



San Joaquin Worthogs San Joaquin Worthogs San Joaquin

NEXT MEETING: February 20, 2010
Location: Bencomo's Homebrew Supply
234 W Olive Avenue
Fresno, CA 93728
(559) 485-3225 [CLICK HERE FOR MAP](#)

January, 2010

OFFICERS

Dave Chappell

President

Ron McIlroy

Vice President, Style

Jonathan Avedian

Vice President, News

Laura Weaver

Secretary

Kim Chappell

Treasurer

Chris Steinkraus

Webmaster

Tom Caprelian

Sgt. At Arms

Demo Brew: ??? (Nothing confirmed yet)

12:00 p.m. Discussion: Sensory Training, Competitions

12:30 p.m. Style of the Month: [Strong Ale \(Cat. 19\)](#)

1:00 p.m. Club Business

1 - 4 p.m. Open Taps

***What to Bring: Beer, Food, Raffle Money, Smile,
Desire to Learn, Shopping List (see Pg. 4)***

President's Message

I remember back to my youth, when I thought I had everything figured out in life. I knew that I liked to drink beer. It wasn't the well-crafted micro-brew of today. No, it was Miller High Life or Coors. It didn't matter. A Schlitz Tall Boy stuffed under my coat, as I entered the gates of the Ventura Speedway, was all I needed or wanted. It quenched my thirst and dazzled my spirit.

I remember a conversation with my Mom. In her opposition to alcohol, she challenged me with the well intended and caring question, "Why do you want to drink beer?"

My response was simple, "I like the taste."

Now, I'm sure I'm not the only person who gave the "I like the taste" argument to justify their reason for drinking beer, especially at a young age. Honestly, I liked the buzz. I still do. The effects of alcohol are a significant factor in the malted beverage experience.

Now, in later years, as I have actually come to enjoy and appreciate the varied and complex flavors of beer, I find, however, that it can be a challenge to balance alcohol consumption and the satiation of flavor. Only if we could just enjoy good beer, pint after pint, without the risk of hangovers or social and criminal liabilities.

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**WORTHOGS
ON THE WEB**

sjworthogs.org

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Well, now a team of scientists at Imperial College, London, is developing a synthetic alcohol substitute whose effects can be controlled or even reversed simply by taking a pill.

The effort led by Professor David Nutt, a leading British drug expert, leverages benzodiazepines to produce a psychoactive effect similar to that of Valium, in which consumers could maintain a state of mild inebriation and reverse the effect simply by popping a sober-up pill before driving home. Professor Nut suggests that the compound, tasteless and colorless, could be used to replace the alcohol in beer and other beverages. He further suggests that the ethanol in beer and wine could be recovered and used as fuel.

Now logically, this is hopeful to help solve the wide range of social problems that stem from alcohol consumption and abuse. But, if you replace ethanol in beer with synthetic compounds, can you really argue that it is still beer? I don't have a problem with introducing new benzo-fortified beverages to the marketplace, but don't call it beer. Beer is defined by its consistency throughout history. Changing its makeup, no-matter the benefit or social outcome, changes its essence. Beer is beer, and as much a tradition as a beverage. It should be brewed and consumed with an appreciation for its noble heritage and its steadfast character.

-Dave Chappell

Competition Corner

The Worthogs want to make a name for ourselves on the national level. We encourage all members to brew beers for the upcoming Club Only Competitions. Each AHA-sanctioned club is allowed one entry per contest. The club will hold a mini competition and send the best one to compete against other clubs. These contests are generally limited to specific BJCP categories.

The next competition is the **American Ales, BJCP Style 10**. The club will be judging at the March 20 meeting for our entry. Start planning your brew for the March contest. We will discuss some basics of entering a BJCP competition at the February meeting.

Remember, the club will cover 50% of the entry fee and shipping costs.

[The 2010 National Homebrew Competition](#)
Entries are due March 22. Online registration will begin in mid-February.

[Maltose Falcons MayFaire](#)
Entries due 3/24-4/10

Upcoming Club Only Contests:
March 2010 - American Ales
[BJCP Category 10 styles](#)

April 17, 2010 - Extract Beers
[BJCP beer categories \(1-23\)](#). Great contest for new and experienced brewers!

July 17, 2010 - Mead
[BJCP categories 24, 25, and 26 styles](#)
These typically take some time to mature, so start now!

January Meeting Recap

Another chilly meeting, but at least no rain this time. Despite cold weather, we had a great turnout. There were 33 in attendance, with three new members: Bob Donnelly, Tom Donnelly, Ron Johnson. Welcome!



Congratulations to Dave Chappell for winning the Club Only Competition! There were four entries, and Dave's was sent off to represent the Club!

We had, as usual, a plethora of fine beer and food.



Ron McIlroy led another informed tasting and style discussion covering American Ales, and provided examples of Pale Ale, Amber Ale and Brown Ale.



Tom Caprelian led Round 2 of Beer Jeopardy. This time, Jonathan Avedian edged out returning champion Ron McIlroy, with Chris Steinkraus at the rear.





Bencomo's Homebrew Supply Celebrates 19 Years in Business!!!



To show their appreciation, the
ENTIRE STORE IS 19% OFF
on **FEBRUARY 20!**

Sensory Evaluation and Training

Ron McIlroy and Dave Chappell will be leading a sensory evaluation of beer flaws at the February, March and possibly April meetings. The Siebel Institute is a premier professional brewing school, and they have put a kit together to help train brewers to identify common flaws in beer. The club has purchased a kit to help educate the members. Flaws we will be exploring are Acetaldehyde, Diacetyl, DMS, Isoamyl Acetate, Paper/Cardboard, and Infection. If you don't know what these are, are not sure if you can identify them, and want to know how to prevent them, you don't want to miss this educational series.

Worthogs Pub Crawl

The Worthogs 2010 Pub Crawl has been set! Full details will be announced at the February meeting.

TCHops Pub Crawl

Crawl dates: June 14-18, 2010 (5 days Monday to Friday night)

For more information, please contact:

Moni Mauch

592-8175 but emailing me is best (moni@earthlink.net)

PO Box 1404

Visalia 93279

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.

[Jonathan Avedian, VP News](#)

White Labs Platinum Strains January / February

The following White Labs yeast strains are available for a limited time. Contact Bencomo's Homebrew Supplies and see if any are available or can be ordered. Platinum strains are only available for about two months each year, and rotate. Popular ones sometimes are made available year-round.

WLP022 Essex Ale

Flavorful British style yeast. Drier finish than many British ale yeast. Produces slightly fruity and bready character. Good top fermenting yeast strain, is well suited for top cropping (collecting). This yeast is well suited for classic British milds, pale ales, bitters, and stouts. Does not flocculate as much as WLP002 and WLP005.

Attenuation: 71-76%

Flocculation: Medium to High

Optimum Fermentation Temperature: 66-70°F

Alcohol Tolerance: Medium

WLP038 Manchester

Top-fermenting strain that is traditionally good for top-cropping. Moderately flocculent with a clean, dry finish. Low ester profile, producing a highly balanced English-style beer.

Attenuation: 70-74%

Flocculation: Medium-High

Optimum Fermentation Temperature: 65-70F

Alcohol Tolerance: Medium-High

WLP850 Copenhagen Lager

Clean, crisp north European lager yeast. Not as malty as the southern European lager yeast strains. Great for European style pilsners, European style dark lagers, Vienna, and American style lagers.

Attenuation: 72-78%

Flocculation: Medium

Optimum Fermentation Temperature: 50-58°F

Alcohol Tolerance: Medium

Stone Brewing Co. AHA Rally

Date: Saturday, March 13, 2010

Time: 1-4pm

Rally Host: Stone Brewing Co.

Address: 1999 Citracado Parkway, Escondido, CA 92029

Web: www.StoneBrew.com



Upcoming Meetings

March 20, 2010 - Donald and Cathy Thornton's house. Judging for the March Club Only Competition (American Ales, BJCP Category 10)

April 17, 2010 - Kevin Draughon's house. Judging for the April Club Only Competition (Extract Beers, All BJCP Categories, at least 50% fermentables from extract)

May 15, 2010 - TBD

June 19, 2010 - TBD

Check out the new American Homebrewer's Association website

www.homebrewersassociation.org
