

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

June 6, 2003

Next Meeting: Friday, June 20th 7:30-10:30 pm

Place: City Arts (West side of the OKC Fairgrounds)

Presentations: “Yer Trail Boss Tap Dances”

★ *The Official “I’m Not the Editor” Excuse* ★

Yes, this month’s newsletter is being put together by none other than Yer Trail Boss. Seems the “Official” newsletter editor has abandon his post and is currently out on the high seas spouting knowledge to a boat-load of vacationing well-to-do’s. Oh, the woes of

being an academician... That said and with this generally being the low tide of the brewing season, as it were, The Draught Card will be a tad shorter than usual. Thanks for your kind indulgence.

★ The Last Meeting – May 3rd ★

National Homebrew Day & Farewell Casa Robles

The faithful gathered for one last time at the legendary Casa Robles to celebrate National Homebrew Day. Connie and Robert are headed for other digs and wanted to give the Casa a worthy send-off, which we were glad to assist with. And as should be on NHBD, brewing was at the forefront with no less than 4 kettles blazing at once! Brewing extract batches were Ken, Mike and Tamera/Jeff. Gary and Steve went whole hog, brewing all-grain. Hopefully we’ll all get to sample their efforts at this month’s meeting! Jerry’s Kids (the latest version of our fave NHBD band) provided an excellent variety of tunes all day, much to the delight of the gathered revelers. After a spell of swill-trashing events (yes, many of us wore a spray of Miller-weiser home courtesy of Robert’s 16 lb. sledge hammer), we feasted on a wonderful spread of goodies washed down with steins of the finest homebrew to be found. Much to Yer Trail Boss’s dismay, his keg of Sublimator Doppelbock was floated fairly early in the proceedings. And yes, Virginia, there is a Santa Claus. He came in the form of Stanley Babb, bearing the gift of his to-die-for Raspberry Imperial Stout. Thanks again to Robert and Connie for hosting, I have no idea what we’ll do next year...

★ Competition Report ★

“I Fought the Law and the Law Won”

The HPD’s judging geeks gathered mid-May to assess club entries in the AHA’s “All That Glitters is Not Old” Club-Only Competition. The category was #11, English and Scottish Strong Ale and there were an even dozen entries. The competition was stiff and all the beers were clean and flavorful. When the judges staggered away from the table, it stacked up like this:

3rd Place – Mark Reimer for an Old Ale

2nd Place – Tim Nagode for a Wee Heavy

1st Place – Steve Law for a Wee Heavy

Thanks to judges Tim, Tammy and Gary for toughing it out. You’re damn good, too, ‘cause you picked the national winner as well. That’s right, it’s big-time double congrats to Steve as he scored 1st, yes, 1st out of 42 entries in the national judging!! Is the man on a streak or what? Two BBO steins and now this. Way to go Steve!!

The upcoming Club-Only Competitions for 2003:

August: Category 2, *European Pale Lager*

September/October Category 24, *Specialty/Experimental/Historical Beer*

November/December: Category 8, *Kölsch & Altbier*

★ 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, we would like to begin a regular feature on brew pubs around the country that HPD members have visited. Been anywhere exciting (or absolutely awful?), send us a blurb and we’ll get it into print.

★ HPD Editorial Page ★

“24 hours in a day, 24 beers in a case. Coincidence?”

Stephen Wright

“Well I woke up this morinin! and I got myself a beer.”

Jim Morrison (The Doors)

Honeymooners test sweet sex brew

By CNN's Jane Chattoe
Friday, May 30, 2003 Posted: 8:52 AM EDT (1252 GMT)

LONDON, England (CNN) -- A group of scientists has been inundated with requests after calling for newlyweds to test the legendary aphrodisiac effects of an ancient honey-based drink.

The Royal Society of Chemistry (RSC) wants one couple to drink honey mead -- a fermented mixture of honey and water -- every night for 30 days after taking their vows in June and to keep a diary of their honeymoon relationship.

The UK's professional body for chemists has received more than 100 phone calls from couples who want to take part in the experiment following a media appeal. The results will be published later in the year.

"The response has been overwhelming. We want one couple to write a diary to tell us how they feel generally during the honeymoon to see the effect it has on love," Brian Emsley, a spokesman for the RSC told CNN on Friday.

Mead, first brewed in Babylon more than 4,000 years ago making it one of the world's oldest alcoholic drinks, has long been believed to increase fertility and sex drive.

In ancient Persia couples were expected to imbibe the sweet mead every day for one "honey month" -- hence honeymoon -- after they tied the knot to achieve the right frame of mind for a successful marriage.

If a son was born nine months later the mead maker was congratulated on the quality of its produce.

Twelve bottles of mead have been specially brewed for the RSC's test by a winery in Sussex, southern England. "The concoction includes a secret ingredient," said Emsley. "We've followed the ancient recipe closely.

"I had some the other day and had to rush home," he joked.



The June newly weds must keep a diary of their honeymoon.



Honey is blended with wine fruits and spices to create the mead drink.

The drink -- a blend of honey, wine, fruits and spices -- is believed to reduce sexual anxieties including fears of inadequate performance.

It is also rich in B vitamins that help to maintain reproductive health, amino acids that are the building blocks of protein for increased fertility and nitric oxide that is good for male sexual health.

The aphrodisiac properties attributed to mead may therefore be well deserved, said Dr. Clare Mcloughlin of the RSC. "Legend and myth has a scientific basis."

But while mead may help couples get that loving feeling, the newlyweds would be best advised to drink in moderation, as one sex therapist pointed out.

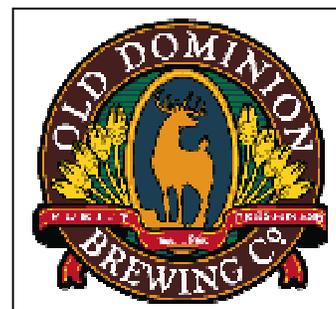
"One of the biggest causes of problems is stress from outside the relationship. The healthier we are, the happier we are. Anything that helps is great, however, alcohol is also linked with problems in the relationships," said Paula Hall, from the UK-based relationship counselling service Relate.

Old Dominion Brewing Company, Ashburn, Virginia (near Wash D.C.)

By Gary Shellman

Off we go into the wild blue yonder again. Another of my many trips here in the United States took me to the Washington D.C. area recently. I had the pleasure of visiting the 20th largest brewery in the United States – the Old Dominion Brewing Company. The Washington D.C. area has an abundance of brewpubs, but this one stands out as a particularly good one.

Finding the Old Dominion on the web <http://www.olddominion.com/> was easy. Finding the brewpub itself can be a bit of a task, especially if you're looking for a moderately busy business area. It's best to have a map to 44633 Guilford Drive, in Ashburn, since the brewpub is located in a remote Business Park, surrounded by the main brewery. Old Dominion started out brewing microbrews back in 1990, when their president, a longtime homebrewer named Jerry Bailey, got tired of his government job and decided to go into the microbrewery business. Jerry is very active, in promoting the brewery, personally conducting tours three times each weekend (Saturdays at 2 and 4 PM, and Sundays at 2 PM). The tour offers you a couple of samples, of either three different beers their Root Beer, which by the way is about 12% of their annual business. They brew about four times a week (Mon-Thurs) and have grown from four 100 bbl fermenters in 1990, to a total of fifty-eight 100 and 200 barrel fermenters, giving them about 3.25 million gallons of capacity at the brewery. During the tour, I sampled the Spring Brew (Doppelbock – more on this later) and a bit of the Root Beer, which was really delicious. We also stopped at an active fermenter and sampled some three-day old Dominion Ale, which was quite yeasty and assertively hopped, but still quite smooth for such a young beer.



Upon entering the brewpub, there is a large “U-shaped” bar area with 18 taps lined up on two of the three sides. The remainder of the serving area consists of several booths and tables. Preferring to sit at the bar, I had no trouble finding a seat on my Sunday afternoon visit, no doubt due to a late Spring heavy snowstorm outside, which later moved on and left clear blue skies outside. I was fortunate enough to visit the brewpub on two consecutive days, so there was plenty of opportunity to sample several of their selections. The menu isn't that extensive, but the food I had was very tastefully prepared and the portions were more than ample. If you get the chance to visit, try their '1904 style' club-sub sandwich. It goes great with just about any of their beers. A glass case nearby had plenty of Old Dominion Brewery and Grille memorabilia, as well as cold six-packs to go, to take home as proof of your visit. A great program they have is their “Growler To Go”. For \$14.00, you leave a deposit on a 2-Liter ceramic flip-top growler, with a long shapely pewter handle down the side. Once you have the growler, you can fill it up and carry it out, coming back for refills anytime the brewpub is open. The refill charge is only \$5.25 for two liters of any of their beers - - - even their Millennium Barleywine, which is a great bargain. If you should ever decide to return the growler (can't imagine who would), you can get your \$14.00 deposit back. Jerry Bailey commented that on average, they refill about 2,000 growlers each month.

I started with a glass of the same Spring Brew (Doppelbock) I sampled earlier on the tour. It is moderately hopped, very malty all the way through to the finish, with a slight hop bite at the end. I couldn't find any starting or finishing gravities listed anywhere, except for on bottles packaged for sale in the cold case. My next brew was an APA called *Dominion Ale*. This is a medium golden-colored ale with lasting hop flavor, and good malt

balance. The hops were spicy – very much in the APA style and the hop nose came through quite well from apparent dry hopping. My next selection was an English style Pale Ale - a cask-conditioned ale called *Tupper's Hop Pocket Ale* served from an old English Beer Engine. This one was very malty, with a moderately assertive hop profile. Another *Tupper's* selection (Old Dominion brews for Tupper's) was their *Tupper's Hop Pocket Pils*, a beer that tasting connoisseur Michael Jackson said is one of the best beers in America. I have to agree with Mr. Jackson. This pilsner is spicy and floral, with a foamy head and plenty of lacing as the glass runs dry. Next up, a *Brewer's Art Pale*. This was more like a typical Amber Ale, about average, with very little malt and lacking much overall character. Another lighter beer in the Old Dominion lineup is the *Hard Times Select Lager*. This beer was very clean, crisp, refreshing, and helped cool down my palette after sampling some of the very spicy, boneless chicken wings. A local favorite was the *Oak Barrel Stout*, a very rich, chewy, dark brew with a slightly sharp coffee-like taste, but an underlying subtle sweetness. It could've been my palette suffering from a little fatigue after the hot wings! I saved the best for last, finishing off my visit with the pint glass of *Old Dominion Millennium Barleywine* (11.4% ABV, as marked on the bottle). This high ABV beer lives up to its category – moderately heavy and malty, with a surprisingly mild hop flavor. A nice residual sweetness and good alcohol warmth. I bought two six-packs to go, one of the *Tupper's Hop Pocket Pils*, and the second was the *Millennium Barleywine*, to wrap carefully and transport back to Oklahoma. All of the bottles arrived intact, after being inspected carefully by Airport Security personnel.

All in all, the brews ranged from fair to excellent. I'll definitely keep this microbrewery on my "places to revisit" list.

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

★ Style of the Month ★

Kölsch & Altbier

Both Kölsch and Altbier benefit from extended cold conditioning to minimize fermentation byproducts. That means you've got plenty of time to brew BOTH the right way, so don't delay...

8A. Kölsch-style Ale:

Aroma: Light hop aroma, German noble or Czech Saaz hops, giving a light fruitiness. Maltiness none to low. No diacetyl, as this is a lagered beer resulting in a clean finish with just a hint of fruitiness from primary fermentation at ale temperatures. Low sulfur aroma, similar to that of pale continental lagers, is acceptable, particularly in a young Kölsch.

Appearance: Very pale to light gold. Very clear/brilliant. White head lingers as Belgian lace on the sides of the glass.

Flavor: Soft, rounded palate; light hop fruitiness and a delicate dryness to slight sweetness in the finish. Clean fermentation with just a little residual fruitiness from ale fermentation temperatures. No diacetyl. Medium-low bitterness. Balanced toward bitterness but malt character should not be completely overshadowed.

Mouthfeel: Light side of medium body. Medium carbonation. Smooth, crisp mouthfeel.

Overall Impression: A delicately balanced beer with just a hint of flavor/aroma hops and fruitiness that finishes dry to slightly sweet with a crisply refreshing bitterness over a base of smooth, rounded Pils malt flavor.

History: As an appellation, the Kölsch name can only be used for beers brewed in Koeln (Cologne), Germany, where it is a native style.

Comments: Brewed at ale temperatures, then cold conditioned to reduce fermentation byproducts.

Ingredients: European hops only. Pils malt; small amounts of wheat may be used (<25%).

Vital Statistics: OG: 1.040-1.048, IBUs: 16-30 FG: 1.008-1.013, SRM: 3.5-5 ABV: 4.0-5.0%

Commercial Examples: Available in Koeln only: Malzmuehle, Hellers, PJFrueh, Paeffgen, Sion, Kueppers. In the US: Hollywood Blonde.

8B. Duesseldorf Altbier:

Aroma: Munich malt aroma, with a restrained fruitiness. Hop aroma may vary from low to moderate.

Appearance: Orange-copper to brown color, with brilliant clarity. Thick, persistent head.

Flavor: Assertively bitter, with intense Munich malt-derived flavor to support. Fruity esters should be restrained; some chocolatey notes are often present. Hop flavor should be low to medium.

Mouthfeel: Medium-bodied, with moderate carbonation. Some commercial examples have a dry finish resulting from a combination of high bitterness, higher attenuation, and moderate sulfate in the water.

Overall Impression: Bitterness is very high, especially in relation to the (moderate) gravity. Munich malt character lends balance, resulting in a bittersweet character. Very smooth from fermentation at the lower end of the temperature range for ales, followed by a period of lagering.

History/Comments: A very bitter beer with a pronounced Munich malt character. Ingredients, fermentation at low temperature (for an ale), and a lagering period combine to lend a cleaner palate than for most ales. Predates the isolation of bottom fermenting yeast strains, though it approximates many characteristics of lager beers. Many Northern German Altbiers are lagers.

Ingredients: German Munich malt is essential to obtaining the necessary depth of malt character. Hops are traditionally Spalt, though other German varieties are often used.

Vital Statistics: OG: 1.040-1.055, IBUs: 40-60 FG: 1.012-1.019, SRM: 11-19 ABV: 5-5.5%

Commercial Examples: Zum Uerige, Zum Schluessel, Im Fuchschen, Widmer Ur-Alt, Schumacher.

8C. Northern German Altbier:

Aroma: Little aroma; malt should dominate to the extent that any aroma is discernible.

Appearance: Copper to brown color; very clear. Good head retention.

Flavor: Assertively bitter yet balanced. Munich malt-derived flavor, along with a chocolate-like malt aspect, supports the bitterness. Esters are restrained, and hop flavor should be low to medium.

Mouthfeel: Medium body, with an overall balanced impression.

Overall Impression: A very clean and relatively bitter beer, balanced by Munich malt character. Less intense than the Duesseldorf version of Altbier.

Comments: Most Altbiers produced outside of Duesseldorf are of the Northern German style. Many are simply moderately bitter brown lagers.

Ingredients: Typically made with a Pils base and colored with roasted malt or some dark color syrup. May include Munich malt. Hops are traditionally Spalt, though other German varieties may be substituted.

Vital Statistics: OG: 1.040-1.055, IBUs: 25-40 FG: 1.012-1.019, SRM: 11-19 ABV: 5-5.5%

Commercial Examples: DAB Dark, Diebels Alt, Alaskan Amber, Grolsch Autumn Amber.

"Winter Wheat in Oklahoma, or How Wheat Beer Brings People Together"

By Ken Adamson

Wheat is good. It's Oklahoma's #1 cash crop, and has been for a very long time. It's fair to say that most people in the state live within a few minutes' drive of a winter wheat field. Those beautiful green fields that seem to shrug off the ice and snow, and that golden amber expanse rippling under the springtime wind - it's a piece of our heritage. Well, I pass the same 1200 acres of wheat to and from work, every day. Wouldn't it be nice to get some locally grown wheat to make wheat beers? That's exactly what I did...

Tuesday after Memorial Day, after having it on my mind for a while, I was driving home and noticed the hulking combine harvesters churning their way through what I had affectionately dubbed "my" wheat field. I promptly detoured and pulled in where I saw some hands working on a plow. I introduced myself, and Mr. Leon Jacobs shakes my hand with a hearty hello.

"What can I do for ya?", he says in his Okarchee drawl.

I told him that I had been eyeballing these fields for years, and always seemed to miss the harvest - that I'm a homebrewer, and I sure would like to buy some wheat off him to make beer.

"Well, hell," he says, "It's a little bit damp right now, we's just doing a test run today. Tomorrow or Thursday will be better wheat cuttin' weather - 90 degrees with a 25 mile-an-hour wind. THAT's wheat cuttin' weather."

I tell him that the moisture level isn't really important, since I'm going to have to soak it in order to get it to germinate, anyway.

"What's your yield like out here?", I ask.

"Oh, it's hard to say, the combine says around 40 (bushels to the acre)."

A note on the combines: These John Deere machines are incredible. Weighing in at a portly 14 tons, without the cutting head, they are GI-friggin-NORMOUS! They have 500cu. in. turbo-diesels in them, cranking out something like 358hp. They can cut a swath 36 ft. wide, and digest over 300 bushels of grain before having to dump it. They have GPS, color TVs, refrigerators, and more computerized gadgetry than the space shuttle. These things can be fully automated, and with an accurate GPS map of a big field, can be driven around remotely. In short, this AIN'T your daddy's harvester!

So, I do the math - one section of land (one square mile) is 640 acres, times 40 bushels an acre, times \$3.15 - about \$80,000 of wheat in this one section of land. Not bad...

"So, do you own this land?"

"Naw, Kerr-McGee owns it - we just have the agricultural rights. That's how it works anymore - a lot of the land around here is owned by oil companies." A fact I didn't know - interesting. That explains the numerous pump-jacks dotting the landscape. "We farm about 60 sections, total. They're all over the state." He points out on the near horizon, toward Deer Creek. "You can see the dust from one of our other harvesters runnin' up near Deer Creek."

I peer out to the northwest, and sure enough, a rising cloud of brown dust can be seen, marking the harvester's progress.

"That's some good land up there," he adds.

We shoot the breeze for about a half hour, and he commences to educate me about the ways of the wheat harvest. I've done the math, and I figure he farms somewhere north of \$4 million in wheat a year - not too shabby.

"So, you're going to make some wheat beer," he returns to the topic at hand.

"Yessir," I respond. "It's one of my favorites," I add.

"Well, that's a worthy cause," he says with a sly grin.

"Yep - almost as nutritious as bread, and a whole lot more fun to consume."

Mr. Jacobs responds with a hearty laugh, "Ain't that the truth!"

"I figured," I start cautiously, testing him, "that I'd whip up a batch of German wheat beer, and I'd just give you a couple cases from the first batch."

"Well, now you're talkin'! I tell you what – you do that, and I'll just GIVE you the wheat. How much do you need?"

Holy crap - I hadn't expected that. I'm fully prepared to pay market prices for this grain, this man's livelihood, and he whips out a deal – for some homebrew.

"Oh, I guess a bushel - that's roughly, what, 50lb?"

"Oh, closer to 60," he says, "for this strain of wheat."

The strain is very important - it's a specially engineered dwarf strain that, among other things, has an extremely high yield, is very drought tolerant (making it perfect for Oklahoma), and is very easy on the combines, as they can just nip off the grain heads and leave MOST of the straw behind. The seed wheat sells for around \$100 a bushel.

We shake hands, I make my goodbyes, and go STRAIGHT to Home Depot and pick up a couple buckets with lids. Next day, after work, I'm back out at the wheat field. I meet a fellow out there named Dougherty; he's a childhood friend of the farmers, and is quite knowledgeable on the subject of wheat. He tells me more about the process - how the combines work, what they cost (a cool quarter million apiece), and we talk about hunting, fishing, our kids, cars, music, and our work. He lets me know that he's having trouble with his billing software at work, and could I look at it for him?

Sensing an opportunity for a good relationship with this very personable gentleman, I agree to help with his software problems. He mentions that they hunt dove, quail, pheasant, and deer on most of the farmland and that they only allow close family friends to join them.

While we're talking, he's reassembled a gas grill that he's brought over in the back of his Suburban, and pulls out ten packages of ribeye steaks - THICK ones - and all the coleslaw, potato salad, chips and beer a group of farmhands could eat and drink. We continue talking to nightfall, and he gets a call on his cell.

"Looks like they're calling it a day - the humidity is going up and they don't want to bring wet grain to the elevator - they'll turn it away because it rots or sprouts when it's this wet. That's good; dinner'll be ready in about 15 minutes. This is my contribution to harvest." He's been grilling steaks like mad for the past half hour...

Combines and tractors and farm trucks start to materialize out of the dust and darkness, lumbering up behind a blaze of very bright headlights - eight enormous green combines have lined up next to two

semi trucks and two huge green tractors (with plows in tow) pull up, with five four-by-four crew cab farm trucks behind them. It takes a lot of people to harvest this much wheat.

Everybody there insists that I have steaks with them. I try to politely decline, considering the meal was prepared for the hands, who have been busting their asses all day in the heat and dust. They'll have nothing of it. "Get yourself a steak, dammit - don't be shy."

I was raised to know how to accept kindness, so I don't try to decline again - it would be an insult. Steak for Ken! BudMillerCoors to wash it down...

After we're done eating, Mr. Jacobs comes up and asks if I've got my grain yet. "No," I say. "Well, hell, get over here and let's get you some."

We climb up on a semi with a grain hopper trailer, and I get a close look at what 5,000 bushels of wheat looks like, and smells like - freshly harvested wheat is a treat to all the senses. Out come my buckets, dip one - dip two - fasten the lids. I have wheat!

I finally do the math - if all I make is 5gal batches of hefeweizen with this stuff, I have enough for 12 batches of beer - 60 gallons - something like 48 cases of beer. Oh my god - I had no clue...

"You know, " I start again, "I'll be back next year..."

"I know," Mr. Jacobs smiles.

"Yeah, " I smile, "but next year I'll bring the beer..."

HIGH PLAINS DRAUGHTERS

513 N.W. 38th Street

Oklahoma City, OK 73118

Place label here