

WORTHOG REVIEW

July 2002



President's Message

They say that summer is supposed to be the slow time of year, but I sure haven't seen it! This weekend is the July meeting at Russ Pipo's house, the August meeting is all set up, and we need to start planning Hogtoberfest! Where does the time go?

Anyway, I still haven't had a volunteer come forward to coordinate the newsletter, so you still have to put up with my last minute entries.

I am taking my son's Scout troop on a fifty mile backpack starting next weekend, so unfortunately I won't be at the meeting. Russ will have to stand in for me.

I checked out our site for the August mountain brewing trip, and all I can say is, we are in for a treat! (see details below) We have the entire campground to ourselves (so Kenny can belch all night!), and it is beautiful. There is plenty of room to spread out, and we have a creek that runs through camp to brew from. Make plans to be there!

As I said, we need to start planning Hogtoberfest, so I need a few volunteers to help me with planning and execution details.

Pub Crawl:

Thanks to Robert and Patty Toman, the pub crawl was a huge success. Our first stop at Valley Brewing was the unanimous choice for the 2002 "Best of the Valley" award for this year's crawl. Steve had his crew there early to serve us their entire selection of outstanding beers plus a three-year-old Scotch Ale that he brought out just for us! They were also nice enough to treat us to some yummy sweet potato fries as well.



If you haven't been there yet, take the time the next time you are in the Stockton area. It's worth it!

Alan Nyitray's comments: *"It was a success even though for the first time we didn't fill the seats. Just more room for us to lounge about. Plenty of breakfast burritos, ham and cheese sandwiches, muffins, water, and the prime ingredient, beer. Plenty of food throughout the day makes a difference. Russ wasn't found crawling in the aisle, and I made it to Manteca... All and all a great day."*



Style Corner

Alan Nyitray – Chairman of Style

The next meeting at Russ Pipo's house, the brew to be brewed is American Lager. A typical recipe is 10 lbs two row, 4lbs flaked barley, 2 lbs flaked maize, 1 lb carapils, 4 oz crystal 40, using cascade hops 1 1/2 oz at 45 min and 1 oz at 30 min to end of boil. Wyeast # 2007 Pilsen yeast. American Lager competition is in August, so get on it. The next style to be judged for the

Sept/Oct competition is Strong Belgian Ale. You should also consider brewing an Oktoberfest to bring to the best event of the year at Dr. Kevin Lester's Oct. 5th this year. Start talking to friends about attending. This is a don't miss event. I am still looking for copies of old newsletters from 1998 thru 2000. So keep digging around and bring them to the meetings.

Fresno Fair

The Fair still has not published the book yet so we don't have much in the way of new information. The rules remain the same as last year and we will be using the BJCP 1999 Styles Guidelines. Randy doesn't know the dates for entry yet. Start brewing and stay tuned!

Next Meeting

The next meeting will be this Saturday, July 27th at Russ Pipo's house. This is our annual pool party, so dig out those Speedos and practice your cannon balls! As always, bring your beers and finger foods. We will be looking for American Lagers to enter in the club only competition.

Directions:

Russ is at 4134 N Maroa, which is the South East corner of Buckingham and Maroa. Buckingham is one block south of Ashlan.

From Hwy. 41, take Ashlan Avenue West to Maroa. Turn left on Maroa, then left on Buckingham. Roll your window down and listen for the music and laughter. You won't miss it!

CLUB OFFICERS

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Hogs on High (August Meeting)

We had to change the location, but we still plan to have our August meeting high in the Sierra. Ron McIlroy is coordinating this event, and it is shaping up to be an unforgettable one. We will have **live music** from the Green Machine, great food, and as always, great beer.



After much research and visits to the area, we have selected Badger Flats group site. This is just up Kaiser Pass Rd. from Huntington Lake about five miles. This is a shaded group site that accommodates 100 people and 35 vehicles. It has plenty of room for RVs (pull-through) and tents of course. There is a stream that runs through the site, and we will rig a filter and pump system to provide brewing water. We have the campground reserved for Saturday the 10th of August. If you want to go up Friday night, you are on your own, we don't have it reserved, but there should be space available. Plan to join us for a full day for brewing (and partying) at 9000'.

Please RSVP to Ron at cozmik1@pacbell.net, or by leaving a message at 583-7289. **We need a head count to plan food.**

Bring your extract or all grain gear and brew beer from a high-Sierra spring! We will also take those that are interested to an overlook up above Kaiser Pass that has a 270° view of the Sierra National Forest, Kaiser Wilderness, Ansel Adams Wilderness, Lake Edison, Bear Dome, the Silver Divide, Mt. Ritter, Mammoth Mountain, and more! **MAKE PLANS!!!**

Campout Directions:



Take Hwy. 168 past Shaver Lake to Huntington Lake. Right after you cross Rancheria Creek at the West end of the lake, turn right on Kaiser Pass Rd. There are also signs for the Ranger's office, which is right there where you turn. Follow Kaiser Pass road up about five miles. Right after a wide spot in the road (pack station and rest rooms) you will see signs for Badger Flats Campground. Continue up Kaiser Pass Rd. about ½ mile to the well marked turn off on the right for the group campground (don't confuse it with the regular Badger Flat campground). If you get to the point where the road turns into a narrow one-lane road, you went too far! The campsite is about 200 yards off the highway on a good gravel road.

Feature Article

(Reprinted from Brewmaxer)

ALL-GRAIN TO EXTRACT & VICE VERSA

It is fairly simple to convert recipes from all-grain to extract and vice versa. It is not an exact science for an extract formula but it will put you in the ballpark.

You don't have to be a Wizard to use a couple of simple formulas that will give you the conversion for fermentables, but not specialty grains. When using a malt extract, a percentage of specialty grains is added to the mash from which the extract is produced.

When converting all-grain to extract, a good rule of thumb is always to use pale or light malt extract, which will allow you to keep your specialty grains basically the same. Using a dark or amber extract will leave you with some guesswork in terms of how much to cut back on the specialty grains.

When going the other way, from extract to all-grain, it gets a little trickier. For example, if the recipe calls for dark malt extract, you'll have to add an extra half pound or so of dark specialty malt to your grain bill to give you the proper color. Black patent will give you color without

the roast flavor, but if you'd like a little extra roastiness, add chocolate or roasted barley. Or, if the recipe calls for amber malt extract, you'll have to add some extra crystal malt or a small amount of chocolate malt. In short, it's up to you and will take some trial and error. Below is a listing of conversions to go both ways.

ALL-GRAIN TO EXTRACT

Amount of pale malt x .8125 = amount of liquid malt extract (example: 8 lbs. pale malt x .8125 = 6.5 lbs. liquid malt extract)

Amount of pale malt x .6875 = amount of dry malt extract (DME) (example: 8 lbs. pale malt x .6875 = 5.5 lbs. dry malt extract)

Amount of wheat malt x .937 = amount of liquid wheat malt extract (example: 6.5 lbs. wheat malt x .937 = 6.1 lbs. liquid malt extract)

EXTRACT TO ALL-GRAIN

Amount of liquid malt extract x 1.23 = amount of pale malt (example: 6.6 lbs. liquid malt extract x 1.23 = 8.1 lbs. pale malt)

Amount of dry malt extract x 1.45 = amount of pale malt (example: 5 lbs. dry malt extract x 1.45 = 7.25 lbs. pale malt)

Amount of liquid wheat extract x 1.07 = amount of wheat malt (example: 6.6 lbs. wheat extract x 1.07 = 7 lbs. wheat malt)

Featured Recipe

SAN DIEGO IPA

Recipe supplied by: Lisa R. White, White Labs Lab Manager

This recipe is for 5 gallons (19L) of incredible beer!

Malt

9 lb Coopers Pale Malt Extract

0.5 lb 20L Crystal Malt

0.5 lb 40L Crystal Malt

0.5 lb Victory Malt

Hops

1.5 oz Centennial - Boil

1 oz Cascade - Finish

1 oz Cascade - Dry Hopped

Yeast

White Labs WLP004 Irish Ale Yeast

Pitch yeast directly into 5 gallons of 70 degree wort.