

Thoroughbrew's News

A club's greatest resource is its members!

June 2011

June Meeting:

This Month's beer winners: Open

1st place: Jeremy Rowalik, Belgian Triple

2nd place: Sean Cudahy, American Pale Ale

3rd place: Les Swinton, Scottish Export

New Business: Congratulations to Jake Huwe, STB's new Vice-President and Don Coates, Membership Director. Both candidates won by a landslide.

Old Business: The By-laws were approved by a quorum and all in attendance.

Upcoming Events:

9/23/11 Southern Vermont Homebrew Festival Bennington, VT

\$7 entry fee, deadline 9/2/11

brewfest@benningtonmuseum.org

10/29/11 6th NE Regional Homebrew Competition Nashua, NH

\$6 entry fee, deadline 10/14

www.bfd.org/nerhbc

11/12/11 Knickebocker Battle Of The Brews, Albany, NY

\$7 entry fee, deadline 11/4

www.thoroughbrews.org/kbotb

Next Meeting:

Date: July 7, 2011

Time: 6:15 Business

7:00 Judging

Place: OSB

Judging: Open



Winning Beer Recipe: Al's Triple Option

Recipe Specifications:

Batch Size: 5.25 gal

Boil Size: 7.12 gal

Estimated OG: 1.084 SG

Estimated Color: 4.8 SRM

Estimated IBU: 31.4 IBU

Brewhouse Efficiency: 70.00 %

Boil Time: 90 Minutes

Ingredients:

Amount	Item	Type	% or IBU
12.50 lb	Pilsner (2 Row)	Ger	(2.0 SRM)
Grain			80.65 %
1.00 lb	Cara-Pils/Dextrine	(2.0 SRM)	
Grain			6.45 %
2.00 oz	Mt. Hood	[4.40 %]	(90 min)
Hops			29.4 IBU
1.00 oz	Saaz	[3.30 %]	(5 min)
Hops			2.1 IBU
2.00 lb	Sugar, Table (Sucrose)	(1.0 SRM)	
Sugar			12.90 %
1 Pkgs	Trappist High Gravity	(Wyeast Labs #3787)	Yeast-Wheat

Mash Schedule: Single Infusion, Medium Body

Step Time	Name	Description	Step temp
20 min	Mash In	Add 20.00 qt of water	

BJCP Question: Explain how the brewer gets the following characteristics in his/her beer.

- a.) Good head retention
- b.) Clarity in a beer
- c.) A proper diacetyl level for style

Answer: BJCP web site www.bjcp.org

Good head retention is dependent on the amount of small and medium sized proteins in the beer. To get good head retention, your grist should contain a high malt content, use highly modified malts and use a protein rest. Crystal, Dextrin and wheat malt helps head retention. Hops can improve head retention. High alcohol beers and dirty glasses can cause head retention problems.

A few things to do to achieve good clarity: Use a protein rest to break down proteins. Maintain a vigorous, rolling boil to achieve a good hot break. Chill wort promptly to form a good cold break. Use highly-flocculent yeast, fining agents to coagulate proteins in the kettle and/or fermenter. Filter the beer.

Using a diacetyl rest (raise fermentation temperature to 60-65 degrees F for a few days prior to racking to secondary) can eliminate or reduce diacetyl to appropriate levels for the selected style. By giving the beer enough time with the active yeast, the brewer can eliminate the diacetyl. It generally takes about two weeks. Large yeast pitch rates and good aeration also help.

Tour guides:

We have four new people giving the tours on Saturday's besides Jim Azotea and myself. John Fura, Tom Turley, Richard Lawrence and Les Swinton have

at 159.9 F 149.0 F
10 min Mash Out Add 10.00 qt of
water at 210.7 F 168.0 F

Notes:

1# sugar=2.25 cups. OG before sugar added was 1.066. Yeast cake used from previous batch. Table sugar added in cooled syrup with some nutrient a few days later. Chilled for about a month ~40F. Adding mini starter of pacman for bottling. With sugar and priming sugar, best guess for total gravity is 1.078 to 1.083 (about 9.7%). Added 1.25 cups table sugar for priming and added pacman starter. Temperature control would be helpful.

Food recipe: Coriander and pepper encrusted tuna courtesy of George Depiro's blog

Coarsely grind in a spice mill:

3 tablespoons whole coriander seeds
2 tablespoons black pepper corns
3/4 tablespoon crushed red pepper
1.5 teaspoons powdered ginger
0.25 teaspoon salt

Coat the tuna steaks with this mixture and keep away from the cat while you heat your grill. Meanwhile, combine in a bowl, measuring cup or some other kind of vessel that will securely hold liquid:

1/4 cup toasted sesame oil
1/4 cup safflower oil
1/4 cup soy sauce
1/4 cup fresh lime juice
1/4 cup brown rice vinegar
hot pepper sesame oil to taste (optional)
2 tablespoons grated ginger

Grill the tuna over relatively high heat for a couple of minutes on each side; I prefer my tuna rare. If you want it more well-done, reduce heat

volunteered and are doing a great job according to Dan Jewitt from OSB. Michael O'Connor has also volunteered. Thanks guys! We are always looking for more people to give tours, if interested talk to or email Jim Hume at wornothing@gmail.com

so as to not char the exterior. The spice coating should be golden brown, not black.