

Thoroughbrew's News

A club's greatest resource is its members!

May 2011

May's Meeting:

This Month's beer winners:

- 1st place Jim Hume-Cascadian Dark Ale
- 2nd place Richard Lawrence-Baltic Porter
- 3rd place Tony Bottari-Specialty Beer

New Business: Elections for the Vice-President and Membership Director are being held at June 2nd's meeting. The candidates are Jake Huwe and Don Coates.

Old Business: There weren't any objections to the by-laws as written. The final vote will be at June's meeting.

Upcoming Events:

Saratoga Brewfest-June 18th at Ellms Family Farm in Charlton from 3-7.
www.saratogabrewfest.com/

The Van Dyke has opened in Schenectady. Drew is the head brewer, coming by way of OSB. There are seven beers already on tap and the food is excellent also.

Big Brew Day was a success! Reed Antis, the Saratoga Zymurgist said he had a good turnout with 7 brewers that day brewing three different beers. Nearby at Paul Kowel's house they were brewing up 30 gallons of pale ale and cooking some awesome wood fired pizzas.



Winning Beer Recipe: Cascadian Dark

Grain Bill: **O.G. 1.075**
8 lbs. 2 row pale malt **F.G. 1.022**
2 lbs. light DME **efficiency 75%**

1 lb. Carafa II dehusked
.5 lb roasted Barley
1 lb. Munich malt
.75 lb. wheat malt
.5 lb 40 crystal malt

Hops:

1 oz. Warrior 15% for 60min.
1 oz. Simcoe 15 min. left in boil
1 oz. Cascade ½ at 2min. and ½ dry hop
1 oz. Centennial ½ at 2min. and ½ dry hop

I have moderately hard well water and didn't add any minerals. Mash in with 15 qts. of water at 165.9 degrees for 60min. Mash temp. was 154 degrees. Sparge with 4.6 gal. at 170.

Boil for 1 hr adding hops at scheduled times. Add ½ tsp. of Irish moss at 15 min. left in boil.

Chill to 68 degrees and pitch yeast. Ferment for a week and transfer to secondary and dry hop for a week. Keg or bottle and enjoy!

Next Meeting:

Date; June 2nd
Time: 6:15 NOB 7:00 Judging
Place: OSB
Judging: Open

Horse Trader

Paul Krebs has some parts that could be part of your next brewing system:

- a keg, converted into a hot water tank with sight glass to monitor water level, ball valve and electric heating element
- an assortment of ball valves and other fittings
- an old thermostat that could be used to convert a freezer for beer storage

Will trade for beer - 885-2581
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