

## **DRAUGHT CARD**



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## **Our Last Meetings**

**Technical Meeting, September 22<sup>nd</sup>, Coaches, Norman.** The latest technical meeting was held in the confines of Coach's brewmasters office – a big thanks to Mike and the rest of the crew at Coach's for hosting us. A number of new faces were present at the meeting; welcome to you all. Information related to the call for nominations for officer candidates for the 2007 calendar year was relayed, and there was a motion to get 144 new Draughter tasting glasses with the same design as the old ones. This move to get 144 glasses was a cost-saving issue. It reduces prices enough for the glasses to be sold for \$5 each. The Club t-shirt issue was also addressed; as before, if you want one get in touch with the Ramrod.

**Oktoberfest, September 30<sup>th</sup>, Forest Hills Park, OKC.** The 2007 edition of the HPD Oktoberfest was held at Forest Hills Park, OKC. As in the past, we were well hosted by the Bocock's, and a number of quality German-style homebrews (and commercial examples) were available. The auction raised funds from a series of items, including t-shirts, beer steins, brewing gear, hops, and an entire 50 lb bag of American 2-row. Also, a donated wine kit (buyers choice) drew a lot of interest.



Draughters meeting in session.



Fermenters in Coach's new brew house.



Relax, don't worry...

## **Our Next Technical Meeting, Oct 20.**

City Arts Building, State Fair Grounds; start time is 7:00 PM. The agenda will include the possibility of hosting a small regional competition in 2007 (Category 22 - smoked beers only), officer candidates for next year, and the educational program. The Trail Boss will also present a program on starting a BJCP instructional course for club members, as the FOAM crew in Tulsa does each year. See ya there Draughters.



## Competition Information

The Local phase of the Stout (Category 13) Club-Only Competition was held October 13<sup>th</sup>. Total number of local entries was two: one oatmeal, and one Russian Imperial. Hey, where was everyone? The stout chosen to represent the club was the Russian Imperial, entered by the Editor.

The next COC will be the Light Hybrid Beer (Category 6) COC, scheduled to occur in early November, with entries due at the national site by November 13<sup>th</sup>. Be on the look out for the local call for entries in the near future.

### Other Competition News:

**2006 GABF.** The winners are posted on the Brewers Association web page. Check out [www.beertown.org](http://www.beertown.org) for which beers, breweries and brewpubs, came out on top.

## 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>
Stout	Sept/Oct 2006	13
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

## Light Hybrid Beers, What's That?

Well fellow Draughters, after the darkness and intensity of stouts, our next competition takes us back to the light. The next Club-Only Competition Scheduled for November/December is Light Hybrid Beers, Category 6. Light Hybrids tend to be straw/gold colored (SRM of 2.5-6) beers with a range of flavor profiles related to ingredients. The balance is normally toward maltiness with low accompanying hop bitterness, and subdued hops in the aroma and flavor. Original gravities range from 1.038-1.055, terminal gravities from 1.006 to 1.013, and IBU's from 15-30.

There are 4 recognized sub-categories: 6.A. Cream Ale; 6.B. Blonde Ale; 6.C. Kolsch; 13.D. American Wheat or Rye Beer. Information on style guidelines for Light Hybrid 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 can be found in different volumes of the AHA Beer Style Series Books.

Entries from local competitions are due at the National site by November 13<sup>th</sup>, 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 there.

## Solicitation of Officer Candidates for 2007

In accordance with the Club Constitution and By Laws, Section VI, the Trail Boss is officially posting this notice to solicit candidates for election of Club Officers for 2007. Elections to fill vacant seats are scheduled for the November meeting. If you know a member who wants to serve, put 'em forward at the October Meeting.

## ***More Competition News!***

**2006 Foam Cup.** The 2006 Foam Cup, hosted by the Fellowship of Oklahoma Ale Makers in Tulsa, was held Sept. 19<sup>th</sup> to the 23<sup>rd</sup>. Check out the FOAM website at [www.alemakers.com](http://www.alemakers.com) to get all the results. The Draughters were a bit thin in the entry department this year, but still managed to finish 5<sup>th</sup> in the Club category. The Trail Boss sent his Trail Boss I<sup>2</sup>PA, which scored over 40 points in its category, but did not finish in the top 3 – talk about tough competition! The Editor scored a first in the smoke-flavored & wood-aged beers (wood-aged old ale), and thirds in the strong ale (old ale) and pilsner (Classic American Pils) categories. Recipes for these brews have been posted to the recipe section of the web site.

## ***In Search Of The Wild Hops - An Entry From Mike Kiester***

At the July meeting of the Upper Arkansas River Brewing Club, I heard of wild hops growing along an abandoned Denver and Rio Grand Railroad right-of-way near Poncha Springs, Colorado. I made a trip to the spot and peered down on vines that looked like hops. Knowing the hops wouldn't be ready I didn't climb down to inspect them.

These hops would be interesting historically, as the railroad has not operated since about 1920. As best I can divine, it was a narrow gauge line built about 1880 to service the gold and silver fields in upper Arkansas River valley towns like Leadville (Leadville has a brewpub, but the beer certainly wasn't the best I ever had at a brewpub). The story goes that hops were shipped to breweries in the mining towns and some fell off and took root. If this is true, the hops have been feral for over 90 years and possibly up to 120 + years. The vines are on the south side of a trestle where it crosses a stream, thereby insuring enough moisture and sunlight.

More later, when I return to harvest what I hope are hops.

Mike Kiester

## ***Brewing with the Trail Boss – Brewing Outside Your Comfort Zone***

Everyone has his or her favorite recipes, right? Adding new components to our brewing systems is second nature. Adding new recipes that you've never tried before is another story. A good example of this would be recent Club Only Competition (CoC) events where the judges were flooded with 20+ entries for the Mead competition, but only two entries for the Stout competition. Stouts aren't particularly difficult to brew, and for the most part are well suited to the water profiles we have in the OKC area.

Stouts do not always have to be patterned and directly compared to a product like Guinness. Many of us don't have a tendency to clone low-alcohol beers anyway, and Guinness weighs in at around 3.6% ABV - - if we wanted low gravity beers, we could always go to the local store and buy them, so I think that is just one of the reasons why we brew our own!!! A recent stout product introduced into the market includes Dogfish Head Worldwide Stout, where the term "bigger is better", is more than just a saying, since this beer tastes a bit more like a Barleywine, and weighs in at well over 15+% ABV. Stouts can be produced from a variety of cereal related ingredients – oatmeal being one of the more popular additions. Adjuncts are also very popular with this beer style - - - chocolate, vanilla, coffee, mint - - - the list goes on and on. Darker beers also have a tendency to cover a wide variety of products - - - many a brewer has made a stout while clearing out the cupboard, since it is a style that can easily be tweaked, or tinkered with, and the end product still ends up just fine.

Consider adding a stout to your recipe collection, and try brewing something outside your comfort zone - - - particularly when the beer style is complemented by the local water.

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.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)

## More Beer News

**Choctaw Oktoberfest:** For those who missed it, the annual Choctaw Oktoberfest was held September 8<sup>th</sup> to 10<sup>th</sup>. Good music, good food, and good beer (Oh yes, there was an Aventinus tap!) were available, and polka music was plentiful. Our own Steve Krieske (check out those knees) was present most nights in one of several beverage tents dispensing beer, Jaegermeister and wine. Prosit!



## 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.

**Website Image Contest:** The 'Random Draughter Mystery Image Contest' was concluded at the Oktoberfest, September 30<sup>th</sup>. The mystery image can be seen in the heading of the first page of the DC. For those who are interested, the logo's most-literal interpretation is 'To Brew It. To Drink It. And To Live.' Winners of the prizes were Matt Andrews for describing the image in words, and Randy Burleson for a modern interpretation of the logo (Brew It. Drink It. And Live). The winners had a choice among some interesting Belgian strong ales, an Imperial IPA from Great Divide Brewing, Aventinus Wiezenbock, or Ayinger Celebrator Doppelbock. Keep your eyes open. The Editor may decide to run another mystery image contest in the near future, with the payoff at the X-Mas party, or Robert Burns Night early next year.

## 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.



## HPD Officers

The High Plains Draughts 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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