

Thoroughbrew's News

A Club's Greatest Resource is its Members!

January 2011

January Meeting

This Month's local beer competition winners:

Open Club Entries:

1st Place, Sean Lammerts (Belgian Pale Ale)
2nd Place, Greg Mobley (English Bitter)

Club Only Competition:

1st place Greg Mobley (English Bitter)

Raffle Prizes:

2lbs of hops.

Raffle Winners:

Jake Huwe and Steve Breault. Raffle money donated to the club treasury was \$38.

New and Old Business (NOB)

Agenda:

New Business:

1. STB 2011 events. Organizers, facilitators, and volunteers assigned to events.
2. Olde Saratoga Brewery tours at OSB. Requesting volunteers.
3. Hennessy's Homebrew Emporium Club Discount and Brew Supply Delivery.
4. Bulk grain purchase sign up.

Remember: All new event requests and ideas must be submitted in writing to be considered for the agenda. Please send to: wornothing@gmail.com. Include a **clear** event description, requirements, costs, event date, and manpower needed for your event.



Upcoming AHA Competitions and Local Events:

WNY HBC "Amber Waves of Grain"

Online Entry, Judge, and Steward Forms:

<http://niagarabrewers.org/mmmmbeer/>

Local Drop Off Location:

Hennessy's Homebrew Emporium

<https://www.beerbrew.com/>

Entry Deadline, Feb. 10th

Hudson Valley Homebrew Competition

Entry, Judge, and Steward Forms:

<http://www.hvhomebrewers.com/>

Local Drop Off Location: Party Creations

<http://www.partycreations.net/>

Entries will be accepted starting Saturday, March 5th. **Entry deadline, 12:00 Noon, Saturday March 19th.**

Saratoga Automobile Museum Second Annual Beers & Burgers

Micro-brews, food, and music

Call 518-587-1935 or visit website for tickets:

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

Saturday, March 5, 2011

Winning Beer Recipe:

By Sean Lammerts

Belgian Pale Ale (16B)

OG: 1.050

FG: 1.012

Final Volume: 5.75 gallons in BK (5.25 into the fermenter); 90 Minute Boil

3.3# Pilsener LME (60 Minutes)

3.3# Munich LME (15 Minutes)

1.0# Pilsener Malt

1.0# CaraBelges

0.5# Special B

0.5# Biscuit Malt

Whirlifloc (15 minutes)

Wyeast 1762 Abbey Ale II

1.4oz East Kent Goldings (4.5% AA) (60 Minutes)

0.4oz EKG (4.5% AA) (0 Minutes)

1 campden Tablet (dechlorination)

Directions:

1. Steep grains in 1 gallon of de-chlorinated water at 155F for 60 minutes (use 5 gallon paint strainer for grains)
2. Heat 7 gallons of de-chlorinated water in boil kettle
3. Sparge grains using 2 gallons of Boil Kettle water, or dunk grain bag in boil kettle agitating grains to aid sparging.
4. Boil for 90 minutes to reduce DMS.
5. Chill Wort to 65F
6. Pitch one package of yeast and allow temperature to rise slowly to 72F over the next 4 days or so.
7. Ferment for 4 weeks at 72F (Google "long primary" for information)
8. Bottle from primary or rack to secondary and crash cool at 32F for 48 hours prior to bottling.
9. Carbonate to 3.0 volumes of CO2

The key to this recipe is controlling the fermentation temperature.

Tips from our Brew Wizard

By Steve Smyth

When a person new to home brewing, makes their first batch of beer, their instructions will tell them that they have to cool the wort down from boiling to a much cooler temperature (68-72 degrees). This must be done so that you can pitch the yeast without killing it or shocking it. The most common way that a person new to brewing might do this is by putting their kettle in a cold water bath in their kitchen sink. Or some people may use an immersion wort chiller.

A cold water bath in the sink is simple. First place the kettle in the sink. Second fill the sink with cold water. You may want to gently stir the wort, in the kettle, in order to speed up the heat transfer. You may have to empty the sink and fill it up two or three times, since the water will warm up and there may not be cooling of the wort going on. If the brewer is only boiling with 3 gallons of wort they can usually stop the cold water bath at about 100-110 degrees. They can then transfer the wort to their fermenting vessel and pour in cold water to top off to 5 gallons. This will bring the temperature down to the proper yeast pitching temperature. If the brewer is doing a full wort boil (5 gallons), they must continue with the cold water bath until they reach yeast pitching temperature.

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BJCP Question:

Describe and explain the role of diastatic and proteolytic enzymes in the brewing process and how they affect the characteristics of the finished beer.

Answer: Proteolytic enzymes break down proteins between 123°F and 128°F. This is called a protein rest. By using a protein rest, the brewer can eliminate chill haze and have a clearer beer. Extended protein rest times can reduce head retention in your beer.

There are actually two diastatic enzymes, alpha and beta amylase. Beta amylase is active between 140° and 149°. Beta snips off two sugars at a time from the end of the sugar chains, creating more fermentable sugars in the wort. The more fermentable sugars result in thinner, drier and higher alcohol beers.

Alpha amylase is active between 140° and 158° and chops off bigger chunks from the sugar chains, leading to assorted sizes. There will be fermentable sugars as well as dextrins. When mashed at higher temperatures, up to 158° the brewer will have a fuller bodied, sweeter beer with less alcohol.

By controlling the mash temperature the brewer can achieve the right balance between body, clarity, and flavor for the beer style intended.

STB Events for 2011:

2011 STB Beer Bus Trip

Organizer: Sean Lammerts (TBD)

14th Annual Battle of the Brews Red Cross Fundraiser at Saratoga Race Track (August)

Organizer: Kirk Starczewski

Judges: **Needed**

16th Annual Knickerbocker Battle of the Brews Homebrew Competition C. H. Evans Brewing Company (November)

Registrar: Keith Looney

Organizer: **Needed**

Judge Coordinator: Greg Mobley

Head Steward: **Needed**

Stewards: **Needed**

Prize Wranglers: **Needed**

Introduction to Home Brewing (HBC1)

OFFICE OF CONTINUING EDUCATION

Saratoga Springs City Schools (Fall)

Organizer: Jim Azotea

Advanced Home Brewing (HBC2)

OFFICE OF CONTINUING EDUCATION

Saratoga Springs City Schools (Spring/Fall)

Organizer: Jim Azotea

2011 Southern Vermont Home Brew Festival

AHA Sanctioned Competition (September 23)

Organizer: **TBD**

Judges: **TBD**

Stewards: **TBD**

STB Special Rules Home Brew Competition

1st Place Prize is a Trip to Australia hosted by Jim

Azotea and the Brisbane Home Brew Club. Will

judge in one of 3 competitions: Annual Club,

State Competition, or “All State Wide”

Competition

AHA Sanctioned Competition (TBD)

Organizer: Jim Azotea / Ross Kenrick

Judges: **TBD**

Stewards: **TBD**

President/Vice Presidents Message:

Hello everyone:

There are many STB events scheduled for this year and there are few more to be added after they are finalized. There are many openings for organizers, facilitators, and volunteers.

In the past years, the success of the major STB events was due to the participation of a handful of good people. This statement is not too far off because you can count them on one hand.

This year we are encouraging everyone to get involved in one or more of the listed activities. There will be an event sign-up sheet passed around during the NOB meeting. This year, we are keeping track of attendance and your club participation. People who do not participate in club activities will not be eligible for the AHA sanctioned "Special Rules Homebrew Competition" that features a trip to Australia as the grand prize. Hopefully, this is a big enough carrot to motivate our talented home brewers to brew great beer and to create teamwork which will grow the club.

Hennessy's Homebrew Emporium has extended to the STB club a 10% discount. STB cards will be required to obtain a discount on brewing supplies and equipment. Roger has agreed to deliver brewing supplies to our meetings if the orders are big enough. Also, our club is making a bulk grain purchase shortly. We are looking to purchase 36 assorted bags of grain (one palate) to get a great price. I have orders for 12 bags. Send an e-mail if you're interested. jazotea@nycap.rr.com

President/Vice Presidents Message Cont...

OSB has been great to the club. Dan is very busy on the weekends. He could use some help with brewery tours scheduled on Saturdays between 1:00PM and 3:00PM. Let the organizer know if you can help.

Our club meetings should be our "happy place". I am asking everyone to treat each other with honesty and respect. **Fighting and unruly conduct can not be tolerated; you will be removed from the meeting.** So please don't forget your civic virtues.

Old and new business starts promptly at 6:00PM and ends at 6:45PM. Beer judging starts promptly at 7:00 PM. Good luck!

We Need Raffle Prizes:

Let us know if you have award winning home brew, hops, grain, malt extract, equipment, or commercial calibration beers to donate to STB raffles.

February Meeting:

Place: **Olde Saratoga Brewery**

Date: **February 3, 2011**

NOB Starts at 6:15 PM and ends at 6:45PM

Beer Judging Starts at 7:00PM

Judging style: **Open Category**

Bring any home brew you would like judged.

Contact Information: If you would like to submit questions, raffle prizes, comments or entries in newsletter, email Jim Hume at wortnothing@gmail.com

Special Thanks:

To Jim Hume and Chris Gersey for working together and developing the STB News Letter.