

Thoroughbrew's News

A Club's greatest resource is its members!

April 2011

April Meeting

This Month's beer winners are;

Open Club Entries:

1st place Mike Rishel (Sweet Stout)

2nd place Les Swinton (Oatmeal Stout)

Club Only Competition:

1st place Mike Rishel (Smoked Porter)

New Business: The club has two openings for officers. Membership Director and Vice President. Steve Breault is the new President. We have three candidates so far, Jake Huwe, Steve Smyth and Don Coates. If you are interested let Steve Breault know or come to May, 5th's meeting. We had a visiting guest home brewer from Long Island, Rob Wilson. Rob was in town on business this week and heard about the club. He stopped by to see how we do it in the north country.

Everyone at the meeting received a special treat from Club Treasurer John Fura. John made brass bottle openers with a horseshoe and the letters STB on them. They are a treasure, for sure.

Steve Smyth suggested food at the meetings, since most of us are coming from work. With the consuming of alcohol, it is a good idea to have something in our stomachs. Should the Club provide it or could some one different each month bring in a bag of pretzels or snack.

Old Business: The by-laws that were drafted and emailed last month, were well received by those in attendance.



Big Brew Day- May 7, 2011 Check with sponsors for times. The Saratoga Zymurgist (<http://www.saratogaz.com/>) and Hennessy's Emporium(<http://www.brewbeer.com/>) are both sponsoring this fun and educational AHA event .

Here's how it works. The brewer, that's you, brings his/her equipment to the designated place and the store supplies the ingredients. You must make reservations ahead of time. You can do an extract or all-grain recipe. Reed said he will supply an immersion chiller to extract brewers to chill their worts. Roger always has some great things planned as well.

I participated last year and had a great time! Even if you're not brewing stop by and show your support. This is a wonderful opportunity to see other techniques in brewing. There is always some delicious beer to sample as well.

This year, the recipes are an East India Pale Ale, Wit Beer and a Porter. You can download the recipes off the AHA web site.

<http://www.homebrewersassociation.org/>

Winning Beer Recipe: Sweet Stout

By Mike Rishell

Malt Bill:

<u>Wt.</u>	<u>Style</u>
12.5 lbs	Pale Malt
1.5 lb	Crystal (20L)
2.0 lb	Roasted Malt
0.5 lb	Chocolate
1.0 lb	Rolled Oats
1.0 lb.	Unsulphured Molasses

Hop Additions:

<u>Wt.</u>	<u>Style</u>	<u>%AA</u>	<u>Boil time</u>
1.0 oz	Northdown	9.6%	t = 0
1.0 oz	Northdown	9.6%	t = 30
1.0 oz	Progress	8.0%	t = 45
1.0 oz	Progress	8.0%	Dry Hop

Yeast:

WL004 Irish Ale Yeast

This beer was brewed using Saratoga Municipal Water straight from the tap. The water was neither pre-boiled nor was any additional steps taken to treat the water. Doughing in was undertaken at ~85 °F. The malts (but not the molasses) added to ~5.0 gallons of water to provide a relatively thick mash. The mash bed was gently agitated to ensure uniform “wetting” of the malts. The temperature of the mash was raised via indirect heating to 150 °F over 40 min, held at this temperature for ten minutes and then the temperature was raised to 153 °F over 45 minutes. The mash temperature was held at 153 °F for 5 min. and then the temperature of the mash was raised to 176 °F over 10 minutes and was then held at this temperature for an.

additional 10 minutes. A total of 6.5 gallons of wort was collected from the mash tun following sparging. The molasses was dissolved in enough water to make an additional 0.5 gallon and was added to the boil kettle. The boil kettle was heated with stirring until a rolling boil was obtained. A few pellets of hops were added to the kettle prior to boiling to decrease the likelihood of a boil over. Once a good boil was established, The first aliquot of hops (Northdown, 1.0 oz.) was added. The kettle was boiled for an additional 30 minutes and then the second aliquot (Northdown, 1.0 oz) of hops was added. After boiling for an additional 15 minutes the third hop addition was undertaken (Progress, 1.0 oz.) the mixture was boiled for an additional 5 minutes and then the wort chiller and Irish moss (0.5 oz) was added to the boil. The wort was boiled for an additional 10 minutes and then the heating was ceased and cold water was applied to the wort chiller. The boil kettle was covered and the temperature of the wort was allowed to cool to 52 °F. Upon obtaining this temperature the wort chiller was removed, and the wort was vortexed and allowed to stand undisturbed for about 45 min. The wort was carefully transferred to a 7 gallon glass fermenter taking care to avoid drawing up any of the precipitated materials residing at the bottom of the boiling kettle. The original gravity of the wort was measured at this time to be 1.074. The yeast was pitched into the wort at 54 °F and the wort was left to undergo primary fermentation over 10 days. The fermenter was maintained at 58 °F during this time. The beer was racked to a secondary fermenter and aged for five weeks at 64 °F. The final gravity of the beer was taken at this time and was observed to be 1.030 (5.9% ABV). The beer in the secondary fermenter was racked to a 5 gallon soda keg and dry hopped with 1.0 oz of Progress hops. The soda keg was cooled to 32 °F and pressurized with 12 psi of CO₂.

BJCP Questions:

1. Olde Saratoga lager is a commercial example of which subcategory?
 - a. Vienna Lager
 - b. Dortmunder Export
 - c. American Pilsner
 - d. German Pilsner
 2. Which hop aroma is not appropriate for an English IPA?
 - a. Earthy
 - b. Fruity
 - c. Grassy
 - d. Citrus
 3. Which of these top fermenting beers have a minimum O.G. of 1.070?
 - a. Russian Imperial Stout
 - b. American IPA
 - c. English Barley Wine
 - d. All of the above
 4. If you are judging a beer and it smells like cooked corn, you would use what descriptive term?
 - a. Vegetal
 - b. Phenolic
 - c. Dimethyl sulfide
 - d. Acetaldehyde
 5. Which of these does not contribute to good head retention?
 - a. Isohumulones
 - b. Alcohol content
 - c. Dextrins
 - d. Fatty acids
- True /False
6. T/F Scores should not be assigned to the aroma section immediately because the entries aroma profile may change over time.
 7. T/F You should always fill out the “Style Scales” on the scoresheet, as a good check against your scores.
 8. T/F It is preferable to use ink on scoresheets so that your scores cannot be altered by contest personnel.
 9. T/F Calibration beers are selected to be the standard against which entries should be judged.
 10. T/F A judge director may not serve as a judge, even if this person has no knowledge of the association between entries and entrants.
- Mix and Match the region with the style
- | | |
|------------------------|---------------------|
| 1. Eisbeck | A. Kolsch |
| 2. Bamberg | B. Altbier |
| 3. Plzen | C. Vienna lager |
| 4. Regensburg | D. Biere de Garde |
| 5. Burton on the Trent | E. Roggenbier |
| 6. Senne Valley | F. Rauchbier |
| 7. Dusseldorf | G. Gueuze |
| 8. Cologne | H. Pilsner |
| 9. Northern France | I. English Pale Ale |
| 10. Austria | J. Bock |

Food Recipe: Guinness Chocolate

Cheesecake Courtesy of

www.allrecipes.com

Ingredients

- 1 cup crushed chocolate cookies
- 1/4 cup butter, softened
- 2 tablespoons white sugar
- 1/4 teaspoon unsweetened cocoa powder
- 3 (8 ounce) packages cream cheese, softened
- 1 cup white sugar
- 3 eggs
- 1/2 pound semisweet chocolate chips
- 2 tablespoons heavy cream
- 1 cup sour cream
- 1 pinch salt
- 3/4 cup Irish stout beer (e.g. Guinness®)
- 2 teaspoons vanilla extract
- 1 oz square of semi-sweet chocolate

Directions

- Preheat oven to 350 degrees F (175 degrees C). Prepare a 9 inch spring form pan with butter.
- Combine the crushed cookies, butter, 2 tablespoons sugar, and cocoa in a small bowl; mix; press into the bottom of the prepared spring form pan.
- Place the cream cheese in a large bowl and beat with an electric mixer set to low speed until smooth. While beating, slowly add 1 cup sugar and then the eggs, one at a time. Continue beating until smooth.

- Combine the chocolate chips and heavy cream in a microwave-safe bowl. Heat in the microwave until the chocolate is completely melted, stirring every 30 seconds. Beat the chocolate into the cream cheese mixture. Add the sour cream, salt, beer, and vanilla; blend until smooth. Pour the mixture over the crust. Place the pan into a large, deep baking dish. Fill the dish with water to cover the bottom half of the spring form pan.
- Bake the cheesecake in the water bath in the preheated oven for 45 minutes; turn oven off; leave the cheesecake in the oven with oven door slightly ajar another 45 minutes; remove from oven. Run a knife along the edge of the cheesecake to loosen from pan. Chill in refrigerator at least 4 hours.
- Melt the semisweet chocolate in a small bowl using the microwave. Make chocolate clovers by dropping 3 small drops of melted chocolate close to one another on waxed paper. Drag a toothpick from between two dots outward to make the stem; chill until hardened. Arrange the chocolate clovers on top of the chilled cheesecake for decoration.

Next Meeting:

Date; May 5, 2011

Time: ONB 6:15

Place: Olde Saratoga Brewery

Judging starts @ 7:00

Open Competition

OSB Tours

I gave my first tour of OSB last Saturday!

Jim Azatea showed me around about a month ago. It had been awhile since, so on Saturday I followed Dan Juitt while he gave a nice young couple the tour.

After that I was on my own. I was nervous at first, but I was talking about beer and settled in just fine. I gave three tours that day and had a fantastic time. I met a couple out of state home brewers that I had some good conversation with. The best part was when the group would get to the conditioning tanks and you give them a sample from the pigtail. How many brewery tours do you get to do that? Plus the people get to look into the mash tun and lauter tun. The visitors get a view at OSB, which is rare in the industry.

We are looking for some more volunteers to give tours. If you are interested you can contact me and we can set up a schedule and alternate weekends. I think four people giving the tours would be perfect.

Dan is very appreciative to any one volunteering!

Email me, Jim Hume, at wortnothing@gmail.com

Horse Trader

Have anything to trade, sell or want to buy? Must be beer related!

Up coming events:

Big Brew Day-May 7, 2011

Saratoga Zymurgist - www.saratogaz.com Phone 518-580-9785 email oosb@verizon.net

Hennessy's Home Brew Emporium-
www.beerbrew.com Phone 518-283-7094

15th Annual Brew Off St. James, NY May 14,
2011 Entry deadline May 7th \$6.00 per entry
www.beerhbc.org

2011 Samuel Adams Longshot Homebrew
Manchester, NH Contest June4th Entry deadline
May 20th
www.samueladams.com/promotions/longshot2011

American Craft Beer Festival-June 3&4, 2011
Boston, Mass. www.beeradocate.com/acbf

Saratoga Brewfest June 18,2011
www.saratogabrewfest.com

Answers to quiz

- | | |
|---------|-------|
| 1. a | 11. J |
| 2. d | 12. F |
| 3. a, c | 13. H |
| 4. c | 14. E |
| 5. d | 15. I |
| 6. T | 16. G |
| 7. T | 17. B |
| 8. F | 18. A |
| 9. F | 19. D |
| 10.F | 20. C |

National Homebrew Competition

By Reed Antis

Every since I helped at the 1995 National Homebrew Competition in Poughkeepsie, I wanted to have the competition here in our neck of the woods. When I volunteered to help out at the 2010 NHC in Philadelphia, PA, I was asked if I would run the 2011 here in New York. I thought it out and said yes. I thought it was time to bring here to Saratoga Springs. The American Homebrews Association gave me the okay this past fall to be the event organizer.

I started looking in the Troy area for a spot. Brown's were asking too much to rent their Revolution Hall. I am on a strict budget from the AHA. The more I thought about it, I felt I could have more control having it here at the local VFW Post. I had warehouse space and coolers available to me here at my store.

So I became the Northeast Event Coordinator for the 2011 NHC Competition. I was one of ten individuals who were volunteering their time to put on the largest homebrew competition of the year. I asked Jim Kehrer to be my judge coordinator, he gracefully accepted. Each region, nine here in the continental United States and one in Canada, can only accept up to 750 entries. The Northeast region once again accomplished the maximum total!

Entries starting arriving mid-March and the last came in by March 30th. Only a few broken bottles were received. Six club members helped open packages and check in each entry.

I am very glad Jim and I started judging process on the first available weekend in April. With over 700 entries received, it is a daunting task to get all the beers properly judged. We had judging starting on April 1st, Friday evening. We got a few flights done that evening. On Saturday we had 40 judges from the Northeast visit to judge the beers. We took on the larger flights, 63 entries in the Flight 13, Stouts, was largest. Two flights had 50 plus beers, several had 40 plus entries, and the smallest flight was 8 entries, Traditional Mead. We also had ten individuals judge on Sunday. Unfortunately we still had over 250 entries left to judge.

On the following weekend, we judged both days at Albany Pump Station. Guess what, we still need judges to finish. We have the need for about 20 individuals to finish this event on Saturday, April 30th. Please feel to contact Jim Kehrer or me about judging. We hold it, once again, at the Albany Pump Station. Please help out.

The top three winners of each flight will send their beers to San Diego, CA for the final round of judging. This is where the AHA having their National Homebrew Conference this year. I will be attending because of a free pass I received for volunteering as event coordinator this year. I have never been to San Diego or to a National Homebrew Conference. I am looking forward to getting off the porch and hanging with the big dogs of the homebrew worlds!

Route 67 Cafe review and announcement,

By John Fura

I attended a beer tasting event held at The Route 67 Cafe on April 14.

The Rep (Mat) from Ommegang was there and did five of their beers, including their newest called Gnommegang, which is a strong Blond Ale.

Food was served at the half way point, which was a delicious hot roast beef or chicken sandwich. Home made crackers were also served during the event. Their next event is May 12. They will be doing North American Brews from Majic Hat and Dundeas. See their website

www.rt67cafe.com. Click on Events and Beer Tasting to get info. The Cafe is a small place and space is limited, so make reservations early.



If you have any comments, suggestions and/or would like to contribute articles or upcoming events please let me know!