

## **DRAUGHT CARD**



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## **Draughters - OKC**



Building Better Homebrew

## **Our Last Meeting**

**Technical Meeting, October 22<sup>nd</sup>.** The latest technical meeting was held in our normal digs at the City Arts Building, State Fair Grounds. Nominations for officers for the 2007 calendar year were taken, and will continue to the November meeting, when elections and appointments will be made. To date, the following have been nominated and seconded:

Trail Boss: Dan Shore

Ramrod: Joel May

Paymaster: Mike Divilio

Cookie: Jo Carter

Competition Coordinator/Head Examiner: Tim Nagode

School Master: Stan Babb

Web Master/ Telegraph Operator: Matt Anthony

Editor/Town Crier: Brian Northup.

If you know a member who is interested in being nominated for service, please get in contact any of the current officers and put their name in.

The Trail Boss also outlined the specifics for a potential BJCP training program for club members, including general materials on timeline and content. If you're interested in participating, get in touch with the Trail Boss at the next meeting or by e-mail.



Trail Boss presents the BJCP program.



Relax, don't worry...

## **Our Next Technical Meeting, Nov 17.**

Belle Isle Brewery Meeting Room, 3<sup>rd</sup> floor, 50 Penn Place, OKC; 7-10 PM. The agenda will include officer candidates for next year, the Schoolmaster's educational program, and background info on the proposed Beer Judge Certification Program instructional course will be available. Also, the possibility of hosting a small regional competition in 2007 will be considered. Examples of the new club t-shirts may also be on display (barring problems). See ya there Draughters.

## Competition Information

The next COC following the Light Hybrid COC in November will be for Session Beers, scheduled for January/February of 2007. This competition is open to beers from any category or subcategory with an original gravity of less than 1.045. Brew one up and be on the look out for the local call for entries in the near future!



## 2006/07 COC Competition Schedule

Here's the Club-Only Competition schedule through May 2007. You can get more information at:  
<http://www.beertown.org/homebrewing/schedule.html>

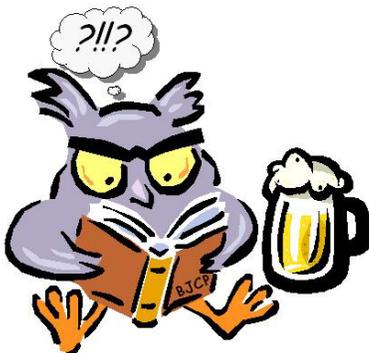
<u>Type</u>	<u>Entries for Local Judging</u>	<u>BJCP Category</u>
Light Hybrid Beer	Nov/Dec 2006	6
Session Beers (OG<1.045)	Jan/Feb 2007	
Scottish Ales	Mar/Apr 2007	9
Extract Beers	May/Jun 2007	1-23

## Session Beers, What's That?

Well fellow Draughters, the next competition involves brews that most of us seem to rarely make – low gravity Session Beers. This competition is open to brews with original gravities that are **below** 1.045. Terminal gravities of the various 'classic' Session Beers are variable, as is malt and hop character.

There are several classic examples of Session beers. The better known sub-categories include: English Mild Ale (Cat. 11A), Southern English Brown Ale (Cat. 11B), Standard and Special Bitters (Cat. 8A,B), Scottish Light 60/ Ales (Cat. 9A) Berliner Weisse (Cat. 17A) and Lite American Lagers (Cat. 1A). There are other classic brews that are also below 1.045 OG, the best-known being Draught Guinness. Information on style guidelines for the different sub-categories of low-gravity Session Beers can be found on-line at [www.bjcp.org/2004\\_BJCP\\_Guidelines.pdf](http://www.bjcp.org/2004_BJCP_Guidelines.pdf). In-print Information on some styles can be found in different volumes of the AHA Beer Style Series Books.

As yet, there's no date for the National Competition, so watch for alerts on the Draughter COC, which will be announced at a later date by the Head Examiner. Hope to see some of you, or your beers, there!



## Solicitation of Officer Candidates for 2007

In accordance with the Club Constitution and By Laws, Section VI, the Trail Boss has posted this notice to solicit candidates for election of Club Officers for 2007. Elections/appointments to fill vacant seats are scheduled for the November meeting. If you know a member who wishes to serve put 'em forward before (to any of the current officers), or at, the November meeting when elections and appointments will occur.

## ***TEACH A FRIEND TO HOMEBREW DAY!***

The 2006 Teach A Friend to Homebrew Day was held November 4. The Draughters had three (yes three!) different sites at various locations in OKC. The Ramrod brewed up an all-grain batch in the southwest section of the City, while Matt Anthony threw down on both all-grain and extract batches for friends and family in the northwest part of OKC. Finally, the Supply Master conducted an all-grain class at the Brew Shop, making an Imperial Pale Ale for what looked to be a shop full of participants. Well done all you brewers.



## ***Brewing with the Trail Boss – Mash Conversion Times***

I meant to write something on this subject a couple of months ago, but got sidetracked by other brewing issues.

Mash times. What are they and how long do they need to be? Everyone has an idea about what works best for their system and certain recipes. The old rule of thumb is to mash until you get a clear iodine test. Not sure how many of you even have that small bottle of Tincture of Iodine lying around. I ran into mine a couple of days ago, and it reminded me that I've fallen into a specific time schedule for my mashes, instead of checking them with chemicals.

There has been a lot of discussion in brewing circles - - - mostly the microbreweries - - - that mash times can be reduced significantly, from what has been accepted practice for quite some time. For the bigger breweries, a shorter mash impacts just how much time the brewer and assistant brewer are toiling away over their latest batch, or as Vinnie Cilurzo (Master Brewer - Russian River, Santa Rosa, CA) put it recently – “It becomes a quality of life issue with our families”. “When you brew on a large scale, as often as three to four times a week, saving even a half hour a day makes a difference”. Vinnie went on to say that almost 100% of starch to sugar conversion happens in the first 15 minutes of the mash. Now, you have to remember that larger microbreweries can't bring their mash tuns to a rapid increase in temperature to achieve mash out, where starch conversion stops, so the 15 minute mash discussion goes astray quickly - - - conversion continues, while the mash temperature is being raised, and sparge begins.

I'm not sure anyone is ready to throw down their mash paddle, and crank up the sparge in such a short period of time, but I plan to try a 15 minute mini mash in the near future, just as an experiment - - - certainly wouldn't want to try it on a large batch of grain at stake. Still, it's an interesting idea, and I'd like to sample the same recipe done with a short mash time period, and compare it to my normal mash schedule. Just some food (or brew) for thought, Draughters.

As always - - - BREW!!! - - - Gary Shellman, Yer Trail Boss

# Heard Round the Campfire

**News from the Brew Shop.** The Supply Master has just received a **BIG** shipment of different grains and all kinds of yeast strains, not to mention a wide selection of Limited Edition Wine Kits. Get in to the Brew Shop and pick up the fixins for one of those Session Beers Draughters! .

**Draughters T-Shirts.** **IF** things work out correctly, the Ramrod will bring some examples of the new Club t-shirt to the November 17<sup>th</sup> Meeting. If you're interested in ordering one, be there and have a look!

## 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](http://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. 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-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 are 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.

## Useful Web Links

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

- ★ <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)

## 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](mailto: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.



Now That's Computer Output!!

# 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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