

## Why Homebrewing is great!

Spring is here, the bees are buzzing around, they days are getting longer and warmer. Can you think of a better time to brew? Well maybe you can.

Living in the central valley we are lucky as we typically don't have to worry about weather related reasons to not brew outdoors etc...

Homebrewing is one of the largest growing hobbies. It is one of those hobbies that once you start your stuck. I even think brewing has helped me become a better cook in the kitchen by just knowing what I am looking for when combining flavors and such.

If you are just starting out as a homebrewer are confused by anything, this club is your answer. We have many experienced homebrewers that are more than willing to answer your questions and help as much as they can.

We are not just homebrewers but a community joined by our passion to create fun, exciting, experimental and of course fantastic beer.

For those who have a passion for beer and love experimenting with flavor, homebrewing is your answer. For those who live in an area with little distribution for outside beers homebrewing is a great way to try and replicate the beers that you can't get. Also a great way to make beers that no longer are produced commercially or period due to trends or breweries going out of business.

Whatever your reason, if you haven't found the answer in homebrewing, maybe you haven't look long enough.

**Next Meeting: May 21st, 2011**  
**Location: Mr and Mrs Keith Beenes**  
**2688 Goshen Ave**  
**Clovis, CA 93619**

**Schedule:**

12:00 Club Business

12:30 Style Lecture—Saison/Farmhouse Ales (great article about Saisons

<http://www.santabarbeerians.com/sites/default/files/A%20Saison%20for%20every%20Season.pdf>)

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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## Mashing

Every wondered what is happening in your mash? We will walk through some of the simpler items to give you some of the basics.

First we are converting a starchy source, grains mostly into sugar but we have to convert this.

The barley that we use is about 65% starch from the dry weight and is a polysaccharide or very long chain of glucose. The yeast that is used by brewers needs that be monosaccharides which is glucose or disaccharides or maltose and finally trisaccharides or matotriose which needs a lager yeast to ferment.

I will just cover a single infusion mash, maybe a later date we can talk about other mash profiles. 2 Things need to happen, the starch is gelatinized to become water soluble and this happens above 140 degrees F. The second part is that the amylase enzymes break the longer chain starches into shorter ones.

The starch in malt is comprised of amylase and amy-

lopectin. Amylase is a single chain glucose molecule. Barley starch is comprised of roughly 20% amylase and 80% amylopectin. The Beta amylase produces maltose which is the main sugar source for wort. when splitting 2 of these molecules from the non-reducing end of the glucose chain. From this you can get full conversion of the amylase. As for the amylopectin it cannot completely be converted by the beta amylase. The optimum temperature range for this conversion is between 140 and 150, above 160 and the beta amylase quickly deactivate.

At a little higher temperature range, the Alpha amylase is able to split within the glucose chains and this exposes additional non reducing ends for beta amylase and allows for further conversion of the amylopectin.

To test if you have full conversion a iodine test can be done. By simply mixing putting a drop or 2 of each together on a white plate or even chalk to get if the color fades or remains.

The higher your tempera-

ture is the faster the conversion will take place. At this higher temperature, the beta amylase is quicker to deactivate and will result in less maltose production or a lower yield of fermentables. The opposite is true though with a lower mash temperature for a longer time, you will create longer chains and give the enzymes more time to break down the starch and dextrines.

Several other key factors when mashing is your pH which has been discussed previously. The water to grist ratio, a thicker mash protect the beta amylase, giving more time to produce maltose and increasing your fermentability. The crush of the grain, with a fine crush the starch is going to be accessible a lot quicker. Lastly the enzymatic power is dependant on the amount of highly kilned malts and adjuncts used. If a lot are used, this can lead to a lower enzymatic strength which means less maltose is made and the fermentability will suffer. This can be counteracted by mashing at a lower temperature though.

## Website of the month: Craftcans.com

With summer around the corner, you need beer in a can of course

Craftcans.com is the place to go in order to find out what craft beer you can get in the can. You know it's going to get hot soon and your going to want to go to the lake or the beach but can't take those glass bottles with you and don't want to resort to having a beer with the word light in it.

Here is your source, let's just hope we can get some of them here in the valley. The latest news in the craft can world is that Sierra Nevada will start bottling in cans this fall, I know not soon enough for summer but still.



## Feel like sharing something?

Do you have something that would be worth sharing with your fellow Hogs? Please feel free to submit a review of a beer, brewpub, or event. Have a recipe that you would like to share? We would love to publish it. Have a question about a technique, ingredient, style, etc? Let me know, and we can try to answer it, and share the information with the rest of the club.

[Matt Humann, VP News](#)

## March Meeting Recap



The March meeting was another great success with nearly 50 attendees and 7 new members.

We had a style lecture on English Pales with the classic Fullers ESB, Bass Pale Ale and Old Thumper as great examples of the style. Thanks to Jon for educating us on this great style.

Tom showed us an easy way to clean your dirty kegs using nothing more than a submersible pump, hose and 2 ball lock quick disconnects. This is a hands off approach once you get it setup to wash your kegs and let the pump do the work.

Thanks to you that came and to those who did not, we look forward to seeing you at the next meeting.





Aprils Meeting was at the wonderful new Tioga Sequoia brewing company in downtown Fresno. We were able to have a great tour of the facilities and even sample a fresh batch straight out of the fermenters. Thanks guys!



We had about 55 in attendance, we had 7 new memberships. We sampled the house styles that Tioga Sequoia had to offer and were mighty tasty.



Thanks again for letting us be beer geeks at work again and congratulations on your movement into the market so far!



## Upcoming Events



Source: Bay Area Craft Fest

National Homebrew Day, Saturday, May 7th

West Coast Brewfest 2011, May 21st

<http://www.matsonian.com/wcbf/home.html>

Miller Park in Sacramento

Sudz in the City May 28th

<http://www.downtownfresno.org/sudz.html>

Fresno



Source: capital Beer fest

## Hop Valley, brewpub in Eugene Oregon



If you ever find yourself in the Eugene area and are either thirsty or hungry, stop by Hop Valley.

Their Beer selection is top notch with everything from a simple lager to a vanilla bean stout.

I chose the sampler so that I may try everything and it did not disappoint as seen in the picture to the left there are plenty to sample.

A taste for every palate and a good taste at that. I was able to get a tour of their 15 barrel operation guided by the brewer himself.

They do bottle a few of

their beers and sell locally which I picked up the Alphabetic ipa myself and found it very tasty.

So stop by if your in the area or if you just need a reason to go to Eugene.

