

Thoroughbrew's News

A Club's greatest resource is its members!

March 2011

March Meeting:

This Month's COC beer winners:

1st Place: Jake Huwe and Steve Breault –
Dopple Bock , 2nd Place tie: Sean
Lammerts and Richard Lawrence –
Maibock, 3rd Place Reed Antis and Steve
Smyth- Bock

New Business:

We had a very informative meeting with Dave Diamond in regards to incorporating and insuring the club. Dave is an attorney that works with not-for profit groups that want to incorporate. There are a lot of formalities and costs associated with incorporating and as such he didn't recommend doing it for limited liability. He did say insurance would be good if we could get it at a reasonable price. Jim Azatea and Joe Nuccio are checking on rates that we could sustain. Many thanks go out to Jim Azatea for inviting Dave to speak at our club meeting.

We are formalizing the club with bylaws. Hopefully this will clear up questions that have been brought up at recent meetings. These Bylaws are not set in stone and can be ratified by club members. If you have a suggestion or question you would like answered, contact Steve in writing at steve.breault@gmail.com. The finalized bylaws will be presented at May's meeting for everyone's approval.

Old Business:

Joe Nuccio is checking on prices for prize glasses.



Upcoming AHA Competitions and Local Events:

Northeast Regional Homebrew Competition

April 2nd, 2011 VFW-Post 420, 190 Excelsior Avenue, Saratoga Springs, NY 12866

Glens Falls Brewfest

April 2nd, 2011, Queensbury Hotel, Glens Falls
<http://glensfallsbrewfest.org>

UNYHA 33rd Annual Homebrew Competition

Rochester, NY Contact: Tina Weyman (585) 482-3346 \$6 entry fee, enter by 4/16/2011

Tap NY

April 30 – May 1, 2011 www.tap-ny.com

Greg Noonan Memorial Homebrew Competition

South Burlington, VT Contact Lewis Greitzer (802) 598-9972 \$6 entry fee, enter by 4/29

Bus Trip – Hudson Valley

June 25, 2011

Contact: Sean Lammerts slammerts1@gmail.com

**Winning Beer Recipe: Doppelbock
by Steve Breault and Jake Huwe**

Recipe Specifics

Batch Size (Gal): 12.00 Wort Size
(Gal): 12.00
Total Grain (Lbs): 38.00
Anticipated OG: 1.087 Plato:
20.98
Anticipated SRM: 16.7
Anticipated IBU: 24.0
Brewhouse Efficiency: 70 %
Wort Boil Time: 90 Minutes

Pre-Boil Amounts
Evaporation Rate: 15.00 Percent Per
Hour
Pre-Boil Wort Size: 15.48 Gal
Pre-Boil Gravity: 1.068 SG
16.53 Plato

Formulas Used

Brewhouse Efficiency and Predicted
Gravity based on Method #1, Potential
Used.
Final Gravity Calculation Based on Points.
Hard Value of Sucrose applied. Value for
recipe: 46.2100 ppppg
Yield Type used in Gravity Prediction:
Fine Grind Dry Basis.

Color Formula Used: Morey
Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops:
2 %

Additional Utilization Used For Pellet
Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name
15.8	6.00 lbs.	Coopers LME - Light
73.7	28.00 lbs.	Munich Malt
10.5	4.00 lbs.	CaraMunich 40

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
3 oz.	Hallertauer	Pellet	4%	20.7	60 min.
1 oz.	Hallertauer	Whole	4%	3.2	30 min.

Yeast

WYeast 2206 Bavarian Lager

Water Profile Saratoga:

Calcium(Ca): 32.0 ppm
Magnesium(Mg): 4.4 ppm
Sodium(Na): 2.0 ppm
Sulfate(SO4): 22.0 ppm
Chloride(Cl): 4.8 ppm
biCarbonate(HCO3): 104.0 ppm

Mash Schedule

Mash Type: Single Step

Grain Lbs: 32.00
Water Qts: 36.80 - Before Additional Infusions
Water Gal: 9.20 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.15 - Before
Additional Infusions

Saccharification Rest Temp : 155 Time: 60
Mash-out Rest Temp : 168 Time: 10
Sparge Temp : 170 Time: 60

Total Mash Volume Gal: 11.76 - Dough-In
Infusion Only

All temperature measurements are degrees
Fahrenheit

Food Recipe: Spent Grain Bread

By Joe Nuccio

3 cups of spent grain (wet)
1.5 cups warm (~100 F) water
1 package (1 tablespoon) dry bakers yeast
2/3 cup sugar (I prefer brown)
3-5 cups flour
Dash of salt (optional)

Proof yeast in mixture of water and sugar (make a starter). You should see krausen in less than an hour.

Put spent grain in large mixer bowl. Mix in starter, and start adding flour. Keep adding flour until the dough is smooth and no longer sticky. Place dough in a large bowl, cover with a clean towel, and let rise until doubled. Punch down dough, and either:

A) Split into two loaves and place in greased bread pans

B) Form into a round loaf and place on cookie sheet with a thin layer of corn meal under the loaf.

Allow loaf/loaves to double in size, bake in 375 F oven 30 to 40 minutes until browned and a long pin, such as a turkey pin, comes out clean after being inserted into the center of the loaf.

Next Meeting:

Date: April 7, 2011

Time: 6:00 - 6:45 NOB 7:00 – 9:00 Beer Judging

Place: OSB

Judging: Wood-aged 22C

Horse Trader:

Have something to buy, sell or trade? Must be beer related! Put it here.

Free beer bottles; cleaned and removed
wortnothing@gmail.com

BJCP Question:

Describe the stages of yeast development.

Answer:

1st stage is the lag phase where the yeast adapts to the new environment. They start making enzymes for growth. Some amino acids, peptides and sugars are absorbed into the yeast cells for division.

2nd stage is the growth phase. The yeast subdivides by budding. When an adequate amount of yeast cells are pitched there is only one to three doublings of the original amount. Oxygen is absorbed and used to create sterols, an important factor in cell walls.

3rd stage is the low krausen phase, a foam wreath will form. During this stage the yeast are metabolizing anaerobically. In this stage diacetyl and fusel alcohols may be produced. It is important to keep fermentation temperatures down and not aerate the wort, to avoid their productions.

4th stage is known as the high krausen phase, lots of foam. Ale yeast will have metabolized most of the sugars, while lager yeast may still be growing and will need a diacetyl rest to reabsorb by products from the low krausen phase.

5th stage is the flocculation phase where the yeast falls out of the beer. Yeast will collect on the bottom of the fermenter with any other byproducts. For ales this may happen quickly, typically lagers are 3-4 weeks.

Events continued:

National Homebrew Day

May 7, 2011

Saratoga Brewfest June 18, 2011

<http://www.saratogabrewfest.com>

