

FOR THE HOMEBREWER & BEER LOVER

Volume 32 * No. 1 | January/February 2009

zymurgy®

■ The Journal of the American Homebrewers Association ■



3rd annual

gadgets issue

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BEERS
YOU
CAN
BREW

Homebrew
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SIPPING
THROUGH
SINGAPORE

Raw
Materials
Update



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Hope for Hops

As some of you know, I'm also the editor of *The New Brewer*, Zymurgy's sister publication for the craft brewing industry. As I write this, we just wrapped up our November/December issue of *The New Brewer*, with the majority of the issue focusing on raw materials and U.S. and European crop reports for barley and hops.

Jay Brooks provides a great update on homebrewing raw materials for 2009 in this issue (see page 38), and I'll use this space to share some more of the information I've learned in the past couple of months.

- First up, the news about hops is much less dire than it was in 2007. In 2008, U.S. growers planted more than 7,000 new acres of hops. However, the significant cost of establishing new acreage in terms of labor and trellising materials (one source quoted \$4,500 per acre) has prompted some growers to remove lower yielding aroma varieties and replace them with high alpha varieties preferred by the large brewers, reports Ian Ward, president of Brewers Supply Group. Therefore, with the exception of Cascade and Willamette, in 2008 aroma variety acreage actually declined.
- In a Brewers Supply Group update during the Great American Beer Festival in October, I learned that the U.S. exports about 70-74 percent of its hops. I also learned that U.S. hop varieties such as Cascade, Willamette, Liberty, Mt. Hood and Sterling came about from research sponsored by Anheuser-Busch.
- In the September/October 2008 *Zymurgy*, craft brewer Matt Brynildson of Firestone Walker offered some great tips for homebrewers for creating a bigger hop impact with the hops you have on hand. Brynildson, a trained hop chemist, is considered one of the

foremost hopping experts in the craft brewing industry. We ran a version of his article geared toward craft brewers in *The New Brewer*. In both magazines, he detailed Firestone Walker's ill-timed launch of its new Union Jack IPA, which the brewers spent months tweaking due to the hops shortages of the past year. The hard work paid off—Union Jack won a gold medal at the Great American Beer Festival in October.

- The hops shortages have spawned a new crop of hop farmers in the form of craft brewers and small, independent growers. Many craft brewers are trying their hand at growing their own hops, and in a few cases, barley. Many are doing small-scale productions for their own wet-hopped beers; others are supplementing their supplies with home-grown hops. The list is long: Blue Mountain Brewery, Rogue Ales, Sierra Nevada, Weyerbacher and Lagunitas are among the many craft breweries growing their own hops, and Larry Bell of Bell's Brewery in Michigan recently purchased an 80-acre farm with the intention of growing two-row barley.
- Becoming hop and barley farmers is providing an additional benefit for craft brewers: learning about the land and getting immersed in the raw materials of brewing. "Vineyard owners know everything about grapes from planting to the bottle. We haven't even scratched the surface with our raw materials," said Tony Magee of Lagunitas.

Jill Redding is editor-in-chief of *Zymurgy*.



(zī'mər jē) n: the art and science of fermentation, as in brewing.

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By Ted Hausotter
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By Amahl Turczyn Scheppach
Many craft brewers started out brewing beer in their kitchens or garages. So why not celebrate this link between home and craft brewing at the GABF Pro-Am?

- 38 | Brewing Supply Shortages Hit Home**

By Jay Brooks
The hops and malt crisis hitting the brewing industry is also impacting homebrewers. But so far the news coming in about hops, malt and yeast for 2009 is mostly good.

Plus: Great American Beer Festival™ Results

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>> GET THERE!

2nd Annual Philly Beer Week

The second annual Philly Beer Week, celebrating the city's vibrant beer culture, will take place March 6-15. Co-chairs Don Russell (a.k.a. *Daily News* columnist Joe Sixpack), Monk's Cafe owner Tom Peters and Bruce Nichols, president of Museum Catering Company, are again at the helm of this sprawling series of events. The 10-day celebration is poised to build on the 2008 attendance, conservatively estimated at 15,000 people who attended more than 100 events.



"Philadelphia is, without a doubt, the best beer-drinking city in America," says Russell. "It's so exciting to finally be able to embrace this important part of our regional culture in such a diverse, fun-filled way. Everyone from amateur drinkers to advanced homebrewers will find something to interest them during Philly Beer Week."

The 2009 lineup of craft brewers tentatively includes Vinnie Cilurzo, Tomme Arthur, Rob Tod, Garrett Oliver, Phil Markowski, Carol Stoudt, Sam Calagione and Adam Avery.

For more about the lineup of events, which includes the Philly Craft Beer Festival on March 7, go to www.phillybeer-week.org.

January 8-10

Big Beers, Belgians and Barleywines Festival

Vail, CO. Phone: 970-524-1092, E-mail: bigbeersfestival@hotmail.com, Web: www.bigbeersfestival.com

January 16-17

Great Alaska Beer & Barley Wine Festival

Anchorage, AK. Phone: 907-562-9911, E-mail: info@auroraproductions.net Web: www.auroraproductions.net

January 16-17

Beer Summit Winter Jubilee

Boston, MA. Phone: 888-945-BEER, E-mail: tcalderara@cox.net, Web: <http://beersummit.com>

January 31

5th Annual Atlanta Cask Ale Tasting

Atlanta, GA. Phone: 706-254-BREW, Web: www.classiccitybrew.com/acat.html

February 13

Friday the Firkenteenth 18

Philadelphia, PA. Phone: 215-825-5357, E-mail: scoats@greyodge.com Web: <http://greyodge.com>

February 21

Bockfest 2009

New Ulm, MN. Phone: 507-354-5528, Web: www.schellsbrewery.com



BREW NEWS: No More Ben Franklin T-Shirts

Trying to squelch a beery urban legend that has been misquoted by historians and beer enthusiasts since the early days of Repeal, Dick Stevens, owner of the Elevator Brewery and Draught Haus in Columbus, Ohio, has decided to belly-up to the bar and replace T-shirts sold at the award-winning brewery and eatery that incorrectly attribute Benjamin Franklin to a much-quoted phrase that the Founding Father never uttered. Beer-themed Web sites, brewing organizations and even beer writers are fond of quoting Franklin and his supposed love of beer: "Beer is proof that God loves us and wants us to be happy."



But after recently hearing a lecture by Chicago-based brewing historian Bob Skilnik that convincingly asserts that Franklin was writing about rain, its nourishment of grapes, and ultimately, its conversion into wine, Stevens decided to do his part in correcting this historical inaccuracy.

"We do everything we can to serve up the best tasting beers at the Elevator," says Stevens, "always striving to brew them true to style. To then sell or give away T-shirts that quote a historical untruth is simply not our style. I hope that we can set the record straight about this little white lie that has been repeated for years. I have no doubt that ol' Ben enjoyed a tankard or two of beer with friends and associates, but this beer quote, while well-meaning, is inaccurate."

He adds, "To all our customers who have purchased the erroneously quoted Ben Franklin T-shirts, we do apologize and ask that they return the T-shirts to the Elevator where we will immediately exchange it for a new T-shirt, free of charge. Let me emphasize that this recall will entail absolutely no cost to our loyal customers, and help them save face."

THE LIST

12 Best-Named GABF Beers

There's no award for best beer name at the Great American Beer Festival, but maybe there should be! Here's a 12-pack of cleverly named beers that were available for tasting at the festival October 9-11 in Denver (listed in alphabetical order by brewery name).

1. Blueberry Belch (Allentown/Bethlehem Brew Works)
2. Norm's Raggedy-Ass IPA (Big Rock Chop House & Brewery)
3. Nutty Brewnette (BJ's Reno/Oxnard)
4. Out of Order Porter (Bottoms Up Brewing Co.)
5. Ommegeddon (Brewery Ommegang)
6. Pimp My Rye (Bull & Bush Brewery)
7. Scotty Karate Scotch Ale (Dark Horse Brewing Co.)
8. Black Magic (Ghost River Brewing)
9. Hop Goblin (Il Vicino)
10. FYIPA (Mountain Sun Pub and Brewery)
11. Powder Day IPA (Pagosa Brewing Co.)
12. Rocky Mountain Rye (Smuggler's Brewpub & Grille)

GREAT BOOK WHAT'S NEW FROM LULU.COM

The Beer Journal

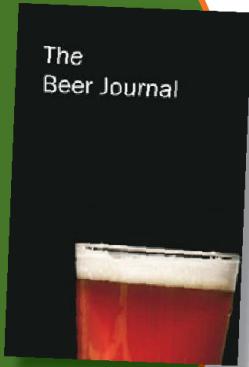
Colorado's Chris Wright published *The Beer Journal* in August 2007 in order to keep up with the flavor and diversity of craft beer.

"I wrote the book because I was tired of keeping notes about the beers I drank on little slips of paper, and decided the craft beer world needed the same resource that the wine world has had for years," said Wright.

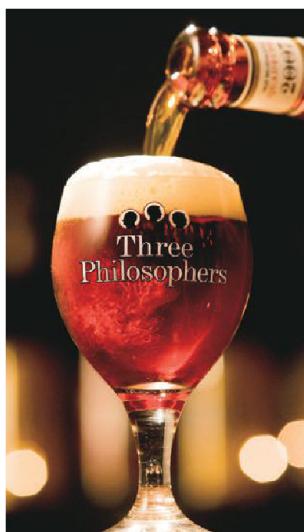
The Beer Journal includes the entire BJCP style guidelines as a reference, as well as 80 pages for tasting notes, beer festival notes, a beer cellar record, and beer & food pairing notes.

"Since starting this project, it has been interesting to watch my power of perception change as I take notes," said Wright. "As with anything, if you study it, you get better. Beer drinking is no different."

The Beer Journal is available on major online sites such as Barnes and Noble and Amazon.com, retailing for \$18.95. It is also available in four different formats, including a spiral bound version and a pocket edition, on lulu.com. For more information go to www.thebeerjournal.com.



YOU'VE GOTTA DRINK THIS

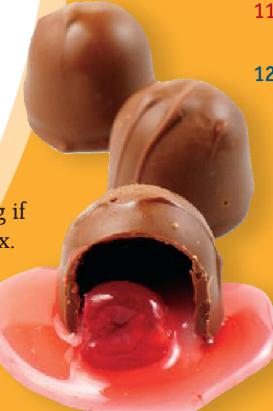


Ommegang Three Philosophers Quadrupel

"Box? What box?" I imagine this would be the response from the folks at Brewery Ommegang if they were asked about brewing outside the box. They have ignored traditional style guidelines to create several amazing brews, and my pick for the *most* amazing is their Three Philosophers Quadrupel. This magnificent beverage is a rich, malty, not-quite-roasty, Belgian ale that has been subtly blended with Lindeman's cherry lambic. The depth, complexity and variety of flavor components are astounding. You taste it and think it's like dark chocolate-covered cherries, only not so sweet, and then, as you continue to sip, you realize maybe it's not quite like dark chocolate-covered cherries. Maybe, you think, you should just sip some more and it'll come to you.

Reviewed by Peter James, Grand Marais, Minn.

If you've had a beer you just have to tell the world about, send your description, in 150 words or fewer, to jill@brewersassociation.org.



BEER QUOTE

"Everybody gets a chance once a year to bring the big guns, bring the noise, and Denver is where it's at."

—The Lost Abbey/Port Brewing's Tomme Arthur, commenting on the Great American Beer Festival



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by Our Readers

The Scoop on Scotch Ale

Dear *Zymurgy*,

I had just finished a batch of Scotch Ale when I opened the September/October issue of *Zymurgy*. When I saw that the gold medal winners were in this issue, I went right for Phil Farrell's winning recipe. I have some questions and since I can't ask him directly, I'll try asking you.

First, did he really ferment in the primary for 27/30 days or is that a typo? Second, his beginning and ending specific gravity (1.096-1.018) would mean that he achieved an 81-percent apparent attenuation when White Lab's Web site shows that this yeast can expect to achieve 70-75 percent. Finally, we used a similar grain bill and the same boil time, but my OG was 1.082 and his 1.096.

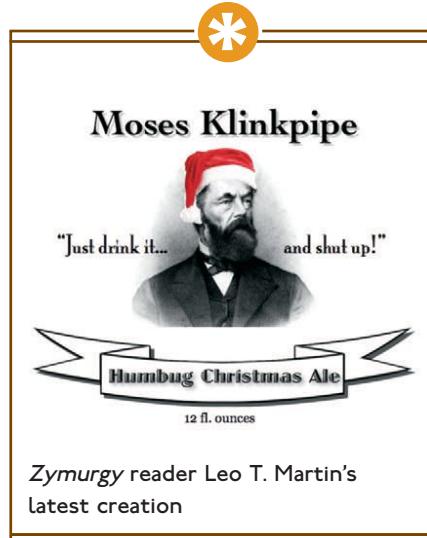
My grain bill:

14 lb Golden Promise
14 lb Munich
3 lb Caramel Pils
2 lb Wheat
0.5 lb Roasted Barley

I can see why this guy is winning gold medals. Kudos to him.

Sincerely, Bill Catalon

Phil Farrell responds: I did leave it in the primary for a month before racking to secondary because it appeared active. I poured it on top of yeast cake harvested from my 80%. It was the same batch, the same yeast, and that beer won first place in the South AHA Regionals. I couldn't find my finishing hydrometer, so I used a program for a refractometer to compensate for alcohol. My regular hydrometer showed 1.022, but it wasn't calibrated and the marks are so close, I thought I would go with the "scientific" answer.



*As far as the OG, if you make my recipe verbatim, you will end up with a 90 Shilling or a small Scotch Ale. I diverted the runnings from that grain bill into two boiling pots. I think this would be a great article for *Zymurgy*. It is a program I came up with based on an idea I got from Randy Mosher. Basically the first two-thirds of the runnings go into Kettle One, and the last portion goes into Kettle Two. I then take 1.5 to 2 gallons of the strong wort to bulk up the OG of the "weak beer." Instead of a 1.080 batch yielding a 1.040 and a 1.120 beer with the wort split at the halfway point, I can get them closer together. In this case you can get 15-20 points off the base recipe (1.080), or 1.096 and 1.060 for example. You need a diverter valve and a refractometer, but you can make two beer styles in one batch. I hope that helps.*

Zymurgy editor Jill Redding responds: There is unfortunately a typo in the recipe as well, as it should have said Secondary Fermentation instead of Primary Fermentation being listed twice. Sorry about the confusion.

Recipe Correction

Dear *Zymurgy*,

I was just thumbing through my last issue of *Zymurgy* (September/October 2008)

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and happened to come across an error in my recipe (100% Brettanomyces). On page 45 under Category 16 (Belgian and French Ale), the mash schedule should be 148° F for 60-90 minutes (until conversion is complete), then a mash-out at 168° F for 15 minutes. I did not do a protein

rest for that beer, and the mash out temperature that was printed is incorrect. Not sure if it was a typo, or illegible handwriting on my part.

Thanks a bunch for putting out such a kickass magazine!

Kevin Cosentino, Raleigh, N.C.

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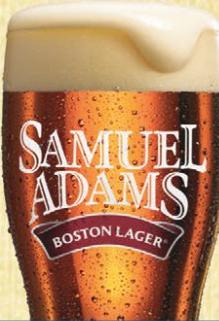
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by Professor Surfeit



Wanting to Go with the Grain

Dear Professor,

I'm a big fan of Gordon Biersch lagers even though I have to drive about 80 miles to drink them. Their beers are always clean and bright tasting but they also have the taste of grain in the finish. I'm not talking about maltiness, which, depending upon the style, they have as well. I'm talking about a taste of the grain that I find incredibly good.

Do you have any idea how this could be achieved by the homebrewer? I've been homebrewing for 15 years and I don't recall ever achieving this taste in my beers. Please, Professor, provide me with the magic to make this happen.

Craig Lindley

Dear Craig,

I'm with you. Gordon Biersch makes some of the best lagers in America. I too admire that "grain" taste you refer to. That being said, here are a few recommendations.

Add 4 to 8 ounces of aromatic and/or honey malt to your lagers. Also, adding 2 to 4 ounces of Belgian Special B to light lagers will give complexity that can bring out "graininess." One of the important things I find in capturing that malt graininess is not at all about malt. Surprisingly it is about using the appropriate hops. Yes, hops. Some hops like German grown Hallertauer and German Tradition provide an earthy undertone that forms a taste matrix with the beer, bringing out those earthy "grainy" notes from both malt and hops. I've had success brewing with these things in mind.

Also, as you know, yeast and lager fermentations are absolutely critical. Some yeasts will provide subtle earthy, sulfur notes reminiscent of grainy character. I use my own yeast,



called Cry Havoc (available through White Labs), but you may be able to accomplish that complex yeast character with other Munich-type yeasts. I'd stay away from the German Pilsener yeasts, because I think they are too clean tasting and don't contribute complex yeast characters that at least you and I find desirable.

Who knows, Gordon Biersch may use one of those clean Pilsener yeasts, but their system surely stresses them to create complex and enjoyable lager characters that you and I can relate to.

Wish I was there,
The Professor, Hb.D.

Grocery Store Malt Extract

Dear Professor,

Why don't grocery stores carry malt extract? They used to back during Prohibition. I guess that market dried up when Prohibition was over. Wouldn't it be cool if everybody could brew their own

beer and get at least some of their ingredients at the local grocery store?

Adam Beck

Dear Adam,

I recall those times too. Those were the dark ages. Commoditized hopped malt extract for the masses, designed to make mediocre beer at best, with absolutely lousy instructions. As a result there were more people turned off from homebrewing than those that stuck with it and happened to discover a mentor in the form of a fortuitously discovered home wine-(and beer-) making shop or a knowledgeable homebrewer.

The reason why it might not be a good idea is that the idea is often quite intimidating to the entering homebrewer. They need good advice. They need the best ingredients and they need encouragement and guidance. (RDWHAB). The best source and most accessible is usually a local homebrew shop. Next best is the friendly and helpful homebrewer.

It really blows to not have a homebrew shop in town, I know. I'm willing to pay the extra dollars for the service, availability, dependable quality and advice at an on-premises homebrew shop.

The dynamic here is that if you take away needed revenue from a homebrew shop, they usually can't stay in business. Let's face it. They aren't there to get rich. They are there to make a living.

And what about the quality of malt extract that would end up on a supermarket shelf? You can be damned certain that the buyer of goods for department stores and grocery stores, when it comes to malt extract, will be looking for the best price, forcing the producer to make cheaper and cheaper malt extract.



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Boulder

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Dillon

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Glenwood Springs

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Restaurant

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Denver

Great Northern

Denver

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Golden, Littleton, Northglenn

Left Hand Brewing Co.

Longmont

New Belgium Brewing Co.

Fort Collins

Odell Brewing Co.
Fort Collins

Old Chicago

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Colorado Springs (4), Denver (3),
Fort Collins (2), Grand Junction,

Greeley, Lakewood, Littleton,
Longmont, Silverthorne, Superior,
Thornton, Westminster, Wheatridge

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Lyons

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Pagosa Springs

Palisade Brewery

Palisade

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Boulder

Redstone Meadery

Boulder

Rock Bottom Restaurant &

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Englewood, Westminster

Rockyard Brewing Co.

Castle Rock

Rosie's Brewpub

Leadville

San Luis Valley Brewing Co.

Alamosa

Ska Brewing

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Smugglers Brewpub & Grille

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Chicago (2)

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Park

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Columbus

Rock Bottom Restaurant &
Brewery
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Bloomington

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Shelby Twp

KANSAS

Goebel Liquor (Rob's Other
World)
Wichita

Granite City Food and Brewery
Kansas City, Olathe, Wichita (East),
Wichita (West)

Old Chicago

Lawrence, Lenexa, Manhattan, Olathe,
Overland Park, Topeka, Wichita (3)

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Restaurant
New Orleans

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	Rock Bottom Restaurant & Brewery Charlotte			

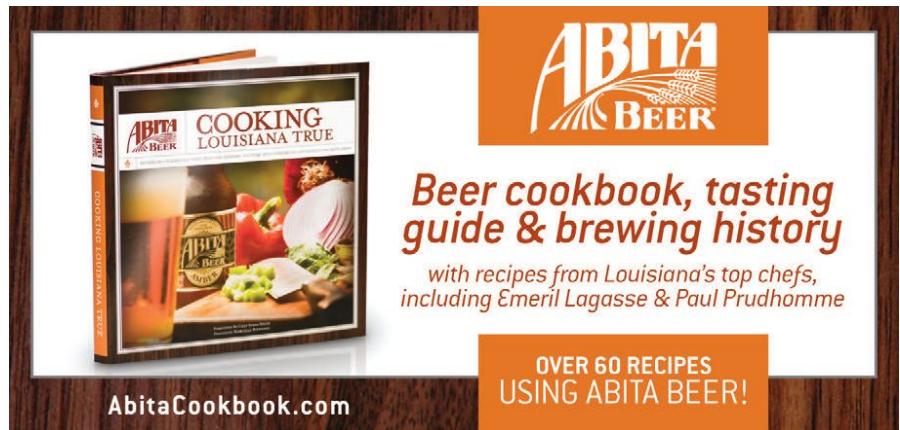
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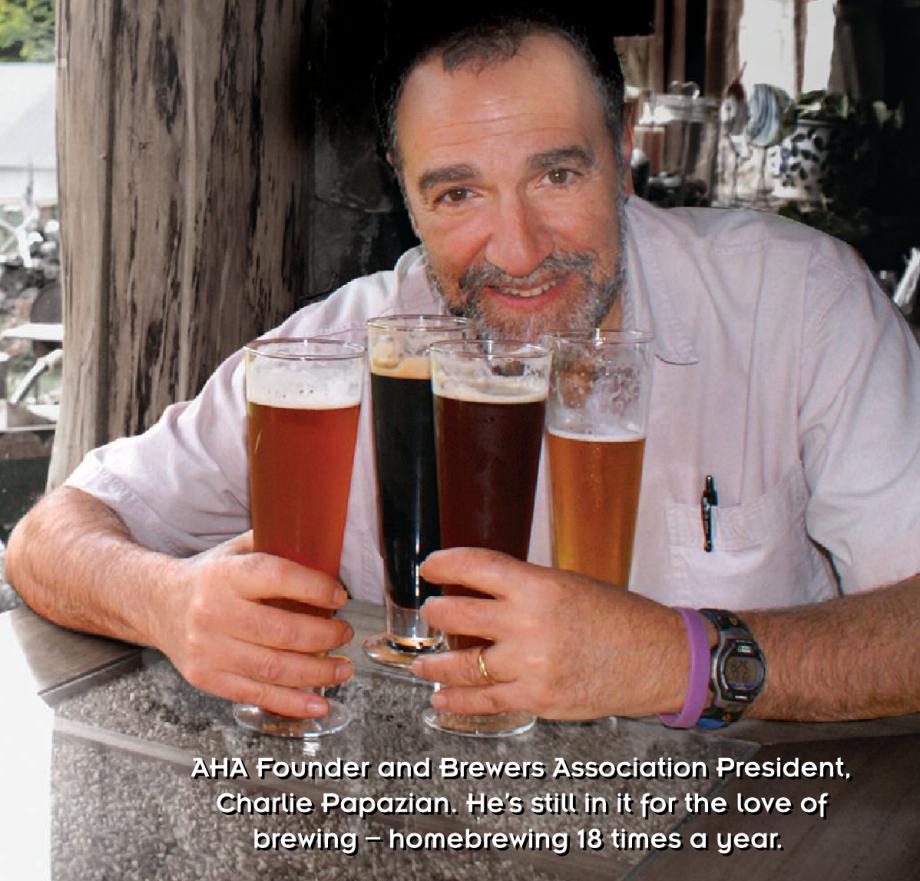
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By Amahl Turczyn Scheppach

Belgian and French Ale



This category covers a variety of beer styles, and even within subcategories like Saison and Belgian Specialty Ale, a lot of variance is acceptable. These are all beers with a lot of history behind them, so they've already been brewed many different ways. Defining rules for brewing them, consequently, can be tricky. So with that in mind, and the fact that Belgian and Franco-Belgian brewers often brew with a lot of creativity and artistic license, here are the general guidelines.

Witbier is a centuries-old, highly refreshing wheat ale brought back from extinction thanks to Pierre Celis. It is most commonly brewed with 50-percent unmalted wheat, adding to its cloudy, "white" appearance in the glass. The rest of the grain is usually Pilsner malt. Malted wheat

can be substituted for some or all of the wheat portion to make the brewing process easier (raw wheat can clog up a mash very quickly), but the beer won't be nearly as authentic without some starch haze. Hops are used sparingly, since bitterness really isn't a welcome part of the beer's profile—10 to 20 IBUs should suffice. Yeast requirements are fairly specific, and a witbier strain should be used if at all possible. Most authentic strains will add a bit of natural acidity to the beer over time,

and this will increase as the beer ages—so it's generally a style that should be consumed relatively fresh.

Spicing is also a part of the traditional recipe here, and coriander and orange peel are the most common. Other spices like cumin and Grains of Paradise can be used in lesser amounts, but only to bring complexity to the main spice elements. Nothing should dominate the flavor and aroma of the base wheat beer. Original

Belgian Pale Ale

(Based on "Antwerp Afternoon" from *Brewing Classic Styles*
by Jamil Zainasheff and John J. Palmer)

Ingredients for 5.5 U.S. gallons (21 liters)

2 cans	(7.0 lb, 3.2 kg) Coopers Light Malt Extract
1.0 lb	(0.45 kg) Coopers Light Dry Malt Extract
0.5 lb	(0.23 kg) Biscuit Malt (35° L)
1.0 lb	(0.45 kg) CaraMunich Malt (60° L)
1.75 oz	(50 g) Golding hops, 4.75% alpha acid (60 min)
0.25 oz	(7 g) Golding hops, 4.75% alpha acid (0 min)
2 packages	Wyeast 3522 Belgian Ardennes Yeast or White Labs WLP550 Belgian Ale Yeast
	Coopers Brewery Carbonation Drops for bottling

Original Specific Gravity: 1.055

Final Specific Gravity: 1.012

IBUs: 24

ABV: 5.8%

Directions

Steep grains in 2.0 gallons (7.6 L) cool water, heat to 150° F (65° C), strain and sparge with 2/3 gallon (2.5 L) hot water. Stir in malt extract and bring to a boil. Add the first hops and continue to boil the wort. After 60 minutes, add the second hops and turn off the heat. Chill the wort if possible, or pour into the fermenter with enough pre-boiled cold water to make 5.5 gallons (21 L). Aerate well. When the temperature drops to 65° F (18° C), pitch the yeast (use two packages of liquid yeast or a yeast starter). Ferment at 65° F (18° C) for one week, and then transfer to the secondary fermenter. After one week, or when fermentation is complete, prime with Coopers Brewery carbonation drops at bottling. Allow bottles to carbonate at 70° F (21° C) for 1 to 2 weeks. Serve at 50-54° F (10-12° C).



gravity is fairly low at 1.044 to 1.052, finishing at 1.008 to 1.012, for a total strength of around 5 percent alcohol by volume. Carbonation is usually medium high to high—you want to take advantage of the wheat's viscosity and raise a dense, tenacious topping of foam.

Belgian Pale Ale represents the everyday, easy-drinking, relatively low alcohol end of the Belgian beer segment. While Belgium is usually known for its strong, flavorful, spicy ales, Belgian pale ales may retain the spicy complexities without the alcohol, or be fairly neutral and clean tasting. They are closer to what session ales

are in the U.K. Color can range from golden to dark amber, with good carbonation and clarity. The grain bill begins with a base of pale or Pilsner malt, with amber, Munich or Vienna malts adding color and complexity. Hops are used gently, with IBUs in the 20 to 30 range, and mainly early in the boil. Golding varieties are common. Alcohol is restrained to around 5 percent by volume, so little if any warmth should be detected. Sugar is usually not used to avoid too much alcohol production. Yeast strains can be spicier phenol and ester producers, but are most often cleaner strains to retain balance in the finished beer.

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Belgian & French Ales

Entries are due January 9, 2009. Judging will be held January 18. Entry fee is \$7. Make checks payable to American Homebrewers Association.

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Saison is a wide-open category, brewed by many farmhouse breweries along the Franco-Belgian border, and often dosed with spices and herbs as well as hops. Fruit aromas and flavors, often citrus, are usually more due to the yeast strain(s) than to actual fruit additions. Tartness is often a flavor component as well, again as a result of the unique yeast used. While saison is usually best known as a summer seasonal, many breweries produce a saison for each season, and they can be quite different. Alcohol strength can vary

considerably, but is normally 5 to 7 percent by volume—stronger saison beers should be entered in the Belgian Specialty category. Hops can also vary, with Golding varieties in the kettle giving a modest 20 IBU balancing bitterness to a commanding hop presence, with dry hopping for aroma. Carbonation is generally high, but can be very high. This combined with low finishing gravities (1.012 to 1.002) can make for a very peppery, dry finish even without a lot of hop bitterness. Tartness can also vary, but many dedicated saison yeast strains produce a moderate level of acid that may increase with aging. These yeasts can take longer to attenuate fully, so brewers must be patient with fermentation times—early packaging can lead to explosive results.

Bièvre de Garde literally means “keeping beer” or “storage beer.” Traditionally, it was brewed by farmhouse breweries in early spring and cellared throughout the summer for consumption when it was too warm to brew. Therefore, the style tends to be richer, stronger, and possesses a cellar character that often translates into a sort of corky mustiness. As a homebrewer, you will probably be tempted to try and duplicate this “authentic” musty character, but since it mainly comes from indigenous microbes, you’d probably be better off aiming for a cleaner version of the style. Color can range from light gold to amber (6 to 19 SRM), and the lighter versions may have a bit more hop character. IBUs range from 18 to 28, however, so for a relatively strong beer, with original gravities starting at 1.060 to 1.080, bitterness is only present for balance. Malt is the main emphasis in Bièvre de Garde, particularly for the darker versions, and you’ll achieve a more authentic malt depth with longer boil times (kettle caramelization) rather than through caramel malt additions. Pale, Vienna and Munich malts are most commonly used in the grain bill, and caramel malt can be used in moderation for darker versions. Cold conditioning also helps bring out the full malt smoothness of this style, and you have the option of using a lager or ale yeast—both are used commercially. These beers finish with some residual sweetness, at 1.008 to 1.016, for an alcohol content by volume of 6 to 8.5 percent.

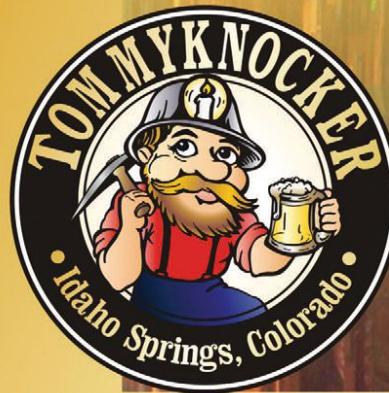
The final subcategory for Belgian and French Ales is the catch-all Belgian Specialty Ale. Anything that doesn’t quite fit the other subcategories gets dumped here, including table and quadrupel Trappist ales, artisanal Belgian blond, amber and brown, spiced Christmas beers, Belgian stouts, IPAs, strong saison, and fruit-based Flanders reds or browns. Brewers entering this subcategory must make sure they are very specific on judging sheets—they have to let the judges know their intent for the entry, whether it is a clone of something, a new or hybrid

style, or has special ingredients, including different grains, spices, yeasts and bacteria, or brewing processes, like barrel aging, blending or spontaneous fermentation. They must then explain those specifics in detail.

Amahl Turczyn Scheppach is a former craft brewer and associate editor for Zymurgy, and now brews at home in Lafayette, Colo.



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- '06 Bronze GABF, Maple Nut Brown Ale, Specialty Category
- '06 Silver World Beer Cup, Jack Whacker Wheat Ale, Herb & Spice Category
- '06 Gold World Beer Cup, Butt Head Bock, Doppelbock Category
- '05 Silver GABF, Jack Whacker Wheat Ale, Herb & Spice Category
- '03 & '04 Gold GABF, Butt Head Bock, Doppelbock Category
- '03 Bronze GABF, Maple Nut Brown Ale, Specialty Category
- '02 Silver World Beer Cup, Ornery Amber Lager, Vienna Style Lager
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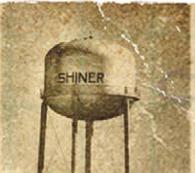
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HOMEBREW GADGETS and tricks

by **Zymurgy** readers

1.



2.



SPARGE SPRAYER

The sparge sprayer is used in lieu of a typical spray arm. It is a simple 1/2" male adapter and a female end cap on the end of a 1/2" cpvc pipe (inserted through my mash tun lid). The end cap has eight small spray holes drilled in the bottom perimeter with a center hole for attaching the stainless steel washers with a stainless steel bolt. The washers hang below the spray holes, and "wobble" when the spray hits them, creating an irregular spray pattern. Threaded fittings are used so the end cap can be removed, cleaned, and adjusted as needed. Very inexpensive.

Randy Groninger
Bagdad, Fla.

BOTTLE FILLING

For filling bottles in the kitchen sink I purchased some of the inexpensive egg crate material used for the lenses of fluorescent light fixtures that can be purchased at your local big box hardware store. Simply cut the material to fit the bottom of your sink and it provides a nice level surface for the bottles to stand and allows any overflow to drain away. This works great for rinsing off the bottles, too.

Rob Beisenstein
Wauwatosa, Wis.

3.



FERMENTER DUMP VALVE/TUBING

My homemade conical uses a 1/2" bottom dump valve. It is quite easy for peanut butter-like consistency yeast to plug it, and I have heard of people having the same problem with larger valves. By using tube barbs, I have solved this problem by installing an 8" length of 1/2" ID tubing between the bottom dump and a lower ball valve. During fermentation the upper valve is fully open and the tubing allows me to see first trub, then yeast, collect in it. When it comes time to drain the yeast, if a blockage occurs I squeeze the tubing like milking a cow, which forces the yeast in the upper valve to be pulsed up and down. This breaks up the blockage allowing yeast to then drain normally. This setup also minimizes the loss of beer during draining since you can see what is happening.

**Lance Harbison
Pittsburgh, Pa.**

4.



HOP PLUG MAKER

I fashioned a hop plug-maker that will turn out a 1-ounce plug from dried hops. It's useful for storing homegrown hops in the freezer, and the compacted plug form minimizes oxygen contact with the hops.

The materials needed are:

- 1" ID PVC pipe (a length of about 8 inches is all that is necessary)
- 1" PVC end cap
- 3/4" PVC end cap
- 1" diameter oak dowel rod
- 6" x 3/8" bolt

The tools needed are:

- drill and 7/16" bit
- measuring device
- industrial strength glue and PVC cement
- hacksaw
- wood saw

Fashioning a plug-maker takes only about 15 minutes. These instructions will help you compact 1 ounce of dried hop cones into a 1" x 6" plug.

Step 1: Use the hacksaw to cut the PVC pipe to a length of about 6 1/4". This will be the body of the plug-maker.

Next, drill a 7/16" hole into the center of the 1" end cap. Use the PVC cement to glue this cap to the plug body. Allow it to dry.

Step 2: Cut the dowel rod into a 6" long piece and a 1" long piece. Drip some industrial-strength glue into the 3/4" end cap and insert the 6" dowel piece into it. Allow the glue to dry. Meanwhile, take the 1" dowel piece and drill a shallow 7/16" hole into its center. Drip some glue into this hole. Drop this 1" dowel piece into the plug body, with the drilled hole toward the interior of the plug body. Insert the bolt through the end cap and into the 1" dowel piece's freshly glued hole. Allow the glue to dry around the bolt.

Measure out 1 ounce of dried hop cones. Cram dried hops into the plug-maker's open end. Insert the plug "tamper" piece, and tamp the hops tight (to get a very solid plug you can use a hammer and tap the bolt with even more force). Add more hops and tamp again. Repeat the process until the hops are nicely compacted. Eject the plug by pushing the end of the bolt into the body of the plug-maker.

**Jason Whitt
Rolla, Mo.**

5.

THERMOMETER HOLDER

Plain old lab thermometers are great for taking accurate readings, but there's no good way to use them hands-free. This simple holder lets me clip the thermometer to the side of a pot or mash tun. It's a strip of thin 1" wide brass with a 1/4" ID x 9/16" OD rubber grommet; the required hole diameter in the brass is 3/8". The 1/4" hole provides a snug fit for the thermometer even when wet. I use this while preparing strike water and am able to put the lid on by sliding the thermometer down slowly.

David Peters
Milwaukee, Wis.



6.



BOTTLE CLEANER

I made cleaning bottles a breeze when I cut the loop handle off of a bottle brush and put it in my cordless drill. I also bent the bottom half of the brush to about a 10-degree angle. It still spins in balance even with the drill on high and it follows the outside groove around the bottom of the bottle to clean it spotlessly.

Rob Harmon
Lincoln, Ill.

7.



FERMENTER CATCH CAN

I have a MiniBrew conical fermenter, and using the bottom dump valve to remove the trub and dead yeast created quite a mess. I thought that I had solved this problem by making a "catch can" out of PVC plastic fittings attached to the outlet of the dump valve. When I used it for the first time I realized that the receptacle needed to be vented to work properly. A small hole at the top and a vent line relieved the pressure (into a plastic cup), and allowed the valve and "catch can" to work properly. The trap is made from 5" of 1" PVC pipe, one 3/4" MPT to 1" PVC adaptor, and one 1" PVC pipe cap. The vent line is a 90-degree 1/4" poly tubing fitting and 5" of 1/4" poly tubing. The interior volume of the trap is about 2 fluid ounces.

Doug Sullivan
Slidell, La.

8.



COOLING FAN

I have a simple \$5 fan that I mount to my system that blows on the boil kettle. This allows me to fill the kettle almost to the rim and still not have boilovers, even when adding hops.

Scott Jackson
Brighton, Colo.

9.

FLAME MIRROR

The only “special” gadget I use on brew day is an old motorcycle mirror that I put under my boiling rig to keep an eye on the size of the flame. It allows me to adjust the flame/boil without lying down on the floor to look under the kettle.

Ken Nelson
Brimfield, Mass.



10.



PORTABLE KEGERATOR

I have created a portable kegerator that I use for parties. It works off two 3-gallon corny kegs and a 20-ounce paintball CO₂ tank. The whole thing is contained in a 70-quart Igloo Ice Cube cooler. The cooler is rated to stay cold for five days, and it includes wheels and a telescoping handle, making it very convenient and unlike a jockey box, completely self-contained. All in all a very fun project and I get lots of questions every time I bring it to a party. The main pieces that are custom to this application would be the paintball CO₂ tank and adapted regulator, and then basically a little PVC pipe through the wall of the cooler to reinforce where the shanks go through. (I've seen this same application on full-size fridge/kegerator conversions).

The parts needed are:

- 20 oz paintball CO₂ tank
- universal fill adapter

- 1/8" pipe nipple, 1-1/2" length
- 1/4"x 1/8" Pipe Male X Female Hex Bushing
- 1" x 1/4" Pipe Size, Hex Socket Plug, 1/4" Hex
- regulator body
- 30 psi or 60 psi low pressure regulator gauge
- Wye adapter
- 2 gas check valves or shutoff valves
- 2 three-foot sections of 1/4" gas tubing
- 2 gas QDs
- 2 liquid QDs
- 2 five-foot sections of 3/16" beverage tubing
- 2 tailpiece/beer nut combo
- 2 four-inch SS shanks (could get by with 3")
- 2 short length of 1" id PVC pipe (used to strengthen where the shanks go through the cooler wall)
- 2 cheapo rear seal faucets

Patrick Greaney
San Diego, Calif.



Controlling Your Temperature: FERMENTATION CABINETS

By Gabe Fisher



Two identical fermentation cabinets, each holding a 14.5-gallon Blichmann conical fermenter.



Hot and common wires used to install the Love controller.

Fermentation temperature control seems to be a common problem with homebrewers, and it quickly became apparent that it was a major problem with my operation. After trying all the other common methods and not being satisfied with the results, I knew what I had to do—convert an upright freezer into a fermentation cabinet. This was a cheaper solution than the other temperature-controlled fermentation equipment I'd seen and was much more efficient. It would also allow me to safely drop the temperature to sub- or near-freezing to assist in clearing the beer.

My goals were: pinpoint accuracy; the ther-

mostat had to be viewable from the outside of the front door; all other electronics (defroster, light, etc.) had to continue to work as designed; and it must continue to function as a freezer.

I decided upon two identical fermentation cabinets, with each holding a 14.5-gallon Blichmann conical Fermenter. After some research, I decided on a 13.7 cubic foot frost-free Frigidaire and waited until it went on sale at a local home improvement store. I also picked up a 4'x8' sheet of textured plastic wall board. The only additional parts needed were two 110v Love controllers (one for each freezer). These were found online for \$49 apiece.

Warning: Before considering a project like this, keep in mind that modifying an electrical appliance is very dangerous if you do not know what you are doing. If you do not have the appropriate experience, seek out an expert to make the modifications for you. Improper modifications may result in a broken appliance and/or bodily harm.

I began by removing the existing thermostat and testing with the new Love controller. To do this, I removed the metal guard inside the freezer. The freezer's wiring was then exposed and the existing thermostat could be removed. The existing thermostat of my freezers tripped the hot



wire to the compressor—I suspect most all other modern freezers are made the same way. To provide electricity to the Love controller, I had to find a common wire to splice into. In my freezer, this was the white wire. I followed the directions included with the Love controller to wire it using the hot and common wires I'd identified and ran a few tests. It worked great.



A rotary tool equipped with a cutoff wheel to cut through the metal was used to install the Love controller.

The total time to convert each freezer was about four hours. First, I removed the seal and shelving from inside the door. I replaced the shelving with a piece of the textured plastic sheeting by cutting it to the appropriate size and then laying the shelving on top of it to drill each necessary screw hole and the hole for the door lock. I also removed a section where the Love controller would go.

To install the Love controllers in the door, I marked the spot on the door to cut and used a rotary tool equipped with a cutoff wheel to cut through the metal from the outside. Once the metal was removed, I

used a serrated knife to cut through the door's insulation, angling slightly inward to help the controller fit snuggly.

After installing the Love controller and remounting the door seal, I had to improvise a way to turn off the light when the door closed. To do this, I glued a rubber bumper pad 1½" round by ½" thick to the door in the appropriate place.



For wiring the Love controller, I used 14-gauge, 3-conductor wire.

For wiring the Love controller, I used 14-gauge, 3-conductor wire. The white wire was used as the common, the black wire was used as the hot-in from the source, and the green wire was used as the hot-out to the compressor. After wiring it up, I "snaked" the wire and temperature probe down the back wall, leaving enough slack to allow the door to open all the way without pulling the cord.

After putting it all back together, there was enough room above the fermenter to add a stir plate and 2000 ml beaker for yeast starters. I decided to take the project one step further and mount an electrical plug



An electrical plug, mounted inside each freezer, powers a stir plate.

inside each freezer using the previously determined wiring. I would never be able to run anything with a heavy load from it, but it powers a stir plate with no issue. It also covered up the hole from the previous thermostat quite nicely.

The fermentation cabinets have only been completed for about five months and have each fermented several 11-gallon batches of beer. In fact, they are both operating as I write this with an ale fermenting at 64° F and a lager that has finished fermenting and is now slowly being lowered a few degrees a day until it reaches 34° F for long-term lagering in my walk-in cooler (for more on



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After fermentation, I push the beer into kegs using CO₂.

this, see the January/February 2007 issue of *Zymurgy*). I have had no issue with either unit and couldn't be happier with the results—precise temperature control during fermentation has made a tremendous difference in the quality of my beer. Also, adding the stir plate inside the fermentation cabinets has become very handy to make yeast starters.

During fermentation, I have found that tapping the temperature probe to the side of the fermenter provides a much more accurate

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Inside the fermentation cabinet.

reading than just checking the ambient temperature of the freezer. This also works well in reading the initial temperature of the chilled wort to make certain it is the proper temperature to pitch the yeast.

After fermentation, I push the beer into kegs using CO₂ by pressurizing the Fermenator with about 2-4 psi of CO₂. This is accomplished by replacing the airlock with a bung that has a hose pushed through it. Another hose is connected between the Fermenator's racking arm and the "out" port on an empty keg. A pressure relief valve is connected to the "in" port on the keg and set to 1-2 psi. Since I cold crash the beer before transferring, it is obvious when the keg is full by the condensation that forms on the outside, but if that doesn't work for some reason, once you hear gurgling from the pressure release valve, you know it's full.

When not in use, I increase the set point to 100 degrees to keep the compressors from running. Using a "kill-a-watt" wattage monitor, I estimate the operating cost of each unit to be around \$20-25 per year based on 10 fermentation cycles lasting an average of 14 days while holding a 20-30 degree temperature differential.

Gabe Fisher lives and brews in Valdosta, Ga. At the prompting of several friends, he returned to the craft of homebrewing in early 2006 after several years' absence to form the Deep Six Brewing Company. Visit www.DeepSixBrewingCo.com for updates.

Photos courtesy of Gabe Fisher

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Keeping It Clean: Keg & Carboy Washer

By Ted Hausotter

If you don't have one of these washers, you must like doing dishes. It is the perfect labor-saving device for your brewery, allowing you to do two things at the same time, like sitting back and enjoying a brew while you clean kegs!

Overall it is a simple gadget—just a stand, container, heater element, pump and spray head. You need to decide how you will be using it. Some people always use theirs in a fixed location; others like to move it outside. Wheels can be an important part of the washer as you can easily move it outside or over to another piece of brewing equipment that needs to be washed. If you are going to use it for in-place fermenters and counterflow chillers, adding two valves so you can redirect the cleaning solution is a must.



HEATER ELEMENT COPPER COLOR, WHITE
SWITCH IS A LEVEL SWITCH, NEVER WIRED
IN PLACE, DRAIN TOP LEFT, SPRAY BALL.

The container can be as simple as a plastic tub. I like stainless and found a 20" diameter thin-wall stainless steel pipe that I had a bottom welded to. Other good options are plastic chemical barrels. The 15-gallon plastic chemical barrels are 13" inside diameter, so they will clean a 5-gallon Cornelius keg and carboy up to the 6.5-gallon size. Brew kettles can be cleaned in larger containers that need to be over 16" inside diameter for the converted keg kettle to fit in the tub. Whatever you use, a sturdy base is important if you move it around. You want to put some means of supporting the vessel being cleaned about 4" off the bottom. This allows 3 to 5 gallons of water. The side of the washer should be about 12" tall.

Pumps are a bit harder to find inexpensively. I started with a clear water blue pump from Harbor Freight. It worked well for volume and pressure, but it rusted after every use. It was a noisy, grating machine that sounded like a coffee grinder. When it died I threw a party.

Their strong point is price, not quality. The minimum pump size I would recommend is 1/25 hp. I have used a March pump #MDXT 3 with fairly good results. It is lacking some power to blast the fermentation scum off and may require a second washing. I will be replacing it with a March pump AC-3C-MD, 1/15 hp. Both of these pumps are magnetic drive so they will not create as much pressure as other pump designs will.

Spray heads are what the whole system is about. They can be the most expensive single component or a simple do-it-yourself item. The best spray heads swivel. You probably will not find one that does small diameters that fit inside the neck of carboys. I thought mine would for the price I paid, so be sure to ask. A simple design is to take a capped plastic or copper pipe and drill holes in it at various angles and on all sides. For best coverage of what you are washing, make your rows even with consistent spacing. If you go this way, run some water through it and look at a carboy that is being washed to see where else to drill holes. Commercial spray balls have a lot of very small holes. My smallest spray ball has (72) 3/64" holes configured in seven rows. It does not rotate and does a good job cleaning both carboys and kegs. If you build your own, use this as a minimum number of holes.

The heating element is another essential part of the system. Without it, your

VALVES TO BYPASS SPRAY BALL TO CLEAN IN PLACE EQUIPMENT.



similar; a hot wire is run from the master switch to the thermostat, then to the heater element and the neutral back to the main power source. Be sure to place the thermostat where it touches either the side or the bottom of the container. Last is grounding the unit. If you use a metal container, simply grounding the container is enough; otherwise you need to ground the heater element and the pump.

Ted Hausotter is an award-winning homebrewer from Baker City, Ore. and the Mountain/Northwest regional representative for the Beer Judge Certification Program.

THERMOSTAT & GROUND WIRE.



cleaning solutions will not be as effective. An easy option is hot water heater elements, found at your local hardware store. To attach to the washer, use a weld on coupling or a bulk head fitting, 1" NP thread. Screw the element into it, being sure to use pipe thread sealant. A 120 volt 1500 watt element will heat the water quickly. When you get the element attached, you have some bare electrical wires in the open that need to be covered. I used a 1-1/4 electrical conduit access port that turned 90°. It will slip over a 1" pipe coupling.

Electrical is the next big issue. All connections should be watertight. I decided to use a 6" square plastic waterproof case. On the bottom I drilled a hole for a three-prong 110 volt male receptacle. I can then plug an extension cord into it to power the unit. The plastic boxes are blank and you will need to cut all openings in them. From here run the hot line to a waterproof master switch. This should power the entire unit, both the pump and the heater element. On the pump side, take a hot wire from the master switch to a waterproof switch box that houses a 60-minute timer switch. From here it goes to the pump.

As soon as you leave the waterproof box, use flexible conduit to keep water out of the electrical. The neutral from the pump needs to attach to the neutral on the main power source. The heater element is very

CLOSE-UP OF THE WATERPROOF SWITCHES.

Photos courtesy of Ted Hausotter



Where to Find Supplies

ELECTRICAL COMPONENTS:
local hardware store

HEATER ELEMENTS:
local hardware store

THERMOSTAT:
local hardware store

SPRAY BALLS:
brew shops, eBay, local hardware store for build-it-yourself options

PUMPS:
brew shops, eBay

CONTAINER:
metal recycling centers, food processing plants (waste or bone yard are often for sale)

GOING FOR THE GOLD: HOMEBREWERS, PROS TEAM UP IN GABF



TOP: Pro-Am gold medal winner Jeff Niggemeyer with Puget Sound Pro-Am organizer Mark Emiley. BOTTOM: Lyle Brown accepts his silver medal from Charlie Papazian.

Thanks in part to clubs, publications like the one you're reading, and an unprecedented interest in brewing beers on an amateur level, homebrewers have been getting better and better at making top-quality beer. For the past few decades, we've seen homebrewers producing the most creative beers available anywhere, and craft brewers trying to emulate that pioneering spirit with their own beers. It is unsurprising that many craft brewers started out brewing beer in their kitchens or garages. So why not celebrate this link between home and craft brewing and offer homebrewers a chance to team up with the pros?

In order to qualify for the Great American Beer Festival's Pro-Am competition, homebrewers must be AHA members, and the homebrew recipes they submit must have taken an award at an AHA/BJCP sanctioned competition. Any Brewers Association member brewery may participate. Some clubs get involved by having their own regional Pro-Am competition, as in the Puget Sound Pro-Am detailed in these pages last year, or the brewery may select a qualifying homebrewer's recipe more directly. But once that match is made, the homebrewer gets to work with a professional brewer on professional equipment to make a large-scale batch. Depending on the brewery, this could be five barrels, 50 barrels, or more. This is the idea behind Pro-Am. Professionals and amateurs

get a chance to brew together and have the fruit of their efforts served not only at the participating brewery, but at the GABF as well. Needless to say, 2008's Pro-Am was a hit.

This year, due to the record number of entries (58), half of the Pro-Am beers were put on tap during the Thursday and Friday sessions of the GABF, and half were served at the two Saturday sessions. Awards were given to the top three entries, with the gold medal going to AHA member Jeff Niggemeyer for his Barking Dog Scottish Ale, brewed by Bill Jenkins at Big Time Brewing Co. in Seattle, Wash.

Niggemeyer learned to brew near Seattle, and was a member of the Impaling Alers there. He submitted several entries to the Puget Sound Pro-Am, and his Scottish ale recipe was selected by the Seattle brewery. Currently he resides in Longmont, Colo., so he wasn't able to attend the actual brewing of the beer for Pro-Am 2008, but he did

MAKING A COMMERCIAL
SIZE BATCH OF ONE OF
YOUR FAVORITE
HOMEBREWS IS ONE
OF THE COOLEST THINGS
THAT A HOMEBREWER
CAN BE INVITED TO DO



By Amahl Turczyn Scheppach

exchange plenty of e-mail with Jenkins. When he finally got an opportunity to try the scaled-up version of his beer, he was pleased to note that it was noticeably similar to the original. "I would like to thank everyone from the Puget Sound Pro-Am, the Big Time Brewing Company and Bill Jenkins for making a remarkable beer," he said. "This has truly been a once in a lifetime experience."

Lyle Brown won the silver medal for his Bamberg Hellerbock, brewed by Matt Reich at Starr Hill Brewery in Crozet, Va. Brown, an electronics engineer for the Naval Research Laboratory and a Navy captain, has been a homebrewer since 1984. His inspiration for the Pro-Am recipe came after a visit to Bamberg's fine breweries, and he thought a version of Hellerbock made with authentic Rauch malt would be a hit. Reich and Starr Hill owner Mark Thompson agreed, and Brown said it was a fantastic experience working with them on his creation.

"They started by having me come down during a regular brew day to brew with them and get to know the system," Brown said. "From there, I used the specifics of their system, efficiencies, boil off rate, etc. to build my recipe to fit their system. From the very beginning, Matt told me 'This is your beer. I am only a steward and all final decisions rest with you.' This was awesome, and a great learning experience for me."

Brown was able to taste his beer and Starr Hill's version side by side along with members of his homebrew club, the Fredericksburg Area Brewing and Tasting Society. They could hardly tell them apart.

Finally, Alex Grote claimed bronze for his Brighid's Red, brewed by Doug Odell at Odell Brewing Co. in Fort Collins, Colo. Grote has been brewing since his college

days, and likes to blur the lines between styles, as is the case with his Irish Red ale. His inspiration for using rye in the recipe came from positive results from previous recipes—he liked the complexity it added to his beers. Brighid's Red won Best of Show at the Liquid Poetry Slam competition in Fort Collins. A representative from the Odell Brewing Co. helped judge that Best of Show round, the brewery recognized Grote's beer

BARKING DOG SCOTTISH ALE

Recipe by Jeff Niggemeyer/brewed at Big Time Brewing Co.
Gold Medal, GABF ProAm 2008

INGREDIENTS

for 5 U.S. gallons (19 L)

9.0 lb	(4.08 kg) pale malt
8.0 oz	(227 g) 120L crystal malt
8.0 oz	(227 g) wheat malt
4.0 oz	(113 g) smoked malt
2.0 oz	(57 g) roast barley
1.4 oz	(40 g) Fuggles hops, 4.0% alpha acid (60 min)
0.25 tsp.	Irish moss (15 min)
	White Labs WLP005 British Ale Yeast

DIRECTIONS

Infusion mash at 153° F (67° C) for 90 minutes, then mash out at 167° F (75°C) for 10 minutes, recirculate for 15 minutes, then sparge with 6 gal-

Ions (22.7 L) 175° F (79° C) water. Ferment at 63° F (17° C), then condition in secondary at 60° F (16° C) for two weeks.

Extract Version

Substitute 7.25 lb of light liquid malt extract for the pale malt and wheat malt and increase Fuggles hops to 1.75 oz. Steep grains in 2 gallons (7.6 L) of 150° F (66° C) water for 30 minutes then strain and sparge with 1/2 gallon (1.9 L) of 170° F (77° C) water. Stir in extract then bring to a boil and add hops. After 45 minutes, add Irish moss. Boil another 15 minutes, then strain into fermenter with enough cold water to make 5 gallons (19 L). Pitch yeast when temperature drops to 63° F (17° C). Ferment at 63° F (17° C) until activity stops (about a week), then condition in secondary at 60° F (16° C) for two weeks.

as the one they wanted for Pro-Am, and the rest was history.

"Working with Doug Odell to brew this beer was an amazing experience," said Grote. "It was particularly interesting to spend the day with Doug and talk about his beginnings and how he makes beer, and to see the many similarities to homebrewing that still exist at the commercial level." He found that many homebrew techniques like active mash temperature control and wort recirculation are used in the commercial brewery. And he was happy to see that the finished product so closely matched his homebrewed beer.

BY POPULAR DEMAND

There were many interesting and unusual beers in the Pro-Am lineup, and public opinion of the best beers didn't always align with that of the judges. While keg size did vary, it was worth noting which beers ran dry first at the GABF Pro-Am booth. From the first flight of entries served at the Thursday and Friday sessions, AHA project coordinator Janis Gross noted that among the kegs that blew first was Aaron Schenk's Schenk Cream Ale brewed by Highland Brewing Co. in Asheville, N.C. Schenk has

BAMBERG RAUCH HELLERBOCK

Recipe by Lyle C. Brown/brewed at Starr Hill Brewery
Silver Medal, GABF ProAm 2008

INGREDIENTS for 5 U.S. gallons (19 L)

9.6 lb	(4.35 kg) Rauchmalz (Weyermann)
1.6 lb	(0.72 kg) light Munich malt (Weyermann)
0.8 lb	(363 g) CaraHell malt (Weyermann)
0.4 lb	(181 g) malted wheat
1.0 oz	(28 g) Hallertauer Tradition hops, 4.2% a.a (90 min)
1.2 oz	(34 g) Hallertauer Tradition hops, 4.2% alpha acid (45 min)
1.0 oz	(28 g) Hallertauer Tradition hops, 4.2% alpha acid (15 min)
	German lager yeast

DIRECTIONS

Mash in for a first rest at 152° F (67° C) for 15 minutes. Raise to 157° F (69° C) for an additional 30 minutes. Ferment at lager fermentation temperatures for 3-4 days. Raise the temperature 3-5° F for three days (diacetyl rest), then drop to about 45° F (8° C) for two days (crash clear). Rack to secondary and hold at 36° F (2° C) for two days. Drop to 32° F (0° C). This beer benefits from additional storage time at 32° F, but is basically ready in about three weeks, depending on your yeast.

Due to the large portion of smoked malt used, this recipe cannot be reproduced with extracts.

Original Gravity: 1.069

BRIGHID'S RED IRISH RED ALE

Recipe by Alex Grote/brewed at Odell Brewing Co.
Bronze Medal, GABF Pro-Am 2008

INGREDIENTS for 5 U.S. gallons (19 L)

6.0 lb	(2.72 kg) U.S. two row pale malt
3.25 lb	(1.47 kg) Munich malt
2.5 lb	(1.13 kg) rye malt
4.0 oz	(113 g) roasted barley
1.0 oz	(28 g) Challenger hops, 7.5% alpha acid (60 min)
1.0 oz	(28 g) Fuggles hops, 4.5% alpha acid (15 min)
	White Labs London ale yeast
1	Whirlfloc tablet, 15 minutes

Mini-Mash Version

4.0 lb	(1.81 kg) light liquid malt extract
3.25 lb	(1.47 kg) Munich malt
2.5 lb	(1.13 kg) rye malt
4.0 oz	(113 g) roasted barley
1.0 oz	(28 g) Challenger hops, 7.5% alpha acid (60 min)
1.0 oz	(28 g) Fuggles hops, 4.5% alpha acid (15 min)
	White Labs London ale yeast
1	Whirlfloc tablet, 15 minutes

Directions

Perform a mini-mash with the grain. You might want to add a couple of handfuls of rice hulls to avoid a stuck runoff due to the high portion of rye malt in the mini-mash. Add 2 gallons of 170° F (77° C) water to grains, stir and hold at 155° F (68° C) for 60 minutes. Add 3.5 quarts (3.3 L) of boiling water for mash out. Sparge with around 4.5 gallons of 170° F (77° C) water until you have 6 gallons (22.7 L) of runoff in your brew kettle. Stir in extract and boil for 60 minutes, adding hops as specified. Ferment for one week, rack to secondary and condition an additional one to two weeks.

DIRECTIONS

Assumes 75% brewhouse efficiency. Mash at 155° F (68° C) for 60 minutes. Boil for 60 minutes, adding hops as specified. Ferment for one week, rack to secondary and condition an additional one to two weeks.



been brewing for 17 years, and when he isn't brewing, he's welding or building brewing equipment. Working with Highland was a great experience, according to Schenk. "They gave me complete creative control over the entire process, and made it a lot of fun," Schenk said.

Schenk's biggest challenge was calculating hop extraction from a 5-gallon batch to a 50-barrel batch. Highland Brewing uses a kettle with an internal calandria (pipes that carry steam down into the kettle to heat its liquid contents), so none of the calculations for the different design seemed correct. In the end, Schenk admitted, "The decision on hop quantity was made with the scientific method of guessing and tasting." The commercial-sized batch was very close to the original, with the exception of a slightly higher bitterness, but as visitors to the GABF booth can attest, it tasted great. Schenk hopes his skill with brewery equipment and success at winning beer competitions will eventually translate into opening his own small brewery.

In the Saturday sessions, there was great interest in Kerry Martin's Saint Arnold Divine Reserve No. 7, a weizenbock brewed by Brock Wagner at Saint Arnold Brewing Co. in Houston, Texas. Rumor has it that a GABF attendee in her 20s with a distinctly German accent was thrilled to find a beer that tasted just like it did back home—high praise indeed. Martin is a geologist by trade, who has been brewing for 11 years, and is a member of the Austin Zealots homebrew club. He brewed his weizenbock for the Big Batch Brew Bash put on by the Kuykendahl Gran Brewers homebrew club, and part of the prize for winning that contest is having the beer brewed by Saint Arnold and released as one of their Divine Reserve beers. Martin spoke highly of working with the Saint Arnold brewers. "It was interesting to see how they go through all the same processes as a homebrewer but on a much larger scale, and with much larger and fancier equipment."

But the recipe came out a bit different in the scaled up version. Some things homebrewers take for granted in the home brewery can't always be done on a large scale. It's easy enough to toast a pound of dark wheat malt, for example, but that wasn't practical to do

"MATT TOLD ME 'THIS IS YOUR BEER. I AM ONLY A STEWARD AND ALL FINAL DECISIONS REST WITH YOU.' THIS WAS AWESOME, AND A GREAT LEARNING EXPERIENCE FOR ME."

—Lyle Brown, Silver Medalist

SCHENK'S CREAM ALE

Recipe by Aaron Schenk/brewed at Highland Brewing Co.
GABF Pro-Am 2008

INGREDIENTS for 5 U.S. gallons (19 L)

3.5 lb	(1.59 kg) German pilsner malt
4.5 lb	(2.04 kg) Briess 2 row malt
1.0 lb	(0.45 kg) flaked rice
4.0 oz	(113 g) flaked corn
1.25 oz	(35 g) Mt Hood hop pellets, 5.2% alpha acid (60 min)
	White Labs California Ale Yeast

Original Gravity: 1.048

Final Gravity: 1.008

DIRECTIONS

Mash at 152° F (67° C) for 60 minutes. Adjust volume so that you will have 5.5 gallons (20.8 L) of 1.048 gravity wort at the end of the boil. Boil for 90 minutes, adding hops after 30 minutes. Add Whirlfloc and yeast nutrient at 10 minutes. Cool and pitch with approx. 13 million cells/ml of White Labs California ale yeast. Ferment at 62-65° F (17-18° C) until done, rack to secondary and lager for 4 weeks. Package and enjoy!

Extract Version

4.33 lb	(1.96 kg) Extra Light Dry Malt Extract
1.0 lb	(0.45 kg) rice syrup
1.5 oz	(43 g) Mt Hood hop pellets, 5.2% alpha acid (60 min)

White Labs California Ale Yeast

Directions

Stir extract and rice syrup into 2 gallons (7.6 L) of water and bring to a boil. Add hops and boil 60 minutes. Strain into fermenter with enough cold water to make 5 gallons (19 L). When temperature drops to 65° F (18° C), pitch yeast and aerate wort. Ferment at 62-65° F (17-18° C) until done, rack to secondary and lager for four weeks. Package and enjoy!

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SAINT ARNOLD DIVINE RESERVE NO. 7 (WEIZENBOCK)

Recipe by Kerry Martin/brewed at Saint Arnold Brewing Co.
GABF Pro-Am 2008

INGREDIENTS for 5 U.S. gallons (19 L)

8.0 lb	(3.63 kg) dark wheat malt
3.5 lb	(1.59 kg) Pilsner malt
2.0 lb	(0.9 kg) light Munich malt
8.0 oz	(227 g) Special B malt
8.0 oz	(227 g) 40° L crystal malt
2.0 oz	(57 g) chocolate wheat malt
4.0 oz	(113 g) pale Chocolate malt (200 L)
1.75 oz	(49 g) Hallertau Hersbrucker hops, 3.2% alpha acid (60 min) White Labs WLP300 Hefeweizen ale yeast, 2 liter starter

Extract Version

10.5 lb	(4.76 kg) liquid wheat malt extract
8.0 oz	(227 g) Special B malt
8.0 oz	(227 g) 40° L crystal malt
2.0 oz	(57 g) chocolate wheat malt
4.0 oz	(113 g) Chocolate malt (200 L)
2.25 oz	(49 g) Hallertau Hersbrucker hops, 3.2% alpha acid (60 min) White Labs WLP300 Hefeweizen ale yeast, 2 liter starter

Directions

Steep grains in 3 gallons (11.7 L) of 150° F (66° C) water for 30 minutes then strain and sparge with 1/2 gallon (1.9 L) of 170° F (77° C) water. Stir in extract, then bring to a boil and add hops. Boil 60 minutes. Strain into fermenter with enough cold water to make 5 gallons (19 L). When temperature drops to 62° F (17° C), pitch yeast and aerate wort. Ferment at 62° F (17° C) for 14 days or until fermentation ceases, then keg.

DIRECTIONS

This recipe is a slight variation of the one in Jamil Zainasheff and John Palmer's book *Brewing Classic Styles*. (Assumes 80% efficiency.) Toast 1 lb (0.45 kg) of the dark wheat for 30 minutes at 350° F (176° C), stirring occasionally. Step mash at 132° F (56° C) for 10 minutes, raise to 152° F (67° C) for 1 hour and mash out at 168° F (76° C) for 15 minutes. Boil 90 minutes. Ferment at 62° F (17° C) for 14 days, then keg.

at Saint Arnold. The pale chocolate malt in the original recipe had to be scratched in favor of what the brewery had on hand, regular chocolate malt, effectively doubling the grain's Lovibond rating. As a result of these differences, the big batch had some subtle differences, but Martin wasn't concerned. "The commercial version was still very good, just not exactly the same. And the homebrewed version has placed in other competitions so they are both very good."

Other highlights from the second flight included Chris Whitbeck's Tres Marias Jalapeño Pilsner (Tres Marias is a reference to a Mexican breed of rabbit) brewed by Tom Young at Great Basin Brewing Co. in Sparks, Nev. Whitbeck won several medals for this beer, including Best of Show at the Great Basin Brew Off. Apparently Great Basin used to brew its own chili beer called Cerveza Chili Beso, "Kiss of Chili," but the brewery retired that two-time GABF gold-medal winning beer several years ago in honor of brewmaster Eric McCleary's passing.

Whitbeck mentioned, "Tom said this beer was different from theirs and wanted to brew it for the Pro-Am." So the choice of beers for the 2008 event was easy. Whitbeck also received a \$100 gift certificate from the brewery as part of his Best of Show victory. But rather than accept the money, he asked if he could tag along with a brewer's pass to the GABF, so he was able to help serve beers at the brewery's booth. "We took turns pouring the beers at the GABF and I really had fun at the Pro-Am [booth] sharing my beer and telling people the recipe," Whitbeck said.

One tragic story from this year's Pro-Am competition involves an entry for a saison submitted by AHA member and QUAFF homebrew club member Dave Levonian. His recipe was brewed at Ballast Point Brewing Co. in San Diego. Levonian was diagnosed with a brain tumor early this year and died a short time after the diagnosis. He is survived by a wife and daughter, and his saison recipe will be brewed as the commemorative beer for the 2009 AHA National Homebrewers Conference in Oakland, Calif.

Amahl Turczyn Scheppach is a former craft brewer and associate editor for Zymurgy, and now brews at home in Lafayette, Colo.

TRES MARIAS JALAPEÑO PILSNER

Recipe by Chris Whitbeck/brewed at Great Basin Brewing Co.
GABF Pro-Am 2008

INGREDIENTS for 5 U.S. gallons (19 L)

10.0 lb	(4.54 kg) American two-row pale malt
0.5 lb	(0.45 kg) Munich malt
0.5 lb	(0.45 kg) caramel Helles malt
1.0 oz	(28 g) whole Perle* hops (60 min)
0.5 oz	(14 g) whole Perle* hops (15 min)
0.25 oz	(7 g) whole Perle* hops (5 min)
6	roasted jalapeño chiles, slivered and deveined (in primary)
3	roasted jalapeño chiles, (in secondary for 1 week)
	Wyeast 1056 American ale yeast or White Labs WLP001 California ale yeast

Extract Version

Substitute 8 lb (3.63 kg) of light liquid malt extract for the pale and Munich malts and increase 60 minute hops to 1.25 oz (35 g). Steep grains in 2 gallons (7.6 L) of 150° F (66° C) water for 30 minutes then strain and sparge with 1/2 gallon (1.9 L) of 170° F (77° C) water. Stir in extract then bring to a boil. Add hops as directed. After a 60 minute boil strain into fermenter with enough cold water to make 5 gallons (19 L). Pitch yeast and aerate wort when temperature drops to 63° F (17° C). Make sure fermentation has started before adding the first six chiles to the primary fermenter.

*Whitbeck used homegrown Perle hops, so % alpha acid is unknown.

DIRECTIONS

Mash in at 149° F (65° C) for 90 minutes. Roast chiles at 300° F (149° C) for 10 minutes. Make sure fermentation has started before adding the first six chiles to the primary fermenter.

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Category: 1 American-Style Cream Ale or Lager—25 Entries

Gold: Lone Star, Pabst Brewing Co., Woodridge, IL
Silver: Hamm's, MillerCoors, Milwaukee, WI
Bronze: Henry Weinhard's Blue Boar Pale Ale, MillerCoors, Milwaukee, WI

Category: 2 American-Style Wheat Beer—21 Entries

Gold: Pyramid Crystal Wheat Ale, Pyramid Breweries Inc., Seattle, WA
Silver: Spanish Peak Crystal Weiss, Spanish Peaks Brewing Co., Stamford, CT
Bronze: American Wheat, Gella's Diner and Lb. Brewing Co., Hays, KS

Category: 3 American-Style Hefeweizen—52 Entries

Gold: Henry Weinhard's Hefeweizen, MillerCoors, Milwaukee, WI
Silver: Hefeweizen, Widmer Brothers Brewing Co., Portland, OR
Bronze: Whitetail Wheat, Montana Brewing Co., Billings, MT



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Category: 4 Fruit or Vegetable Beer—87 Entries

Gold: Pyramid Apricot Ale, Pyramid Breweries Inc., Seattle, WA
Silver: Alaskan Raspberry Wheat Beer, Alaskan Brewing Co., Juneau, AK
Bronze: Sangre de Frambuesa, Santa Fe Brewing Co., Santa Fe, NM

Category: 5 Herb and Spice or Chocolate Beer—72 Entries

Gold: Russian Roulette, Minneapolis Town Hall Brewery, Minneapolis, MN
Silver: Pangaea, Dogfish Head Brewery, Milton, DE
Bronze: State Beach Blonde, Pizza Port Carlsbad, Carlsbad, CA

Category: 6 Coffee Flavored Beer—28 Entries

Gold: Java the Hut, CB & Potts Restaurant & Brewery (Flatirons - Westminster), Broomfield, CO
Silver: Big Shot Espresso Stout, Twisted Pine Brewing Co., Boulder, CO
Bronze: Double Espresso Stout, Barley Brothers Brewery and Grill, Lake Havasu City, AZ

Category: 7 Specialty Beer—21 Entries

Gold: Red & White, Dogfish Head Brewery, Milton, DE
Silver: Hazelnut Brown Nectar, Rogue Ales, Portland, OR
Bronze: Palo Santo Marron, Dogfish Head Brewery, Milton, DE

Category: 8 Rye Beer—24 Entries

Gold: Roggenbier, Iron Hill Brewery & Restaurant—Media, Wilmington, DE
Silver: Right On Rye, Rock Bottom Brewery—Bethesda, Bethesda, MD
Bronze: Ryeteous Red, Amherst Brewing Co., Amherst, MA

Category: 9 Specialty Honey Beer—33 Entries

Gold: Honey Lager, Capitol City Brewing Co.—Capitol Hill, Washington, DC
Silver: Eye of the Storm, Minneapolis Town Hall Brewery, Minneapolis, MN
Bronze: Honey Moon Summer Ale, Blue Moon Brewing Co., Golden, CO

Category: 10 Session Beer—33 Entries

Gold: 3.2 Unfiltered Wheat Beer, Boulevard Brewing Co., Kansas City, MO
Silver: USS Minnow Mild Ale, Dry Dock Brewing, Aurora, CO
Bronze: Blonde Bombshell, Cascade Lakes Brewing Co., Redmond, OR

Category: 11 Other Strong Beer—32 Entries

Gold: Derail Ale, Durango Brewing Co., Durango, CO
Silver: Imperial Oatmeal Stout, Boundary Bay Brewery, Bellingham, WA
Bronze: FiftyFifty Imperial Stout, FiftyFifty Brewing Co., Truckee, CA

Category: 12 Experimental Beer—82 Entries

Gold: Arquebus, Cambridge Brewing Co., Cambridge, MA
Silver: Fifteen Avery Anniversary Ale, Avery Brewing Co., Boulder, CO
Bronze: Le Pelican Brun, Pelican Pub & Brewery, Pacific City, OR

Category: 13 Gluten-Free Beer—10 Entries

Gold: Redbridge, Anheuser-Busch, Inc., St. Louis, MO
Silver: New Grist, Lakefront Brewery, Milwaukee, WI
Bronze: Chinquapin Butte Golden Ale, Deschutes Brewery, Bend, OR

Category: 14 American-Belgo Style Ale—36 Entries

Gold: Xtra Gold, Captain Lawrence Brewing Co., Pleasantville, NY
Silver: Brush Fire Ale, Pump House Restaurant & Brewery, Longmont, CO
Bronze: Big Wednesday, Pizza Port Solana Beach, Solana Beach, CA

Category: 15 American-Style or German-Style Sour Ale—34 Entries

Gold: The Dissident, Deschutes Brewery, Bend, OR
Silver: Brute, Ithaca Beer Co., Ithaca, NY
Bronze: Fifth Element, Squatters Pub Brewery, Salt Lake City, UT

Category: 16 Wood- and Barrel-Aged Beer—25 Entries

Gold: Old Jack, Ram Restaurant & Brewery (Indianapolis), Indianapolis, IN
Silver: Buffalo Bock, Ram Restaurant & Brewery (Indianapolis), Indianapolis, IN
Bronze: Beanie Barrel Stout, Barley Island Brewing Co., Fishers, IN

Category: 17 Wood- and Barrel-Aged Strong Beer—79 Entries

Gold: Bourbon Barrel Barleywine, Central Waters Brewing Co., Amherst, WI
Silver: The Legend of the Liquid Brain Imperial Stout, Bull & Bush Brewery, Denver, CO
Bronze: Golden Delicious, Captain Lawrence Brewing Co., Pleasantville, NY

Category: 18 Wood- and Barrel-Aged Sour Beer—27 Entries

Gold: Beekeeper, Bullfrog Brewery, Williamsport, PA
Silver: Cherry Dubbel, Iron Hill Brewery & Restaurant—Newark, Wilmington, DE
Bronze: Cascade Kriek Ale, Cascade Brewing Co., Portland, OR

Category: 19 Aged Beer—38 Entries

Gold: Alaskan Smoked Porter 2006, Alaskan Brewing Co., Juneau, AK
Silver: Vintage Speedway Stout, AleSmith Brewing Co., San Diego, CA
Bronze: Samuel Adams Utopias 2003, Boston Beer Co., Boston, MA

**Category: 20 Kellerbier/Zwickelbier—23 Entries**

Gold: Helles Keller, Fredericksburg Brewing Co.,
Fredericksburg, TX
Silver: Hell In Keller, Uncle Billy's Brew & Que, Austin, TX
Bronze: Zwickel, Chama River Brewing Co., Albuquerque, NM

Category: 21 Smoke-Flavored Beer—31 Entries

Gold: Rauch Bier, Sly Fox Brewing Co., Royersford, PA
Silver: Alaskan Smoked Porter 2007, Alaskan Brewing Co.,
Juneau, AK
Bronze: Second Hand Smoke, The SandLot, Denver, CO

Category: 22 International-Style Pilsener—22 Entries

Gold: Session Premium Lager, Full Sail Brewing Co.,
Hood River, OR
Silver: Yep, Still Boneheads, The SandLot, Denver, CO
Bronze: OE 800, MillerCoors, Milwaukee, WI

Category: 23 German-Style Pilsener—44 Entries

Gold: Kaiser Pilsner, Pennsylvania Brewing Co.,
Pittsburgh, PA
Silver: Party Pants Pilsener, Pizza Port Carlsbad, Carlsbad, CA
Bronze: Prima Pils, Victory Brewing Co., Downingtown, PA

Category: 24 Bohemian-Style Pilsener—34 Entries

Gold: Pleasantville Pils, Durango Brewing Co., Durango, CO
Silver: Pallavicini Pilsner, Pug Ryans Brewery, Dillon, CO
Bronze: Double Aught, Bear Republic Brewing Co.,
Healdsburg, CA

Category: 25 Munich-Style Helles—30 Entries

Gold: Himmelbrau Helles, Laurelwood Brewing Co.,
Portland, OR
Silver: Saint Arnold Summer Pils, Saint Arnold Brewing Co.,
Houston, TX
Bronze: BS Helles, The SandLot, Denver, CO

Category: 26 Dortmunder or German-Style Oktoberfest—16 Entries

Gold: Rolling Thunder Dortmunder, Snake River Brewing
Jackson, Jackson, WY
Silver: Westy Export, CB & Potts Restaurant & Brewery
(Flatirons - Westminster), Broomfield, CO
Bronze: Penn Oktoberfest, Pennsylvania Brewing Co.,
Pittsburgh, PA

Category: 27 America-Style Light Lager—25 Entries

Gold: Coors Light, MillerCoors, Milwaukee, WI
Silver: Old Milwaukee Light, Pabst Brewing Co.,
Woodridge, IL
Bronze: Keystone Light, MillerCoors, Milwaukee, WI

Category: 28 American-Style Lager or Premium Lager—29 Entries

Gold: Olympia, Pabst Brewing Co., Woodridge, IL
Silver: Blatz, Pabst Brewing Co., Woodridge, IL
Bronze: Henry Weinhard's Private Reserve, MillerCoors,
Milwaukee, WI

Category: 29 American-Style Specialty Lager—24 Entries

Gold: Hurricane High Gravity, Anheuser-Busch, Inc.,
St. Louis, MO
Silver: Natural Ice, Anheuser-Busch, Inc., St. Louis, MO
Bronze: Busch Ice, Anheuser-Busch, Inc., St. Louis, MO

Category: 30 Vienna-Style Lager—28 Entries

Gold: Vienna Red Lager, Iron Hill Brewery & Restaurant—
West Chester, Wilmington, DE
Silver: Oktoberfest, Firestone Walker Brewing Co.,
Paso Robles, CA
Bronze: Clipper City MarzHon, Clipper City Brewing Co.,
Baltimore, MD

Category: 31 German-Style Märzen—48 Entries

Gold: Dogtoberfest, Flying Dog Brewery, Frederick, MD
Silver: Saratoga Lager, Olde Saratoga Brewing Co.,
Saratoga Springs, NY
Bronze: Munsterfest, Three Floyds Brewing Co., Munster, IN

Category: 32 American-Style Amber Lager—43 Entries

Gold: BJ's Oktoberfest, BJ's Restaurant & Brewery—
Chandler, Huntington Beach, CA
Silver: Old Scratch Amber Lager, Flying Dog Brewery,
Frederick, MD
Bronze: El Oso, Bear Republic Brewing Co., Healdsburg, CA

Category: 33 European-Style Dunkel—18 Entries

Gold: Munich Dark, Redwood Brewing Co., Flint, MI
Silver: Bastone Münchner Dunkel, Bastone Brewery,
Royal Oak, MI
Bronze: Michelob AmberBock, Michelob Brewing Co.,
St. Louis, MO

Category: 34 American-Style Dark Lager—12 Entries

Silver: Leinenkugel's Creamy Dark, Jacob Leinenkugel
Brewing Co., Chippewa Falls, WI
Bronze: Henry Weinhard's Classic Dark, MillerCoors,
Milwaukee, WI

Category: 35 German-Style Schwarzbier—23 Entries

Gold: B3K, Wynkoop Brewing Co., Denver, CO
Silver: Cherny Bock, Bohemian Brewery, Midvale, UT
Bronze: Black Noddy Lager, Buckbean Brewing Co., Reno, NV

Category: 36 Bock—39 Entries

Gold: Goat Rancher, The SandLot, Denver, CO
Silver: Bock Lager, Elk Grove Brewery and Restaurant,
Elk Grove, CA
Bronze: Butt Head Bock, Tommyknocker Brewery,
Idaho Springs, CO

Category: 37 German-Style Strong Bock—19 Entries

Gold: Capital Autumnal Fire, Capital Brewery Co., Inc.,
Midleton, WI
Silver: Deep Water Doppelbock, Thomas Creek Brewery,
Greenville, SC
Bronze: Red Cock Doppel Bock, Maui Brewing Co.,
Lahaina, HI

Category: 38 Baltic-Style Porter—18 Entries

Gold: Kick in the Baltic Porter, Bluegrass Brewing Co.,
Louisville, KY
Silver: Killer Kowalski, Flossmoor Station Brewing Co.,
Flossmoor, IL
Bronze: SMP, Sixpoint Craft Ales, Brooklyn, NY

Category: 39 Golden or Blonde Ale—40 Entries

Gold: Steelhead Extra Pale Ale, Mad River Brewing Co.,
Blue Lake, CA
Silver: Alaskan Summer Ale, Alaskan Brewing Co.,
Juneau, AK
Bronze: All Nighter, Chicago Brewing Co., Las Vegas, NV

Category: 40 German-Style Kölsch—42 Entries

Gold: Wind Blown Blonde, Stewart's Brewing Co., Bear, DE
Silver: Sierra Nevada Kolsch Style Ale, Sierra Nevada
Brewing Co., Chico, CA
Bronze: Guido's Kolner Brau, Snake River Brewing Jackson,
Jackson, WY

Category: 41 English-Style Summer Ale—34 Entries

Gold: Surfer's Summer Ale, Pelican Pub & Brewery, Pacific
City, OR
Silver: Montgomery Blonde, Montgomery Brewing Co.,
Montgomery, AL
Bronze: 312 'Urban Wheat Ale', Goose Island Beer Co.,
Chicago, IL

Category: 42 Classic English-Style Pale Ale—48 Entries

Gold: Full Sail Pale Ale, Full Sail Brewing Co., Hood River, OR
Silver: Clipper City Pale Ale, Clipper City Brewing Co.,
Baltimore, MD
Bronze: Summit Extra Pale Ale, Summit Brewing Co.,
Saint Paul, MN

Category: 43 English-Style India Pale Ale—28 Entries

Bronze: Hop Daddy IPA, Main Street Brewery, Corona, CA

Category: 44 American-Style Pale Ale—76 Entries

Gold: Mission Street Pale, Firestone Walker Brewing Co.,
Paso Robles, CA
Silver: Drake's 1500 Pale, Drake's Brewing Co.,
San Leandro, CA
Bronze: Firestone Pale 31, Firestone Walker Brewing Co.,
Paso Robles, CA

Category: 45 American-Style Strong Pale Ale—71 Entries

Gold: Hop Bomb, Rock Bottom Brewing, Louisville, CO
Silver: Nectar Pale, Firestone Walker Brewing Co., Paso
Robles, CA
Bronze: Organic IPA, Hopworks Urban Brewery, Portland, OR

Category: 46 American-Style India Pale Ale—104 Entries

Gold: Union Jack IPA, Firestone Walker Brewing Co.,
Paso Robles, CA
Silver: Blind Pig IPA, Russian River Brewing Co.,
Santa Rosa, CA
Bronze: Hop Head, Bend Brewing Co., Bend, OR



Category: 47 Imperial or Double India Pale Ale—50 Entries

Gold: Hopnotic 2X IPA, San Diego Brewing Co., San Diego, CA
 Silver: Hip Hop Double IPA, Hollister Brewing Co., Goleta, CA
 Bronze: Hop 15, Port Brewing and The Lost Abbey, San Marcos, CA

Category: 48 American-Style Amber/Red Ale—65 Entries

Gold: Dry Hopped Red, Rogue Ales, Portland, OR
 Silver: CascaZilla, Ithaca Beer Co., Ithaca, NY
 Bronze: American Amber, Rogue Ales, Portland, OR

Category: 49 Imperial or Double Red Ale—30 Entries

Gold: Rock Hopera Imperial IPA, Vino's Pizza•Pub•Brewery, Little Rock, AR
 Silver: Alpha Dog Double Red Ale, Big Dog's Brewing Co., Las Vegas, NV

Bronze: Weekender Red Ale, Amicas, Salida, CO

Category: 50 Bitter or Pale Mild Ale—42 Entries

Gold: Drop Top, Widmer Brothers Brewing Co., Portland, OR
 Silver: Hopsmith Pale Ale, Bull & Bush Brewery, Denver, CO
 Bronze: Sawtooth Ale, Left Hand Brewing Co., Longmont, CO

Category: 51 Extra Special Bitter or Strong Bitter—43 Entries

Gold: Bachelor ESB, Deschutes Brewery, Bend, OR
 Silver: Sweetwater Motorboat ESB, Sweetwater Brewing Co., Atlanta, GA
 Bronze: Standing Wave Pale Ale, Kannah Creek Brewing Co., Grand Junction, CO

Category: 52 Scottish-Style Ale—24 Entries

Gold: Highland Courage, Rock Bottom Brewery—Bethesda, Bethesda, MD
 Silver: Dells Chief Amber Ale, Dells Brewing Co., Wisconsin Dells, WI
 Bronze: Railbender Ale, Erie Brewing Co., Erie, PA

Category: 53 Irish-Style Red Ale—31 Entries

Gold: Red Rocks Red Ale, Rock Bottom Brewing, Louisville, CO
 Silver: Ragtop Red, Rock Bottom Brewery—La Jolla, La Jolla, CA
 Bronze: Eric The Red, Rock Bottom Brewery—Orland Park, Orland Park, IL

Category: 54 English-Style Dark Mild Ale or Brown Ale—48 Entries

Gold: Sweet George's Brown, Dillon DAM Brewery, Dillon, CO
 Silver: Old Elk Brown Ale, Walnut Brewery, Boulder, CO
 Bronze: OB-1, Snake River Brewing Jackson, Jackson, WY

Category: 55 American-Style Brown Ale—47 Entries

Gold: Kick-Ass Brown, C.H. Evans Brewing at the Albany Pump Station, Albany, NY
 Silver: Bitch Creek ESB, Grand Teton Brewing Co., Victor, ID
 Bronze: Bad Dog Brown Ale, Elk Grove Brewery and Restaurant, Elk Grove, CA

Category: 56 German-Style Altbier—27 Entries

Gold: The Detroit Dwarf, The Detroit Beer Co., Detroit, MI
 Silver: Railyard Ale, Tittletown Brewing Co., Green Bay, WI
 Bronze: All The Way Alt, Desert Edge Brewery, Salt Lake City, UT

Category: 57 South German-Style Hefeweizen—52 Entries

Gold: Wixa Weiss, Wynkoop Brewing Co., Denver, CO
 Silver: The Love, Starr Hill Brewing Co., Crozet, VA
 Bronze: Mueller Hefeweizen, Springfield Brewing Co., Springfield, MO

Category: 58 German-Style Wheat Ale—32 Entries

Gold: I'm Half the Beer I Used to Be, BJ's Restaurant & Brewery - Chandler, Huntington Beach, CA
 Silver: Dark-n-Curvy Dunkelweizen, Piece Brewery, Chicago, IL
 Bronze: Wasatch Hefeweizen, Wasatch Brew Pub, Park City, UT

Category: 59 Belgian-Style Witbier—53 Entries

Gold: Mothership Wit/Organic Wheat Beer, New Belgium Brewing Co., Fort Collins, CO
 Silver: Belgian Wit, Redrock Brewing Co., Salt Lake City, UT
 Bronze: Squatters Wit, Utah Brewers Co-op, Salt Lake City, UT

Category: 60 French- and Belgian-Style Saison—37 Entries

Gold: Saison, Iron Hill Brewery & Restaurant—West Chester, Wilmington, DE
 Silver: Saison, Nodding Head Brewing Co., Philadelphia, PA
 Bronze: Luciernaga, Jolly Pumpkin Artisan Ales, Dexter, MI

Category: 61 Belgian- and French-Style Ale—34 Entries

Gold: Redemption, Russian River Brewing Co., Santa Rosa, CA
 Silver: Pride, Midnight Sun Brewing Co., Anchorage, AK
 Bronze: Rare Vos, Brewery Ommegang, Cooperstown, NY

Category: 62 Belgian-Style Lambic or Sour Ale—29 Entries

Gold: Lambic de Hill, Iron Hill Brewery & Restaurant—Media, Wilmington, DE
 Silver: Upstream Gueuze-Lambic, Upstream Brewing Co., Omaha, NE
 Bronze: Cassis de Hill, Iron Hill Brewery & Restaurant—Newark, Wilmington, DE

Category: 63 Belgian-Style Abbey Ale—53 Entries

Gold: Bishop's Tipple Tripel, Main Street Brewery, Corona, CA
 Silver: Abbey Dubbel, Flying Fish Brewing Co., Cherry Hill, NJ
 Bronze: 6th Glass, Boulevard Brewing Co., Kansas City, MO

Category: 64 Belgian-Style Strong Specialty Ale—44 Entries

Gold: Darth Delirium, Moose's Tooth Brewing Co., Anchorage, AK
 Silver: Brother David's Double, Anderson Valley Brewing Co., Boonville, CA
 Bronze: Golden Armor, CB & Potts Restaurant & Brewery (Highlands Ranch), Highlands Ranch, CO

Category: 65 Brown Porter—30 Entries

Gold: BlackWatch Cream Porter, Pyramid Breweries Inc., Seattle, WA
 Silver: FireHouse Porter, FireHouse Grill & Brewery, Sunnyvale, CA
 Bronze: Prospector Porter, Tommyknocker Brewery, Idaho Springs, CO

Category: 66 Robust Porter—47 Entries

Gold: Nolan's Porter, Barrio Brewing Co., Tucson, AZ
 Silver: Sweet Sanderine Porter, Il Vicino Brewing Co., Albuquerque, NM
 Bronze: Pacemaker Porter, Flyers Restaurant and Brewery, Oak Harbor, WA

Category: 67 Classic Irish-Style Dry Stout—19 Entries

Gold: Blarney Sisters Dry Irish Stout, Third Street Aleworks, Santa Rosa, CA
 Silver: Shaft House Stout, Dostal Alley Brewpub & Casino, Central City, CO
 Bronze: Port Truck Stout, Pizza Port Carlsbad, Carlsbad, CA

Category: 68 Foreign-Style Stout—28 Entries

Gold: Whiteface Black Diamond Stout, Great Adirondack Brewing Co., Lake Placid, NY
 Silver: Black Bear XX Stout, Alameda Brewhouse, Portland, OR
 Bronze: Black Hole XXX Stout, Chelsea Brewing Co., New York, NY

Category: 69 American-Style Stout—23 Entries

Gold: Terminal Stout, Rock Bottom Brewing, Louisville, CO
 Silver: Black Mocha Stout, Highland Brewing Co., Asheville, NC
 Bronze: Troegs Dead Reckoning, Troegs Brewery, Harrisburg, PA

Category: 70 Sweet Stout—19 Entries

Gold: Cream Stout, Redwood Brewing Co., Flint, MI
 Silver: Milk Stout, Left Hand Brewing Co., Longmont, CO
 Bronze: Cow Stout, Pizza Port Carlsbad, Carlsbad, CA

Category: 71 Oatmeal Stout—32 Entries

Gold: Oatmeal Stout, Gella's Diner and Lb. Brewing Co., Hays, KS
 Silver: Velvet Merkin, Firestone Walker Brewing Co., Paso Robles, CA
 Bronze: Oatmeal Stout, Schooner's Grille & Brewery, Antioch, CA

Category: 72 Imperial Stout—44 Entries

Gold: BORIS The Crusher Oatmeal-Imperial Stout, Hoppin' Frog Brewing Co., Akron, OH
 Silver: Night Rider Imperial Stout, Pizza Port Carlsbad, Carlsbad, CA
 Bronze: Yeti Imperial Stout, Great Divide Brewing Co., Denver, CO

Category: 73 Strong Scotch Ale—38 Entries

Gold: AleSmith Wee Heavy, AleSmith Brewing Co., San Diego, CA
 Silver: Way Heavy, Pizza Port San Clemente, Carlsbad, CA
 Bronze: Bag Pipe's Scotch Ale, Allentown/Bethlehem Brew Works, Allentown, PA

Category: 74 Old Ale or Strong Ale—40 Entries

Gold: AleSmith Decadence Old Ale, AleSmith Brewing Co., San Diego, CA
 Silver: Old Scrooge, Silver City Restaurant & Brewery, Silverdale, WA
 Bronze: Old Scratch Barley Wine '99, Great Dane Pub & Brewing Co., Madison, WI

Category: 75 Barley Wine-Style Ale—55 Entries

Gold: Treblehook, Redhook Ales Brewery, Portland, OR
 Silver: AleSmith Old Numbskull, AleSmith Brewing Co., San Diego, CA
 Bronze: Scratch #4 "The Flying Mouflan", Troegs Brewery, Harrisburg, PA

2008 Great American Beer Festival Pro-Am Beer Competition - 58 Entries

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Gold: Barking Dog Scottish Ale, Big Time Brewing Co., Seattle, WA
 Bill Jenkins and AHA Member Jeff Niggemeyer
 Silver: Bamberg Hellerbock, Starr Hill Brewing Co., Crozet, VA
 Matt Reich and AHA Member Lyle Brown
 Bronze: Irish Red, Odell Brewing Co., Fort Collins, CO
 Doug Odell and AHA Member Alex Grote



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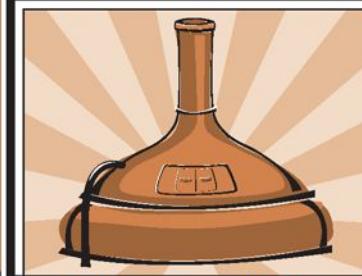
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Last year was a trying one for commercial brewers, with costs of barley and hops skyrocketing due to shortages and other factors. But those same problems hit homebrewers, too, and will continue to do so for at least the next few years. So far the news coming in about hops, malt and yeast for the coming year is mostly good — at least no longer as dire. Prices for the foreseeable future will most likely remain higher than in previous years, though they should stabilize and remain relatively the same in the coming year or two.

Brewing Supply Shortages **HIT HOME**

The Outlook for Homebrewing Ingredients in 2009

One possible silver lining in the rise of brewing materials at the commercial level is the potential for an increase in homebrewing, both for those new to the hobby and those returning to it. For some time now, the average homebrewer demographic was relatively affluent, middle-class and above, who chose the hobby because of the fun and creativity involved. But not so long ago, homebrewing was a viable hobby for many because of the ability to make beer for far less cost than that purchased at retail. An economy in recession, with \$10 six-packs of craft beer, may create conditions once more for a renewed interest in homebrewing.

So while the cost of homebrewing may have also increased due to the supply problems with barley and hops, they still remain inexpensive enough to make homebrewing cheaper than buying commercially produced beer. Here's what homebrewers can expect for continuing to make beer at home in 2009.

By Jay Brooks

State of the HopUnion & Others

Last year was a time of panic and shortages in the hop market, with the spot market disappearing virtually overnight and prices for many varieties tripling, quadrupling and even quintupling. By all accounts the fear that gripped the industry has largely dissipated, but prices will continue to remain higher than in the previous decade. As Ralph Olson, co-owner of HopUnion, said, "The panic is over and the pressure has subsided somewhat."

The reasons for the shortages for many varieties and the attendant rise in prices have been discussed in these pages and elsewhere. Worldwide, hop acreage increased this year for the first time in a decade, with as much as 20 percent more acres planted this year over last. Earlier this spring, at least 7,000 new acres of hops were planted in the Yakima Valley of Washington alone, though most were the super high alpha varieties preferred by the larger commercial breweries. That same pattern has been repeated in most of the hop-growing regions of the world. As a result, though the news is generally good, some aroma hops will continue to be in relatively short supply for at least the next couple of years, especially when you consider that it takes three years for a new field to reach its full yield potential.

Olson saw a decent crop coming in this past fall, with the majority of the most popular varieties in good supply. Some of the less popular, but still very much in demand, varieties are a mixed bag, with some still in short supply while others look to be available to anyone who wants them. Simcoe, for example, was one hop rumored to be impossible to find last year, but it appears availability should not be a problem going forward. According to Olson, "There were three Simcoe fields, one was pulled because it was a lease field, and three new ones added, so there are five now."

The four most popular aroma hops, Cascade, Centennial, Willamette and Chinook, account for nearly half of all hops used by craft brewers. Another two-dozen

or so account for an additional 25 percent of all available hops with the remaining quarter taken up by around 70 different varieties, all of which arguably are under-used or are new and unfamiliar.

High alphas, too, have become more expensive and difficult to come by for some. According to Chris Graham, co-owner of More Beer!, because the high alphas are in such demand by breweries that deal in bulk, worldwide demand has made even increased yields become stretched by swelling demand. For the homebrewer, however, it's not as much of an issue. As Graham puts it, "Unless you're a competition homebrewer, many hops may be substituted for another and yield the same results. We just try to make our customers feel comfortable that the hop will approximate their needs. We're not selling a product, and we don't have a consumer base demanding a specific product." (For a good reference on possible hop substitutions, see the September/October 2008 issue of *Zymurgy*.)

The good news is that homebrewers won't lack for being able to find virtually any hop they might want to use, though in some cases they may either have to hunt around a bit or be willing to pay more. Similar to the prices commercial brewers are paying, hop prices are beginning to come down ever so slightly with reports of a decent crop in 2008 worldwide, with a few exceptions (such as the U.K.). Most experts believe they will come down only a little bit more and then will level off at a higher-than-2007 price.

Another issue that fueled the panic of last year in homebrew shops is that because of the volatility of hop prices, many shops were cautious in their buying and either bought less overall or limited the number of varieties

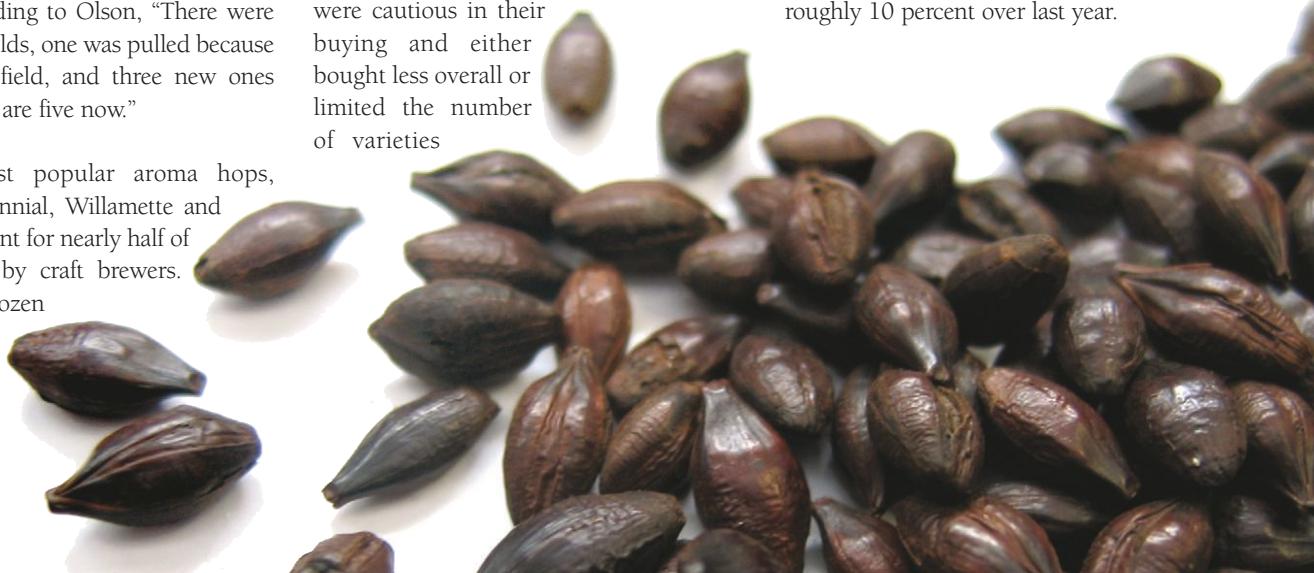
they were carrying to the more popular ones. This, in turn, gave rise to homebrewers being unable to find less common varieties and may have inadvertently fanned the flames of last year's panic. As prices stabilize, availability issues should likewise subside, too. For the less common hops, shops like More Beer will limit sales per transaction in order to "spread the love across the board," Graham continues. "If I just blew them out, many homebrewers will miss out."

The coming year should hold few surprises but also precious little in the way of new and different hops. A few new hop varieties debuted recently, such as Glacier, Palisades, Sterling and Vanguard. Those will still be around, but it's unlikely that any more new hops will make it to market next year, with the industry focused primarily on supplying the demand for existing varieties.

Interest in organic hops is also on the rise, and most suppliers are trying to fill that demand, not only from traditional regions like New Zealand, but also from Germany and the U.K., too. For example, First Gold, a new hop from the U.K., should become available soon. It's a similar hop to East Kent Goldings, from a Whitbread source, and is a dwarf hop with 6-9 percent alpha.

Malt Prospects for Homebrewers

Happily, so far the barley harvest is looking good in the U.S. and Europe, with only a negligible dip in Canada, though preliminary testing is indicating that quality is higher than average. The Australian barley crop is still on track for a sizeable recovery from a 10-year drought, assuming sufficient irrigation can bring the growing season to a successful conclusion. The global barley supply is expected to increase roughly 10 percent over last year.



Availability has not been as much of a problem for malt, only the price has changed significantly. As stocks are replenished from better harvests this year, prices will undoubtedly subside somewhat, but will likely remain a little higher than in the previous decade. Wheat prices, on the other hand, according to Bill Moore of William's Brewing, have come down 40 percent recently, and he expects barley to do likewise, though not at perhaps the same rate.

Bryan Bechard of North Country sees malt prices as stabilizing or even coming down slightly, though "capacity is still tight and energy costs are still high."

There's not really anything new on the malt horizon, though interest in organic malts is also on the rise, and most malt suppliers are trying to fill that demand too. It's not quite as difficult to grow organic barley as organic hops. The real headache for maltsters comes in trying to process barley and keep it from being tainted by non-organic barley.

A Fit Night Out for Man Nor Yeast

Unlike the hops and malt markets, the price of yeast is not experiencing the same level of increase in costs, though the doubling of malt prices along with rising energy and transportation costs have affected the yeast market too. As a result, the price of yeast

should see an increase in 2009 though the rise will likely be far more modest for the foreseeable future.

One trend worth noting in the yeast market is for boutique yeasts, meaning yeasts from specific pedigreed sources like a particular brewery. These are very useful for homebrewers trying to clone a famous beer. Being able to use the exact same yeast makes their task quite a bit easier, and yeast labs are trying to make more of these available to homebrewers.

Both White Labs and Wyeast Laboratories are continually experimenting with new and unusual yeast strains. Both release a changing list of different yeasts throughout the year that are not in their regular catalog.

According to Brian Perkey, a former brewer and now customer service manager, Wyeast will continue to release several new yeasts in their "private collection" each quarter. This winter they'll make available high gravity yeasts. In spring, it will be Bretts, in summer they'll have Kolsch, English milds and other lighter style yeasts; and the fall will bring cider yeasts.

White Labs likewise makes available two to three yeasts from their bank every two months, and while they were still working on their 2009 list at press time, Chris White promises that trend will continue next year.

The Last Wort

So for all three of the primary ingredients homebrewers routinely purchase, availability should not be an issue for 2009—unlike last year—though wallets may have to be opened a bit wider again. Like everything else in our present economy, the price for goods of all stripes continues to go up, and the ingredients for beer are no exception. This will continue to be as true for homebrewers as for commercial brewers. But the good news outweighs the bad. And we can always relax and have a homebrew.

Jay Brooks is a freelance beer writer living in northern California who has been writing about beer for over 15 years. He's the former GM of the Celebrator Beer News and writes online at the Brookston Beer Bulletin.

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One way beer judges check their palates is by using commercial “calibration beers”—classic versions of the style they represent. Zymurgy has assembled a panel of four judges who have attained the rank of Grand Master in the Beer Judge Certification Program. Each issue they score two widely available commercial beers (or meads or ciders) using the BJCP scoresheet. We invite you to download your own scoresheets at www.bjcp.org, pick up a bottle of each of the beverages and judge along with them in our Commercial Calibration.



Two very different stouts were up for judging this issue by our Calibration panel.

Fresh off a silver medal for Sweet Stout at the Great American Beer Festival (GABF) October 9-11 is Left Hand Milk Stout, brewed in Longmont, Colo. Milk Stout is brewed with premium pale two-row, Crystal, Munich, roast barley, flaked oats, flaked barley and chocolate malts, and spiced with Magnum and U.S. Golding hops. It is 5.25 percent alcohol by volume and 22 IBUs.

Suggested pairings with Milk Stout include dishes with cream or milk bases, black beans, meat dishes, Edam and Gouda cheeses, chocolate, cheesecake and bread pudding. Be sure to check out Left Hand's Web site for recipes using Milk Stout such as Chocolate Milk Stout Cake and Milk Stout Barbecue Sauce on Beef Short Ribs.

Calibration judge Beth Zangari called the drinkable Milk Stout a perfect beer for those who don't like dark beers due to its silkiness and chocolately flavor.

Next up was Lagunitas Cappuccino Stout from Lagunitas Brewing Co. in Petaluma, Calif.

"This was one of the first coffee beers made in the country," said Lagunitas CEO Tony Magee. "It was the second batch of beer I made in 1993."

Cappuccino Stout is brewed using Hardcore organic coffee ("A real earthy Colombian roast," says Magee), with the coffee adding lots of flavor, aroma, color and caffeine. The malt is dominated by several varieties of crystal as well as chocolate, plus a pinch of black malt resulting in a rich red but transparent darkness.

Cappuccino Stout checks in at 8.3 percent abv and the IBUs are approximately 29-30.

Judge Scott Bickham calls it "a good beer that would appeal even to those who are not coffee drinkers."

Coffee flavored beer is gaining in popularity. In 2004, a mere nine beers were entered in the World Beer Cup's "Coffee Flavored Beer" category, but in 2008 that number jumped to 24. The 2008 GABF had 28 entries in the category.

Our expert panel includes David Houseman, a Grand Master III judge and competition director for the BJCP from Chester Springs, Pa.; Beth Zangari, a Grand Master level judge from Placerville, Calif. and founding member of Hangtown Association of Zymurgy Enthusiasts (H.A.Z.E.); Scott Bickham, a Grand Master II judge from Corning, N.Y., who has been exam director or associate exam director for the BJCP since 1995; and Gordon Strong, a Grand Master IV judge, principal author of the 2004 BJCP Style Guidelines and president of the BJCP board who lives in Beavercreek, Ohio.



ON THE WEB

BJCP Style Guidelines
www.bjcp.org

Left Hand Brewing Co.
www.lefthandbrewing.com

Lagunitas Brewing Co.
www.lagunitas.com

THE SCORES



Left Hand Milk Stout—Left Hand Brewing Co., Longmont, Colo.
BJCP Category: 13B Sweet Stout

THE JUDGES' SCORES FOR LEFT HAND MILK STOUT



DAVE HOUSEMAN



BETH ZANGARI



SCOTT BICKHAM



GORDON STRONG

Aroma: Coffee-like roasted barley and chocolate malt. Light alcohol notes. No hop aroma. No diacetyl. No DMS. Very low dark pit-fruit presence. A very clean and inviting coffee-like aroma without harsh edges. (10/12)

Appearance: Black with ruby highlights. Nearly opaque. Thin, tan head with low retention. Low carbonation (OK). (2/3)

Flavor: Roasted barley, chocolate malt and substantial sweetness are the initial impression. Espresso-like but without the acid present in coffee. Very low hop flavor with a bit of grassiness in the finish. Moderate hop bitterness balances the malt sweetness and leaves a sense of milk in espresso. No diacetyl. No DMS. No apparent alcohol. Little to no esters; very clean and refreshing. (17/20)

Mouthfeel: Smooth and creamy. No astringency or acidic harshness. Medium-full bodied. No particular alcohol warming but this may be deceptive since the beer goes down so easily. (5/5)

Overall Impression: Extremely drinkable. Both the sweetness of the milk stout and the underlying roasting of the stout are well balanced with the hop bitterness. Additional dextrins and proteins to make the body fuller and enable better head retention are the only suggested improvements. A great stout to have with chocolate as a dessert without being too filling to enjoy more than one. (8/10)

Total Score: (42/50)

Aroma: Roasted grain, with creamy sugary sweetness; becomes more cocoa-like as it warms, like powdered baking cocoa. Slight acidity, with low apple notes. No hop aroma; no off notes. (9/12)

Appearance: Brown-black with deep red highlights; brilliant clarity. Tan head forms of uneven bubbles, dissipates quickly to mist of film, but leaves a tan lace on the sides of the glass. (2/3)

Flavor: Cocoa chocolate malt with moderate roast notes emerging mid-palate, lingering in the finish. Low apple and pear notes, but dominant fruit is dried prunes mixed with molasses and treacle. Slight acidity, but with milky sweetness, like chocolate milk with lots of cocoa powder and even more sugar. Clean ferment, with no diacetyl or off flavors. Balance is toward sweetness, as opposed to malt flavors. Balance is more from roast character than hops. (17/20)

Mouthfeel: Full bodied, silky and creamy with subdued carbonation. Light astringency mixes with a tingling alcohol sensation, rather than hot or warming, blending for a clean finish. (5/5)

Overall Impression: This sample presents with much more chocolate than the coffee character that exemplifies dry stout. With the silky texture and balance toward sweetness, this is the perfect beer for those who "don't like dark beers." Almost chewy, this is a sustaining beverage, one that is best on its own, or maybe with snickerdoodle cookies and vanilla ice cream. (8/10)

Total Score: (41/50)

Aroma: Sweet mocha and baking chocolate with some coffee notes. I pick up a little acrid malt in the background, but it's subtle and is blended with caramel malt and a light fruitiness. No hops to distract from the sweet toasted malt. (11/12)

Appearance: Deep mahogany, not as dark as most stouts. Excellent clarity and head retention. (3/3)

Flavor: Nicely balanced though may lean too much to the dry side for some preferences. Starts softly with layers of sweet caramel, toasted breadcrumbs and chocolate malt. Sweetness from lactose is evident but gives way to coffee flavors before ending with a moderately roasty finish. Hop bitterness is high enough to cut the malt sweetness without making the finish too dry. Light fruitiness enhances the malt flavors. (16/20)

Mouthfeel: Medium on the palate—some fullness and dextrins without being cloying. A little lingering astringency reduces what is otherwise a smooth beer. (3/5)

Overall Impression: Very nice beer that meanders between sweet and foreign-style stouts. It has the malty sweetness and mocha aroma of the former, but the hop bitterness and roasty finish of the latter. The end result is dangerously drinkable. (8/10)

Total Score: (41/50)

Aroma: Rich coffee and cream nose with dark chocolate overtones. Roasted and sweet malt. No hops. Very low esters. No diacetyl. Very clean and fresh. Roast/malt forward, moderate intensity. (11/12)

Appearance: Medium-sized tan head. Very dark brown color, opaque. When held to a flashlight, garnet-colored and clear. (3/3)

Flavor: Deep coffee and cream flavor with dark bittersweet chocolate finish. Medium bitterness, moderate sweetness. Long dark chocolate and sweet malt finish with a bit of bitterness. Little, if any, hop flavor. Restrained esters. Roast/sweet flavors balanced nicely. Very fresh-tasting. (18/20)

Mouthfeel: Medium-full body, moderate carbonation. Creamy and smooth, not harsh at all. Very lightly warming. (5/5)

Overall Impression: Outstanding beer, very fresh, clean and tasty. Moderate sweetness makes it very drinkable. The bitterness makes it seem like a very dark chocolate, which is a great flavor. The roast quality has prominent coffee and chocolate flavors, which work great with the sweetness. (9/10)

Total Score: (46/50)



THE JUDGES' SCORES FOR LAGUNITAS CAPPUCCINO STOUT



Aroma: Berry-like fruity esters and alcohol dominate. Little to no malt aroma but there is a fresh coffee aroma. No hop aroma. No diacetyl or DMS. While the coffee note is there, the underlying stout character of roasted barley and malts is missing. Combination of esters, alcohol and coffee is an awkward blend. (8/12)

Appearance: Very deep ruby color, nearly black. Clear—not opaque. Thick, tan, long-lasting head. Well carbonated. (3/3)

Flavor: Sweet maltiness up front with caramel notes but little roasted malt or roasted barley. Alcohol is very evident; this may age out over time. Fresh coffee flavor that leaves a bit of thin roughness to the finish. Cherry and raspberry fruitiness doesn't seem to blend with the coffee used in making this stout and the alcohol that resulted. (14/20)

Mouthfeel: Medium bodied with rough mouthfeel. Not as full as either the Foreign Extra Stout or Imperial Stout. Not creamy or smooth as one might expect from a cappuccino-based beer. Lots of alcohol warming. (4/5)

Overall Impression: Drinkable but doesn't portray the role of a stout or particularly present the characteristics of cappuccino, although there is plenty of fresh coffee character. The beer seems somewhat confused about what it wants to be. Additional roasted barley would help bring out the stout character and the addition of lactose would provide the milk portion of the cappuccino. (6/10)

Total Score: (35/50)



Aroma: Roast grain, low fruit with some acidity at first. Some coffee, low chocolate notes, moderate citrus hop aroma, and a bit of alcohol. (6/12)

Appearance: Dark brown with gold highlights. Brilliantly clear. Biscuity, persistent head forms of gold, pearlescent foam. (2/3)

Flavor: Coffee, burnt raisin and molasses flavors are topped off with a citrus hop, like a twist of lemon in an espresso or cappuccino, as some sweetness merges in the middle. Roast coffee flavor dominates the finish, with a bit of acidity and hop bitterness. (15/20)

Mouthfeel: Medium body with moderate carbonation. Creamy, with some astringency and warming alcohol character, and a bit of an acidic bite. (4/5)

Overall Impression: Without the foam, the base beer comes across more like my morning coffee than a stout, like most of the color came from coffee rather than from roasted barley. The citrus hop character was closer to what I expect for an American Brown hailing from the Pacific Northwest. While it lacks the rich roastiness, deep color and full body expected for a stout, I found the flavor pleasing. This would be a lovely breakfast beer for a campout, with coffee, cream and sugar already added, and with the biscuity foam in place of steamed milk. (7/10)

Total Score: (34/50)



Aroma: The initial aroma has some unusual celery and roasted green chile notes rather than coffee. This could be evidence of some oxidation of the coffee. Cappuccino does emerge as it warms, along with some crystal malt sweetness. It is fairly fruity for a sweet stout, with some spicy alcohol character in the background. (11/12)

Appearance: Deep brown, rather than black. Looks more like coffee than a stout! The clarity is excellent, and the beige head stays up well and leaves lace on the glass. (3/3)

Flavor: There is an interesting assembly of malt, coffee and ester flavors. Crystal and chocolate malts provide a sweetish backbone, and there seems to be a little lactose character. The roasted green chile character carries through from the aroma. The coffee and cappuccino flavors come through mainly at the end, providing a substantial bitterness in the finish. I get some aromatic alcohols and esters—higher than expected, but they do add complexity. (14/20)

Mouthfeel: Moderate to full mouthfeel, but a modest carbonation prevents it from being cloying. There is some astringency, but at an appropriate level. (4/5)

Overall Impression: Good beer that would appeal even to those who are not coffee drinkers. The base beer does not have enough of the classic roasted flavors that exemplify the stout style, but perhaps they would come through better if the ester and alcohol levels were reduced. (6/10)

Total Score: (38/50)



Aroma: Strong coffee aroma—like fresh coffee beans, not brewed coffee or roasted malt. Malty sweetness and roast follows. Moderate esters. No hops. Otherwise clean. (9/12)

Appearance: Tall, light brown head, settled moderately fast. Dark brown, opaque. When held to a flashlight, is deep ruby and clear. (3/3)

Flavor: Fresh coffee bean flavor, moderately strong. Moderate esters. Medium bitterness (including some from the alcohol). Restrained hops—not getting much at all. Moderate sweetness. Some alcohol flavor. Some roast/burnt flavors in the finish. (15/20)

Mouthfeel: Warming, but a little hot. Medium-full body, moderate carbonation. Fairly smooth. Some astringency, seemingly from coffee beans. (4/5)

Overall Impression: Still a little hot, probably needs some aging. There is a definite coffee flavor, and the quantity/balance seems about right; however, the coffee adds a harshness. The base beer seems like a foreign stout. The blend isn't bad, but maybe a less harsh coffee variety or a better way of handling the coffee would work better. A good concept, but a little rough from the coffee and alcohol. Should improve a bit with age. (7/10)

Total Score: (38/50)

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Photos by Ed Bronson

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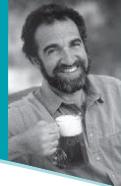
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by Charlie Papazian



Sipping in Singapore

To most Americans, Singapore is the city in Asia that outlawed chewing gum and will arrest you if you spit on the street. But for me it most definitely emerges as the destination for some of the world's best food and beer. Yes. Beer!

There is something quite remarkable happening in Asia. Just as the USA has developed a culture of beer diversity and flavor, Asia is nurturing its own culture of "better beer." New, small and innovative microbreweries have emerged across the islands and continental Southeast Asia. Pioneers embrace both the spirit of traditional European beer types and excitement of American beer. One of Singapore's pioneer breweries has set the standard for success and has captured the support of beer and food enthusiasts in the area.

Brewerkz Riverside Point should be a beer lover's first destination upon arriving in Singapore. The beer selection is spectacular. Twelve house-brewed lagers and ales are on tap. Award-winning dry-hopped Hopback Ale was my favorite. It's loaded with a mouthful of flavor and the aroma of Kent Golding hops, a caramel sweetness and a complex, smooth and satisfying personality. At 4.5-percent abv, it affords the opportunity to enjoy a long session while watching the boat traffic in Clark's Quay (pronounced "key"), just 50 feet away. My beer-nuts wife Sandra was swooning over a hearty, full-flavored 6.2-percent Oatmeal Stout. Others were sipping samples of Golden Ale, Wheat, Pilsener, Steam Beer, Amber Wheat, Darkside Lager, India Pale Ale, Fruitbrewz (raspberry), Ye Olde Ale and Xtra IPA.

Brewerkz has come a long way since I first visited in 1998, one year after U.S.-born Devin Otto Kimble and Chilean Daniel E. Flores opened its doors. Now with the



Charlie and Ernest Ng.

expert skills of Canadian-born and 11-year Brewerkz brewmaster Scott Robertson (and his longtime assistant, Singaporean Kim Wong) the brewhouse is "rocking." If you still haven't had your fill of Brewerkz brew, you can enjoy more of their beers during your departure at the 3-hectoliter brewpub called Brewerkz Terminal 3, in the North departure lounge of the Singapore airport.

Fortunately for beer lovers, their success is not without friendly competition. In fact, if you're lucky you'll encounter Singaporean brewers and homebrewers getting together to share ideas, notes, techniques, meals and beer to help each other procure better information and sought-after beer ingredients. Scott and Kim embrace the idea of helping others brew better beer. Along with the arrival of American craft brewer Fal Allen a few years ago, the convivial community has grown substantially. Allen, former brewer at Pike Place Brewery (Seattle) and Anderson Valley Brewery (Boonville, Calif.) took on the challenge of

becoming the head brewer for Archipelago Brewery, owned by Singapore-based big brewer Asia Pacific (brewer of Tiger Lager).

"Food is a principal theme" for developing new beers, Allen explains as we dive into his offspring.

Samui is one of their most popular beers. Brewed with Asian pandan leaf and Philippine calamansi lime (a cross between the character of lime and tangerine/orange), this beer is exotic yet totally embraces beer's traditional character. "The fruit oils are what contribute to the perception of balanced and refreshing bitterness. The juice is fresh squeezed in the Philippines and air freighted to Singapore within 24 hours, so this is not exactly an easy beer to make."

In keeping with the theme of indigenous food and ingredients, the coriander and Chinese orange peel-spiced wheat beer reminiscences its Belgian cousin, but with a



BREWING IN SINGAPORE

Brewerkz Riverside (www.brewerkz.com)

Archipelago Brewery (www.archipelagobrewery.com)

The Pump Room Microbrewery Bistro (www.pumproomasia.com)

The Red Dot Brewhouse (www.reddotbrewhouse.com.sg)

Singapore homebrew club (www.Homebrew.com.sg)

pleasant Asian lemongrass twist. Hazy and brewed with the addition of oats, Archipelago's Wheat Beer is an ongoing tropical essay.

Traders Brown Ale becomes one of my favorite beers in the tasting. Dark brown palm sugar is combined with "blue ginger," one of a hundred varieties available in Asia. Minimally hopped, light amber in color, Archipelago Saison celebrates the snappy synergy of star anise, lemon zest and coriander.

As we sample the last beer, Fal reminds me, "There's still time to stroll over and sample the beers at the Pump Room." Having opened in late 2006, the brewery's beers are created by head brewer Alex Chasko and assistant Jeff Murphy, both Americans, along with Indonesian assistant Hussein Ahamed.

In no time flat, like cards at a poker table, the beer samples are dealt, light to dark to strong. India Pale Ale, Bohemian lager, Wheat beer, Lager, Scottish Ale, Porter and their hoppy anniversary beer called Celebration Ale proved worthy of a full house—every single night.

The plan for my final afternoon was to enjoy a casual lunch and find the German Paulaner Brauhaus before the evening rendezvous with more brewers at one last brewpub.

Having visited several Paulaner Brauhauses throughout the world, the usual beers, a light Helles lager and light amber Dunkel lager, were served up with an inviting mousse-like head. Unfiltered and cloudy, these beers would be a welcome treat to those who seek yeast-dominated, fruity, fully carbonated, ice cold, mild tasting German lager. These were well-made beers, but lacked the typical gusto of traditional German lagers.

Our final evening is at The Red Dot Brewhouse. Ernest Ng, head brewer, owner and director, greeted us with pride at this newly opened location. Ernest, a Singaporean contractor specializing in renovating old and historic buildings, embraces this project with the excitement and enthusiasm only a homebrewer-turned-pro could have.

Over a few beers, Ernest reveals the inspiration for his open-air restaurant and glass-walled brewery. "I didn't know lager

Danado de Bom Oatmeal Stout (Damn Good Oatmeal Stout)

All Grain Recipe

Ingredients

for 6 U.S. gallons (23 liters)

7.0 lb	(3.2 kg) Maris Otter pale malt
1.0 lb	(454 g) English Crystal (15 L)
8.0 oz	(225 g) Belgian aromatic malt
12.0 oz	(340 g) roasted barley
8.0 oz	(225 g) black malt
8.0 oz	(225 g) chocolate malt
12.0 oz	(340 g) rolled oats
1.25 oz	(35 g) UK Challenger hops 5.8% alpha (7.25 HBU/203 MBU) 60 minute boiling
1.0 oz	(28 g) UK Kent Goldings hops 6.3% alpha (6.3 HBU/176 MBU) 10 minute boiling
0.5 oz	(14 g) Crystal hop pellets 5.5% alpha, dry hop in secondary
1.0 tsp	gypsum in mash
0.25 tsp	(1 g) powdered Irish moss Cry Havoc yeast or English- style ale yeast
0.75 cup	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

Target Original Gravity: 1.048 (12 B

Target Extraction Efficiency: 79%

Approx. Final Gravity: 1.016 (4 B)

IBUs: about 34

Approximate color: 45 SRM (90 EBC)

Alcohol: 4.2-percent by volume

Directions

A step infusion mash is employed to mash the grains. Add 11 quarts (10.5 L) of 140° F (60° C) water to the crushed grain, stir, stabilize and hold the temperature at 132° F (53° C) for 30 minutes. Add 5.5 quarts (5.2 L) of boiling water and add heat to bring temperature up to 155° F (68° C) and hold for about 30 minutes. Raise temperature to 167° F (75° C), lauter and sparge with 3.5 gallons (13.5 L) of 170° F (77° C) water. Collect about 6 gallons (23 L) of runoff. Add 60-minute hops and bring to a full and vigorous boil.

The total boil time will be 60 minutes. When 10 minutes remain add the 10-minute hops and the Irish moss. After a total wort boil of 60 minutes turn off the heat and place the pot (with cover on) in a running cold-water bath for 30 minutes. Continue to chill in the immersion or use other methods to chill your wort. Strain and sparge the wort into a sanitized fermenter. Bring the total volume to 6 gallons (23 L) with additional cold water if necessary. Aerate the wort very well.

Pitch the yeast when temperature of wort is about 70° F (21° C). Ferment at about 70° F (21° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary and add the hop pellets for dry hopping. If you have the capability "cellar" the beer at about 55° F (12.5° C) for about one week.

Prime with sugar and bottle or keg when complete.



Brewwerkz brewmaster Scott Robertson and assistant brewer Kim Wong

from ale when I was touring South Africa's Kruger National Park." Casually inviting himself to an evening of drinking with the park's military guards, he was introduced to African-style sorghum beer. Inspired to homebrew, he found himself confronted with two choices in a local homebrew shop. One beer kit was marked with a blue dot, the other a red dot. The beer turned out



Clark Quay

lousy, but he persisted. Discovering the Singapore homebrew club, Ernest honed his homebrewing skills and ultimately designed his brew system with the assistance of young Indonesian brewer Ng Kah Hoe.

We enjoyed a few of his inaugural brews with prawns and chili'd squid and a serving of fish head curry. Red Dot's hoppy, clean, crisp, crystal clear golden ale called Summer Ale seemed to be the most popular. An authentic and award-worthy German-style Weizen (wheat beer) enchanted my wife—she ordered three rounds before the evening was done. Dark, caramel-

like and mildly hopped English Ale also made the rounds. Red Dot Lime Wheat, Munich Dark and Czech Pilsener were yet to be released from tank bondage, but Ernest couldn't resist having us try his still-lagering Monster Green Lager Beer, a spirulina (blue-green nutritional algae)-infused lager; bright green and healthy!

Singapore takes great pride in its cultural diversity, which is unequivocally manifested in its cuisine and now its beer. Thanks to the pioneering microbreweries, pub breweries and specialty brewers, Singaporeans can take comfort in knowing that this

The advertisement features a whimsical illustration of a rugged landscape with tall evergreen trees, rocky mountains, and a small stream. A large, hairy footprint is visible in the grass. A small figure of a man in a hat and vest is crouching near the stream, while a brown horse with a pack saddle stands nearby. The text is integrated into the scene, with the main title "Before there was EXTREME BEER there was BIGFOOT" appearing above the landscape. Below the landscape, there is a quote from Michael Jackson and information about the beer's availability.

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city-state has entered the age of beer, sans chewing gum. As I descended the stairs from Red Dot, I lamented all that great beer I was leaving behind in Singapore. I was in a state of bliss and living in the Age of Beer.

So let's cut the shuck and jive and get on with the recipe.

Here's an Oatmeal Stout inspired by Brew-
erkz and encouraged by my wife, Sandra.

Smooth, velvet texture. Enchanting creamy brown head. Absorbingly dark brown. Cocoa and coffee aroma and flavor notes with the subtle enhancement of aroma hops. Great drinkability at just over 4-percent alcohol. Truly a beer for all sessions. Surprisingly refreshing in the warmth of summer.

Charlie Papazian is founder of the American Homebrewers Association. 

Danado de Bom Oatmeal Stout (Damn Good Oatmeal Stout)

Mash-Extract Recipe

Ingredients

for 6 U.S. gallons (23 liters)

4.0 lb	(1.82 kg) very light malt extract syrup or 3.2 lb (1.5 kg) very light DRIED malt extract
2.0 lb	(3.2 kg) Maris Otter pale malt
1.0 lb	(454 g) English Crystal (15 L)
8.0 oz	(225 g) Belgian aromatic malt
12.0 oz	(340 g) roasted barley
8.0 oz	(225 g) black malt
8.0 oz	(225 g) chocolate malt
12 oz	(340 g) rolled oats
1.75 oz	(49 g) UK Challenger hops 5.8% alpha (7.25 HBU/203 MBU) 60 minute boiling
1.0 oz	(28 g) UK Kent Goldings hops 6.3% alpha (6.3 HBU/176 MBU) 10 minute boiling
0.5 oz	(14 g) Crystal hop pellets 5.5% alpha. dry hop in secondary
1.0 tsp	gypsum in mash
0.25 tsp	(1 g) powdered Irish moss
	Cry Havoc yeast or English-style ale yeast
0.75 cup	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

Directions

Heat 1.5 gallons (5.7 l) water to 172° F (77.5° C) and add crushed grains to the water. Stir well to distribute heat. Temperature should stabilize at about 155° F (68° C). Wrap a towel around the pot and set aside for about 45 minutes. Have a homebrew.

After 45 minutes add heat to the mini-mash and raise the temperature to 167° F (75° C). Pass the liquid and grains into a strainer and rinse with 170° F (77° C) water. Discard the grains.

Add to the sweet extract you have just produced more water, bringing the volume up to about 2.5 gallons (9.5 liters). Add malt extract and 60 minute hops and bring to a boil.

The total boil time will be 60 minutes. When 10 minutes remain add the 10-minute hops and Irish moss. After total wort boil of 60 minutes turn off the heat.

Immerse the covered pot of wort in a cold water bath and let sit for 15-30 minutes or the time it takes to have a couple of homebrews.

Strain out and sparge hops and direct the hot wort into a sanitized fermenter to which 2.5 gallons (9.5 l) of cold water has been added. If necessary add cold water to achieve a 6-gallon (23 l) batch size. Aerate the wort very well.

Pitch the yeast when temperature of wort is about 70° F (21° C). Ferment at about 70° F (21° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary and add the hop pellets for dry hopping. If you have the capability "cellar" the beer at about 55° F (12.5° C) for about one week.

Prime with sugar and bottle or keg when complete.

by John A. Shank

Iron Mash 2008

The first Iron Mash competition was profiled in the May/June 2004 Zymurgy, detailing a new competition concept organized by our homebrew club, The Cap and Hare, formerly The NetHoppers. It was based loosely on the TV show, "Iron Chef", where cooking teams are provided an assortment of ingredients and compete against each other to see who can create the finest multi-course meals. Whose cuisine reigns supreme? The Iron Mash turns it around to ask, "Whose libation is top creation?"

We've come a long way from the first to the seventh annual Iron Mash. The event has grown from five to 25 teams, with budgets growing from \$120 to over \$2,000. Our 2008 committee held several planning sessions in the months prior to the event, ranging from kit creation to job duties. We set dates for building the kits and holding the judging. The event dates were determined by the availability of our gracious hosts, Rahr and Sons Brewing



Grand prize winners, Beer Treader,
with their Saison featuring bitter orange
and yarrow. **RIGHT:** Second-place team,
Mad Dog Brew Crew, with their Robust
Porter featuring bitter orange and
coconut.



Co. in Fort Worth, Texas. Rahr had donated our base malt in the past and offered to do so again this year. They also allowed us to use the brewery for our awards party and raffle, as the event has grown beyond the scope of any past residential locations.

This year we experienced difficulty with the online registration process and had to go to a primitive backup system: e-mail. The plan was to limit the event to 24 teams, although we allowed a last-minute extract team to join in. Our goal was to



Third-place finishers, the Bomb Squad, with their Belgian Pale Ale featuring bitter orange.

attract as many teams from around the state of Texas as possible. We ended up having teams from Wichita Falls to Houston, some 400 miles apart, representing six different homebrew clubs. I created a spreadsheet to figure out how to break down ingredient volumes by the size and number of teams, thus KitBuilder 1.0 was born.

Larry Kemp, who had organized the event the last two years, provided me with a large amount of historical data. Kelly Harris, Homebrew Headquarters owner,

Harvest Ale (Saison)

Recipe by Team Beer Treader, First place, Iron Mash 2008

Ingredients for 5 U.S. gallons (19 liters)

7.0 lb	(3.17 kg) Rahr American two-row
6.0 oz	(170 g) Belgian Aromatic
4.0 oz	(113 g) Biscuit Malt
0.75 lb	(340 g) Flaked Wheat
0.85 oz	(24 g) Fuggles (4.75% AA, 60 min.)
0.15 oz	(4.3 g) Hallertauer Hersbrucker (5% AA, 60 min.)
0.5 oz	(14 g) Hallertauer Hersbrucker (5% AA, 30 min.)
0.25 oz	(7 g) Yarrow Herb (8% AA, 15 min.)
0.85 oz	(24 g) Bitter Orange Peel (dried) (5 min.)
0.25 oz	(7 g) Saaz (5 min.)
	White Labs WLP-565 Yeast

Original Gravity: 1.042

Final Gravity: 1.004

Bitterness: 28 IBUs

Color: 5 SRM

Alcohol by volume: 4.5%

Directions

Use a single-infusion mash for 75 minutes at 148° F (64° C). Batch sparge. Mash efficiency: 70 percent.

Mini-Mash Version:

Cut pale malt to 2 lb (0.90 kg) and add 3.2 lb (1.45 kg) of extra light dry malt extract. Increase fuggles hops addition to 1 oz. All other ingredients remain the same as for the All-Grain recipe.

Mix grains with 1 gallon (3.78 L) of 161° F (72° C) water, stabilize at 148° F (64° C) and hold for 1 hour. Strain liquid into brew kettle and sparge grains with 1 gallon (3.78 L) of 170° F (77° C) water. Top up kettle to 2.5 gallons (9.46 L). Stir in extract and bring to a boil. Add hops, yarrow, and orange peel according to the times listed in the recipe. After 60 minute boil, strain into fermenter with enough cold water to make 5 gallons (19 L). Pitch yeast and aerate well. Rack after fermentation subsides, age, then bottle.

Brewer's Notes

The beer has a noticeable orange/citrusy aroma that was nicely balanced with some peppery notes, probably both from the yeast as well as the late hop addition. The beer was crisp, clean, and effervescent, with a dry, almost tart finish. We had gambled with our yeast selection—we arrived at the competition with a gallon starter of WLP-565 (the DuPont Saison yeast), and a pint starter of Scottish ale yeast. Once we saw the ingredients package we decided right away to go for it; we were going to brew a Saison!

Part of the inspiration to gamble on this yeast was from a Zymurgy article we had read earlier this year focusing on Saisons—thanks for the inspiration, Zymurgy! This was the first time either of us had brewed this unique style, and neither of us were really sure what we might produce. But looking at this one through a pint glass today, we are very pleased with our brew. Like our team name, we went on a quest and found a new and exciting destination!



AHA SPECIAL EVENTS

For Information on 2008 AHA Rallies, please see www.AHArally.org

February 15

AHA Rally – Saint Arnold Brewing Co.
Houston, TX. Contact: Kathryn Porter,
Kathryn@BrewersAssociation.org,
www.AHArally.org

March 25-April 8

1st Round AHA National Homebrew Competition Entries Due
10 Regional Sites, US & CAN. Contact:
Janis Gross, Janis@BrewersAssociation.org, www.beertown.org/events/nhc/index.html

May 2

AHA Big Brew/National Homebrew Day
Worldwide Event. Contact: Janis Gross,
Janis@BrewersAssociation.org, www.beertown.org/events/bigbrew/index.html

June 18

AHA National Homebrew Competition Finals
Oakland, CA. Contact: Janis Gross,
Janis@BrewersAssociation.org, www.beertown.org/events/nhc/index.html

June 18-20

AHA National Homebrewers Conference
Oakland, CA. Contact: Bradley Latham,
Bradley@BrewersAssociation.org,
www.AHAconference.org

August 1

AHA Mead Day
Worldwide Event. Contact: Janis Gross,
Janis@BrewersAssociation.org,
www.beertown.org/events/meadday/index.html

September 24-26

Great American Beer Festival
Denver, CO. Contact: Bradley Latham,
Bradley@BrewersAssociation.org, www.beertown.org/events/gabf/index.htm

November 7

Teach A Friend to Homebrew Day
Worldwide Event. Contact: Janis Gross,
Janis@BrewersAssociation.org, www.beertown.org/events/teach/index.html

was instrumental in helping me acquire the malts and hops needed to stage the event. I purchased two pounds of German Hersbrucker online and we received a donation of Fuggles from HopUnion, via Steve Westrom of the Steinmeisters (incidentally, the only team to compete in every Iron Mash event). Harris supplied the rest at a generous price based on his allotment and inventory. We purchased whole sacks of grains for the most part, to

AHA/BJCP SANCTIONED COMPETITION PROGRAM CALENDAR

Want to discuss judging, beer styles, competitions and exams? Join the BJCP Members Forum at www.bjcp.org/phpBB2/index.php.

To register a new competition, please go to www.bjcp.org/apps/comp_reg/comp_reg.html. Check the AHA or BJCP Web sites to see the latest calendar of events. Competition organizers: please remember to submit your results promptly using our electronic system. Competitions not filing organizer reports will not be allowed to register in the future.

Interested in becoming a beer judge? See www.beertown.org/homebrewing/scp/judge.html for information.

December 31

Brew Bubbas Big Brew Brew-Off: December 2008

Warren, MI. Contact: Craig Belanger, Phone: 586-945-8629, E-mail: craig@brewbubbas.com Web: www.brewbubbas.com

January 9

Big Beers, Belgians & Barleywines Homebrew Competition

Vail, CO. Contact: Laura Lodge, Phone: 970-977-0100, E-mail: bigbeersfestival@hotmail.com Web: www.BigBeersFestival.com

January 18

AHA Club-Only Competition, Belgian & French Ales

Warrenville, IL. Contact: Doug Newberry, Phone: 630-482-3075, E-mail: newberry1215@comcast.net Web: www.beertown.org/homebrewing/club.html

January 23

Upper Mississippi Mash Out

St. Paul, MN. Contact: Kristen England c/o Northern Brewer, Phone: 651-291-8849, E-mail: education_director@bjcp.org Web: www.mashout.org

January 24

Meadlennium 2009

Orlando, FL. Contact: Ron Bach, Phone: 407-415-0355, E-mail: bachian@juno.com Web: www.cfhb.org

January 24

Samuel Adams Patriot Homebrew Contest

Foxboro, MA. Contact: Michael Fairbrother, Phone: 603-234-9582, E-mail: fairbrother@nhbrewers.com Web: www.samueladams.com

January 28

Brew Bubbas Big Brew Brew-Off: January 2009

Warren, MI. Contact: Craig Belanger, Phone: 586-945-8629, E-mail: craig@brewbubbas.com Web: www.brewbubbas.com

January 31

Snowdown's First Annual Homebrew Competition

Durango, CO. Contact: Matthew Morrow, Phone: 970-764-7128, E-mail: Memorrow@fortlewis.edu Web: www.hstrial-cmorrow8.homestead.com/index.html

February 6

The Great Northern Brew-Ha-Ha

Duluth, MN. Contact: Steve Daiken, Phone: 715-394-1559, E-mail: thedaiken@hotmail.com Web: www.northernalestars.org/greatnorthernbrewhaha.html

February 20

Kansas City Bier Meisters 26th Annual

Roeland Park, KS. Contact: Neava Ford, Phone: 913-432-9630, E-mail: missneava@yahoo.org Web: www.kcbiermeisters.org

February 28

BABBLE Brew-Off

Mundelein, IL. Contact: Bruce Dir, Phone: 847-566-8012, E-mail: thedirs@att.net Web: www.babblehomebrewers.com

February 28

Great Arizona Home Brew Competition

Phoenix, AZ. Contact: Norman Naff, Phone: 623-386-0656, E-mail: norman_naff@msn.com Web: www.brewarizona.org

March 6

Amber Waves of Grain

Buffalo, NY. Contact: Jake Ocque, Phone: 401-374-8907, E-mail: ocque25@yahoo.com Web: www.awoghomebrew.com

March 7

Cincinnati Bockfest

Cincinnati, OH. Contact: Ray Snyder, Phone: 513-515-0799, E-mail: raysnyder@fuse.net Web: www.bloatarian.org

March 11

Kona Brewers Festival Homebrew Competition

Kailua Kona, HI. Contact: Fred Housel, Phone: 808-331-8602, E-mail: Fred@kieleokona.com Web: www.konabrewcontest.googlepages.com

March 14

UKG Drunk Monk Challenge 2009

Aurora, IL. Contact: John Kleczewski, Phone: 630-211-3342, E-mail: jkleczewski@mindspring.com Web: www.knaves.org/DMC/

March 21

9th Annual March Mashness

St. Cloud, MN. Contact: Bruce LeBlanc, Phone: 320-251-0229, E-mail: brewskil@charter.net Web: www.cloudytownbrewers.org/competition/

April 19

The Oregon Garden's Homebrewers Classic

Silverton, OR. Contact: Alan Priest, Phone: 503-375-9980, E-mail: thepriests@comcast.net

April 25

Mead Free or Die

Manchester, NH. Contact: Michael Fairbrother, Phone: 603-234-9582, E-mail: fairbrother@nhbrewers.com Web: www.nhbrewers.com/meadfreeordie

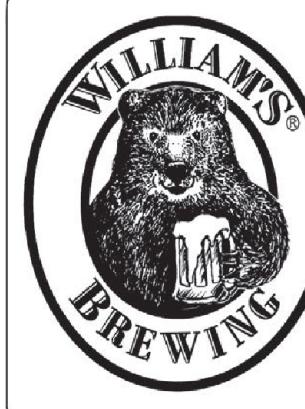
May 9

AHA Club-Only Competition, Extract Beers

Fort Worth, TX. Contact: Michael Porter, Phone: 817-461-9425, E-mail: msrw15@sbcglobal.net Web: www.beertown.org/homebrewing/club.html

keep costs down, and secured extract in bulk. I acquired a 35-pound donation of coconut from Best Brands Corp. and purchased the other special ingredients from the San Francisco Herb Company online.

KitBuilder 1.0 predicted the best possible scenario of 5- and 10-gallon batch combinations. We ended up with 11 teams producing 10-gallon all-grain batches, 10 teams making 5-gallon extract batches, and four teams brewing 5-gallon all-grain batches. One team was allowed to make



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KUDOS—BEST OF SHOW

AHA/BJCP Sanctioned Competition Program

July 2008

Archuleta County Fair Homebrew Competition, 16 entries—*Randy & Eleanor Schnose, Pagosa Springs, CO.*

August 2008

Tillamook County Fair Homebrew Competition, 26 entries—*Patrick Shearer, Hillsboro, OR.*

First Annual Northeast Ohio State Beer Brew Master Championship, 11 entries—*Rich Carson, Beer and Sweat, 245 entries—Dick Mahiques, West Chester, OH.*

LA County Fair Commercial Beer Competition, 283 entries—*Trumer Breueri, Berkeley, CA.*

Limbo Challenge, 143 entries—*Tim Clifford, Oakland, CA.*

Chelan County Fair, 43 entries—*Mark Emiley, Federal Way, WA.*

Western Washington Fair Amateur Beer Competition, 78 entries—*John Burke, Mount Vernon, WA.*

Brew Bubbas Big Brew Brew-Off: August 2008, 7 entries—*John McKissack, Vidor, TX.*

First Coast Cup, 409 entries—*Darryl Kochaniec, Goldenrod, FL.*

2008 Michigan State Fair Home Brewing Competition, 721 entries—*Kirk Rowland, Redford, MI.*

September 2008

Oktoberfest 2008, 60 entries—*Pale Lager (German Pilsner), John Kingston, Melb., Vic.*

Topsfield Fair Home Brew Competition, 84 entries—*Marc Miserney & Lars Andersen, Boston, MA.*

NSW State Homebrewing Competition, 162 entries—*Darren Robinson, Sydney.*

Tulare County Fair Homebrew Competition, 17 entries—*Lee Theuriet, Lodi, CA.*

4th Annual ACO Brewfest, 46 entries—*Neill Burt, Denver, CO.*

DRAFT Beertfest Homebrew Competition, 138 entries—*Gordon Strong, Beavercreek, OH.*

Blue Ridge Brew Off, 538 entries—*Michael Weiss, Cary, NC.*

Sheldon Jackson Memorial Members-Only Competition, 44 entries—*Scott Alfter, Las Vegas, NV.*

River City Roundup Fair & Festival Homebrew Competition, 172 entries—*Adam Stern, St. Paul MN.*

The Schooner Homebrew Championship, 504 entries—*Ken Smith, Plainfield, IL.*

Western Australia State Amateur Brewers Competition, 115 entries—*Asher Mitchell, Perth, Western Australia.*

Seafood, Jazz & Brew Festival Homebrew Competition, 41 entries—*Darryl Kochaniec, Goldenrod, FL.*

State Amateur Brewers Show of South Australia, 212 entries—*Adam Beauchamp, Adelaide.*

The Beer Baron Brewing Brawl, 175 entries—*Glen VanVolkom, MI.*

Pacific Brewers Cup, 220 entries—*Chris Simenthal & Heather Richman, Los Angeles, CA.*

Cactus Challenge, 272 entries—*John Donaldson, Mark Gerding, Houston, TX.*

Maryland Governor's Cup, 82 entries—*Clipper City Brewing Company, Baltimore, MD.*

Magaliesberg Country Classic Festival Competition, 15 entries—*Mike Heydenrych, Pretoria, South Africa.*

Brew Bubbas Big Brew Brew-Off: September 2008, 15 entries—*Jerry Bonnici, Macomb, MI.*

FOAM Cup, 302 entries—*Shawn Scott, McAlester, OK.*

Mid South Fair, 190 entries—*John Little, Auburn, AL.*

13th Annual Music City Brew Off, 236 entries—*Guy Beck, Lawrenceville, GA.*

Maryland Microbrewery Festival 2008 Homebrew Competition, 32 entries—*Aaron Herman, Kensington, MD.*

Equinox Mead Competition, 19 entries—*John C. Trapp, Anchorage, AK.*

Thomas Hooker Home Brew Contest, 118 entries—*Patrick Marsh, Wethersfield, CT.*

October 2008

Arizona Society of Homebrewers Oktoberfest, 95 entries—*Michael HeerBrandt, Scottsdale, AZ.*

2nd Annual KROC World Brewers Forum Homebrew Competition, 26 entries—*Mike Bordick, Colorado Springs, CO.*

Australian National Amateur Wine and Beer Show, 279 entries—*Mark Smith, Adelaide, South Australia.*

S.E. Alaska's Autumn Pour Homebrew Competition, 78 entries—*Brian Ross, Juneau, AK.*

Homebrew Competition Sponsored by Central Arkansas Fermenters and The Arkansas State Fair, 70 entries—*Tony Schrader, Doug Hanson, Little Rock, AR.*

AHA Club-Only Competition Imperial Anything, 54 entries—*Imperial Barleywine, Fred Bonjour, Troy, MI.*

Oktobersbest, 144 entries—*Michael Carver, Florence, KY.*

Schleswig Wine & Bier Contest, 87 entries—*Duane Olsen, Glenwood, IA.*

2008 National Organic Homebrew Challenge, 122 entries—*Keith Antul, Worcester, MA.*

Southern New England Regional Homebrew Competition, 195 entries—*John Woszyna and Michael Grunwald, East Hartford & New Britain, CT.*

Atlanta Strong Beer Competition, 56 entries—*Phil Farrell, Cumming, GA.*

Queen of Beer Women's HBC, 94 entries—*Emily Heaton, Fort Collins, CO.*

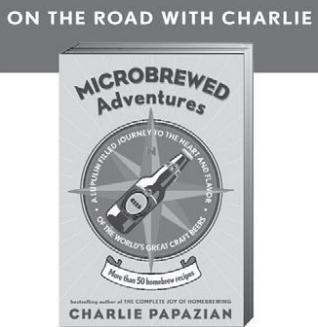
Hoppy Halloween Challenge, 187 entries—*Steve Piatz, Eagan, MN.*

November 2008

Novemebeerfest, 121 entries—*James Golovich, Richland, WA.*

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two 5-gallon extract batches in the same pot because, as the entrant explained, "My partner's a fish; if we don't make 10 gallons we won't have enough for the awards party." At our self-imposed deadline we had all the teams signed up and all the monies collected. Our friend and former Red River brewer, Gordon Theall, owner of the Screen Door screen-printing shop, provided event T-shirts at a greatly reduced price.

Brew day dawned on May 26. Teams began arriving shortly after 7:30 a.m. in the rear parking lot of the brewery for the 9 a.m. start time. Grizzled veterans had their sun canopies up and strike water heating well in advance of kit distribution. The information packets and kits were



Iron Mash 2008 event director John Shank, on right, and his two assistants, Kent Polentz and Terry Gratton.

Taking third place for their Belgian Pale Ale with Bitter Orange was the Bomb Squad. Second place went to the Mad Dog Brew Team for their Robust Porter with Bitter Orange.

This year's grand prize went to Beer Treader for their Saison with Bitter Orange and Yarrow. Beer Treader, named after the book *The Voyage of the Dawn Treader* by C.S Lewis, consisted of Vince Turley and

handed out promptly at 9 a.m. and the brewing began. Sun tents, fans, and even misting systems were employed to battle the heat; when combined, the environment was almost enjoyable. As appropriate, we chose the hottest day of the year for our event, topping out at 102° F. This is not a competition for pansies—if you can't handle the heat, get out of the parking lot!

A great lunch was provided and a keg of Rahr Summertime Wheat was purchased through a local liquor store, as TABC laws prohibit us from buying a keg directly from the brewery. We raffled off a smoker this year, which paid for our food and beer for the day; a big budget saver.

One by one, teams declared their base styles and their planned use of special ingredients, which included yarrow, coconut, chipotle peppers, cinnamon sticks and orange peel. A jury of peers would judge the beers according to BJCP style guidelines, and the team's ability to utilize at least one special ingredient. Seven weeks after brewing, the entries were due and rounded up from local homebrew shops. Six judges, in teams of two, tackled three flights of between eight to nine beers apiece. Seven of the 25 beers moved to the second-round mini Best of Show, and the top three beers were chosen.

The awards party and raffle took place on September 20. Most teams provided their beers in kegs, and a few produced bottle-conditioned offerings. The beers were sampled and voted on for the People's Choice Award. During a dinner and raffle, the medal winners were announced.

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father/son Bill and Gill Gould. Turley is a member of the Cap and Hare and has been brewing since 1996, while the Goulds are relatively new to homebrewing and are currently building an all-grain system. Two engraved Polarware spoons were handed out to the winning team.

This year's raffle sponsors responded in a big way and made the event cash-flow positive. For the first time ever, a color program was created for the awards party to acknowledge our generous sponsors. The committee wishes to thank every company who donated to the event and raffle, and each person who had a hand in helping us; without them, an event of this scale would never achieve reality.

John A. Shank is a former president of The NetHoppers and current member of Cap and Hare Homebrew Club. He is a certified BJCP judge and has been brewing since 1998. He is a horticulturist who resides in Keller, Texas with his wife, Suzanna, and their two Flatcoat retrievers, Jetson and Elle. ☺

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Brewgyver to the Rescue

When a brew day goes pear shaped, most of us can duct tape and spitball our way out of the mess. But lurking in clubhouses and garage breweries across the nation is a legendary creature, the wild and wooly Great North American Brewgyver (GNAB).

Every club has a mechanical savant, the person who can look at a situation and know exactly how to fix it or what needs building, gladly grumbling his or her way through the job. The Brewgyver can build a fully functional 10-gallon brewery out of aluminum foil, scotch tape and a stern look. In a pinch, one picnic line and a pocket knife yields enough to tap all the kegs you have.

For the Maltose Falcons, Brewgyver is the one and only Kent Fletcher, who's been on this page before with his Slots o' Hops draft system (November/December 2004). Fletch's mechanical talents bring the membership's goofy ideas to life. Since he joined, the Falcons have a beautiful new bar, beer engines, Randall draft hopbacks, a draft robot, a mobile beer pedal quad bike, mobile pig roasters, clubhouse A/C (best invention ever), a full barrel semi-automated HERMS brewery (for \$500), and a ton of other widgets and gadgets.

Beyond the gear, Fletch always lends a hand and guides even the most mechanically inept (read Drew) through a project. Without his drive, Brut beers would have stayed a cute someday project in Drew's head. The 450 hand-bottled bottles, two kegs and a cask of Double Down Double IPA for the 2004 Vegas NHC would have been vapor. He's a constant presence at the club's monthly brew lessons, although that may be to keep an eye on the club's brewery!

Everywhere the club goes, Kent is there, setting up a bar, busting a knuckle or pin-

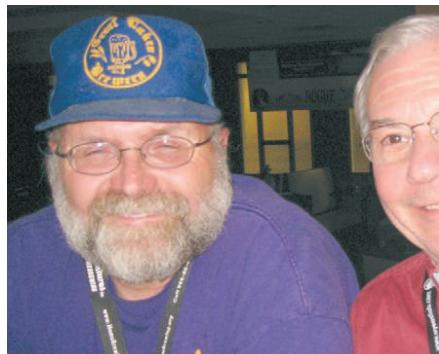


The wild and wooly GNAB, Kent Fletcher.
Right: The lovable Mike O'Brien.

pointing the closest hardware store to get a critical component to save the day. He and a co-pilot even drove the bar and gear to Denver in 2007, a 17-hour drive just to pour beer for the club.

The Ann Arbor Brewers Guild (AABG) has its own lovable Brewgyver in the form of Mike O'Brien, known for his famous pico-Brewing system. With his Leatherman and what can only be described as a parts car in your driveway, Mike can fashion a solution to any vexing homebrew dilemma. It's not that he can't say no, it's that he doesn't want to.

A club member once alerted Mike to a trashed soft-serve ice cream machine, which he promptly picked up and repaired. Now the AABG enjoys New Glarus Belgian Red and vanilla soft-serve at social functions. Mike serves historically-made beer brewed in his homemade historical brewing pot, suspended above a wood fire, through his 12-tap system, and roasts pigs on a cooker created out of a huge propane tank. AABG parties don't happen without him.



Whether adding a gas-powered leaf blower engine to one member's grain mill (more power!) or fashioning a 53-gallon bourbon barrel stand for another, Mike stays true to his Brewgyver nature.

Besides bragging about our own GNABs, the hope is that you'll foster your club's own Brewgyver, or find the one you already have and give him a hug. Despite the gruff exterior, Brewgyvers need love, too.

Chris P. "Crispy" Frey and Drew Beechum are members of the Ann Arbor Brewers Guild and Maltose Falcons, respectively. Both are members of the AHA Governing Committee.



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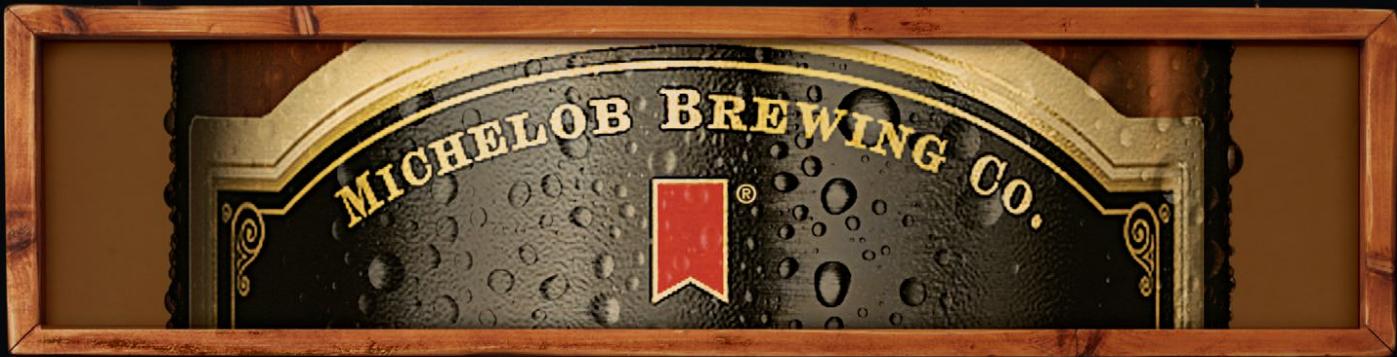
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