

DRAUGHT CARD



In This Issue:

- Competition Information
- Mead Styles, What's What?
- Heard Round the Campfire
- Brewing With the Trail Boss
- Useful Web Links
- The Editors Notes
- HPD Officers



Draughters - OKC
The Homebrew Posse

Our Last Meeting

Technical Meeting, City Arts, June 22nd: Schoolmaster Stan Babb presented info on sanitation in the brew house. The Trail Boss was attending the National Homebrewers Conference in Orlando, so the Ramrod took the reigns. Draughters business (Treasurer's report, etc) was covered, and a range of issues considered. Of the homebrews available, there was a preponderance of big, hoppy ones, including IPA's, APA's, & I²PA's.

Mike Kiester gave a rundown of possible happenings for his proposed July 4th HPD road trip to Salida, Colorado. Mike and attendees will represent HPD at the Salida Festival. Stay tuned for a future report on the festivities. Mike also broached the idea of a possible Draughters tour of New Belgium Brewing in Ft. Collins during the 2006 Great American Beer Festival, for Draughters who choose to attend. If you're interested, please contact Mike (MKIESTER@aol.com) for the low down.

A set of simplified images (4-color) for club t-shirts were considered. The design(s) voted in were the 'Draughter Star' as a front pocket patch, and 'Fancy Logo' on the back. See the bottom of page 4 for their layout as 4-color images. 4-color images will likely cost between \$13 and \$15 per shirt when 36 to 71 shirts are ordered. If the demand is there, the shirts will be available on a pre-ordered basis. **If you want 'em, you must get in touch with the Ramrod** (ddshore@cox.net) and order 'em up. We need to know how many shirts are required, so make sure you let the Ramrod know. If interest is low it won't happen, so order now!

The Ramrod also presented info on getting new Draughter glasses. He found the company that made the first set and they still have the image. The Club can get glasses in lots of 72 or 144. Given the time required to sell the last order of 144 (6+ years), participating members voted to get 72 glasses, costing \$272 (including set up). The cost to members will be about \$5 per glass. If you have a thought on this, contact the Ramrod.



Relax, don't worry...

Our Next Meeting

August 5th, the Annual Mead Clinic, held this year at Casa Shellman, Tuttle, Oklahoma; start time is 2 PM. A location map is attached to Page 6 of the Draught Card. The agenda will include educational information on meads, and all Draughters are encouraged to attend, bring their fixins, and make mead. The more the merrier when it comes to honey wine. Based on a challenge issued at the 2005 Mead Clinic (by parties the Editor can no longer remember), meads from last year's Clinic are supposed to be in attendance for tasting this year – ooh goody!

Competition Information

The next Club-Only Competition is Meads (Categories 24 through 26) with entries due at the National site by August 12th. Included are traditional, fruit, and other meads ranging from hydromels to sweet meads. Braggots (which are part beer, part mead) are included in the 'Other' category. So, dig out those honey wines you've stashed in back of the wine cabinet and sacrifice a bottle to the COC. The local phase of the COC is slated for July 28th; the location will be announced as soon as the Head Examiner sets the venue.

Given the general high-octane nature of meads, this one will require lots of judges and stewards to help run it, so that nobody gets bombed – I mean burned out. Lots of help will be especially important if there's a large turnout. Please contact the Head Examiner if you have an entry, or especially if you're up for acting as a judge or steward.

Information for entries to the local COC is detailed, requiring category/subcategory, carbonation, sweetness, strength, and 'special' ingredients. An example mead score sheet is attached to Page 5 of the DC.



Important Draughters

Note: The recipe for Keith Wright's gold medal-winning American Lager (the 'Peckerwood Lager') from the 2006 (and 2004) Bluebonnet Brew-Off has now been posted to the 'Recipe' section of the HPD web site.

2006 COC Competition Schedule

Here's the schedule for Club-Only Competitions through December. You can get more information at: <http://www.beertown.org/homebrewing/schedule.html>

<u>Type</u>	<u>Entries for Local Judging</u>	<u>BJCP Category</u>
Meads	Mid-August 2006	24-26
Stout	Sept/Oct 2006	13
Light Hybrid Beer	Nov/Dec 2006	6

Mead Styles, What's What?

At their heart, meads are pure and honest simplicity; just honey, water, and yeast. Aside from this simple list, there is untold potential as to what can be added to a recipe. Meads are considered to be mankind's oldest fermented beverage, with archeological evidence that goes back millennia before the development of beer. Meads can range from relatively low-alcohol hydromels (something akin to a strong ale in alcohol content), through champagne-like medium-alcohol sparkling meads, to truly massive sweet still meads. All kinds of odd things can be added, so long as they add to the flavor profile, even additives normally considered as 'food items' like chili peppers or Szechwan black peppers.

There are currently 3 sub-categories: Traditional (sack meads); Fruit (melomels); and Other (spiced & braggots). Information on style guidelines for meads can be found on-line at www.bjcp.org/2004_BJCP_Guidelines.pdf. Recipes etc. are available at www.talisman.com/mead/, www.gotmead.com, and www.honeywine.com. Info in print can be found in 'The Compleat Mead Maker' (by Ken Schramm), and 'Making Wild Wines and Meads' (by Patty Vargas & Rich Gulling). Also, the Spring 1995, May/June 2000, and Sept/Oct 2004 issues of 'Zymurgy' all have sections on meads.

As forethought, the official Mead Day recipe is for an oak-aged sack mead originated by Steve Schmitt ('Morning Wood' Oak-Aged Mead; medium-sweet still, standard strength). It won at the 2005 Meadlennium Competition, and could be an interesting one for Mead Day. The recipe can be found at www.beertown.org/events/meadday/recipe.html, so check it out.

Brewing with the Trail Boss – Part II

Back in January, I wrote some short notes about brewers talking to brewers, as a way to share knowledge and learn more about methods used to improve the brewing process. A visit to the National Homebrewing Conference (NHC) last week showed that there really are a lot of brewers talking to brewers, even on the national level. There are several popular chat forums available to brewers, and as you get used to visiting a forum, you develop an electronic friendship with at first, a few, then more, as time goes by. I regularly visit the Brew Chat Forum at Morebeer.com (screen name Trail Boss), and enjoy both sharing information about brewing, and learning new tips and tricks from some pretty darn good brewers. The trip to the NHC was a lot of fun, and educational, as well. I was able to judge four different flights of some really great homebrews, paired with another panel judge that was of National to Grand Master II rank. What an eye opening experience. And you thought Bluebonnet Brew-Off judging was tough!!! Gone are the days when even a slightly flawed beer was ranked in the top three for its class. The difference between the best beers, ranked 1st to 4th place was really close, and as one award winning brewer reminded me, “nobody knows the 4th place finisher”. Once judging was done, I was able to place some faces to (chat forum) names and discuss things in person with many I had only met online. Another great learning experience - - - these guys and gals have another life outside brewing, but homebrewing is the common thread that ties us together, and these folks have a wealth of knowledge. Brewers do talk to brewers on all levels, so take the time to visit a chat forum when you can. The forum moderators and members keep things flowing and make sure nothing offensive is floating around the various chat groups. If you'd like more information about brewing forums, put a post on our website, or send me a Private Message, and I can give more information about the trip to brewing cyberspace.

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

Useful Web Links

Below 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

Heard Round the Campfire

Possible Draughters Field Trip in July. As you may have noted, there's no July meeting. In lieu of a technical meeting, the Trail Boss has put forward the idea of a Draughters trip to 'Coach's in Norman to view a commercial brewing session. No date's been set, as it depends on whether a trip can be arranged to coincide with the activities of Coach's Brew Crew, and whether there's enough interest from the membership. If this sounds interesting, talk to the Trail Boss and get your name on the list.

News from the Brew Shop. The Supply Master would like to forward a message to all you folks making mead at the Mead Clinic. If you're thinking of doing a melomel (fruit mead) that includes a wine kit of some sort, or cans of pureed fruit, better get to the Brew Shop and pick it up, or order it. Chuck wants to remind everyone that summertime is winemaking time. There's been something of a rush on wine kits lately, which is only going to increase the next couple of months.

The Editor's Notes

Membership Drive: We're always looking for new members. If you know someone who's interested, turn 'em on to the www.draughters.com link or bring 'em to a meeting. New faces mean new ideas, recipes, and good times.

The Draughters Want YOU! We are actively looking for folks like you (yes, you) to enter beers and judge or steward at club-only competitions. Lots of involved people are important for the upcoming Mead COC, especially if a lot of entries show up. A vast amount of experience is not necessary, just a willingness to learn, and participate in a learning experience. What better way to improve your beer (or mead)-making abilities? What better way to find out how people like your stuff than to share it with friends?

The Draughters Web Site: I hope all Draughters are using the 'Tap Room' section of the web site. Recent surveys show a lot of people viewing existing posted notes, but not many new posts being generated. Hey, it's there for us to use to improve communications among the membership, so please post your thoughts on beer or club-related things. You can jump in as a guest and post a note, or become a registered user and post things. If you want to register, it's not difficult. Next time you're on-site, hit the register button and our Web Master (Michal Carson) will set you up.

Web Site Images: Final images of the web site logos will soon be in use - whenever the Editor finishes obsessing over them. The images will be set on a random, rotational basis, with the image changing (likely) on every hit of the site. So when you check out the site in the future, watch for the final images.

WANTED

If you have an interesting story to tell, an article to publish, questions to ask, or a recipe you'd like to share, send it to the Editor (bnorthup3@cox.net).

So, if you've been traveling the planet lately and visited a truly memorable pub (good or otherwise), or tasted some seriously interesting brew, we want to hear your thoughts. Been anywhere exciting (or truly awful)? Send a blurb to the Editor and it'll be put on the web site.



Front Pocket - 'Draughter Star'



Oklahoma City's Premier Homebrew Club

Back of Shirt - 'Fancy Logo'



MEAD SCORE SHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.beertown.org

Judge Name (print) _____

Judge BJCP ID _____

Judge Email _____

Use Avery label # 5160

Category # _____ Subcategory (a-f) _____ Entry # _____

Subcategory (spell out) _____

- Judge Qualifications/BJCP Rank :**
- Apprentice
 - National
 - Honorary Master
 - Novice (non-BJCP)
 - Recognized
 - Master
 - Professional Brewer
 - Experienced (but not in BJCP)
 - Certified
 - Grand Master

- Descriptor Definitions (Mark all that apply) :**
- Acidic** - Sour flavor/aroma from low pH. Typically from one of several acids: malic, acetic, lactic, or citric.
 - Alcoholic** - The effect of ethanol & higher alcohols. Warming
 - Astringent** - Drying, puckering taste, similar to bitterness. Taste of strong unsweetened tea or chewing on a grape skin.
 - Chemical** - Vitamin, nutrient or chemical taste.
 - Floral** - The aroma of flower blossoms or perfume.
 - Fruity/Estery** - Flavors & aromas often derived from fruits added in a melomel. Some fruity/estery flavors, especially banana & pineapple.
 - Harsh** - Causing a biting or stinging sensation in the mouth.
 - Metallic** - Tinny, coinny, copper, iron, or blood-like flavor.
 - Musty** - Stale, musty, or moldy aromas/flavors.
 - Oxidized** - Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
 - Phenolic** - Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
 - Solvent** - Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
 - Sweet** - Basic taste associated with sugar or honey. Too much sweetness is referred to as a syrupy, cloying quality.
 - Sulfury** - The aroma of rotten eggs or burning matches.
 - Vegetal** - Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
 - Yeasty** - A bready, sulfury or yeast-like aroma or flavor.

- Carbonation Level:** Still Petillant Sparkling
- Sweetness:** Dry Medium Sweet
- Strength:** Hydromel Standard Sack
- Variety of honey (if declared):** _____
- Special Ingredients:** _____

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)

Comments _____

Bouquet/Aroma (as appropriate for style) _____ /10

Expression of honey (5), expression of other ingredients as appropriate (5)

Appearance (as appropriate for style) _____ / 6

Color (2), clarity (2), carbonation level (2)

Flavor (as appropriate for style) _____ /24

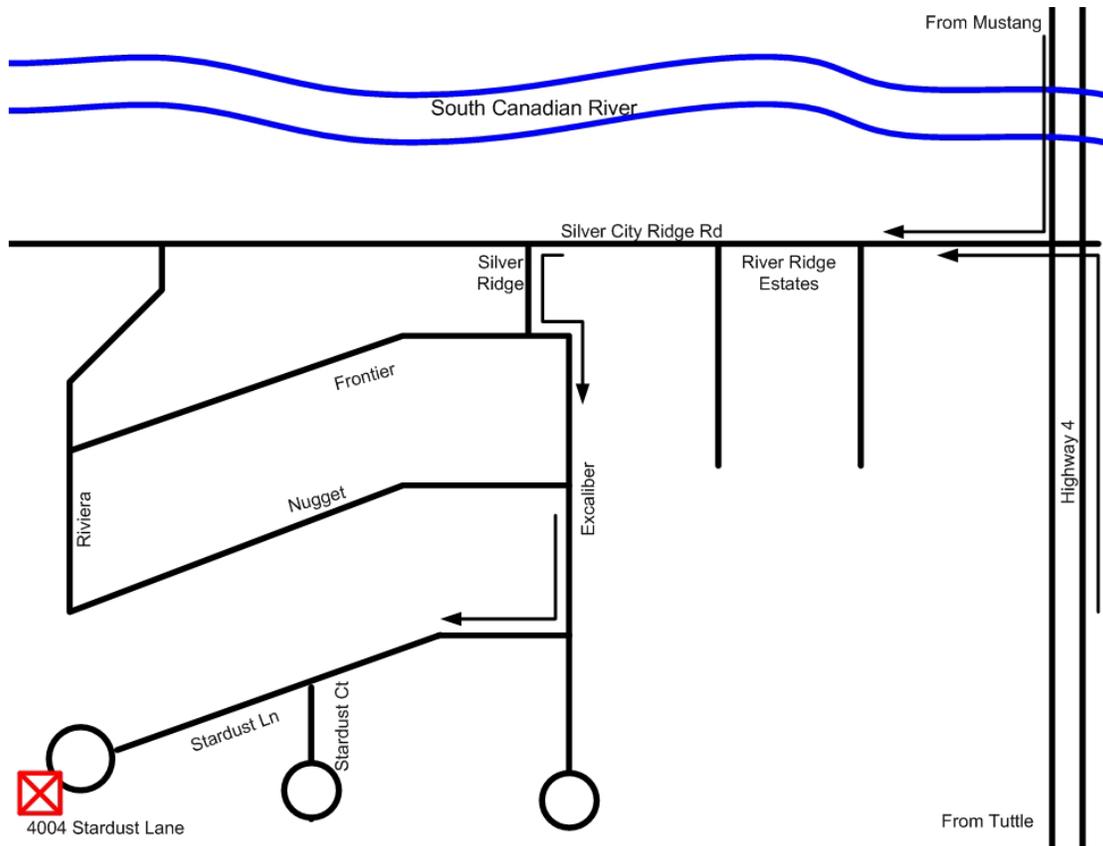
Expression of honey (5), balance of acidity, sweetness, alcohol strength, body, carbonation & other ingredients (as appropriate) (14), aftertaste (5)

Overall Impression _____ /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Entrant: Please send concerns, complaints, or compliments to Comp_Director@BJCP.org

SCORING GUIDE	Outstanding (45 - 50): World-class example of style	Total _____ /50				
	Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning	Classic Example <input type="checkbox"/>	Stylistic Accuracy <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Not to Style
	Very Good (30 - 37): Generally within style parameters, some minor flaws	Flawless <input type="checkbox"/>	Technical Merit <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Significant Flaws
	Good (21 - 29): Misses the mark on style and/or minor flaws	Wonderful <input type="checkbox"/>	Intangibles <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lifeless
	Fair (14 - 20): Off flavors, aromas or major style deficiencies					
Problematic (0 - 13): Major Off flavors and aromas dominate						



Directions to Casa Shellman, near Tuttle, America, for the Mead Clinic, August 5th, 2 PM start time.

HPD Officers

The High Plains Draughters officers are listed below with 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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