

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

September 9, 2003

★★★ ★ **Next Meeting: Saturday, September 20th at 2:00 PM** ★★★ ★
Place: 513 N.W. 38th St, Oklahoma City (Crown Heights Park)

Oktoberfest!

Come and celebrate the beginning of the 2003-2004 brewing season at the annual HPD Oktoberfest! The Draughters will gather under the big tent – rain or shine – to share the best and “*Wurst*” they have to offer. This is a family picnic, so pack up the loved ones, and join the festivities. All kinds of Bier are welcome, of course, but if you’ve got some *Deutschebrau*, now’s the time to show it off. Brats will be provided, so bring a Germanic side dish to add to the *Gemutlichkeit*! This is one of the biggest events of the year, so we hope to see absolutely everybody (veterans, new folks, and long lost homebrewers). *Prost!*

Mead Clinic was the Best in a Decade!

Report by Joe Bocock

What started in a brew shop parking lot as a gang huddled in a makeshift tent beneath the blazing July sun in 1993 has become an enduring event of the Draughters. On Saturday August 2nd the tenth annual Mead Clinic continued the tradition in high style at the Bocock Pleasure Palace. Brian Meyers long ago took his national mead making stills to New Zealand, but his mead lived on as frantic throngs sucked on one of his rare piments. Missing also from action was our most famous resident mead guru Steve Law, but Bob Rescinito made certain that the classic opening presentation on the lore and tradition of the oldest fermented beverage was packed with interesting and fun facts. Steve's Viking outfit was also missed, but that didn't stop the wholesale distribution of ten horned Viking hats in dazzling blue colors that always seemed to look

best on blondes! The Trail Boss, Tim Nagode, was also pinned down under heavy fire in Arizona, but he kindly left a keg of Huckleberry mead and a special selection of his best meads in bottles.

The highlight of the afternoon featured Queen Tamera donning a Viking hat and organizing the first ever clinic "brew in" joining mead makers across the country in a national celebration. Never before had sufficient sobriety been maintained to brew during a mead clinic, but this year there were not one but *two* batches that left poolside under unsteady gait. Tami and Ken Adamson have promised a duel of the two meads at next years classic summer event!

Special thanks to the brewers who brought kegs and bottles of mead and thus kept the mead flowing at near record levels, as well as the many people who helped make this year's food table the best in a decade. We were graced by everyone, from new guests shopping for a hobby, to seasoned veterans spinning yarns about varietal honeys in a poolside atmosphere of music, surprisingly mild temperatures, and warm camaraderie. Just wait until Summer 2004 for an even better Mead Clinic!

Flash Forward to the BJCP Exam



The expressed mission of the BJCP is “to promote beer literacy and the appreciation of real beer, and to recognize beer tasting and evaluation skills.”

The issues of “literacy” involve several fundamental skills, without which, it is impossible to pass the exam. As mentioned in last month’s essay, you’ll need to develop a vocabulary associated with the actual tasting of beer. In particular, descriptor terminology must be at your immediate disposal. Weak terminology or “waffle words” won’t cut it with those who will be grading your exam. Therefore, it is important to be as precise as possible.

Besides reading books and periodicals to develop your beery vocabulary, there is another tried and true procedure often used in the world of academics: flash cards. If you’ve ever studied a foreign language, then you probably know the routine: term on one side, definition on the back. This system works. Think of brewing terminology as a kind of language; some terms are familiar, others are so highly technical you’ll rarely have an opportunity to use them. But in studying for the BJCP exam, there is nothing like the systematic distillation of knowledge onto the back of flash cards.

Here’s what I did. I bought cards of several different colors so that I could organize them according to subject matters. You’ll need card groups for the following:

(1) Beer Styles: one card for the subcategory of each style; style on one side, vital statistics on the backside. [Note: “vital statistics” are OG, FG, IBU’s, SRM, and ABV – you’ll be expected to be at least in the ballpark with these numbers, so don’t ignore them]. Go through the official Style Guidelines very carefully; extract the key words for aroma,

appearance, flavor, mouthfeel, and overall impression; write these on your cards.

(2) Commercial Examples: you might include this info on the previous cards, but I had a separate set so I could list lots of examples (and believe me, you’ll lose points if you don’t “drop names” along the way!).

(3) Beer Chemistry: this is a world unto itself, but one you can’t ignore. While none of the graders will expect you to be diagramming molecular structures on your exam, you will have to know about basic chemical reactions, ionization, water, etc. Knowing the shorthand of some chemical symbols and formulas is also a real plus.

(4) Beer Ingredients: this is a broad category that might easily be subdivided. Water profiles, hop varieties, types of malt and how they’re made, and various yeast types and their behavior patterns. There’s a lot of stuff in this domain, but it’s the meat and potatoes of brewing.

(5) Beer Faults: here’s another of the critical areas of the exam and one of the most important domains of judging. You need to be familiar with the host of things that can typically go wrong in a fermentation, the potential causes of the fault, and how those problems can be rectified. I listed the fault (say “DMS”) on one side and the causes and solutions on the backside, but there are several other ways you might handle this category.

(6) Beer History: this is an area that adds a certain polish to your exam. The origins of styles, the fundamental players in brewing history, and the great moments in the evolution of beer are things that can be dropped into place on an exam, giving it a better sense of readability and authority.

(7) BJCP Organization: the first question on the exam will be to describe the BJCP and its mission, structure, and point system. Make sure you know the ranking system well. Knowing the names of regional and national administrators is also a plus.

Organization is one of the keys to success on the exam. This card system works. Besides having synthesized the material, you’ll have something that can be used conveniently and repetitively. Hitting the cards for a couple of minutes before you head off to sleep will, in time, make you both a more literate brewer and a viable candidate for the exam.

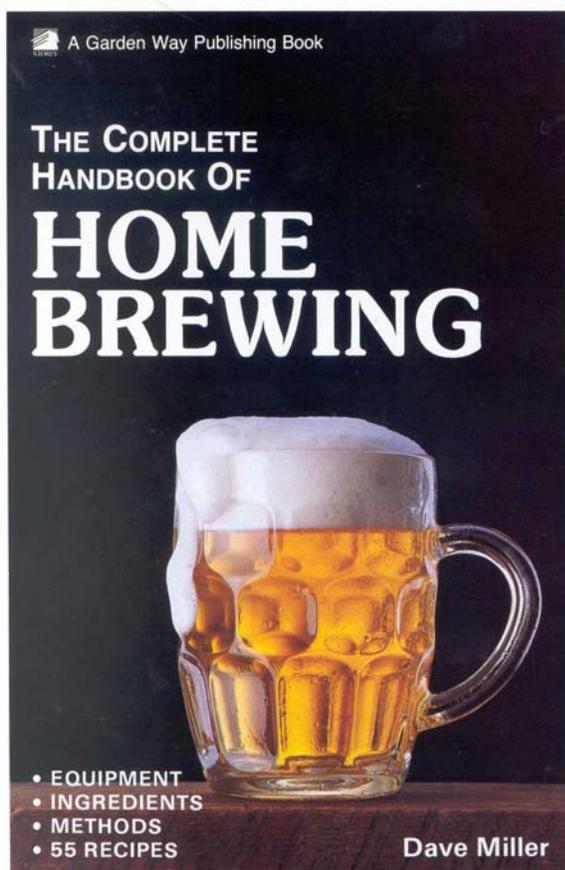
Steve Law

The Complete Handbook of Home Brewing

Dave Miller

Pownal, VT: Storey Communications, Inc., 1988 ISBN 0-88266-517-0 248 pages

Of all the “how to” manuals that have been written on the art of homebrewing, there is none more clearly written than Dave Miller’s *The Complete Handbook of Home Brewing*. This 1988 classic is more than just a must-read, it is regarded by many as the *real* bible of our avocation. Although most novices are initially bitten by the counter-culture prose of Charlie Papazian, real brewers quickly turn their attention to Dave Miller. Simply put: if you ain’t got this one on your shelf, you don’t know what you’re missing!



The tome consists of thirty-one chapters and three appendices. It covers everything from getting started to advanced techniques, from brewing with extract to partial mashes and all-grain. There are recipes of many of the traditional beer styles (although Miller’s “rates of extraction” are notoriously generous ... the gods obviously smiled on his mash tun when he made these beers!). There are individual chapters on each of the major ingredients that go into making beer: water, hops, malt, adjuncts, and yeast. The step-by-step analysis of what happens in starch conversion, sparging, and boiling of wort is followed by chapters on cooling, fermentation, and bottling. There is also an invaluable assessment of beer faults, how to identify them, and how to avoid the problems in the future.

But apart from learning about the sheer mechanics of making beer, the reason to own a copy of Miller’s book is the clarity with which he presents his materials. Here you’ll find no quirky pictures or colorfully named recipes; in Miller you get the unvarnished basics in a lucid style that makes every topic immediately comprehensible. For those studying for the BJCP Exam, there is no greater friend than Dave Miller. His systematic presentation

of the materials makes it quick and easy to pull out the essential information you’re after. There’s also a helpful glossary of key terminology in one of the appendices, and the *very* complete index at the back of the book. The latter makes it a breeze to quickly find just about any topic you’re interested in.

Miller’s work is a classic. If you haven’t got a copy, rectify the situation as soon as possible and introduce yourself to the best brewing manual of them all.

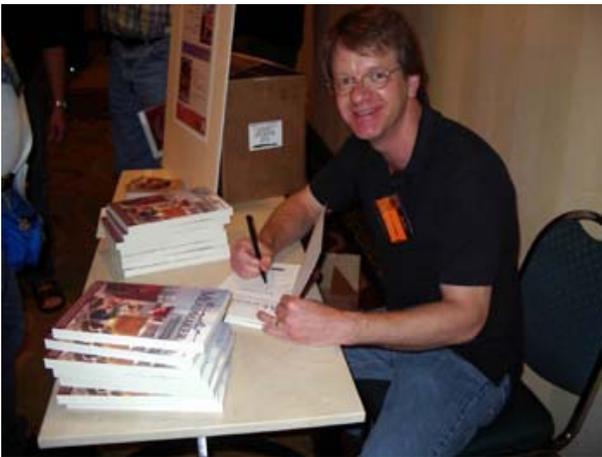
Remember: brewing knowledge is brewing power!

★ HPD Homebrewer's Report ★

Bob Rescinito Goes to the AHA Gathering at the Windy City

The Chicago area was really HOT the weekend of June 19-21! The temperatures were pretty mild, but the beer action was what steamed up the place! The National Homebrewers Conference (NHC) was held on those days at the Holiday Inn – O'Hare in Rosemont, IL, just outside of Chicago. Over 500 homebrewers and beer lovers converged on the area to help celebrate the 25th Anniversary of the NHC.

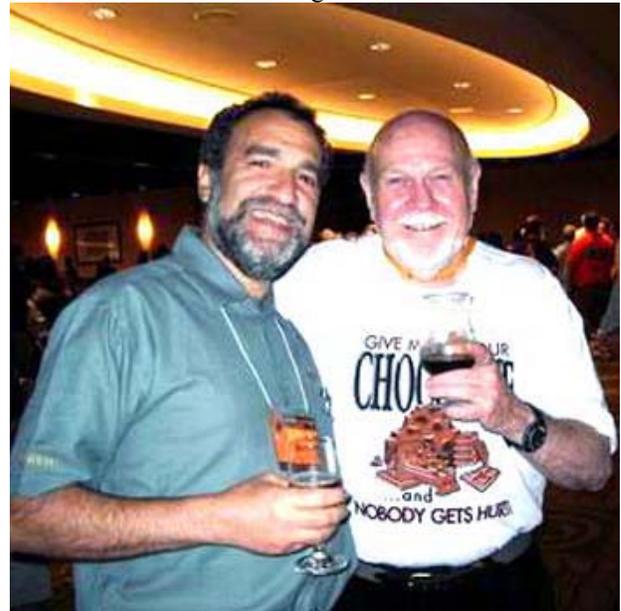
I joined the thirsty throng Thursday afternoon. (I just happened to be in the immediate vicinity on business!) Now, I've attended a few beer competitions and events, including one billed as the SECOND largest homebrew competition in the US. Those other events pale in comparison to the NHC. This year's event was well-organized, interesting, informative and FUN! The Chicago area homebrew clubs did a fantastic job in making this a smooth running conference. They also lined up a great cast of talented, humorous, creative and informative speakers and presenters. Anyone who is anybody in the homebrewing and beer world was there! **Charlie Papazian** and the AHA staff, including **Paul Gatza** and **Gary Glass** were there. **Fred Eckhardt** and **Ray Daniels** were there and made presentations. **Larry Bell**, from Kalamazoo Brewing Co, was a featured speaker! **Peter Bouckaert**, formerly a brewer at Rodenbach and now at New Belgium, held an animated and lively discussion on the art of brewing Belgian-style beers.



Master mead maker, **Ken Schramm**, was a presenter and also signed copies of his new book, *The Complete Meadmaker*. Brooklyn Brewing Co. head brewer and bon vivant, **Garrett Oliver** provided a thought provoking discourse on the state of beer and food in this country, and autographed copies of his new book, *The Brewmaster's Table*. And of course no beer event worth it's weight in hops would be complete without a nod

from internationally acclaimed beer and spirits writer, **Michael Jackson!**

Homebrew clubs from around the country were represented by multitudes of members clad in various forms of beer and club related regalia. And with them they brought BEER!! Over 235 kegs and casks were available for consumption! That doesn't include all the commercial beers that were made available! Talk about beer heaven! I was drowning in it!



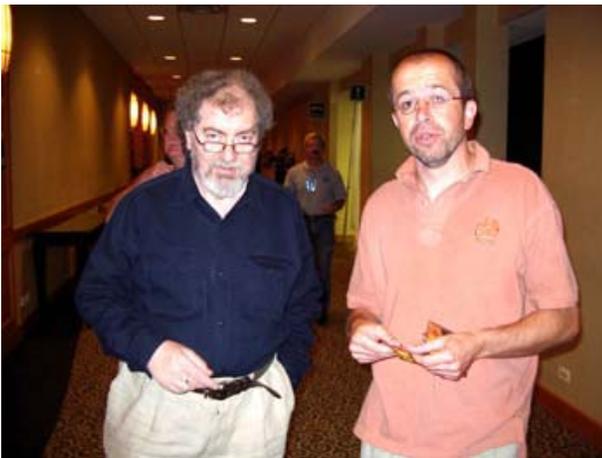
A pub crawl was organized for Wednesday evening for those who made it to the conference early. I was in town all week, but was unsure of whether my schedule would allow me to attend the pub crawl, so I didn't sign up. However, there was so much interest in the pub crawl that an informal one soon developed! The EL (the Chicago metro train system) transported us from the hotel area to the various stops on our beer excursion. First stop was the famous **Map Room**. The Map Room is a comfy-cozy-neighborhood bar-where everybody knows your name-kind of place. They also have a vast assortment of beer on tap and in bottle. My favorites were regional selections from Flossmoor Station (Dark Star Imperial Stout) and Three Floyds (Alpha King, dry hopped American pale ale). I also enjoyed Bosteel's Tripel Karmeliet and Hitachino Nest Weizen (Bavarian-style wheat from Japan!). From the Map Room we ventured on foot to **Piece Pizza**. An eclectic pizza parlor/brewpub/jazz bar, Piece Pizza is worth a visit. The thin crusted pizza was incredible and the beer was awesome! I had the meatball, pepperoni and tomato pie (the largest "small" pizza I've ever seen!) and washed it

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Bob Rescinito – continued

down with several pints of their DysfunctionAle, a wonderfully hopped amber ale! An avant-garde jazz combo playing in the corner added to the ambiance. While others went to Rock Bottom after Piece, I decided to head back to the Map Room. There I hooked up with friends from the Kansas City Biermeisters. We quaffed a few more Dark Stars and a La Trappe Quadrupel for good measure before heading back to the hotel and calling it a night. I still had to get up Thursday and go to work!

The actual NHC event kicked off with a luncheon on Thursday afternoon, with Michael Jackson as the featured speaker. I had to work until 2:00pm so I missed the luncheon. I did, however, hurry over for the afternoon presentations and the Club Night. Presentations at this year's conference covered a wide range of topics including brewing, beer culture, and food. In addition to the usual talks on specific beer styles and brewing techniques, this year's program sought to include other food arts such as cheese making and sourdough bread baking and also included several talks on matching beer with food. Several "static displays" and informational booths were set up by vendors to display their wares and to educate home brewers.



Particularly notable this year was Dr. Ed's House of Bad Beer Horrors, which presented beer off-flavors in a Halloween dungeon environment complete with Dr. Ed in a Dracula costume and a display of spooky "beers" containing live leeches and other made-up horrors. Also, Beer, Beer, and More Beer brought with them and unique single level HERMS system complete with 28 gallon vessels, pumps, and control panel. WOW! It was tough trying to resist the urge and to keep my credit card in my wallet!

The Club Night was awesome! The Grand Ballroom of the hotel was packed full of people sampling the clubs offerings from tables and booths that ringed the perimeter of the room. Groups dressed as bowlers, monks, prisoners and gangsters, manned their booths while dishing out everything from Ohio sauerkraut balls to Kansas City barbeque and filling tasting cups with

everything from roasted pepper ale to oily black Imperial Stout. Since I was the only HPDer in attendance, I was adopted by the KcBierMeisters...and immediately put to work at their booth wrapping barbecue ribs and brisket. Shanghaied is probably a better word than adopted! AHHH! But the fringe benefits were wonderful and filling! You couldn't just wrap those ribs without sampling a few...dozen! When my shift was over I quickly set out to explore the myriad beers and food offerings to be had. So much beer and food and so little time!

And there was food aplenty at this gig! Friday night's awards banquet dinner was a soup course, followed by steak, potato, and carrots with a delicious triple chocolate cake for dessert. Saturday's Real Beer, Real Food night, which was open to the public, was a walk-around tasting of food and beer. It was an attempt to enlighten the masses into the wonderful world of pairing food with BEER! More than 750 guests enjoyed American and imported craft beer of every description, along with foods including artisanal cheese, smoked meats and sausage, pickles, bread, and more, including beer-infused cheesecake and ice cream.

The programs and workshops this year were top-notch! I tried to attend as many as possible, but there were so many choices of interesting topics, and since they ran concurrently, I missed some very good presentations. Some of the ones I did get to sit in on were: Larry Bell's talk on Extreme Beers! He addressed some, let's say, rather unique brewing ingredients and brought beers he had brewed at home which included some of these ingredients. Beers such as his Rocky Mountain Oyster Stout with, well, mountain oysters in the boil! His Pasta Soup beer was made with ingredients he culled from his kitchen pantry! Asian mushrooms, morels, sake and Black Goat Placenta Extract (I'm not kidding!) made up another of his unique homebrews. Kinda makes you wonder what he puts into his Two Hearted and Oberon!

Peter Bouckaert's discussion on the art of brewing Belgian-style beers. He began by saying that he, and most Belgian brewers, doesn't believe in beer styles. Most Belgian beers were brewed out of necessity, to quench the thirst after working on the farm, rather than to fit into a style category. He suggested viewing your beer as a painting, as art, and everything that goes into it helps to paint the picture that you create. According to Peter, there are only three key ingredients need to make good Belgian-style beers: Knowledge, Experience, and Creativity.

Garrett Oliver's passion for brewing and enjoying good beer is matched by his passion for pairing that good beer with good food! He is also passionate about extolling the virtues of this pairing to anyone who will listen! Garrett is a dynamic, engaging speaker whose enthusiasm is contagious! He suggested that we in America have been led to appreciate "facsimile"

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Bob Rescinito – continued

products, not just in our beer but in all our food product choices. For instance, is “real” bread truly that bright white stuff with a perfect crust and tiny holes that sits on the counter for three weeks without getting moldy!? Does “real” cheese come in a neat little cellophane wrapper!? If you went to a restaurant and ordered a filet mignon and the waiter brought you a hamburger, would you be satisfied? Why then are we as easily duped when we ask for a beer and the waitron brings us a frosty cold, spritzzy, bright yellow, thin, lightly hopped glass of something that pretends to be beer!? Ask for what you want and patronize those places that offer what you want and try to educate the others. Garrett also talked at length about beer, as opposed to wine, being the ultimate beverage to pair with food.

Chris White’s yeast seminar was quite interesting. He talked about the classes of beer yeasts as espoused by the late Dr. George Fix, three ale types and two lager types,

and the flavor characteristics of each and the beer styles best suited to each type.

Other workshops I attended were on home cheese making, starting a BJCP study program, cooking with beer, and brewing Belgian Strong Ales. I have already ordered three books on home cheese making and can’t wait to get started!

I had a great time at this year’s NHC and look forward to perhaps attending next year’s event in Las Vegas. I met some fun, wonderful people, sampled great tasting beer and food, and learned a lot of new useful information that will be put to use in coming home brew batches. I encourage anyone who might be interested to attend a National Homebrewers Conference and to participate in the National Competition. I’ll look for you next year in Las Vegas!

Check out www.beertown.org for a list of all National Competition winners.



Bob Rescinito and the Midnight Carboys

Bob Rescinito Gets "All Spruced Up"!

You never know who you might run into at a home brewing event. I've met some mighty friendly people in my home brewing pursuits. I've shared beers, recipes, knowledge and experiences, and learned a lot from other people who are passionate about this hobby. While at the National Homebrewers Conference in Chicago, I ran into some old buddies and made some new friends. I ran into my friend Frank Patino, a member of the Chicago Beer Society, my KCBiermeister friends Steve Ford, John Weerts, Jackie and Alberta Rager, and others. I hooked up with "Rocket" Rod Romanek from Hawaii who is a retired FAA guy, Jim Layton from N. Texas, Ron Sup a chat member from my "old Prodigy" days, and a host of other folks who I've met at other beer events. I also met some new "beer friends" at the NHC. We all have beer in common which is what brought us together, and as I talked with them, found out that we had other things in common as well. But, I found that I had much more than just beer in common with one person I met in Chicago.

During the Friday night awards ceremony, brewers from the Great Northern Brewers in Anchorage, received a slew of awards, eleven total. Only one member of that club was in attendance, and he made all the trips to the dais to collect the awards that he and his fellow club members had earned. During one of his jogs up to the stage, the announcer stated that, "Pete just arrived this evening for the awards ceremony, having flown in from Oklahoma City on his way back to Alaska." I thought that odd, that he would fly in via OKC, unless he perhaps happened to be working in OKC. My first thought was, "I bet he's with the FAA." After the awards ceremony I went over to congratulate the guy and found out that he was indeed an FAA employee attending the FAA Academy in OKC and he had been trying to get hold of me in OKC! So, we both had to go to Chicago to attend the NHC to meet! Anyway, to make a long but interesting story somewhat shorter, I met **Pete Devaris**, three-time NHC medal winner, master brewer, great guy, and fellow FAAer while at the NHC. Since that time, he has been to my house for beer tasting, and I've seen him about every day at the Academy around lunchtime! Pete is not only an experienced brewer, evidenced by his many brewing accolades, but also somewhat of an authority on harvesting Sitka Spruce tips for use in brewing and other food stuffs. It just so happens that Pete brought with him two packages of spruce tips and was willing to show me the wonders of brewing spruce tip beer.

Now, I've got to admit that my first thoughts were that I didn't really like spruce beer. I thought that I had tasted spruce beers before and, well, they just tasted piney, almost like Pine-sol disinfectant! Not something that I wanted to intentionally put into my beer! Pete assured me that I had probably not experienced real spruce tips but rather spruce extract which can give a different flavor and aroma than spruce tips. To prove it, he opened one of the vacuum-sealed packages of spruce tips and suggested I take a whiff.

OH MY GOSH! What a unique aroma, citrusy sweet, with just a hint of cedar. Nothing like I had expected. Pete explained that the spruce tips were loaded with sugar and high in vitamin C. In fact, ancient recipes for spruce beer were brewed for taking on sea voyages to help prevent scurvy. It's been suggested that when the Pilgrims went ashore in Massachusetts because "our victuals are much depleted, especially our beer", they did so to brew a spruce beer. I was hooked! I wanted to make a beer with these spruce tips! Turns out that the annual HPD Barleywine Brew Off was to be held at Tim Nagode's house on the following Saturday. What better time to brew and to introduce others to the magic of Sitka Spruce tips! That's exactly what my new friend Pete and I did!

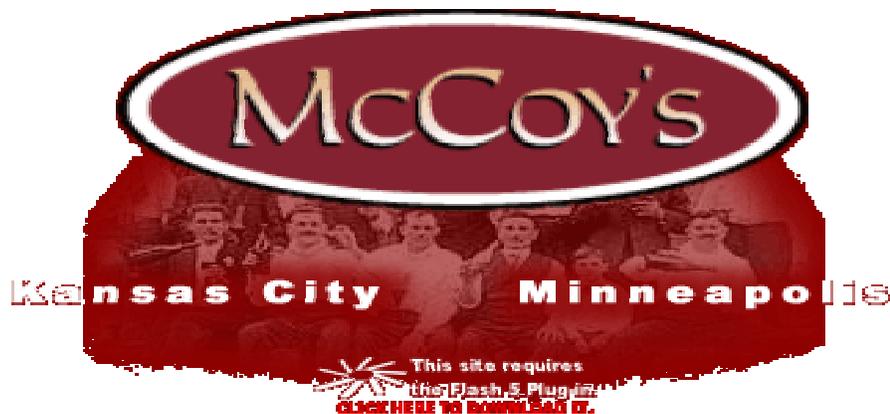
Since it was a barleywine brewing event, I knew I had to make something big, but I also wanted it to be different since I would be adding spruce tips. I decided to make a "Wheat wine" and then with the second runnings make a small beer. The grain bill was 12 pounds of 2-row, 10 pounds of malted wheat, 1 pound 80L Crystal malt, and 1 pound Carapils. I mashed the grains at 152F for 90 minutes and collected the first runnings for my wheat wine. I sparged the grains with about 3 gallons of hot water to collect enough run off for the small beer*. I decided on Northern Brewer for my hops in both batches and elected to use only one addition, 5 ounces at 60 minutes, to allow the spruce tips to stand out. I added 1 ½ quarts of fresh Sitka Spruce tips in each batch. Pete told me that the secret to using spruce tips, whether you were making beer or jam, was not to boil them for too long. Sixty minutes and no longer is his mantra. I boiled for a total of 90 minutes, adding the hops and the spruce tips at the 60 minute point.



When I added the spruce tips the whole garage was filled with the delicious aroma that I described earlier! MMM! I can't wait to try this beer! I cooled the beers, aerated well and added White Labs English Dry yeast in the Wheat Wine (OG 1.086) and Wyeast Scottish ale yeast in the small beer (OG 1.042). Both are contentedly bubbling away! I hope to have samples of the small beer available at our club Oktoberfest, if not sooner. Pete will

be back in OKC several times this year. Hopefully he can attend a club meeting and share with you his techniques for brewing with Spruce tips! Thanks, Pete, for your help and for introducing me to REAL Spruce beer!

* The small beer was also somewhat of a collaborative beer. Tim Nagode and Steve Law brewed batches of barleywine and had some leftover runnings from each of their batches, so I mixed them in with mine. Total volume ended up being about six gallons.



Bob Rescinito, HPD Roving Reporter

Took another business trip up to Kansas City recently and hooked up again with KCBiermeister Steve Ford, this time at McCoy's Public House in the Westport district. Located at the corner of Westport and Pennsylvania in the heart of Westport, this brewpub and restaurant usually is filled to the brim with partiers, but on the rainy Wednesday night that Steve and I visited, it was relatively calm. We bellied up to the u-shaped bar in the center of the place, and because of the lack of a noisy crowd, we were able to carry on a pleasant conversation. Of course, our talk centered on beer, and if you're gonna talk beer, you need to drink beer! I started with the IPA, a mildly bitter, copper-colored English version. It lacked a bit of hop aroma, but the hop bitterness was evident. Steve settled on the ESB, and I had a taste of it. I thought it too malty sweet for my tastes so I continued with the IPA. Next I tried the Porter. The porter was dark brown, almost black, with a slight tan head. Some roasted malt flavors were evident and almost pushed this to stout territory. So, I tried the stout next! The first pint I was given had a nasty, soapy, vegetal flavor! I

didn't know if it was just the pint glass or the tap or if the beer truly was bad! I politely told the beertender that this didn't taste very good, and after a few quips about "damn homebrewers", he pulled another pint from a different tap and it was much better. The stout was a creamy black beer with good head retention and just a hint of roast and sourness. Next up for me was the brown ale. I should have stayed with the stout or the IPA. The brown was weak in body and flavor, drinkable but not up to this "homebrewer's" standards!

Steve and I had a nice visit and sampled some good beers but didn't try any of the food. What I saw pass through the dining area all looked and smelled good, but I didn't partake. McCoy's has a small tobacco room for cigar smokers, and an upstairs dining area as well as an outdoor patio area for when the weather is more cooperative. They also give a discount to AHA members, just show 'em your membership card. But if you do, be prepared to endure the ribs about homebrewers! There is plenty of parking a half block behind McCoy's. Give 'em a try next time you are in KC! Check out the McCoy's Public House website: <http://www.mccoyspublichouse.com/homepage.htm>

HPD Rating (out of 5): Beers ☆☆☆ Food N/A

★ HPD Editorial and News Page ★

Anheuser-Busch press release,
[complements of Bob Rescinito]:

“Bare Knuckle Stout is a traditional, malty, dark ale with attitude. Big time attitude! Plus, it's brewed in the U.S. to insure the freshest quality brew possible. Bare Knuckle Stout brings Irish-style beer into the 21st Century.”



“Is this a private fight? Or can anyone join in?”

Anonymous Irish Saying

How Alcohol Prohibition Was Ended A very informative article by Richard M. Evans can be found at the following website: <http://www.druglibrary.org/think/~jnr/endprohb.htm>. See what it took to repeal the notorious Volstead Act and the 18th Amendment.

New Brewing Lager Beer A classic by Greg Noonan is being reissued by Brewers Publications. Get yours on-line at <http://www.store.beertown.org/shopexd.asp?id=259>.

On-line Beer Heaven: Check out the following online beverage at Hi-TimeWine.com if you really want to see the world of the future: <http://www.hitimewine.com/beer.htm> The Belgian section is very impressive. Oh brave new world, that such beers are in it! [Thanks to the Trail Boss for this site!]

Roeselare Yeast is at Hand A new yeast has just become available, Wyeast 3763 Roeselare Yeast Culture. The official press release claims “Roeselare Yeast Culture is a blend of *Saccharomyces*, *Brettanomyces*, and *Lactic Acid Bacteria* to produce Classic Belgian styles of Sour Brown and Red Beers. The culture is maintained in equilibrium to produce a balanced beer with complex aromas and flavors. No additional yeast is necessary for primary fermentation. *Flocculation - Medium, Apparent Attenuation - Variable*, (55*-80* F).” Check out their website at <http://www.wyeastlab.com/hbrew/roesalare.htm> [A big Belgian thanks to Bob for spotting this item.].

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.

★ 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.

Brown Bottles & The Phantom Menace

Bring up the topic of homebrew with the uninitiated and you'll inevitably here an account about "Grand Dad's exploding bottles." If there is anything we've learned in this hobby, it is how to better regulate our carbonation levels. Nevertheless, ol' Grand Dad had something we ain't got: better beer bottles. Have you ever had one of your own bottles explode on you (be honest now)? This summer I had four beery hand grenades go off. While they conveniently exploded at night, down in the safety of the basement, they were a headache to clean up, and they got me wondering: why do some bottles explode and others do not?

As it turns out, not all bottles are created equally. A recent capitalistic move in the bottling industry has downgraded many standard 12 ounce brown beer bottles: they are made of less glass. Until recently, the glass of a typical longneck bottle weighed in at somewhere between 8 and 10 ounces. Some breweries (Belgian, German, and the more conscientious U.S. microbreweries) still use these heavier bottles. Grand Dad's returnable bottles weighed a respectable 11 to 12 ounces.

But an alarming trend has trimmed many of our standard longnecks to a mere 7 to 7 ½ ounces. These lighter bottles may be good for the brewing industry (24 bottles for the cost of 21!), but it is certainly not good for homebrewers. These lighter bottles are potentially more dangerous; God forbid one should go off in your hand. You can also imagine the increased risk of sending a beer off to a competition in one of these 7 ounce weaklings.

And sure enough, all four of my "hand grenades" this summer proved to be the lighter weight bottles. Many of them are identifiable by a 3/8 inch circular stamp on the shoulder of the bottle. Look for them in your own collection of homebrew.

So what to do? First of all, become more discriminating: start weighing your own bottles as a matter of course. Weed out the weak. You can actually feel the difference in you hand: the lighter bottles – well – they just feel lighter! Try it and see. Trust the force. But you also need to start collecting the heavier bottles: become aware of the brands of beer you like that come in the heftier bottles and drink only those brands till you recover your inventory of homebrew bottles (I've already replaced 5 cases of the weaklings!). You can also find the heavier bottles in some homebrew shops, but you'll have to ask for them specifically. Caveat emptor.

And so next time you hear that story about Grand Dad's exploding bottles, be sure to lend a sympathetic ear, but interject that – while he may have over carbonated his brews – he at least had some darn good bottles to work with!



★ HPD Competition Report ★

By Michal Carson, Competition Coordinator

Draughters Win Ribbons at FOAM Cup!

The Draughters placed well in the August 2003 FOAM Cup, sponsored by Tulsa's Fellowship of Oklahoma Ale Makers. HPDeRs finished with 11 points overall, a respectable showing, considering that only three brewers entered! When the dust settled, ribbons were earned by the following:

Jim Andrews

2nd place for a N. German Pils

Keith Wright

2nd place for Bavarian Weizen

Bob Rescinito

1st place for a Blond Ale

1st place for mead/metheglin (Pepper Mead)

3rd place for Eng. & Scottish Strong (old ale)

Bob Rescinito's Blonde Ale

Bob Rescinito's recipe for his 1st place win in category 3, Light Ale, of the 2003 FOAM Cup:

Ingredients and procedures for 6.5 U.S. gallons:

10 lbs Pilsner malt

1 lb flaked corn

1 lb flaked rice

Infusion mash of 60 minutes at 152 degrees (water modified with gypsum)

Length of boil: 75 minutes

Hop schedule: 60 minutes 2 oz Zatec leaf [unspecified AAU from Bluebonnet]

30 minutes 1 oz Zatec leaf

15 minutes 1 oz Zatec leaf

Yeast: German Ale Yeast

Fermentation in glass

OG: 1.048 FG: 1.014 ABV: 4.46%

Bob's Pepper Mead

Bob Rescinito's recipe for his 1st place win in the metheglin category of the 2003 FOAM Cup:

For a 3 gallon batch of the Pepper Mead I make a base mead (3-4 lbs honey per gallon), I do not boil the must but bring water to about 170F and remove from heat and add honey; stir until dissolved. Cool and rack to fermenter. I don't add spices until I rack to secondary. In secondary add 1tsp each coarsely crushed black pepper corns and grains of paradise. Let ferment until...? You can adjust amount of pepper flavor to suit your tastes.

Remaining 2003-2004 COC Competition Schedule

You can visit the AHA Club-Only Competition page at: <http://www.beertown.org/homebrewing/schedule.html>

| | | |
|---------------------------------------|-----------------|------------------------------------|
| Specialty, Historical, & Experimental | September, 2003 | Category 24 [To be judged 9/12/03] |
| Kölsch and Altbier | November, 2003 | Category 8 |
| Barleywine & Imperial Stout | December, 2003 | Category 12 |
| Mead | April, 2004 | Category 25 |
| Extract Brews | May, 2004 | All AHA styles |

Trail Boss on the Trail

Yer Trail Boss hasn't recently had to do that road dog thing that many other HPDeers have to do. Being away from Mrs. Trail Boss and my young rustlers is killing me, but a man's gotta do what a woman's gotta do and vice versa, right? But the time came...causing yer's truly to miss the Mead Clinic for the first time since Vikings set foot in the Pleasure Palace. In any case, here I am in Flagstaff AZ, working my rear off and trying to figure out how the Trail Boss can contribute to the newsletter. Here it is...

Call me an idiot, but I've always been about seeing what imports can be had no matter where in the good ole' US of A I've been. Seems like every brewpub in every little town east of the Sierra Nevadas has the same lite, amber, porter/stout offerings and they're a bit hard to distinguish between. Pretty much the same here in Flagstaff until I went to Mogollon Brewing (pronounced MOG-ee-on.) In the door, offerings were a less than hoppy pale (per the attractive bartender's advice), an amber, a dry stout and an export stout. Somewhat dejectedly, I ordered the dry and my buddy ordered the export (not sold as an export, sold as just another stout but decidedly an export.)

My first taste of the dry stout and **BANG**, the good beer alert hit. Roasty, smooth, itty-bitty bead (due to the nitro delivery) and smooth as a baby's freshly powdered behind. I forced said buddy to give me a taste of the export and it was outstanding also, roasty but with more sweetness and a decidedly alcoholic finish. But the best was yet to come. Said hippy beer babe bartender said they had the IPA on, but she hadn't put the sign up yet and offered me a sample.

Fellow HPDeers, nirvana ensued... a real, honest to gosh West Coast/English IPA blend of the likes I've never had before. West Coast notes... American hop profile, Centennial, Cascade and Chinook all present and accounted for, sir... English notes...served on cask at about 55 degrees, alcohol content at 7.1, great caramel character. Good beer notes... huge hop notes in the nose along with a balancing malt profile that made me salivate (sorry, gross, I know, but that's how it was...) flavor was bursting with American hops way into chewy territory but with enough malty sweetness to balance. The finish was a grand cascade of piney hoppiness blended with caramel notes. It was the best brewpub beer I've had in ages.

As if that wasn't enough, a bluegrass twosome showed up on the small stage shortly thereafter and played a couple Woody {Guthrie} and Pete (Seeger) tunes. Emboldened by the IPA, I threw down a challenge... "Can ye play "Friend of the Devil?" To which the mandolin player replied "You want that in the key of C or D?" What followed was the best live version of the song I've heard since Jerry passed and I don't think the considerable effect of the IPA was to blame. It brought to mind the time that Mrs. Trail Boss and I saw the Dead in Tulsa in '76, a magical, mysterious journey that left us both knowing we'd be together forever. But I digress (after all, I'm in freaking Arizona and Mrs. Trail Boss is but a longed-for vision to come home to in a couple weeks!!!) If you get a chance to come to Flagstaff, whether on vacation or on business, check out Mogollon Brewing.

Tim Nagode

HIGH PLAINS DRAUGHTERS

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Place label here