

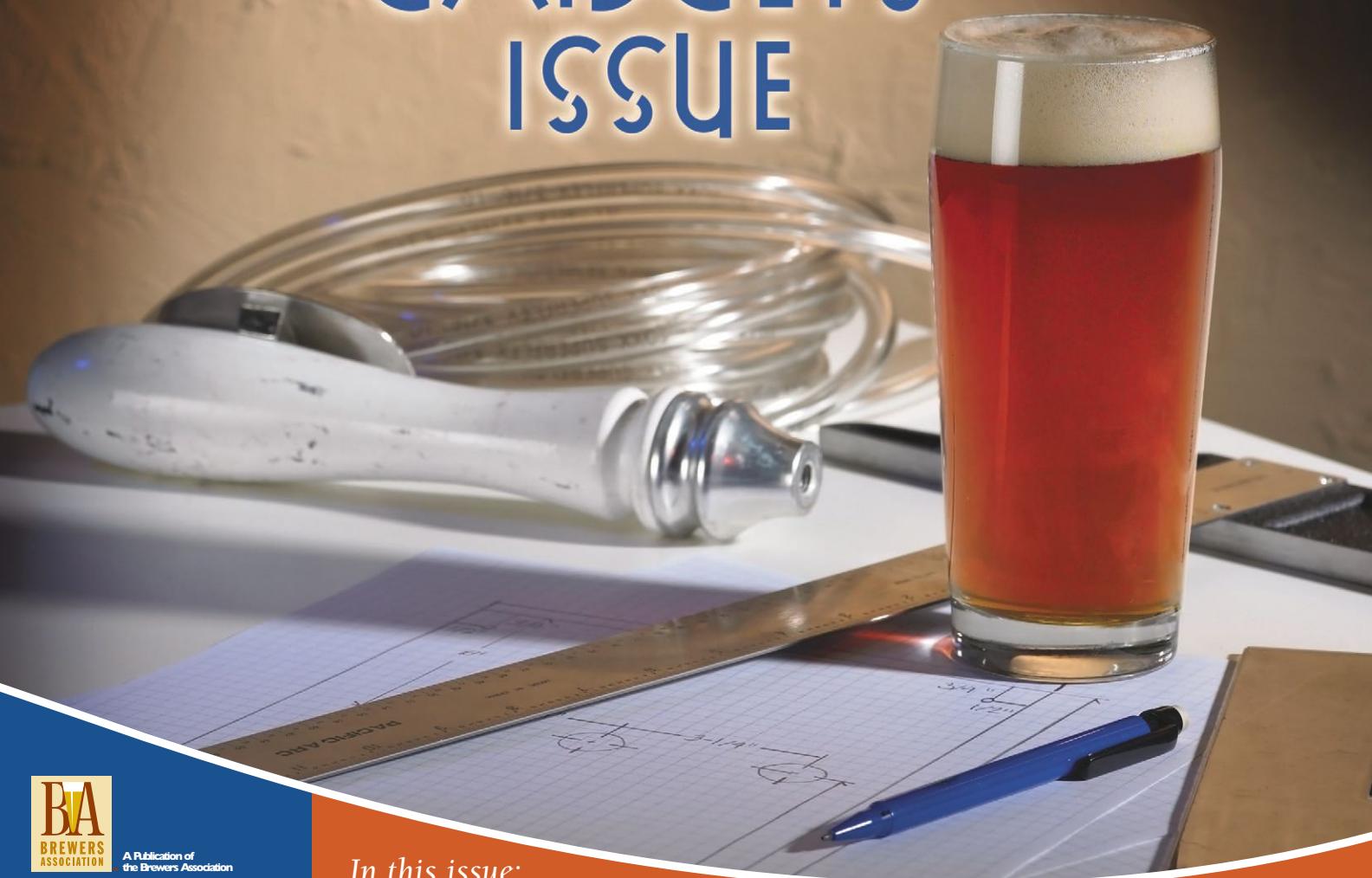
FOR THE HOMEBREWER & BEER LOVER

Volume 31 * No. 1 | January/February 2008

zymurgy®

■ The Journal of the American Homebrewers Association ■

2ND ANNUAL GADGETS ISSUE



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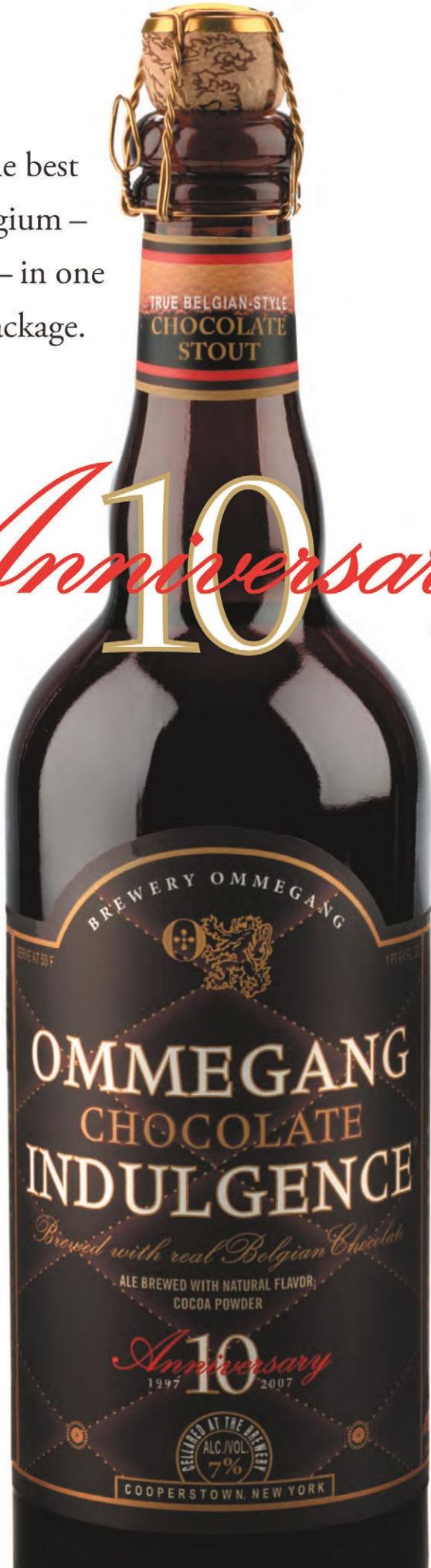
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FOUR  POINTS
BY SHERATON

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Calling All Cicerones

Do you consider yourself a beer expert? Are you ready to become a cicerone? What in the heck is a cicerone, you ask? If you haven't heard this term yet, don't despair. It's a new designation that is creating a buzz in the craft beer world.

Ray Daniels—yes, the Ray Daniels who was formerly the editor of *Zymurgy* and author of *Designing Great Beers*—decided upon the term (pronounced “sis-uh-rohn” with no ending vowel sound) as an alternative for “beer sommelier.” Daniels has launched the Cicerone Certification program, a professional credential for beer sellers and servers. The certification program will include three levels: Certified Beer Server, Certified Cicerone, and Master Cicerone.

The idea of having “sommeliers” for beer is not new. For example, Café d’Alsace in New York City has a designated beer sommelier for its beer menu of more than 100 brews, mostly of German, French and Belgian origin. But Daniels is taking the concept to the next level.

Daniels, who served as Director of Craft Beer Marketing for the Brewers Association after leaving his post at *Zymurgy* and is currently Director of Brewers Publications for the BA, created the idea for the program after he identified what he called a knowledge gap among beer servers.

“People who serve and sell beer don’t have a way to demonstrate their competence with beer,” said Daniels. “Today anyone can call themselves a beer expert or beer sommelier, but there is no objective measure of that person’s knowledge or tasting ability.”

Why “cicerone?” The term is Italian in ori-

gin (from Cicero) and means, according to the Merriam-Webster online dictionary, “a guide who conducts sightseers” and “a mentor or tutor.”

“I chose it in part because it has an existing meaning that ties to what we want a beer expert to be, which is an expert guide for those who are exploring the world of beer,” Daniels explained.

Daniels also believes the word “lends a certain sophistication to the term. While I don’t ever want to see beer drinking become a ‘snob’ thing the way wine did, I also think we have to recognize that beer has a very base identity with many people in the U.S. and we need to dress it up a bit. Ultimately I think cicerone strikes the right balance between classy and crass.”

Courses in the program cover storage, sales and service, beer styles and culture, beer tasting and flavors, ingredients and processes, and pairing beer with food. Daniels reports that initial interest in the program is “very strong. Many people react by saying, ‘It’s about time someone did this.’ My leading indicator of interest in the program is the number of people who sign up to be users of our website. We are approaching 200 registered users after just six weeks of being online [in late October].”

Daniels expected to have the first exam online by early December. If you register at www.cicerone.org, you can see a novice syllabus and take a 10-question sample exam. Then, who knows? Maybe you’ll be well on your way to becoming the first certified cicerone on your block.

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

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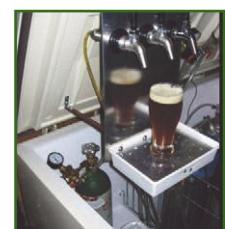
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>> GET THERE!

International Mead Festival

The International Mead Festival, set for February 8-9 in Lakewood, Colo., is the world's largest mead competition and festival. The event includes two public tastings of commercial meads, a private judging of commercial and home-made mead entries, and seminars.

More than 1,300 people flocked to the 2007 festival, which moved to the Sheraton Denver West in Lakewood after outgrowing two Boulder, Colo. locations.

Tickets to the public tasting sessions are \$30 in advance (\$35 at the door) and include a tasting glass, program, entrance to the seminars (limited to 75 people each), and samples of more than 100 commercial meads. This year, a Connoisseur tasting session has been added on Saturday afternoon. For more information go to www.meadfest.com.

January 10-12

Big Beers, Belgians and Barleywines Festival Vail, CO. Phone: 970-524-1092, E-mail: bigbeersfestival@hotmail.com, Web: www.bigbeersfestival.com

January 18-19

Great Alaska Beer & Barley Wine Festival Anchorage, AK. Phone: 907-562-9911, E-mail: showpros@alaska.net, Web: www.auroraproductions.net

January 19

Cabin Fever Schlafly Winter Beer Festival St. Louis, MO. Phone: 314-241-BEER, Web: www.schlafly.com/bottleworks.shtml

January 26

4th Annual Atlanta Cask Ale Tasting Atlanta, GA. Phone: 404-691-ALES, E-mail: owen@classiccitybrew.com, Web:



www.classiccitybrew.com/acat.html

January 26

Beer Summit Winter Jubilee Boston, MA. Phone: 888-945-BEER, E-mail: tcalderara@cox.net, Web: <http://beer-summit.com>

February 2

Bockfest 2008 New Ulm, MN. Phone: 507-354-5528, Web: www.schellsbrewery.com/news_bockfest.php

March 1

Philly Craft Beer Festival Philadelphia, PA. Phone: 631-957-7035, Web: www.phillycraftbeefest.com



BREW NEWS: Malt, Hops Prices on the Rise

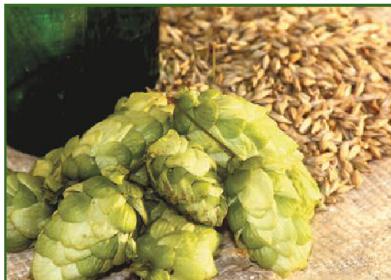
Acreage of hops has been declining since the mid-1990s when supply far exceeded demand. An excess inventory of hops kept prices low for many years, leading hop farmers to shift acreage to more profitable crops.

Over the last few years, world wide beer production has grown, driving up demand for hops. This year, demand for hops exceeded supply and some varieties of hops will no longer be available to homebrewers.

As prices for hops go up, more acreage is being planted. World wide acreage devoted to hops was up by around 5,000 acres in 2007 and will go up even more in 2008. Most hops take at least two years to reach full yield, so we still have a couple of lean years ahead of us.

Like hops, malted barley has experienced a declining supply and a rising demand. The result is an increase in price for malt. There are a variety of factors that are influencing the supply and price of malt including weather, demand for biofuels and malting capacity.

Before you start to panic, there should be plenty of hops and malt available through your local homebrew supply store (there may be some short-term shortages of hops as the 2006 crop is all sold and the 2007 crop is just coming on to the market). The wholesalers that supply local homebrew supply shops contract with hop and malt suppliers to ensure their customers have enough hops and malt to get by. Overall, prices for malt and hops for homebrewers are going to increase, but not enough to keep you from brewing as usual.



GREAT GADGET

WHAT'S NEW FROM TASTEYOURBEER.COM

Beer Tasting and Hop Appreciation Kit

If you don't know your Chinook from your Cascade, your Tettnanger from your Hallertauer, it might be time to pick up a Beer Tasting and Hop Appreciation Kit.

The kit, available from www.tasteyourbeer.com, provides 13 small bottles of hop pellets from the U.S., the U.K., the Czech Republic and Germany, as well as a vial of coffee beans as a "scent refresher." A "hop cheat sheet" is provided inside the box lid with descriptions of each of the hops provided and a list of the styles of beers they are commonly used in. Users can select a beer for tasting, taste the beer, and then smell the hop samples until they find a positive match.

The kit is designed to train all levels of beer enthusiasts how to better taste and appreciate beer. The kit includes a Beer Appreciation Guide loaded with information on beer

tasting and serving, facts about beer, instructions for how to use the hop tasting kit, and much more. Access to online databases is included. The kit is available from www.tasteyourbeer.com for \$49.



THE LIST

9

Homebrew Labels
We'd Like
to See

Here are some of the entries in the 12th annual Music City Brew-Off, held October 6 in Nashville, Tenn. (For more on the competition, see page 52).

1. No Cows Were Harmed
2. Big Fat Stinkin' Drunk British Dude ESB
3. Fat Albert
4. Happy Wife Chocolate Stout
5. He Ain't Hefe He's My Beer
6. Man Chowder Witbier
7. Darth Porter
8. Sigh-zer
9. Big Ass Barleywine



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Reviewed by Ron Hall, Corvallis, Ore.



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.



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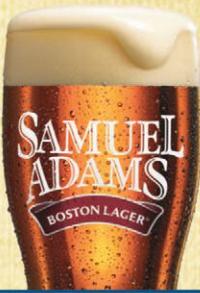


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by Ray Daniels



The Four E's of Michael Jackson

On August 30, the beer world lost its Michael Jackson—the slightly rumpled and professorial Yorkshireman who for several decades fueled the fires of the good beer revolution with his written eloquence and insight.

If you've been around the beer scene for long, you probably know this already. And you probably have some idea of the loss that many in the beer industry feel. I think Tomme Arthur of Port Brewing Company in California put my own feelings quite succinctly when he said simply, "The leader of the band has died."

The "band" in question has been a gathering place for diverse ranks of passionate, creative, flavor-loving folks united by the making and drinking of great beer. I, like many of you, count myself as a devoted journeyman in its ranks.

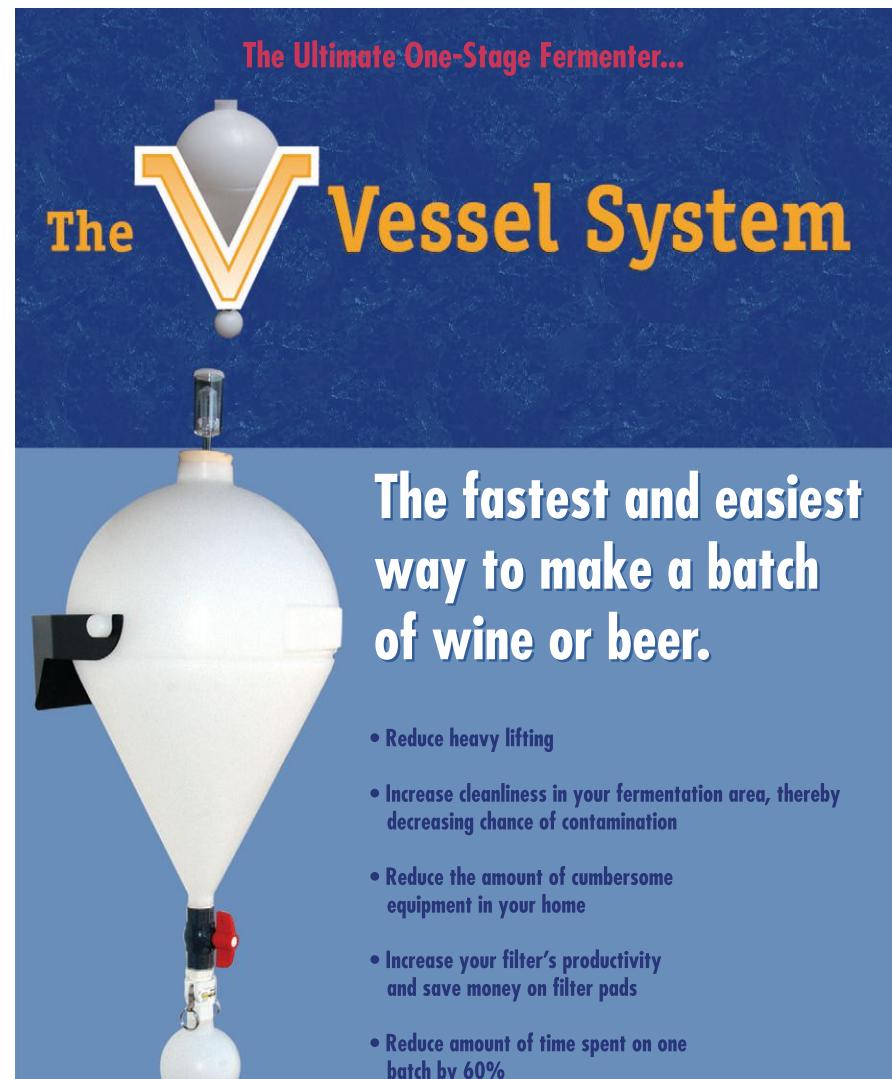
As I write this, a bit more than a month has passed and I've had time to reflect on Michael's contributions. As a leader, Michael lived a life that gave us many great examples to emulate in our own lives—and in our appreciation of beer. In the interests of promoting his beer values among all brewers and beer lovers, I thought I'd present some of them here as four items that all end (rather than begin) with an "e" sound.

Authenticity. Michael's writing shows that he loved authenticity. He would happily spend a full day with a passionate tiny brewer who labored daily with funky homemade equipment in the back of a neglected family barn. And to do so, he'd steal the time from a multinational brewer of money-making beers. The big brewer may have been more "important" to near-sighted editors, run-of-the-mill publicans and import-swilling suits, but to Michael, small brewers seemed to be the epitome of great beer. They lived lives

determined by their beer and how they made it. Thus Michael would dig into their stories, finding how they came to be brewers, how they learned to brew, who influ-

enced them, what ingredients and processes they used, and where these ideas and items had come from. These questions one simply cannot ask of a corporation.

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Learning about breweries was a labor he truly loved and the way he wrote about it made us love those brewers too. Now, as American craft brewers come of age, I hope that we'll never lose the ability to appreciate those brewers who are unarguably small and thus nearly always fascinating.

Diplomacy. We all know that quite a range of flavors can be served up at breweries and in some cases they may not conform with, uh, expected results. Michael knew good beer, but he rarely called out the bad ones he met along the way. If you read him closely, you will find clear descriptions of beers, but rarely does he opine about its suitability for others to drink and you never see him blast a brewer who falls short.

I suspect diplomacy is a trait he adopted early on as an immunization against being shut out by brewers who feared his judgment more than they coveted his attention. As a result, all brewery doors opened to him and indeed, brewers of all stripes offered up their beers for his tasting whenever they could. The lesson: staying positive and being kind in what you say about

people pays great dividends.

Tenacity. I suspect few people realize how much of a salesman Michael was for good beer. While craft beer bloomed, many publications and editors still wore blinders and saw only mass market lagers. Michael badgered them ceaselessly. Indeed, it is the one topic on which I recall him being irritable: thick editors who wouldn't wake up and see the place that beer could have in their publications.

As a result of Michael's pioneering work, beer gets covered today in places that it never has before, from *The New York Times* and the "Today" show to small county weeklies and the flourishing community of blogs and podcasts.

Modesty. The wine world knows its share of egos. The big reviewers like Robert Parker hold people's livelihoods in their hands every time they taste. But beer has been far more modest and I honestly think we owe a great deal of that to Michael. He never held himself out as the perfect palate or even claimed to be what most considered

him to be, namely a beer expert. Instead he proudly clung to the title of journalist. With that self-description he accepted a common station, living a life consistent with modest claims. But despite this modesty, he achieved great things, plowing new ground for beer and for journalism, publishing prolifically and demonstrating to all who cared to notice that this lover of craftsmen was himself an accomplished master of his own craft.

Rather than being prescriptive, Michael chose to focus on being descriptive. Rather than being dismissive, he chose to be inclusive. A man with a needier ego could never have gone this route. But the result is most likely Michael's greatest legacy. During his life, he produced a richly detailed description of the very fabric of beer during this fertile time. I believe that people will still be reading Michael Jackson's words about beer many generations from now. When today's giants turn to dusty memories, Michael Jackson will endure as the most important name for those interested in beers of the late 20th and early 21st centuries.

Drink Like Mike

For Michael, as for so many in the home- and craft brew worlds, beer wasn't a vehicle toward some higher goal. Beer itself was the journey; its brewers and lovers his fellow travelers. Michael never retired from the journey and I'd like to think it still hasn't ended. Every day the spirit of Michael embodied in beer drinkers the world over still pokes into modest breweries looking for the owner/brewer and his or her story, and of course a taste of the beers.

Next time you visit a new brewery or taste a new beer, I hope you'll explore with the excitement of discovery and that you will taste with an open palate and an open mind. When you tell others what you found, let the spirit of Michael be with you as you relate the story of a hard-working brewer and his or her life.

Ray Daniels is author of *Designing Great Beers* and director of Brewers Publications for the Brewers Association. He recently founded the Cicerone Certification Program for beer servers. For more on Michael Jackson's writings, go to www.beerhunter.com.



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by Professor Surfeit



Converting to All-Grain

Dear Professor,

After more than eight years of extract brewing, I finally took the plunge into all-grain, and I think I am now officially addicted.

However, while making my first batch of all-grain, I started reminiscing about all of the fine extract beers I've made, and how much better they might be if I made them as all-grain. This leads me to my question: how would I go about converting my extract recipes to all-grain? Granted, most homebrew shops sell both extract and all-grain versions of their recipe kits, but there are many recipes I've concocted on my own that I would love to do all-grain. I just don't know how to achieve the same gravity, color, etc.

Is there an easy way to make this conversion?

Thanks for the help,
Ron Ferraro
Purcellville, Va.

Dear Ron,

The simplest way is to get a homebrew recipe software like Pro Mash. One approach is to plug in your extract recipe (light malt, amber malt, dark malt extract, wheat malt extract, etc.) which may also include specialty grains such as crystal malt, roasted malts, etc. Also plug in your hop amounts and time of boil. Be sure to enter the right volume of wort you actually boiled. After entering this data you will know what color, bittering value and original gravity you theoretically get for your recipe.

Then begin creating your all-grain recipe by entering data to achieve the same statistical results. If you were using light malt extract, you will substitute pale malts such as pale malt, pilsener malt, etc. If you used amber or

dark malt extracts you'll find that you will need to use pale malts plus some darker malts to achieve your desired ends. Knowing what goes into a beer style formulation helps, so you'll find it rewarding to read up on all-grain recipes for certain styles of beer. Then you can decide what color crystal malt to use, and what kinds of roasted malts to add as well. In the end your color, bittering and original gravity for the all-grain recipe should match the extract recipe.

One important difference between most extract recipe procedures and all-grain procedures is that with extract brewing one often boils a concentrated wort of say 2.5 to 3 gallons for an end batch of 5 or 6 gallons. With

all grain brewing you are boiling the full wort, perhaps starting out at 5.5 or 6.5 gallons, which will reduce to 5 or 6 gallons. What's important to know is that in a concentrated extract wort boil you end up using more hops than you would if you were engaging in a full wort boil. This is not so critical with flavor and aroma enhancing hops at the end of the boil, but very critical for getting the right bittering values with long boils of bittering hops.

Regarding the special characters of specialty malt, you'll have to carefully read about the specs and qualities of the various grains in order to achieve the beer flavors and aromas you are looking for. That comes with knowledge and experience.

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	Mudshark Brewing Co. Lake Havasu City	Breckenridge Brewery & Pub Denver	Cambridge House Brew Pub Granby	INDIANA
	Old Chicago Chandler, Tuscon	Boulder Beer Co. Boulder	Hops Grillhouse and Brewery Manchester, Newington	Badaboomz Ale House and Grill Indianapolis
	Rock Bottom Restaurant & Brewery Glendale, Phoenix (2), Scottsdale	Boneyard Brewery Fruita	Willimantic Brewing Co./ Main Street Café Willimantic	Power House Brewing Co.'s Columbus Bar Columbus
ARKANSAS	Boscos Little Rock Brewing Co. Little Rock	Dillon Dam Brewery Dillon	DELAWARE	Rock Bottom Restaurant & Brewery Indianapolis (2)
CALIFORNIA	21st Amendment Brewery Café San Francisco	Dry Dock Brewing Co. Aurora	Dogfish Head Brewings & Eats Rehoboth Beach	Upland Brewing Co. Bloomington
	American River Sports Bar & Grille Folsom	Flying Dog Brewery Denver	Dogfish Head Craft Brewery Milton	IOWA
	Anderson Valley Brewing Co. Boonville	Glenwood Canyon Brewing Co. Glenwood Springs	Iron Hill Brewery and Restaurant Newark, Wilmington	Court Avenue Brewing Co. Des Moines
	BJ's Pizza & Grill Huntington Beach, La Jolla, Laguna Beach, Long Beach, Los Angeles, Newport Beach	Gordon Biersch Brewery Restaurant Broomfield	Stewart's Brewing Co. Bear	Granite City Food and Brewery Cedar Rapids, Clive, Davenport
	BJ's Restaurant & Brewery Brea, Laguna Hills, Oxnard, Roseville, West Covina, Woodland Hills	Great Divide Brewing Co. Denver	FLORIDA	Old Chicago Bettendorf
	BJ's Restaurant & Brewhouse Arcadia, Burbank, Cerritos, Corona, Cupertino, Elk Grove, Folsom, Fresno, Huntington Beach, Irvine, La Mesa, Moreno Valley, Palmdale, Palms Crossing, Rancho Cucamonga, Sacramento, San Bernardino, San Bruno, San Jose, San Mateo, Thousand Oaks, Vacaville, Valencia	Great Northern Denver	A1A Ale Works St. Augustine	Raccoon River Brewing Co. Des Moines
	E.J. Phair Brewing Co. & Alehouse Concord	Hops Grillhouse and Brewery Denver, Golden, Littleton, Northglenn	Big River Grille & Brewing Works Lake Buena Vista	Rock Bottom Restaurant & Brewery Des Moines
	Firestone Walker Brewing Co. Paso Robles	Left Hand Brewing Co. Longmont	BJs Restaurant & Brewhouse Citrus Park, Pinella Park	KANSAS
	Firestone Walker Taproom Restauraunt Buellton	New Belgium Brewing Co. Fort Collins	Gordon Biersch Brewery Restaurant Miami	Goebel Liquor (Rob's Other World) Wichita
	Gordon Biersch Brewery Restaurant Burbank, Palo Alto, Pasadena, San Diego, San Francisco, San Jose	Odell Brewing Co. Fort Collins	Hops Grillhouse and Brewery Boynton Beach, Bradenton, Fort Myers, Gainesville, Miami, Ocala, Palm Harbor, Pembroke Pines, Pompano Beach, Sanford, West Palm Beach	Granite City Food and Brewery Kansas City, Olathe, Wichita (East), Wichita (West)
	Huntington Beach Beer Co. Huntington Beach	Old Chicago Aurora (2), Boulder, Broomfield, Colorado Springs (4), Denver (3), Fort Collins (2), Grand Junction, Greeley, Lakewood, Littleton, Longmont, Silverthorne, Superior, Thornton, Westminster, Wheatridge	Orlando Brewing Partners, Inc. Orlando	Old Chicago Lawrence, Lenexa, Manhattan, Olathe, Overland Park, Topeka, Wichita (3)
	Iron Springs Pub & Brewery Fairfax	Oskar Blues Grill & Brewery Lyons	Ragtime Tavern Seafood & Grill Atlantic Beach	LOUISIANA
	O'Brien's Pub San Diego	Pagosa Brewing Co. Pagosa Springs	Seven Bridges Grille & Brewery Jacksonville	Gordon Biersch Brewery Restaurant New Orleans
	Rock Bottom Restaurant & Brewery Campbell, La Jolla, Long Beach, San Diego	Palisade Brewery Palisade	GEORGIA	MAINE
	Rogue Ales Public House San Francisco	Phantom Canyon Brewing Co. Colorado Springs	Gordon Biersch Brewery Restaurant Atlanta	Sebago Brewing Co. Gorham, Portland, South Portland
	Russian River Brewing Co. Santa Rosa	Pumphouse Brewery & Restaurant Longmont	Moon River Brewing Co. Savannah	MARYLAND
	Santa Barbara Brewing Co. Santa Barbara	Redfish New Orleans Brewhouse Boulder	Rock Bottom Restaurant & Brewery Atlanta	Dogfish Head Alehouse Gaithersburg
	Schooners Grille and Brewery Antioch	Redstone Meadery Boulder	HAWAII	Hops Grillhouse and Brewery Owings Mills
		Rock Bottom Restaurant & Brewery Colorado Springs, Denver, Englewood, Westminster	Gordon Biersch Brewery Restaurant Honolulu	Rock Bottom Restaurant & Brewery Bethesda
		Rockyard Brewing Co. Castle Rock	Kona Brewing Co. Kailua-Kona	MASSACHUSETTS
		Rosie's Brewpub Leadville	Maui Brewing Co. Lohaina-Maui	Boston Beer Co. Boston
		San Luis Valley Brewing Co. Alamosa	IDAHO	Cambridge Brewing Co. Cambridge
			Old Chicago Boise (2)	Rock Bottom Restaurant & Brewery Boston, Braintree
			ILLINOIS	MICHIGAN
			Brass Restaurant & Brewery South Barrington	Arbor Brewing Co. Ann Arbor
			Elmwood Brewing Co. Elmwood	Big Buck Brewery & Steak House Auburn Hills, Gaylord
			Flossmoor Station Brewing Co. Flossmoor	Hereford & Hops Steakhouse & Brewpub Escanaba

Saugatuck Brewing Co. Saugatuck	Chama River Brewing Co. Albuquerque	OKLAHOMA BJ's Restaurant & Brewhouse Norman, Oklahoma City	TEXAS BJ's Restaurant & Brewhouse Addison, Clear Lake, East Plano, El Paso, Lewisville, McAllen, South Arlington, Sugar Land, Webster, Willowbrook
MINNESOTA Granite City Food and Brewery Eagan, Maple Grove, Roseville, St. Cloud, St. Louis Park	Il Vicino Brewing Co. Albuquerque	OREGON BJ's Pizza & Grill Eugene	Blue Star Brewing Co. San Antonio
Old Chicago Apple Valley, Blaine, Duluth, Eagan, Eden Prairie, Minneapolis (2), Minnetonka, Plymouth, Roseville	Brooklyn Brewery Brooklyn	BJ's Restaurant & Brewery Portland (2)	Uncle Billy's Brew & Que Austin
Rock Bottom Restaurant & Brewery Minneapolis	CH Evans Brewing Co. at the Albany Pump Station Albany	Deschutes Brewery & Public House Bend	UTAH Bohemian Brewery & Grill Salt Lake City
MISSOURI 75th Street Brewery Kansas City	Crooked Rooster Brewpub Watkins Glenn	Eugene City Brewery Eugene	Moab Brewery Moab
Granite City Food and Brewery Kansas City (Zona Rosa)	Elliotville Brewing Co. Elliotville	House of Spirits (Rogue Ales) Newport	Squatters Pub Brewery Salt Lake City, Salt Lake Airport
Old Chicago Columbia	Great Adirondack Brewing Co. Lake Placid	Laurelwood Public House & Brewery Portland	Uinta Brewing Co. Salt Lake City
MONTANA Madison River Brewing Co. Belgrade	Lake Placid Craft Brewing Co. Plattsburgh	Old Chicago Beaverton, Gresham, Portland (2)	VERMONT Rock Art Brewery Morrisville
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NEBRASKA Granite City Food and Brewery Lincoln, Omaha	Matt Brewing Co. Utica	Rock Bottom Restaurant & Brewery Portland	Hops Grillhouse & Brewery Alexandria, Richmond
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NEVADA BJs Restaurant & Brewery Reno	Wildflower Café Watkins Glenn	The Brewerie at Union Station Erie	Hereford & Hops Steakhouse & Brewpub Cranberry Township
BJ's Restaurant & Brewhouse Las Vegas	NORTH CAROLINA Barleys Taproom Asheville	Iron Hill Brewery & Restaurant Media, North Whales, West Chester	Iron Hill Brewery & Restaurant Media, North Whales, West Chester
Chicago Brewing Co. Las Vegas	Hops Grillhouse & Brewery Matthews	Rock Bottom Restaurant & Brewery King of Prussia, Pittsburgh	Rock Bottom Restaurant & Brewery King of Prussia, Pittsburgh
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I hope your conversion is a good one,
The Professor, Hb.D.

Ice is Not Nice

Dear Professor,

I am new to homebrewing and have a copy of the third edition of Charlie Papazian's book, *The Complete Joy of Homebrewing*. In Appendix 8, "Troubleshooting," under "Solving the Problem," number 17 says not to use ice to cool wort. I recently watched an episode of "Good Eats" on the Food Network where Alton Brown, the host, featured homebrewing and dumped a bag of ice into his primary fermenter (a plastic bucket) to get his wort cooled quickly. What is the prob-

lem with using ice in the fermenter to cool wort? Thank you for your time.

Sincerely,
Jason Glenn

Jason,

I suppose Mr. Brown has had relative success with using ice directly into his wort, but I would never advise it. Why? There is so much uncertainty with regards to the origin of the ice. Ice is made from water. What's in the water? Ice picks up smells from its surroundings. Do you want your beer smelling and tasting like that frozen fish or basil pesto you bagged in the freezer? Ice can be contaminated with bacteria that linger in

refrigerators/freezers. Fridges are loaded with bacteria and freezing them only puts them to temporary sleep.

That's the gist of reasons not to use ice. I suppose sometimes you can get lucky and dump a bag of ice into the wort, but it is not a long-term formula for consistent results.

No ice in my brew,
The Professor, Hb.D.

Hey homebrewers! If you have a brewing-related question for Professor Surfeit, send it to "Dear Professor," PO Box 1679, Boulder CO 80306-1679; fax 303-447-2825; or e-mail professor@brewersassociation.org.





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by Amahl Turczyn Scheppach

Crafting Dark Lagers

The three dark lager subcategories seem to represent alternate versions of light lager styles, and are distinguished from each other much like their light counterparts are. For example, the first subcategory, dark American lager, is a sort of catch-all subcategory for generally low-alcohol, low flavor beers that just happen to have a dark color to them. Like modern premium American lagers, they are defined more by what they aren't: little to no hop character, little to no malt character, medium-low to no roast or caramel aroma or flavor, no diacetyl, but lots of carbonation and perhaps a little fruitiness.

Adjuncts like corn and rice along with six-row barley may be used, and coloring agents may be added in lieu of actual dark malts. Original gravity is 1.044 to 1.056, and final gravity is 1.008 to 1.012 with 8-20 IBUs.

Munich dunkel gets much more specific, as the name would suggest, and fortunately demands a bit more attention to beer character. Like its counterpart Munich Helles, malt plays a prominent role here, and a well-brewed example may use up to 100-percent Munich malt plus decoction mashing to achieve that end. Pils malt can make up part of the grain bill as well. Bready aromas and flavors dominate, with other malt-related complexities possible, like toffee, caramel, chocolate, nuts and toast. Again like Helles, there can be quite a bit of malt sweetness present, but the beer should always be balanced enough for easy drinking. Small amounts of crystal

malt may be used in conjunction with Munich malt, but encouraging melanoidin production is the truest path to a good Munich dunkel.

Chocolate or Carafa malts can also be used in slight amounts, for color only, not flavor. A Munich dunkel should fall somewhere between a schwarzbiere (though not as roasty) and a bock (though not as intensely malty). A bit of noble hop character may be present in the aroma and flavor. Moderately carbonate water helps promote malt flavors. There should be light to no alcohol warmth. Original gravity is 1.048 to 1.056, and final gravity is 1.010 to 1.016 with 18-28 IBUs.

American Dark Lager

Based on "Pizza Boy Dark" from *Brewing Classic Styles* by Jamil Zainasheff and John Palmer



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

2 cans	Coopers Light Malt Extract
1.0 lb	(0.45 kg) Rice Syrup
0.5 lb	(0.23 kg) Carafa Special II (430° L)
1.33 oz	(38 g) Tettnang hops, 4% alpha acid (60 min)
	Wyeast 2007 Pilsen Lager Yeast or White Labs WLP840 American Lager Yeast
	Coopers Carbonation Drops for bottling

Directions

Steep grains in 2 gallons (7.6 L) of cool water, heat to 170° F (77° C), strain and sparge with 2/3 gallon (2.5 L) hot water. Stir in malt extract and rice syrup, then bring to a boil. Add hops and boil for 60 minutes. Pour into fermenter with enough cold water to make 5.5 gallons (21 L). Aerate and pitch yeast (use four packages of liquid yeast or a yeast starter) when temperature drops to 50° F (10° C). Ferment at 50° F (10° C) for two weeks or until fermentation is complete. Lager for at least four weeks at 30° F (-1° C). Prime with Coopers carbonation drops at bottling.

Original Specific Gravity: 1.052

Final Specific Gravity: 1.010

IBU: 12

ABV: 5.5%

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Schwarzbier could be described as a black Pilsner beer, though it is generally never darker than very deep brown in color. Its emphasis is therefore more focused on balanced, smooth roasted grain flavors than rich malt character—excessive roastiness, with bitter or astringent roast grain flavors as one would find in porter or stout, is not in keeping with the style. The use of lager yeast helps promote smoothness in aroma, flavor and finish. Light to moderate noble hop character is allowed, but dark grains should play a significant role in leaving an impression of dryness. Again, German Munich and Pilsner malts are the base malts used, with lesser amounts of Carafa for color and flavor. Original gravity is 1.046 to 1.052, and final gravity is 1.010 to 1.016 with 22-32 IBUs.

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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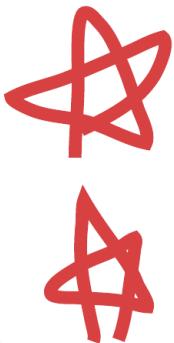
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10 Homebrew Gadgets and Tricks

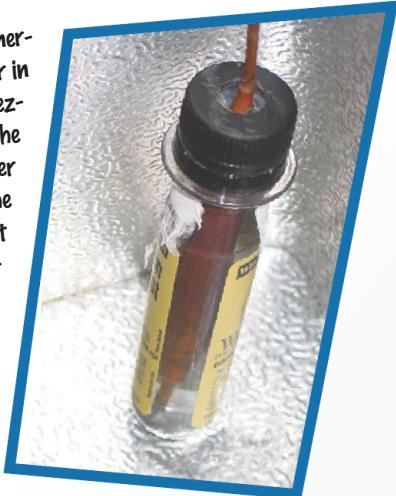


By Zymurgy readers

1 Chest Freezer Temp Controller

I have a chest freezer with a temp controller for my kegs. You can save energy and wear on the freezer motor by submerging the temp controller sensor in water. The water changes temperature more slowly than the air in the freezer and more closely approximates the temperature of the beer in the kegs. Fewer changes mean the freezer runs less and saves you on the power bill. I started with an open bucket, but I had a lot of condensation in the freezer that pooled up at the bottom. I tried covering it with foil, but that didn't help. The key was to reduce the amount of total water in the freezer and also reduce the surface area to keep it from evaporating and condensing on the freezer walls.

Take a used White Labs yeast vial and drill a hole in the top. The drill bit needs to be fairly large, but depends on your temperature probe size. Before you drill the hole, take out the thin plastic piece that fits inside the screw top of the vial, and save it for later. Take the plastic piece and cut a small X in it, right in the middle, and stick it back inside the screw top. Fill the vial about 3/4 full of water and attach the screw cap. Now you just insert the temperature probe through the screw cap and the plastic "X". The vial is essentially sealed at this point (I wouldn't hold it upside down, but it's pretty contained). You can now get the benefits of measuring water temperature in your fridge/freezer without all the condensation.



Matt Fischer
Fort Collins, Colo.

2. Lazy Susan for Carboy

I've seen the question come up every so often about agitating during primary fermentation. The common response is that the risk of exposure is not worth the gain. Putting the carboy on a Lazy Susan and periodically spinning it keeps yeast suspended. No exposure, no muscling the carboy, and the trub and yeast cake don't get hard (primary and secondary), making for ease of cleaning. Five dollars at your local Woodcraft store gets the round, metal 9" 750# Lazy Susan that will handle even the highest gravity brew.

Steve Winter
Merritt Island, Fla.

3.+4. Sparge Ring and CIP Ring

I have made what I call a sparge ring. It is a circumferential ring that fits in the top of my mash tun. I have drilled holes along the ID and top of the tube to allow water to be sprinkled on top of the grain for doughing in and sparging. During the dough-in this allows me to constantly stir, thus avoiding unwetted clumps. The ends are capped so that if I wanted to circulate the mash I could remove the caps and clean the husks, etc., from the ends. The valve allows me to adjust the flow. The location of the holes provides an even sparge of the mash surface area.

Using this concept I also made a clean in place (CIP) ring. This ring is fitted into the top of my fermenter. I can continuously run cleaner or sanitizer as a clean-in-place operation.

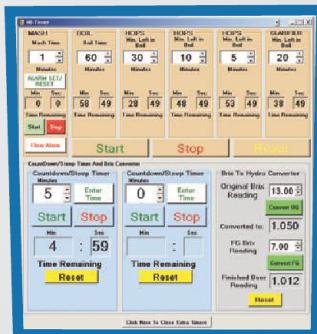
Lance Harbison
Pittsburgh, Pa.



5. Homebrew Timer

Mine is not a gadget to use to make beer, but rather a gadget that keeps track of time while making beer.

I made a Home Brew Timer that runs on my laptop. It has a Timer for Mash Time, Boil Time, Hop Additions, Clarifier Addition and 2 Extra Steep Timers, and a Refractometer to Hydro converter. Once you set the Boil Time you can set the Hop Addition countdown timers. The timer will sound when it's time to add your next hops. It can be downloaded at my Web site for free: www.beerbelliesbrew.com/Downloads.html.



Jon Sheldon
Cocoa, Fla.

6. Sparging with Pizza Pan

I use one of those pizza pans with the holes in it for all-grain brewing. I run my sparge water through it to break up the stream so the water drips on the grains and doesn't disturb the grain bed. Low-tech but effective.

Dan Rabin
Boulder, Colo.

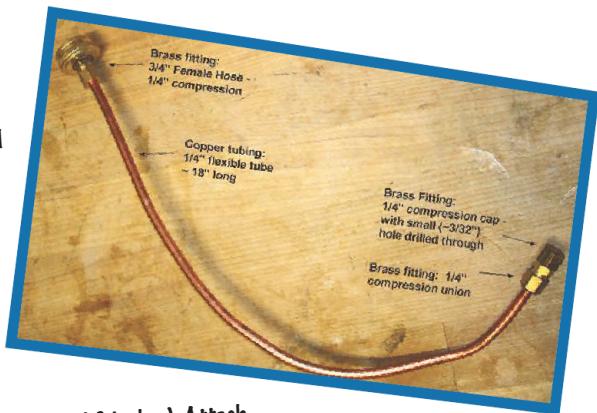


7

Oak Barrel Pressure Washer

I needed a pressure washer to clean the inside of an oak barrel, so I whipped up a simple one. This'll work really well for the insides of carboys too!

- I had some 1/4" flexible copper tube on hand and bought a few fittings:
- 3/4" female hose to 1/4" copper compression fitting
- 1/4" copper compression coupling
- 1/4" copper compression cap



Cut the copper tubing to whatever convenient length you want (mine's about 18 inches). Attach the hose adapter and the compression coupling to either end. Drill a small hole in the compression cap. Attach the compression cap to the end of the compression coupling. Attach the hose end to a hose. Insert into a vessel, turn on the water and squirt away. I put a little bend in the copper tubing close to the business end of the pressure washer so that I can get around corners, etc.

Don Blake
Erie, Colo.

8.

Brew Spoon Markings

I have but one "gadget" that, though simple, has proven useful and may have escaped the imagination of many. Rather than measuring the water poured in the brew kettle each time, I made marks on the handle of my brew spoon (aka stirring thing) in half-gallon increments. Now I just let the water run till it reaches the desired level on my spoon.

Matt Tepe
Louisville, Colo.

9.

Soda Bottles for Fermentation

Here is a trick to monitor bottle fermentation. Bottle one bottle in a clean PET (plastic) soda bottle and squeeze it so there is no head space, then screw on the cap. Then go ahead and fill the rest of your bottles as normal. Then watch as the plastic bottle first pops out to normal, then gets harder and harder as the beer carbonates. When it doesn't get any harder (squeeze it to test), your beer is carbonated. It shouldn't get anywhere near as hard as a soda bottle—soda is carbonated much higher than beer.

Jeff Renner
Ann Arbor, Mich.



10.

Heated Knife as Brew Paddle

As a beekeeper, I always have an electric heated knife around (see the 3-Prong Electric Heated Knife at www.dadant.com). I find it works pretty well as a kind of heated brew paddle for my Gott 10-gallon converted mash tun. It doesn't produce as much heat as a dedicated heat stick, but you can raise mash temps pretty evenly by stirring with this thing, and it's insulated and grounded, and has a temp control knob.

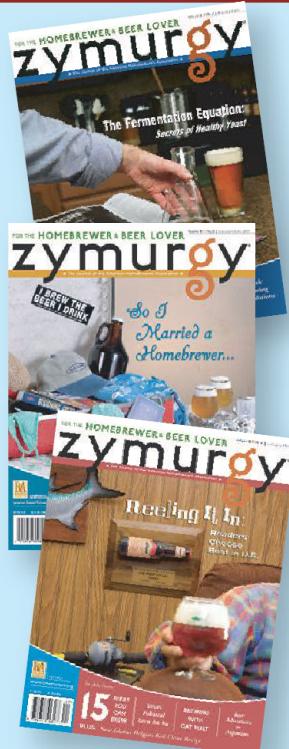
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Lafayette, Colo.

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heatsticks

put the heat where you need it

A heatstick can be a very useful addition to a brewer's equipment. It is basically a heating element for an electric hot water heater mounted on a wand. Just one heatstick can be used to maintain the temperature of a mash or hot liquor tun (HLT). It can also heat the wort as it collects in the boil pot. For those who brew on a kitchen stove, it can significantly reduce the time it takes to bring the wort to a boil. Three heatsticks can bring 5 gallons of water from tap temperatures to a full boil in less than 20 minutes.

Figure 1 shows three different versions of heatsticks. These particular heatsticks have been used for more than 40 brew sessions. Each heatstick costs about \$25 to make and takes less than two hours to build. In addition, they are very efficient because all of the heat output is transferred directly into the liquid.

I have records of my watt-hour meter readings over 36 brew sessions. I averaged 12.4 kilowatt hours per brew and that includes any other electricity used in my house while brewing. At \$0.075 per kilowatt hour, that is less than \$1 for energy per brew session, and these are full mash sessions. Brewing with heatsticks has made my entire brewing process simpler, easier and more economical.

How I Use Heatsticks

When I set up for the mash, I fill my mash tun with the quantity of water I need for dough in and put all three heatsticks in the mash tun. When the water reaches my dough in temperature, I remove the heatsticks and add the grain. Then, if the temperature drops below my desired

mash temperature, I use a single heatstick to raise the temperature. I always keep it moving in the grain to get an even temperature distribution and keep the grain from burning onto the element.

While mashing, if I am doing a step mash and intend to raise the temperature by infusion, I put two or three heatsticks in my HLT to bring that water up to the infusion temperature. If I am doing a step mash and want to raise the temperature directly, I put all three heatsticks in the mash and stir until the new temperature is achieved.

When it is time to mash out, I put all three heatsticks in the mash tun and keep stirring until the mash out temperature is reached.

Then I start to sparge into my boil pot. When I have accumulated 1 to 2 gallons of wort, I drop a heatstick into the boil pot. By the time I have finished the sparge, my wort is almost boiling.

At that point I put all three heatsticks into the boil pot and bring it to a boil. Once the boil starts, I can maintain a very serious boil with two heatsticks. I hold the boil under control by keeping one heatstick on continuously and cycling the second one on and off using a controller described later.

Heatstick Parts List

Figure 2 shows the components and materials needed for a heatstick, including:



Figure 1 - Well Used Heatsticks



Figure 2 - Heatstick Components



Figure 3 - Heating Element
Showing Screw Hole for Ground

by pete calinski



Figure 4 - Wired Heating Element



Figure 5 - RTV Seal for Front



Figure 6 - RTV Seal at Rear



Figure 7 - Completed Heatstick

1. 120 volt 1,500 watt screw-in hot water heater element including a washer that is not used.
2. 1-1/5 inch ID sink drain elbow, 15 inches long. It includes the nut and washer. The washer is not used. (A straight pipe can also be used as shown in Figure 1.)
3. 6 inch long, 1-1/2 ID plastic extension tube. It includes the plastic ring and plastic nut.
4. 1-1/4 inch PVC cap (threaded).
5. 6 feet (or so) of #14 three wire AC power cable. (I had #12 available so I used that.)
6. Three wire AC plug.
7. DAP #8614 RTV silicone sealant.
8. #6-32 brass screw (not shown)

The UPC for the RTV is 70798-08641. I like this particular RTV because it is specified to be food grade. Originally it was also rated to 400° F but that specification no longer appears on the label for whatever reason. It still seems to hold up well at boiling temperatures.

How to Make a Heatstick

First, read the sidebar regarding safety precautions before constructing a heatstick! This is very important.

Start by drilling a hole in the PVC cap that is large enough to accept the power cable.

Then feed the cable through the hole in the cap, down the extension tube, through the plastic ring and plastic nut. Then thread the power cable through the drain elbow.

With the wire in place, slide the drain pipe into the extension tube and use the plastic nut to force the plastic ring into the extension tube to form a solid seal. Then slide the cap onto the extension tube. The cap is threaded but the threads are not used. The cap is just a force fit on the extension tube.

The next step is to prepare a way to attach the ground (green) wire to the heatstick. I prefer to drill and tap a hole in the heating element for the brass screw. Other alternatives are to crimp the ground wire with the metal nut or mount a screw in the pipe itself. I started using a screw in the element during a previous implementation of the heatstick and chose to stick with that method.

Figure 3 shows the heating element after the hole is drilled with a #36 or 7/64" bit. Then the hole is tapped with a #6-32 tap.

Attach the three wires to the element. The green wire connects to the brass screw. The black and white wires are connected to the two element terminals. The two terminals are identical so the black and white wires can be connected to either terminal.

Caution!

This is serious. Making and using a heatstick requires some safety precautions and common sense. You will be working with home electrical power, at least 120 volts, and around liquids, which increase the chance of you becoming a conductor. And I don't mean one that works on a train.

Do not undertake this project unless you know what you are doing, or can enlist the help of someone who does. Heatsticks are not difficult to make, but mistakes could mean a serious shock or even death.

For safety's sake:

- Always plug the heatstick into a grounded outlet.
- Always, always use a Ground Fault Interrupter (GFI) with the heatstick. They cost only a few dollars and offer a great deal of protection. Even though these instructions specify that the heatstick be grounded, sometimes that connection can fail inside the heatstick, inside the outlet, at the circuit breaker box, between the breaker box and the ground.
- Never apply power to a heatstick unless it is submerged in liquid. If you do, in a few seconds it will be red hot and a second or two later it will be toast and the sparks will fly.
- Make sure your house wiring and circuit breaker are rated for the current draw of the heatstick(s) you are using.

Figure 4 shows the wired element.

Then lay a bead of RTV around the joint where the element contacts the pipe, and screw on the metal nut. Figure 5 shows how the RTV seals the front of the heatstick. Also put a bead of RTV around the back of the nut to seal that joint as shown in Figure 6.

The completed heatstick is shown in Figure 7.

As I mentioned, the heatsticks shown in Figure 1 have been used to brew more than 40 times. They are a bit worse for wear. I have also modified them because I brew in plastic buckets. I found that if the element comes in contact with the bucket for any period of time, it will melt a hole in the bucket—not a nice thing to happen in the middle of a brew session!

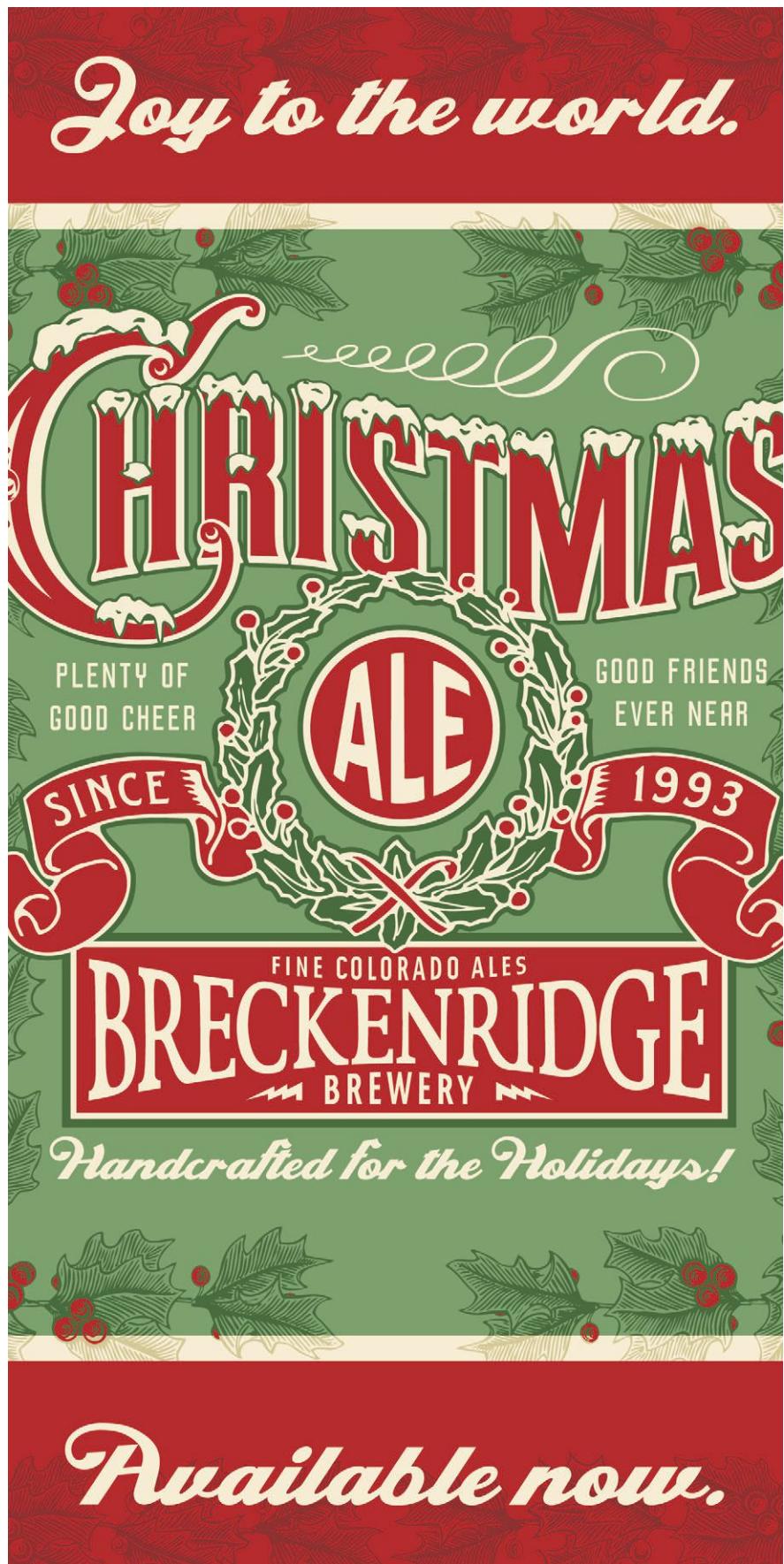
To avoid that problem I use a wooden wedge to separate the two sections of the element. That makes them a little shorter and less likely to contact the bucket. I also put a little dab of RTV on the tip of the element, just in case. The RTV is visible on the dark element.

Heat Control

Figure 8 shows one of the three controllers used with the heatsticks. This one includes a temperature control—the knob in the center. The others have just simple light switches. Each controller is supplied from my circuit breaker box by a separate 20 amp circuit breaker. I could have used a 15 amp breaker for my heatsticks but I felt I may want to power other things while brewing. (See the sidebar on page 26 for more information).

Referring to the figure, the outlet pair on the left is always on. The GFI on the right is controlled by the knob setting and the yellow indicator light is on when power is being supplied to the GFI. The heatstick is plugged into the GFI. The other outlets can be used for other low power devices like lights or power adapters.

Figure 9 shows the wiring of the heat controller. The common duplex outlet is on the left and the GFI (gray box) is on the right. The burner controller is the black box in the center. I used four of its termi-



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nals, L1, L2, H1 and H2. The incoming AC black and white wires are attached to the duplex outlet at the top. A second set of wires connects the spare terminals on the duplex outlet to the L1 (black wire) and L2 (brown wire) of the controller. The H1 output of the controller is connected to the GFI Black Line terminal and the H2 output of the controller is connected to the GFI White Line terminal. The yellow indicator light is connected across the Load terminals of the GFI. That way, if the GFI trips, the light will go out to indicate the tripped condition.

The temperature controller is a controller normally used to control the temperature of a kitchen range surface burner. It controls the heat by cycling on and off. Cycling is not controlled by the temperature of the surface burner (or in this case, the heatstick); it is controlled by an internal heater. When the controller is supplying power to the GFI, it is also heating its internal heater. The position of the knob determines how hot the internal heater must become before the controller stops supplying power to the GFI. Because the controller doesn't know the actual temperature, it takes a little trial and error to



Figure 8 - Controller



Figure 9 - Controller Wiring

get the controller set correctly. After that, the rest of the boil is simple.

Pete Calinski lives near Buffalo, N.Y. and has been homebrewing since 1995. He has four all-grain recipes he

keeps "adjusting": an American pale ale, a Belgian wit, a Bohemian Pilsner and an American barleywine. He enjoys developing gadgets for homebrewing and other things around the home.



Watts, Volts, Current, Wire Sizes and GFIs

Three things that have to be determined are the gauge of the wire to use, the rating of the Ground Fault Interrupter (GFI) and the rating of the circuit breaker. All three are determined by the current draw of the heating element. That current draw (in amps) is determined by the resistance of the heating element (in ohms) and the applied voltage (in volts).

Most house power in the U.S. is rated at a nominal 120 volts; however, sometimes it is referred to as 110 volts. This is a holdover from the "old days" when the power companies couldn't regulate their voltage as well as they can now. Even so, sometimes the voltage at an outlet can vary somewhat. For example, if your neighbor decides to run his arc welder, the voltage at your house could be lower than 120 volts. Or if you are close to a distribution station, yours could be higher than 120.

Also, most homes also have power available at twice the nominal voltage, or 240 volts. This is sometimes referred to as 220 volts, again a holdover from days past.

I use elements rated at a power level of 1,500 watts at 120 volts. To calculate the current draw of the element, first find the resistance using the equation:

$$R = V^2 / P$$

Where: R is the element resistance in ohms,
P is the power rating of the element in watts
V is the voltage in volts that was used to specify the power.

For my elements, the resistance is:

$$R = (120)^2 / 1500 = 9.6 \text{ ohms}$$

The current draw of the element can be calculated by:

$$I = V / R$$

Where I is the current in amps.

My house voltage is usually close enough to 120 volts so that I have determined the current draw of my elements by:

$$I = 120 / 9.6 = 12.5 \text{ amps}$$

Note, you can almost always assume that your house voltage is 120, but if you know for some reason that it is other than 120 volts, use the actual value. All in all, it won't make much difference in the selection of wire size, circuit breaker and GFI because they come in 5 amp increments. It will make a difference if you use a higher power element or a 240 volt element.

So, since one of my heatsticks will draw 12.5 amps, I can use a 15 amp GFI and supply it from a 15 amp circuit breaker. However, I decided to allow for additional loads so I installed a 20 amp circuit breaker to supply the outlets. I still use a 15 amp GFI for the heatstick because it draws only 12.5 amps.

As for what gauge wire to use, I believe it is almost universally accepted that 14 gauge wire should be used for up to 15 amps and 12 gauge wire should be used for up to 20 amps. I recommend checking your local wiring codes just to be sure.

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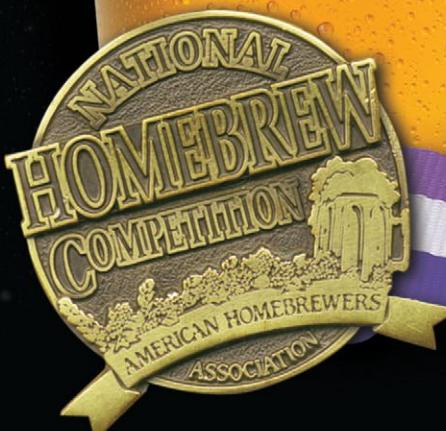
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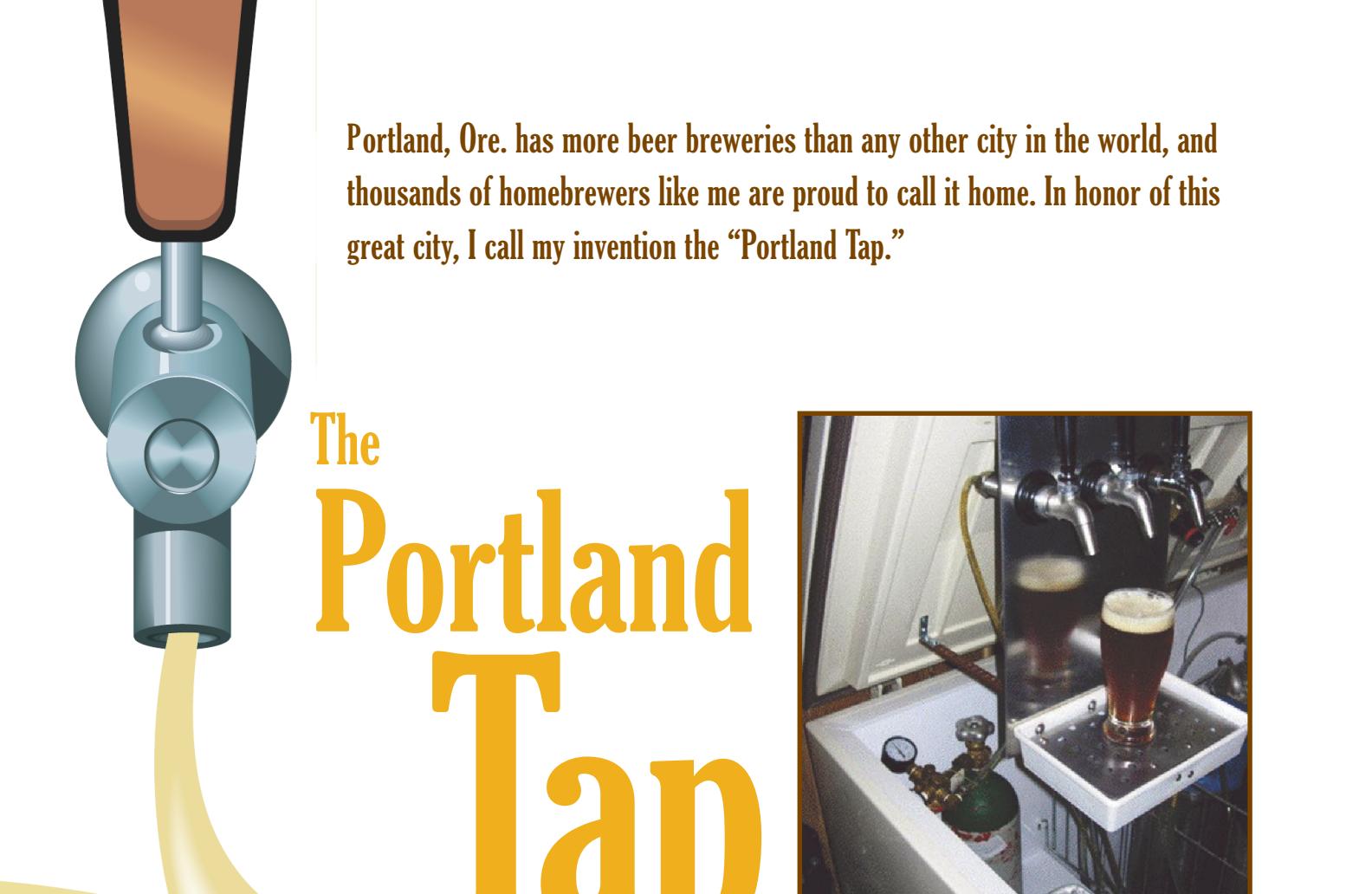
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Portland, Ore. has more beer breweries than any other city in the world, and thousands of homebrewers like me are proud to call it home. In honor of this great city, I call my invention the “Portland Tap.”

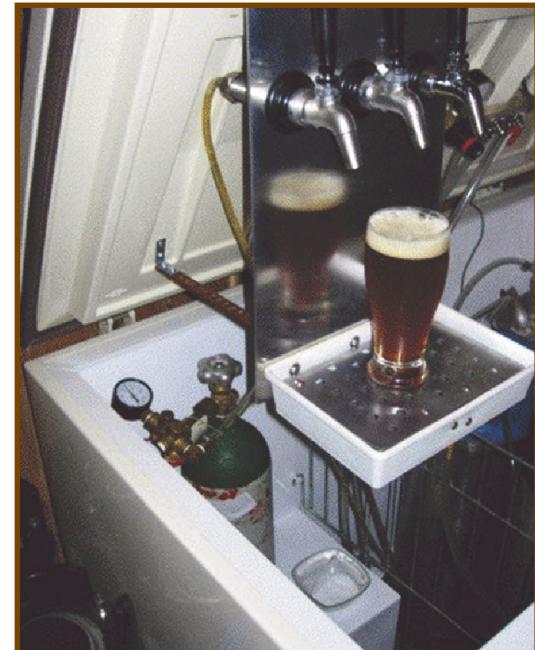
The Portland Tap

The Portland Tap is a simple but elegant twist on a traditional “kegerator.” Instead of drilling holes through a freezer or refrigerator for the beer faucets, the Portland Tap hangs them from the underside of the freezer lid. Open the freezer and it is ready to use. Close the freezer and everything is out of sight. Closing the freezer means that you can also control access to the contents (which is important in many situations). However, the best feature of the Portland Tap is that it keeps the beer faucets at the same temperature as the beer. So every glass of beer, even the first one, comes out cold and without foaming.

Making the Portland Tap is straightforward and consists of two main parts: the beer freezer, and the Portland Tap itself.

The Beer Freezer

A Portland Tap can be designed for almost any freezer, but is easiest to make for a chest freezer. I happened to find a used Montgomery Ward 15.7 cubic foot chest freezer for \$25. It holds four to six Cornelius kegs, my CO₂ bottle and a few miscellaneous items. I control the temperature



in the freezer with a Ranco ETC-111000 digital temperature controller. These normally cost about \$80, but I found a used one on eBay for \$20. I just hang the temperature probe for this controller over the back, down into the freezer. You can see the wire to the right of the glass of beer in the picture. The wire is thin enough that the top still closes just fine.

To carbonate and dispense my beer, I have a 5-gallon CO₂ bottle with a dual stage regulator set to 30 psi. It is plumbed into a two-way air distributor so I have one hose available for carbonating my kegs, and one for soda pop. The three-way air distributor is connected through a second, single-stage regulator, to drop the pressure down to about 12-14 pounds for dispensing my beer. Almost all of the parts, including the kegs, the CO₂ bottle and the regulators, were bought on Craigslist and eBay. In doing this I was able to keep the total cost of the beer freezer under \$250.

by John Buesseler

The Portland Tap

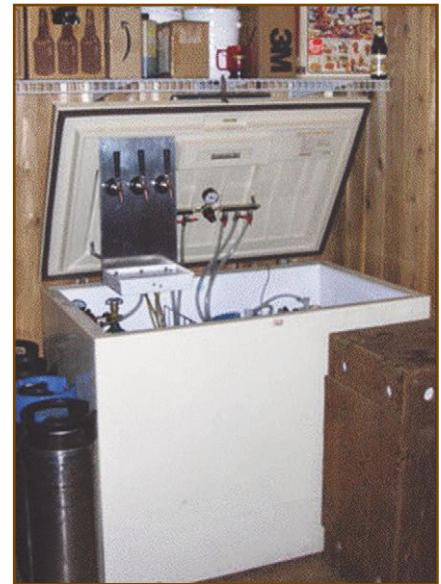
The following steps detail how to build a Portland Tap. Keep in mind that if you have a different number of beer faucets or a different size freezer, you will need to modify the dimensions. Also, before you start, look around your garage and see what materials you have available. It makes no sense to go out and buy something if you can use what you already have. That is what I did and it kept the cost of the Portland Tap to about \$25, excluding the beer faucets and shanks. I splurged on them and bought Ventmatic forward-sealing faucets with $4\frac{1}{4}$ " stainless steel shanks. I love them, but they set me back about \$140.

Instructions

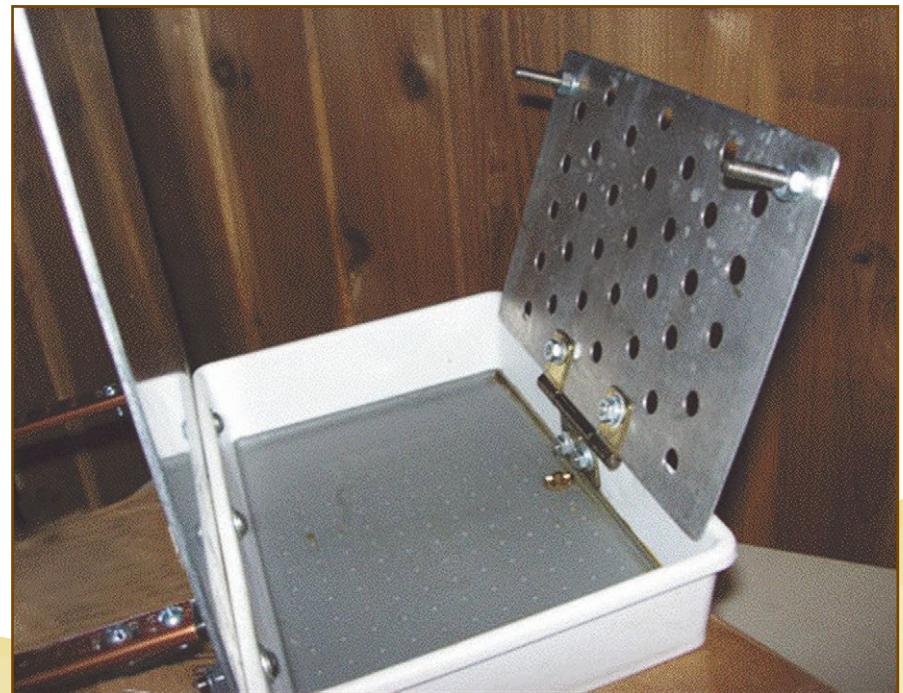
1. Drip Tray

Rather than spend a lot of money on a stainless steel drip tray, I bought a small plastic tray for a couple of dollars, added a drain, and made an aluminum grate that fits inside the tray. The following steps describe these modifications.

- a. Start by modifying a brass hex pipe fitting for the drip tray drain. Using a grinding tool or a file, grind the fitting until the top "hex" portion is about $1/16$ ", as shown below. Then use a file to add some grooves. The low height of the fitting and the grooves will allow any beer spills to be drained into a hose, and down into a waste bottle.



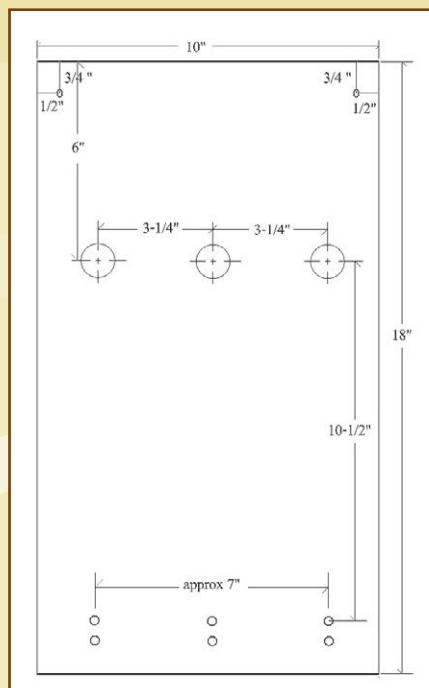
- b. The bottom left photo is the modified hex fitting, along with the brass hose barb adapter that it screws into.
- c. Drill the drain hole in the bottom of your plastic drip tray just large enough for the hex fitting. Slip the hex fitting through the hole and screw it tightly into the hose barb adapter. This should pull the hex fitting snug against the bottom. My plastic tray has a rubberized coating on the bottom, so I did not bother with a gasket. However, it may be a good idea to add a thin rubber washer between the hex fitting and the bottom.
- d. Next make a grate for the drip tray. I cut a piece of aluminum to fit inside the plastic tray, and drilled a series of holes in it, spaced about 1" apart. I fastened this to a non-mortise hinge I had handy. (I used a hinge so I could clean under the grate). Whatever hinge you use, look for one that is very tight, so the tray does not flop open every time the lid is closed. The picture below shows how it all fits together, along with the two bolts that I used as "legs."
- e. The last step in making the drip tray is to drill three mounting holes in the plastic tray along the back, and whatev-



er holes you need on the front of the tray to attach the hinge. Then, using short bolts, fasten the hinged grate to the drip tray.

2. Backsplash

- Measure your freezer and decide how many faucets you want. This will determine how large your backsplash will be. Whatever size you choose, be sure that it is not too large to fit once the lid is closed! I wanted to have three faucets, and decided to make my backsplash 10" wide x 18" tall.
- I cut the backsplash out of a piece of thin aluminum sheet I had left over from another project. It is approximately 1/16" thick.
- The first thing I did was to polish the aluminum. Use a high quality metal polish and lots of elbow grease. It is amazing how good it looks once you're done!
- Mark and drill the three mounting holes for the drip tray. Then drill three more holes below them for the bolts and washers that act as spacers to keep the drip tray perpendicular to the backsplash. (See step 5a for more details).
- Next drill two holes at the top for fastening the backsplash to the lid. I used a file to elongate the top mounting holes somewhat, because the bolt goes through them at an angle.



Portland Tap Parts List

Beer Faucets	Ventmatic (stainless steel, forward-seal)	3 ea
Shanks	4.25" stainless steel, with fittings	3 ea
Backsplash	Aluminum sheet (approx 1/16" thick)	1 ea
Drip tray	MadeSmart Medium Bin, approx. 7" x 10"	1 ea
Drip tray grate	1/16" thick aluminum, sized to fit drip tray	1 ea
Drip tray grate hinge	Non-Mortise Hinge	1 ea
Drip tray drain fitting	Pipe Hex Bushing, 1/2" MIP x 3/8" FIP	1 ea
Drip tray hose fitting	Hose Barb Adapter, 1/2" Barb x 1/2" MIP	1 ea
Latch for freezer lid	Homemade latch, or "toy box lid support" or locking hinge	1 ea
Lower supports	Metal, 9 1/2" long x 1/2" wide	2 ea
Angle brackets	90-metal angle bracket, 1 1/2" legs x 1/2" wide	4 ea
Hollow-wall anchors	"Molly bolts," extra-small (for 1/16"-1/4" walls)	2 ea
Nuts and bolts	I used stainless steel wherever possible	

- Finally, determine where you want your faucets to go. Double check that your faucet shanks will not hit the plastic liner before you cut the holes. I chose to mount the faucets about 10" above my drip tray, and I used a hole-saw to cut the holes.

3. Freezer Preparation

- A latch or locking hinge is necessary to support the extra weight of the faucets hanging on the freezer lid. Otherwise, the lid will not stay open while you try to pour your beer! I built a small spring-latch that is mounted to the shelves above my freezer. It works extremely well. Alternatively, you could install a toy box lid support or a locking hinge, both available at woodworking stores.

- Open the freezer and use your latch or locking hinge to hold it open. Holding the backsplash, use a felt pen to mark the plastic liner where the upper mounting holes go. (The backsplash will be attached to the plastic liner using hollow wall anchors, otherwise known as Molly bolts).
- Drill the upper two mounting holes. These should go *only* through the plastic liner. Make them just large enough for the hollow wall anchors.
- Install the hollow wall anchors into the freezer lid and carefully tighten them until they are snug.

4. Support Pieces

- Temporarily mount the backsplash panel to the inner lid. Leave the hollow

wall anchor bolts fairly loose at this time.

- Use a small level to hold the backsplash vertical while you measure the length of the two rear support pieces.



In the picture, you can see how the supports are fastened to the backsplash, and how the rear brackets are bent to the correct angle.

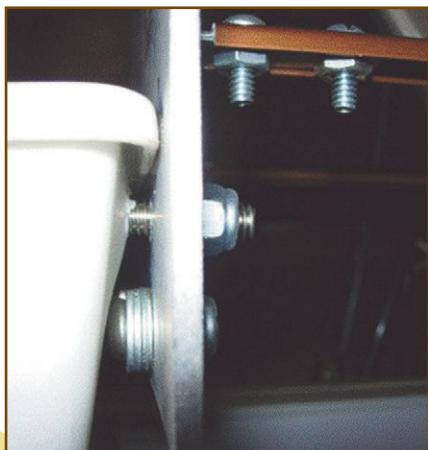


This is a close-up of the latch I built

- c. Cut the supports to the correct length. I used a piece of metal from an adjustable shelving unit for my supports, because it was handy and fit the angle brackets perfectly.
- d. Temporarily mount the supports to the backsplash using 90-degree angle brackets.
- e. Carefully try closing the lid. Watch to see that the supports and backsplash do not hit your CO₂ bottle or anything else in your freezer. Make any necessary changes so that everything fits nicely.
- f. Notice that the angle where the supports attach to the back of the freezer lid is not 90 degrees. So, using two pairs of pliers, bend the two rear angle brackets until they are the correct angle to fit. Once you have done this, fasten the brackets to the back of the supports and use a felt pen to mark where the holes in the plastic need to go.(see photo on previous page)
- g. Remove the supports from the backsplash and take the backsplash off of the freezer.
- h. Drill small pilot holes in the spots that you just marked for the rear angle brackets.

5. Final Assembly

- a. Install the three "spacer" bolts with enough washers so that the drip tray will be perpendicular to the backsplash. This is what the spacers will look like from the side, once everything is assembled:



- b. Tighten the angle brackets to the support pieces.
- c. Install the three bolts holding the drip tray to the backsplash. Note that the two outer bolts also fasten to the rear support's angle brackets.

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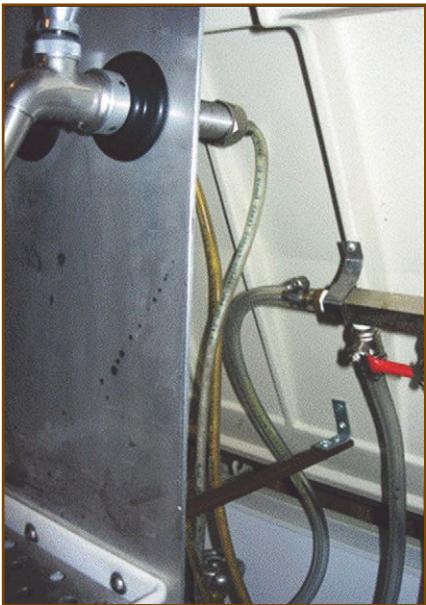


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d. Assemble the faucets to the shanks, and mount them to the backsplash using

the hardware and flanges provided by the faucet vendor. Double check that

they are tight. Do not put the nipple-assemblies ("tail pieces") on the faucets at this time. They go on easier at the end.

- e. Use the two hollow wall anchor bolts to hang the backsplash assembly on the inner freezer liner.
- f. Fasten the rear angle brackets to the liner plastic, using two self-tapping machine screws.
- g. Now attach the beer hoses to the faucets. (I used about 6 to 8 feet of 3/16" tubing). This is done by pushing the barbs of the nipple-assemblies (tail pieces) onto the beer hoses, and then tightening them to the back of the shanks. Double check to ensure that they are tight and that the beer hoses will not be kinked as the freezer lid closes.

6. Drink Beer.

You're done! Clean the faucets and beer lines and then pour yourself a nice, cold glass of beer!

John Buesseler is an engineer and a computer instructor. He was introduced to homebrewing when his sons gave him a homebrew kit three years ago. He is currently semi-retired and lives with his wife on their farm near Portland, Ore. His interests range from spending time with his four children and two grandchildren, to cooking, fishing, building things in his shop, and, of course, brewing beer.



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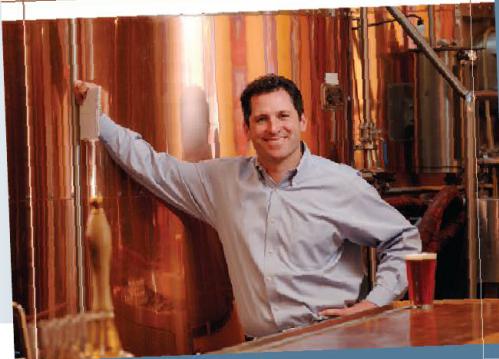
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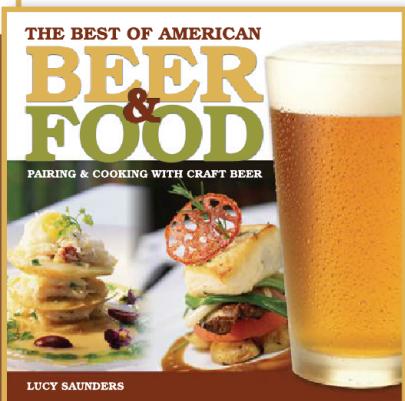
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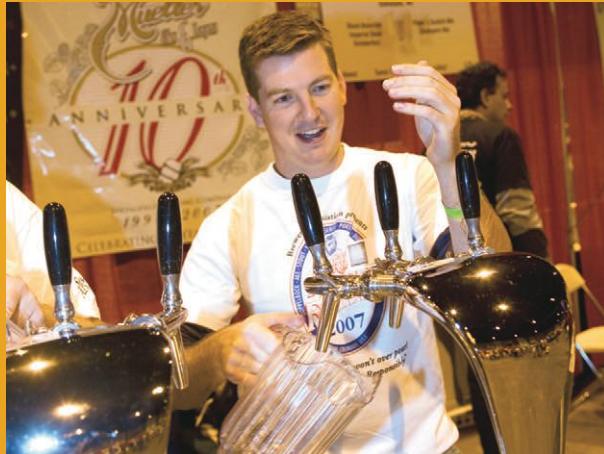
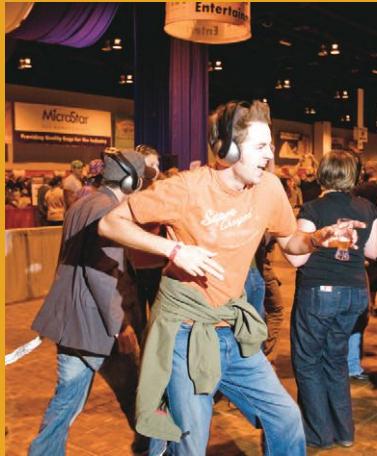
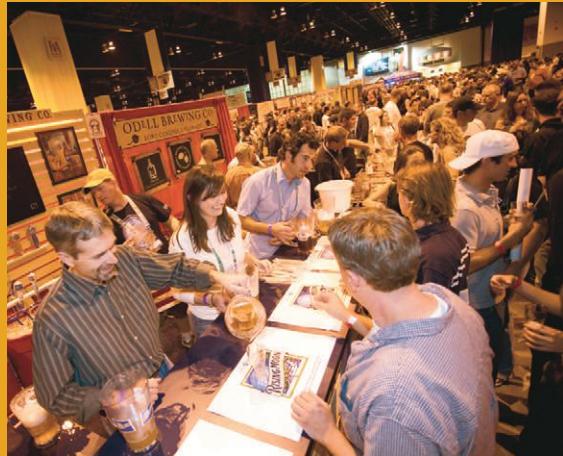




Sold-Out GREAT *american* BEER FESTIVAL

Rocks

By Dan Rabin





Con an October weekend in downtown Denver, the 26th edition of the Great American Beer Festival ran through the Colorado Convention Center like stampeding buffalo across the sun-parched prairie. Parched would hardly be the term for the thousands of craft beer enthusiasts who sold out the festival before the doors had even opened for Thursday's inaugural gathering.

An amazing array of nearly 1,900 beers—originating in brewhouses from Austin to Anchorage, Kona to Cooperstown—tested and tantalized the palates of the record-smashing crowd totaling more than 46,000.

For many on the festival floor, especially those in the close-knit community of professional craft brewers, GABF is as much about great people as it is great beer.

"Brewers in general are of good ilk; really good people," explained Matt Brynildson, head brewer at California's Firestone Walker Fine Ales, which produced five medal-winning beers at the festival and took home the Mid-Size Brewery of the Year honors. "It's so fun to come here and see all of your friends that you only see once a year at GABF."

Sam Calagione of Dogfish Head Craft Brewery echoed similar sentiments. Calagione's unique beers have earned the Delaware brewery a reputation as one of the country's most innovative beer producers and kept the Dogfish Head booth bustling throughout the weekend. In one of the festival's more entertaining presentations, Calagione traded verbal jabs with wine expert Marnie Old in a spirited but good-natured debate over which beverage pairs best with food: beer or wine.

Mirroring the mushrooming interest in beer and food, a variety of other well-attended food-themed presentations were featured. On Thursday, Garrett Oliver, brewmaster at Brooklyn Brewery and author of *The Brewmaster's Table*, shared pairings of American artisanal cheeses and beers with a standing-room-only crowd in the Beer and Food Pavilion. In another gastronomic first for the festival, a series of beer dinners, sponsored by *Draft* magazine, were held at local restaurants around Denver.



Following its successful introduction in 2006, the Great American Beer Festival Pro-Am Competition returned for a second year. The competition pairs amateur and professional brewers who join forces to scale up and brew an award-winning homebrew recipe in a commercial brewhouse. Top honors went to the team of Beau Badem of Allentown/Bethlehem Brew Works and American Homebrewers Association member Chris Bowen for their English Style India Pale Ale.

Homebrewer Jack Zuzack spent Thursday evening as a volunteer server at the Pro-Am booth, pouring and discussing the 48 entries. For the 51-year-old scientist from Boulder, Colo., this was his first year as a volunteer. "I can guarantee it won't be my last," promised Zuzack. "My job was talking about beer, conveying some enthusiasm about homebrewing and explaining what the Pro-Am Competition is all about."



The beer competition awards ceremony, which took place on Saturday afternoon, was, as always, among the festival's most anticipated and exciting events. With

2007 GABF BY THE NUMBERS

188,000 square feet of beertopia
46,000 attendees
59,000 recycled bottles and cans
25,000 gallons of beer flowing at the festival
2,793 beers in the competition
2,642 volunteers
1,884 beers on the festival floor
473 breweries in the competition
408 breweries on the festival floor
222 medals awarded
120 entries in American IPA category
107 judges from 7 countries
75 style categories
48 entries in Pro-Am competition
43 medals won by California breweries
29 medals won by Colorado breweries
4 sold-out (in advance) sessions

2,793 entries—another festival record—brewing a medal-winning beer has become an increasingly prestigious honor. Following recent trends, the American IPA category was the most competitive. With 120 entries, it was the largest number of beers in any style category in the history of the GABF competition.

Soon after the announcement that Odell Brewing Company had won the gold medal in that category, their booth was swarmed with visitors eager to sample the stellar brew.

"The quality of the beer rises a little more each year. It's pretty incredible," observed Danny Williams, whose behind-the-scenes job as GABF cooler manager is critical to the staging of the competition.

Beginning in September, and continuing every weekday for a month, Williams and a crew of 25 to 35 volunteers met each evening at the Anheuser-Busch distribution facility in North Denver. Clad in winter clothing despite the balmy late sum-

mer temperatures, the workers spent four hours each night in the warehouse's near-freezing cooler, unpacking, sorting and repackaging the huge collection of competition entries.

More than any other event, the Great American Beer Festival is a mirror of the rapidly evolving world of American craft beer. In the midst of Friday night's frenetic activities, Oliver offered this perspective. "When you go around the hall and you see what people are doing, you realize that the United States is the most exciting place in the world to be a brewer and the most exciting place in the world to drink beer," he said.

Dan Rabin is a beer and travel writer in Boulder, Colo.

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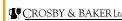


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CREAT *american* BEER FESTIVAL

2007 Winners List

2007 Brewery and Brewer of the Year Awards

	Large Brewing Company and Large Brewing Company Brewer of the Year Pabst Brewing Company, Woodridge, IL Bob Newman
	Mid-Size Brewing Company and Mid-Size Brewing Company Brewer of the Year Sponsored by Crosby & Baker Ltd. Firestone Walker Brewing Company, Paso Robles, CA Matthew Brynildson
	Small Brewing Company and Small Brewing Company Brewer of the Year Sponsored by Microstar Keg Management Port Brewing & The Lost Abbey, San Marcos, CA Tomme Arthur
	Large Brewpub and Large Brewpub Brewer of the Year Sponsored by Brewers Supply Group Redrock Brewing Company, Salt Lake City, UT Kevin Templin
	Small Brewpub and Small Brewpub Brewer of the Year Sponsored by Briess Malt & Ingredients Co. Montana Brewing Company, Billings, MT Travis Zeilstra

Category: 1 American-Style Cream Ale or Lager - 24 Entries

Gold: Lone Star, Pabst Brewing Co., Woodridge, IL
Silver: Old Style, Pabst Brewing Co., Woodridge, IL
Bronze: TAPS Cream Ale, TAPS Fish House & Brewery, Brea, CA

Category: 2 American-Style Wheat Beer - 19 Entries

Gold: Pyramid Crystal Weizen, Pyramid Breweries, Seattle, OR
Silver: Brewmaster Reserve, Widmer Brothers Brewing Co., Portland, OR
Bronze: Honey Weiss, Diamond Bear Brewing Co., Little Rock, AR

Category: 3 American-Style Hefeweizen - 46 Entries

Gold: WhiteTail Wheat, Montana Brewing Co., Billings, MT
Silver: Easy Street Wheat, Odell Brewing Co., Fort Collins, CO
Bronze: American Hefeweizen, Gella's Diner and Liquid Bread Brewing Co., Hays, KS

Category: 4 Fruit Beer or Vegetable Beer - 94 Entries

Gold: Leinenkugel's Berry Weiss, Jacob Leinenkugel Brewing Co., Chippewa Falls, WI
Silver: The Great Pumpkin, Elysian Brewing Co., Seattle, WA
Bronze: Raspberry Tart, New Glarus Brewing Co., New Glarus, WI

Category: 5 Herb and Spice Beer - 58 Entries

Gold: Summertime 69, Gunnison Brewery, Gunnison, CO
Silver: Siga's Green Chili, CooperSmith's Pub & Brewing Co., Fort Collins, CO
Bronze: Frederick Miller Classic Chocolate Lager, Miller Brewing Co., Milwaukee, WI

Category: 6 Coffee Flavored Beer - 36 Entries

Gold: Coffee Bender, Surly Brewing Co., Brooklyn Center, MN
Silver: Java Porter, Blind Tiger Brewery & Restaurant, Topeka, KS

Bronze: Pipeline Porter, Kona Brewing Co., Kailua-Kona, HI

Category: 7 Specialty Beer - 17 Entries

Gold: Judgment Day, Port Brewing & The Lost Abbey, San Marcos, CA
Silver: Maui Gold Summer Ale, Maui Brewing Co., Lahaina, HI

Bronze: Doble Diablo, Thunder Canyon Brewery, Tucson, AZ

Category: 8 Rye Beer - 22 Entries

Gold: Crazy Jackass Ale, Great American Restaurants, Centreville, VA
Silver: Rockchuck Rye, Snake River Brewing - Lander, Lander, WY

Bronze: 1065 Right On Rye, Rock Bottom Brewery - Bethesda, Bethesda, MD

Category: 9 Specialty Honey Lager or Ale - 39 Entries

Gold: Honey Moon Summer Ale, Blue Moon Brewing Co., Golden, CO

Silver: Midas Touch, Dogfish Head Craft Brewery, Milton, DE
Bronze: Hawaiian Honey, Chicago Brewing Co., Las Vegas, NV

Category: 10 Other Low Strength Ale or Lager - 14 Entries

Gold: Half Wit, BJ's Restaurant & Brewery - Reno, NV & Chandler, AZ, Huntington Beach, CA

Silver: Firestone Extra Pale, Firestone Walker Brewing Co., Paso Robles, CA

Bronze: Firestone Lager (Mini-Hell), Firestone Walker Brewing Co., Paso Robles, CA

Category: 11 Experimental Beer (Lager or Ale) - 34 Entries

Gold: Imperial Chocolate Pumpkin Porter, Midnight Sun Brewing Co., Anchorage, AK

Silver: Veritas 002, Port Brewing & The Lost Abbey, San Marcos, CA

Bronze: Victor, Allagash Brewing Co., Portland, ME

Category: 12 Gluten Free Beer - 8 Entries

Gold: RedBridge, Anheuser-Busch, Inc., St. Louis, MO

Silver: New Grist, Lakefront Brewery, Milwaukee, WI

Bronze: Shakparo Ale, Sprecher Brewing Co., Glendale, WI

Category: 13 American-Style Sour Ale or German-Style - 12 Entries

Gold: Cuvee de Castleton, Captain Lawrence Brewing Co., Pleasantville, NY

Silver: Skull & Bones Cuvee, Bristol Brewing Co., Colorado Springs, CO

Bronze: Le Terroir, New Belgium Brewing Co., Fort Collins, CO

Category: 14 Wood- and Barrel-Aged Beer - 26 Entries

Gold: Oak Whiskey Red, Twisted Pine Brewing Co., Boulder, CO

Silver: Kentucky Bourbon Barrel Ale, AltTech's Lexington Brewing Co., Lexington, KY

Bronze: Buffalo Bock, Ram Restaurant & Brewery (Indianapolis), Indianapolis, IN

Category: 15 Wood- and Barrel-Aged Strong Beer - 72 Entries

Gold: Bourbon Wheatmiser, Goose Island Brewpub, Chicago, IL

Silver: Bourbon Barrel Anniversary Ale, Olde Peninsula Brewpub & Restaurant, Kalamazoo, MI

Bronze: Relapse, Newport Beach Brewing Co., Newport Beach, CA

Category: 16 Wood- and Barrel-Aged Sour Beer - 21 Entries

Gold: Cuvee de Tomme, Port Brewing & The Lost Abbey, San Marcos, CA

Silver: Temptation, Russian River Brewing Co., Santa Rosa, CA

Bronze: Barrel-Aged Cherry, BJ's Restaurant & Brewery - Reno, NV & Chandler, AZ, Huntington Beach, CA

Category: 17 Aged Beer (Ale or Lager) - 30 Entries

Gold: Broad Street Barleywine, Rock Bottom Brewery - King of Prussia, King of Prussia, PA

Silver: 2003 Pilgrim's Dole, New Holland Brewing Co., Holland, MI

Bronze: Alaskan Smoked Porter 2004, Alaskan Brewing Co., Juneau, AK

Category: 18 Cellar or Unfiltered Beer - 31 Entries

Gold: Organic Zwickelbier, Redrock Brewing Co., Salt Lake City, UT

Silver: Cambridge Amber, Cambridge Brewing Co., Cambridge, MA

Bronze: Hop Angel I.P.A., Chelsea Brewing Co., New York, NY

Category: 19 Smoke-Flavored Beer - 25 Entries

Gold: Smokey the Beer, Blind Tiger Brewery & Restaurant, Topeka, KS

Silver: Alaskan Smoked Porter 2006, Alaskan Brewing Co., Juneau, AK

Bronze: Smokin Willie Porter, Moose's Tooth Brewing Co., Anchorage, AK

Category: 20 International-Style Pilsener - 10 Entries

Gold: 4K Pils, Deschutes Brewery, Bend, OR

Silver: Southside Pils, Gordon Biersch Brewery Restaurant Group, Chattanooga, TN

Bronze: Pig's Eye Pilsner Beer, Pig's Eye Brewing Co., LLC, Woodbury, MN

Category: 21 German-Style Pilsener - 47 Entries

Gold: Pikeland Pils, Sly Fox Brewing Co., Royersford, PA

Silver: Prima Pils, Victory Brewing Co., Downingtown, PA

Bronze: Kingfisher Premium Lager Beer, Olde Saratoga Brewing Co., Saratoga Springs, NY

Category: 22 Bohemian Style Pilsener - 33 Entries

Gold: Gordon Biersch Czech Lager, Gordon Biersch

Brewery Restaurant Group, Chattanooga, TN

Silver: Pallavicini Pilsner, Pug Ryan's Brewery, Dillon, CO

Bronze: Detroit Lager, The Beer Co's - Detroit, Detroit, MI

Category: 23 Münchner (Munich) Style Helles - 34 Entries

Gold: El Amigo Light, Mission Brewery, San Diego, CA

Silver: Gorch Foch, Three Floyds Brewing Co., Munster, IN

Bronze: What in the Helles?, Steamworks Brewing Co., Durango/Bayfield, CO

Category: 24 Dortmunder/European Style Export or German-Style Oktoberfest/Wiesent - 18 Entries

Gold: Move Back, SandLot Brewery at Coors Field, Denver, CO

Silver: Green Side Up, SandLot Brewery at Coors Field, Denver, CO

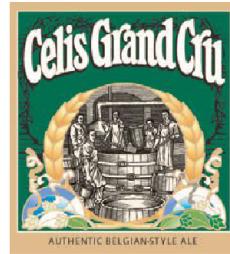
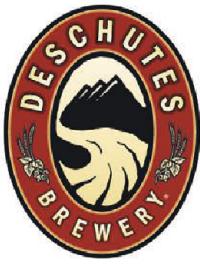
Bronze: Widmer Export Lager, Widmer Brothers Brewing Co., Portland, OR

Category: 25 American Style Light Lager - 27 Entries

Gold: Old Milwaukee Light, Pabst Brewing Co., Woodridge, IL

Silver: Pabst Blue Ribbon Light, Pabst Brewing Co., Woodridge, IL

Bronze: Coors Light, Coors Brewing Co., Golden, CO

**Category: 26 American-Style Lager - 33 Entries**

Gold: Hamm's, Miller Brewing Co., Milwaukee, WI
 Silver: Miller Genuine Draft, Miller Brewing Co., Milwaukee, WI
 Bronze: McHenry Lager, Clipper City Brewing Co., Baltimore, MD

Category: 27 American Style Specialty Lager - 16 Entries

Gold: Icehouse, Miller Brewing Co., Milwaukee, WI
 Silver: Mickey's Ice, Miller Brewing Co., Milwaukee, WI
 Bronze: Mickey's Malt Liquor, Miller Brewing Co., Milwaukee, WI

Category: 28 Vienna Style Lager - 37 Entries

Gold: Balto Märzhon, Clipper City Brewing Co., Baltimore, MD
 Silver: Dos Rios, Glenwood Canyon Brewing Co., Glenwood Springs, CO
 Bronze: Stoudts Ofest, Stoudts Brewing Co., Adamstown, PA

Category: 29 German Style Märzen - 58 Entries

Gold: Victory Festbier, Victory Brewing Co., Downingtown, PA
 Silver: Stewart's Oktoberfest, Stewart's Brewing Co., Bear, DE
 Bronze: Michelob Marzen, Anheuser-Busch, Inc., St. Louis, MO

Category: 30 American Style Amber Lager - 44 Entries

Gold: Steam Engine Lager, Steamworks Brewing Co., Durango/Bayfield, CO
 Silver: Toasted Lager, Blue Point Brewing Co., Patchogue, NY
 Bronze: Old Scratch Amber Lager, Flying Dog Brewery, Denver, CO

Category: 31 European Style Dark/Münchner Dunkel - 18 Entries

Gold: Dunkelstilken, CB & Pott's Restaurant & Brewery (Highlands Ranch), Highlands Ranch, CO
 Silver: Capital Munich Dark, Capital Brewery Co., Inc., Middleton, WI
 Bronze: Munich Dunkel, Redrock Brewing Co., Salt Lake City, UT

Category: 32 American-Style Dark Lager - 12 Entries

Gold: Roadrunner Red Lager, Thunder Canyon Brewery, Tucson, AZ
 Silver: Henry Weinhard's Classic Dark, Miller Brewing Co., Milwaukee, WI
 Bronze: Elevator Dark Horse, Elevator Brewing Co., Columbus, OH

Category: 33 German Style Schwarzbier - 23 Entries

Gold: Gordon Biersch Schwarzbier, Gordon Biersch Brewery Restaurant Group, Chattanooga, TN
 Silver: Redrock Black Bier, Redrock Brewing Co., Salt Lake City, UT

Category: 34 Bock - 23 Entries

Gold: Troegsinator, Tröegs Brewing Co., Harrisburg, PA
 Silver: Gruffmeister 8 Maibock, Foothills Brewing, Winston-Salem, NC
 Bronze: Butthead Bock, Tommyknocker Brewery, Idaho Springs, CO

Category: 35 German Style Strong Bock - 22 Entries

Gold: Samuel Adams Double Bock, Boston Beer Co., Boston, MA
 Silver: Warning Sign, Rockyard American Grill & Brewing Co., Castle Rock, CO
 Bronze: Instigator, Sly Fox Brewing Co., Royersford, PA

Category: 36 Baltic-Style Porter - 13 Entries

Gold: Killer Kowalski, Flossmoor Station Brewing Co., Flossmoor, IL
 Silver: Foothills Baltic Porter, Foothills Brewing, Winston-Salem, NC
 Bronze: Amnesia, The Grumpy Troll Restaurant & Brewery, Mount Horeb, WI

Category: 37 Golden or Blonde Ale - 48 Entries

Gold: Red Brick Blonde, Atlanta Brewing Co., Atlanta, GA
 Silver: Kiwanda Cream Ale, Pelican Pub & Brewery, Pacific City, OR
 Bronze: Mississippi Blonde, Bent River Brewing Co., Moline, IL

Category: 38 German Style Kölsch/Köln Style Kölsch - 45 Entries

Gold: Saint Arnold Fancy Lawnmower, Saint Arnold Brewing Co., Houston, TX
 Silver: Colorado Kölsch, Steamworks Brewing Co., Durango/Bayfield, CO
 Bronze: Gordon Biersch SummerFest, Gordon Biersch Brewery Restaurant Group, Chattanooga, TN

Category: 39 English-Style Summer Ale - 24 Entries

Gold: "312" Urban Wheat Ale, Goose Island Beer Co., Chicago, IL
 Silver: Sandbagger Gold, Montana Brewing Co., Billings, MT
 Bronze: Green Flash Extra Pale Ale, Green Flash Brewing Co., Vista, CA

Category: 40 Classic English Style Pale Ale - 32 Entries

Gold: Pale Ale, Diamond Bear Brewing Co., Little Rock, AR
 Silver: DBA (Double Barrel Ale), Firestone Walker Brewing Co., Paso Robles, CA
 Bronze: Summit Extra Pale Ale, Summit Brewing Co., St. Paul, MN

Category: 41 English-Style India Pale Ale - 38 Entries

Gold: Squatters IPA, Utah Brewers Cooperative, Salt Lake City, UT
 Silver: India Pale Ale, Goose Island Beer Co., Chicago, IL
 Bronze: Beech Street Bitter, Pizza Port - Carlsbad, Carlsbad, CA

Category: 42 American Style Pale Ale - 68 Entries

Gold: Firestone Pale 31, Firestone Walker Brewing Co., Paso Robles, CA
 Silver: Piranha Pale Ale, BJ's Restaurant & Brewery - Roseville, CA & Portland, OR, Huntington Beach, CA
 Bronze: Full Frontal Pale Ale, Piece Brewery, Chicago, IL

Category: 43 American-Style Strong Pale Ale - 91 Entries

Gold: Nectar Pale, Firestone Walker Brewing Co., Paso Robles, CA
 Silver: Hop Bomb IPA, Rock Bottom Brewery - Bellevue, Bellevue, WA
 Bronze: Bent Nail IPA, Red Lodge Ales Brewing Co., Red Lodge, MT

Category: 44 American-Style India Pale Ale - 120 Entries

Gold: IPA, Odell Brewing Co., Fort Collins, CO
 Silver: Blind Pig IPA, Russian River Brewing Co., Santa Rosa, CA
 Bronze: El Camino IPA, Mission Brewery, San Diego, CA

Category: 45 Imperial or Double India Pale Ale - 72 Entries

Gold: Hopsickle, Moylan's Brewing Co., Novato, CA
 Silver: Moylander, Moylan's Brewing Co., Novato, CA
 Bronze: Double Trouble Imperial IPA, 21st Amendment Brewery, San Francisco, CA

Category: 46 American Style Amber/Red Ale - 66 Entries

Gold: Stone Levitation Ale, Stone Brewing Co., Escondido, CA
 Silver: Hop Head Red, Green Flash Brewing Co., Vista, CA
 Bronze: McCarthy Red, Emmett's Tavern & Brewing Co., West Dundee, IL

Category: 47 Imperial or Double Red Ale - 38 Entries

Gold: Organic Deranger, Laurelwood Brewing Co., Portland, OR
 Silver: Hog Heaven, Avery Brewing Co., Boulder, CO
 Bronze: Extra Special Red, Odell Brewing Co., Fort Collins, CO

Category: 48 Bitter or Pale Mild Ale - 43 Entries

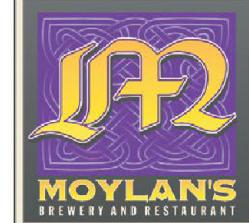
Gold: Pub Bitter, Deschutes Brewery, Bend, OR
 Silver: Squatters Organic Amber Ale, Utah Brewers Cooperative, Salt Lake City, UT
 Bronze: Snake River Pale Ale, Snake River Brewing Co., Jackson, WY

Category: 49 Extra Special Bitter or Strong Bitter - 38 Entries

Gold: The Wise ESB, Elysian Brewing Co., Seattle, WA
 Silver: O'Brien's Harvest, Hale's Ales Brewery, Seattle, WA
 Bronze: Big Sea ESB, Free State Brewing Co., Lawrence, KS

Category: 50 Scottish Style Ale - 26 Entries

Gold: 1065 Brown Bear Brown, Rock Bottom Brewery - Bethesda, MD, Bethesda, MD
 Silver: Laughing Lab Scottish Ale, Bristol Brewing Co., Colorado Springs, CO
 Bronze: Commando Scottish Ale, Pizza Port - Solana Beach, Solana Beach, CA



**Category: 51 Irish Style Red Ale - 25 Entries**

Gold: Red Rocks Red, Rock Bottom Brewery - Westminster, Westminster, CO
Silver: Crimson Phog, 23rd Street Brewery, Lawrence, KS
Bronze: Enchanted Rock Red Ale, Fredericksburg Brewing Co., Fredericksburg, TX

Category: 52 English Style Dark Mild Ale or English - 49 Entries

Gold: Lil' Pip's Mild Ale, Hoppers Grill & Brewing Co., Midvale, UT
Silver: Nut Brown Ale, Blackstone Brewing Co., Nashville, TN
Bronze: 1069 Brown Bear Brown, Rock Bottom Brewery - Campbell, CA, Campbell, CA

Category: 53 American Style Brown Ale - 45 Entries

Gold: Doryman's Dark Ale, Pelican Pub & Brewery, Pacific City, OR
Silver: Redrock Nut Brown Ale, Redrock Brewing Co., Salt Lake City, UT
Bronze: Bitch Creek ESB, Grand Teton Brewing Co., Victor, ID

Category: 54 German Style Brown Ale/Düsseldorf Style - 32 Entries

Gold: Alt, Herkimer Pub and Brewery, Minneapolis, MN
Silver: 1065 Firechief Ale, Rock Bottom Brewery - Bethesda, MD, Bethesda, MD
Bronze: Gordon Biersch Alt, Gordon Biersch Brewery Restaurant Group, Chattanooga, TN

Category: 55 South German Style - 60 Entries

Gold: Hefeweizen, Beaver Street Brewery & Whistle Stop Café, Flagstaff, AZ
Silver: Stoudts Weizen, Stoudts Brewing Co., Adamstown, PA
Bronze: Top Heavy Hefeweizen, Piece Brewery, Chicago, IL

Category: 56 German-Style Wheat Ale - 35 Entries

Gold: Boscos Hefeweizen, Boscos Brewing Co., Memphis, TN
Silver: Dark 'n' Curvy, Piece Brewery, Chicago, IL
Bronze: Gordon Biersch Hefeweizen, Gordon Biersch Brewery Restaurant Group, Chattanooga, TN

Category: 57 Belgian-Style White (or Wit) / Belgian - 47 Entries

Gold: Nit Wit, BJ's Restaurant & Brewery - Reno, NV & Chandler, AZ, Huntington Beach, CA
Silver: John's Generations White Ale, Millstream Brewing Co., Amana, IA
Bronze: Mothership Wit Organic Wheat Beer, New Belgium Brewing Co., Fort Collins, CO

Category: 58 French- and Belgian Style Saison - 35 Entries

Gold: Saison Vautour, McKenzie Brew House, Malvern, PA
Silver: Liquid Sun 1087, Rock Bottom Brewery Scottsdale, Scottsdale, AZ
Bronze: Southampton Saison, Southampton Publick House, Southampton, NY

Category: 59 Belgian and French-Style Ale - 24 Entries

Gold: Tiburon Blonde, Marin Brewing Co., Larkspur, CA
Silver: Southampton Double White Ale, Southampton Publick House, Southampton, NY
Bronze: Domaine DuPage, Two Brothers Brewing Co., Warrenville, IL

Category: 60 Belgian-Style Sour Ale - 28 Entries

Gold: High Mountain Cherry Ale, Rubicon Brewing Co., Sacramento, CA
Silver: Supplication, Russian River Brewing Co., Santa Rosa, CA
Bronze: Kriek de Hill, Iron Hill Brewery & Restaurant - Media, Media, PA

Category: 61 Belgian Style Abbey Ale - 55 Entries

Gold: Triple Dipsea Belgian-Style Ale, Marin Brewing Co., Larkspur, CA
Silver: Green Flash Trippel, Green Flash Brewing Co., Vista, CA
Bronze: Four, Allagash Brewing Co., Portland, ME

Category: 62 Belgian Style Strong Specialty Ale - 58 Entries

Gold: Celis Grand Cru, Michigan Brewing Co., Webberville, MI
Silver: Redrock Reve, Redrock Brewing Co., Salt Lake City, UT
Bronze: Batch 8000, Bell's Brewery, Inc., Galesburg, MI

Category: 63 Brown Porter - 23 Entries

Gold: Pioneer Porter, Fredericksburg Brewing Co., Fredericksburg, TX
Silver: Prospector Porter, Tommyknocker Brewery, Idaho Springs, CO
Bronze: St. Charles Porter, Blackstone Brewing Co., Nashville, TN

Category: 64 Robust Porter - 62 Entries

Gold: Pt. Reyes Porter, Marin Brewing Co., Larkspur, CA
Silver: Edmund Fitzgerald Porter, Great Lakes Brewing Co., Cleveland, OH
Bronze: Planet Porter, Boulder Beer Co., Boulder, CO

Category: 65 Classic Irish Style Dry Stout - 24 Entries

Gold: Moylan's Irish Dry Stout, Moylan's Brewing Co., Novato, CA
Bronze: Blarney Sisters Dry Irish Stout, Third Street Aleworks, Santa Rosa, CA

Category: 66 Foreign (Export) Style Stout - 23 Entries

Gold: Zonker Stout, Snake River Brewing Co., Jackson, WY
Silver: Custer's Last Stout, Montana Brewing Co., Billings, MT
Bronze: Russian Imperial Stout, Sacramento Brewing Co., Sacramento, CA

Category: 67 American-Style Stout - 28 Entries

Gold: Sticky Stout, Pizza Port - Carlsbad, Carlsbad, CA
Silver: Big Bear, Bear Republic Brewing, Healdsburg, CA
Bronze: Terminal Stout, Rock Bottom Brewery Chicago, Chicago, IL

Category: 68 Sweet Stout - 18 Entries

Silver: Double Cream Stout, Bell's Brewery, Inc., Galesburg, MI
Bronze: Milkman Stout, Capitol City Brewing Co. - Arlington, Arlington, VA

Category: 69 Oatmeal Stout - 36 Entries

Gold: Blue Corn Oatmeal Stout, New Mexico Brewers Guild, Santa Fe, NM
Silver: Oatmeal Stout, Schooner's Grille & Brewery, Antioch, CA
Bronze: Alaskan Stout, Alaskan Brewing Co., Juneau, AK

Category: 70 Imperial Stout - 44 Entries

Gold: Abyss, Deschutes Brewery, Bend, OR
Silver: TAPS Imperial Stout, TAPS Fish House & Brewery, Brea, CA
Bronze: Russian Imperial Stout, Rogue Ales, Newport, OR

Category: 71 Strong Scotch Ale - 28 Entries

Gold: MacPelican's Wee Heavy Strong Scotch Ale, Pelican Pub & Brewery, Pacific City, OR
Silver: Scotty Karate Scotch Ale, Dark Horse Brewing Co., Marshall, MI
Bronze: McKenzie Wee Heavy, McKenzie Brew House, Malvern, PA

Category: 72 Old Ale or Strong Ale - 32 Entries

Gold: Old Woody, Fish Brewing Co., Olympia, WA
Silver: Outback X, Bend Brewing Co, Bend, OR
Bronze: Imperial Nut Brown Ale, Tommyknocker Brewery, Idaho Springs, CO

Category: 73 Other Strong Ale or Lager - 32 Entries

Gold: Derail Ale, Durango Brewing Co., Durango, CO
Silver: Dragonstoath Stout, Elysian Brewing Co., Seattle, WA
Bronze: Bottleworks VIII, Flyers Restaurant and Brewery, Oak Harbor, WA

Category: 74 American-Style Wheat Wine Ale - 9 Entries

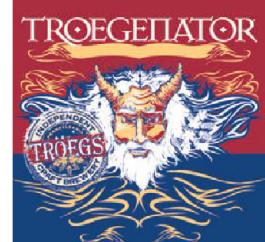
Gold: Star Brew Triple Wheat, Marin Brewing Co., Larkspur, CA
Silver: Wheat Wine, Portsmouth Brewery, Portsmouth, NH
Bronze: Wheatmiser, Goose Island Brewpub, Chicago, IL

Category: 75 Barley Wine Style Ale - 48 Entries

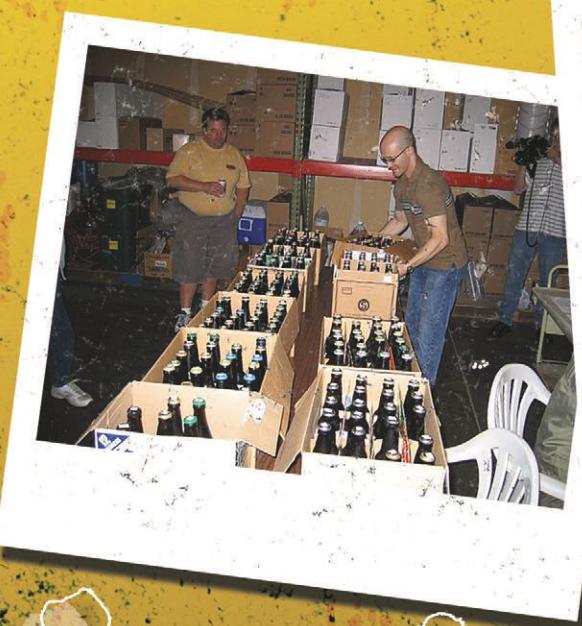
Gold: John Brown Corn Barleywine, Mad River Brewing Co., Blue Lake, CA
Silver: Cereal Killer Barley Wine, Arcadia Brewing Co., Battle Creek, MI
Bronze: 3 Guy Off the Scale Barley Wine, Dark Horse Brewing Co., Marshall, MI

2007 Great American Beer Festival Pro-Am Beer Competition - 48 Entries

Sponsored by Briess Malt & Ingredients Co. and Hopunion CBS LLC
Gold: English Style India Pale Ale, Allentown/Bethlehem Brew Works, Allentown, PA
Beau Badem & AHA Member Chris Bowen
Silver: Kentucky Weissbier, Alltech's Lexington Brewing Co., Lexington, KY
Brewery Team & AHA Member Bill Caldwell
Bronze: Sculpin IPA, Ballast Point Brewing Co., San Diego, CA
Ballast Point Brewers & AHA Member Doug Duffield



Homebrew-Gone-Pro: PUGET SOUND PRO-AM





By Gary Glass

Ever wish you could taste your homebrew recipe on tap at your favorite pub, but aren't quite ready to give up your day job for a pair of rubber boots and a malt shovel? Well, eight lucky homebrewers were given just such an opportunity through a competition launched earlier this year: The Puget Sound Pro-Am.

Mark Emiley, a member of the Boeing Employees Wine and Beermakers Club (BEWBC), decided to take the Great American Beer Festival (GABF) Pro-Am Competition concept and run with it. He invited Seattle's craft brewers to participate in a new homebrew competition specifically aimed at providing award-winning homebrew recipes for craft brewers to scale up for entry in the GABF Pro-Am Competition.

Introduced in 2006 in honor of the 25th anniversary of the Great American Beer Festival, the GABF Pro-Am Competition celebrates the unique bonds between America's professional and amateur craft brewers by judging commercially produced beers scaled up from award-winning AHA-member homebrew recipes. The judging takes place during the Great American Beer Festival competition with GABF judges. The top three entries in the Pro-Am Competition earn gold, silver and bronze medals for both the brewery and the homebrewer. The awards are announced on stage just prior to the GABF competition awards.

Seven breweries answered the call to participate in the Puget Sound Pro-Am, including Diamond Knot Brewery, Elysian Brewing Co. Capitol Hill, Harmon Brewery, Powerhouse Restaurant and Brewery, RAM/Big Horn Brewery Kent, RAM/Big Horn Brewery Lakewood, and Rogue Ales' Issaquah Brewhouse.

The competition drew 124 entries from seven states—impressive for a first-year competition. Helping with the competition were judge director Jim Hinken, registrar Jesse Warner and cellar master Doug Buffett. After the initial judging held June 9 at Larry's Brewing Supply, the professional brewers were allowed to peruse the winners list and sample entries that piqued their interest (see the BEWBC Web site at www.bewbc.org for competition details and winners list). From the pool of winners, the brewers picked eight recipes to scale up. Six of those entries were submitted to the GABF Pro-Am Competition.

To celebrate the commercial release of the winning recipes, Dick Cantwell, owner of Elysian Brewing Co., hosted an American Homebrewers Association Rally at the Elysian Capitol Hill Brewery. More than 70 homebrewers showed up to sample the homebrew-gone-pro beers along with Elysian chef Eric Greenwalt's smoked trout and lamb stew made with the Scotch Ale brewed by Elysian. The food was outstanding and the beers even better!

Recipes of the winning homebrew entries selected by the participating breweries are included here. First up is the Come Hither Cream Ale by Peter and Janice Twigg brewed by Diamond Knot Brewery. This cream ale is crisp and dry with a delicate pale/Pils malt character.

George Hamaski's Keoki's Pale II brewed by Harmon Brewery is just what you'd expect from a Pacific Northwest pale ale: pungently hoppy with citrusy, resinous American hops.

The Argentine Strong Scotch Ale from Ron Yabut and brewed by Elysian Brewery has a toasty sweet malt nose,

a medium-full body and is malty sweet in flavor, with some pleasant fruity esters.

The Ram/Big Horn Brewery in Kent recreated Colin Lenfesty and Rodney Clark's Stairway to Heaven Belgian Specialty Ale. This beer features a spicy nose and a flavor accented by coriander and grains of paradise with just a hint of ginger.

Mark Emiley's Ronan's Spear English Barleywine brewed by Ram/Big Horn Brewery in Lakewood combines toasty and sweet caramel malt with fruity esters and a balancing hop bitterness in the finish. Emiley says this recipe was designed to be very drinkable with minimal aging.

Brothers Mike and Steve Brown came up with their Imperial IPA recipe, Death By Hops, by tweaking an Imperial IPA recipe from Mike McDole of the Diablo Order of Zymiracle Enthusiasts (DOZE) club of California. McDole's Imperial IPA was one of the two finalists in the 2007 Samuel Adams LongShot Competition. The Brown brothers' version, brewed by Powerhouse Restaurant and Brewery, has a hops-dominant nose and flavor, with just enough malt sweetness to balance the assertive but not overwhelming hop bitterness. In another homebrewer/pro-brewer twist, the Brown brothers were invited by Anheuser-Busch to brew a winning pale ale recipe entered in the Cascade Brewers Guild competition at the

Anheuser-Busch pilot brewery in St. Louis.

Rogue Ales' Issaquah Brewhouse chose two homebrew recipes to recreate. The first, No Quarter Smoked Porter from Nathan Zorich, features a pleasing blend of smoked and roast malt character with rich, chewy crystal malt sweetness and a bold hop bitterness. This is my kind of smoked porter! The second beer had not yet been brewed by the time of the rally, but sounded very interesting. Chris Warne's second place Oh My Eye! Grapefruit Hefeweizen, having come all the way from Massachusetts, was the only out-of-state entry to be recreated by one of the participating breweries. Warne's recipe includes the zest from three grapefruits.

Emiley and the Seattle-area breweries are already working on plans for the second annual Puget Sound Pro-Am to be held sometime in 2008. For anyone looking to organize a Pro-Am competition in their area, Emiley offers the following tips:

- If you are interested in submitting beers to the GABF Pro-Am, focus your search on breweries that are members of the Brewers Association, as this is an entry requirement. To find BA-member breweries in your area, check out the Brewers Association's brewery locator at www.beertown.org/craftbrewing/locator/breweries.aspx (look for the BA logo for BA-member breweries).

- Most brewers are very interested in trying new recipes and realize that homebrewers are both their biggest fans and also their roots. The competition literally sells itself. Smaller breweries are typically more willing to take the risk (easier to risk 3-7 barrels than 20-50). Obviously use any contacts you already have with the brewery, but don't be afraid to "cold call" or preferably "cold visit" them to pitch the idea. Bring up the idea of a release party and media exposure as a good way to promote the event.
- Make it very clear to the pro brewers that ultimately, as long as the homebrew entries meet the requirements of being from an AHA member and being an "award-winning beer," they are eligible to be picked. This does not limit them to best of show or even first place in a category. The BJCP competition provides an initial filter on the beers. Once you have compiled a winning beer list (with screening for AHA membership), I recommend opening that list up (with rankings and judge recommendations) to the breweries to "order" from.
- Make sure to have at least three bottles (possibly four) per entry. One will be for the initial judging, another for the BOS round, and a final one for the brewery selection. If you anticipate having multiple days for the brewery selection, four bottles may be preferred (or at least bring a capper to the first brewery selection).
- Create an entry form with a space allotted for writing in the homebrewer's AHA number. For the GABF Pro-Am, homebrewers are required to be AHA members at the time of the competition—not after they won. I recommend having membership forms available before the event to get people processed.
- Make it clear to the entrants that even though the BJCP aspect of the competition will follow normal rules, the second "judging" is more subject to the whims and desires of the breweries. The breweries have the right to select beers that they may reasonably brew.
- Also, make it clear that in order for an entry to be selected by a brewery, you will need a recipe sheet at the time of the event. I received a few entries without the sheet completed and fortunately had time to request faxed copies in advance. One of these beers ended up

The image shows the cover of the "2008 BREWER'S LOGBOOK" by Basic Brewing. The cover is red with a spiral binding on the left. At the top, it says "2008 BREWER'S LOGBOOK" in large, gold-colored letters. Below that is a circular logo with "BASIC BREWING" around the perimeter and a stylized illustration of hops and grain in the center. At the bottom, it says "An easy and convenient way to record your brewing history" and "by James Spencer & Steve Wilkes".

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being selected by a brewery!

- I recommend holding your BJCP event and brewery selection on separate days, to prepare for overwhelming entries or slow judging. It also gives a little time to filter and organize the entries being passed onto the brewery and prepare the "menu" for the brewers.
- For events with multiple breweries, try to pick a brewery selection date where as many brewers as possible can be present. Also, due to the limits of one entry to the GABF Pro-Am Competition per homebrewer and the fact that different breweries may want the same beer, develop a back-up scheme to avoid conflict. The initial idea is to have the brewers discuss if they felt that the beer selected matches up best with one brewer's particular style and skill. If this can't be resolved, I recommend using the order in which the breweries committed to supporting the event. Hopefully it doesn't come to that, but it provides an unbiased backup. Make this clear to the breweries in advance and keep track of the order.
- When the breweries come to select their beers, present them with a list of entries with ID numbers, styles, scores and placing. Tell them that they can request samples of any beer that made it on the list. I recommend having one steward per brewer to help bring over samples. Once they have found some that they will like, they will want to see the recipe. Bring over the recipe sheet (preferably folded at the top to obscure the entrant information). As each brewery makes its decision in order (or with the approval of the other breweries), remove the beer (and all other beers from the homebrewer) from the menu until all beers have been selected.
- I recommend running your initial competition by standard BJCP rules with one exception. I allowed the judges to make a "special award" to those beers which may not score highly (possibly due to poor category selection), but that they felt would make an outstanding beer for a brewery to make. The judges were not required to make this indication, but were allowed to give it as a "get-out-of-jail-free" card. This helps to provide the brewers with the best selection possible.

- While the chance of having your beer brewed by a brewery is the biggest prize, don't forget to collect prizes for award-winning beers that weren't selected.
- After the beers have been selected, give the brewers a copy of the homebrew recipe and all of the contact information for the homebrewer (including AHA number). Take the time to link up each brewer with the homebrewer and determine their brewing schedule. You want the beers to show optimally at the GABF.
- If you have one or multiple breweries, take the time to plan a release party. Possibly coordinate with the AHA to organize an AHA membership rally around the joint release of all of your beers.

In summary, do what you can to make this an enjoyable event for the brewers and homebrewers. It'll promote the symbiotic relationship between our passions and give your community the chance to go for the gold!

For more tips and suggestions, you can contact Emiley at markemiley

2ND ANNUAL GABF PRO-AM COMPETITION AWARDS

Sponsored by Briess Malt & Ingredients Co. and HopUnion CBS, LLC

Gold Medal

English Style India Pale Ale brewed by Allentown/Bethlehem Brew, Allentown, Pa. with AHA member Chris Bowen

Silver Medal

Kentucky Weissbier brewed by Alltech's Lexington Brewing Co., Lexington, Ky. with AHA member Bill Caldwell

Bronze Medal

Sculpin IPA brewed by Ballast Point Brewing Co., San Diego, Calif. with AHA member Doug Duffield

@yahoo.com, 206-251-1344, or for information on next year's Puget Sound Pro-Am competition check out www.bewbc.org/pro-am.

Gary Glass is director of the American Homebrewers Association.



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CONVERTING TO EXTRACT

Most all-grain recipes can be converted to extract recipes by substituting the base malt (e.g. pale malt or pilsner malt) with light malt extract. Multiply the pounds of base grain by 0.73 for liquid malt extract or by 0.60 for dry malt extract. Specialty grains can be steeped in water at 150° F (65° C) for 30 minutes or so and rinsed with hot water. If you are doing a partial wort boil (as opposed to boiling the entire 5 gallons of a 5-gallon batch), you will want to increase your bittering hops slightly to make up for the increased concentration of the wort, which decreases hop utilization.

You can always ask your local homebrew supply shop owner to help you convert a recipe.

Come Hither Cream Ale

Peter Twigg

Ingredients for 7.5 U.S. gallons (28 liters)

7.0 lb	(3.17 kg) Pilsner malt
7.0 lb	(3.17 kg) Pale Ale malt
1.4 lb	(0.63 kg) Flaked corn
1.4 lb	(0.63 kg) table sugar
1.4 oz	(37 g) Hallertau whole hops, 4.0% alpha acid (60 min)
0.6 oz	(17 g) Hallertau whole hops, 4.0% alpha acid (steep)

1.0 oz	(228 g) Crystal whole hops, 3.25% alpha acid (steep)
1.5 tsp	Irish moss
	White Labs WLP001 Chico Ale (1000 mL starter)

Original Specific Gravity: 1.054

Final Specific Gravity: 1.012

IBU: 14.6

ABV: 5.5%

Directions

Mash in with 3.5 gallons (13.25 L) of 167° F (75° C) water. Rest at 149° F (65° C) for 60 minutes. Raise temp for mash out to 168° F (76° C) for 10 minutes. Sparge with 7.5 gallons (28 L). Boil for 65 minutes. Use 1.5 tsp Irish moss. Ferment at 60° F (16° C). Bottle with 1.125 cups dextrose.

Keoki's Pale Ale

George Hamasaki

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

6.0 lb	(2.7 kg) Briess golden dry malt extract
0.75 lb	(0.34 kg) Crystal malt 20 L
0.50 lb	(0.22 kg) Munich malt
0.50 lb	(0.22 kg) 2-Row malt
1.5 oz	(43 g) Northern Brewer pellet hops (60 min)
1.0 oz	(28 g) Amarillo hops (15 min)
1.0 oz	(28 g) Amarillo hops (2 min)
1.0 oz	(28 g) Columbus (dry hop)
1/2 tsp	Irish moss (15 min)

I package Fermentis US-56 dry yeast

Directions

Heat approximately 1.5 gallons (5.7 L) of water to 160° F (71° C), add specialty grains and steep for 30 minutes. Strain liquid into main pot and sparge grains with additional hot water to bring total volume to approximately 6 gallons (23 L).

Bring to boil, remove from heat and stir in DME. Return to boil and add Northern Brewer and start 60 minute countdown and follow remaining additions noted above. Ferment at 65-67° F (18-19° C). Dry hop in secondary for at least 14 days. Wait a minimum of 4 weeks after kegging/bottling before drinking.

Argentine Strong Scotch Ale

Ron Yabut

Ingredients

for 5.5 U.S. gallons (20.8 liters)

10.5 lb	(4.76 kg) Maris Otter malt
3.50 lb	(1.58 kg) Munich malt
1.25 lb	(0.56 kg) Crystal 60L malt
0.50 lb	(0.22 kg) Caramunich malt
1.0 oz	(28 g) East Kent Golding hops, 3.5% Alpha Acid (120 min) Wyeast 1728 Scottish ale yeast

Original Gravity: 1.080

IBU: 17

Directions

Mash crushed grains in 4 gallons (15 L) water at 150° F (66° C) for 60 minutes in a single infusion mash. Sparge in 4 gallons (15 L) water at 170° F (77° C) to collect 6.5 gallons (25 L) of wort. Boil and follow hop schedule. Cool, pitch yeast and transfer to primary. Ferment in primary for 4 days at 50° F (10° C). Rack to secondary, and continue for 7 days. Rack, prime and bottle.

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Stairway to Heaven Belgian Specialty Ale

Colin Lenfesty and Rodney Clark

Ingredients

for 10 U.S. gallons (38 liters)

22.0 lb	(10 kg) Castle pilsner malt
4.0 lb	(1.8 kg) cane sugar
2.0 oz	(57 g) East Kent Goldings whole hops, 3.0% alpha acid (75 min)
1.0 oz	(28 g) Saaz whole hops, 3.0% alpha acid (15 min)
0.5 oz	(14 g) Coriander (20 min)
0.25 oz	(7 g) Ginger (20 min)
0.5 oz	(14 g) Grains of Paradise (20 min)
	Wyeast 3522 Belgian Ardennes (2000 mL starter)

Original Specific Gravity: 1.082

Final Specific Gravity: 1.014

IBU: 13

ABV: 8.9%

Directions

Mash in at 148° F (64° C) and hold for 60 minutes. Recirculate and raise temp to 168° F (76° C) for mash out. Boil for 90 minutes, adding hops according to recipe. Add spices with 20 minutes left in boil. Add sugar with 10 minutes left in the boil. Ferment at 72° F (22° C) ramping up to 80° F (27° C). Secondary fermentation at 70-74° F (21-23° C). Bottle with 2 cups of dextrose.

23.0 g Fermentis S-33 SafBrew

Original Specific Gravity: 1.102

Final Specific Gravity: 1.012

IBU: ~67

ABV: 12%

Directions

Mash at 150° F for 90 minutes using approximately 7.5 gallons of water at 163° F (72° C). If you are concerned with too deep of a grain bed leading to a collapsed bed, add 1/4 - 1/2 lb rice hulls. The recipe is calculated for a mash efficiency of 65% due to high gravity inefficiencies (recommend making a part-gyle beer afterwards). For those with a 10 gallon Rubbermaid cooler, this will almost fill your cooler. Vorlauf until clear, preferably heating run-off briefly to 170° F or 76° C (you can switch between two pots, use your stove, and have some patience).

Boil for one hour and add hops as prescribed. Chill, aerate and pitch rehydrated yeast. Ferment at 68° F (20° C) until initial fermentation subsides. Rack and hide the beer. This beer was designed to be a younger drinking barleywine. Bottle when you can't wait anymore aiming for 2 volumes of carbon dioxide.

Death by Hops

Mike and Steve Brown

Ingredients

for 12 U.S. gallons (45.4 liters)

29.0 lb	(13.2 kg) Pale malt (two-row)
4.0 lb	(1.8 kg) Light dry malt extract
3.0 lb	(1.4 kg) Table sugar
2.0 lb	(0.9 kg) Cara-Pils dextrine malt
1.0 lb	(0.45 kg) Crystal malt 40L
1.0 lb	(0.45 kg) Wheat malt
2.0 oz	(57 g) Chinook pellet hops, 12.1% alpha acid (added during mash)
4.0 oz	(113 g) Warrior pellet hops, 15.0% alpha acid (90 min)
2.0 oz	(57 g) Chinook pellet hops, 12.1% alpha acid (90 min)
2.0 oz	(57 g) Simcoe pellet hops, 12.0% alpha acid (45 min)
2.0 oz	(57 g) Columbus pellet hops, 16.8% alpha acid (30 min)
2.0 oz	(57 g) Northern Brewer pellet hops, 7.0% alpha acid (15 min)
2.0 oz	(57 g) Centennial pellet hops, 9.3% alpha acid (1 min)
2.0 oz	(57 g) Simcoe pellet hops, 12.0% alpha acid (1 min)
4.0 oz	(113 g) Cascade pellet hops, 7.0% alpha acid (0 min)
5.0 oz	(142 g) Columbus pellet hops, 14.2% alpha acid (dry hop)
3.0 oz	(85 g) Centennial pellet hops, 9.3% alpha acid (dry hop)
3.0 oz	(85 g) Simcoe pellet hops, 12.0% alpha acid (dry hop)

Ronan's Spear English Barleywine

Mark Emiley

Ingredients

for 5.5 U.S. gallons (20.8 liters)

21.75 lb	(9.9 kg) Pale Ale Malt
1.0 lb	(0.5 kg) Crystal Malt 20°L
0.5 lb	(0.2 kg) Crystal Malt 80°L
0.25 lb	(113 g) Victory® Malt
0.25 lb	(113 g) Dark Chocolate Malt
0.12 lb	(54 g) Victory® Wheat
0.75 lb	(0.3 kg) Corn Sugar
1.25 oz	(35 g) Target whole hops, 12.5% alpha acid (60 min)
1.0 oz	(28 g) Crystal whole hops, 4.1% alpha acid (10 min)
1.0 oz	(28 g) Hallertau pellet hops, 3.8% alpha acid (steep)
1 tsp	Irish Moss (15 min)

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I Whirlfloc tablet
Wyeast 1056 American Ale yeast (4000 mL starter)

Original Specific Gravity: 1.091
Final Specific Gravity: 1.015

IBU: 100+
ABV: 10%

Directions

Mash at 152° F (67° C) for 60 minutes using approximately 10.0 gallons (37.9 L) of water at 165° F (74° C). (Recipe calculated at efficiency of 65%) Sparge with water at 168° F (76° C) and collect approximately 13.5 gallons (51.1 L) of wort. Bring to a boil, add DME and table sugar and heat for 90 minutes. Use 1 Whirlfloc tablet for the last 10 minutes of boil. Ferment at 66-68° F (19-20° C) for two weeks. Transfer to secondary and condition at 66-68° F (19-20° C) for four weeks. Lager for one week at 42° F (6° C), and then dry hop for 10 days at 42° F (6° C). Lager for an additional two weeks at 42° F (6° C). Bottle or keg.

No Quarter Smoked Porter

Nathan Zorich

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

12.0 lb	(5.4 kg) Great Western Pale Ale malt
4.0 lb	(1.8 kg) Weyermann Smoked malt
2.0 lb	(0.9 kg) Crisp Chocolate malt
1.5 lb	(0.7 kg) Briess 120L Crystal malt
2.0 oz	(57 g) Chinook whole hops, 12.8% alpha acid (60 min)
2.0 oz	(57 g) Cascade whole hops, 7.3% alpha acid (30 min)
2.0 oz	(57 g) Willamette whole hops, 4.9% alpha acid (steep)
	Wyeast Pacman Yeast

Original Specific Gravity: 1.080

Final Specific Gravity: 1.024

IBU: 100+
ABV: 7.4%

Directions

Mash in at 154° F (68° C) for 30 minutes. Raise temp to 168° F (76° C) for 30 minutes. Boil for 75 minutes. Use 1 Whirlfloc tablet for 10 minutes. Ferment at 65 up to 70° F (18-21° C). Secondary fermentation at 68° F (20° C).

Oh My Eye! Grapefruit Hefeweizen

Chris Warne

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

3.25 lb	(1.5 kg) Dry wheat malt extract (65%/45% Wheat/Barley)
2.0 lb	(0.9 kg) Wheat malt
1.0 lb	(0.5 kg) Pilsner malt
1.3 oz	(37 g) Hallertau hops (60 minute boil)
1 tsp	Irish moss (optional)
Zest of 3	medium sized yellow grapefruits
5.0 oz	(142 g) Corn sugar for bottling White Labs WLP380
	Hefeweizen IV ale yeast

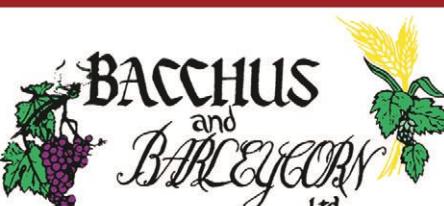
Original Specific Gravity: 1.045

Final Specific Gravity: 1.010

IBU: 18

Directions

Mini-mash grain for 30 minutes at 152° F (66° C), strain and sparge with hot water, add enough water to bring total volume up to 5.5 gallons (20.8 L). Stir in malt extract, then bring to a rolling boil. Add hops and boil for 60 minutes, add 1 tsp Irish moss (optional) during last 15 minutes of boil. Cool and pour into fermenter, aerate and pitch yeast when temperature is below 80° F (27° C). Ferment at 70° F (21° C) until bubbler slows to about one bubble per minute. Transfer into secondary and add the zest of 3 medium sized grapefruits (previously soaked in cheap vodka since brew day). Start checking after 3 days for desired grapefruit flavor. Prime with 5 oz (142 g) of corn sugar at bottling (use caution as zest can plug bottling wand).



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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 Grand Master judges in the Beer Judge Certification Program. Each issue they will 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.



What better beverage for a cold winter night than a winter warmer? Many craft breweries offer up their own seasonal brew, which come in many different styles (see The Last Drop for more on holiday ales).

Harpoon Winter Warmer was the first seasonal beer for Harpoon Brewery, based in Boston, Mass. This is the 19th year for Winter Warmer, a full-bodied, rich spiced ale.

"Brewed with cinnamon and nutmeg spices, Winter Warmer really suits the season," says Al Marzi, Harpoon vice president and head brewer. "Winter Warmer achieves the winter feeling in part because of the spices we use, but also because of the smooth, full-bodied taste of the beer."

Harpoon Winter Warmer is available from late October through the end of January. It was judged as BJCP Category 21B, Christmas/Winter Specialty Spiced Beer.

Next up was Pyramid Snow Cap, a rich, full-bodied winter warmer crafted in the British tradition of holiday beers. The deep mahogany colored brew balances complex fruit flavors with a refreshingly smooth texture. Available October through February, Snow Cap checks in at 7-percent alcohol by volume and is brewed using two-row barley, caramel and chocolate malt. Pyramid says it pairs well with shellfish, rich game and even rich, chocolately desserts.

This is the 21st year for Snow Cap, brewed in Seattle, Wash. Note: three of our panelists judged Snow Cap as Category 19A Old Ale since it has no added spices, but judge David Houseman scored it as Category 21B, Christmas/Winter Specialty Spiced Beer, with his comments reflecting that.

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 and principal author of the 2004 BJCP Style Guidelines who lives in Beavercreek, Ohio.



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THE SCORES



Harpoon Winter Warmer—Harpoon Brewery, Boston, Mass.
BJCP Category: 21B Christmas/Winter Specialty Spiced Beer

THE JUDGES' SCORES FOR HARPOON WINTER WARMER



DAVE HOUSEMAN



BETH ZANGARI



SCOTT BICKHAM



GORDON STRONG

Aroma: Spices dominate aroma with a supporting bready maltiness. No hop aroma. Pear-like esters from fermentation. Alcohol not noticeable. No DMS or diacetyl. One can guess at the spices used, led by cinnamon; however these are well blended into an overall inviting bouquet. (10/12)

Appearance: Brilliant clarity. Light copper color. Tan head with mixed bubble sizes and adequate head retention. A beautiful beer. (3/3)

Flavor: Bready maltiness with considerable spicy phenols led by cinnamon. Moderate hop bitterness; no hop flavor. No DMS or diacetyl. Dry finish with hints of bittersweet chocolate. Other spices are not distinguishable but blend into the whole experience. Some light ale fermentation esters. Balance is toward the spices. Dry finish dominated by cinnamon. With the bready caramel malt it's like a cinnamon cookie. (15/20)

Mouthfeel: Astringency from the spices adds to the dry finish. Medium body but finishes with a thinner mouthfeel likely due as well to the spices and dry finish. Alcohol warmth is not present but a number of these would keep you quite warm. (3/5)

Overall Impression: A pleasant cinnamon cookie beer. Dryness makes this a drinkable beer to accompany a sweet dessert, like apple cobbler. I personally would have liked this to be a bit sweeter and with a less astringent finish and more alcohol to create a sipping Winter Warmer. Seems a bit small for a Winter Warmer. Nonetheless, this beer really grows on you and is a great alternative to those cookies. (8/10)

Total Score: (39/50)

Aroma: Nutmeg and cinnamon up front, with clean caramel malt in the background. No hop aroma detected. Fermentation is clean. Aroma is of fresh-baked pumpkin bread. (8/12)

Appearance: Deep amber with brilliant clarity. Low head formation, but creamy off-white layer of fine bubbles persists, leaves lace on the glass as volume lowers. (3/3)

Flavor: Nutmeg and cinnamon spice prevail over clean, sweet caramel malt. Slightly woody character of fresh cinnamon bark present, adding an interesting sort of nutty note. Balance is toward the spice, with a brown sugar, caramel malt support. Spices linger long into the finish. No hop flavor or bitterness to speak of. (15/20)

Mouthfeel: Medium body with softish somewhat creamy carbonation. No astringency or alcoholic heat. A slight numbing sensation to the tongue that is not from alcohol, like what I remember from chewing on cinnamon sticks as a youngster. (5/5)

Overall Impression: Like liquid pumpkin pie. Nutmeg, then cinnamon dominates the sweet caramel malt, and the woody cinnamon notes are a pleasant touch where hop flavor might be present in other beer styles. A little more malt character would make it more beerly, but would sway the balance to be less confectionary. An interesting and enjoyable treat that would be a wonderful accompaniment to crème brûlée. (6/10)

Total Score: (37/50)

Aroma: Cinnamon and nutmeg are immediately evident, along with some woodiness. I pick up a little crystal malt in the background, but the focus is on the spices. I also get a minty character that probably comes from fresh nutmeg. Low ester profile. (10/12)

Appearance: Deep copper color with ruby highlights. Excellent clarity—a very attractive beer. The head retention is decent, but could be impacted by oils from the spices. (3/3)

Flavor: Soft malt up front—has some toasted and caramel notes, but plays a supporting role to the hop and spice flavors. Woodiness is followed by nutmeg then cinnamon. Just enough hops in the finish to attenuate the malt sweetness. A little lighter and crisper than most holiday beers, but beers don't have to be big to be interesting. Fermentation character is subdued, which is permissible in this style. (15/20)

Mouthfeel: Body is a little light, but carbonation level is good. Has a touch of astringency, but not enough to detract from the balance. (4/5)

Overall Impression: Very nice beer. The spices are a little green, so it would be worth aging a few bottles to taste over the holidays or even next year. The brewer did a nice job balancing the spice notes against the other flavors in the beer, but I would not complain if the beer were a little bigger to make it more of a Winter Warmer. However that critique should not take anything away from this well-crafted beer. (7/10)

Total Score: (39/50)

Aroma: Distinctive gingerbread aroma (molasses and spice). Sweet caramel malt, dried fruit esters, light alcohol, and spices combine to give it a complex Belgian-like character. The spices and alcohol give it a dryish aroma. The spices are a bit forward, but the malty sweetness definitely backs it up. Great fruity notes. No hops. (10/12)

Appearance: Very deep amber-orange color. Crystal clear. Tall, frothy, off-white head; retained well. (3/3)

Flavor: Just like liquid gingerbread—spicy, molasses/sugary, and rich. Medium to medium-low bitterness—just enough to keep it from being cloying. Spices are prominent but not excessive. The dried fruit flavors blend seamlessly, as does the smooth alcohol. The finish is moderately dry, doesn't seem heavy even though it's rather richly flavored. Complex, but the individual components support each other very well. Very fresh and tasty. (17/20)

Mouthfeel: Full-bodied, rich mouthfeel. Medium to medium-high carbonation. Moderately warming. The spices give it a little astringency. (4/5)

Overall Impression: The gingerbread character gives the beer a definite Christmas feeling. A rich sipper, but not numbing from alcohol. The individual spices don't jump out—it's very nicely balanced. It's often quite difficult to get the balance of spices correct in this style of beer; restraint is the key. Quite well done. Ready to drink now. (9/10)

Total Score: (43/50)



THE JUDGES' SCORES FOR PYRAMID SNOW CAP



Aroma: Rich malty, chocolate aroma. No hop aroma. No DMS. No diacetyl. Some alcohol but not assertive. Spices not evident in aroma but, if present, may contribute to the overall rich bouquet. Some dark fruit fermentation esters contribute to the ale quality and richness. (9/12)

Appearance: Deep mahogany with ruby highlights. Bright clarity. Thin head died fairly rapidly. Still, a great looking beer. (2/3)

Flavor: Rich chocolate malt flavor balanced with assertive hop bitterness. Some date-like, dark fruit notes from the ale fermentation. Low hop flavor in the background. Very well-balanced. A unique softness to the malt and hops. No spices, but there is sufficient alcohol to be a Winter Warmer. This is almost a big Brown Ale, rather than a spiced Winter Warmer. (16/20)

Mouthfeel: Medium to full bodied. Smooth, almost creamy. Low alcohol warming is deceptive. A bit of hop astringency accompanies the bitterness. (4/5)

Overall Impression: Very nice, drinkable beer that is almost an Imperial Brown Ale rather than this category since this doesn't seem to have spices. However it holds up as a Winter Warmer quite effectively. The richness and chocolate malt character make this a great accompaniment to chocolate desserts, cinnamon cookies or Harpoon's Winter Warmer. (8/10)

Total Score: (39/50)



Aroma: Lots of caramel malt, and burnt sugar with prune and plum esters. A spicy note adds complexity. Alcohol is evident, though not harsh. No hop aroma, or the sherry or port age characteristics that can be present in this style. Emphasis is definitely on the caramel malt aspect. (8/12)

Appearance: Deep reddish copper with brilliant clarity. Head forms of uniform bubbles, then dissipates to a fine mist on the surface of the beer. Creamy off-white foam reforms readily and persists as a ring around the glass. (3/3)

Flavor: Caramel, treacle, raisin and dried prune flavors, with a malty sweetness supporting an assertive hop bitterness and low earthy hop flavor that is barely detectable. Rich burnt raisin sugary, roasty note present mid-palate. Finishes sweet, with a lingering, balancing hop bitterness. Very clean flavors. (17/20)

Mouthfeel: Evident alcohol is definitely warming, but not hot. Medium-full bodied with creamy carbonation, and a lightly astringent roasty, burnt raisin, dried, baked prune finish. (4/5)

Overall Impression: The prominence of the alcoholic warmth puts a more American spin on a classic English style. The sweet caramel malt flavors are given complexity by the dried prune and treacle notes. Snow Cap Ale is always a winter favorite in our household, one that develops some of the port age notes that provide additional complexity and richness—if we can resist the temptation. A smooth and intriguing warmer for now and later. (7/10)

Total Score: (39/50)



Aroma: Molasses, toffee and roasted malt. It has an interesting dark fruit aroma that includes raisin and plum notes. Fruiteness is evident, with banana esters emerging as it warms. Noticeable alcohol, with some complex higher alcohols. (9/12)

Appearance: Deep ruby/garnet color with a long-lasting white head. Clarity is excellent. (3/3)

Flavor: Soft malt initially fills the palate, with a sweetness that gradually yields to hop bitterness and roasted malts. The dark fruit and banana notes are present, but at a lower level than anticipated from the aroma. The finish has some acidity from the roasted malts, along with some vinous notes. The hop bitterness dominates, which is unusual for this style. Toning it down would allow the fermentation character to come through better. (14/20)

Mouthfeel: Good creaminess from both residual sugars and carbonation. Some alcoholic warmth, which is expected for this style. Astringency coats the mouth after the beer is swallowed. (4/5)

Overall Impression: Good beer, perhaps a little too Americanized through the use of an assertive hop bill. It doesn't quite fit into the Old Ale/Winter Warmer style, perhaps more along the lines of a Belgian Dark, but that style also usually has less emphasis on hop bitterness. The fermentation characteristics are quite interesting and deserve more prominence in the flavor. (6/10)

Total Score: (36/50)



Aroma: Sweet caramel malt, fruity esters and a spicy alcohol edge. The sweetness dominates and is very complex—deeply caramelized sugar, toffee and treacle come to mind. No hops. Very clean. (9/12)

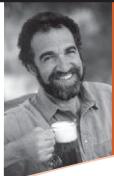
Appearance: Deep chestnut brown color. Clear, when held up to a light. Moderately-sized light tan head, retained well. (3/3)

Flavor: Very rich, with layers of complex caramelized sugar richness. Deep caramel, with a burnt-sugar note. While having a malty, sugary palate, the beer has a drying finish with some alcohol flavor present. Medium-low bitterness but the alcohol level does add a bit of bitterness. Medium-light earthy hop flavor. Light fruity esters add to the complexity. The malt and sugar profile is quite rich and complex; I tasted something different with each sip. Very interesting. (16/20)

Mouthfeel: Medium-full body with medium-high carbonation. Noticeably warming alcohol but not excessively hot. However, I suspect the alcohol character will continue to smooth out and improve with age. (4/5)

Overall Impression: Rich and inviting. Definitely warming. The burnt sugary flavors are very interesting. Nicely crafted. Could benefit from additional cellaring—the alcohol is a touch too apparent in the finish. Quite suggestive of English winter warmers, with a wonderful complexity of malty flavors. This should be a great beer for the winter season. It would also be interesting to lay down a six-pack for next year as well. That would likely give it even more of an aged English character. (8/10)

Total Score: (40/50)



Make Mine a Leftmalle Dubbel

I tasted my first beer when I was six years old. It tasted good. My next beer was in my late teens. I didn't know about anything except very light tasting beer. At that time it never occurred to me that beer could actually be enjoyed.

In 1970 I tasted and then brewed my first homebrew—and that changed my world. I began my journey, visiting many kinds of beer because I discovered beers with taste—and actually enjoyed them. In 1973 I began teaching classes about beer. In 1976 I self-published the very first 76-page edition of *The Joy of Homebrewing*. In 1978 I started the American Homebrewers Association, which has since evolved into the Brewers Association, Great American Beer Festival, World Beer Cup, and a thousand-thousand beers.

Now, beer is my friend.

But like everything in life I have developed preferences. There are a few types of beer I don't enjoy all that much. Though I appreciate and understand their character, I can't say that I would go out of my way for banana-clove-laced German-style wheat beers. Another type of beer I don't migrate to, in general, are very fruity and strong Belgian-type ales. It's simply a benign preference without malice.

Not all strong Belgian ales are high in fruity esters, though. One of my favorites is a strong dubbel brewed by the Belgian Trappistes at Westmalle. I enjoy the interplay between creaminess and medium-light body. It is nutty, with gentle dryness of palate from the roasted malts, low in ester, with a sneaky alcoholic kick. Hop smooth with a balance of bitterness and underlying hop flavor.

The Belgians have always enjoyed brew-

ing outside of the box. In that tradition, here at my American homebrewery, I've

attempted to replicate many of the qualities of Westmalle Dubbel. I call it

Leftmalle Dubbel

All-Grain Recipe

Ingredients for 5.25 gallons (20 liters)

7.0 lb	(3.2 kg) Pils malt
8.0 oz	(225 g) Belgian or other aromatic malt
8.0 oz	(225 g) honey malt
8.0 oz	(225 g) English crystal malt (80 L)
6.0 oz	(168 g) German carafe malt or debitterized black malt
2.5 lb	(1.15 kg) Agave extract syrup
1.0 lb	(454 g) dark Brazilian rapadura sugar
1.0 oz	(28 g) UK Fuggles hops 4.7% alpha (4.7 HBU/132 MBU) 60 min
0.5 oz	(14 g) Santiam hop pellets 5% alpha (2.5 HBU/70 MBU) 30 min
1.0 oz	(28 g) Czech Saaz hops 3.4% alpha (3.4 HBU/95 MBU) 20 min
0.75 oz	(21 g) Santiam hop pellets, 1 min
0.25 tsp	(1 g) powdered Irish moss Belgian Trappist yeast (use low ester producing type) yeast (I used Cry Havoc all purpose yeast)
0.75 cup	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

Target Original Gravity: 1.072 (17.5 B)

Approximate Final Gravity: 1.012 (3 B)

IBU: about 25

Approximate color: 28 SRM (56 EBC)

Alcohol: 8% by volume

Directions

A step infusion mash is employed to mash the grains. Add 9 quarts (8.6 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 4.5 quarts (4.3 liters) 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, agave extract syrup and rapadura sugar and bring to a full and vigorous boil.

The total boil time will be 60 minutes. When 30 minutes remain add the 30-minute hops. When 20 minutes remain add the 20-minute hops. When 10 minutes remain add the Irish moss. When 1 minute remains add the 1-minute hops. 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 5.5 gallons (19 liters) with additional cold water if necessary. Aerate the wort very well.

Pitch the yeast when temperature of wort is about 74-76°F (23.5-24.5°C). Ferment at about 74°F (23.5°C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary. 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.

Leftmalle (after Left Hand Creek that flows in the backyard). I've added some quirky ingredients of my own to assure uniqueness of formulation (which Belgians would appreciate) yet faithfulness to the appearance, taste and aromatic character of the original Westmalle.

Instead of using Candi sugar (which is nothing more than crystallized sucrose), I

experimentally substituted agave syrup and Brazilian dark rapadura sugar. Agave syrup is about 72-percent fructose, 25-percent dextrose and 3-percent other sugars. The agave syrup serves to increase yeast attenuation and decrease the sensation of body. Specialty malts replicate the gentle fragrant aroma and flavor of sweet, caramelized and roasted malt that play an important role in this particular beer. Late

Leftmalle Dubbel

Malt Extract Recipe

Ingredients for 5.5 gallons (21 liters)

6.0 lb	(2.7 kg) Light malt extract syrup or 4.8 lb (2.18 kg) light dry malt extract
8.0 oz	(225 g) Belgian or other aromatic malt
8.0 oz	(225 g) honey malt
8.0 oz	(225 g) English crystal malt (80 L)
5.0 oz	(140 g) German carafe malt or debitterized black malt
2.5 lb	(1.15 kg) Agave extract syrup
1.0 lb	(454 g) dark Brazilian rapadura sugar
1.25 oz	(35 g) UK Fuggles hops 4.7% alpha (5.9 HBU/165 MBU) 60 min
0.50 oz	(14 g) Santiam hop pellets 5% alpha (2.5 HBU/70 MBU) 30 min
1.0 oz	(28 g) Czech Saaz hops 3.4% alpha (3.4 HBU/95 MBU) 20 min
0.75 oz	(21 g) Santiam hop pellets, 1 min
0.25 tsp	(1 g) powdered Irish moss Belgian Trappist yeast (use low ester producing type) yeast (I used Cry Havoc all purpose yeast)
0.75 cup	(175 ml measure) corn sugar (priming bottles) or 0.33 cup (80 ml) corn sugar for kegging

Target Original Gravity: 1.072 (17.5 B)

Approximate Final Gravity: 1.012 (3 B)

IBU: about 25

Approximate color: 28 SRM (56 EBC)

Alcohol: 8% by volume

Directions

Place crushed grains in 2 gallons (7.6 liters) of 150° F (68° C) water and let steep for 30 minutes. Strain out [and rinse with 3 quarts (3 liters) hot water] and discard the crushed grains reserving the approximately 2.5 gallons (9.5 liters) of liquid to which you will now add malt extract, agave syrup, rapadura sugar and 60 minute hops. Bring to a boil. The total boil time will be 60 minutes. When 30 minutes remain add the 30-minute hops. When 20 minutes remain add the 20-minute hops. When 10 minutes remain add the Irish moss. When 1 minute remains add the 1-minute hops. After a 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 gallons (8 liters) of cold water has been added. If necessary add cold water to achieve a 5.5 gallon (21 liter) batch size. Aerate the wort very well.

Pitch the yeast when temperature of wort is about 74-76° F (23.5-24.5° C). Ferment at about 74° F (23.5° C) for about one week or when fermentation shows signs of calm and stopping. Rack from your primary to a secondary. 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.

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in Boca Raton?**

**Four Peaks Kiltlifter
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hopping with Santiam adds a honey-like floral character. No citrus-hop aroma in this beer.

At 8-percent alcohol you'll take note, but won't feel the excessive heat of alcohol that other styles of strong Belgian ales often exhibit. I will admit I used the ale/lager yeast I've had for 24 years (now commercially available as "Cry Havoc" yeast from White Labs). Why? Because I can control the fruitiness with temperature. At about 75° F (24° C) it produces a moderate amount of fruitiness appropriate for this essay on Dubbel. By all means if you wish to boost fruitiness, find a Belgian ale yeast you enjoy brewing with, but if it is in the direction of Westmalle Dubbel you wish to go, I'd recommend an ale yeast that evolves very low levels of esters.

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

Charlie Papazian is founder of the American Homebrewers Association and Great American Beer Festival.

12th Annual Music City Brew-Off

One of Tennessee's top homebrew competitions was held October 6 in Nashville, and it has become a local institution. We talked to organizer Thomas Vista.

Zymurgy: How long have you been organizer, and how have things changed or evolved over the years?

Thomas Vista: I have participated in this competition for the last 11 events. I started just stewarding and judging, then was head steward and have been running the competition for the last five years. The biggest change has been the organization of the entries. I designed a system utilizing milk crates that the club purchased. We made our own inserts/dividers out of cardboard. Each crate can hold 16 entries. This allows us to have a single crate per judged flight. However, we can always combine if necessary. The main advantage to the crates is that the entries get split up from the get-go from the main judged beer in one crate and the BOS beer in a separate crate. All the entries are labeled by category on their neck and put into the appropriate crate by category. This system has worked very well for us for a number of reasons. They are very easy to carry, move and stack, and with numbered sides, it's easy to find the one you are looking for. Basically the process of pulling flights is broken down to finding the right numbered crate.

Zymurgy: How was Boscos as a venue this year?

TV: Boscos has hosted our competition for all 12 years of our event. It has been a great blessing to have a place like Boscos. Their staff is extremely helpful and accommodating during the month or so that the competition takes up every year.

Zymurgy: How many entries did this year's event get?

TV: We received 240 entries this year including seven non-BJCP categories (down considerably from last year's 337 entries). We received entries primarily from

around Tennessee and in neighboring states, as well as New Orleans and Toledo, Ohio. We also received 49 entries from a single member in another local club.

Zymurgy: Where do the majority of your judges come from?

Philsner's Old Scratch

Ingredients for 6 U.S. gallons (22.7 liters)

3.52 lb	(1.59 kg) John Bull Maris Otter light malt extract
3.0 lb	(1.36 kg) Muntons amber dry malt extract
0.75 lb	(340 g) Munich malt
1.5 lb	(680 g) caramel amber malt
0.5 lb	(227 g) Paul's crystal malt, 65-90° L
1.5 lb	(680 g) crystal malt, 20°L
0.5 lb	(226 g) flaked wheat
0.5 oz	(14.2 g) pellet Perle hops, 6.9% alpha acid 60 min
0.5 oz	(14.2 g) whole Northern Brewer hops, 6.2% alpha acid 60 min.
1.0 oz	(28 g) whole Cascade hops, 6.0% alpha acid 5 min.
1.2 oz	(34 g) whole Cascade hops, 6.0% alpha acid 0 min.
0.6 tsp	Wyeast nutrient, 15 min.
1 capsule	Servomyces yeast nutrient, 15 min
0.6 tsp	Irish moss, 15 min.
	Wyeast 2112 California Lager yeast (no starter)

Target Original Gravity: 1.062

Approx. Final Gravity: 1.018

SRM: 18.6

IBU: 27.2

Directions

Crush grains and steep in 4 gallons of 154° (67.8°C) water in the boil kettle. Hold the partial mash at 154° F (67.8°C) for 60 min., poking the bags around occasionally. Remove grains, rinse into kettle, and top off the volume to 7.5 gallons. Stir in the LME and DME while heating to a boil. Boil 75 minutes. Add hops at specified intervals. Chill to fermentation temperature and pitch yeast. Ferment in primary for 30 days at 50° F (10°C). Rack to secondary and hold at 69° F (20.5°C) for five days. Rack to keg, lower temperature to 33° F (0.5°C) and lager for seven days, then carbonate. This beer was eight weeks old when judged BOS.

Brewer's Notes

BOS winner Phil Snyder writes, "While attending the 2006 Great American Beer Festival, I toured the Flying Dog Brewery and really enjoyed their Old Scratch Amber Lager. I knew that I had to create my own version. On August 6, 2007, before the Music City Brewers monthly meeting, five of us decided to brew in the driveway of the club president. It was 98° F (36.7° C) and I knew that I didn't want to drag my all-grain equipment out in that heat. Looking for a shortcut, I devised a partial mash procedure that I could do in my boil kettle."

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.

January 11

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 19

5th Doug King Memorial Specialty & Lager Beer Competition Woodland Hills, CA. Contact: Drew Beechum. Phone: 818-766-0317. E-mail: drew@maltosefalcons.com Web: www.maltosefalcons.com

January 26

Upper Mississippi Mash-Out St. Paul, MN. Contact: Al Boyce. Phone: 952-927-8968. E-mail: alboyce@bigfoot.com Web: www.mnbrewers.com/mashout

January 26

Meadlennium 2008 Oviedo, FL. Contact: Howard Curran. Phone: 407-365-3215, E-mail: OCurrrans@cfl.rr.com Web: www.cfhb.org/mead

February 8

2008 International Mead Festival/Home Mead Maker Competition Lakewood, CO. Contact: Glenn Exline. Phone: 321-636-6925. E-mail: gexline@cfl.rr.com Web: www.hmmc.meadfest.com

February 9

The Great Northern Brew-Ha-Ha Duluth, MN. Contact: Steve Daiken. Phone: 713-201-2386, E-mail: thedaika@hotmail.com Web: www.northernalestars.org

February 10

Homebrew Alley 2 New York City, NY. Contact: Sean White. Phone: 614-564-7646. E-mail: seanywonton@gmail.com Web: www.hbd.org/nycgh

February 16

AHA Club-Only Competition Dark Lagers Fargo, ND. Contact: Susan Ruud. Phone: 701-231-8445, E-mail: Susan.Ruud@ndsu.nodak.edu Web: www.beertown.org/homebrewing/schedule.html

February 22

Kansas City Bier Meisters 25th Anniversary Kansas City, KS. Contact: Neava Ford. Phone: 913-432-9630, E-mail: missneava@kc.rr.com Web: www.kcbiermeisters.org

February 23

SODZ British Beerfest Columbus, OH. Contact: Bob Breckler. Phone: 614-975-9781, E-mail: bob_breckler@yahoo.com Web: www.sodz.org

February 23

Leap Beer Brew-Off Lincolnshire, IL. Contact: Bruce Dir. Phone: 847-535-1520. E-mail: Babble_Brewoff@comcast.net Web: www.babble-homebrewers.com

March 7

Kona Brewers Festival Home Brew Competition Kailua Kona, HI. Contact: Rocket Rod Romanak. Phone: 808-325-7449, E-mail: Konabrewfest@yahoo.com Web: www.Geocity.com/konabrewfest

March 8

10th Annual UKG Drunk Monk Challenge Aurora, IL. Contact: John Kleczewski. Phone: 630-621-3342. E-mail: jkleczewski@mindspring.com Web: www.knaves.org/DMC/index.htm

March 15

Hudson Valley Homebrewers 18th Annual Homebrew Competition New Paltz, NY. Contact: Al Alexa. Phone: 845-255-8685, E-mail: aalexsa@aol.com Web: www.hbd.org/hvhb

March 15

Shamrock Open XIII Raleigh, NC. Contact: Dave Buning. Phone: 919-467-2791, E-mail: ncbuning@juno.com Web: www.hbd.org/carboy

March 29

AHA Club-Only Competition Perfect Porter Challenge Zionsville, IN. Contact: Ron Smith. Phone: 317-873-6976, E-mail: RonSmith@MarketWiseSolutions.com Web: www.beertown.org/homebrewing/schedule.html

March 29

Chicago Cup Challenge Blue Island, IL. Contact: Michael Pelter. Phone: 219-864-4666, E-mail: paradoc1@earthlink.net Web: www.boss-beer.org

April 11

Titletown Open XIV Green Bay, WI. Contact: Michael Conard. Phone: 920-388-2728, E-mail: mconard@itol.com Web: www.rackers.org

TV: This has been a most excellent year for good judges. Although a majority of the judges came from within our own club (Music City Brewers of Nashville),

many of our BJCP judges did not enter several different categories, and were therefore available for multiple sessions. We also had a strong showing of judges

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from Ohio, Arkansas, Kentucky and Georgia. We maintained the ability to have at least one BJCP judge on each table, and in some cases we had two. Over the years I have noticed a distinct improvement in the quality of judging as well as scoresheets appearing more complete with comments both constructive and informative.

Zymurgy: What clubs play an active role in either participation in or active support of the event?

TV: Our own club ponies up both in dollars and in participation to provide a high quality event. We also get great support from a brew group called the State Line Optimistic Brewing Society (SLOBS) out of Toledo. We receive great participation from several of the MidSouth Circuit Clubs, Antioch Sud Suckers, Rocket City Brewers, Chicken City Ale Raisers, Covert Hops Society, and Bluff City Brewers. This year the Brewers of Central Kentucky sent several judges, as did the Barley Mob from Chattanooga.

Zymurgy: Who provided prizes for the event?

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issue, but overall most entries coming in are good beers. Many beers that score low in competition usually do so for being out of style rather than for having a brewing or sanitation defect.

Zymurgy: Who took Best of Show this year?

TV: The Best of Show winner for our competition was one of our own members this year; actually, this is the second time in three years he has won Best of Show. His name is Phil Snyder, aka "the Philsner." His winning beer was a 4A (Maibock/Helles Bock) called Philsner's Old Scratch. Phil has been a big part of the competition staff for the last several years, from cutting out all the dividers for the crates, to judging, organizing entries, stewarding and sometimes just plain getting in the way, but nevertheless he has been one

of the backbones for running the show.

Zymurgy: What are some other fun aspects of the Music City Brewoff?

TV: We have a Friday night party where some of our out-of-town judges and other local homebrewers get together. This year we had an Oktoberfest-themed party with several different varieties of brats and German food as well as nine kegs on tap. On Saturday after the BOS round, raffle and awards, we have a most excellent pub crawl. If you're still alive after all that you can come for a Sunday morning Brew-N-Brunch, where this year I brewed a HopGod beer.

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



TV: This year we decided to go with gift certificates to an online retailer for the winners, \$15 for first, \$10 for second, and a free yeast certificate from White Labs for third. We did however have a great number of sponsors who either sent us merchandise or money/gift certificates that we gave away in our charity raffle, including Northern Brewer, Midwest Brewing Supply, Flying Dog Brewery, Dogfish Head Craft Brewery, Rogue Ales, Wyeast Laboratories, Inc. and White Labs, just to name a few. The best of the sponsored prizes included a gift certificate from Northern Brewer for \$110. Also I sponsor one non-BJCP category, the HopGod Challenge, in which first place gets \$75 and 4 pounds of hops from FreshHops.

Zymurgy: Have you noticed an improvement in the quality of entries in the competition over the last several years?

TV: Definitely. Over the years I have noticed that there are not nearly as many gushers or beers so bad that you cannot drink them. You still get some of those with infection, sanitary or some other

September 2007

- Byggvir's Big Beer Cup, 100 entries—Chris Smith, Minneapolis, MN.
- Eastern Idaho State Fair, 66 entries—Joe Osborne, Blackfoot, ID.
- Topsfield Fair Homebrew Competition, 161 entries—Alastair Hewitt, Wakefield, MA.
- Blue Ridge Brew Off, 490 entries—Brant Warren, Harvest, AL.
- Tulare County Fair Homebrew Competition, 72 entries—Michael Adams, Visalia, CA.
- 12th Annual Dayton Beerfest, 131 entries—Gordon Strong, Beavercreek, OH.
- River City Roundup Fair & Festival, 131 entries—Eddie Vandegrift, Lee's Summit, MO.
- Great Heron Homebrew Open, 47 entries—Edward Mathis, Beecher, WI.
- Schooner Homebrew Championship, 252 entries—Lane Fearing, Barrington, IL.
- AZ Society of Homebrewers 13th Annual Oktoberfest, 143 entries—Paul Fowler, Mesa, AZ.
- X-BREW, 40 entries—Nathan Zorich, White Salmon, WA.
- Western Australia Amateur Brewers State Competition, 89 entries—Adam Fabo, Perth, Western Australia.
- Alamo City Cerveza Fest, 278 entries—Michael Heniff, Pearland, TX.
- FOAM Cup, 221 entries—Ed Vandegrift, Lees Summit, MO.
- Mid South Fair, 301 entries—Brant Warren, Harvest, AL.

October 2007

- U.S. Air Force Academy Oktoberfest/Homebrew Fest, 43 entries—Rich Shertzer, Monument, CO.
- Big Fresno Fair, 24 entries—Randy Miller, Fresno, CA.
- 12th Annual Music City Brew Off, 240 entries—Phillip Snyder, White House, TN.
- Virginia Sports Hall of Fame Beer Blitz, 66 entries—William Spiesberger, Richmond, VA.
- Karl Strauss Brewing Company 1st Annual Homebrew Competition, 16 entries—Matt Morrison, San Diego, CA.
- Australian National Amateur Wine & Beer Show (ANAWBS), 262 entries—Greg Lee, Adelaide.
- Autumn Pour, 43 entries—Kevin and Cindy Burchfield, Juneau, AK.
- Valhalla: The Mead of Life, 57 entries—Don Larsen, Star, ID.
- Schleswig Wine & Bier Contest, 98 entries—Peter VanderMeer, LeMars, IA.
- National Organic Homebrew Challenge!, 27 entries—Larry Lynch-Freshner, Boulder Creek, CA.
- 16th Annual CBS Spooky Brew Review, 174 entries—Scott Lasky, Vernon Hills, IL.
- Oktoberfest and German Beer Festival, 71 entries—Robin Brown, Melbourne, Victoria.
- Queen of Beer Women's Homebrew Competition, 72 entries—Kelly Floyd, Arvada, CO.
- Oktoberfest Cincinnati, 97 entries—Rob Westendorf, Cincinnati, OH.
- Hoppy Halloween Challenge, 205 entries—Curt and Kathy Stock, St. Paul, MN.
- The Masters Homebrew Competition, 15 entries—Herb Adams, San Dimas, CA.

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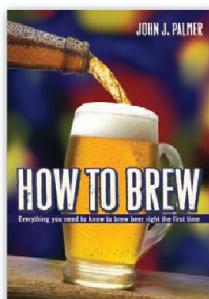
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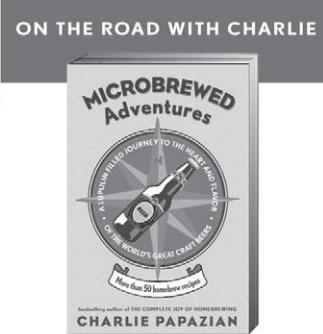
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Holiday Ale Tasting

Living in the beer-laden Northwest has some tremendous advantages, but occasionally there are some challenges. One of those challenges occurs every November. The problem is that most of the microbreweries produce a special holiday ale in limited release, sold only for a couple of months. Often the holiday ale is not identical to that produced in prior years.

This inconsistency can actually have a varying effect. Remember that beer from last November? You know, the one you loved so much that you went to the pub every night until the last drop from every last keg for a hundred miles in every direction was gone? Well, it may have gone through some "alterations" and is now a completely different beer than the one you fell in love with. Conversely, a beer that you have traditionally been unimpressed with may have transitioned into a beer worthy of the gods—but how will you know for sure? Of course many of them are beers that purposefully change every year and that is part of the joy of waiting for them, to see just what that beautiful, mad genius of a brewer concocted this year!

So what's the wisest way to invest one's beer money among all of these special holiday ales? Our solution to this problem was really quite simple: we had a party. Everyone brought a six-pack of their favorite holiday ale or a special snack plate. Each person worked their way around the room pouring themselves an ounce or two of all of the beverages. As the level of "beer appreciation" varies amongst friends, everyone has their own method for judging, from the elaborate to simply pouring and enjoying. Notes were taken on the beer and food, and each person voted for their first-, second- and

third-place beers. The winning beer was the one with the most first-place votes.

We had 22 beers on hand for tasting, and not just from the Northwest. Beers such as 2° Below from Colorado's New Belgium, Big Sky Powderhound from Montana and Old Jubilation from Colorado's Avery Brewing were found alongside such offerings as Hales Wee Heavy, Pyramid Snow Cap and Rogue Santa's Private Reserve.

The holiday ales produced in the Northwest, and presumably everywhere, cover a wide range of beer styles, from strong ales to spiced ales to pumpkin ales to milk stouts. There are unique ales such as Alaskan Winter Ale, brewed with spruce tips. There are even beers that, as the legend goes, were produced by "mistake" but the brewer liked it so much it became the holiday brew, such as Brown Shugga by Lagunitas.

So which beer won the "competition"? Well, since the selection of the best beer is a personal matter, we will divulge only that Sierra Nevada Celebration, Avery Old Jubilation and Deschutes Jubelale were our top three beers, but almost all found a warm spot in someone's heart.

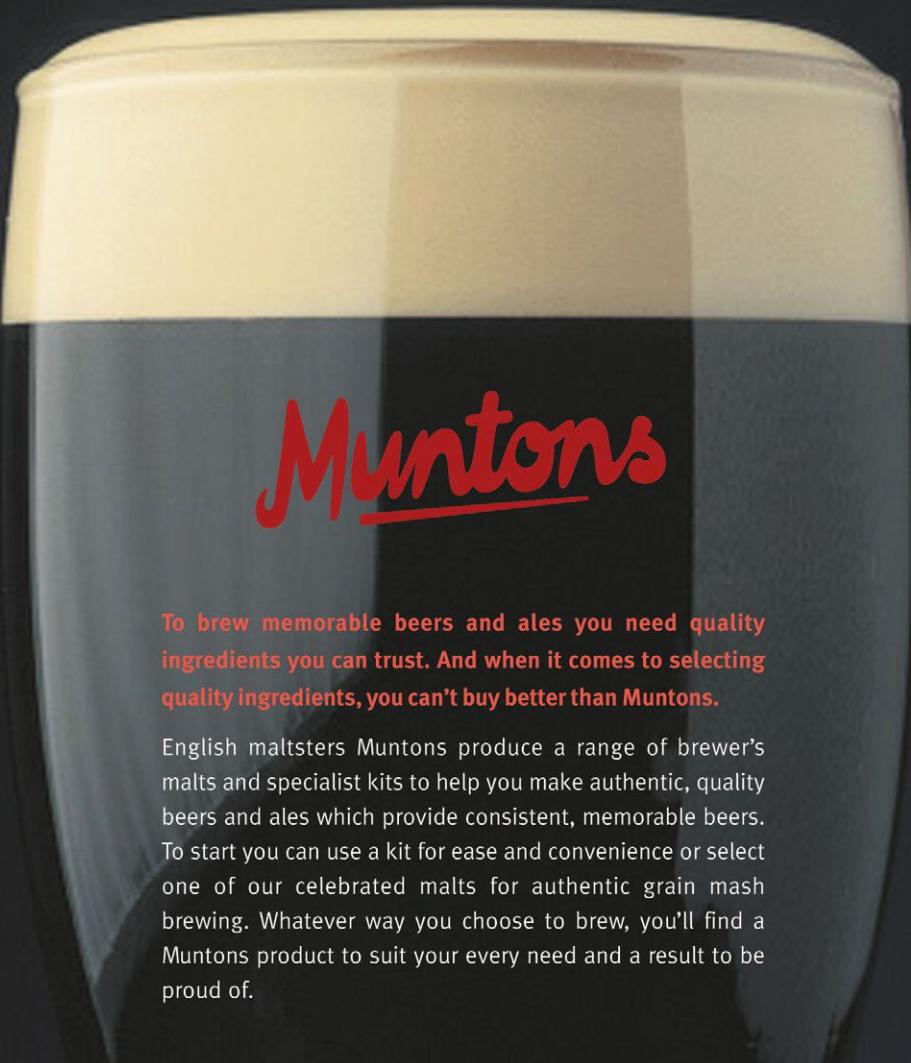
After the holiday chaos has calmed down, host your own tasting with holiday ales readily available in your region. Then choose for yourself which of the many fine winter brews are right for you.

Tom Vedvick has more than 25 years of homebrewing experience and is a BJCP judge. His favorite brews to produce are IPAs, porters and braggots. He owns more brewery T-shirts than anyone he knows. Derek Bouchard is a homebrewer, former alehouse bartender, and all around beer geek. He enjoys short walks on the beach and gets warm and fuzzy for big, malty ales.



Photos courtesy of Tom Vedvick and Derek Bouchard

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