

Thoroughbrew's News

A Club's greatest resource is its members!

August 2011

August Meeting:

This Month's Mead winners:

1st Place- John Fura-Cyser

2nd Place-Reed Antis-Dry Mead

3rd Place-Steve Smyth-Semi-Sweet Mead

New Business: The club is looking into buying an off-flavor kit to educate members for judging purposes and the BJCP test.

Old Business: Knickerbocker Battle of the Brews and raffle prizes

Upcoming Events:

August 26th Red Cross Battle of the Brews- Saratoga Race Course- Craft beers

<http://www.saratoga.com/events/?show=food>

August 26th Blues and Brews at Proctor's Theater in Schenectady brewing demos

proctors.org/events/proctors-tap-brews-blues

September 17th Octobeerfest, Elms Family Farm. German/craft beer seasonals and local foods.

Octobeerfestny.com

September 24th Southern Vermont Home Brew Festival, Old Bennington Brush Company.

brewfest@benningtonmuseum.org

October 15th 5th Annual Oktoberfest Adirondack Pub and Brewery. Club members are encouraged to participate.

adkpub.com/events.htm



October 29th 6th NE Regional Homebrew Competition Nashua, NH

\$6 entry fee, deadline 10/14

www.bfd.org/nerhbc

November 12th Knickerbocker Battle Of The Brews, Albany, NY

\$7 entry fee, deadline 11/4

www.thoroughbrews.org/kbotb

Next Meeting:

Date: September 1, 2011

Time: 6:15 Business 7:00 Judging and Tasting

Place: Upstairs Olde Saratoga Brewery

Judging: Open

Grain Sale

Roger, from The Home Brew Emporium, sent this message to the Thoroughbrews. We have a preorder for Briess 2-row this month for \$35 for a 50 lb bag. It must be picked up between Sept 1 and Sept 7 or the price goes back up. Maybe you could let members know. Thanks.

Roger

Winning Beer Recipe:

Cyser is much easier to brew than beer. It only takes about two hours. The major ingredients of my cyser are produced locally. I get my apple cider from “Eagle Mills” in Broadalbin. It is treated with UV rays and no chemicals are added. I also wait until end of the apple season because the juice is sweeter and has the most fermentable sugar. The honey I used was produced by “Justamerefarm” and I got it from a guy on Fish House Road also in Broadalbin. OK, let’s get to the Recipe.

Ingredients:

1 gallon of honey

4 gallons of apple cider

½ gallon of water

1 pound of raisons

1 TBS tannin

1 TBS yeast nutrient

1 pkg. dry champagne yeast

I usually make a starter a couple days ahead. Mix a cup of cider, a cup of honey and 2 cups of water and add about a half teaspoon of yeast nutrient. Heat the mixture up to about 180F and then let it cool back down to about 75F. Sanitize a container and an airlock. Pour the starter mixture into the container and add a pack of dry champagne yeast. Shake the mixture to aerate. Install the airlock and let it set for a day or two.

Using a brew pot, add a gallon of cider, and a gallon of honey. Using about a half gallon of water, rinse the honey container. Shake the honey container until most of the remaining honey is washed off the walls of the container. I hate to waste expensive honey. Add this mixture to the brew pot. Add a pound of raisons to the pot and heat the mixture to about 165F while stirring. This dissolves the honey and softens the raisons. Add to the mixture 1 TBS of yeast nutrient and 1 TBS of tannin.

Pour this mixture into a sanitized fermenter and add three gallons of cold apple cider. When the temperature of the mixture is about 75F, pitch the yeast starter. Cover the fermenter, install the air lock, clean up your mess and have a homebrew.

After active fermentation stops, rack to a sanitized secondary fermenter. I usually rack two more times and bottle at about four months. You be the judge. The cyser is drinkable after six months, but is much better if conditioned for a year. This batch was brewed in October of 2008.

Club only Competition Calendar 2011-2012

September – Open

October – Specialty/Experimental/Historical

November – Hefeweizen

December – Open

January – Dark lagers

February – open

March – Stout

April – Open

May – Scottish/Irish

What our club is trying to do with the Club Only Competitions

Let me start from the beginning with formation of club back in 1992. It was decided by club members' back then to join the American Homebrewers Association and become a sanctioned club. It was to get our name out there and also a way to participate in any AHA functions. So the Saratoga Thoroughbrews is a sanction AHA club.

The AHA is dedicated to get people to brew beer at home. One thing they did was promoting beer competitions with a set of rules. This is so brewers could honest feed back on their beers in a fair manner. From this, the Beer Judge Competition Program was created from individuals outside and inside the AHA. And this is why our club and others use their guidelines and rules to run a homebrew competition.

The AHA has promoted homebrewing in two big ways; it has a National Homebrew Competition ever year and promotes clubs to participate in its Club Only Competition for AHA Clubs. Hey we are one of those clubs! It gives awards in its national competition every year to the top brewers in each of the 28 categories in the BJCP style-guidelines. Plus awards the top home brew club in the competition also.

Now, let me give you a brief overview of the AHA National Homebrew Competition that happens each year. There are 10 first round regions in North America that hold separate competitions. The top three winners in each of the 28 style-guidelines found in the BJCP from all 10 regions are then asked to send their entries to the final round at the National Homebrew Conference. The NHC is held at a different location each year. In 2012 it will be held in Seattle, Washington.

The club of the year is also awarded at NHC. To win the Club of The Year, a club must participate in the 6 separate COC held through out the year and as well as have its club members enter the NHC to accumulate points.

To find out about rules about the above please visit the AHA website at:
www.homebrewersassociation.org/pages/competitions/national-homebrew-competition/competition-information

To find out about the rules of the Club Only Competitions check out this link:
www.homebrewersassociation.org/pages/competitions/club-only-competitions/how-to-enter

The schedule can be found out for the next year at this link:
www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2011-2012-competition-year

At our last meeting, we had a competition for club members to decide on an entry for the club in the first COC of the 2011-2012 calendar years of competitions. COC are set up for one style to be judged. This time the style was categories 24, 25, & 26, all Mead. John Fura won with his entry and the club is paying for the entry fee and Saratoga Zymurgist is paying the shipping of the entry to the homebrew club that will be running the competition. We could be a club to run such a COC event. We are sanctioned; its fun and we could taste some great beer in the interim!

Next month's newsletter I will describe how to prepare for this competition and what to bring to the club meeting.

By Reed Antis