



San Joaquin Worthogs San Joaquin Worthogs San Joaquin Worthogs

NEXT MEETING:

Location: Dave and Kim Chappell's House
497 W Cromwell, Ave
Clovis, CA 93611 [CLICK HERE FOR MAP](#)

November, 2009

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 (Check website for details)

12:00 p.m. Discussion: Mead

12:30 p.m. Style of the Month: [Mead](#)

1:00 p.m. Club Business

1 - 4 p.m. Open Taps

What to Bring: Beer, Mead, Food, Raffle Money, Smile, Desire to Learn

President's Message

As the newly elected President, I found myself asking this one simple question, "Why do we brew our own beer?"

There are a handful of reasons Homebrewers work their craft. Quite often, personal consumption drives the effort. Some like to experiment and others brew for competition. Some compete with other brewers and others compete against their last best beer. And then for many, it's all of the above. For me in particular, my own consumption and the consumption of my family and friends usually dictate the style and quantity of my product. I typically like IPA and I always keep a blonde on tap for the guests that may be timid to the idea of home-brewed beer. I hear it so many times, "Oh, it's not that dark beer is it? I don't like dark beer." The blonde usually dismisses any prejudice they may have about homebrew.

It was our recent November meeting where I decided to branch out into other styles that I don't normally drink myself, at least on a regular basis. Ron McIlroy gave a lecture on English Brown Ale and challenged us to brew it for a friendly, in-club competition. I thought of this as a perfect opportunity to break out of my humdrum brewing pattern and do something different. One particular challenge was with my batch size. My system is configured for ten gallon batches. If the beer did not turn out well or was not favored, it may ultimately end up down the drain.

WORTHOGS
ON THE WEB

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It was imperative that I learn how to brew smaller five gallon batches on my system. In the process, I learned a few new things and found it not to be much of a problem with a few tweaks here and there. I brewed a Nut Brown Ale as well as a Chocolate Oatmeal Stout for Christmas, both five gallon pilot recipes that I formulated specifically for this Holiday season. If these turn out well, I can easily scale up to my typical ten gallon batch size, should demand dictate.

What I really learned was that brewing smaller experimental recipes for fun and competition widens my field of knowledge and experience, without too much cost should something go awry. I'm also excited about having in-club competitions that follow style lectures. Not only does this motivate me personally, but hopefully will lead to greater participation in club-to-club competition, and up from there. We all like to drink beer and we should all like to drink the beer we brew. But, what I have reaffirmed is that we can buy beer just to drink it. We brew because of the craft and wanting to improve on it.

In final note, I want to wish all Worthogs a happy and safe Holiday Season. I look forward to the 2010 year serving as your President.

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-sactioned 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 The Session Challenge - English Brown Ales, [BJCP Style 11](#). The club will be judging at the January meeting for our entry.

Upcoming Club Only Contests:

March 2010 - American Ales
[BJCP Category 10 styles](#)

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

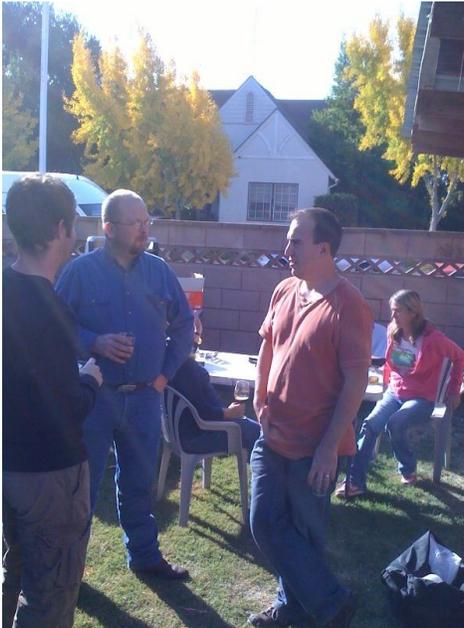
August 2010 - Mead
[BJCP categories 24, 25, and 26 styles](#)
Come to the December meeting to learn more about this wonderful beverage!

If you have not checked out the new American Homebrewer's Association website, you should. It was several years in the making, and has a ton of information for brewer's of all levels.

www.homebrewersassociation.org

November Meeting Recap

Our November meeting was a success. Thanks again to Bencomo's Homebrew Supply for hosting the meeting. Ron McIlroy discussed Northern English Brown Ales, and sampled Newcastle, Hobgoblin, and Samuel Smith's Nut Brown. This style is nice and easy drinking, but with plenty of flavor. These are wonderful gateway beers for those used to yellow fizzy water who "don't like dark beer".



Tom Kallos helped some new brewers make an extract beer, which provided nice aromatherapy for everybody.

We also enjoyed some grilled fish tacos.



White Labs Platinum Strains November / December

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.

WLP006 Bedford British

Ferments dry and flocculates very well. Produces a distinctive ester profile. Good choice for most English style ales including bitter, pale ale, porter, and brown ale.

Attenuation: 72-80%

Flocculation: High

Optimum fermentation temperature: 65-70°F

Alcohol Tolerance: Medium

WLP072 French Ale

Clean strain that complements malt flavor. Low to moderate esters, when fermentation temperature is below 70F. Moderate plus ester character over 70F. Low diacetyl production. Good yeast strain for Biere de Garde, blond, amber, brown ales, and specialty beers

Attenuation: 68-75%

Flocculation: Medium High

Optimum Fermentation Temperature: 63-73°F

WLP545 Belgian Strong Ale Yeast

From the Ardennes region of Belgium, this classic yeast strain produces moderate levels of ester and spicy phenolic character. Typically results in a dry, but balanced finish. This yeast is well suited for Belgian dark strongs, Abbey Ales, and Christmas beers.

Attenuation: 78-85%

Flocculation: Medium

Optimal Fermentation Temperature: 66-72F

Alcohol Tolerance: High

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](#)