



# THE DRAUGHT CARD

March 1<sup>st</sup>, 2006



## Our Last Meeting

### February 17<sup>th</sup>, 2006



Ramrod & Cookie with the 'Wagon'

On Friday, February 17, we held a technical session at the City Arts Building on the State fair grounds. Various things related to the upcoming Bluebonnet Brew Off, March 17-18 down in Dallas, were finalized. JoAnn Hanna from the FOAM crew in Tulsa was on hand to discuss the particulars of the Room Crawl. For those who are out of the loop, the Draughters will be putting on this years' Room Crawl in concert with representatives from FOAM. Jo indicated that FOAM is likely sending 4 or 5 members, along with a keg or two of brew. **Speaking of kegs, the Ramrod would like to put out a call to all Draughters for volunteers who might have a keg of beer available for the event.** If you've got one, get in touch with Dan Shore ([ddshore@cox.net](mailto:ddshore@cox.net)) or call at 405-692-8095.

Also considered was the 3<sup>rd</sup> Annual Bricktown Brewfest, hosted by KRXO Radio, slated for April 22<sup>nd</sup> at the Bricktown Brewery. As with the Bluebonnet, we'll need some brews to present to the attendees, so if you've got one, get in touch with the Ramrod. It would not necessarily have to be in a keg (assuming you've got enough bottles), though kegs work best. As in the past, some tickets will be available to volunteers willing to man the booth, so get your hand up early.

The fully rigged chuck wagon created as the centerpiece of this years Bluebonnet room crawl was set up at the meeting, including a couple of tapped kegs (dispensing a Belgian Tripel, and an APA). Kudos goes to Joe Carter, aka the Build Master, for the hard work and craftsmanship that went in to the construction. Sorry folks, but the picture of the contraption didn't turn out well. The above picture was from earlier in the construction process, but gives a general idea of what it looks like. The finished version has an awning rigged over the curved supports, and some other minor improvements.



The Schoolmaster imparting knowledge

Schoolmaster Stan Babb educated the masses on our little friend, the yeast cell. You know, the little beasties that convert our sugary worts into something interesting. The presentation was conducted in Powerpoint, and will soon (hopefully) be available for viewing on a new section of the website, the "School House." Check it out!

In attendance were three new members of the HPD; Paul Beinke, Tod Hanley, and Steve Wilke, all from the Norman area. Welcome aboard lads. Guests were also present, including members of our Treasurers' family. It's good to see some new faces at the meeting, and we hope to see you again soon.

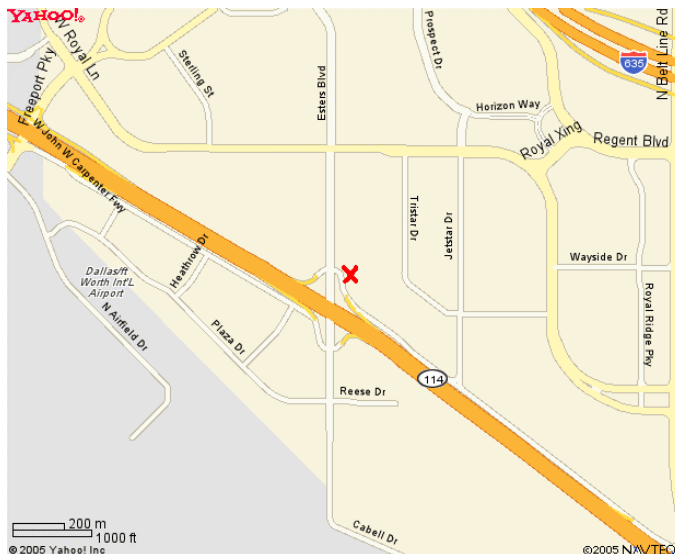
## Our Next Meeting

### March 17<sup>th</sup> and 18<sup>th</sup>, Bluebonnet Brew-Off, Dallas, Texas

We will not have a meeting next month in Oklahoma. Instead, we'll get together at the BBO with our fellow Oklahoma homebrewers from FOAM to represent brewers north of the Red River! While not an exhaustive count, Treasurer Mike Divilio delivered 65 Draughters entries on Feb 25<sup>th</sup>! Good luck to all. If you're thinking of going, registration can be done online at [www.bluebonnetbrewoff.com](http://www.bluebonnetbrewoff.com) and rooms can be arranged at the conference hotel at 972-929-8181. Ask for the Bluebonnet rate (\$69 per night) when you arrange your room. The hotel is the Holiday Inn Select DFW North at 4441 West John Carpenter Freeway, Irving, Texas, just off the Esters Blvd exit (See map below). Hopefully we'll see lots of intrepid Draughters there.



*Relax, Don't Worry...*



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## ★ HPD Competition Information ★

### 2006 COC Competition Schedule:

Here's the competition schedule through December. 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>
American Ales	Mid-March, 2006	10
Extract Beers	April – May 2006	1-23
Mead	Mid-August 2006	24-26
Stout	Sept/Oct 2006	13
Light Hybrid Beer	Nov/Dec 2006	6

### ★ Results – Big Belgian COC ★

There were 12 entries for the local strong Belgian COC held in January. The top 3 entries were: 1<sup>st</sup> a Dubbel by Shaun McAllister; 2<sup>nd</sup> a Tripel by Mike Divilio; 3<sup>rd</sup> a Strong Golden by yours truly. No word yet on how Shauns' Dubbel did at Nationals, so stay tuned. If you're up for some brewing, the fixins are posted to the 'Belgian' page of the recipe section of the website.



### ★ American Ales – What's What? ★

Don't forget, local judging for the American Ale COC (BJCP Category 10) is slated for March. The Head Examiner says it'll happen on either the 24<sup>th</sup> or 31<sup>st</sup>, so stay tuned. Judging for the Nationals is being handled by FOAM, so this one is close to home. Since one of the subcategories is American Pale Ale - a homebrewer favorite - how about a big turnout for this one? Specifics on profiles, ingredients, etc. can be found at <http://www.bjcp.org>, or <http://www.beertown.org/education/styles.html>.

**American Ales** are adaptations of English ales, but reflect ingredients that are indigenous to North America, including hops, malts, and yeast. There are 3 subcategories within BJCP 10, and as with British ales display a variety of styles and profiles. Original and final gravity, and IBU ranges have a degree of overlap among subcategories, but they differ in color and amount of chocolate/roast grain character and levels of hop aroma and flavor. Brief descriptions are as follows:

#### **Kinds of American Ales**

**10.A. American Pale Ale.** An adaptation of the English pale ale. Generally lighter in color, with fewer fermentation by-products, and less caramel flavors than their English counterparts. Hops predominate the flavor profile, as they are regularly used at multiple stages of the brewing process. A citrusy hop character is common, and hop presentation is supported by low to moderate maltiness. Commercial examples: Sierra Nevada Pale Ale, Stone Pale Ale, Pyramid Pale Ale.

**10.B. American Amber Ale.** Known as 'Red ales' in some areas, they were first popular in Northern California and the Pacific Northwest before spreading nationally. Ambers have more body, caramel richness, and are balanced more towards malt than hops than pale ales. Some ale experts [see Terry Foster (1999), *Pale Ale: History, brewing techniques, recipes, Brewers Publications*], consider this subcategory a catchall for brews that don't fit the other sub-categories. Commercial examples: North Coast Red Seal Ale, Avery Red Point Ale, Bell's Amber.

**10.C. American Brown Ale.** A strongly flavored, hoppy brown beer. ABA's have more caramel and chocolate character than ambers, and generally balances hop bitterness and finish. IPA-strength ABA's exist, but they should be entered in the Specialty beer category. Dark malt character is more robust than other browns, but stops short of becoming porter-like. Commercial examples: Avery Ellie's Brown Ale, Bell's Brown Ale, Big Sky Moose Drool Brown Ale.

**Other Competition Information:** Another important competition date is fast approaching. The Regional phase of the AHA National Homebrew Competition is due to start in Mid-April, with entries due at the regional sites between April 3<sup>rd</sup> through 14<sup>th</sup>. Information on beer styles, rules, regulations, and delivery sites can be found at [www.beertown.org](http://www.beertown.org), so check it out.

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## ★ Heard Around the Campfire ★

A historical note from *Zymurgy*! Shortly after the founding of the Virginia colony by Sir Walter Raleigh (circa 1587), the first batch of beer in the New World was brewed. Shortly thereafter, the colonists began sending requests back to England - for better beer. Hmmm, sounds vaguely familiar.

**Travel Log.** The intrepid Mike Kiester has recently posted some stuff on trips (and a potential future trip for consideration) to Colorado. Also, the Trail Boss has been west-coasting recently, and is again on the road for a stop back in California. Finally, your Editor has recently returned from tasting the wares of a series of brewpubs in Vancouver, Canada. That means there's a lot of stuff on brews from different places, so check out the Tap Rooms' Road Trip page regularly to get the low down! Travel logs from these adventures will be posted as they come in.

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## ★ Brewing With the Trail Boss ★

By Gary Shellman, Trail Boss

### Brewers talking to Brewers

As mentioned earlier, the Trail Boss is again on the road, and hopefully drinking a few interesting brews along the way. He's presently in California, and will soon be in Europe for a quick stomp through such fun places as Germany and Belgium (the lucky dog). Keep an eye out for future travel reports.

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

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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)

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## ★ Notes from the Editor ★

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

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**The Draughters Need YOU!** We are also actively looking for folks just like you (yes, you) to enter beers and be judges or stewards at club-only competitions. What better way to find out how people like your beers than to share it with friends?

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**Draught Card On-line:** The HPD Draught Card is available on-line at [www.draughters.com](http://www.draughters.com). When viewing the on-line version, accessible through PDF download, the pictures appear in color and the Internet links are fully operational. If you prefer to only get the on-line version of the newsletter, send an email to me ([bnorthup3@cox.net](mailto:bnorthup3@cox.net)) and I'll make the necessary changes.

As noted in the last DC, the length of the Draught Card is being shortened, and the edited information (like calendars of events, travel logs, recipes, etc.) being put into different sections of the web site. If anybody has issues with this approach, post it to the site and let's discuss it. Everything's well laid out in the 'Tap Room' and easily accessible. You can jump in as a guest and post a note, or you can become a registered user and post things. Any paid up member can become a registered user. Next time you're on the site, hit the register button and our web guy (Michal Carson) will hook you up with a login ID and password.

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**Upcoming Events:** A rough list of future Draughters meetings and activities for the coming year are posted to the Events section of the web page. Check it out and mark your calendars.

**WANTED:** If you have an interesting story to tell, an article to publish, questions to ask, or a recipe to share, send your postings to [bnorthup3@cox.net](mailto:bnorthup3@cox.net).

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



## ★ 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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