

What is happening with the Worthogs

In the upcoming months the club will be having some exciting things happening. We are planning another brew off where teams will have the same set of ingredients and are to come up with a beer with the same style but the only difference will be how the ingredients are used and when etc... We had great success with this last time and hope to have a lot of fun again with it.

We have also want to have a garage sale of sorts with used brewing equipment. If you are like a lot of other homebrewers, I am sure you have excess brewing equipment laying around that may just be the thing that someone else is looking for.

We will be giving more details about these events at the upcoming meetings.

President

Mario Gutierrez
Ex Vice President

Jonathan Avedian
Asst. Vice President

Matt Humann

Secretary

Chris Steinkraus

Treasurer

Royce Nickel

Sergeant of Arms

Tom Caprelian

Webmaster

Chris Steinkraus

Next Meeting: February 19th, 2011

**Location: Bencomo's Homebrew Supply
234 W Olive, Fresno, CA 93728**

Schedule:

12:00 Hombrew 101: Roasted Grains

12:30 Style Discussion and tasting: Dry Stout (13A)

1:00 Open taps

Please remember to bring enough food for yourself and of course beer. It can be brewed by yourself or something nice from the store.

Sulfate (SO₄)
is very
important for
you IPA
lovers

What's your pH, some water chemistry pt. 1

Have you ever wondered how your water affects the beer you make? Well your beer is mostly water so the answer is a lot.

You can see how some regions become known for certain styles of beer like Pilsen, Czech Republic known for the Pilsner, Dublin and it's Guinness and my favorite Burton and it's bitter beers. There is good reason why these places were able to distinguish their beers from the rest without even knowing the water was doing a lot of the work.

For beer there are a few main elements we want to pay attention to and they are (Ca, Mg, Na, SO₄, Cl and HCO₃). Calcium (Ca) is the principal ion that determines water hardness and is a good thing for yeast. Typical brewing range is 50-150ppm and is added by Gypsum, Calcium

Chloride or Chalk. Magnesium is less effective on hardness as Calcium but does contribute to effective hardness (HCO₃). Typical brewing range is 10-30 and levels above 50ppm can give sour-bitter taste to the beer and over 125ppm can give a diuretic affects, so watch out. Magnesium is contributed by Epsom Salt (MgSO₄). Salt (Na) is one that will round out flavors but can also give unwanted results with levels above 150ppm like very harsh bitterness combined with high concentrations of sulfate ions. The brewing range is 0—150ppm and added with either Table salt (NaCl) or Baking Soda (NAHCO₃). Sulfate (SO₄) is very important for you IPA lovers, myself included. Sulfate accentuates the hop bitterness making it seem drier and more pronounced. Just keep it under 400ppm though. Sulfate can

be added with Gypsum (CASO₄) and Epsom Salt (MgSO₄). Chloride (Cl) is the other side of the equation from Sulfate. It can enhance the flavor of the malt, more to be discussed about this later. Chloride can be added with Table Salt (NaCl) and Calcium Chloride (CaCl).

Now that you got the basics, there's more. Not every beer is perfect for every water out there hence the second paragraph. This is where the effective hardness and pH come in. You may have heard that 5.2 is the perfect number. This may be the case for a lot of beers, just seems to be the most common color range of homebrewed beer but you wouldn't want a mash pH of 5.2 on a stout for example.

To be cont. next month

Website of the month: TheElectricBrewery.com A step by step guide to building your own home brewery

Interested in brewing some truly interesting world class beers right at home?

TheElectricBrewery.com includes everything you need to know about building your own Electric Brewery using industrial grade equipment. You're shown what's needed, where to get it, how to assemble it, how to use it, along with some world-class recipes. All for free! New articles are being added regularly!

<http://www.TheElectricBrewery.com>



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](#)

January Meeting Recap



The January meeting was held at Matt Hummanns house. Turnout was great and the selection of homebrewed beer was very nice as well.

Ron McIlroy gave a demonstration of making a Melomel mead with pomegranate. Thanks Ron for giving the demonstration, we all enjoyed it.



We also sampled some meads including [Bunratty Meade](#), [Rabbit's Food Sweet Mead](#) and [Chaucer's Mead](#) in addition to the wondering homemade mead that was brought.

Thank you for everyone who came and



Upcoming Events



Source: Flickr

Entry Deadline for first round competition for NHC

Online registration available mid February and entries due March 21-30

San Francisco Beer Week

Date: February 12—20th

Opening Gala

Double IPA Fest—February 12th at the Bistro (Hayward, CA)

Barleywine festival - February 19th at the Toronado

AHA Rally - Stone Brewing World Bistro & Gardens

Date: Saturday, March 12th, 2011

Time: 1 - 4 pm

Rally Host: Stone Brewing World Bistro & Gardens

Address: 1999 Citracado Parkway, Escondido, CA 92029

Web: www.stonebrew.com



Ninkasi has certainly made a name for itself since its inception in 2006 growing an average of about 50% per year since then. They have become the flagship brewery of Eugene Oregon.

They are currently brewing with their new 60 barrel system and have added 2 new 480 barrel fermenters. On a recent trip I was lucky enough to take a tour of the brewery and sample their beers.

Along with many other northwest breweries they are keeping the proud tradition of finely crafted beers alive.

I started with a sam-

Ninkasi Brewing Company Eugene, OR

pler having their pale ale which is only served locally on draft and tasty. Next, their Total Domination IPA which is one of their staples and a classic bitter IPA. Next, my favorite, the dry hopped Tricerahops IIPA. Sleigh'r is their winter seasonal and a Double Alt. I also had their Oatis oatmeal stout with vanilla beans added and couldn't help but finish the whole thing.

If your ever in the are, definitely stop by and say hi to the crew. Also track down some of the beef from the cattle farmers they give the spent grain to. That is good too.



If your curious what ninkasi means, it is the ancient Sumerian ma-tron goddess of beer.

www.ninkasibrewing.com

