

Brewing Beer, extract or grain

I wanted to make this article short and sweet and that is to point out that no matter if your making beer that is using an extract or from grain. The point is that you are making beer and that is the end of it.

There are so many arguments that a certain style is better and for the most part some styles may be harder to do in say extract but that doesn't mean you can't try it. Isn't homebrewing all about experimenting anyways?

Extract is simple the reduced sugar from someone else doing the mash (converting starchy goodness into sugary goodness). Granted you don't have control over the variables during that mash but it is still going to make beer in the end.

Many people,

myself included have said that what makes beer taste the way it is, is dependent on what happens after the boil no matter what ingredients you used. That is really important to know.

For beers that you don't need a lot of specialty grains that require conversion and your desired attenuation percentages are in the middle of your yeast strain, choose an extract. I know a lot of us are running low on free time as I can certainly attest to, crank out an extract batch in a couple of hours and spend the other 4 hours with the family.

Just don't forget to pay close attention to all the other aspects of your brew and you will be pleased with your results.

Next Meeting: April 21st, 2012
Location: Bencomos
234 West Olive
Fresno, CA 93728

Schedule:

- 10:00 Brewing Demo (Extract)
- 12:00 Club Business
- 12:30 Style Lecture on Pale Ale
- 01:00 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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February 2012

The February meeting was held at Jeff Perkins home where we sampled A variety of Irish Red ales and had a demo brew using at least one burner from Jeff's brewstand and a nice demo on silver soldering so you can make your own fittings on your stainless steel items such as a keg.



March 2012— The Pubcrawl

Our March meeting was replaced with the pubcrawl where we took a journey that started in Turlock at Dustbowl brewing where we got a personal tour of the brewery and free samples to go around. We then stopped by Drakes barrel house where we had a great assortment, tour if you will through their selection giving a great showcase of their great beers. We then made our way to Triple rock enjoying a variety while conversing with our great members over some great beer. Even better yet, we stopped off to pick up some supplies and hard to find



More 2012 Pubcrawl



Odell Brewing Company, Fantastic Beer!



best part is that the beer served there consists of beers that are only served there including beers made on their 5 BBL pilot system which they allow employees to brew on and the beer to be served in the tap room, IE the ginger ESB that I sampled. Take my word, visit Odell if you are in the vicinity.



If you ever find yourself in Fort Collins, 2 stops you must make, the Pickle Barrel for the best sandwich you have had with a darn good bar connected to it, (Tuesdays are \$2.50 pints of Odell and \$3 pints of New Belgium FYI) and the 2nd place is Odell brewery, located no more than a mile from New Belgium you can do both in the same day. They are eager to give tours and are quite friendly. The