

★ High Plains Draughters ★ Oklahoma City ★

THE DRAUGHT CARD

November 23rd, 2004

**The Next Meeting: Technical Discussion at City Arts, December 3rd
7:00 PM – 10:00 PM**

During the next meeting we'll be discussing those little biological engines that are oh-so-important to fermentation: Yeast! Bring a snack and your favorite brews and we'll see you there!

The Last Meeting

Our last meeting was a technical discussion on the different techniques of mashing. Bob Rescinito, our steadfast Schoolmaster, gave a great presentation on mashing methods, problems you might encounter, and ways to bring your results back into line. The crowd eagerly listened and offered up much information. Thanks to all who showed up and participated, and thank you Bob!



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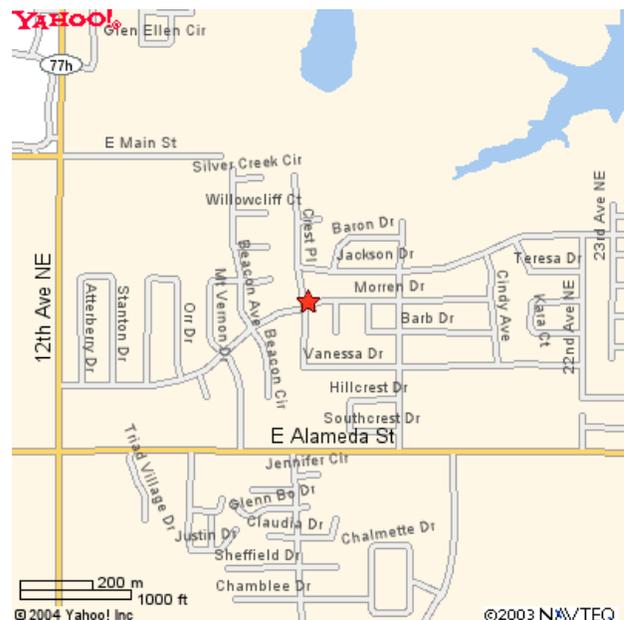
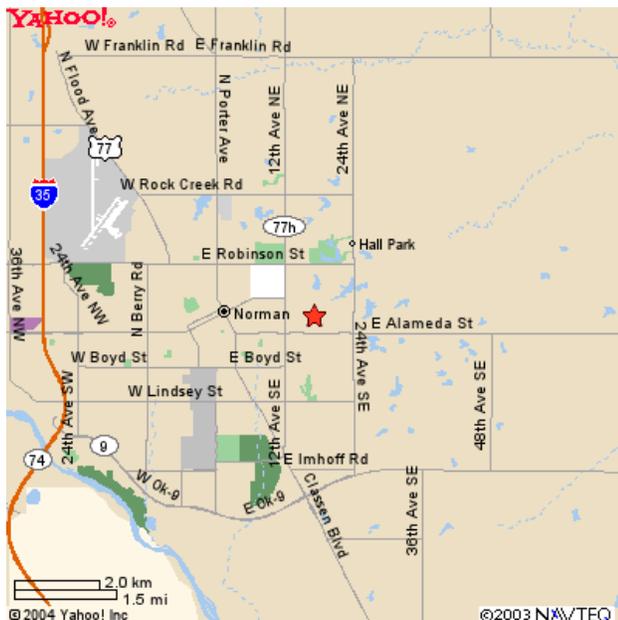
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★ 2004 HPD Christmas Party Information ★

Thanks to Stan and Penny Babb, we have a place to go and make merry this holiday season. Please join us Friday, December 10th, at their house in Norman at 7:00 PM for our annual bash. Be sure to bring stuff to add to the groaning plates and overflowing mugs that are our hallmark! Here are directions to the Babbs' house:

Address: 1601 Morren Drive, Norman, OK 73071

From I-35 South, take the HWY 77 exit, southbound, and make your first left onto Franklin Rd, eastbound. Go to 12th Ave NE and turn right. Continue south past Robinson and E Main and look for Morren Drive on your left. Turn left there, go about seven blocks and you should see Crest Place. The house should be (if this map is right) on the left side, past the intersection. See you there!



☆ My Trip to GABF 2004 ☆

By Mike Kiester

There are many ways to go to the GABF in Denver. Some ways are First class all the way or less than first class. A less luxurious trip was my trip to GABF in 2004.

All trips can be reduced to 4 elements; place to sleep, food, travel, and the activity of the trip. Each of these elements have a price range. One pays more for convenience in each of these elements. In the travel element, generally, the faster one wants to move the more expensive, i.e. hitch hiking is cheaper than flying charter at the last minute. Hitch hiking is cheap but one has to accept a pace that may be outside of one's control.

I flew to Westcliffe, Colorado for business on Wednesday. By Friday evening I was driving north to start my trek to GABF. I had an IPA and dinner at Phantom Canyon <http://www.phantomcanyon.com/> in Colorado Springs. I unfortunately have lost my notes on the IPA after talking to Erik, the brewer. I can say I did not detect any Cascade hops in the IPA, and it is one of the best sellers in their line. The menu is hearty (not heart healthy perhaps) and I think reasonably priced. I did not go to the other very good brewpubs and theme bars within 2 blocks of Phantom Canyon as is my habit. I did not have a DD and did not want to tempt the fates. After a little time to legally drive, I headed for Denver about 10 PM.

Driving to Denver, near Castle Rock, I began to crash. A place to sleep for me is not really important. After one sleeps in the open, on the ground, in the rain, almost anything is an improvement. I pulled off at a rest stop but it just did not feel right. I decided to push on to Denver and stop at a Wal-Mart, where I had heard one could park an RV in the parking lot overnight. Now a 1988 Suburban is not an RV, but I figured they would not jump me up until next morning. I spotted the Wal-Mart at Castle Rock on a bluff and took the next exit, ex. 184. A little tired and slow, I missed the left turn to the Rockyard Brewpub <http://www.rockyard.com/> that is also at exit 184. I almost turned back to the Brewpub. . . you know. . . just one more beer then sleep it off, but continued to the Wal-Mart parking lot. In the parking lot was a dozen RV, ranging from pickup campers to motor coaches. I parked facing west, opened each of the windows a crack, folded up the seats, rolled out my air mattress, sleeping bag, donned my nightshirt, and was asleep in a couple of minutes.

I awoke the next morning just before sun up. The view was vintage Colorado. To the left in the foreground was Castle Rock with snow covered Pikes Peak behind. To the right were the snowy mountains west of Denver. I watched as the sun rose. Early light slowly crept down the slopes of both mountains. First red, then pink, then brilliant white. I thought, Damn, what are the other folk doing now? This was a view that every one could enjoy, no matter what their circumstances. I swung by a Starbucks and picked up a blueberry muffin (\$1.60). (On this trip, I was not going to pay \$3.65 for a paper cup of coffee, no matter what they call it.)

I arrived in downtown Denver about 9am. The city near the exit was almost socked in by fog. As I descended into downtown along the river, it was like going into a smoky inferno. Steam was rushing from almost every man hole cover, creating visibility measured in feet and a eerie sense of evil. Fortunately the GABF at the convention hall was above all this. I drove by the Hall and noted where it was as I searched for an internet connection to download my AHA membership form. In the future if one wants to stay close to the GABF, the Holiday Inn is the place.

After downloading and printing at Kinko's (\$1.20), I headed to the Motel 6 on I-70 and Highway 287. Although Denver is replete with opportunities, I had toyed with urban camping but decided that sleeping off the GABF in an urban camping setting might have a risk that I was not willing nor did I need to take. At 10am I received an early check in, parked the Suburban, dumped my stuff in the room(\$40.00, with discount), found the #31 bus stop 300 feet from my room and caught the 10:53 bus that did not arrive until 11:08 for the 20 minute ride(\$1.25), that took 30 minutes, to the bus stop 3 blocks from the GABF. I made careful mental notes as to how to return to the bus stop, walked to the ticket line, purchased my ticket (\$30) and searched for something to eat before the GABF. On the 16th AVE Pedestrian mall, I select the Arby's and had a couple of roast beef sandwiches (\$4.63) to help with the beer at the GABF. Now Arby's may not sound like much of a treat to most, but to me, it is a delight, (I guess I need to get out more often).

The GABF was a bit more subdued this year, although there were 400 breweries with about 5 beers each, entering in 67 categories, it just seemed smaller. As best I could see Pete's Place was the only Oklahoma brewery there. After moving through the ticket line very quickly, I was greeted and treated to 14 bagpipers playing and then marching through the hall.

I have to specialize at the GABF or the beers just blend together. I guess I am in a rut but I sampled the IPA. Most the breweries had IPA and I noticed, for the first time, double or imperial IPA with extra hops. In past years there have been really bad, flawed beers at the GABF, this year I can only remember one that was not good. The one ounce limit was strictly enforced so I had to make many stops. Even with this limit, about 10% of the beers were not available. If many more kegs went dry, the evening session could get ugly. The guide for the GABF had a chart with Blood alcohol levels vs. time and number of drinks. I calculated how many one ounce servings I could have and realized I had better get to it. I had purposely dehydrated myself so I would not have to waste time trekking to the bathroom. I noted several had pretzel necklaces, good idea.

As to food at the Fest mostly it was over priced and did not look that good. A Brat was \$6.00 and reminded me the Draughts were having Oktoberfest in sunny Oklahoma as I wander, alone, the GABF. Sushi was a dish I really did not associate with beer, but it was available. Additionally this year, GABF sessions of Food and Beer Demos were presented. The only Saturday session was sponsored by St Arnold's, pairing their Alyssa IPA and pan roasted Tandoori Halibut, with Raita and Cumin Scented Rice. Session on other days seemed interesting. I had free peanuts with my beer but did meet some interesting people at the table. I spoke to at least 3 sets of sons that brought their fathers to the Fest. Another person I met was Jim Andrew's Friend, the Hop Goddess, from the Colorado Brewer Rendezvous this summer.

A tradition is to hoop it up when someone drops a glass. I did not start counting drops until the last 75 minutes of the Fest, but in that time 14 glasses were dropped. Last call was strictly enforced and they started clearing the beer hall 10 minutes before closing. I rushed to the bus stop and fortunately found the #31 after only waiting 20 minute. Just as I bought and lit up \$.25 a cigarette the bus came. I left it smoldering on the bench, I bet someone picked it up. I dug out the wadded up \$1.25 in my right pocket and the bus carried me near my motel room. I poured myself into bed and woke up about 9pm, walked to a nearby steak house, ate (\$8.98), had a few more beers (\$7.50), returned to my room, then slept until Sunday morning.

I headed back to Westcliffe then headed back to Oklahoma and was at home by 9pm. Although

somewhat of a lightning trip, this years GABF was fun, cheap and interesting at many levels. Total cost, excluding fuel (\$1.85 per gallon) and flight time, was about \$90.00. If I had chosen to urban camp, I could cut \$40, score discount GABF tickets, and hitch hike, I could get the trip down into the \$50 range and that would be less than \$1 per ounce of beer. . . . It could happen

★ Useful Web Links ★

Here are some links you may find useful in your brewing efforts:

- ★ <http://www.brewingtechniques.com/>
 - ★ <http://www.convert-me.com/en/>
 - ★ <http://www.beertools.com/>
 - ★ <http://www.howtobrew.com/>
 - ★ <http://www.beertown.org>
 - ★ <http://www.beertown.org/education/styles.html>
 - ★ <http://www.fermentingrevolution.com/default.html>
-

★ HPD Competition Information ★

2004/2005 COC Competition Schedule:

Here is the competition schedule for the coming future. You can, of course get complete information at: <http://www.beertown.org/homebrewing/schedule.html>

Irish Red Ale	January 2005	Category 9D
Sour Beers	Mar/Apr 2005	Category 17
Extract Beers	May 2005	All Categories

We held the Club-only competition for IPAs on October 29th and Dr. Steve Law took both first *and* second places with some outstanding examples of India Pale Ale. Rounding out the top three was Diane Shore's third place win. Good on ya, folks!

Hearty congratulations go to Gary Shellman for entering his "Hop Juice" double IPA in the Nationals and placing sixth in the IPA category. If you didn't get a chance to try the brew, I recommend you pester him until he makes another batch!

And more congrats go to Bob Rescinito and Brian Northup for their wins at the FOAM Cup! Brian took a gold medal for his Vanilla & Almond Porter, and Bob grabbed a bronze for his Peach Mead. Huzzah!

★ New Beer Gear ★

Amsterdam, The Netherlands and Brussels -- Royal Philips Electronics (NYSE: PHG, AEX: PHI) and Interbrew (INTB – Euronext) and leading players in their respective categories, has announced the development of PerfectDraft®, a result of their global partnership. PerfectDraft® is an exciting new system which combines a high-quality appliance and consumer-preferred



beer brands in light metal kegs, delivering the great taste of draught beer in the comfort of one's own home.

Bringing the great taste of draught beer into the home is a consumer need Interbrew clearly identified. Starting this fall, consumers in Belgium can experience perfect draught beer in their homes, enjoying a delicious glass of their preferred beer freshly drawn from PerfectDraft®. This system has been developed jointly by Interbrew, a leading global company in the brewing industry, and by Philips, whose previous successful partnerships, based on extensive research on changing consumer behavior, have brought new experiences to peoples' homes.

PerfectDraft® is a new appliance with a real tap handle, internal cooling system, pump, and 6-liter light metal keg. PerfectDraft® keeps beer at the optimal conditions at a constant temperature of 3° C. Once installed, the beer stays fresh for 4 weeks. PerfectDraft® is suitable for a variety of different brands in Interbrew's portfolio.



John Brock, Interbrew's CEO commented: 'When Interbrew came up with the idea of developing an in-home draught-beer dispensing appliance, Philips, one of the world's biggest electronic companies responsible for world-class domestic appliances, was a natural choice. Philips shares with Interbrew the objective of developing innovative products which improve daily life. Consumers are at the heart of everything we do.'

Han van Splunter CEO of Philips Domestic Appliances and Personal Care (DAP) division, added: 'Philips strongly believes in developing products, which meet the changing behavior of the consumer. Therefore, we are happy to team up with excellent partners to explore these new needs. No other beer company can match Interbrew's broad portfolio of global and local quality brands, which offers such a wide choice of tastes and experiences. Partnering with Interbrew to finally bring the great taste of draught beer into the home is definitely the right choice for Philips.'

As PerfectDraft® is first being launched in Belgium, our subsidiary, Interbrew Belgium, is organizing a local press conference later today to present this revolutionary concept.

PerfectDraft® will be launched in Belgium, with Stella Artois® and Jupiler®, and then will gradually be rolled out in other countries. The recommended retail price for the appliance will be 199.99 EUR (incl. 1 EUR recupel). The recommended price for a 6-liter beer keg will be 14.99 EUR.

Visit www.interbrew.com for more information.

☆ A Critique of Our Microbrews ☆

Beer critic and friend of Bob Rescinito, Lew Bryson, visited our fair state a little bit ago and he wrote on his experiences. Go here for the report: http://www.lewbryson.com/The_Latest.htm#nov13

☆ AOB's Newsletter ☆

Here's the Association of Brewers' monthly newsletter. As always, thanks to Cindy Jones, AOB's Marketing Director, for her permission to use it in the Draught Card.

Association of Brewers

beertown ORG

ASSOCIATION OF BREWERS

Who We Are | Beer Info/Education | Homebrewing | Craft Brewing | Events | Store

Czechs Offered 'Beer for Blood'

Czechs were offered two beers in return for their blood in an effort to recruit blood and bone marrow donors. Anyone donating blood as part of the "beer for blood" campaign in Prague in October received two half-liter glasses of beer in return.

"The objective is to recruit new regular blood donors and also bone tissue donors," the initiative's organizer, Jaroslav Novak, editor of a Czech beer magazine, told AFP.

The campaign was held as part of a fair dedicated to St. Wenceslas at the Vystaviste exhibition ground in the north of the city. It will travel to other parts of the country.

The Czechs are the world's largest per-capita consumers of beer, knocking back 42.7 gallons per person last year. Sounds like they have the right group for the project.

November 23, 2004



Try our quick searches below to answer your inquiries.

Locator

Calendar

Got a Question?

Shopping



The AOB and the BAA combine to form The Brewers Association

[>>Read more](#)



Need the perfect gift this holiday?

Give the gift of beer and education with a membership to the AHA! [>>Read more](#)

- [Craft Brewers Conference heads to Philadelphia in 2005](#)
 - [Not Ready to Join the AHA? Sign up for our FREE Newsletter](#)
 - [Learn to Make Beer with Zymurgy For Beginners](#)
 - [View Winners from the 2004 World Beer Cup](#)
-

★ Bluebonnet 2005 Categories ★

Below is the breakout, by category, of what we can enter into Bluebonnet, which is FOUR months away. Brew 'em up, get 'em ready!

1. Light Lager
 - A. Lite American Lager
 - B. Standard American Lager
 - C. Premium American Lager
 - D. Munich Helles
 - E. Dortmunder Export
2. Pilsner
 - A. German Pilsner
 - B. Bohemian Pilsner
 - C. Classic American Pilsner
3. European Amber Lager
 - A. Vienna
 - B. Oktoberfest
4. Dark Lager
 - A. American Dark Lager
 - B. Munich Dunkel
 - C. Schwartzbier
5. Bock
 - A. Maibock/Helles Bock
 - B. Traditional Bock
 - C. Doppelbock
 - D. Eisbock
6. Light Hybrid Beer
 - A. Cream Ale
 - B. Blonde Ale
 - C. American Wheat
7. Kolsch
8. Amber Hybrid Beer
 - A. Northern German Altbier
 - B. California Common
 - C. Dusseldorf Altbier
9. English Pale Ale
 - A. Standard/Ordinary Bitter
 - B. Special/Best/Premium Bitter
10. Extra Special/Strong Bitter
11. Scottish and Irish Ale
 - A. Scottish Light 60/-
 - B. Scottish Heavy 70/-
 - C. Scottish Export 80/-
 - D. Irish Red Ale
12. Strong Scotch Ale
13. American Pale Ale
14. American Amber & Brown Ale
 - A. American Amber Ale
 - B. American Brown Ale
15. English Brown Ale
 - A. Mild
 - B. Southern English Brown
 - C. Northern English Brown
16. Porter
 - A. Brown Porter
 - B. Robust Porter
 - C. Baltic Porter
17. Dry Stout
18. Sweet/Oatmeal Stout
 - A. Sweet Stout
 - B. Oatmeal Stout
19. American & Strong Stout
 - A. Foreign Extra Stout
 - B. American Stout
 - C. Imperial Stout

20. English IPA
21. American IPA
 - A. American India Pale Ale
 - B. Imperial India Pale Ale
22. German Wheat & Rye Beer
 - A. Weizen/Weissbier
 - B. Dunkelweizen
 - C. Weizenbock
 - D. Roggenbier
23. Belgian & French Ale
 - A. Witbier
 - B. Belgian Pale Ale
 - C. Saison
 - D. Biere de Garde
 - E. Belgian Specialty Ale
24. Sour Ale
 - A. Berliner Weisse
 - B. Flanders Red Ale
 - C. Flanders Brown Ale
 - D. Straight Lambic
 - E. Gueuze
 - F. Fruit Lambic
25. Belgian Strong Light Ale
 - A. Belgian Blonde Ale
 - B. Belgian Tripel
 - C. Belgian Strong Golden Ale
26. Belgian Strong Dark Ale
 - A. Belgian Dubbel
 - B. Belgian Strong Dark ale
27. English Old Ale & Barleywine
 - A. Old Ale
 - B. English Barleywine
28. American Barleywine
29. Fruit Beer
30. Spice/Herb/Vegetable Beer
 - A. Spice, Herb, or Vegetable Beer
 - B. Christmas/Winter Specialty Spiced Beer
31. Smoke Flavored & Wood Aged Beer
 - A. Classic Rauchbier
 - B. Other Smoked Beer
 - C. Wood-Aged Beer
32. Specialty Beer
33. Traditional Mead
 - A. Dry Mead
 - B. Semi-Sweet Mead
 - C. Sweet Mead
34. Melomel
 - A. Cyser
 - B. Pyment
 - C. Other Fruit Melomel
35. Metheglin & Other Mead
 - A. Metheglin
 - B. Braggot
 - C. Open Category Mead
36. Standard Cider & Perry
 - A. Common Cider
 - B. English Cider
 - C. French Cider
 - D. Common Perry
 - E. Traditional Perry
37. Specialty Cider & Perry
 - A. New England Cider
 - B. Fruit Cider
 - C. Apple Wine
 - D. Other Specialty Cider or Perry
38. New Entrants

★ Notes from the Editor ★

Happy Thanksgiving Everyone!

If we're breathing and able to read this, we've had a good year, no? Tell you what; take a moment, look back at the year, and hoist your glass to someone who's done something good. Maybe they'll be encouraged to do it again!

Draught Card On-line The HPD Draught Card is also, of course, available on-line at <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 me, the editor, at steve.krieske@cox.net, and I'll make the necessary changes.

★ **WANTED** ★ As always, if you have a story to tell, an article to publish, a question to ask, or a recipe to share, send 'em to me. In particular, if you have visited a memorable brewpub we want to know what you thought of it. Been anywhere exciting (or absolutely awful)? Send me a blurb and I'll get it into print.

★ HPD Officers ★

The High Plains Draughters' officers are listed below with their contact information. If you e-mail them please make sure the subject line is beer related or your message might end up in the spam bucket!

Trail Boss – Tim Nagode
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HIGH PLAINS DRAUGHTERS

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