

WORTHOG REVIEW



March 2003

President's Message:

Dave Morford's brown ale was judged the winner of the club competition we did at the February meeting. His entry will be sent in to represent our club in the AHA's club-only competition. His winning beer scored him a 50# sack of grain from Bencomo's. Thanks to everyone who entered and judged, we had numerous entries and they were all excellent browns.

Andy Ramm, as always, did a wonderful job barbecuing all the wonderful meats. Great food and folks!

Thanks to Randy Miller our demonstration brewer. He made two beers with a very strong grain bill. The first runnings made-up a Scotch Ale to be entered in our club competition in April at Donna's.

March 15th will be the date and Bulldog Brewing Company will be the site of our next meeting. We have been invited to brew a 310-gallon batch of beer on their system and all members are welcome to help! Our beer of choice is a hefty HogWild Mild (brown ale). Afterwards, we are meeting in the back of the restaurant where food and drinks will be provided. It's a very unique opportunity you don't want to pass it up. There is ample parking between Bulldogs and Whole Foods, enter through the patio.

-Gary



No pics from the meeting! This is Harry in front of a German beer delivery van in the middle of Arizona wearing an Anderson Valley Brewfest t-shirt last September

The following is a list of **AHA Club-Only** competitions for 2003/2004. Plan your brewing accordingly. We will be having competitions at our monthly meetings to determine the brews selected to represent the club.

<u>Month</u>	<u>Style</u>	<u>BJCP Cat. #</u>
March/April	Brown Ale	10
May	English and Scotch Strong Ale	11
August	European Pale Lager	2
Sept. /Oct.	Specialty/ Experimental/ Historical	24
Nov. /Dec.	Koelsch & Altbier	8
Jan/Feb 2004	Barleywine	12
March/April 2004	Mead	25

Donna's Report from the February Meeting

There was, as usual, lots of good homebrew with a focus on Brown Ale. Kevin Lester brought some mead and some Sauvignon blanc – both really nice – Randy Miller brewed, Andy Ramm grilled and there were a number of new faces both members and guests. It was a nice afternoon and many thanks to Alan (and Tipper) for hosting again. We always look forward to the Ferger Street Meeting.

About seven Brown Ales were entered in the club competition. Esteemed judges were Donald Thornton,) Julian Bencomo and Dave Hensley – there might have been another. The winner was Dave Morford. He will represent us at the club only competition and he received a 50 lb. sack of grain for his effort (I think he also one a sack in the raffle so he will be busy for a while). Judges said all entries were good. For those of us that are not advanced brewers and not familiar with different style characteristics these competitions and judging are extremely helpful.

April Meeting - The 12th at Donna & Denis's.

Another reminder to plan ahead on brewing – In April English and Scotch Strong Ale will be judges at the meeting at my house so they should already be started. Speaking of the April Meeting – it is scheduled for April 12 – Mash in at about 10:00 – don't have a brewer yet and looking for a **volunteer**, maybe someone brave enough to use my okie plastic bucket set-up? Andy will barbeque and most importantly the irises should be in bloom. Also need to know if there will be some qualified judges there to judge the Strong Ales. Location of the meeting is 7230 E. Pine Avenue, Fresno - phone 456-2324. White house with red tile roof. Bring your chipper and putter too!

Upcoming Events:

April 19 - Boonville Beer Festival – Mendocino County Fairgrounds

Tickets - \$20.00 advance - \$30.00 at gate
www.avbc.com/news/boontbeerfest.html
707-895-BEER (Anderson Valley Brewing Co.)

May 3 – Exeter Lions Club Brewfest and Exotic Car Show More information at Exeter Chamber of Commerce (559) 592-2919. Last year they sold out at the door – best to buy tickets in advance

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Style Notes by Alan Nyitray

English Strong ale/ English old ales are typically dark, and sweet with soft notes of fruit and molasses although neither are used as ingredients. Their gravity implies a high alcoholic content although they may or may not be strong. Although the gravity is high they are not thoroughly fermented leaving behind high residual sugars to highlight the malt flavors. They tend to be full in color and rich in flavor. Sometimes "old" indicates that the beer has been aged, But not always. (well that explains it) When these beers are aged, the beer's character emerges markedly. Amber to copper. English strong ales are medium to full bodied with a malty sweetness. Bitterness should be evident and balanced with malt and/or caramel sweetness.

Pub Crawl Details – This year the plan is to head to Hollister, Santa Cruz and Los Gatos. Mark your calendar for June 7 and stay tuned for more details. See www.toman.us for up to the minute information. **Hey, how about a bus to the Anderson Valley – Boonville Beer Festival on April 19th?**

Blues and Brews Hotel Details from Robert Toman - I checked on a room block for the Reno Blues and Blues in June, 28, 29, 2003. There are no room blocks or discounts for that weekend. There are several other functions going on that weekend (rodeo, bowling, and craft fair). Rooms are \$120.00 + tax and \$3.00 energy charge. The room rate was for the Silver Legacy phone # 1 800 687 8733, or there are several other hotels near by on Virginia Street.

The Basic Brewer - Bottle Conditioning

Homebrewers have lots of advantages over large, commercial brewers, not the least of which is the ability to bottle condition beer. The industry standard of carbonating beer is "forced carbonation", a technique that works well enough but seems to remove some of beer's essence and natural soul.

Enigmatic references aside, most homebrewers and small craft brewers agree that bottle conditioning stabilizes and prolongs the life of beer.

The addition of a secondary fermentation gives the yeast a chance to absorb any oxygen that may have been introduced during bottling.

If you ask me, there's something to be said about having a colony of living organisms hanging out at the bottom of your bottles. I like that enigmatic reference used above - the beer has a soul, a life. Sometimes there's just something deeper than your average explanation.

In any case, bottle conditioning homebrew should not be looked at as a chore by the brewer. Rather, it is a chance to add additional quality to a brew.

Corn Sugar or Extract?

For most beers I like to use corn sugar for conditioning. Corn sugar is easily fermented, leaves minimal flavors and is cheap. Obviously, if the beer in question is a reinheitsgebot brew, malt must be added.

It should be remembered, however, that homebrewers are not required to stick with any such "laws" and that corn sugar works extremely well for conditioning. The amount of corn sugar will vary depending upon how much carbonation is desired. For English ales, soft carbonation is the key. Use only a half cup of corn sugar per five gallons. For American Ales and Lagers and German brews use the normal 3/4 cup corn sugar per five gallons. For brews that require more carbonation (such as Belgium or specialty brews) use up to a cup of corn sugar per five gallons. The brewer may be warned to only use bottles that can handle such high carbonation (such as champagne bottle).

Bottle Conditioning Lagers

When brewing lagers I generally keg my beer so that I can capture the carbon dioxide emitted during the long lagering period. But bottle conditioning works well for lager brewing too, it just takes a little longer.

After the initial fermentation is complete, transfer the beer to a secondary and continue with lagering as normal (slowly lowering the temperature down to 32 degrees or so over a week or two). Hold the beer at 32 degrees for two to three weeks. Afterwards, transfer to bottling bucket. It will be necessary to add fresh yeast slurry or an active starter because most or all the original yeast will have settled out of the beer. Add the desired amount of corn sugar or malt extract to the beer and gently - very gently - stir with a long, clean plastic spoon. Bottle the beer and hold for two weeks at 60 degrees, then lower to 32 degrees over a period of a week. Lager for six to eight weeks and enjoy.

What's on Tap?

Good and bad news from **Butterfields**. The Saturday afternoon dollar beer hours is no more. Scott the owner wants to try a new promotion. I'm sure it will be good for Butterfields and the customers. Good news? **Kevin Cox** has a couple of Belgian style ales on tap and a new strong IPA. Check out the Belgian Wit while you can. Kevin says the Wit has NO coriander or bitter orange, all the tartness and fruitiness comes from the wheat and Belgian yeast. Unfiltered, of course. Mighty tasty, I look forward to this during the summer. His Devil's Krewe is a filtered Belgian ale with some sweetness. The strong IPA is called Amarillo for the new hop variety he's using along with the others. I think he mentioned cascade and hallertau.

Matt at the Bulldog Brewery in Fig Garden has 3 specials as well. Amber Wave is selling briskly, it's a huge 9.4. Mayhem Marzen is 6.9 and the Black Strap Imperial Stout with gallons of molasses rounds out the dark side.

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** -- 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

Dues are Past Due for 2003 – If you have not paid your dues for 2003 be sure to do it at the meeting so the Treasurer doesn't have to keep bugging you about it. Worthog dues are a bargain at \$25.00. Dues cover meetings for members and family. Non-members pay \$5.00 per person per meeting. Paid members and family also get into Hogtoberfest for free. Non-members pay 15.00 per person.

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