

Planning ahead in brewing

If you are like most homebrewers you may have a backlog of brews that you have planned and have yet to get too. The opposite may be true as well though.

As with many other things in this world planning ahead is a good thing when it comes to making beer. In cases where you need to properly age your beer or there are processes within the beer that take an extended amount of time.

For example, if you are looking to brew a sour beer, don't expect to drink it in under a years time. Or if you need to age your beer on some oak, or simply if you brew a gigantic beer that needs time to meld all the flavors or hotness.

Personally I try to brew one big beer a year to have for the winter and try to brew it 10-12 months ahead of time

for it to mature and be a quality beer for the anticipated time it will be served.

There are certainly beers that don't take much time to age or even taste better when they are fresh but these are not the beers I am referring to.

It is a good idea to keep a simple calendar which can be done in brewing software if you have it, of all your scheduled brews and if one of them requires more time and attention, you can do that one sooner rather than later to provide that time while you are busy with your other scheduled brews.

This is very important for competitions as you want your beer at its peek

All this to say if your brewing outside of the box, give your beers the time they deserve to turn out great.

Next Meeting: December 10th
Location: Bencomo's
234 West Olive
Fresno, CA 93728

Schedule:

10:00 Brewing Demo (All Grain)

12:00 Club Business

12:30 Style Lecture on Winter Beers

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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Hogtoberfest 2011



Hogtoberfest 2011 was another success with a great showing of great members and excellent beer to go with the potluck.

We showed off the new tap system by pouring some of the great beer through it and the first appearance of the licence plate shirt and the return of the tie die shirt also appeared. Did you get yours?

See you next year!



November Meeting Recap



The November meeting was held at Tioga Sequoia brewing company where we had the privilege of viewing a demo brew on their pilot system brewing a gigantic double IPA!

Thank you to Tioga Sequoia for allowing us to use their facility, we had a great time and always love being around beer making equipment especially when it is on that scale, well at least most of us beer geeks do.



Upcoming Events

Winter brew festival in Berkeley on January 29th

San Francisco Beer Week February 10th—19th <http://sfbeerweek.org/>

A whole lot of events and tasting opportunities!

Start getting your entries ready for the upcoming first round for the National Homebrew competition that are due at the end of March/beginning of April

Great Divide Brewing = Great Beer



I was lucky enough to make a visit to family in Wyoming and Colorado and make a few nice stops to some great breweries along the way. One of them being Great Divide in Denver.

First off, you are welcomed by very gracious staff at the door and tours are offered daily at 4PM which is the reason I went.

As you can see from the pictures, they have a lot of barrels spread throughout the brewhouse for aging many of their beers including the great Yeti, a Russian Imperial Stout that they turn the base beer into many different variations, including chocolate, espresso, oak etc...

If you see some Great Divide beer in the store, picks some up, you won't be disappointed. It may be hard to find anything other than Titan IPA locally though.