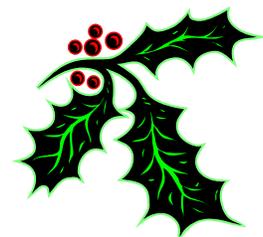


# THE DAUGHT CARD

December 8, 2003

## Annual Yuletide Party!



Date: Saturday, December 13th

Time: 7:30-10:30 pm

Location: Tim Hibner's residence [see map later in newsletter]

Bring out your best holiday beers and some victuals for the celebration of celebrations! The Yuletide Fest is always a rocking party, and Tim Hibner can throw the best of them. If last year's event is any indication of what is in store, you won't want to miss this one.



### The Last Meeting ... Bob Chills Out!

On Friday, October 24<sup>th</sup>, the Draughters assembled for their monthly rendezvous at City Arts. There was quite a turn out and it was good to be back in the old familiar room.

The meeting began with a cautionary tale from the Old Boss, Steve Law, about AH toxicity (excess acetaldehyde build up) and its unpleasant effects on the human body. Hopefully Steve will be back in the saddle before long!

Tim Nagode stepped up to run the business portion of the meeting. The Trail Boss had startling news: sad to say, but Ramrod Tammy Ried will be moving to D.C. in December! Tammy and Jeff will be gone for a couple of years, so the Draughters will be losing one of their most accomplished brewers. This also means that HPD will have a succession dilemma to resolve: the January '04 meeting will require the election of *both* a new Trail Boss and a new Ramrod. Best wishes to Tammy and Jeff; you'll be sorely missed.

And speaking of the election, Tim urged everyone to start thinking about "service" to the club. In addition to the above positions, we'll need other folks to step up to the bar. Paymaster will be open (Penny needs a break), Competition Coordinator (Michal will retire), School Master? Cookie? You get the picture. Start thinking about it. We need you! Who knows, we may even need a new editor ...

Bret Mayden made it to the meeting and receive a round of applause for his triumphant efforts in The Dixie Cup. As mentioned in the last newsletter, Bret scored a first place in Bitters and a third in Scottish Ale. Way to go Bret!

-- Continued on next page --

### In This Issue:

- ★ Report on the Last Meeting
- ★ Monastic robes
- ★ Realities of the BJCP Exam
- ★ Review of Style Guide on *Barleywine*
- ★ A Tale of Two Brew Pubs
- ★ Editorial and News Page
- ★ Competition Report & Winners Circle
- ★ Brewing With the Boss

## Last Meeting (continued)

The awards for the November Club-Only Competition on Kölsch and Altbier were handed out. Jim Andrews took the blue ribbon for his 1<sup>st</sup> place Kölsch, Shaun McDaniel accepted the red ribbon for an Alt, and Steve Law garnered the white for another Alt. Congrats to the winners.

Tim also continued our planning for Bluebonnet 2004. As noted previously, we will be doing a monastic/Belgian theme this year, with *only* Belgian ales permitted in the hospitality room. This should make for quite a watering hole. A poll was taken from the Draughters in the room as to what styles they were thinking of bringing. There were at least 4 dubbels, 2 triples, and Orval knock-off, a wit, a couple of BSA's, and two Grand Cru's. We need at least a dozen kegs. A BPA, a Specialty, and a Saison would be nice to add to our growing list. Not surprisingly, no one was volunteering to do a keg of Lambic.

Steve, our resident medievalist, was also requested to put together some recommendations on monastic garb. A simple pattern is shown at right.

The Yuletide Party was officially announced. For the third year in a row, Tim Hibner will be hosting the event. Be sure to bring appropriately festive victuals. In accordance with the Trail Boss' "brew-crew" initiative, Stan Babbs and Mike Divilio got together to make the renowned Raspberry Imperial Stout. This was done at club expense, so don't miss out on your fair portion!

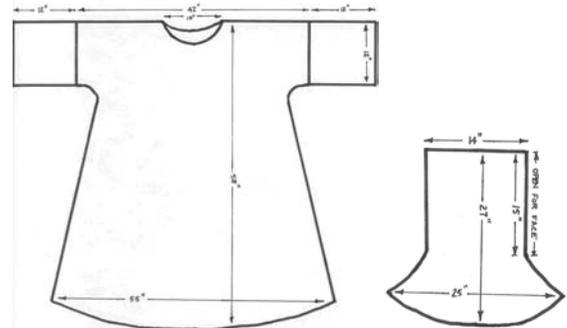
The meeting then took a didactic turn as School Master, Bob Rescinito, led an informative discussion on wort chillers. A couple of immersion chillers and a counter-flow "Chillzilla" were used to illustrate theory and procedures. Strategies were discussed with the merits and limitations of the two systems debated. Immersion seemed to be most attractive to the HPDer's in attendance, but a cadre of immersion folks held their own. It was lively and informative. Great job Bob! Thanks.

The evening then moved into open session. The editor, with head hung low and root beer in hand, made an early departure, but reports tell of the usual cigars and fabulous brews.

See you at Hibner's for the Yuletide Party on December 13<sup>th</sup>! Happy Holidays to one and all!

## A Simple Monastic Robe

While not quite "sack cloth" the monastic robe is a fairly simple affair. You'll need about 4 ½ to 5 yards of 60 inch wide fabric. Wool is traditional (but hot). Wool blends are cooler and easier to maintain. Cotton/poly will be cheaper but won't look as good. You'll need to make two pieces for the robe and two pieces for the cowl. (full size image available at [www.draughters.com](http://www.draughters.com) and at future meetings).



black – Benedictine  
grey – Franciscan  
buff-white – Carmelites & Carthusian  
buff-white with black cloak – Dominican  
buff-white with black over-mantle – Trappist  
brown – mendicant (wandering) friar

## Belgian Beer Styles

### 18 Strong Belgian Ales

- A Dubbel
- B Tripel
- C Belgian Strong Golden Ale
- D Belgian Strong Dark Ale

### 19 Belgian and French Ale

- A Belgian Pale Ale
- B Witbier
- C Bière de Gard
- D Saison
- E Belgian Specialty Ale

### 20 Lambic and Sour Ales

- D Oud Bruin (Flanders Brown)
- E. Flanders Red Ale

## Demystifying the BJCP Exam - Part 2

So you want to know what an exam is really like? Here – word for word – is the three hour exam that I took on 3/26/2000:

1. (a) In one page or less, describe the purpose of the Beer Judge Certification Program and outline the judging levels and their requirements. (b) (Short answer – no more than one sentence for each) What are five primary purposes for boiling wort and how does the brewer achieve these objectives?
2. Describe and differentiate the flavor and aroma characteristics of the following beer styles. Give commercial examples of each style:  
a) Oktoberfest b) Alt c) Special Bitter
3. Provide a complete ALL-GRAIN recipe for a German Weizen, listing ingredients and procedure. Give volume and original and final gravities. Explain why the recipe fits the style.
4. Describe and differentiate English Milds, English Ordinary Bitters and Scottish Lights. Give commercial examples of each.
5. Describe and discuss the following beer characteristics. What causes them and how are they avoided and controlled? Are they ever appropriate, and if so, in what styles? A) medicinal b) cardboard c) sourness
6. Identify, describe and give commercial examples of a major beer style commonly associated with:  
a) Dublin b) Senne Valley c) Berlin
7. Discuss the importance of water characteristics in the brewing process and how water has played a role in the development of world beer styles.
8. Describe and differentiate the Czech Pilsner, German Pilsner and American Light Lager styles. Give commercial examples of each.
9. Explain how the brewer gets the following characteristics in his/her beer:  
a) good head retention b) proper diacetyl level for style c) a clear beer
10. Describe and differentiate the flavor and aroma characteristics of the following beer styles. Give commercial examples of each style:  
a) Brown Porter b) Munich Dunkel c) English Brown Ale

Feel better? You could probably answer most of these questions off the top of your head, right? That may be true. But one thing you have to remember is that you'll be *writing* your answers, not engaging someone in a discussion. As noted in the previous "Demystifying" column, there is a lot of multi-tasking going on during the exam. The questions tend to be multifaceted and require more than meets the eye. In fact, the grading standard calls for "perfect answers" (that means *everything* must be covered to get full point value). Leave one thing out and *bam!* you've lost a point. Given that each question has several sections, it's easy to slip up. Furthermore, you'll be judging four beers while you're writing (these need to be done very quickly to stay on pace). If you're on top of the material, the writing should flow forth quickly. There isn't a whole lot of time to be thinking about things, so you need to work systematically. Stick to the basics, but be just "literate" enough to show the judges that you're not a linguistic oaf. Writing is the concrete form of thinking, and it is highly valued in the BJCP.



Other things to note about the exam are: (1) there is a lot of "describe and differentiate" going on. That really is important, as they want to know that you're capable of discerning the subtleties of style; in the last example, there are similarities and differences, and you'll need to be able to express them cogently. (2) As I've mentioned many times, giving "commercial examples" is another fundamental aspect of communicating that you know your beers. (3) Note also the distribution: there's a water question, a style question, a recipe question, a couple of brewing procedure questions, and a sensory/perceptual question. They'll be playing the field to see how broad based your knowledge is.

Hopefully these "revelations" have helped demystify the BJCP exam. It shouldn't be seen as something insurmountable, but it does require preparation. Stick with the program. Make your flash cards and review them systematically. If you've got questions, ask.

Last, but not least, you're probably wondering how I did on the exam? ... Some mysteries are better left to themselves!

Once again, I remind you of the wonderful online test site that Bob Rescinito found. Check this out: <http://www.tastybrew.com/bjcp/test.html>. Truth be told ... I'm getting rusty! Looks like we need to move to the classroom phase of our preparations.

## Barley Wine: History, Brewing, Techniques, Recipes

Fal Allen and Dick Cantwell

Boulder, CO: Brewers Publications, 1998 ISBN 0-937381-59-4 198 pages

As big fan of the *Classic Beer Style Series*, I purchased volume 11, *Barley Wine: History, Brewing, Techniques, Recipes*, with a high degree of expectancy. Apart from the infamous volume on *Stout*, I'd never had a disappointing read. But *Barley Wine* left me a little frustrated ... it could'a been a contender.

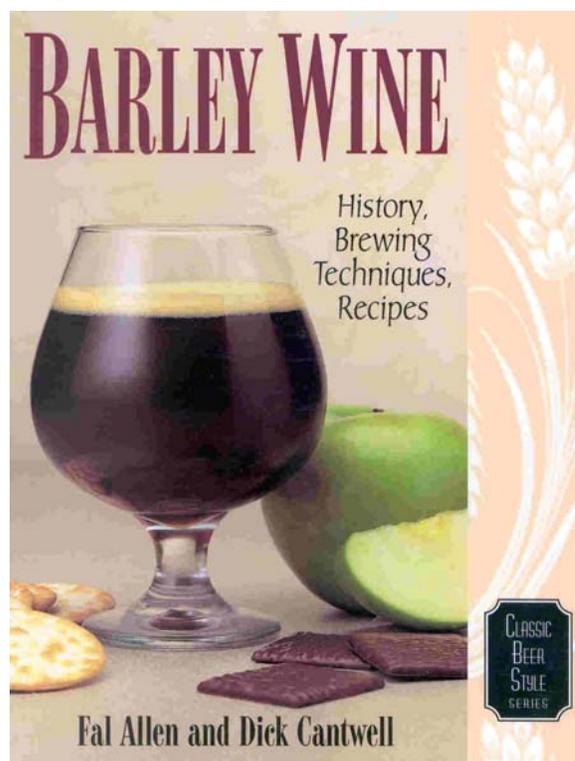
Sure, Allen and Cantwell come across with the basic format that everyone now expects from this series: background, flavor, ingredients, procedures, and recipes; but there's something missing in this book that significantly lowers its "starting gravity" ... adequate scholarship.

Call me jaded. Call me an academician. But the "history" parts of this book are *really* lightweight (a mere 20 pages). The casual reader may not notice (or care) about the history of the style, but as a brewer that has made more than his share of barleywines, I bought the book primarily so I could get a better handle on the background and history of the style. My biggest criticism of the text is that there are no footnotes. The bibliography is a single page (and half of the books are other volumes in the *Style Series*). I found myself, over and over again, reading something that perked my curiosity, but there was no way to follow through. Tantalizing fact-claims are made without any effort to substantiate what is said. In place of adequate documentation, the authors substitute what is called "piggy-back citation": they make a point by claiming that author B says that author A said such-and-such. This is sloppy scholarship. Primary sources should be used as often as possible. After all, that's why we invented inter-library loan. 'Nuff said; rant over.

As big time brewers associated with Pike Brewing and Elysian Brewing (respectively), Allen and Cantwell rise to the occasion in the rest of the text. As many times as I've read about the processes of brewing, I found many of their recommendations insightful. This is particularly true of their discussions about "stuck fermentations" – a real danger in brewing super high gravity ales like barleywine. Beyond the common recommendation of rousing the yeast, Allen and Cantwell provide secrets of the trade that come from first hand experience with brewery-scale investments in making barleywine. After all, if you're making barrels of the stuff, and not just gallons, you need to know what to do if your yeast peters out! The appendix on "trouble shooting" turns out to be worth the price of the book.

The recipes section also takes a novel twist that I found refreshing. They include clone recipes for the famous commercial icons of the style (Bass No.1, Fog Horn, Bigfoot, etc.), but they also include a battery of recipes by luminaries in the homebrewing industry (Papazian, Daniels, Eckhardt, Noonan, et al.). There is also an impressive list of all the State-side breweries that make barleywine.

Truth be told, I still enjoyed *Barley Wine*, even if it wasn't for the reasons I had hoped. With the caveats noted above, it's still a worthwhile investment. Besides, with a picture like that on the cover, how could I resist!



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***Remember: brewing knowledge is brewing power!***

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## A Tale of Two Brew Pubs

**By Steve Law & Nuri Creager** In addition to our visit to The Trinidad Brewing Company (reviewed last October) our recent trip to Colorado included two other brew pubs. They provided us with radically different encounters.



### Boomtown Brew Pub, Leadville, CO

Sad to say this new brewing operation (est 2000) was a real disappointment: of the five beers on tap, all of them had *major* problems. Read the following and you'll see why this place needs a new brewer!

**100 Mile Wheat** ABV 4.2% Touting itself as a "classic American Wheat, this brew had just a hint of cloves. It was OK cold, but when it warmed it reeked of oxidation.

**Mineral Belt Pale Ale** ABV 5.5% This one didn't need to wait till it was warm; papery from the get-go; hops were very light for a pale ale; further warming made it literally undrinkable.

**Moonboot Amber Ale** ABV 5.2% Dark gold to medium copper, but a serious haze; citrus city (an acetobacter absolutely destroyed this one). I was shocked and saddened to see a beer so severely infected being served to the general public. Shame on them.

**Poverty Flats Malt Liquor** ABV 7.1% Another dark golden brew that was crystal clear; little to no malt in the nose; well attenuated with a marked alcoholic burn; sad to say, this one had DMS really bad.

**RAM Stout** ABV 4.5% Named for the "Raggedy Ass Miner," this oatmeal stout had a good chocolate backbone, rather than a roasty flavor. It was the only beer we finished, but it nevertheless had a veggie edge.

Zero for five. Not a very good performance. The menu, on the other hand, fared a little better: we enjoyed a "salmon hoggie with wasabi mayonnaise" and a "garlic and basil duck bratwurst." Hope Boomtown gets its act together; Leadville deserves better.

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



### Amica's, Salida, CO

This brew pub is a reincarnation of the former Il Vicino Brewing Company. While Il Vicino has moved elsewhere, brewer Mike Lacroix stayed on with the new management. The "Girl Friends" (Amica's) is doing a fantastic job on both the beer and food fronts.

**Rex's Amber Ale** A copper-colored ale with nice caramel notes, Munich flavors, moderate hoppiness, and a long dry finish. If the label on the serving tank is an indicator, this brew is named for someone's favorite dog.

**Blonde Bomber** Light gold with a pleasant subdued maltiness, this beer was better made than the typical "middle of the road" standard light ale.

**Wake of the Wheat Hefeweizen** This brew was appropriately awash in banana esters and low-level phenols. Medium gold in hue. My only beef with this was that it was served with a lemon slice (although I had specifically requested my Weizen *without* the lemon).

**Ute Trail Pale Ale** Cascade hops were the defining feature of this delicious beverage. Medium gold with the crispness and finish of a first class homebrew!

**Headwaters IPA** OMG! IPA's don't get any better than this: deep copper, complex hop aromas and hop flavors, perfect head, creamy body with toasty notes, long dry finish ... This was the growler we'd be taking home!

And then there's the food. Amica's is famous for its wood oven baked pizzas, but we tried a grilled Portobello sandwich and an "Amica's Salad" (chicken, egg, artichokes, tomatoes, and Gorgonzola). The portions were generous and the taste delectable. Don't bypass this brew pub if you're going through Salida!

HPD Rating: Beers ☆☆☆☆☆ Food ☆☆☆☆

**Another Reminder: New Brew Shop Outlet Opens in Norman!** The Grand opening of the new Norman outlet for The Brew Shop will be on Dec.6th starting around 2:00PM. Chuck extends an invitation to all. A beer will be brewed on-site for the occasion, and there'll be a drawing for FREE stuff! The Norman store will be located at 2205 W. Main; the phone number will be a memorable 364-BEER!



**Global Beer Network** Another great site for purchasing Belgian beer glasses is the Global Beer Network. A fun site that has charming grammatical errors (due to the ex-patriot Belgians that are running the operation), this is a place to check out a wide variety of Belgian beers and the glasses that go with them. There are also tee shirts, posters, coasters, labels, openers, serving trays, tap handles, posters, books, etc. etc. They are fast and reputable, and once you order from them you'll get a monthly newsletter that is a hoot and a half. They also sponsor beer trips to Belgium that appear to be legendary. The only maddening thing you'll find here is a list of all the states where their Belgian beers can be found in the stores ... needless to say, Oklahoma ain't on the map. If only we could find somebody in the distributor business willing to be our rep!

<https://secure.ioncart.net/globalbeer/shopdisplaycategories.asp>

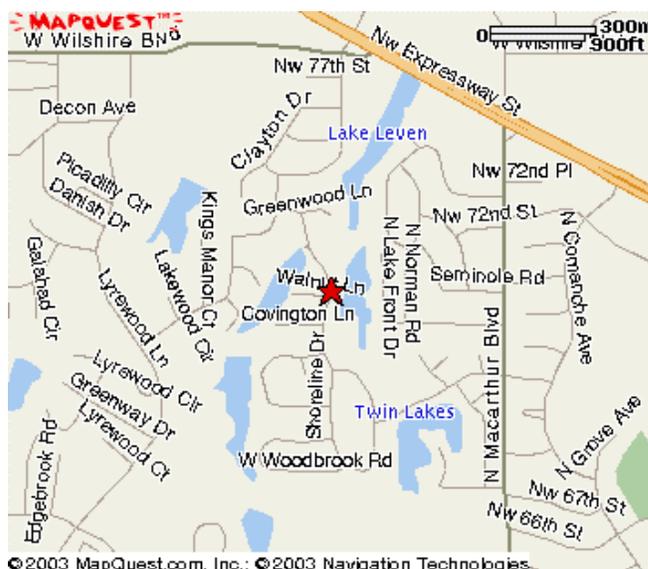
**Paymaster's Report** Missed the meeting for November but I sent Stan to get the scoop for me. Had to twist his arm behind his back but he went. Ha H! In October we started out with \$991.08. We paid out \$60 for the room and reimbursed Gary \$170 for the High Plains Draught hats. In November we paid \$60 for the room and reimbursed Stan \$42 for the Raspberry Imperial Stout that he and Mike Divilio brewed. They will be bringing their keg to the Christmas Party. We had a small crowd here brewing. They had a good time. Mike brought lunch for us all also. Good eats and good brew, what more could you ask for? Anyway our ending balance is \$659.08. Stan told me they will be electing officers at the January meeting. I think that's a great idea, since Burns Night is one of our best turn outs. I will be giving up my position as paymaster. I've done it for 3 years now. I've survived Chuck Deveney, Steve Law, and Tim Nagode. They were great to work with. When I started this job, Tim threw a few coins at me and said go for it. Well we've come along way. Thanks to all of you. I know one of you out there will step up to the plate and take over. I'll be glad to give you a few pointers. The new paymaster will be after you in January for yearly dues. They are \$20. Thanks for the opportunity and the sheer fun of hassling yawl for money. YOUR PAYMASTER, PENNY

## Over the River and Through the Woods ... to Hibner's House We Go

At right is the map to get to Tim Hibner house. If you want to get a wider view, go to the following MapQuest location:

<http://www.mapquest.com/maps/map.adp?country=US&addtohistory=&address=7225+Shoreline+Dr&city=Oklahoma&city&state=OK&zipcode=&homesubmit=Get+Map>

**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](http://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](mailto:slaw@ucok.edu), and we'll put your name onto the electronic list.



★ **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](mailto: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 ☆

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**Barleywine and Imperial Stout COC Competition** On November 25<sup>th</sup> a stalwart gathering of HPD judges assembled at The Brew Shop OKC to sort through the big beers of category 12. Submissions were made in all three of the subcategories: English Barleywine, American Barleywine, and Imperial Stout. That reluctant tea-totterer, the Old Boss, stewarded (he sniffed, but drank nary a drop!). National Judge and Trail Boss, Tim Nagode, headed a judging panel that included Bob Rescinito and Shaun McDaniel. Michal Carson showed up to supervise and Chuck exacted his share for hosting the judging at his shop. When the 9 entries were done, the winners were declared. Coming in first place (with an average score of 39) was **Steve Law** with an English-Style Barleywine; second place was **Bob Rescinito** with another English; rounding out winners was **Tim Nagode** with a hoppy American version. Steve took a bow and raised an empty glass to toast the judges. Congrats to all, and thanks again Chuck! [Note: Steve did have the requisite 3 bottles, and the HPD entry is already on its way to the Nationals in Tampa.]

**Remaining 2003-2004 COC Competition Schedule** You can visit the AHA Club-Only Competition page at: <http://www.beertown.org/homebrewing/schedule.html>

Mead  
Extract Brews

April, 2004  
May, 2004

Category 25  
All AHA styles

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### ☆ HPD “Winners Circle” ☆

## “Old Growler” - English-Style Barleywine

Here is Steve Law’s winning recipe from the HPD COC Barleywine Competition. This was brewed at the very first HPD Barleywine Brew-In on August 18, 2001. It was a “field brew” done in Tim Nagode’s garage.

#### *Ingredients and procedures for 5 U.S. gallons*

26 lbs Briess pale malt  
2 lbs Briess crystal malt 40L  
1 lb DeWolf Cosyns Belgian aromatic malt  
1 lb flaked barley  
6 oz DWC Special B  
4 oz chocolate malt

#### *Yeast nutrients / finings*

2 tsp yeast nutrient / 2 tsp Irish moss (last 15 min)

#### *Aeration*

Vigorously shaken by hand for 20 minutes

#### *Yeast*

White Labs: Irish Ale Yeast

#### *single infusion mash*

152° for 3 hours in 10 gallon Igloo cooler

#### *Sparge procedures*

3 gallons 170° water slowly over 45 minutes

#### *Hop schedule*

170 minutes 2 oz Kent Golding pellet 5.0%  
110 minutes 2 oz Kent Golding pellet 5.0%  
80 minutes 1 oz Kent Golding pellet 5.0%  
50 minutes 1 oz Kent Golding pellet 5.0%  
35 minutes ½ oz Kent Golding pellet 5.0%  
20 minutes ½ oz Kent Golding pellet 5.0%  
dry hop 39 days 2 oz Kent Golding pellet 5.0%

#### *Fermentation schedule*

In glass at 70°  
4 months in primary  
6 weeks in secondary  
2/3 cup dextrose to prime

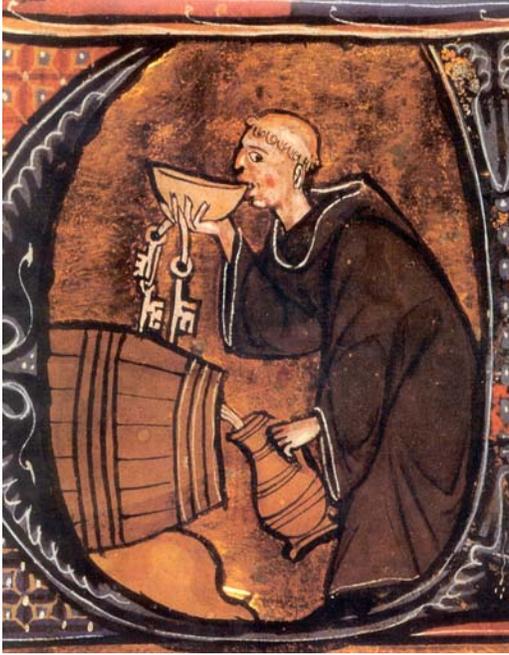
**OG 1.124 FG 1.030 12.34% ABV**

#### *Judges comments:*

“Very full, very warm & creamy. Nice dry finish.”  
“Malt sweetness with a salty edge. Good balancing bitterness, some dark fruit character, and definite alcohol finish.”

“Deep malty aroma, notes of fruit, sweetness comes through.”

## HPD Trail Boss Gives Advice on Belgian Styles



Here are some tips from the Boss on brewing your Belgian ale for the Bluebonnet (or yourself, whichever comes first.)

- **Belgian Strong Ales:** for Dubbels and Strong Darks, consider a cooler fermentation temperature, it'll bring out the malt profile.
- **Tripels and Strong Golden:** consider a higher ferment temperature to bring out those funky Belgian esters.
- **White Beers and Saisons:** try a secret ingredient along with the standard coriander and bitter orange peel. Cardamom and grains of paradise are options, but be creative and let your nose lead you.
- **Sourness and Twang:** To add a touch of sourness to your Belgian ale, try an infusion of 88% food grade lactic acid at bottling. 25 to 30 ml (about an ounce) in a 5-gallon batch should do it. For a little more complexity, ferment a half-gallon of pale, low-gravity wort with a straight *Pediococcus* or *Lactobacillus* culture. Add the result to taste at bottling.

Yer Boss, Tim

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### HIGH PLAINS DRAUGHTERS

513 N.W. 38<sup>th</sup> Street

Oklahoma City, OK 73118

Place label here