



2 Beers, 1 Mash - Partigyle

By Sean Railing

One of my favorite go to beers of all time is Fuller's London Pride. Don't get me wrong I have many favorite beers; but London Pride never gets old. In fact if I was stranded on a desert island and could only have one beer it would be London Pride. It's the perfect balance of malt and hops that I could drink for years on my little island and never tire of.

For years I have tried to clone this beer. I've come close, but something was always missing. Then the Brewing Network's Can You Brew It Show revealed the secret (11/8/2010, 5/10/2010 and 5/24/2010 shows). Parti-gyle!

What is it?

Parti-gyle in simple terms is using one large mash and running off multiple worts from that mash. In my case I made two beers from one mash, an ESB and a London Pride clone.

History

Parti-gyle brewing is not a new process. The method goes back hundreds of years, and many modern sub-styles are examples of light and heavy

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Next Meeting: December 13th
Location: Jeff Dashjian's House
4233 N. Sunnyside
Fresno, CA 93727

Schedule:

10:00 Brewing Demo— Jeff Dashjian
 12:00 Club Business
 12:30 Beer Exchange
 1:00 Open Taps

Please bring a side dish to share at the potluck and some homebrew or some nice commercial brew to share with the other beer lovers.

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Next Meeting: October 13th



The San Joaquin Worthog's Holiday Beer Exchange

When- December 13 2014 at the December Worthog Meeting

How it works

- You bring a six pack of beer, mead or cider!
- You exchange your six pack with someone else!
- You get new beer to try for the holidays!
- Everyone wins!

Specifics

- Pick out your six pack to exchange
 - Use your own homebrew or a commercial beer. Mix it up!
 - Be creative with labels, six pack holders and decorating –have fun!
 - Include your recipes if you want
 - Include extras like stickers, shirts, glasses, gift cards, bottle openers, an extra bomber, etc... Make it a unique sixer!
- Place all in a paper grocery bag or wrap it up-be sure it's sealed so no one can peak. Folding and stapling the paper bag should work the best.
- Bring your wrapped six pack to the December meeting
- Feel free to bring more than one sixer and you can exchange for the same amount you brought

RECAP:

Bring Beer to December Meeting Exchange for more beer Drink Beer

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versions made from a single mash. Examples include the various weights of English and Scotch Ale, various grades of Bock, and even variations of Trappist ales. In the 1700's and 1800's it was very common to create a strong beer from the first runnings of the mash and a lighter common beer from the second runnings of a mash.

The Big Mash

To start the process I needed to create the grain bill for the mash. Basically for two 5 gallon batches I need to create a mash that will result in two 6 gallon kettles of wort before boiling. So I needed to create 11 to 12 gallons of wort altogether. My grain bill was:

26 lbs Maris Otter Malt
1 lb 6 oz Crystal 80
8 oz. White Wheat Malt
8 oz. Rice Hulls

Added to 8 gallons water at 165.1 F. Held the mash at 152 F for 60 minutes.



The estimated gravity of the total wort was 1.060.

Why wheat and rice hulls? I use wheat and rice hulls in almost all my mashes. I believe the wheat helps with head retention. Since I batch sparge I believe rice hulls help me drain the mash tun faster with a better filter bed. I also think the rice hulls help distribute and hold the heat in my mash tun (a 48 qt cooler). It's what I do and it works for me; I'm not going to change at this point. You can omit those ingredients if you don't agree.

Hitting your Gravity

So how do you hit the gravity you want in two runnings? The rule of thumb for an average mash is that 2/3 of the gravity potential is in the first 1/2 of the runnings. This is due to the fact that most of the high gravity wort comes in the first third of the lautering.

One common parti-gyle split is 1/3 volume for the first runnings and 2/3 volume for the second which results in a first batch of beer that has twice the points that the second batch will have. So for example if the to-

tal mash had an estimated original gravity of 1.060, we would expect the first 1/3 to have a gravity of 1.090 and the second to have a gravity of half the points or 1.045.

For a 50-50 split by volume, with half of the wort in each batch we get a roughly 58% of the gravity points in the first batch. So a 1.060 overall batch OG would translate to a 1.070 first runnings and 1.050 second runnings, with both of equal size.



Blending

I batch sparge (I covered this in the March 2013 newsletter).

So I drained the mash tun for the first runnings into a kettle. I made a grain addition to the second runnings. I added 2 ounces of Midnight Wheat (for color) that I ground into a powder. I just sprinkled it on top of the grain bed before adding 8 gallons of 168F water for the second runnings. I drained that into the second kettle.



Now I have two kettles; one with the first runnings and one with the second runnings. Based on the recipe and process described on Can You Brew It I needed to split the wort so that my ESB has 2/3 of the first runnings and 1/3 of the second. My London Pride was 1/3 of the first runnings and 2/3 of the second.

I used a third kettle or container for the next step; blending the worts. Each kettle had 6 gallons of wort. So 1/3 of the first wort would be 2 gallons and 2/3 would be 4 gallons. I pull 2 gallons from the first runnings and add that to my third empty kettle.

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Become a BJCP Judge



White Labs

Turn in your used White Labs Vials at the next Meeting...when we get 5000 vials Chris White will brew with us! Every meeting we get closer...



Ever wanted to know more about beer, be a better brewer, and help out other brewers? Then becoming a BJCP Judge is for you. Check on the BJCP website at <http://www.bjcp.org/>. The first step is to download the study materials, study and take the online **BJCP Beer Judge Entrance Examination**. Once you pass the exam you will need to take the **BJCP Beer Judging Examination** in the next twelve months. If we have at least 8 people pass the entrance exam Tom Pope can facilitate the Judging Exam!

Bencomo's Homebrew Supplies

Bencomo's Homebrew Shop was started in 1991 in Mike's Liquors on north Palm Ave. Julian Bencomo has been brewing since 1988, is a nationally recognized beer judge, and has won numerous awards for his

beers. The shop is located on the northeast corner of Olive and Arthur between Palm and Fruit at . Hours of operation are M-F 10-4; Sat. 9-5 we also take appointments after hours and on Sundays. Bencomo's is a full service shop with great selection of grains, hops, yeasts, extracts and equipment. Homebrewing advice is always just a phone call away. Phone 559-486-3227

Address: 234 W Olive Fresno



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The kettle with the first runnings is now only 4 gallons full. I add 2 gallons from the second runnings kettle to the first runnings kettle. Now I have 6 gallons of ESB wort. All I need to do now is add the 2 gallons of first runnings in my third kettle or container to the 4 gallons of second runnings. Once this is complete I have 6 gallons of London Pride wort too.

Visualization: Practice Blending

Whew! Did you get all that? I won't test you, I promise.

If you're finding it hard to follow complete the following visualization/experiment on your own. You will need three water glasses. I used some food coloring in some water glasses to make it easier to visualize for me. Fill up two water glasses evenly. Pour 1/3 of the water from the glass on the left into the empty middle glass. Now pour 1/3 of the water from the glass on the right full of water into the glass on the left that is now 2/3 full of water. Finally pour the 1/3 glass of water in the middle into the glass on the right that is now 2/3 full. You did it! You're ready to move on to blending with wort now.



The Boil: ESB Wort

I have two propane burners and three kettles. This makes it easy to boil both worts at the same time. You don't have to have two burners, but you will need two kettles or a container to hold one of the batches of wort while boiling the other. Here's where I went away from the traditional Fuller's ESB recipe, I used American hops. So I'll include both recipes below (less the grain bills). The boil

was for 60 minutes, the Original Gravity was 1.060 and the Finishing Gravity was 1.015, estimated ABV 5.9%, SRM 8.1, fermented at 66 F for 2 weeks.

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2015

“Worthog of the Year”

Grand Prize: \$100

Other Prizes: \$25 gift certificate for each category won.

“Worthog of the Year” (also known as WotY) is an honor bestowed upon an individual who brews the best beers through a single year. To honor this member, a trophy is given to the highest scoring Worthogs to highlight their outstanding brewing skills. Please read below for official rules.

Official Rules

1. Only actively paid members may participate in the competition.
2. The competition consists of brewing 4 different styles of beer between the dates October 31st and the September general meeting.
3. Each contestant must register their beers at <http://sjworthogs.org/woty>
4. Competition entries will **only** be accepted at the general meeting listed below **no later than 12:30 pm**. Beers will be inventoried by the current acting Executive Vice President or any person on the board who will not be participating in the judging.
5. All entries must be submitted in two - 12 oz. or higher bottles with the competitors name clearly printed on them. You may also use the bottle ID generated for you when registering your beer at <http://sjworthogs.org/woty>. Any bottle that does not specify a first and last name will be disqualified.
6. Each candidate may only enter in one beer per style.
7. All entries will be judged by two or more judges based on BJCP guidelines using the official BJCP score sheet (http://www.bjcp.org/docs/SCP_BeerScoreSheet.pdf). Entries that are out of style will be disqualified.
8. Depending on the number of judges, scores will be averaged between the score sheets to determine the value for that particular entry. For example; judge one gives 40 points and judge two gives 42 points. Your official score value for that competition will be 41. The participant with the highest cumulative amount of points at the end of all four competitions will be awarded WotY.
9. The styles for 2013 and their dues days are as follows:
 - a. **American Brown Ale (Cat. 10C)** will be due at the **January** general meeting.
 - b. **Cider (Cat. 27 & 28 - sub category must be stated)** will be due at the **April** general meeting. This was moved from March due to conflict with the Pub Crawl.
 - c. **Bohemian Pilsener (Cat 2B)** will be due at the **June** general meeting.
 - d. **Belgian Tripel (Cat 18C)** will be due at the **September** general meeting.
10. The Worthog of the Year winner will be awarded the trophy at the annual Hogtoberfest event.

May the best Worthog win!

American Style Caliente/Amarillo ESB

17.50 g Magnum [10.00 %] First Wort 60.0 min 25.7 IBUs
20.10 g Amarillo [9.20 %] - Boil 20.0 min 8.3 IBUs
1.00 Whirlfloc Tablet (Boil 15.0 mins)
6.00 g Caliente [17.80 %] - Boil 15.0 min 3.8 IBUs
1.00 Servomyces (Boil 10.0 mins)
13.70 g Amarillo [9.20 %] - Boil 5.0 min 2.8 IBUs
6.90 g Caliente [17.80 %] - Boil 5.0 min 2.7 IBUs
14.00 g Caliente [17.80 %] - Steep/Whirlpool 7.1 IBUs
1.0 pkg Edinburgh Ale (White Labs #WLP028)

Fullers ESB Clone

15.00 g Target [10.00 %] - Boil 60.0 min 23.7 IBUs
10.00 g Challenger [7.50 %] - Boil 60.0 min 11.8 IBUs
1.00 Whirlfloc Tablet (Boil 15.0 mins)
9.40 g Willamette [5.00 %] - Boil 15.0 min 2.0 IBUs
2.70 g Northdown [8.50 %] - Boil 15.0 min 1.0 IBUs
1.00 Servomyces (Boil 10.0 mins)
1.0 pkg English Ale (White Labs #WLP002)

The Boil: London Pride Wort

I went traditional all the way on this one. I really wanted to make this beer. I tasted this beer next to a London Pride on draft. I even had the glasses mixed up by someone. No one at the table could taste a difference. The boil was for 60 minutes, the Original Gravity was 1.050, the Finishing Gravity was 1.014, estimated ABV 4.7%, SRM 11.5, fermented at 66 F for 2 weeks.

London Pride Clone

19.00 g Target [10.70 %] - Boil 60.0 min 27.2 IBUs
1.00 Whirlfloc Tablet (Boil 15.0 mins)
1.00 Servomyces (Boil 10.0 mins)
18.00 g Northdown [7.20 %] - Boil 3.0 min 2.9 IBUs
18.00 g Willamette [4.80 %] - Boil 3.0 min 1.9 IBUs
6.00 g Target [10.70 %] - Boil 3.0 min 1.4 IBUs
1.0 pkg English Ale (White Labs #WLP002)

Final Words

If you're not hitting your starting gravities fairly close (more or less than 1.005 off) then add DME or sugar if your short or water if your high to get them close.

Have fun with parti-gyle. There are no hard or fast rules for homebrewers. Change the yeast you use or the hops. Experiment with first wort hopping or whirl-

pool/stand hopping. Don't blend the worts, just ferment out the first and second runnings separately. You can add different grains to the second runnings for other flavors or coloring.

I wish you the best brewing possible-now go have some fun!

