck of a heifer like so much dry kindling for the campfire. As of today, I am hereby shedding the mantle of HPD Low Tech Brewer. That's right, after (OMG!) nearly 10 years of low-tech brewing, I'm upgrading large. No more defending single-infusion mashing, no deriding of mashing out, no more espousing the well-modifiedness of all the malt we get. Am I denigrating all those things that I did for so long, turning my back on them as it were? Not at all. I brew(ed) great beer with that most basic of systems and I've got 5 steins and a BBHBOTY award to prove it. But I've gone about as far as I can possibly go with it, and it's time to kick it up a notch. OK, 5 notches... Just as you can only go so far brewing with extracts, you can only go so far doing only single infusions. And why am I taking such a drastic step after so long? A couple reasons:

Reason #1. The beers that homebrewers (here, regionally and nationally) are brewing are so damn good that if I want to be competitive, I've gotta get some gear. Today's golfers wouldn't be averaging 300+ yard drives

without the gear they've got now, it just wasn't possible 5 years ago. Same thing here. Now I know that competition isn't what it's all about, but it's something I really enjoy and, golly smack, I wanna be a player again!

Reason #2. The Real Boss (that'd be Mrs. Trail Boss) was conspiring with a certain to-remain-nameless Old Boss to upgrade my gear for me as a surprise gift for our upcoming (OMG!) 20th wedding anniversary (jealous yet guys???) That makes the Real Boss the most Special Boss in the Universe to me. I got wind of the surprise upgrade and... Well, I don't know about you, but I want to pick my OWN system. So I did. Thanks to scrounge-master and number one HPD packrat, Schoolmaster Bob, I'm now the proud owner of an awesome HERMS system that looks like it could make rocket fuel. Come to think of it... Anyway, I can't wait to start brewing with it. I'll have to get my old, beat-up Dave Miller book out again and see how many different rests I can possibly do on a single mash... let's see, protein... 14 different saccrification temps... mash-out... 104°... 122°... 140°... 150°... 156°... 158°... 10 minutes... 20 minutes... 30 minutes... 90 minutes... 120 minutes... Ummm, where's my cooler?

HIGH PLAINS DRAUGHTERS

513 N.W. 38th Street

Oklahoma City, OK 73118

Place label here