



The Draught Card

NEWSLETTER DATE—FEBRUARY 2015

HIGH PLAINS DRAUGHTERS

Last Club Meeting— Regular Club Meeting at Mustang Brewery Jan. 23rd.

Well we have a new year and a New Club Trail Boss. Mike Groshong chaired his first meeting as the Draughters Trail Boss, and he showed that he is not afraid to make decisions right on the spot, (a lot better than that last guy we had).

First we started with the treasurers report. Bottom line is we haven't really had any expenses so we do have money. Dan did mention that we are only getting about 20 paid memberships per year.

Next we went over Old Business. As part of "Old Business" the AHA Insurance program was brought up. Mike made a motion, which was seconded and approved, to go ahead and join the program and go with the "paid" members, so if you haven't paid your dues this year, please contact our Paymaster, Dan Shore.

Next as part of the "Old Business" it was mentioned that the Paymaster had gotten some new taps, hoses and other items that we needed to fully populate the Chuckwagon, so it was agreed to reimburse him for the expenses.

Next we started into the New Business. One of the things that was brought up was that last year we were unable to make it down to the BlueBonnet BrewOff. This is the 1st time that anyone could remember the Draughters not being there in the last 7 years or so.

This was due to a number of reasons—the main one being we couldn't get anyone to sign up to take the chuckwagon down to Texas, so this year we would like to get a "committee" together to find transportation for the chuckwagon, and get people to pledge beer.

Remember this year the BlueBonnet BrewOff is Mar. 20th and 21st, and is being held at the Irving Convention Center at Los Colinas instead of at the Westin Hotel, where it has been held for the last 5 years. The address for the Irving Convention Center is: 500 W. Las Colinas Blvd, Irving, TX 75039.

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Last Club Meeting— (Continued)

One thing Mike wanted to stress is that he is open to suggestions for things that people would like to have discussed at the meetings. Also, if someone would like to volunteer to either host an event or a meeting, let him know and we can get it scheduled and in the calendar.

Once we had gone through the Old and New Business, we went to the Schoolmaster's presentation on water. Showing his usual organization skills the Schoolmaster had left his briefing sitting at home on his kitchen counter so he winged it, and if I do say so myself he did a pretty good job.

Water is one of the most important ingredients in the entire brewing process. Generally if the water tastes good it is good for brewing.

That being said, yeast will not grow in water that contains any pathogens. So if you can get your beer to ferment it will be safe to drink. Here it was pointed out that after WW II the water systems across Europe were pretty much destroyed and the local populations couldn't count on the water coming out of their pipes to be safe for drinking. So they started fermenting very low alcohol beers and wines and would drink those with meals instead of water, since they would know that it was safe.

Next, the Schoolmaster went into water and nutrients. Yeast need certain minerals and nutrients that are found in water, to grow and metabolize. In fact many types of beer have developed the flavor profiles due to the mineral contents of the waters being used and how the yeast metabolizes minerals in those waters.

For this reason Distilled water or reverse osmosis (RO) water will not generally produce a good fermentation due to the lack of minerals. So what can be done is to take RO water or distilled water and add minerals to it to replicate the mineral quantities of the water used in places like Pilsen or Munich, (see table 1 below).

BREWING CENTER	ION CONCENTRATION (PPM)					
	Ca⁺⁺	Mg⁺⁺	Na⁺	CO₃⁻⁻	SO₄⁻⁻	Cl⁻
Pilsen (Plzeň)	7	2	2	14	5	5
Munich	76	18	2	152	10	2
Vienna	200	60	8	120	125	12
Dortmund	225	40	60	180	120	60
London	52	16	99	156	77	?
Dublin	118	4	12	319	54	19
Burton	268	62	54	200	638	36

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After the Schoolmaster finished his presentation, the meeting was brought to a close and the real fun began—trying everyone's assorted beers and meads.

Last Club Event—Mashed in at Tapwerks Brick town Feb. 15th, 2:00—5:00.

Well the Brew Shop, Learn to Brew, and Tapwerks once again put on a great Mashed In Homebrewer's Showcase. Last year most of the clubs were up on the 3rd floor, but this year the Red Earth Brewers were downstairs on the 2nd floor and the Draughters and Yeastie Boys were upstairs, and once again what a selection of beers. We were pouring a Belgian Dubbel, 2 ESB's (same beer different yeast), a Kolsch, a Wiezenbock, a Moose Drool Brown Ale Clone, and Burt Renard brought some meads to round things out.

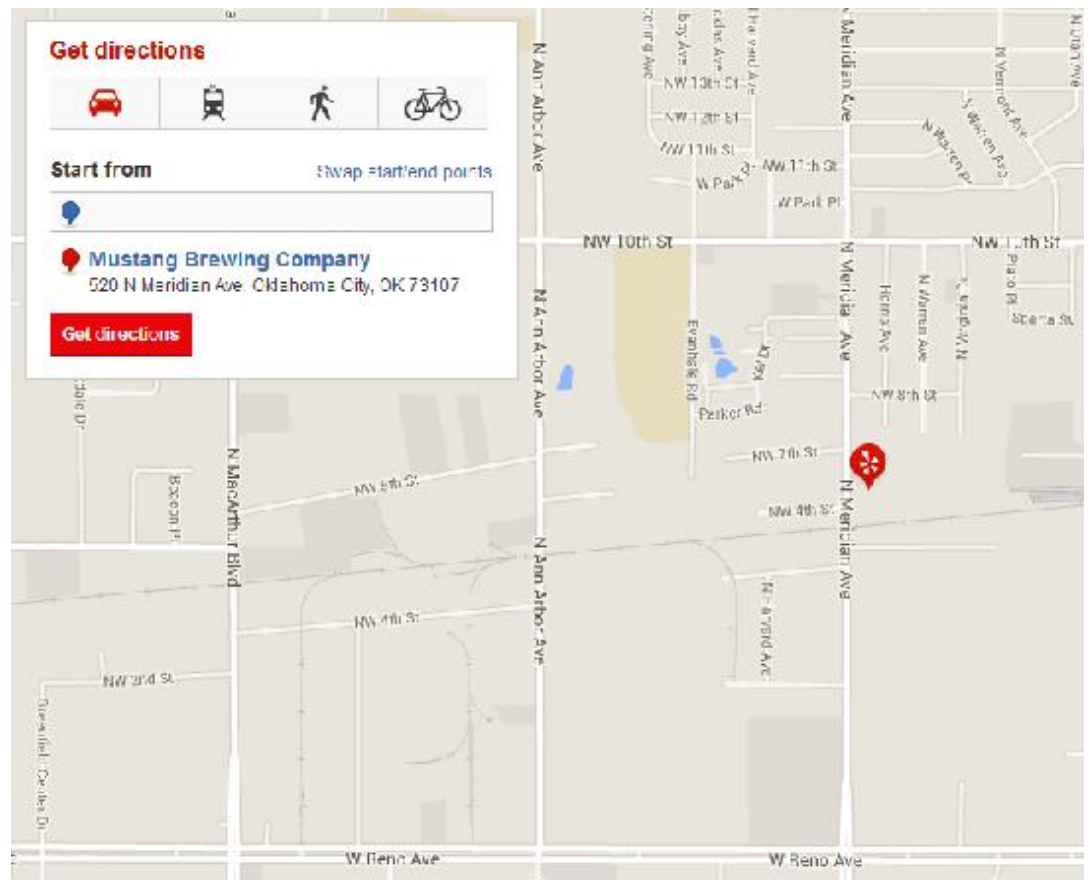
The turnout was really good, and everyone seemed to have a great time.

Next Club Meeting— Mustang Brewery 520 N. Meridian Ave, OKC., OK., 73107 7:00—10:00 Friday Feb. 27th, 2015.

Once Again Mustang is graciously hosting our Draughters Meeting.

Mike, the Trail Boss, will set the agenda, and as always we could use some snacks so please bring some finger foods.

A demonstration of the proper cleaning of tap heads and tap lines will be done with hands on learning. Remember the Chuck Wagon has 8 taps and your tap heads and lines can never be too clean.





CALLING ALL DRAUGHTERS!!!

A lot of people worked very hard to legalize homebrewing in Oklahoma a few years back. Have You Got Your No-Cost Homebrewer Permit Yet???

BREW (Legally) !!!

Brewer's Resources—Around the corner or on the web

Beer Radio Shows—<http://www.beerinfo.com/index.php/pages/beerradiopodcast.html>

Beer Community—<http://www.homebrewersassociation.org/>

Finding Local Brewpubs—<http://www.beerinfo.com/index.php/pages/brewpubsUSA.html>

Beer Wiki Resource—http://www.homebrewtalk.com/wiki/index.php/Main_Page

Beer Radio Shows - <http://www.beerinfo.com/index.php/pages/beerradiopodcast.html/>

BJCP - <http://www.bjcp.org/index.php>

Barleys and Hops (an all inclusive site) - <http://www.barleysandhops.com/homebrewing/>

Beer Tutor - <http://www.beertutor.com/>

Hop Variety Handbook - http://issuu.com/hopunion/docs/variety_book

On-Line Brewing Calculator - <http://www.brewersfriend.com/homebrew/recipe/calculator>

Spencer Trappist Ale Brewery—<http://spencerbrewery.com/>

Blue Jacket Brewery—<http://www.bluejacketdc.com/>

Creature Comforts Brewery—<http://www.creaturecomfortsbeer.com>

Side Projects Brewing—<http://www.sideprojectbrewing.com>

Cellarmaker Brewing Company—<http://www.cellarmakerbrewing.com>

**Vote with your wallet—SUPPORT YOUR
LOCAL BREWERIES AND BREWSHOPS!!!**



Calendar of Events—2015

Feb. 27th, 2015—Regular Club Meeting. Location TBD

Mar. 20 and 21st—BlueBonnet BrewOff, Irving, Texas.

Local Beer News

Oklahoma Legislators Introduce Bills regarding the Sale of Alcoholic Beverages.

The Oklahoma Legislative session opened Feb. 2nd, 2015. and a couple of bills have been introduced that could change a couple of laws, so it could be interesting to see if they even make it to the floor for consideration

Senate Bill 424—would allow for breweries to sell high point beer on site without having to go through a distributor. Right now local breweries can only sell 3.2 ABV beers on site and any higher point beers must be sold through a distributor.

State Sen. Brian Crain, R-Tulsa, introduced the bill. Here's a portion of the language from it:

"A brewer license shall authorize the holder thereof: To manufacture, bottle, package, and store beer on licensed premises; to sell beer in this state to holders of Class B wholesaler licenses and retail licenses and to sell beer out of this state to qualified persons; to sell beer produced by the licensee to consumers twenty-one (21) years of age or older on the premises of the brewery; and to serve free samples of beer produced by the licensee to visitors twenty-one (21) years of age or older."

This will put Oklahoma brewers on the same level as state wineries. Wineries can even sell their products on Sunday if they want to.

If you would like to show your support for Sen. Crain, you can email him at crain@oksenate.gov.

Senate Bill 383—would allow "colder than room temperature beers" to be sold at liquor stores.

Alcoholic beverages are to be sold at ordinary room temperature, except a package store may elect to store and sell beer as defined in Section 506 of this title that has been chilled to a temperature that is below room temperature. All retail sales shall be made on the licensed premises and all deliveries off the premises, at retail, of intoxicating liquor or beer are hereby prohibited.

Senate Bill 383 is being sponsored by Stephanie Bice, R-Oklahoma City

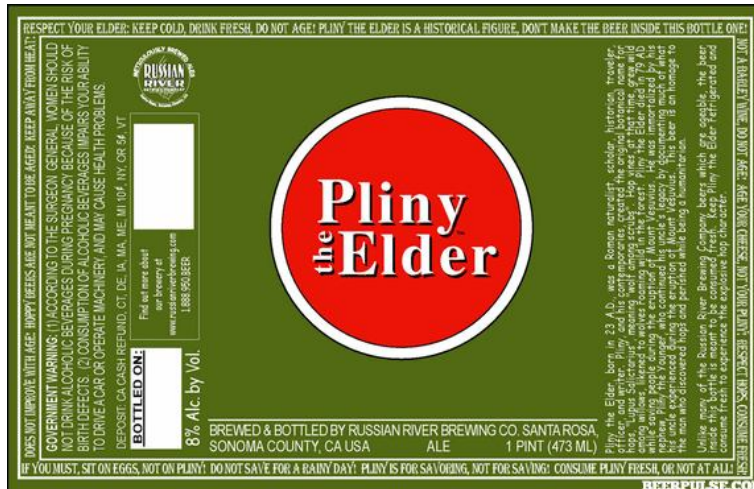
"Alcoholic beverages are to be sold at ordinary room temperature, except a package store may elect to store and sell beer as defined in Section 506 of this title that has been chilled to a temperature that is below room temperature. All retail sales shall be made on the licensed premises and all deliveries off the premises, at retail, of intoxicating liquor or beer are hereby prohibited.

SECTION 3. This act shall become effective November 1, 2015."



Beer News from Around the Nation

Russian River's new brewhouse construction commences soon



In 2008, Vinnie and Natalie Cilurzo, Co-owners of the brewery, got a screaming deal on used brewing equipment from their friends at Dogfish Head Brewing in Delaware. With this used equipment they were able to afford to build a new production brewery and increase their output from 3,000 barrels (31 gallons per beer barrel) at their-pub to now just over 14,000 barrels annually. After 6 hard years of cranking out as much beer as possible, the 50-barrel kettle and mash tuns days are numbered. The writing was on the wall for the brewing couple and a brand new brewhouse purchase was inevitable. They have secured production of a new 4 vessel 50-barrel brew house from AAA Metal Fabrication in Oregon. Their shiny new brew house is expected to be delivered and installed in February 2015.

Since this is an equipment swap, there will be no way to brew at their production brewery for about a month. This will not only affect beer sales at their pub, but wholesale distribution since all packaged beer is brewed at this facility (Pliny fans should be gasping right about now). Alas, have no fear! Vinnie and Natalie's good friends at Firestone Walker Brewing Company have graciously offered to brew several batches of Pliny the Elder to keep the beer flowing during this downtime at Russian River! Firestone Walker will brew Pliny the Elder for draft distribution only, and bottled Pliny will continue to come from Russian River through existing inventory in their fermenters. Vinnie will be working closely with Brewmaster Matt Brynildson, at Firestone Walker, to dial in the Pliny recipe in an effort to maintain flavor consistency. If you are at all familiar with the Firestone Walker beers, you know their brewing practices and quality are already first class!

New Belgium begins hiring for East Coast brewery and distribution center

The company will hire about 50 full-time positions with benefits for their Asheville, NC location throughout 2015, and at full build out their East Coast digs will be home to approximately 140 full time coworkers.

There will be a variety of full-time positions in Asheville, the majority being in production, production support, logistics, and tasting room and tour experience.

Jobs and application process can be found at www.NewBelgium.com/jobs.



STATE OF OKLAHOMA

OKLAHOMA ALCOHOLIC BEVERAGE LAWS ENFORCEMENT COMMISSION
REQUEST FOR PERMISSION TO MAKE CIDER/WINE/BEER

Able License No. _____

- Mr.
- Mrs.
- Ms.

(Mailing Address)

Social Security Number

Date of Birth

The above named applicant hereby requests permission to make not in excess of Two Hundred (200) gallons of cider, wine, or beer within one (1) year. The applicant states that such cider, wine, or beer will be made by simple fermentation without distillation and will be made solely for the use of the applicant and his/her family and guests.

Applicant states that he/she has never been convicted of a felony or of having violated the prohibitory laws of the State of Oklahoma and that he/she has never held a Federal Liquor Stamp in the State of Oklahoma before the adoption of Article 27 of the Oklahoma Constitution, except as provided by law.

(Applicant Signature)

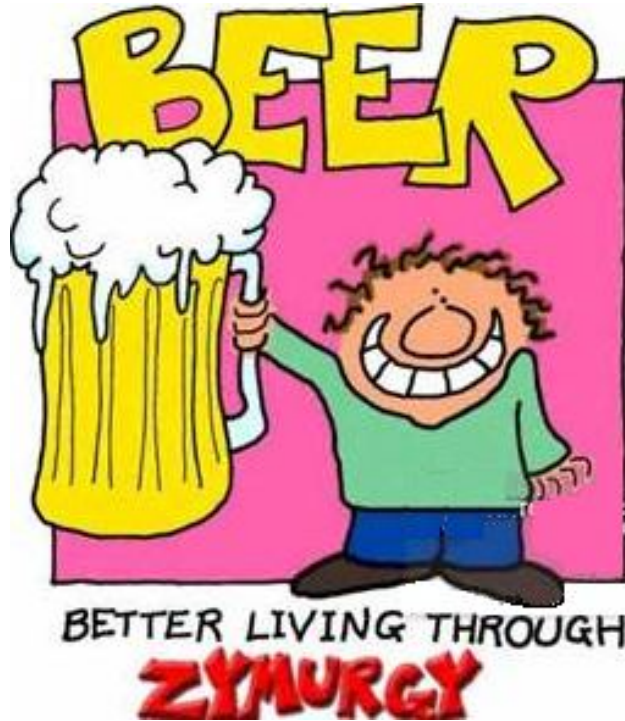
Subscribed and sworn to before me this _____ day of _____, 20____.

(My Commission Expires)

(Notary Public)

ABLE Commission Mailing Address

Alcohol Beverage Laws Enforcement Commission
3812 North Santa Fe Ave, Ste 200
Oklahoma City, OK. 73118-8500



See the High Plains Draughters on FACEBOOK too!!!

We're on the web—www.draughters.com

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