

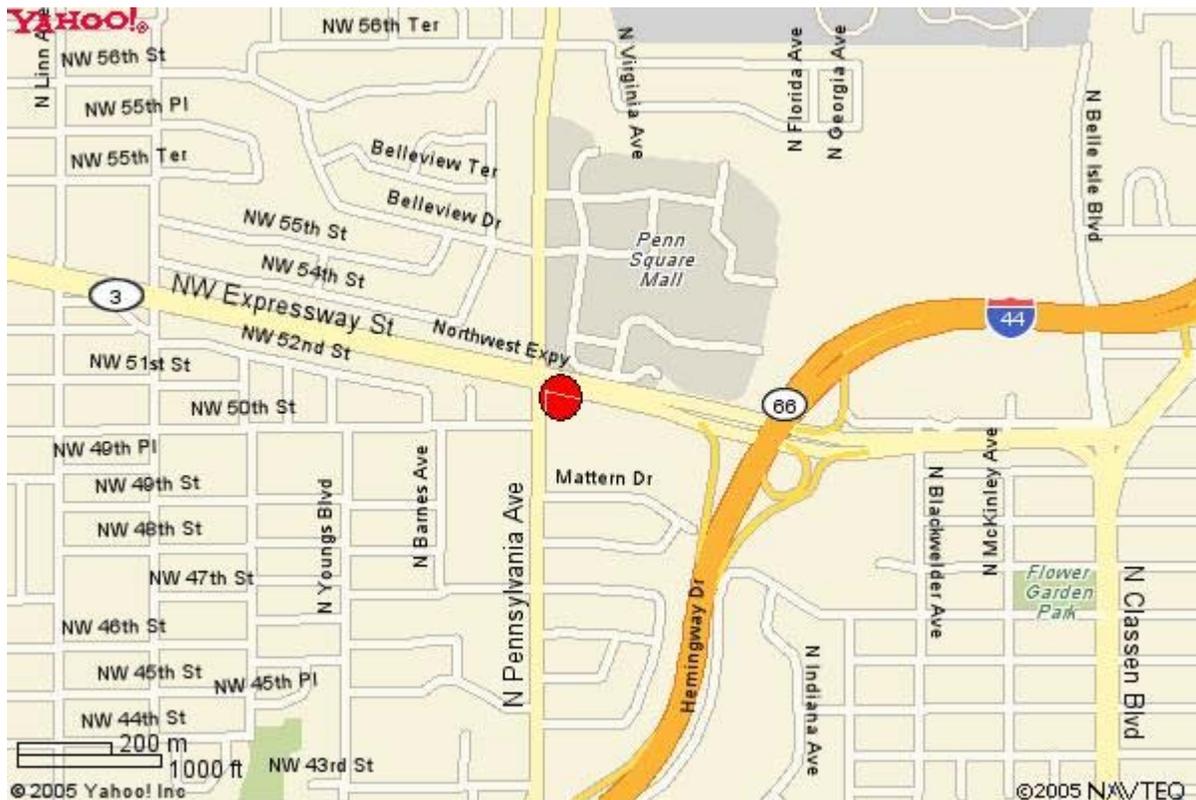
☆ High Plains Draughters ☆ Oklahoma City ☆

# THE DRAUGHT CARD

September 21<sup>st</sup>, 2005

*The Next Meeting*  
**Friday, September 23<sup>rd</sup>, 7:00 PM – 10:00 PM**  
**Belle Isle Brewery, 3<sup>rd</sup> Floor**

Happy autumn! On the 23<sup>rd</sup> we'll meet at Belle Isle for some camaraderie, a presentation on hops, and some more discussion on the Constitution & By-Laws. See you there! Here's a map for those of you who haven't been there before:



## *The Last Meeting - Mead Clinic*

Our last meeting was held at the Langthorn's in Edmond, in a lovely country setting up by Lake Arcadia. Several Draughters made batches of the stuff, and Schoolmaster Babb gave an excellent 21-page presentation on Mead: The Nectar of the Gods. He covered its history, ingredients some and how-to's, then we had a great Q&A session afterwards. At the meeting we met many new people and talked and drank some superb examples of mead. Many thanks to the Langthorns for opening their house to the Draughters, and to Michal Carson who orchestrated the afternoon!



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## ★ HPD Competition Information ★

### 2005 COC Competition Schedule:

Here is the competition schedule for the coming future. You can get more information at:

<http://www.beertown.org/homebrewing/schedule.html>

<u>Type</u>	<u>Entries Due for Local Judging</u>	<u>BJCP Category</u>
European Amber Lager	Sept 30, 2005	3
Baltic Porter	Oct 14, 2005 (estimated)	12C
Big, Beautiful Belgians	Jan 27, 2006 (estimated)	18

### 2005 FOAM Cup Winners!

Hearty congratulations to all who placed at Tulsa's FOAM Cup competition!

#### Pilsners - BJCP Category 2

1<sup>st</sup> Place: Jim Andrews – German Pilsner

HM: Keith Wright – Classic American Pilsner

#### Fruit Beer – BJCP Category 20

2nd Place: Brian Northup – Fruit Beer

#### German Wheat and Rye – BJCP Category 15

1st Place: Keith Wright– Weizen

#### Mead and Melomel – BJCP Categories 24 and 25

3rd Place: Brian Northup – Pymment

#### Sour Ales and Specialty – BJCP Categories 17 & 23

3rd Place: Brian Northup – Flanders Brown/Oud Bruin

Additionally, Jim Andrews' German Pilsner garnered him the award for highest scoring all-grain beer. Well done, gentlemen!!

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## ★ Brewing With the Trail Boss ★

By Gary Shellman

# BJCP Exam time – Be prepared to write – a LOT!!!

Having studied up in Tulsa with some very enthusiastic member of the Fellowship of Ale Makers (FOAM) for over six months, the time finally came to take the dreaded BJCP exam. I've had numerous distractions over the six month study period, and many of them came to a head during 'test time'. It would've been easier to just shrug off the exam and wait until Bluebonnet, but after all of the classes, driving to and from Tulsa twice a month, and study effort, I decided to forge ahead while the study sessions were still fresh. By the way – hats off to Jeff Swearingen, FOAM's resident and Nationally Certified Beer Judge, for putting on the Course, dedicating numerous hours towards making it interesting and very informative, and proctoring the exam. We'll see from the test results of those taking the test, just how well we learned.

The BJCP exam is three hours long (or, long hours) divided into two graded portions – the written exam, and the tasting portion. Questions are pre-selected by the BJCP Exam Committee at random, so the makeup of the sacred 10 questions can be relatively easy, or extremely difficult, but it's different at each exam site. The exam questions are 100% essay, although there is supposedly a move afoot to change the exam makeup to something more like 'multiple-choice', or 'select the best answer(s) from a list', in the future. For those already certified via the long, written exam, I'm not sure if this is a well received change for the better, or not.

There are a couple of questions that you know to study for - - - 'What is the BJCP?', and 'Formulate an all-grain recipe for a certain beer and tell how your recipe meets the style guidelines'. The first question is asked on each BJCP exam, because if you're going to become a Judge, you ought to be able to describe the Program to others fluently, so they'll know the benefits, as well as the points required, and levels to attain. The 'All Grain' recipe question is also pretty much standard on each exam. The problem is, which recipe might be asked on the exam? Mine asked for an American Pilsner.

The four beers to be judged are selected by the Proctor, and can be widely different at any given BJCP exam. The goal is, they should be a variety that will test the knowledge of the examinee on sufficiently different beer styles. There were two Proctors (one, our very own Dr. Stephen Law) assisting the Head Proctor, and each examinee's scored samples are compared to the three Proctors' score of the same beers. The closer your score is to the Proctor team's score, the better you do on that portion of the exam.

I arrived about a half an hour before the exam, as requested by the Proctor. This time is used for administrative prep – filling out the exam application form, and paying your fee (\$50) to the proctor. Once you have filled out the exam application paperwork, you are given a 'number'. This number is what goes on your exam – no names, no signatures. As with any BJCP judging event, there is water and bread on the table to keep the palate cleansed. The exam was very well organized, with the timeframes for writing and tasting spelled out clearly - - - the test begins, the first beer sample is delivered at the 60 minute mark, the second at the halfway point (90 minutes), the third at 120 minutes, and the last with 30 minutes left to go on the exam. A modified BJCP score sheet is used, one without the definitions of the various beer characteristics – Estery, Lightstruck, Phenolic, etc...

On this particular exam morning, the random questions contained four of the most difficult type – comparison and contrast. This is where you are asked to describe and compare three given beers, and then offer the similarities and/or contrasts these beer may have. This question requires not only

detailed information about all three beers, but knowing their similarities and differences, as well. To have four of this same type question out of the ten requires detailed knowledge of the similarities, differences, and subtleties of 12 beers, ranging over several different beer styles - - - certainly no easy task! Other questions asked about stages of yeast fermentation, various off flavors and their acceptability in certain styles, and other beer characteristics. All in all, a pretty comprehensive set of questions. Could've been easier, but certainly could've been much more difficult.

I've been writing for a solid hour, and here comes the first beer – a Munich Helles. Smell it, look at it, taste it, reflect and write - smell it again, taste once again for mouth feel and then once again for overall impression. Score it and move on. Fortunately, I am just about finished with the 5<sup>th</sup> question as the halfway point (and 2<sup>nd</sup> beer) arrives, so I try to remain calm. The 2<sup>nd</sup> beer is an Oktoberfest. Again, I'm familiar with the style, so I go through the scoring regimen. Pretty good beer, but I detect a few off flavors, and grade it accordingly. Continue writing, and then the 3<sup>rd</sup> beer, a Scotch Ale. Evaluate and score it as quickly as possible – a little oxidation in this sample, and continue writing. The last beer comes as scheduled – a Russian Imperial Stout. A fairly rich and malty nose, and then the first taste – WOW, an acetic acid sourness (like vinegar) that was hidden behind a really decent malt nose. This one is fairly easy to score, and of course, didn't score well. Set that beer down and continue writing.

All in all, I wrote right up to the three hour mark when the Proctor told us to put our pencils down. If there was ever a time I felt I had 'writer's cramp', this was it. Every test taker was busily flexing their writing hand for a good 20 minutes, as we finally poured a nice enjoyable Barleywine, and talked amongst each other about the exam.

So how did I do? The first thing explained during the administrative instructions, is that from the time the Proctor turns in all exam paperwork, it takes about 12-14 weeks to receive the results. Given that, I should hear about my exam score sometime right after Thanksgiving! How do I feel I did? I knew I had too many distractions just before the exam, but remembered enough of the basics to score fairly well on the written questions. As encouraged by the Old Boss (Tim Nagode), I took the exam and think I pretty much 'nailed' the four beers on score and description - - - the same as Tim felt about his exam effort several years ago. If anything gets me a good passing score, the beer tasting will be it.

Was this test effort too difficult? The answer is NO! With an organized study plan that breaks everything down into bite-sized pieces, and about 6-8 month's time (two classes per month), you too can prepare for, and take the BJCP exam. I will be bringing all of my study materials and notes back out of the shipping boxes from this impending house move, and then we'll look to start our own BJCP study group in the OKC area next year.

As always Draughters, until then – BREW!!! Gary Shellman, Yer 2005 Trail Boss

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## ★ Sake - Just What is it? ★

So, is it a wine or a beer? Or something altogether different? While it hardly matters in the larger scheme of things, there are those who feel the need to pigeonhole the beloved beverage into one of the above two classifications. Admittedly, that certainly makes it easier to understand, something to hang your hat on at the beginning. And, being brewed from a grain, the "it's a beer" school has a point, a good one at that, but not being carbonated, having much higher alcohol content, and often being diversely aromatic make the "rice wine" moniker plausible as well.

But in truth, in the end, it is neither beer nor wine, with the process being significantly different from both. And what it comes down to is what is known as “multiple parallel fermentation,” a direct translation of the term in Japanese referring to the sake brewing process.

Wine is (chemically, at least) simple fermentation. In other words, there is sugar (glucose) present in grape juice, and the yeast will “eat” that, and give off alcohol and carbon dioxide. Beer is made from barley, but barley has within it not sugar, but starch. Starch is useless to yeast cells, and must be first converted to sugar before the yeast can process it into alcohol and carbon dioxide. How is this accomplished? By malting the barley, i.e. by moistening, warming and sprouting the barley. Malting the barley gives rise to enzymes, and these enzymes are later employed to convert the starch molecules into sugar molecules. After this has been accomplished, yeast can be added (or “pitched,” as beer brewers say), and fermentation can proceed.

Of course, the above is a gross oversimplification of the arts of beer and wine. But it will suffice for our present purposes. Sake, too, is made from a grain: rice, which like barley contains starch but no sugar, being therefore equally useless to yeast. And like barley for beer, these starches must be first converted into sugar. However, since we have started with milled rice, there are no husks; we cannot malt this rice, and therefore cannot get our precious enzymes from the malting process.

And so, as most readers surely know, we get them from koji mold, which is propagated onto a portion of the rice, and the enzymes created in this process give us our starch to sugar conversion, known as saccharification. After we have some sugar, we can add our yeast, and let fermentation commence.

But here is where sake brewing is unique. The mold-inoculated rice that produces the enzymes is there in the tank along with the yeast. So, in beer making, saccharification and fermentation are sequential, in sake, these take place in parallel, i.e. simultaneously in the same tank. Hence the unwieldy if aptly descriptive term “multiple parallel fermentation,” heretofore referred to as MPF.

That is all well and fine, but here is the point of this whole diatribe. When making wine, the grape juice has an initial sugar content of about 20%, and this leads to perhaps 11% or 12% alcohol in the end. In beer brewing, just before the yeast is added, the concoction contains about 13% sugar, with the final alcohol being 5% to 6% or so. But with sake, the sugar content of the moromi (that fermenting mash) never exceeds a mere 6%, but the final alcohol content can be as high as 20%.

Why is that? Because the sugar is slowly converted and fed to the yeast. If all the sugar needed to reach 20% alcohol were present at once, the yeast would be effectively choked out, and fermentation would not go well at all. But thanks to the wonders of MPF, the sugar trickles out to the hungry yeast, which continues cranking out the alcohol much longer. And this leads to sake having the highest naturally occurring alcohol content of any beverage on the planet.

Not that alcohol is everything. But the MPF process and the particular yeast strains most suited to it also yield esters and acids and other things that lead to the peerless profiles of aroma and flavor for which sake is known and loved.

*★ Heard Around the Campfire ★*

# Todd English: Restaurateur, Chef and Huge Beer Slut

Article by Beer Advocate 07-20-2005

A slap in the face for quality beer and food.

You know, it's not easy to try to spread the word about better beer. Take for example a fluffy *Herald* piece on Todd English's recent endorsement of Anheuser-Busch's new Michelob brand, "The Gourmet Lager" - English of course being the highly egotistical restaurateur, chef and TV personality from Boston who brought us Olives, Figs and the like. According to the *Herald*, a campaign will be launched to celebrate the partnership, including print ads in major food magazines, retail point-of-sale marketing collateral, a website with suggested recipes and pairings and, of course, English waving the A-B flag at food and drink fests.

No doubt English was blinded by all the Franklins that A-B threw his way, because there's no way in hell that someone at his level would toss his integrity and passion for quality out of the kitchen by endorsing something so mediocre, unless he's an absolute tool. No really. Why doesn't he send a memo to all of his restaurants and have them make the following replacements:

- \* Rustic breads with Wonder Bread
- \* Fine wines with Mad Dog 20/20 (Grape)
- \* Select cuts of beef with McDonald's burgers
- \* Classic sauces with condensed Campbell soups
- \* Fresh vegetables with Green Giant canned vegetables
- \* Chicken with pre-cooked and sliced Perdue Short Cuts
- \* Artisan cheeses with Velveeta
- \* Fresh herbs and spices with McCormick and Mrs. Dash

You get the point. He's essentially endorsing the Wonder Bread of beer. On BeerAdvocate.com, Michelob has a current overall score of 71 (or Not Recommended), and it's just points shy of an Avoid score. That's where the misleading part comes to play. Michelob is not a gourmet lager. It's not a good beer, even if you think it is because you don't know any better. So what is it then? It's a mass-produced, fizzy, yellow, lackluster, wuss beer designed to be bland for mass consumption, profit and exposure. And that's a fact. Even its name has a faux-import sound (it's German, "lob" meaning "praise"), making it even more misleading. Even the blandest imports would kick its ass.

## Great food deserves great beer

We wish more upscale restaurants would get this concept. How so? Take any upscale. It'll no doubt have fantastic food, kiss-ass service and a wonderfully extensive selection of wines, apéritifs, digestives, etc. Then try to find the beer selection, or ask your waiter what they have. We guarantee that 9.9 out of 10 times it'll be a boring, cookie-cutter selection of mass-produced offerings, with the odd over-exposed mega-import or large regional.

We simply don't understand how the vast majority of chefs can slap their food in the face by pairing it with mediocrity. Why go through the incredible attention to detail to make everything top-notch, only to embarrass yourself with a lame beer selection? We're consistently disappointed by this, and have yet

to find a fine dining establishment that takes beer as seriously as they do their wine and spirits.

What we need is a wake-up call to both brewers and restaurateurs. We need brewers and their distributors to put some real focus and actual effort on selling quality craft beer to fine dining establishments, and restaurateurs to simply just wake the hell up.

This should be an easy task. It's a fact that because beer is so versatile, it pairs better with food than wine. There's more complexity in the range of a single beer style than there is for wine. Beer is also perfect for infusing with food, and, like wine, many beers can be cellared and sold as vintage. Pair this with proper presentation and glassware, and restaurateurs could have a lot of fun integrating the No. 1 alcoholic beverage in America into their menus.

### **The challenge!**

Beer lovers: Next time you're fine-dining, ask the waiter or manager why they lack a better beer selection. And contact us if you've discovered an exception.

Restaurateurs/chefs: The glove has smacked your face. We challenge you to revamp your beer selection.

Need help? Drop us a note.

Respect Beer.

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## ★ Travel Report ★

By Mike Kiester

Here are a couple of interesting notes from our very own shotgun-wielding groom basher!

A friend just returned from Hawaii. Although he did not go to the breweries, there were Microbreweries there. He told me beer was served over ice. Now this sounds like adding insult to injury. I can imagine what the beer must be like after suffering a Pacific crossing, then to pour it over ice. Or maybe after suffering a Pacific crossing, there is not much room left for injury.

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While at a microbrewery in Colorado, I was served a nitrogen charged beer. It came with a copious head and I tried to reduce the head by adding a trace of oil. Now this generally works in CO2 charged beer but not this brew. Therefore I suggest nitrogen bubbles do not respond to surface tension reduction agents like CO2 bubbles do. What is your experience?

While in Denver in August, I hooked up with the Brewhut for brew a couple of brewing session. <http://www.thebrewhut.com/>

They were brewing for the GABF. I had hoped to attend this year, but between Marty's wedding, and not being able to find anyone to go with me, it is just not working out.

The guys at the BrewHut have expanded in the strip mall they are in by taking over the space next door to the shop. They have installed a 7 bbl brewery in the space next door. <http://www.drydockbrewing.com/index.html> Their (Kevin DeLange and Kevin Kellogg) plans are to

supply a few local bars and serve in a 20 or so seat "tasting room" for limited hours in the evening. This is true microbrewery.

Saturday evening they brewed a 15 gallon American Stout with typical American Pale hops, Chinook, cascade, etc., and a stout grain bill. On Sunday at 8 am they started a light Scottish ale, ESB, Vanilla Porter and an IPA. The recipes was to be on their website but have not made it yet. I bet the Kevins are hooked up just getting the brewery started. I always pick up brewing techniques watching others brew and this was no exception.

If anyone goes to the GABF, swing by the DryDock brewery table and report on the beers.

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## ★ Useful Web Links ★

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

- ★ <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.maltosefalcons.com/tech/CO2\\_racking](http://www.maltosefalcons.com/tech/CO2_racking)
- 

## ★ Notes from the Editor ★

**Membership Drive:** We still want more members. If you know someone who's interested, flip them this link, call them, or just bring them to the meeting. New faces mean new ideas, recipes, and good times.

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**Draught Card On-line:** The HPD Draught Card is also, of course, 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, and 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 at [steve.krieske@cox.net](mailto:steve.krieske@cox.net), and I'll make the necessary changes.

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## **The Draughters Need YOU!**

We are looking for folks just like you (yes, you) to enter beers and be judges & stewards at the club-only competitions. What better way is there to find out how people like your beers than to share it with friends?

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## **Time for a New Editor:**

Yep, I'm hangin' up my stick of charcoal and flour sack at the end of this year. Time fer one of you pokes to step up and take over this rag. Try not to hurt each other when you rush to line up, alright?

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**WANTED:** As always, if you have a story to tell, an article to publish, a question to ask, or a recipe to share, send your postings to me at [steve.krieske@cox.net](mailto:steve.krieske@cox.net). 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.

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## ★ 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!

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