

WORTHOG REVIEW

August 2002



President's Message

Those who made it had a great time at the Hogs on High camping trip August 10th. We had about 20 adventurous souls wander up into the wilderness with us for a day of brewing and partying. Dave Morford led the way showing up Saturday morning ready to brew and finding himself surrounded by about 80 members of the Sheriff's Search and Rescue Posse! They had borrowed our campground as their base of operations while conducting a search up there.

While Dave and Ron McIlroy were down by the creek tending to their brews, I succeeded (with the help of the ranger) in convincing the posse that they needed to make room for us. We invited them to stay and drink, but they decided to give up their search and return home. With that excitement over, we all spent the afternoon enjoying the BEAUTIFUL surroundings making beer on the banks of the creek that ran through camp.

The evening was highlighted by the music of "The Green Machine", a jazz/rock/folk band who were kind enough to show up and entertain us. We also managed to fill everyone up with my Dutch oven beef stew, followed by generous helpings of campfire pineapple upside down cake. Those who participated all agreed that this event is a must to repeat next year.

Thanks go to Ron McIlroy who organized this wonderful trip, and to all those who helped put it on.

Next Meeting

The next meeting will be September 7th at Bencomo's Homebrew Supply, 123 West Olive in Fresno. We will be discussing plans for Hogtoberfest and issuing tickets for all to sell. Don't forget to bring your brews!

Hogtoberfest:

The annual Hogtoberfest party is scheduled for Saturday, October 5th at Kevin Lester's house. We hope to have a big turnout like last year, and we need to make sure we have enough beer! Everyone needs to be brewing now to ensure there is enough supply.

Tickets will be **\$15 per person** in advance and **\$20 at the door**. As always, this will include all you can eat and drink. Members and their spouses get in free, but are asked to bring food and beer.

We will be organizing volunteers to help produce this year's event at the September meeting. I mainly need people to help set up and clean up. The Helmuth Brothers will be handling the cooking for us this year.

Please Read Carefully! Tickets will be issued at the September meeting for members to sell in advance. Advance ticket sales allow us to properly plan and purchase food and supplies. Please! As you sell tickets (read: collect money), leave either Julian or myself messages as to how much you have collected. Money collected for these tickets should be turned in to either of us at your earliest convenience. Friday the 4th will be the last day for advance sales.

We printed up invitations to distribute like last year. Don't confuse the event invitation with a paid admission ticket. The tickets are a single 4" X 5" card and have been stamped "2002 Hogtoberfest - One Admission Paid". The invitations are a tri-fold color flyer. You can hand out invitations to interested friends and co-workers. Tickets are serial numbered. You will be held financially responsible for the tickets you take. You must turn in either the unsold tickets or the money at Hogtoberfest!

Members and their spouses do not need tickets. Please save the printed tickets for paid guests. There is a member list published on the web site. Please spare us the hassle at the event by checking to see that your name is on our list in advance. If your name is not there, please contact Russ Pipo or myself at the meeting or in advance of the event!

Make sure you collect all money in advance. ALL ADVANCE SALES MUST BE REPORTED BY PHONE NO LATER THAN FRIDAY NIGHT THE 4TH IN ORDER TO QUALIFY AS ADVANCE SALES. Anyone who pays the day of the event pays \$20. Please – no exceptions!

Fresno Fair

I have no news to report on the fair judging. Please contact Randy Dillard at (559) 294-7460 for information.

More on this year's Pub Crawl:

By Donna Daniels

At eight AM on June 28, 27 Worthogs and friends boarded Uncle Joe's bus, fortified ourselves with breakfast burritos and began our quest to sample approximately 45 beers at five valley brewpubs. No one got lost or misplaced. Everyone made it into and out of every pub under their own power. Pub Craw 2002 included these and other many pleasant surprises.

Valley Brewing Company: Our first stop was Valley Brewing in Stockton and Uncle Joe had started to figure out this assignment might be more than he bargained for. Valley Brewing owner Kellie Jacobs, Brewer Steve Altimari and their accommodating staff were on hand bright and early to share their great beer and some tasty snacks with our group. We samples 11 beers at Valley. Nine of those were available on tap and they broke out a special Barley Wine and Scotch Ale just for us. Altimari has been brewing at Valley for seven years. He crafts a wide selection of beers ranging from pale American style wheat to very fruity raspberry and apricot ales to an oatmeal stout. A few of

the brews features clever names such as Hitman Gold Ale and Black Cat Oatmeal Stout. A Worthog favorite was the India Red Ale which was dry hopped with Cascades. French vanilla oak powder added in a hop bag in a dry hop like technique added interest to the India Pale Ale. We all appreciated the French-fried sweet potatoes the kitchen staff provided for us to munch on. The staff at Valley made us feel pretty darned special with there hospitality and the beer was very good too. There would be no better reason to go to Stockton than to visit **Valley Brewing Company – 157 W. Adams Street, Stockton California – (209) 464-BREW – www.valleybrew.com** .

Sacramento Brewing Company: Less than an hour after we left Valley Uncle Joe dropped us off at Sacramento Brewing. SBC, the favorite pub from last year's crawl, offered 10 beers for us to sample. Those receiving the most attention from the group included a 6.5% Mai Bock embraced by half the group and rejected by the rest, an 8% Imperial Stout (a good stout but it's imperialness was in question), and a Scotch Ale that was probably the most interesting of the bunch and if it had a little more age prior to serving we would come crawling back for more. SBC changed head brewers in December. Peter Hoey is the new Brewer. He was not around during our visit. If anyone accidentally walked off with the Braille menu, SBC would like her back. **Sacramento Brewing Company, Town and Country Village, Fulton and Marconi – (916) 485 4677 – www.sacbrew.com**.

Hoppy Brewing Company: Things were starting to happen fast now. After a short bus trip we arrived at Hoppy for food and more beer. Hoppy beers in general were clean, light bodied, creatively hopped and perfect for summer drinking. The Golden Nugget Cream Ale featured Santium hops. The brewers special Tyson's Twisted Pale Ale was hopped with English hops. Hoppy had 9 beers on tap. Brewer Ed Kupta has been at the brewery since 1999 and Brewer Goeff Engle has been there for about a year. Neither of the two was on hand when we were there but if you have questions about their beer you can e-mail them according

to the manager. Though they were busy when we arrived the staff was friendly and did their best to accommodate our large group. The food was good and no one appeared to be disappointed with their meal or beer. **Hoppy Brewing Company, 6300 Folsom Blvd. - (916) 451-HOPPY – www.hoppy.com** .

Rubicon Brewing Company: The first thing you notice about Rubicon Brewing is that this comfy neighborhood pub is filled with friendly regulars. Their beers complement the “lets just hang out here the rest of the day” environment. Their regular menu lists five beers on tap as well as changing Brewmaster specials. Scott Cralet is the Brewmaster and he has been brewing here for ten years. Scott was available behind the bar to answer questions (and receive complements) from our group. His pleasant easy-drinking London Porter (7%) was adapted from an old English recipe. Also noteworthy was their award-winning IPA (6%) which according to Cralet was by far their most popular beer. Rubicon also featured Three Rivers Cider made by Stern Vincent, one of their bartenders. **Rubicon Brewing Company, 2004 Capitol Avenue, Sacramento – (916) 448-7032 – www.sacweb.com/rubicon/**.

Kelley Brothers Brewing Company: Our last stop was Kelley’s and proving that we are professionals, everyone walked off the bus and up the stairs to the bar. Kelley’s is big. Big on space and big, over-the-top, “a sandwich in every glass” beer. Though big beer was not quite what we were looking for after getting off a hot bus on a hot evening, Kelley’s style obviously has a following. The big restaurant was bustling with beer drinking diners. Nine beers were available on tap at the pub including at 9% Strong Ale, Inferno Red Ale at 7% and Four Towers IPA at 6% with 55 IBUs. Owner/brewer Joe Kelley was on hand to chat with us about his beer and brewery. If what he had on tap today was not big enough for you he also brews limited quantities of Extreme Pale Ale at 9.2% with 148 Ibo’s (no this is not a typing error – 148 IBUs - no kidding). **Kelley Brother’s Brewing Company, 112 E. Yosemite Avenue, Manteca, (209) 825-1727, www.kelleybrewing.com** .

We owe many thanks to Robert and Patty Toman for orchestrating another successful research expedition. It’s not easy to expertly coordinate these things, although they make it look like it. Also thank you Uncle Joe for surviving the trip and getting us safely back to Butterfield’s.

So you had a good time, sampled lots of fine beer, but nothing quite as unique and beckoning as the stuff in your own fridge? Hey, that’s why we homebrew.

(Thanks Donna, for chronicling our trip)

Calendar of Events

(details will be updated as available)

September 7th

Meeting at Bencomo’s

October 5th

Hogtoberfest 2002

Brewer: Kevin Draughon

October 26

Black Tie & Beer – at The Depot in Visalia, a TCHOPS event involving Arts and Beer

November

Stern Grove California State Homebrew Competition

The following is a list of the remaining **AHA Club-Only** competitions for 2002 – plan your brewing accordingly. We will be having competitions at our monthly meetings to determine the brews selected for entry into these competitions:

<u>Month</u>	<u>Style</u>	<u>BJCP Cat. #</u>
August	American Lager	1
Sept./Oct.	Strong Belgian Ale	18
Nov./Dec.	Fruits & Veggies	21,22

Festivals

September 20-21

5th Annual Northern California Homebrewers Festival 2002:

A Tribute to West Coast Ales

Skyline Park, Napa, Calif.

Info: www.brewfest.org

Don't leave home without it !

1. **Beer** – homebrew or commercial
2. **Food** if you want to eat
3. **Recipes** of that great beer you brought so you can share it or get help with it
4. **Ice Chest** – please – small or large for your bottles or kegs, and a little ice
5. **Beer Glass** – your favorite one that is a little different so when you lose it you can find it
6. **Money** or checkbook for the great things we raffle off
7. **Nametag** so we know who you are
8. **Notepad and pencil** to write down names and phone numbers and that recipe or bit of advise you know you must remember

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Bencomo's Homebrew Supply

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Feature Article

Courtesy of Brewmaxer.com

SECONDARY BEER FERMENTATION

Most homebrewers start out using a single-stage fermentation, most often in a 6.5 Gallon Glass Carboy or the plastic bucket, that causes many problems. Eventually, they hear someone talking about "secondary fermentation" and curiosity kicks in.

Many brewers refer to the bottle fermentation that carbonates their beer as a "secondary fermentation." In addition to homebrewers, many European and even some American craft brewers follow this practice. It is certainly one example of secondary fermentation.

But for homebrewers, the phrase has a different meaning. Here, it more often refers to the final phase of fermentation before bottling. Thus, the activity that goes on inside those carboys can be divided into two phases: primary fermentation (6.5 Gallon Glass Carboy) and secondary fermentation (5.0 Gallon Glass Carboy). Primary fermentation is marked by the vigorous release of carbon dioxide. The airlock on top of a typical homebrew

fermenter will bubble away at a rapid rate during this phase. As this vigorous activity winds down and the bubble count decreases, the primary fermentation is drawing to a close. The entire primary fermentation phase usually only takes three to five days in a normal ale fermentation. (Lagers may take as long as seven to ten days in a homebrew setting.)

The key chemical reaction of fermentation -- the conversion of sugar to alcohol and carbon dioxide -- occurs mostly during the primary phase. Despite this, the yeast still has important work to do in the beer.

During secondary fermentation, the yeast reduces or removes certain undesirable flavor components (diacetyl, acetylaldehyde, and some sulphur compounds), thereby maturing the beer into a more drinkable condition. During this latter phase of fermentation, the majority of the yeast in the beer also settles to the bottom of the fermenter, leaving the beer clear and bright. Thus, at the end of secondary fermentation, beer is generally ready to be carbonated and consumed.

Hopefully you are already familiar with the layer of debris that collects at the bottom of a fermenter. This debris includes flakes of protein called "trub" (pronounced "troob") as well as dead yeast cells and other materials that precipitate from the beer.

The positive flavor effects of secondary fermentation can be improved by separating the young beer from this debris. In commercial breweries this is done by simply draining the debris out of the bottom of the fermenter. To accomplish this at home, we must move the beer and leave the debris behind. As a result, it is common for most homebrewers to employ a second fermenter. At the end of primary fermentation, they will transfer (rack) the beer into this second fermenter and allow it to sit for about one week before bottling.

The vessel most commonly used for secondary fermentation is a 5 gallon glass carboy. These containers are easy to use and easy to clean. In addition, they offer the advantage of allowing you to see what is going on inside the fermenter.

After racking the beer to a secondary fermenter, you may see a few carbon dioxide bubbles escaping from the air lock, but little other activity will appear. After a few days, you will probably notice that a layer of yeast is developing on the bottom of the fermenter. At the same time, the beer may begin to look darker at the top than at the bottom. This means that the yeast is settling to the bottom. The beer at the top appears darker because there are fewer yeast particles in the beer to reflect light.

When using a secondary fermenter, many brewers choose to wait until the beer has cleared completely before bottling. The clear beer will still contain enough yeast to carbonate, but it will be in a more drinkable condition. Your friends will like it more too!