

DRAUGHT CARD

Fe-brew-ary 2008

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Spent Grain - Last Meeting



Robert Burns Night

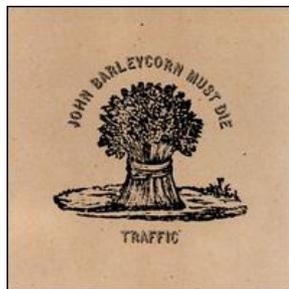
What a surprise this night was!!!! The turn out was spectacular.

New friends and old came together to talk shop, sample the Haggis, sip the whiskey, and wax poetic about what ales thee. At one point I was nearly convinced the Old Boss was a Scotsman whilst delivering the address to the Haggis.

Club Business...

The Paymaster says "Pay your Dues!" and also adds that he will be driving Bluebonnet entries down this year so brew em' and bring em' to the next meet and he will lovingly take them for you, our budget is looking good, and Trail Boss reminds us that the time is near to make some serious considerations for High Plains Draughters presence at Bluebonnet.

As a final note, a best of luck goes out to any and all that have submitted entries to the current COC.



The Grain Mill - Next Meeting

February 15th at Learn to Brew, 2307 South I-35 Service Road. Go to the www.learntobrew.com website and navigate to the contacts page for directions and a map. The meeting starts at 7:00pm. The main topics of discussion will be about the Blue Bonnet Brew Off and Brew fest 5.

See ya' there Draughters!



HIGH KRAÜSEN SOCIETY

"I BREW, THEREFORE I AM"



There is no "I" in Candy:

So, Belgian brewers use sugar in beer making, and they use sucrose. Ordinary white cane sugar that is so frowned upon in general in this hobby. But the difference is, they do not use plain white sugar like you buy from the supermarket. The sugar is processed to make candy sugar. And candy sugar has a number of effects on a beer. It has been caramelized, and this gives nice complex flavors, including a nice sweet edge, a distinct aroma, and most importantly, a dense mousse-like head that is so characteristic of Belgian beers.

Now, how to make it. Well you need a good high temperature thermometer. Mercury thermometers that go up to 350 ° C will be very accurate, but are clumsy to use, and can easily break as you plunge them in and out of a hot sugar solution. Spilt mercury is not something you really want to have to deal with. Still they do work. But I have found the proper candy thermometers that clip on the side of the pot are ideal. You get them from kitchen supply shops and they cost only about \$10.00.

Now any good cook will tell you there are certain temps you boil sugar water at for different lollies. Basically, this is the temperature that the boiling syrup will reach as the water evaporates concentrating the sugar and hence raising the boiling point of the solution.

• Soft Ball	• 115 °C		The fatter of the two thermometers is a candy thermometer. These are specifically designed for boiling sugary liquids. It has an outer and inner case so you can handle it, and very big numbers so its easy to read, plus it can clip to the side of a pot. Much better than the mercury on the right of the picture.
• Hard Ball	• 127 °C		
• Soft Crack	• 135 °C		
• Hard Crack	• 150 °C		

The terms refer to how the sugar will behave on cooling.

So let's say you want to make 500 grams of candy sugar. You weigh 500 g of white sugar and into a small pot. Add enough water to make thick syrup. Add a pinch of citric acid (I will explain why later). Now bring to a boil and keep the temperature between hard ball and soft crack (127-135 °C). As evaporation will cause the temperature to rise, have a small amount of water and add a tablespoon every now and then.

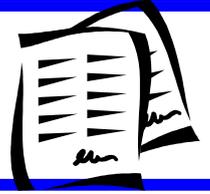
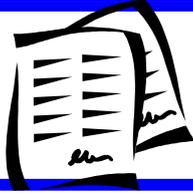
The color will gradually change from clear to light amber to deep red as the boil proceeds. Light candy sugar is a very light pee color (yes, that type of pee). This can take only 15 minutes. Dark candy sugar is very deep red. This can take hours. Once you are at the color you desire (and a lot of that is on taste), you let the temp go to hard crack (150 °C). Once it hits hard crack, turn off the heat and pour it into some greaseproof paper. As it cools it will go rock hard. I then put it in the freezer until I'm ready to use it.



Now why add citric acid?

This is to 'invert' some of the sugar. Simply put, cane sugar (sucrose) is made up of two other sugars (glucose and fructose) joined together. Yeast must spend time and effort breaking the joining bonds to allow them to get at the simple sugars they need for metabolism. This can also be done chemically in an acid environment with heat. The citric acid supplies the acid, and the heat is there when you make the candy sugar. Invert sugar tastes a bit sweeter than regular sucrose. This is all just so easy there is no reason not to give it a try. It will make your Belgian beers really special.

Citric Acid is a very easy product to find. All supermarkets stock it, in the spices section, and it can be used for pH adjustments as well.



YEAR 2008 DUES

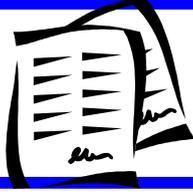
Club dues for the 2008 calendar year are payable at the January meeting. Single dues are \$12 per member, or \$20 gets you the family package. Remember to bring your checkbook Draughters. We use the dues to help defray the cost of room rentals for technical meetings, and for such things as the Club Room at Bluebonnet.

Club T-Shirts and Glasses

[Club t-shirts](#) are available for \$11, with a design similar to that seen in the header of the first page. Sizes available range from medium to x-large. Ramrod reports we have several in stock. [Club Glasses](#) with a gold rim and a golden embossed Draughters emblem are available for \$5 each. There are also several of these in stock. If you want either the shirt, the glass, or both contact Ramrod (Joel May) or Trail Boss (Dan Shore).

And don't forget to get in touch with Ramrod if you want in on a "Hops and Barley" Hawaiian shirt.

- ◆ www.draughters.com/taproom_okjn9/ currently has 57 users and is growing. Users make an average 3.37 posts per day. Keep it up Draughters.
- ◆ **Choc Beer brewery releases black lager** (Jan. 30) - The Choc Beer brewery has released its fourth beer, a black lager called Miner Mishap. "I really think they have come up with a great product in the Miner Mishap," said Joe Prichard, owner of Pete's Place. "We use the term 'don't be afraid of the dark' because although it looks like Guinness, it drinks like Shiner."
- ◆ **Carlsberg puts \$400 beer on menu** (Jan. 26) - Copenhagen - The brewer, Scandinavia's biggest, introduced a beer yesterday that costs \$396.47. The Vintage No. 1 brew will be sold at three Copenhagen restaurants, including Noma, a holder of two Michelin stars and the world's 15th-best restaurant in 2007, according to S.Pellegrino.
- ◆ **Full Sail Brewing re-launches "LTD" series** (Jan. 14) - Oregon - Full Sail proudly announces the return of its lager seasonal program - the LTD series. Our first offering is a wonderfully balanced medium, copper colored lager with subtle hop accents, and a caramel aroma, that goes down smooth - perfect for the winter season.
- ◆ **Raise a Pint: Scientists Say Beer Has Essential Cancer-Fighting Agents** (Jan. 13) - Germany - Preliminary studies indicate xanthohumol, a compound found in hops, inhibits a family of enzymes which trigger cancer, as well as help the body detoxify carcinogens. "It's very healthy," said Dr. Werner Back, a brewing technology expert at the Technical University of Munich. "I think the ingredients in the beer are very good."
- ◆ **New Beers sighted in Oklahoma City.** Bridgeport Brewing - Beer Town Brown. Give it a try and let us know what you think.
- ◆ [Learn to Brew, in Moore will hold a Beer Evaluation class \(TBD\)](#). There will be an entry fee. The class will showcase identifying off flavors and aromas in beer.
- ◆ [The Brew Shop, on Penn announces](#); "We are fully stocked with grain, hops, yeast and wine kits ! It's time to dust off your fermenter's and brew, brew, brew....."



MEMBERSHIP & OFFICIALS



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. 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. 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 Masters will set you up.

High Plains Draughters Officers & Tech Support

The officers and technical support personnel of the High Plains Draughters are listed below with contact information. If you e-mail them, make sure the subject line is beer-related or your message might end up in the spam bucket!

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Phone:

Paymaster

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Web Master/Telegraph Operator

Michal Carson
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Supply Master - The Brew Shop

Chuck Deveny
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Phone: (405) 528-5193

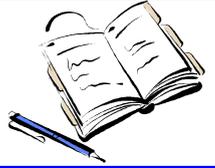
Supply Master - Learn To Brew

Chris Milum
E-mail: info@learntobrew.com
Phone: (405) 793-BEER

HIGH PLAINS DRAUGHTERS



2008 MEETING SCHEDULE



January	18th	Robert Burns night and Discussion for Blue Bonnet Brew off (BBO) & Brew fest 5. Location TBD, times 7:00 to 10:00
February	15th	Technical meeting lecture TBD, continued discussions for Blue Bonnet Brew off & Brew fest 5. Location TBD, times 7:00 to 10:00
March	No Meeting	Blue Bonnet Brew Off 2008 suspected dates are the 21 st and 22 nd . Location Dallas Texas
April	18th	Technical meeting lecture TBD. KRXO Brew fest 5 with David Kelso. Location, Date & Times TBD
May	16th	Big Brew Day 2008 is the 3 rd . Location TBD, times 7:00 to 10:00
June	15th	Technical meeting lecture TBD. Location TBD, times 7:00 to 10:00
July	No Meeting	
August	No Meeting	Mead Clinic 2 nd . Location TBD, times 7:00 to 10:00
September	19th	Technical meeting lecture TBD. Location TBD, times 7:00 to 10:00
October	No Meeting	Oktoberfest - Location, Date and Times TBD
November	14th	Technical meeting lecture TBD and officer elections. Location TBD, times 7:00 to 10:00
December	No Meeting	Annual Christmas party. Location and time TBD.

HIGH PLAINS DRAUGHTERS



CLUB MERCHANDISE



Our Official tasting glass.
6 Ounces, Gold Leaf, \$5.00 each.
(Beer not included)



Official High Plains Draughters Tee
Sizes Medium—X-Large, \$15.00
(Model not included)

HIGH PLAINS DRAUGHTERS
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