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Notes about this helpfile:

The articles in this help file were gathered from the Internet and placed into hypertext format using a program we wrote. Since we let the computer do it, there was no editing of the message content whatsoever. This has been shown to be both good and bad since some of the articles are decidedly uninteresting. Fortunately, these are in the minority.

In general, you should maximize the help window when viewing this help so as to keep the lines from wrapping around.

In addition, certain punctuation characters were lost due to incompatibilities between the conversion program and the Rich Text Format. In particular, the curly braces { and } were changed to ordinary parentheses and the backslash (\) was changed to a forward slash (/) in all cases. We hope that this doesn't cause many problems.

Nearly all of the people who contributed to The Homebrew Digest are still reachable via their e-mail addresses. Feel free to write them and/or to subscribe to the HBD (see below). The Homebrew Digest is an open, and usually unmoderated forum where anything can, and often does appear. Some of the language used in these articles may not be suitable for children, but then neither is beer in general.

Homebrew Digest E-Mail Subscription Information

Send articles for publication only to homebrew@hpfcmi.fc.hp.com
(Articles are published in the order they are received.) Send UNSUBSCRIBE and all other requests, i.e., address change, etc., to:

homebrew-request@hpfcmi.fc.hp.com

PLEASE NOTE that if you subscribed via the BITNET listserver (BEER-L@UA1VM.UA.EDU), then you MUST unsubscribe the same way! If your account is being deleted, please be courteous and unsubscribe first.

Archives are available via anonymous ftp from sierra.stanford.edu. (Those folks without ftp access may retrieve files via e-mail from listserv@sierra.stanford.edu. Send HELP as the body of a message to that address to receive listserver instructions.) Please don't send me requests for back issues - you will be silently ignored. For "Cat's Meow" information, send mail to lutzen@novell.physics.umn.edu

Date: Fri, 21 Dec 90 16:06:17 GMT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: FYI

Note that it is redundant to post the beginners guide to the newsgroup, as well as an incredible waste of network resources. The guide exists, and has existed for a long time in the archives.

aem

- --

aem@mthvax.cs.miami.edu
.....

I have nothing to declare except my genius - Oscar Wilde

Date: Fri, 21 Dec 90 09:01:42 PST
From: root@wsl.dec.com
Subject: My mashing technique

Many thanks to Mike Charlton, who confirms my feelings of inadequacy :-)
My worries about my mashing technique are:

*) My thermometer may be off. I don't think this is true, but since I want to replace it anyway, It's worth a try.

*) I may not let conversion go long enough. Two hours seems like a long time, but I should try for 2.5 sometime, with an extra heat boost to stay above 142 dF.

*) My lauter tun may be doing me in. This I doubt; it's a double-bucket affair, made from some heavy-duty stiff plastic 18 qt. food "buckets". There's about 8-10 oz. space below the spigot that of course gets wasted, but I really doubt that that's where all the good stuff is going (it would have to be the consistency of honey!)

*) The 2-row is not diastatic enough to convert the wheat and dextrin malts. I am too ignorant of biochemistry to assess this potential problem.

When mashing, I go out of protein rest up to about 152 dF (I've been shooting for a fermentable wort). I always stir carefully to avoid overheated zones in the kettle. After I reach the correct initial temperature, I cover the kettle with my insulated box (my wife knew I wast a lost cause when I built that). Temperature drops to the mid 140's in an hour or so, so I stir and boost the heat at that point. Note that if my thermometer's off, this process would be severely affected.

My lauter tun is insulated (a recent addition; I used this nifty stuff that's basically two layers of small bubble wrap covered with reflective foil), so there is only moderate heat loss during the sparge. I recycle wort with an intermediate re-heating stage. I have wondered whether I'm waiting too long before ending the recycle and going to the boiler. The final runnings come out pretty damn pale, though.

Thanks for the hints!

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Fri, 21 Dec 90 15:58:47 -0800
From: noah@cs.washington.edu (Rick Noah Zucker)
Subject: Re: Brewpub Practices - tangent on aging

I was recently in Toronto for a few days. While there I tried to hit as many brewpubs and try as many micro-brews as I could. At the Rotterdam I went on a tour and spoke with the brewmaster. While talking with him I was surprised to discover that they do not age their beers very long by our standards. He serves the lagers after four weeks, the light ales after one, and something like a porter after two. I commented on how my recent porter, although very good after a month, was phenomenal after three months. He said that as professionals they had far greater experience (easily believed) and that since they could control temperature and pressure, they did not need to age things as long as we would (this was not said condescendingly).

Do people out there believe this totally? I'll agree that they may not need to age quite as long as we do at home. However, two weeks from start to finish for a porter? Four weeks for lagers? Doesn't Bud age their lagers for 6-8 weeks? I should note that I was not overly impressed by their beers or that of their sister brewpub in Toronto (the Amsterdam) although it was much better than your mass-market swill. The other brewpub I went to there, Dennisons, was better. It is partially owned by Prince Luitpold of Bavaria. Was he the one on the Beer Hunter?

One point to raise about the aging of beer in brewpubs is that they may not have the space. If they were to double the aging time of their beer, they would need twice as many storage tanks, and they may not be able to afford that, or have the space for it.

Rick Zucker

Date: Wed, 19 Dec 90 21:24:22 EST
From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>
Subject: Re: yeast slurry

Use the slurry from the secondary; the slurry from the primary may have trub, precipitated hop resins, or other undesirable products in it.

- - -

...![bikini.cis.ufl.edu allegra uunet!cdin-1]!ki4pv!tanner

Date: Wed, 19 Dec 90 22:29:28 EST
From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>
Subject: Re: Patriotic Duty

Well, this time we don't have anyone in the family ``over there'', and perhaps it's just as well, but I noted a shipping suggestion theory; note that no one is actually going to try to send anything across the pond without being sure that it's legal over in Saudi Arabia. Stinking hole. Insert anti-arab prejudice here.

Not only might a dark beer look remarkably like a brand-named carbonated beverage if placed in a plastic 1-litre bottle, but the stuff might have a little bit of sediment in the bottom. Of course, no one would pour that sediment into a batch of diluted malt-water, and leave it to sit for a few days, if that were against local regs, and therefore no one would notice that they got a better product than the other guys who were using bread yeast.

- - -

...![bikini.cis.ufl.edu allegra uunet!cdin-1]!ki4pv!tanner

Date: Sat, 22 Dec 90 12:03:28 EST
From: Peter Karp <karp@cs.columbia.edu>
Subject: Textbook of Brewing

I have been looking for this out-of-print book on brewing. If you have any info about tracking a copy of this two volume set please reply to me by e-mail.

Textbook of Brewing vol 1 & 2
Jean de Clerck
Chapman & Hall LTD London 1957

Thanks for any tips.

Date: Thu Dec 27 13:31:28 1990
From: bob%semantic%uunet.UU.NET@hplb.hpl.hp.com
Subject: Re: Novice -or- Let's write some FYIs!

Ok folks, Here we go. This is exactly what I was talking about:

>
> Date: Thu, 20 Dec 90 21:16:24 -0500 (EST)
> From: Jared Timothy Leinbach <jl2k+@andrew.cmu.edu>
> Subject: Novice
>
> We are three friends in the New York City area who would like to try
brewing
> our own beer at home. We have no previous experience and are looking
for
> simple recipes, publications, suppliers, and general information on
this
> subject. Thank you in advance for any pointers/info. We are
specifically
> looking for NYC-area suppliers, etc.
>

This is the perfect opportunity to write a couple of FYIs.

"Publications for the beginner" is a good one.
"NYC-area suppliers" is also good.
"General beginner information" has already been written by Rob Gardner.

Anybody want to take a stab at listing some of the basic beginner
publications and a small narrative on each? I will if no one else
out there feels qualified.

How about someone from NYC to start a listing of suppliers?

Let's do it!

-- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
-- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
--

Date: Wed, 02 Jan 91 09:36:48 PST
From: mcnally@wsl.dec.com
Subject: Gravity grief

I'm starting to believe that my problems with low starting gravity (see some previous messages from me) may have something to do with my sparge technique or hardware (or both). From my general feelings about how the world works, it seems that one problem might be that my grain bed is **too** deep when I have a lot of grain. I realize that there's risk of compromising the cleanness of the sparge (i.e., I might get more draff), but perhaps the problem is that the sparge water's capacity to dissolve the sugars is exhausted before it gets through the 18 inches of grain. Perhaps I could try a double lauter tun approach, and split the mash between them. Hmmmm... I also found that the settling space below the tap level in my tun is bigger than I had thought; tilting the tun might get me a couple points.

What are commercial lauter tun geometries? Dave Miller mentions that commercial breweries apply the sparge water to the grain bed very carefully to avoid disturbing it. That only really makes sense if the bed is shallow. Maybe I'll look around for fatter buckets from which to make a lauter tun, and use the fat one for heavy recipes.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Wed, 2 Jan 91 24:04:00 CST
From: Mahan_Stephen@lanmail.ncsc.navy.mil
Subject: Grain brewing references

I am preparing to enter the world of All-Grain-Brewing.
I already have Papazian's "TCJOHB" and would appreciate it
if any of you experienced brewers could suggest informative references
for the "WHY, WHAT, HOW and WHEN" of this science. Thank you in
advance.

J.B. Montgomery

(John is sharing my subscription as he does not yet have a LAN
connection here. I will forward all individual replies to him.)

steve
mahan_stephen@lanmail.ncsc.navy.mil

Date: Wed, 2 Jan 91 09:46:27 CST
From: "R. J. Pals" <uunet!inland.com!pals@uunet.UU.NET>
Subject: Chicago, Illinois Water Analysis

I saw the post on the water quality for Burlington, Ontario a while back and that prompted me to get the Chicago analysis. The two are really quite similar, especially numbers that may be important to home brewers (hardness, pH, etc.). I assume that Burlington gets its water from Lake Ontario (Chicago is of course Lake Michigan water), so maybe this analysis is typical for all Great Lakes water(?).

Chicago, Illinois Drinking Water Quality
Composite Samples for November 2, 1990
All results are in mg/L (parts per million) unless otherwise noted

Organic Nitrogen	0.19	Calcium	36.1
Nitrate + Nitrite	0.16	Sodium	6.1
Ammonia-Nitrogen	< 0.01	Aluminum (uG/L)	341
Potassium	1.5	Iron (uG/L)	< 10
Turbidity	0.30	pH	8.2
Sulfate	26.3	Total Phosphate	0.011
Fluoride	0.91	Magnesium	10.8
Chloride	10.4	Lead (uG/L)	4.0
Alkalinity (total)	93.0	Total Dissolved Solids (Residue)	173.0
Hardness	134.0	Copper (uG/L)	3.0
Potassium	1.5	Radioactivity (Beta, pCi/L)	2.9

Randy Pals

Date: Wed, 02 Jan 91 15:14:34 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Lager and FYIs

Mike Schremp asked about starting lagers. The one lager that my brew partner and I made went very well. We just started it like any old beer--which for us means room temp (~65-68 deg F.) and putting it in a fridge after it got going. It went pretty well. Ended up being one of our best batches.

The comments on FYIs sounds really great. I don't understand the details on creation or use or the ramifications on administering & such. But the basic idea sounds super for the novice--and for the advanced!! This raises a question I'd forgotten about. I've tried to get stuff from the archives but have failed. Could someone post or e-mail me a little primer on how to retrieve old stuff?? Many Thanks.

- --Danny

Date: Wed, 02 Jan 91 15:19:56 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: question...

How come brewers don't have to include the ingredients on their products?
If Oscar Meyer is required to proclaim the ther world all the nasties
included
in making there bologna, why don't the makers of Olympia beer have to
tell
us what kind of adjucnts are included--Bud is kind enough to admit that
rice
or corn or something is added.

Just a question.

- --Danny

End of HOMEBREW Digest #560, 01/03/91

Date: Thu, 3 Jan 91 12:28:38 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Underaged beer at brewpubs

>>>> On Fri, 21 Dec 90 15:58:47 -0800, noah@cs.washington.edu (Rick Noah Zucker) said:

Rick> ... they do not age their beers very long by our standards. He serves

Rick> the lagers after four weeks, the light ales after one, and something

Rick> like a porter after two.

Rick> He said that as professionals ... they could control temperature and

Rick> pressure, they did not need to age things as long as we would

The idea sounds seductively appealing, but I think it's bull. Most -- if not all -- of the ten or so brewpubs I've been to have had beer that tasted

young. In nearby Baltimore, the stuff at Sissons tastes plain *raw*, with a

watery bitterness typical of a brew that hasn't matured enough. To a lesser

extent, same with the Baltimore Brewing Company, but they seem to lager them for a while. Even my favorite, Big Time Brewing in Seattle, had a slight edge to it.

Rick> One point to raise about the aging of beer in brewpubs is that

Rick> they may not have the space.

That's true, but they are never going to make world class beer without proper aging. I love to try the brews at brewpubs, but I can't quite stomach them for extended drinking. I'd rather have a well lagered Dark Horse (microbrew, not brewpub).

Any of you ever been to England? What's the ``Real Ale'' like? I know it's

still fermenting, and on the Beer Hunter, they said one batch of Bass was at it's peak taste after 18 days, although they didn't say whether that was

after the start of fermentation, or after being kegged, or... Does real ale

taste raw? or smooth?

Rick> Prince Luitpold of Bavaria. Was he the one on the Beer Hunter?

Yes.

Date: Thu, 3 Jan 91 13:30:16 EST
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU
Subject: Imported from where?

> Unfortunately, it doesn't appear that beers are required to list where
> they're brewed. Like I pointed out with Guinness, it says imported, but
> it doesn't say anywhere on the bottle "canada" or "bahamas". Obviously
> the importing company is trying to imply that it is coming all the way
> from Ireland.

Even worse than that, it is my understanding that a fair number of
"imported" brews are actually brewed in this country, and that they may
use
the "imported" label because some of the ingredients are imported. During
a
visit to Europe I thoroughly enjoyed the Heineken (sp?) in Amsterdam,
however was very disappointed by the same on tap in England. It appears
that
they ship the ingredients and brew English Heineken in England, and the
same
applies for the U.S., etc.

At least that's what I remember...

Gregg TeHennepe | Academic Systems Coord., Acad Comp | Yes, but this
gateh@conncoll.bitnet | Connecticut College, New London, CT | one goes to
11...

Date: Thu, 3 Jan 91 13:39:19 EST
From: gateh%CONNCOLL.BITNET@CUNYVM.CUNY.EDU
Subject: Ancient brew needs help

I have an unusual situation which is probably unresolvable, but it never hurts to ask...

A year ago this fall I brewed a batch of very dark stout, all of which seemed to go well. I then moved, and moved the batch (in the secondary) to my new place, where it sat through the year, in a closet, at high temps in the summer. I finally got back to it (and brewing) this past fall, and upon tasting and smelling it seemed okay (not infected or soured), so I thought I might as well try throwing it in a keg and priming and see what happens.

Now I have a nicely chilled barrel of extremely flat, very sweet fluid. My assumption is that there are no more active yeast with which to prime, and so I started wondering what would happen if I threw a little activated yeast in the barrel and let them work on the priming malt. I have nothing to lose, as I've already considered the batch a loss, so I'm interested in any thoughts anyone might have as to any possibility of rescue for this batch.

Cheers! - Gregg

Gregg TeHennepe | Academic Computing Services | This is the life
gateh@conncoll.bitnet | Connecticut College, New London, CT | you have -
V. Reid

Date: Thu, 3 Jan 91 15:52:02 EST
From: Matthias Blumrich (GS) <mb@Princeton.EDU>
Subject: mail order catalogs

Hello. I have found some good references to mail order brewing supply houses in the HBD, and I would like to know if there is a list of these places somewhere so I can collect LOTS of catalogs. My e-mail address is: mb@cs.princeton.edu. Thanks in advance.

- Matt -

Date: Thu, 3 Jan 91 16:11 EDT
From: retsulc XAV eht ni renosirp dleh gnieb m`I !pleH !pleH
<YOSHIKAMI%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Homebrew mailing list

I found out from a friend about homebrew mailing list services. Please
add me.

Thank you
/
DY ;-)

Date: Thu, 3 Jan 91 19:59:00 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Mashing, Ageing, and Cask Conditioning

Date: Thu, 3 Jan 91 23:12:20 -0600
From: techentin@Mayo.edu
Subject: Beer Bread

I have seen several postings over that past few months asking for recipies for cooking with beer. I discovered one while visiting relatives over the holidays that is so easy I just have to share it.

Mix in a bowl: 3 cups self-rising flour
3 tablespoons sugar
12 ounces beer

Pour batter into a greased bread pan and bake for
50 minutes at 350 degress F.

The self rising flour is important. It contains baking powder which reacts with the beer to make the loaf rise. It bakes up pretty ugly and lumpy, and by homemade bread standards (we make a lot) it isn't anything to brag about, but it is extremely easy to make and it does fill the house with that "baking bread" aroma.

I used Michelob Dry for the first loaf (I hadn't brought enough homebrew with me to use on such things), and the resulting bread was a little crumbly, but tasted very good with butter or as toast.

The second batch I made at home using a bottle of seriously overhopped lager. I beat the batter in the mixer for five minutes to improve the bread's texture. The texture was better and the hop flavor gave the loaf a very interesting character. I will soon try a left-over bottle of Christmas ale to see if I can produce a spiced bread.

Happy baking.

- - - - -
-
Bob TechentinInternet: Techentin@Mayo.Edu
Mayo Foundation, Rochester MN, 55905 USA (507) 284-2702
- - - - -
-
- - - - -

Date: 04 Jan 91 00:53:33 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: micro in MO

The past Zymurgy mentions the Boulevard Brewing Co. of Missouri. This is a new Micro -- Missouri's first -- run by John McDonald. Has anybody heard of It? Where is it? Where can I get the brew?

Chip

Date: 04 Jan 91 00:53:30 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: grav. grief & question

In hbd560 mcnally@wsl.dec.com writes about posable sparging woes. One sparging technique I have read about -- Nancy Vinyard, I beleve -- reccomended draining out the liquor from the mash; then add sparge water at 170F to the grains; then stir the mess around and let settle; drain off again; repete untill you have all the sweet wort you are after. This technique is reported to increase the gravity of the sweet wort. I have not tried it myself however.

Danny ask why the liquor industry gets around labeling. From what I understand this issue has come up before our mighty lawmakers before. Nothing concrete has been done because the above mentioned industry has a mighty powerfull lobby.

Chip

End of HOMEBREW Digest #561, 01/04/91

Date: Fri, 04 Jan 91 09:20:12 EST
From: Steve Thornton <NETWRK%HARVARDA.BITNET@mitvma.mit.edu>
Subject: Re: Homebrew Digest #561 (January 04, 1991)

I've also experienced underaged beer at brewpubs. Particularly the Commonwealth Brewery in Boston, where the tap beers--all five(?) of them--taste raw and grainy. It's seems to be worse on busy Friday or Saturday nights (when they are pouring the stuff out as fast as they can?) The bottled stuff they sell on site and in stores (Golden Export) is quite good, though.

Date: Fri, 4 Jan 91 09:46 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Homebrew and the Friendly Skies

Does anyone know a) what the FAA regulations are on transporting alcohol, in particular homebrew, which of course has no label or liquor stamp, and b) if the regs prohibit homebrew's transport, how one can circumvent these

(short of bribery, as I am poor) restraint of relaxation.

Please help!

Al Taylor

Uniformed Services University

School of Medicine

Homebrew Club (unofficial)

Bethesda, MD

s94taylor%usuhsb.bitnet.@cunyvm.cuny.edu

Date: Fri, 4 Jan 91 10:19 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Patriotic Duty

Now I am noone's straightlaced stuffed-shirt, but I do know a little about Army regulations and the Saudi customs. I would tell Cathy Young's friend to forget about setting up a still in The Sandbox. A still itself is illegal anywhere, especially on a military reservation. In a host country that absolutely prohibits the mere presence of alcohol, let alone production capability, the offense becomes significantly more serious. If her friend does build this still, and gets caught, he might be home much sooner than originally scheduled. Very rarely this serious,
Al Taylor,
Bethesda, MD

Date: Fri, 4 Jan 91 14:36:53 -0800
From: darryl@ism.isc.com (Darryl Richman)
Subject: forwarded story

>From: Dan Fink <76424.3373@CompuServe.COM>
>Subject: Homebrew Poisons GIS

>
>This story appeared in papers all over the US around Dec.22. I phoned
in a correction to the AP NYC office, and they said they would
>correct it (mistaking HOMEBREW for MOONSHINE!) in any followup stories.
> THE SACRAMENTO BEE

>
>Note that this story also appeared in other papers around the country..
.DF

>
> DATE: SATURDAY December 22, 1990
> PAGE: A14 EDITION: METRO FINAL
> SECTION: MAIN NEWS LENGTH: SHORT
> SOURCE: Associated Press
> DATELINE: IN EASTERN SAUDI ARABIA

>
>BAD HOME BREW HOSPITALIZES EIGHT GIS IN SAUDI ARABIA

>
> Eight American soldiers have been poisoned by home-brewed alcohol and
> hospitalized since Sunday, one in very serious condition, the U.S.
military
> command said.

> The soldiers from the 101st Airborne Division are the first known
> casualties of home-brewed liquor since U.S. forces were deployed in
Saudi

> Arabia, a Moslem country that bans all alcohol.

> Today's statement from the U.S. Central Command said the soldiers,
who were

> not identified, suffered from methanol poisoning, which is a problem
> associated with faulty home-brewed alcoholic beverages.

> Methanol poisoning, which can lead to blindness or death, was a
serious

> problem during Prohibition in the 1920s.

> The eight soldiers from the 372nd Transportation Company, 29th

>
> Transportation Battalion, 101st Combat Support Group, are all
recovering, the

> command said.

> Since U.S. troops arrived in Saudi Arabia in early August, a small
number

> have been disciplined for having alcoholic beverages.

Date: 4 Jan 91 15:52 -0800
From: James Brewer <brewer@geop.ubc.ca>
Subject: Homebrew Digest #560 (January 03, 1991)

I was wondering whether anyone could help me out with a question ?
After mashing for a long while we, the fairview brewing cartel,
perform a starch test on the mash. We find that when we add
iodine to the wort we obtain a negative result, indicating a
lack of starch. If we place the iodine on a grain and crush
the grain a little, a positive result is obtained. Would one
expect this ? Is our grain not finely enough ground ? would
one expect ahazy wort if the grains were too finely ground ?

Date: Fri, 4 Jan 91 15:29:26 PST
From: marcs@SLC.COM (Marc San Soucie)
Subject: Real Ale

Chris Shenton writes:

> Rick Noah Zucker wrote:

> > ... they do not age their beers very long by our standards.
> > ...
> > He said that as professionals ... they could control temperature and
> > pressure, they did not need to age things as long as we would

> The idea sounds seductively appealing, but I think it's bull. Most --
> if
> not all -- of the ten or so brewpubs I've been to have had beer that
> tasted
> young.

Agreed. The better beers out here appear to be those which have been aged
a
little longer. McMenamin's, the local chain of pubs, tend to underage
their
beers, which taste young.

> Any of you ever been to England? What's the ``Real Ale'' like? I know
> it's
> still fermenting, and on the Beer Hunter, they said one batch of Bass
> was
> at it's peak taste after 18 days, although they didn't say whether that
> was
> after the start of fermentation, or after being kegged, or... Does real
> ale
> taste raw? or smooth?

"Real Ale" is just plain old beer, made the same way our local brewpubs
make
it. CAMRA, the Campaign For Real Ale, has made a thing of insisting that
pubs serve (and brewers brew) cask-conditioned ales, non-pasteurized and
non-filtered. While some American micro-brew-pubs do not cask-condition,
choosing instead to serve direct from aging tanks, there is basically no
difference between garden-variety (isn't it nice to be able to talk about
Real
Beer that way?) American microbrew and garden-variety English Real Ale.

One could argue, even, that much bottle-conditioned homebrew meets most
of
CAMRA's requirements for Real Ale, which makes us all Real Ale Brewers,
as long
as we aren't using lager yeasts...

Marc San Soucie
The John Smallbrewers
Portland, Oregon
marcs@slc.com

Date: Fri, 4 Jan 91 17:49:22 PST
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: keg pressure, carbonation

I recently filled two kegs with brew and decided to artificially carbonate instead of dealing with more yeast sediment. I tried bubbling the CO2 from the bottom at 15-50 psi, and it still didn't carbonate after a three days. (My pressure guage may be off) Two weeks later the brew is only slightly carbonated, yet I get a monstrous head in the glass. My beer fridge isn't working right now, so everything is room temperature.

Questions:

- 1.Does the beer have to be refridgerated to hold the carbonation.
- 2.Is there something about the C-kegs that gives a giant head upon dispensing robbing the beer of carbonation.
- 3.Has anyone had this problem before, and how did you fix it.

Aaaaaaaarrrrrrrrrrggggggghh!!

kj

Date: Sat, 5 Jan 91 00:30 EST
From: <S94WELKE%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Newsletter

Please put me on the distribution of your newsletter on homebrewing.
Thanks.

- --Scott Welker, USUHS (Al Taylor sent me)

Date: Sat, 5 Jan 91 18:15:39 PST
From: dreger@seismo.gps.caltech.edu
Subject: LA H2O

Does anybody out there, brewing in Los Angeles know the H2O analysis for the area ? Has anyone had their water tested before and after filtering to see the effects of the filter on mineral content ?

Doug

Date: Sun, 6 Jan 91 07:20:23 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Aging

Some of the brewpubs in Seattle try to condition (age) their ales before kegging (or in some cases before serving). The Big Time Brewery, winner of 3 gold medals at the GABF (and no fluke to be sure), has them in a sub 40f conditioning room in serving tanks. Brewer Ed Tringali makes the batches early enough so that they can be aged somewhat before serving. Sometimes demand pushes the timetable up a bit.

Funny story: a friend of mine supplied A-B with some new brewing kettles some years back; enough kettles to double the output of beer. It was later that he noticed that A-B had not added one lagering tank to their plant. A-B had apparently found ways to speed up the aging to push the beer to the market faster. True story.

Some homebrewers have started to cold condition the secondary fermentations (fermentations) of ales. In a fridge at 40f the wort clears off quickly and the flavors mellow a little bit. For some types of ales this is not recommended because of the flavor profiles necessary. Personally I have enjoyed the ales better this way. Back at 60f the bottles carbonate just fine.

Norm Hardy

End of HOMEBREW Digest #562, 01/07/91

Date: 6 Jan 91 21:50:39 MST (Sun)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: re: Underaged beer at brewpubs

Chris Shenton <chris@asylum.gsfc.nasa.gov> writes...

> ...noah@cs.washington.edu (Rick Noah Zucker) said:
>
> Rick> ... they do not age their beers very long by our standards. He
serves
> Rick> the lagers after four weeks, the light ales after one, and
something
> Rick> like a porter after two.
...
> The idea sounds seductively appealing, but I think it's bull. Most --
if
> not all -- of the ten or so brewpubs I've been to have had beer that
tasted
> young...

The matter of aging beer seems to come up once or twice a year in the
HBD.
I've taken--and continue to take--the position that properly-made beer is
at its best as soon as possible after it's finished. For lagers,
naturally,
that doesn't mean a short lagering period is better; it means that
they're
at their best right at the end of lagering. For ales, younger is almost
always better. As soon as an ale has finished fermenting, settled out,
and
is carbonated, it should be ready to drink. There should be no "off"
flavors.

I'll go a little further out on the limb and say that there is no such
thing as a "young" or "raw" taste for beer (unless you choose to equate
"young" and "fresh":-). The tastes which make very young ales
unpalatable,
or the effects which cause them to taste better with some age, are
properly
called "faults" in brewing the beer. There are a few mistakes which will
give a young ale a harsh taste, and which will age out...but that doesn't
mean the aging is necessary; it simply mitigates the mistakes. (I should
know; I've made enough of the mistakes:-) A beer should taste just fine
(except for being a bit flat) at bottling time.

>...In nearby Baltimore, the stuff at Sissons tastes plain *raw*, with a
> watery bitterness typical of a brew that hasn't matured enough...

An unpleasant bitterness (as contrasted with the expected pleasant hop
bitterness) is generally the fault of extracted tannins, which results
from
mishandling whole grain. It will age out.

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Mon, 7 Jan 91 09:39:20 EST
From: ferguson@x102c.ess.harris.com (ferguson ct 71078)
Subject: Re: Patriotic Duty, Homebrew Digest #562 (January 07, 1991)

Al Taylor <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU> writes:

>Now I am noone's straightlaced stuffed-shirt, but I do know a little
>about
>Army regulations and the Saudi customs. I would tell Cathy Young's
>friend
>to forget about setting up a still in The Sandbox. A still itself is
>illegal
>anywhere, especially on a military reservation. In a host country that
>absolutely prohibits the mere presence of alcohol, let alone production
>capability, the offense becomes significantly more serious.
>If her friend does build this still, and gets caught, he might be home
>much
>sooner than originally scheduled.

Saudi Arabia has two types of police, the regular police and the "religious" police. The latter enforce the religious customs such as the ban on alcohol, the ban on pork products or images (people have had their Porky-Pig comic books confiscated during Saudi airport customs checks), and women's public attire (women who show too much leg can expect to having their ankles swatted with sticks). The religious police can enter your house without a warrant if you are suspected of religious crimes. Also, in Saudi courts if you are a foreigner you are automatically guilty (ask anyone who has ever been in a traffic accident there).

On the other hand, Saudi stores sell all the paraphenalia needed to make home-made wine. They have large bottles of Welch's grape juice with special mouths that make in-bottle brewing easy. They also sell yeast. Figure that out.

Chuck Ferguson Harris Government Information Systems Division
(407) 984-6010 MS: W1/7742 PO Box 98000 Melbourne, FL 32902
Internet: ferguson@x102c.ess.harris.com
Usenet:uunet!x102a!x102c!ferguson

Date: Mon, 7 Jan 91 06:47:47 -0800
From: darryl@mashtun.ivy.isc.com (Darryl Richman)
Subject: LA H2O

Subject: LA H2O

You can get a free water report by calling up your supplier. Be careful, because, contrary to popular belief, Pasadena *is not* a part of LA, and the water you get is different. Understanding water can be difficult in this land since the water is brought in from all over, and many sources may be mixed. Join the Maltose Falcons (or drop by the Shop 22836 Ventura

Blvd. #2, (818) 884-8586) to receive the newsletter and the Feb. issue will

have an article on the water in Los Angeles itself. Good brewing,

--Darryl Richman
(editor, Brews & News)

Date: Mon, 07 Jan 91 12:04:40 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Re: Homebrew Digest #562 (January 07, 1991)

> Does anyone know a) what the FAA regulations are on transporting alcohol,
> in particular homebrew, which of course has no label or liquor stamp, and
> b) if the regs prohibit homebrew's transport, how one can circumvent these
> (short of bribery, as I am poor) restraint of relaxation.
> Please help!
> Al Taylor

I asked this question a while back and got a variety of responses--they can be summed up as follows:

It is perfectly legal to transport the stuff. You may have trouble carrying it on, but this too is legal if the stuff is sealed--I presume that opening it on a plane could be bad, tho'. One story (Pete Soper I think) gives the moral that decent looking labels may help. Of course, care should be taken in packing etc, but if you carry on you'll have to take it out & show the officials.

I will take the plunge in early March and take some homebrew on a flight to Oregon; if anything odd comes up--I'll share the experience. On a related note, I've heard various rumors about moving liquor and/or beer and wine over state lines being illegal in some areas. Does anyone out there have any real knowledge of this sort of thing?

- --Danny

Date: Mon, 7 Jan 91 09:16:40 PST
From: pms@sfsun.West.Sun.COM (Patrick Stirling)
Subject: Re: "Real Ale"

Marc San Soucie writes:

>there is basically no difference between garden-variety [...] American
>microbrew and garden-variety English Real Ale.

I assume that you mean no difference in the brewing techniques? I.e. that no additives are used, and that the beer is not pasteurised or filtered. As a long standing fan of British 'real ale', I think it tastes quite different to any microbrew or brewpub beer I had here in the US! Apart from the expected differences of style that you find between any two 'real' beers, British real ale has virtually no carbonation (could you even pressurize a wooden cask? Actually metal kegs are quite common for real ale too), and is served at "cellar" temperature (i.e. warm by US standards!) either by a vacuum hand pump or by gravity right from the keg. In contrast, all of the American 'real ales' I've had have been served the traditional US way: cold and carbonated, using CO2 pressured taps. As an aside, IMHO a good test of a beer is to let it warm up to room temp and see how it tastes then. Sierra Nevada and Anchor beers improve this way, while Bud etc become even less drinkable than when their taste is chilled out!

patrick

Date: Mon, 7 Jan 91 09:43:32 PST
From: foster@rumor.enet.dec.com
Subject: Care and feeding of pen-style Ph measuring devices

I have one of those pen-like electronic Ph measuring devices. I have been using it for about a year now and am basically very happy with it.

The docs that came with the meter mentioned that keeping the business end wet (with de-ionised water) would prolong the devices life.

I have a few questions that I'd like some help with:

1. What if I don't keep it wet, by how much will the devices life be shortened ?.
2. What techniques do people suggest for keeping it wet between use, assuming I may not brew for a couple of months between uses ? (the protective cap is not a large enough reservoir and it dries out within days).
3. When using, do people just dip it into the mash, or extract liquid only from the tun and then dip into that ?.
4. The supplier of my unit sent me a note recently saying that the manufacturers information for calibration was incomplete, and that I should use distilled water with a known buffer in it to render a Ph of 5.0. I don't understand how calibrating against a known value of 5.0 is any better than a known value of 7.0 (+- .1) - typical distilled water. Any ideas ?.

Hoppy new year to all..

Stan.

Date: Mon, 7 Jan 91 12:34:58 CST
From: jlf@poplar.cray.com (John Freeman)
Subject: Artificial carbonation

>
> Date: Fri, 4 Jan 91 17:49:22 PST
> From: kjohnson@argon.berkeley.edu (Ken Johnson)
> Subject: keg pressure, carbonation
>
> I recently filled two kegs with brew and decided to artificially
carbonate
> instead of dealing with more yeast sediment. I tried bubbling the CO2
from
> the bottom at 15-50 psi, and it still didn't carbonate after a three
days.
> (My pressure guage may be off) Two weeks later the brew is only
slightly
> carbonated, yet I get a monstrous head in the glass. My beer fridge
isn't
> working right now, so everything is room temperature.
> Questions:
> 1.Does the beer have to be refridgerated to hold the carbonation.
> 2.Is there something about the C-kegs that gives a giant head upon
dispensing
> robbing the beer of carbonation.
> 3.Has anyone had this problem before, and how did you fix it.
>

I've artificially carbonated kegs of beer before by filling the keg
about half full of beer (4 gals in a quarter barrel), adding CO2 to
about 30 psi, and shaking the keg vigorously to get the CO2 to dissolve.
Then I'd repeat this, and relieve the pressure to about 10-15 psi.

Date: Mon, 7 Jan 91 12:44:04 CST
From: jlf@poplar.cray.com (John Freeman)
Subject: Rinsing bottles

I gave a six pack of homebrew to a friend, and when I got the bottles back, discovered he hadn't rinsed them. So, I decided to take my bottle brush after them. After cleaning the first bottle, I noticed it was much cleaner than other bottles that I had so dutifully rinsed. Upon closer examination, I realized that my bottles all had varying degrees of film on the inside. So yesterday, I modified my bottle brush, put it in the chuck of my drill press, and proceeded to clean four cases of bottles using water, detergent and bleach. They look much better now.

How often will I have to do this? Every time I bottle? Every few batches? Every time I rinse? Now that I'm aware of it, I don't think I'll be happy unless I brush clean them every time.

Date: Mon, 7 Jan 91 10:15:30 PST
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: False Positives

In HOMEBREW Digest #562, the appropriately-named James Brewer asked:

> After mashing for a long while we, the fairview brewing cartel,
> perform a starch test on the mash. We find that when we add
> iodine to the wort we obtain a negative result, indicating a
> lack of starch. If we place the iodine on a grain and crush
> the grain a little, a positive result is obtained. Would one
> expect this?

Absolutely! Husk material will respond to iodine in a manner very similar to starch (especially if your color vision is as distorted as mine), which quite often leads new grain brewers to conclude that starch conversion is not complete, when in fact the problem is that their grain is ground, rather than cracked! Your test would indicate to me that everything's just perfect. Don't change your grind!

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon Jan 7 14:40:22 1991
From: semantic!bob@uunet.UU.NET
Subject: Re: Keg pressure and carbonation

In HBD #562, Ken Johnson writes:

> I recently filled two kegs with brew and decided to artificially carbonate
> instead of dealing with more yeast sediment. I tried bubbling the CO2 from
> the bottom at 15-50 psi, and it still didn't carbonate after a three days.
> ...

Here's how I do it:

- 1) Chill your beer as much as you can. (Obviously not below 32F)
- 2) Turn up your regulator to 30 PSI.
- 3) Lay your keg on its side.
- 4) Shake your keg 200 times. (Sort of rolling it back and forth)

You may need to shake it more times if your beer is warmer or your shake is less vigorous.

The last time I did this I rolled it back and forth 400 times in a nice relaxed manner with the beer chilled to about 40F. It works great. Nice tiny bubbles too.

> 1.Does the beer have to be refrigerated to hold the carbonation.
>

No, just make sure your kegs are sealed good.

> 2.Is there something about the C-kegs that gives a giant head upon dispensing
> robbing the beer of carbonation.
>

No, But your dispensing pressure may be too high. I dispense mine at 5 PSI, and store at 10 PSI. If your dispensing pressure is too high then the beer will be squirted out with loss of vigor and cause a lot of foaming and thus loss of carbonation. Also, before a serving session let free any excess pressure in the tank via the pressure release valve.

> Aaaaaaaarrrrrrrrrrggggggghh!!
>

Relaaaaaaaaaaaax! Etc...

-- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
-- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
--

Date: Mon, 07 Jan 91 16:57:35 PST
From: florianb@chip.cna.tek.com
Subject: methanol bs

In yesterday's HBD comes a quote from the world's largest welfare system:

> Eight American soldiers have been poisoned by home-brewed alcohol and
> hospitalized since Sunday, one in very serious condition, the U.S.
military
> command said.
> The soldiers from the 101st Airborne Division are the first known
> casualties of home-brewed liquor since U.S. forces were deployed in
Saudi
> Arabia, a Moslem country that bans all alcohol.
> Today's statement from the U.S. Central Command said the soldiers,
who were
> not identified, suffered from methanol poisoning, which is a problem
> associated with faulty home-brewed alcoholic beverages.
> Methanol poisoning, which can lead to blindness or death, was a
serious
> problem during Prohibition in the 1920s.
>

OK, here we go...

This is 1991, I live on the planet Earth, and Elvis is really dead. It
sounds
like a rough way to go, but methanol?

I just checked with a chemist buddy down at Bend Research. Methanol is
obtained
from pyrolysis of wood at extremely high temperature. The temperature of
boiling water (alcohol) is insufficient to convert ethanol to methanol.
Brewer's yeast does not manufacture methanol. I'm not a chemist, but I
am
a physicist, and I'm inclined to take the chemist's word above that of
the
military.

Sounds to me like typical shithead military propoganda to keep soldiers
from doing that which nature and boredom beckons to.

Oh, and hey: methanol poisoning in the Prohibition years seems likely to
have come from the desperate and direct consumption of methanol-
containing
fluids, not brewed at home.

And finally this note...if soldiers are going blind from something in
Saudi Arabia, it's, ah, well...

Florian "get real and talk beer" Bell

Date: Mon, 7 Jan 91 21:07:27 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Real Ale

There is more to Real Ale than meets the tongue, so to speak....

To be an authentic Real Ale, it must be hand pumped from the (preferably) wooden cask; i.e., no CO2. The beer comes to the pub quite young and it is up to the pub to monitor and serve the stuff when best suited. Obviously, the beer changes character as the cask is emptied.

There are a few places in Seattle which offer "Cask Conditioned" ale, that which is served from the steel keg but hand pumped. Believe me, there is a big difference in mouth feel when the beer has its own natural carbonation, albeit light, compared to a CO2 pumped beer. Often it is much easier to drink two such beers; they go down so easy!

Norm Hardy

End of HOMEBREW Digest #563, 01/08/91

Date: Tue, 8 Jan 91 09:28 EST
From: <NIX%USUHS.BITNET@CUNYVM.CUNY.EDU>
Subject: Homebrew Newsletter

Hello there,

My name is Darrell Nix. I heard through the evergrowing computer grapevine that You put out a newsletter on homebrewing. I would like to subscribe to your output, as I am a very enthusiastic homebrewer! My BITNET address, as you can see, is Nix@usuhs.

Thank you very much, I hope to be hearing from you in the near future!

Darrell Nix

Date: Tue, 8 Jan 91 8:13:37 MST
From: Mike Karin <mikek@col.hp.com>
Subject: take me off the list

Please delete me from your mailing list.
Thanks

- - -

Mike Karin
Hewlett-Packard Co.
Colorado Springs Division
mikek@col.hp.com

Date: Tue, 8 Jan 91 10:43:26 CST
From: Karl Wolff <wolff@aqm.ssc.af.mil>
Subject: Re: Homebrew Digest #563 Patriotic Duty [R(18)]

All right people, lets get serious. I have just about had it with the way some of you are putting down the situation in Saudi Arabia. Do any of you have any idea what is really going on over there?

First of all, Military regulations forbid the brewing of alcoholic beverages on any installation. Especially one in a host country that prohibits alcohol consumption. The military briefs all its personnel about the host country before they are shipped over seas. If these soldiers are brewing their own stuff, they are going against military regulations as well as the laws of the host country.

Unless you have a military background or are now in the military, I suggest that you get your facts straight before you bring them to the attention of others.

Yes, we are in America, and Elvis is really dead. So just talk to someone who knows the facts and get your stuff straight before you open your mouth.

Wolffman

So why don't you tell your dreams to me, and fantasy will set you free. -----Steppanwolf

Date: 8 Jan 91 1226
From: 12100z@D1.dartmouth.edu (Tom Buskey)
Subject: Re: Patriotic Duty Homebrew Digest #563 1/8/91

Chuck Ferguson says:

> On the other hand, Saudi stores sell all the paraphenalia needed to
> make home-made wine. They have large bottles of Welches grape juice
> with special mouths that make in-bottle brewing easy. They also sell
> yeast. Figure that out.

In the US, you can go to a gun store, buy a high powered rifle with a
scope
& ammunition. And you can buy it with little waiting period or
background
checking. But you can't use it to kill someone. Figure that out.

Just because you can do something, doesn't make it right. Our soldiers
are
guests over there & they should abide by the Saudi laws. I wouldn't
allow
a smoker to smoke in my house. I think the Saudis are showing great
tolerance for our soldiers in thier country...

Tom Buskey 12100z@D1.dartmouth.edu

Date: Tue, 8 Jan 91 10:27:20 MST
From: David Lim <limd@chekov.Colorado.EDU>
Subject: Re: Real Ale (Davin Lim)

Patrick Stirling writes:

>In contrast, all of the American 'real ales' I've had have been
>served the traditional US way: cold and carbonated, using CO2 pressured
taps.

There seems to be an increasing trend for brewpubs to offer their beers
in
the "Real Ale" cask-conditioned/hand-pumped/cellar-temp style. They can
be found (e.g. Portland's Bridgeport beers, Denver's Wynkoop) and are
remarkably like their British cousin's in mouth feel and quaffability but
probably have a more "US" flavor profile due to the predominant use of
ingredients from this country (Cascade hops, for example.) When
frequenting
these brewpubs - and frequent them we do - I'll order a cask-conditioned
brew more often than not.

-Davin

Date:Tue, 8 Jan 91 13:54:10 EST
From: tony g <giannone@BBN.COM>
Subject: Yard Glass usage/etiquette

Any yard glass gurus out there? I got one for Christmas and was wondering if there's any etiquette that goes along with it. That is, do you just fill it, tip it, and take a beer bath :-). Or is there some set of rules that apply to yard glass drinking (a friend mentioned turning the glass as you're drinking)?

anxious to quaff,
tony (giannone@bbn.com)
The Sparging Flocculators (Allover, Ma)

Date: Tue, 8 Jan 91 12:10:51 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: preserving pH meters; "methanol"

> From: foster@rumor.enet.dec.com
> Subject: Care and feeding of pen-style Ph measuring devices

Answering based on experience of 12-18 years ago:

> 1. What if I dont keep it wet, by how much will the devices life be
> shortened ?.

The tip of the electrode is a semipermeable material; letting it get completely dry can ruin it permanently, or at least mean you have to soak it for some time before you can get reliable results.

> 2. What techniques do people suggest for keeping it wet between use, assuming

> I may not brew for a couple of months between uses ? (the protective cap

> is not a large enough reservoir and it dries out within days).

In the lab, we usually stretched a material like very heavy, soft plastic wrap over a small container of water and poked the electrode through a small slit in this covering. This is easier when the electrode is clamped to a stand. I'd say sacrifice an old mug---evaporation through tiny slits in multiple layers of wrap should be minimal.

> 4. The supplier of my unit sent me a note recently saying that the
> manufacturers information for callibration was incomplete, and that I should

> use distilled water with a know buffer in it to render a Ph of 5.0. I dont

> understand how callibrating against a known value of 5.0 is any better than a

> known value of 7.0 (+- .1) - typical distilled water. Any ideas ?.

I wouldn't assume that distilled water is reliably as close to neutral as

.1; the problem is that if /anything/ gets in, the pH will change radically.

The pH of 7 at room temperature means that one H₂O in every 1.8e9 is split into

H⁺ and OH⁻. It doesn't take much to shift that balance---are you sure that

sulfur oxides in your air are low enough that the distilled water wouldn't

pick up a couple of parts per billion?

A buffer is a mixture (usually a weak acid and one of its soluble salts

that will absorb significant amounts of acid or base with little net change

in pH; a standard buffer is much more likely to be at the specified pH than

distilled water is. Not sure why they recommend a buffer at 5.0; possibly something about the electrode, possibly because most buffers are

somewhere

acid. If you were being picky (and covering a wider range than is necessary

for beer, which I think runs mostly pH 5-6) you'd get an alkaline buffer and

check somewhere around pH 9-10 as well.

> From: florianb@chip.cna.tek.com

> Subject: methanol bs

>

> In yesterday's HBD comes a quote from the world's largest welfare system:

.....

Your chemistry is correct as far as it goes. However, the story didn't say what they'd been "brewing" from. I've heard of desperate people trying to make drinkable alcohol from things as strange as Sterno(TM) and its relatives (cf your comment about sources of methanol during Prohibition). I also wouldn't be surprised if the story said "methanol" because somebody thought that would be simpler than trying to explain fusels, which I think are toxic in larger quantities. (Sure they taste dreadful. If you're seriously bored when you're not thinking about how your leaders are busily trying to get you killed, are you going to care what it tastes like if it means you might not have to be sober?)

Date: Tue, 8 Jan 91 12:09:06 -0800
From: jpaul@lccsd.sd.locus.com (James Hensley)
Subject: Hop Rhizomes

I'm looking for a source of hop rhizomes. Fresh Hops in OR is out for the year. Any help will be appreciated.

Date: Tue, 8 Jan 91 14:27 EST
From: <S94CRAWL%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: homebrew ebb

please put name on distro list. or I will die.

Date:Tue, 8 Jan 91 15:04 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Cheap ingredients anyone?

I live in Montgomery County, MD, just north of Washington, D.C. and have just joined that new (to me at least) homebrew supply membership warehouse out of Florida. The prices are incredible, but minimum orders are \$100. If you live in the area and are interested in taking advantage of my membership, drop me a message (s94taylo@usuhsb.bitnet). I am most interested in splitting barrels (55 lb.) of dry malt. All prices are great, but in bulk. Let me know soon, as I am getting that brewing bug again (after all, it HAS been 3 whole days since I bottled my last batch)
Al Taylor,
Bethesda, MD

Date: Tue, 8 Jan 91 17:52:59 PST
From: mrmike@uigelf.ece.uiuc.edu (Michael J. McCaughey)
Subject: Re: It;s too cold!

Many thanks to all those who had suggestions on handling my "frozen" ale.
I did an informal survey of room temps with a thermometer, and managed to find a spot where temps were stable and warm enough for good fermentation. Spec. grav. readings were around what I usually get for this recipie, so things seem OK. I guess I was worrying....

The variety of temps around various parts of my apartment have made me wonder about long term temp stability of my usual brewspace. Anybody know a *cheap* source of a temperature strip-chart recorder? It'd be nice to know what's going on when I'm not around!
Thnks-n-Rgds,
mrmike

Date: Mon, 7 Jan 91 09:38:36 PST

From: mailrus!umich!samsung!uunet!intermec.com!maxn@gatech.edu (Max Newman x6689)

Subject: Rotokeys

I got a Rotokey for Christmas. Any Rotokey owners
out there willing to share experience with this product?
Are replacement parts available?

Date: Mon, 7 Jan 91 09:38:36 PST

From: mailrus!umich!samsung!uunet!intermec.com!maxn@gatech.edu (Max Newman x6689)

Subject: Rotokeys

I got a Rotokey for Christmas. Any Rotokey owners
out there willing to share experience with this product?
Are replacement parts available?

Date: 09 Jan 91 07:42:08 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: poisoning

>I just checked with a chemist buddy down at Bend Research. Methanol is
>obtained
>from pyrolysis of wood at extremely high temperature. The temperature
>of
>boiling water (alcohol) is insufficient to convert ethanol to methanol.
>Brewer's yeast does not manufacture methanol. I'm not a chemist, but I
>am
>a physicist, and I'm inclined to take the chemist's word above that of
>the
>military.

This was my understanding. I was told that the poisoning might have
resulted from not letting the first third of the distillation blow off.
You are only to collect the middle third from a "run".

There is some methanol and other higher alcohols produced from standard
fermentation. Perhaps the way they distilled their beer concentrated
these.

Chip

Date: Wed, 09 Jan 91 12:16:24 EST
From: "Andy Wilcox" <andy@eng.ufl.edu>
Subject: re: Underaged beer at brewpubs

ico.isc.com!rcd@raven.eklektix.com (Dick Dunn) writes:

>I'll go a little further out on the limb and say that there is no such
>thing as a "young" or "raw" taste for beer (unless you choose to equate
>"young" and "fresh":-).

Good point. However, I can tell you this is *exactly* what I did for
the first couple years of my brewing. When introducing newcomers to
homebrew, I always make the analogy of fresh vs. store bought bread.
They almost always understand this, and enjoy the beer even more. Only
after going back and tasting budmilob did I notice that a certain type
of flavor was missing. I now equate this flavor with "freshness".
This enables me to relax even more than I used to (-:

-Andy

Date: Wed, 9 Jan 91 15:00:56 PST
From: fdpedro@ptsfa.PacBell.COM (Frank Pedroni)
Subject: ID change

Rob,
My id has changed from:
fdp@ptsfa.PacBell.COM
to:
fdpedro@ptsfa.PacBell.COM

End of HOMEBREW Digest #564, 01/10/91

Date: Wed, 9 Jan 91 11:51:19 PST
From: uunet!tc.fluke.COM!gamebird@uunet.UU.NET (Duane Smith)
Subject: frozen homebrew- What to Do?

Several weeks ago we had several days of below freezing temperatures and some of my homebrew, bottled only a week, froze in my refridgerator which was in my garage. Several bottles broke, but the rest froze up. I've since gradually thawed out and is sitting in my basement waiting for a solution as to what to do from the net.

I've tasted the beer and it tastes okay but is poorly carbonated, I mean POORLY. The beer is now aged 4 weeks in the bottle and little to no carbonation.

Did the yeast get killed? Is there any way to recarbonate the beer ? Anything else I can Do?

If it matters, the beer was a lager type malt extract and I was using red star dry lager yeast.

Any suggestions would be greatly appreciated.

Duane Smith

Date: 10 Jan 91 08:44:51 EST
From: JBAUER@bat.bates.edu
Subject: yard usage.

> Date: Tue, 8 Jan 91 13:54:10 EST
> From: tony g <giannone@BBN.COM>
> Subject: Yard Glass usage/etiquette
>
>
> Any yard glass gurus out there? I got one for Christmas and was
wondering
> if there's any etiquette that goes along with it. That is, do you just
fill
> it, tip it, and take a beer bath :-) Or is there some set of rules that
apply
> to yard glass drinking (a friend mentioned turning the glass as you're
> drinking)?
>
> anxious to quaff,
> tony (giannone@bbn.com)
> The Sparging Flocculators (Allover, Ma)

Having used a yard many a time both in pubs and at home the homebrew
motto
holds true. Sit back, Relax, and have a Homebrew. (or 2).

Jim Bauer
JBauer@Bat.Bates.EDU
Director - Computing Support Services
Bates College
Lewiston, Maine 04240
(207) 786-6371
+++++

Date: Thu, 10 Jan 91 07:45:40 -0600
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>
Subject: Some Thoughts on Extract Efficiency

Since this seems to be a popular topic these days, I thought I'd throw my 2 cents into the fire, and make a few conjectures as to what may be going on with poor extraction efficiency.

First, my normal extraction rate is pretty close to 30 SG points/gal/lb with a low of 29.3 and a high of 31.4 over the last 10 batches. I use the 'classic' 2 bucket lauter tun (inner bucket has 1/8 inch holes on 1/4 inch centers, as per TCHoHB), with sparge times running 90 to 110 minutes, depending on grain bed depth (i.e. amount of grain/batch).

I crush my malt rather on the fine side, with the largest bits of endosperm (the starchy white part) being on the order of coarse corn meal, sizewise. No whole or half grains, but lots of large husk pieces.

Now, why can't some people get better extraction rates than the 10-20 points/lb they get now? The lautering equipment is usually very much the same, so where is the loss coming from?

1. Mash too cold. You have to get the mash temp. above 149F to gelatinize the starches so they might be converted. If you are mashing at 150F, you'll want to be sure your thermometer is well calibrated. A few degrees of overshoot on the initial boost to starch conversion may be a good thing.
2. Malt ground too coarsely. This hurts on two fronts. Larger bits of endosperm longer to gelatinize, locking starch away from the enzymes, and not holding the sparge water in contact with the mash long enough to wash out the sugars efficiently. We do have to compromise, since grinding *too* fine introduces problems with set mashes, husk tannins, etc. The ideal malt mill would powder the endosperm, leaving the husk in 2 or 3 large pieces. Ideally, sparging should take *at least* 90 mins with a 2 bucket lauter tun.
3. Not sparging enough water. For a five gallon batch and a relatively thick mash (1.3 - 1.5 qt/lb), You should have to sparge around 5-5.5 gal. If you are sparging so as to collect total runoff of 5 gal., you're probably throwing extract away.

This is all for what it's worth, and I'm sure

some of you will take me to task on as few points,
but hey, it works for me! :-)

=====
=====

Todd Enders - WD0BCI ARPA: enders@plains.nodak.edu
Computer Center UUCP: ...!uunet!plains!enders
Minot State University or: ...!hplabs!hp-bsd!plains!enders
Minot, ND 58701 Bitnet: enders@plains

"The present would be full of all possible futures,
if the past had not already projected a pattern upon it" - Andre' Gide

=====
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Date: Thu, 10 Jan 91 09:15:10 -0500
From: dlawson@grebyn.com (Drew Lawson)
Subject: note

--+
| If you aren't part of the solution, | Drew Lawson |
| you are part of the precipitate. | dlawson@grebyn.com |

--+

er homebrew
nor distillation related. The people involved put together
a home made holiday punch. The exact ingredients were not clear,
but one of them was windshield wiper fluid.

--+
| If you aren't part of the solution, | Drew Lawson |
| you are part of the precipitate. | dlawson@grebyn.com |

--+

Date: Thu, 10 Jan 91 08:52:14 mst
From: hplabs!hp-bsd.cos.hp.com!att!drutx!homer
Subject: Re: It;s too cold!

>From: mrmike@uigelf.ece.uiuc.edu (Michael J. McCaughey)
>Anybody know a *cheap* source of a temperature strip-chart recorder?

You might consider a min/max thermometer. They show the current temp and the highest and lowest, since the last reset. The hardware store near me has several models, in the range of \$12 to \$20. Jensen Tools (602) 968-6231 used to have one in their catalog.

Jim Homer
att!drutx!homer

Date: Thu, 10 Jan 91 09:05:38 PST
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)
Subject: Re: Homebrew Digest #564 (January 10, 1991)

>> From: jpaul@lccsd.sd.locus.com (James Hensley)
>> Subject: Hop Rhizomes
>>
>> I'm looking for a source of hop rhizomes. Fresh Hops in OR is out for
the
>> year. Any help will be appreciated.

Another source is:
Nichols Garden Nursery
1190 North Pacific Highway
Albany, OR 97321
(503) 928-9280

This year's catalog has: Tettnanger, Willamette, Cascade, Nuggett
each \$3.75, 4 for \$13.75

Bob C.

Date: Tue, 8 Jan 91 09:34:46 PST

From: mailrus!umich!samsung!uunet!intermec.com!maxn@gatech.edu (Max Newman x6689)

Subject: Barley Wine Ale

I am looking for extract based barley wine ale recipes.
Does anyone out there have a recipe that they would be
willing to share?
maxn@intermec.com

Date: Thu, 10 Jan 1991 13:33:34 MST
From: MIKBRO@zen.radiology.arizona.edu
Subject: extract recipies please

Hi,
I have brewed 3 batches of beer and am interested in obtaining any recipies for extract-based beers which also use specialty grains. Please e-mail me any recipies which you particularly enjoy bearing in mind that I 1) am a novice brewer 2) am not interested in getting into all-grain mashing (yet) 3)am interested in brewing "unusual" beers 4)already own TCJOHB and thus already have C.P.'s recipies at my disposal and 5)am not a real hop fiend and tend to enjoy less-hopped varieties of beer.
Thanks,
Mike Browne
(mikbro@zen.radiology.arizona.edu)

Date: Thu, 10 Jan 91 20:34 EST
From: George Bragg <George_Bragg@carleton.ca>
Subject: pH meters

My understanding of the matter is, the bottom of the electrode is a very thin glass layer, permeable to hydrogen and very few other cations (positive particles, for those who don't know). Inside is a little pool of an acid (hydrochloric?) and reference wires. The pool of acid's concentration of hydrogen ions changes by concentration gradients when placed in substances of varying pH's, and the reference wires pick this concentration change up and register it as a potential difference on the meter, which is interpreted as pH by us who don't know better :-). The tip of the electrode, if not kept wet, will allow the little H⁺ ions in the electrode pass out through the electrode, and the acid will dry up, meaning there is no reference point for the wires.

This, of course, is a simple explanation - I learned it just today in analytical chemistry, and I could be misinterpreting a couple of facts, but it does sound right...

Disclaimer: Do not try this at home. We are trained idiots.

Date: Thu, 10 Jan 91 19:30:00 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Rinsing Bottles

Not yet owning a dishwasher, my method for cleaning bottles has stabilized into the following steps:

- (1) Rinse real good after using, drain upside-down.
- (2) Since our present sink (until the wife puts in the smaller one to make room for the dishwasher) is large enough for 52 bottles (12 oz) or 40 bottles (17 oz), I soak the bottles in a bleach bath (2% or so) for a couple of hours. This removes the layers of film that accumulate.
- (3) Upon rinsing with the bottle jet sprayer and hanging on a bottle tree,
I usually go the extra mile and bake the bottles at 300f for 60 minutes.
Cool down takes awhile so I usually do the baking late at night or early in the day. Very few broken bottles, by the way.

Oh, I remove all labels and foil before any of this. A large 10 gallon plastic bucket outside does the job holding the liquid and bottles.

Norm Hardy

Date: Fri, 11 Jan 91 16:35:06 EDT
From: cmorford@umbio.med.miami.edu (Speaker-To-Bankers)
Subject: New reader..and weird problem...

Hi,

I'm a new reader of the mailing list and thought I'd introduce myself.
(I've finally figured out VI!!)
My name's Chuck Morford, I live in Miami (Somebody has to...) and I've
been
brewing for 2 years...Mostly sweet stouts since those are my favorites,
but
I've brewed an occasional lager for my friends...

Someone earlier mentioned a homebrew warehouse in Florida, could you
please
post an address?

Also, I have a strange problem with the last batch I brewed. It was an
American lager, and it had a haze when at room temp, but, when chilled it
was crystal clear. Now, I've had the opposite problem before and I know
how to
cure that. But what can I do about it? The beer tastes fine at room temp
and
at 50 degrees, so I'm pretty sure it's not yeast...Maybe I should just
"Relax".

Date: Fri, 11 Jan 91 18:24:54 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Sam Adams the Maltster?

I checked out a book from the library called "Brewed in America" by Stanley Baron, copyright 1962 by Little, Brown, and Company. It is a VERY detailed study of USA brewing from the earliest settlers on.

On page 75 I came across the following that might interest you: "In spite of what most historians have said, however, it appears that [Samuel Adams] was exclusively a maltster and not a brewer. It was a traditional trade in the family."

He was born in 1722, graduated from Harvard in 1740 and made efforts to enter the practice of law. But he tried instead to start his own business with a 1000 pound loan from his father, who owned a malting establishment. Sam loaned half of it to a friend who never repaid. Soon after the "default", Sam joined his father's business.

Sam Adams, Sr. died in 1748, leaving Sam, Jr in charge. The malthouse was gone in 1763 as Sam Adams had by then become an active and dynamic politician.

What is so interesting about all this is the hype that Jim Koch continually throws out in his marketing of the Sam Adams beers. The beers are fine, very good actually; so why the hype? Anyway, inquiring minds want to know.

Norm Hardy

Date: Sat, 12 Jan 91 18:35:44 CST
From: "R. J. Pals" <uunet!inland.com!pals@uunet.UU.NET>
Subject: Low OG question

I'm a beginning homebrewer, and have been reading the digest for a few months now. I just started my first batch, a porter recipe from a mail order supplier. I'm using a blow-off system. The ingredients were 4 lbs of (liquid) hopped malt extract and 3 lbs of dried malt extract, plus some black patent malt and flaked barley which I put in grain bags and removed from the wort when boiling began.

Anyway, the recipe says that OG should be 1.054 to 1.067. I only measured 1.033 at 84F, which corrects to around 1.040. Any ideas what went wrong? It seems like there should be little variance from the normal numbers - that is, X lbs of malt extract and Y gallons of water should produce an OG of Z - case closed, right? Is it possible that I didn't "stir" the carboy enough after putting the wort in and filling with water, i.e. could the liquid have been dense at the bottom and less so at the top where I sampled? I also checked the hydrometer in 60F water and it reads very close to 1.000. I'm trying not to worry about this....

Randy Pals

End of HOMEBREW Digest #565, 01/14/91

Date: Mon, 14 Jan 91 07:28:01 -0500
From: dlawson@grebyn.com (Drew Lawson)
Subject: Homebrew Postings

Boy, did I mess up that last attempted posting!

The beginning (which disappeared somewhere) was that the 'homebrew' related poisonings in the mid-east were from an attempt at a holiday punch containing windshield wiper fluid.

The staff from the hospital ship is from the DC area, so we get coverage of their events on the local news.

+-----
--+
| If you aren't part of the solution, | Drew Lawson |
| you are part of the precipitate. | dlawson@grebyn.com |
+-----
--+

Date: Mon, 14 Jan 91 09:47:40 CST
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: less sparge water than is orthodox

In HBD #565, Todd Enders shares some thoughts about sources of low extract:

> 3. Not sparging enough water. For a five
> gallon batch and a relatively thick mash
> (1.3 - 1.5 qt/lb), You should have to sparge
> around 5-5.5 gal. If you are sparging so
> as to collect total runoff of 5 gal.,
> you're probably throwing extract away.

I disagree. Perhaps it's my lauternig system, but I don't use nearly this much water, and my extract rate is very good: 5.5 gal at 1050 from 8 lb. of UK 2-row in my latest batch. Other recent batches have had similar rates of extraction. This works out to be about 34 points/lb., but then UK malt has a higher proportion of starch than US.

(Btw, the pros don't necessarily use this pts./lb. system. It involves the erroneous assumption that the proportion of solids in the wort is a linear function of SG. Not true, but an acceptable assumption within, say, the range of 1030-1060 into which almost all of our brews, other than barley wines, fall. English and Canadian brewermasters, at any rate, seem to use percent wt./wt. of extract - see my posting of last September.)

I use a Bruheat bucket for my mash, and sparge in the same container. The grain (ground fairly fine) lives in a bag with a mesh bottom and impermeable sides. During the sparge I hoist it up so that the bottom of the bag is 4 inches above the bottom of the bucket. There's a spigot about an inch above the bottom of the bucket. Because gunk collects at the bottom of the bucket during the mash, I drain all of the first runnings out and pass them back through. There's about 2 gallons of them. Then I run 2.5 gallons of water at 77C through. Total collected: 4.5 gallons. No doubt I'm leaving a little behind, but at 34 pts./lb., how much can be left?

PS: despite my mania for the metric system, all of theses figures are US gals.

Hoppy sparging,

Rob (bradley@math.nwu.edu)

Date: Mon, 14 Jan 91 10:08 CDT

From: MC2331S@ACAD.DRAKE.EDU

Subject: Questions

This is my first time actually posting a message (been reading them for a while, though).

First: What is the difference between hard cider and apple wine?

We made a batch using Red Star Champagne yeast, so is it wine or cider?

Second: Does a nation-wide list of brewpubs exist?

Mark Castleman

MC2331S@ACAD.DRAKE.EDU

Stumblin' through the parking lot of that invisible 7-11

Date: Mon, 14 Jan 91 8:51:55 PST
From: Victor Escobedo <victor@sdd.hp.com>
Subject: Re: Homebrew Digest #565 (January 14, 1991)

Please cancel me from the distribution list.

thanks for your help.

victor escobedo hp.sdd

Date: Mon, 14 Jan 91 12:02:06 EST
From: Bill Thacker <hplabs!hp-lsd.cos.hp.com!cbema!wbt>
Subject: Primary fermenter options

Okay, I finally got out, bought a beermaking kit, and my brewpartner and I started our first batch (a bitter ale, using two cans of Cooper's hopped bitter extract). We had a few problems, the most notable of which is that his new stove, which has the new-fangled embedded burners (i.e., you don't see a metal coil, you see a solid cast-iron plate) wouldn't get hot enough to boil 3 gallons of wort; but we got around that eventually, and boiled our wort. If you're considering a new cooktop, watch out for this!

Things seem to be going fine, so I've a few questions I'd like to ask.

First, on primaries. Our kit came with a plastic bucket primary, but Papazian suggests using a glass carboy. His logic (allowing the tannins and other vernicious nasties to blow out the top) makes good sense, and it strikes me as odd that this wouldn't be universally suggested. The obvious question is "is there a good reason to use a plastic bucket for the primary?"

Second, on small batches. It seems to me that brewing small batches could be a handy way to check out wierd brews or minor variations of a single recipe. Does anyone out there do this?

Third, on the law. Papazian, I think, says that homebrew cannot be legally removed from the premises except for a beer-tasting event. Can anyone comment on federal and/or Ohio laws regulating homebrewing of beer?

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Mon, 14 Jan 91 8:53:11 PST
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Chilled Yeast

In HOMEBREW Digest #565, Duane Smith discussed his frozen brew:

Several weeks ago we had several days of below freezing temperatures and some of my homebrew, bottled only a week, froze in my refridgerator which was in my garage ...

I've tasted the beer and it tastes okay but is poorly carbonated, I mean POORLY. The beer is now aged 4 weeks in the bottle and little to no carbonation.

Did the yeast get killed? Is there any way to recarbonate the beer ? Anything else I can Do?

Wow. It caught you at the worst possible time. I had something similar happen last year, where a blizzard left my beer & I stranded without heat for several sub-freezing days, but as it was still in the fermentor, I just dosed it with fresh yeast & bottled, after it thawed.

The fact that you're not getting any carbonation suggests that the yeast has gone dormant, and probably flocculated out. It may or may not return from the dormancy. If I were in your position, what I'd probably do is:

- 1) Slowly bring the beer up to room temperature. After a couple of days of that, invert each bottle several times to rouse the yeast. Leave it for another week, then open a bottle to see if anything's happening. If not, ...
- 2) Open 'em all, and gently decant to a sanitized vessel. Pitch new yeast, and rebottle.

Needless to say, the second course is a last resort. Unless it were pretty damn good beer, I'd probably save it for the slugs before I'd go to that much trouble.

That must have been the same freeze that destroyed my water system and wort chiller. No fun at all.

= Martin A. Lodahl Pac*Bell Minicomputer Operations Support Staff =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 14 Jan 91 09:39:26 PST
From: meyer@tcville.hac.com (Mike Meyer)
Subject: Re: Low OG question

In HBD #565, Randy Pals asks about a batch of porter he is fermenting with a blow-off on the primary. He is getting lower-than-expected OG, and wants to know:

>Is it possible that
>I didn't "stir" the carboy enough after putting the wort in and
>filling with water, i.e. could the liquid have been dense at the bottom
>and less so at the top where I sampled?

I've had this same problem with measuring OG when using a closed primary. There seems to be a lot of stratification between the cold water you put in the primary to prevent thermal shock, and the hot or warm wort, and it is very difficult to mix the layers once you are in the carboy, as you can't fit a spoon in to stir, and there isn't enough headroom to effectively shake. For this reason, I've stopped using the blow-off altogether, mainly because I have yet to discern even the slightest difference in final beer quality anyway.

One note: I haven't tried this since my brewing partner bought a wort chiller, which I suspect would solve the problem handily. Curiously, I have had no oxidation problems in the beers I did with a closed fermentation, and I didn't siphon the hot wort into the carboy.

My suggestions to you, Randy are to

- 1) Don't worry. Your suspicion is correct about the densities not being mixed properly.
- 2) Try cooling your wort more before adding to the carboy.
- 3) It looks like you added the wort first, and topped off with water. Try putting in water first, adding some wort, mixing thoroughly, adding more water and wort, mixing again, etc. Better yet, mix some of the wort and water before adding to the carboy.
- 4) Have a vigorous yeast starter ready (at least 2 packets of dry yeast pre-started for at least a few hours in some wort). You will be exposing your wort to a lot of air by doing all of this mixing and shaking, so you want a quick start on fermentation.

Hope this helps,

Mike Meyer meyer@tcville.HAC.COM

Date: Mon, 14 Jan 91 11:19 EDT
From: DRYFO001%DUKEMC.BITNET@ncsuvn.ncsu.edu
Subject: Re: Bottle rinsing

Received: and processed by DEMPO version 4.6
To: DEMPO!INTERNET::HOMEBREW%HPFCMR@HPLABS.HPL.HP.COM
From: DRYFO001 "DRYFOOS, JAMES D "

Received by DEMPO: Mon Jan 14 11:17:50 1991

From: MEDINF::JIM"James D. Dryfoos"
19
91 11:15:12.99
To: DEMPO!INTERNET::HOMEBREW%HPFCMR@HPLABS.HPL.HP.COM
CC:
Subj: RE: Bottle rinsing

>Date: Thu, 10 Jan 91 19:30:00 PST
>From: polstra!norm@uunet.UU.NET (Norm Hardy)
>Subject: Rinsing Bottles
>
>Not yet owning a dishwasher, my method for cleaning bottles has
stabalized
>into the following steps:
>
>(1) Rinse real good after using, drain upside-down.
>(2) Since our present sink (until the wife puts in the smaller one to
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> or 40 bottles (17 oz), I soak the bottles in a bleach bath (2% or
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accumulate.
>(3) Upon rinsing with the bottle jet sprayer and hanging on a bottle
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minutes.
> Cool down takes awhile so I usually do the baking late at night or
> early in the day. Very few broken bottles, by the way.
>
>Oh, I remove all labels and foil before any of this. A large 10 gallon
>plastic bucket outside does the job holding the liquid and bottles.
>
>Norm Hardy

Hi. My name is James Dryfoos and I live in Durham North Carolina.
I joined to list recently and up to now have just observerd. From the
content of the digest I feel like a beginner -- although I have made
simple homebrew for several years.

I am curious about feedback on the above topic of rinsing bottles.
I find this the worst part of the whole process.
I normally clean gunk out of bottles right away so later all I need is
really
to sterilize. I use the above method of soaking in a bleach solution.
This and the process of then rinsing is a drag (I also use a bottle
washer).
Are there better ways? Is baking the bottles necessary? I have not
heard this before. I feel like since I use bleach I need to
painstakingly
rinse the bottles. Is something like bbrite a better alternative?

Any advice would help. What about this bottle tree thing? I usually just shake out the bottle. It is usually still wet when I fill it with my primo brew. Oh yea, is using a dishwasher sufficient? What should be used as detergent if so?

Thanks. Jim Dryfoos :-)

==

====*

* James Dryfoos -- Medical Informatics - Duke University Medical Center*

* *

* VMS Systems Programmer -- P*stmaster - Duke Electronic Medical Post Office *

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* Box 2914 D.U.M.C. Durham, NC 27710 USA, EARTH--(919) 684-6421/fax 684-8675 *

* *

* My PLAN is to get through this day!!!!!!*

==

====*

Date: Mon, 14 Jan 91 13:40 EST
From: STEVE FAIRFAX <FAIRFAX@ALCVAX.PFC.MIT.EDU>
Subject: Specific Gravity Measurement Errors

A comment to those people concerned about low extraction efficiencies:
As an extract-adjunct brewer, I don't usually have to concern myself with good sparging technique and the like. Recently I brewed my first attempt at a barleywine and learned a lesson about the measurement of specific gravity.

I formulated a recipe that should have given an initial gravity of about 1.080. Just before pitching the yeast I siphoned a sample and measure a gravity of only 1.060! I took some more samples with the same result, and double-checked my calculations. I pitched the yeast and puzzled about it for a few days.

I spoke with Jeff Casey about my experience and he suggested that there might be a density gradient in the wort, with heavier readings at the bottom. I went home and took samples from the top and bottom of the fermentation vessel. The readings differed by more than 20 points. The average was less than 1.040, so there is indeed a significant gradient. (My initial samples were taken from near the center of the primary, after a settling and cooling period of 2 hours.) The gradient effect is almost certainly more pronounced in a high-gravity wort like barleywine, but it is clearly a factor even in dilute liquor if one wants to make measurements with an accuracy of 2 or 3 points. A good stirring prior to sampling will reduce the gradient error. I will now take my initial samples immediate after aerating the wort.

Between temperature corrections, density gradients, errors in the calibration of the instrument, and errors in reading the instrument, I suspect that it is difficult to measure specific gravity with an absolute accuracy of better than plus or minus 2 or 3 points. Relative measurements (such as the difference between starting and finishing gravities) will be more accurate, but I wouldn't be concerned about differences of 5 points when comparing with someone else's results.

Steve Fairfax Fairfax@Alcvax.PFC.MIT.EDU

Date: Mon, 14 Jan 91 10:55:31 -0800
From: jpaul@lccsd.sd.locus.com (James Hensley)
Subject: Mead + bees

Just brewed my first batch of mead (Barkshack gingermead) yesterday (Sun.
) ,
and racked and pitched this morning. Beautifully clear and sparkling.
Something happened, however that struck me as rather odd. While I was
boiling
the honey, my house was attacked by bees! Found several in my garage,
got them
out, closed it up, went inside, and found several more there! Had to do
'em in.
They were coming in the vent for the fan above the stove. Turned on the
fan
and had no more problems. This really struck me as odd that the bees
would be
so attracted to the smell of boiling honey. Used six pounds of Cucamonga
and
about four pounds of homemade. Oh well, learn something every batch, I
guess.

Date: Mon, 14 Jan 91 15:23:56 CST
From: ultral@poplar.cray.com (Ultra Network Technologies)
Subject: Any Grain Growers out there?

So with all this talk about growing hops, I was wondering if anyone out there has tried to grow and use there own grain? I started the hop thing last year and I was highly pleased with the results. This spring I hope to extend my scratch brewing urges by growing enough grain for a single batch.

I have somewhat successfully malted barley but I believe that I started with a bad choice of barley for beer. Everything generally worked but the taste was a lot stronger then I had hoped. Unfortunately I will be using barley seed from the same source and I fear that I might get similar results should I actually succeed in having it grow.

So.... Has anybody tried this successfully? Does anybody have any ideas on what I might do to reduce errors? Finally, does anybody know of a better source for barley then my source (local feed store supplys me now - the barley is actually meant for birds and livestock to eat).

Thanks for any help.

- - -
Jeff Miller ultral@cray.com (612) 333-7838 Ultra Office
Ultra Network Technologies jmill@ultra.com

Date: Mon, 14 Jan 1991 16:41:19 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: yeast vs. yeast

I cultured some yeast (Wyeast German Ale) from an early batch. The culturing seemed to go well, nice krausen, etc. (LOTS of yeast nutrient seemed to be the trick). Anyway, I pitched this into a fresh batch and waited. Nothing. After 24 hours I pitched in some dry yeast, which caught within 6 hours and is doing just fine.

So, what happened to the first batch of yeast? The only thing I can think of is that I shocked it (I spaced out and tossed it in when the wort was about 60 degF. The yeast was sitting at closer to 70 degF). If there's still some of the original yeast alive, what happens to those creatures when another strain starts up? Does the first strain get killed off, or can they both keep going?

The reason I'm wondering is that the ferment is taking longer than what usually happens with this (more or less) standard batch.

Russ

Date: Mon, 14 Jan 91 16:36:34 pst
From: Dan Needham <dann@hpsadlb.hp.com>
Subject: Re: Yard Glass usage/etiquette
Full-Name: Dan Needham

The yard-long glasses that I have used had a long tapered part and a round reservoir at the bottom. While drinking you must rotate the glass around its major axis when you get to the fluid in the bulbous reservoir or the beer in the bulb will come rushing into your face. You essentially use centrifugal force to overcome gravity. This prevents the contents of the reservoir emptying at once after air starts entering the bulb.

Be aware that these glasses hold about three beers!

Date: Mon Jan 14 13:22:28 1991
From: microsoft!neils@uunet.UU.NET
Subject: Looking for ale yards

Does anyone know of a good source of ale yards? I
saw them once in a bar and they looked pretty cool.

neil

Date: Mon, 14 Jan 91 18:37:05 PST
From: doc@brewing.cts.com (Mitchell M. Evans)
Subject: Same 'ol things

Howdy again!

After messing with losing my account at the end of another school year, I set up my own news and email feed at my house. I'll never miss another HBD! ;)

I have a request for information from a few other folks on a local Homebrew Echo out here in San Diego on Fidonet. If any *KIND* soul out there could email me some mail order houses that are *RELIABLE* and have good merchandise, I would be eternally grateful.

Those of you in the San Diego area who attend the QUAFF meetings... I have a nice Oatmeal Stout that may be ready for the meeting on Wednesday.

For those of you who aren't...has anyone considered a "beer exchange" via the net? It costs a few bucks to send a beer across the globe. I wouldn't mind trading with someone...might lend a bit of excitement to the trip to the 'ol mailbox. "Look Honey! It's not a VISA BILL...it's a bottle of homebrew!" ;) ;) ;)

Mitch

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=  PATH: ...!crash!brewing!doc  US MAIL: Mitchell M. Evans=
=  12373 Calle Albara #5 =
=  EL Cajon, CA 92019 =
=  Relax! Have a homebrew! -- C. Pappazian =
=====
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Date: Mon, 14 Jan 91 21:42:51 -0600
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>
Subject: Recipe: Scotch Ale

This is the first try at formulating my own recipe. It turned out quite nice, malty with just a touch of hops. If you want a change from highly hopped brews, but still want something substantial, you might want to try this. But be forewarned, you may not be able to drink just one! :-)

My Own Scotch Ale (5 US gal.)

6# Klages 2-row Malt
1# Munich Malt(10L)
1# Dextrine (Cara-pils) malt
8oz. Crystal Malt (80L)
4oz. Black Patent Malt
1C Dark Molasses
.75oz. 6.2% alpha East Kent Goldings
Wyeast #1028 London Ale yeast
2/3C Corn sugar (priming)

Mash in: 2 gal. water @ 138F
Mash pH: 5.2 (adjust with Calcium Carbonate)
Protein rest: 30 mins @ 131F
Conversion rest: 30 mins @ 158F
Mash out: 5 mins @ 168F

Sparge: 5 gal. water @ 165F

Boil: 90 mins
Hops: 1 addition, 30 mins from end of boil

OG: 1.055
FG: 1.015

Pitched 12/24/90. Racked to secondary: 12/26/90. Bottled 12/31/90.

This has to be one of the smoothest batches I ever brewed. It is really smooth even after only 2 weeks in the bottle. The rather intense malt flavor and low hopping rate make this a refreshing change of pace from my steady production of IPA's.

=====
=====

Todd Enders - WD0BCI ARPA: enders@plains.nodak.edu
Computer Center UUCP: ...!uunet!plains!enders
Minot State University or: ...!hplabs!hp-bsd!plains!enders
Minot, ND 58701 Bitnet: enders@plains

"The present would be full of all possible futures,
if the past had not already projected a pattern upon it" - Andre' Gide

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Date: Tue, 15 Jan 91 09:46:17 PST
From: nt@Eng.Sun.COM (Nick Thomas)
Subject: Extract Barleywine recipie

I heard a call for extract-based barleywine. I made a batch of this about a year ago. It was so good that I've got two batches of it running in tandem. I'm really pleased with it, it's got a nice balanced flavor.

Boil for 1 hour:

12 lb Fermentatin Settlement bulk light malt extract
.5 lb honey
1 lb British Dry light malt extract
1.5 lb corn sugar
2 oz Chinook hops (13.2% alpha)
2 oz Cascade hops (5.5% alpha)

In last 30 minutes add 2 t Irish moss

Boil for another 30 minutes:

2 oz fuggles
2 t sparkeloid

Pitch *Champagne* yeast when cool.

I bottled after 7 months and it was *wonderful.*

-nick

Date: Tue, 15 Jan 91 15:47 PST
From: <CONDOF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>
Subject: Barleywine recipes

Max Newman writes:

>I am looking for extract based barley wine ale recipes. Does
>anyone out there have a recipe that they would be willing to
>share? maxn@intermec.com

Byron Burch's recipe from "Brewing Quality Beers":

For 5 gals.:
8 # light DME
3 # crystal malt
1.5 # Munich malt
1.5 oz. chocolate malt
8 oz. 100% dextrin powder
2 oz. Eroica (boiling hops) (22 AAU)
3 oz. Cascade (dry hop)

Charlie Papazian's recipe (from TCJOHB tables):

for 5 gals.:
8 to 10 # light DME
1 # crystal malt
3 to 4 oz. Fuggles (boiling hops) (15 to 20 AAU)
0.5 oz. Fuggles (dry hop)

My current attempt:

For *>>> 2 <<<* gallons:
5 # Alexander's pale malt extract syrup (=0.5 gal. of the stuff)
1 # crystal malt, steeped and twice sparged
11 AAU Nugget hops (boiling)
0.5 oz. Cluster (finishing hops)
0.5 oz. Cluster (dry hop)
===

Fred Condo. Pro-Humanist BBS: 818/339-4704, 300/1200/2400 bps
Internet: fredc@pro-humanist.cts.com Bitnet: condof@clargrad
UUCP: crash!pro-humanist!fredc [add '@nosc.mil' for ARPA]
matter: PO Box 2843, Covina, CA 91722 America Online: FredJC

Date: Tue, 15 Jan 91 16:13:37 -0800
From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>
Subject: Barley

My parents have about 40 acres of walnuts, and this year they planted barley between the trees as somekind of soil improvement/fertilizing thing. At some point in time they will plow it under.

My thought was, if the barley plants were to produce, and I were to harvest it ... is there anything I could use it for in my homebrewing?

I figure malting it might be to difficult, but maybe I could roast it. Any other ideas?

John S. Watson, Civil Servant from Hell ARPA: watson@ames.arc.nasa.gov

UUCP: ...!ames!watson
Homebrew Naked!

Date: Tue, 15 Jan 91 18:31:07 PST
From: "Gary Mason - Image ABU - 603-884[DTN264]1503 15-Jan-1991 2048"
<mason@habs11.enet.dec.com>
Subject: Another New Hampshire Homebrew Club initiative

Hi -

Here is another initiative to start a Homebrew Club in NH. Anyone within striking distance is welcome to apply. Please send the attached form to John at the enclosed address. John started with the Zymurgy distribution list for NH. He doesn't have net access, so I am posting this for him.

Thanks, and sorry for the bandwidth if you are too far away to care.

Cheers...Gary

ATTENTION HOMEBREWERS!

The winter issue of Zymurgy magazine features a brief article concerning the 1991 A.H.A. Convention to be held in Manchester, N.H. Shouldn't our state be represented by at least one homebrew club? If you are willing to spare just a few hours each month, we can make this happen. I know that this can be a sacrifice, after all in a few hours you could make or bottle a batch of your finest homebrew!

Anyone that is interested is invited to an open "Brew" house. It will be held on Saturday, February 16, 1991. It will be held from 1:00 to 5:00 p.m. (In case of a snowstorm, it will be held on Sunday, February 17, 1991. Call if there is any doubt.) Please bring along a few of your favorite beers, and start thinking about an appropriate club name.

Please find enclosed an information/response sheet for you to fill out and return A.S.A.P. If you need extra copies to hand out to homebrewers that you know that do not subscribe to Zymurgy, feel free to photocopy what you need!

I know that some of you may have to come from far away, but please make every effort to come --- or at least respond. Let's try to make this a terrific homebrew club --- something that we can all share and enjoy as well as be proud of.

Thank you for your time.

John P. Welch

(PLEASE PRINT OR TYPE)

NAME: _____

ADDRESS: _____

TOWN: _____ ZIP: _____

PHONE NO. _____

(OPTIONAL)

OCCUPATION: _____ EMPLOYER: _____

NUMBER OF YEARS BREWING: _____

PREFERRED BEER STYLE: _____

TYPE OF BREWING: MASH _____ MASH/EXTRACT _____ EXTRACT ONLY

HOW OFTEN SHOULD MEETINGS BE HELD?

HOW MUCH SHOULD DUES BE?

CAN YOU HOST A MEETING IN YOUR HOME?

DO YOU HAVE A SUGGESTION FOR A CLUB NAME?

YES, I AM INTERESTED IN STARTING A HOMEBREW CLUB - AND WILL ATTEND!

YES, I AM INTERESTED IN STARTING A HOMEBREW CLUB - AND WILL NOT ATTEND!

NO, I AM NOT INTERESTED IN STARTING A HOMEBREW CLUB!

PLEASE RETURN THIS FORM AS SOON AS POSSIBLE TO:

JOHN P. WELCH
418 NADINE RD.
PEMBROKE, N.H. 03275
ATTENTION: HC2
(TEL.NO. 485-8381)

DIRECTIONS

Pembroke is located on Route 3.

(From the South)

Go North for 11.1 mi. from the intersection of Rt. 3/28 and 93
or 9.4 mi. from the intersection of Rt. 3/28 and 28A
or 8.6 mi. from the intersection of Rt. 3/28 and 28B
or 2.8 mi. from the intersection of Rt. 3 and 28
or .5 mi. from Kimball's Country Store located on
Rt. 3, on the right.

Take this left, Donna Drive.

Go to the bottom of Donna Drive. It ends and intersects Nadine Road.

Turn Right. It is the second house on the left. There is a mailbox directly in front of the house with my name and address on it.

(From the North)

Go South for 3.9 mi. from the intersection of Rt. 3 and 93
or 1.5 mi. from the intersection of Rt. 3 and 106
or .5 mi. from the Plasauwa Country Club (sign)
located on Rt. 3, on the right.

Take this right, Donna Drive.

Turn Right. It is the second house on the left. There is a mailbox directly in front of the house with my name and address on it.

If you get lost, the telephone number is 485-8381.

End of HOMEBREW Digest #566, 01/16/91

Date: Wed, 16 Jan 91 07:34:50 CST
From: Ken Schriner <KS06054@UAFSYSB.UARK.EDU>
Subject: Ancient brew needs help

The easiest remedy to a flat beer in the keg: Boost the CO2 pressure for several days, thereby forcing the beer to carbonate. Normally, after I keg a beer (any beer), I raise the CO2 pressure to about 20 lbs for one week. Then I lower the pressure to serving level. I usually lower the pressure by turning down the regulator and removing homebrew from the keg.

(A nasty job, but someone has to do it :-)

For my setup, serving pressure is about 8 lbs. Of course, everyone's serving pressure will vary depending on liquid tube size, length of liquid tube, height difference between keg and tap, temperature, beer type, head size preference, etc.

Using CO2 from the bottle for carbonation instead of priming when kegging is the easiest way I have found to carbonate beer. It is also the most repeatable for me (probably because its the easiest.)

Ken Schriner BITNET : ks06054@uafsysb
220 ADSB, Computing Services Internet : ks06054@uafsysb.uark.edu
U of A, Fayetteville, AR 72701 (501) 575-2905

Date: Wed, 16 Jan 91 07:46:55 CST
From: Ken Schriener <KS06054@UAFSYSB.UARK.EDU>
Subject: micro in MO, Boulevard Brewing Company

I had the pleasure of touring the facilities at Boulevard Brewing Company over Christmas 1989. I gleaned the following from the tour.

Boulevard Brewing Company
PO Box 414881
2501 Southwest Blvd.
Kansas City, MO 64108
(816) 474-7095

The Brewmaster is John McDonald. John has spent much time in Europe researching beers and brewing. He has done a fair amount of apprentice brewing there also. His intention is to bring back the type of traditional style beers brewed in KC before Prohibition. At the time he produced only Boulevard Pale Ale, but had plans to produce a Wheat Ale and Bull-E-Porter during 1990.

Boulevard Pale Ale is a medium bodied, light amber colored ale. The fresh flavor characteristics are produced from blending two-row pale malt with a small amount of roasted carmel malt to give it its rich color. The sweetness of the malt blend is nicely balanced with a Cluster hop used for bittering and Cascade hops used for aromatic qualities.

At the time they were capable of producing 2,000 bbl per year. They only had a keggling line and ale was available in 1/2 and 1/4 bbl kegs. I drank it first at a Mexican restaurant named Ponads or Ponachs or something like that. The restuarant was also located on Southwest Blvd (The Boulevard to Kansas Citians.) At the time, Pale Ale was not available in bottles.

The Brewery is a 12,000 square foot warehouse on the Boulevard. Equipment at the brewery includes a 35 bbl, 50 year old copper brew kettle imported from a family brewery in Germany. New stainless steel fermenting tanks were fabricated in Missouri.

John McDonald was a most gracious host for our tour. They have a tasting room very nicely done in oak. Windows overlook the brewery floor. We were treated to as much Pale Ale as I could handle. I got to steam up my glasses over a mass of Pale Ale wort in copper brew kettle. Even got to stir the wort and bung a keg. Great fun.

By the way, they have great t-shirts.

Ken Schriener BITNET : ks06054@uafsysb
220 ADSB, Computing Services Internet : ks06054@uafsysb.uark.edu
U of A, Fayetteville, AR 72701 (501) 575-2905

Date: Wed, 16 Jan 91 10:35:11 mst

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Beer for the Slugs

I'd like to suggest an alternative use for undrinkable beer. I like to try obscure beers that my local liquor store gets occasionally, but some of them have been real losers. I also use this method of disposal for bottles of Old Style Light and Falstaff that appear in my refrigerator during parties. I boil bratwurst in them! A little malt flavor, a little hop flavor... not bad. Also, I certainly don't like bratwurst enough to sacrifice a Liberty Ale or Twickenham Bitter (mine).

Al.

Date: Wed, 16 Jan 91 10:35:24 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Re: bottle washing

Jim Dryfoos writes:

>I normally clean gunk out of bottles right away so later all I need is
really
>to sterilize.

This is the most important thing you can do to make bottling easier.

>Is baking the bottles necessary?

No.

>I feel like since I use bleach I need to painstakingly
>rinse the bottles.

When I used to bottle, I used to soak in bleach solution (1 or 2 tblspns
per gallon of water) and then run hot tap water (160F) through the
bottle via my Jet Bottle Washer for about 10 seconds. Some brewers
don't even rinse out the bleach solution.

>What about this bottle tree thing?

A bottle tree is like an artificial X-mas tree without the needles.

>Oh yea, is using a dishwasher sufficient?

Some have a "sanitize" cycle -- I've never used one but some brewers
say it works. Cleaning out the bottles immediately after use is very
important if you use a dishwasher. One brewer had posted an article
where he put some flower or something in a few test bottles to see
if the dishwasher really cleaned them. I don't recall his results,
but every dishwasher is different, so you would have to try the test
yourself anyway.

>What should be used as detergent if so?

DON'T use detergent. A soap film of any kind will kill your head
(well, your beer's head anyway). In fact, when I go to bars, I
insist they reuse my glass so that the first beer washes most of the
soap film out and the rest of the beers have a much more stable head.

As I've already said, I no longer bottle -- I've found that keggling,
in the long run, is about half the effort (partly from the lack of bottle
washing effort and partly from not needing to decant the beer anymore).

Al.

Date: Wed, 16 Jan 91 16:15:53 CST
From: wa%cadillac.cad.mcc.com@MCC.COM (Wayne Allen)
Subject: Homebrew Digest #566 (January 16, 1991)

Max Newman writes:

>I am looking for extract based barley wine ale recipes. Does
>anyone out there have a recipe that they would be willing to
>share? maxn@intermec.com

Here's mine, the best beer I've ever brewed (and getting better by the year!)

Marigold Ale:

10 lbs Munton&Fisson Light un-hopped extract
2 lbs marigold honey
4 Oz. Fuggle leaf boil
1 Oz. Cascade pellets finish
Munton&Fisson Ale yeast
champagne yeast (I used red-star 8-)

(It may not seem like enough hops at first glance, but it is...)
Pitch ale yeast first, then after activity has subsided, pitch
champagne yeast. Rack after clearing and let stand a LONG TIME in
secondary - this will continue developing a long time, so you don't
want to bottle too early and get over-carbonated. After bottling, wait
A LONG TIME (> year).

Watch out, you can get addicted to barley wine!

wa

Date: Wed, 16 Jan 91 19:04:44 EST
From: Pete Soper <soper@maxzilla.encore.com>
Subject: baking bottles

I've been using my oven to sterilize my bottles for a few years. Digest old timers may recall that when this came up, Dick Dunn suggested that this could be hazardous since the uneven heating could weaken the bottles and cause them to fail when put under the pressure of carbonation. I decided to keep quiet about this until I had collected some data. I guess around two thousand bottle's worth is enough to report on this with confidence.

First, Dick is 100% right, that in some cases the bottles will be permanently weakened; depending upon the amount of headspace in the bottles, this could pose one heck of a health hazard. However the good news is that this weakening does not happen if the oven is started out at a low temperature and then ramped up a little at a time and the maximum temperature is kept moderate. I start at 160 and go up one wee skoshin ever few minutes, getting to 275-300 after maybe an hour. Based on what I've read it takes quite a while at this temperature to get guaranteed sterilization. I usually hold around 275 for a couple hours and then turn the oven off, letting it cool for 24 hours prior to bottling; I believe that trying to "force" the cooling of the bottles would be very risky.

I forgot a batch of bottles were in my oven once, got hungry the next day and prepared to cook a pizza. Let's see "preheat oven to 450". OK, oven preheated, open oven door: Darn if there aren't 50 very hot bottles in there. Over half of those bottles failed during the two weeks after bottling and all the rest were discarded to avoid the risk of more failures. I was careful to minimize the headspace and so when the bottles broke they did so with no "explosion" whatsoever; they just typically cracked with a "clink" and drained.

With a couple inches of headspace there would have been more drama.

But aside from this adventure with stupidity I haven't had a bottle failure recently; I'm 100% certain no bottles have broken in the past 18 months. I use the same pool of bottles over and over and some are pretty light weight, but I'm now quite satisfied that using my oven carefully is a way to avoid having to soak the bottles in sterilant.

Having said this, I believe that bottles must be *absolutely clean* prior to any sanitizing or sterilizing operation. The bottom line for me is making all the bottles of a batch of homebrew consistent. Careful mixing of priming sugar

or extract is about the other 70% of consistency, IMHO. Thinking about
the
discussion of stratification of wort, keep in mind that just pouring your
priming sugar on to top of the new beer and then bottling *doesn't make
it* and
will result in terrible variations in carbonation levels.

-

Pete Soper (soper@encore.com) +1 919 481 3730
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: 16 Jan 91 20:55:47 MST (Wed)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: re: Mead + bees

> ...While I was boiling
> the honey, my house was attacked by bees!...
> ...This really struck me as odd that the bees would be
> so attracted to the smell of boiling honey...

Not odd at all. The bees were seriously offended by your mistreatment of their elaborate, extensive efforts at creating a wondrous foodstuff (and meadstuff:-). They sent emissaries to attempt to inform you of the error of your ways.

DON'T BOIL HONEY!

It isn't necessary, and it damages the flavor.

Just heat it gently to sterilize. In fact, for typical mead proportions, you can boil the water (and any other ingredients you might need which actually require a boil, if any), turn off the heat, and add the honey. The temperature will remain high enough to kill off the baddies without hurting the honey.

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Thursday, 17 Jan 1991 07:39:27 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Primary fermenter options

>From: Bill Thacker <hplabs!hp-1sd.cos.hp.com!cbema!wbt>

>First, on primaries. Our kit came with a plastic bucket
>primary, but Papazian suggests using a glass carboy. His logic
>(allowing the tannins and other vernicious nasties to blow out
>the top) makes good sense, and it strikes me as odd that this
>wouldn't be universally suggested. The obvious question is "is
>there a good reason to use a plastic bucket for the primary ?"

Well, food-grade plastic buckets are cheap and plentiful. Glass carboys are more expensive, less plentiful, and subject to breaking from being dropped, banged against something, or even temperature shock. Plus, they are harder to carry when full of beer. Also, since you can reach into a plastic bucket, it is easier to stir in yeast or priming fluid, take samples, clean, etc.

OTOH, plastic scratches easily, leaving places for bacteria to grow (note that the sanitizing solution won't get in there to kill them). So you may need to change plastic buckets more often.

Most people I know that use a glass primary use a 6 1/2 or 7 gallon primary and don't use the blowoff method. The majority opinion seems to be that blowoff doesn't really reduce the bitterness of your beer and is capable of causing explosions should the blowoff tube become clogged.

I switched from plastic to glass after the first year. I think glass is better, but still miss the ability to take samples by simply dipping in a sanitized measuring tube. I do use a plastic bucket for mixing in the priming liquid before bottling.

>Second, on small batches. It seems to me that brewing small
>batches could be a handy way to check out wierd brews or minor
>variations of a single recipe. Does anyone out there do this ?

It makes a lot of sense. However, I am so lazy that I figure I might as well make 5 gallons each time, getting more beer that way if it turns out good. Also, if you use a secondary fermenter, it helps to have it full to the top to avoid contact with too much air and the resulting oxidation. Still, I have seriously considered buying a 3 gallon glass carboy for the very purpose of making small batches (or maybe two for splitting a 6 gallon batch and testing different yeasts or somesuch).

>Third, on the law. Papazian, I think, says that homebrew cannot
>be legally removed from the premises except for a beer-tasting
>event. Can anyone comment on federal and/or Ohio laws
>regulating homebrewing of beer ?

I can't comment knowledgably on Ohio laws. However, having read the federal laws on homebrewing, there is nothing in there restricting transportation of your homebrew. I know in Virginia that there are laws restricting the amount of alcohol you can legally transmit across state lines (primarily designed to limit people going to cheaper neighboring states and stocking up). We

can legally take our homebrew anywhere we want that doesn't
restrict the presence of alcoholic beverages.

Internet: jdecarlo@mitre.org

Usenet: @...@!uunet!hadron!blkcat!109!131!John_Decarlo

Fidonet: 1:109/131

Date: Thursday, 17 Jan 1991 07:40:02 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Bottle rinsing

>From: DRYFO001%DUKEMC.BITNET@ncsuvm.ncsu.edu

>I am curious about feedback on the above topic of rinsing
>bottles. I find this the worst part of the whole process.

>Oh yea, is using a dishwasher sufficient? What should
>be used as detergent if so?

I find it sufficient to sanitize my bottles using the
dishwasher. I set it to rinse and heat dry (skip the wash
cycle). The steam from the heat dry should sanitize all the
bottles.

I also try to keep all bottles clean by rinsing after use and
occasionally tossing them into the dishwasher with other dishes.
You want to be careful not to leave any soap residue on your
bottles, though.

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date: Thursday, 17 Jan 1991 07:40:50 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Home Brewing on Other Networks

>From: doc@brewing.cts.com (Mitchell M. Evans)

> I have a request for information from a few other folks
> on a local Homebrew Echo out here in San Diego on Fidonet.

For those of you who use systems connected to Fidonet, there is a
national Home Brewing echo called ZYMURGY, which is available
from the backbone.

I can be reached at 1:109/131 for any more details.

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date: Thu, 17 Jan 91 13:19:01 GMT
From: Denis Anthony <esrmm@cu.warwick.ac.uk>
Subject: Unsubscribe me please

Date: Thu, 17 Jan 91 08:38:23 -0500
From: zentner@ecn.purdue.edu (Mike Zentner)
Subject: Bottle Rinsing

Norm Hardy writes:

>(1) Rinse real good after using, drain upside-down.
>(2) ... I soak the bottles in a bleach bath (2% or so) for a
couple of hours. This removes the layers of film that accumulate.
>(3) Upon rinsing with the bottle jet sprayer and hanging on a
bottle tree,
> I usually go the extra mile and bake the bottles at 300f for 60
minutes.

and James Dryfoos writes:

> I am curious about feedback on the above topic of rinsing bottles.
> I find this the worst part of the whole process.
> I normally clean gunk out of bottles right away so later all I need is
really
> to sterilize. I use the above method of soaking in a bleach solution.
> This and the process of then rinsing is a drag (I also use a bottle
washer).
> Are there better ways? Is baking the bottles necessary? I have not
> heard this before. I feel like since I use bleach I need to
painstakingly
> rinse the bottles. Is something like bbrite a better alternative?
> Any advice would help. What about this bottle tree thing? I usually
> just shake out the bottle. It is usually still wet when I fill it with

I too think that rinsing is a pain. That's why I don't do it. I
just rinse after use, soak in something like 3 tbsp bleach / 6 gal
water for a half hour, drain the bottles and put them back in the
case. Then, I put paper towels in the lid of the case (over the tops
of the bottles) and invert the case overnight. I have now done
this for at least 5 batches and have not had any carbonation
problems or infections. It is really a quite painless process,
but certainly not as thorough as you could be if you wanted to
be.

Mike Zentner zentner@ecn.purdue.edu

Date:Thu, 17 Jan 91 9:55:55 EST
From: "Justin A. Aborn" <jaborn@BBN.COM>
Subject: Bottle Rinsing, Quite Yeast

I have noticed some concerns about bottle cleaning and yeast that does not really get going. I thought I would contribute some clinical evidence.

Bottle Washing
=====

I have brewed about eight extract batches in my brewing career and I have yet to produce a spoiled bottle. I rinse the bottles after I pour myself a cool, refreshing, homebrew and put them in the dish drainer upside down. This keeps mold nuggets from forming in the bottom.

10 minutes before I bottle I thoroughly rinse the bottles with a bottle washer using the hottest water I can come up with. I then stick them on a bottle dryer I made out of a 2x4 and 1/4" dowels. (The bottle dryer gets sponged off with a bleach solution before the bottle washing.)

This bottle cleaning procedure is apparently completely sufficient. Like I said, out of about 450 bottles produced I have yet to get a bad one. Make your homebrewing as easy as possible.

Slow Starting Yeast
=====

At the moment, I am fermenting my first batch that uses liquid yeast. Apparently liquid yeast is not as robust as the dried stuff. This batch took *much* longer to get going than *any* of the dried yeast batches. I brewed on a Wednesday night (late), pitched at Thursday lunch, and it was not until Saturday night that it really started to bubble. The dried yeast batches usually got going in less than 24 hours.

I am in the secondary fermenter now. All looks good. All is right.

Justin
Brewer and Patriot

Date: Thu, 17 Jan 91 10:41:03 CST
From: kevin vang <MN033302@VM1.NoDak.EDU>
Subject: feed barley

In HBD 566 Jeff Miller mentions that he malted his own barley, and was unhappy with the results, and goes on to say that he purchased his barley from a feed store. Well, there's the problem right there. If you watch the ag. commodities reports on the news, you'll notice that they quote separate prices for feed barley and malting barley, and the price is substantially lower for feed barley. The difference between the two is that by definition, feed barley is anything which isn't quite good enough to be used as malting barley. For example, if a farmer is out combining his malting barley and is suddenly hit by a major rainstorm, he suddenly has a crop of feed barley.

If you want to find a better class of grain, don't go to the feed store. Try your local grain elevator around August or September. Of course, that's no problem here in the Land of the Amber Waves of Grain (North Dakota, in my case) but it may be more complicated in other parts of the country.

Date: Thu, 17 Jan 91 11:58:15 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: re: Underaged beer at brewpubs

>>>> On Wed, 09 Jan 91 12:16:24 EST, "Andy Wilcox" <andy@eng.ufl.edu>
said:

Andy> ico.isc.com!rcd@raven.eklektix.com (Dick Dunn) writes:
>I'll go a little further out on the limb and say that there is no
>such thing as a "young" or "raw" taste for beer (unless you choose
>to equate "young" and "fresh":-).

Andy> However, I can tell you this is *exactly* what I did for the first
Andy> couple years of my brewing. Only after going back and tasting
Andy> budmilob did I notice that a certain type of flavor was missing. I
Andy> now equate this flavor with "freshness".

I was intrigued by the initial argument that the only reason to age beer
was to cover up some defects in the beer -- made some sense. But then how
does that justify the German lagering tradition?

Date: Thu, 17 Jan 91 14:34:47 EST
From: durbin%cuavax.dnet@netcon.cua.edu
Subject: brew on planes, bacteria infections

I just got back from Germany with my case of fresh German beer, half Schneider Weiss(hefe-weizen) and half Andechs doppelbock. Originally I packed the case up real good in a baax and was going to check it in, but when I went they asked about it and I told them what was in it and they said no way(no glass, cans are okay). So I had a back up plan and put the bottles in my carry on bag, gave the plastic case to my dad and checked in my carry on stuff. Other than that no problems or hassles. So you shouldn't have any trouble on domestic flights as long as you carry on your brew. Also I noticed that German weizen beer bought in the states doesn't taste as good as in Germany, I think mainly because its not as fresh. The head on american bought weizen dissipates more quickly after pouring. Speaking of weizen beers, the bavarian dialect for weizen is weiss, so weiss beer in Bavaria is different than elsewhere in Germany,

thus causing a bit of confusion to visitors who like weizen beer.

I bottled the week before I left, and came home to a couple of cases of homebrew. One bottle I opened gushed foam(not like a real gusher) when I opened it, but all the others I've drunk have been ok. I was thinking that

bottle might have had a bacterial infection, any ideas?

Date: Thu Jan 17 16:03:30 1991
From: semantic!bob@uunet.UU.NET
Subject: Layered Beer

In HBD 566, Mike Meyer writes:

> I've had this same problem with measuring OG when using a closed
> primary.
> There seems to be a lot of stratification between the cold water you
> put
> in the primary to prevent thermal shock, and the hot or warm wort, and
> it is very difficult to mix the layers once you are in the carboy, as
> you can't fit a spoon in to stir, and there isn't enough headroom to
> effectively shake.

Here is an easy solution to your problems:

Take a sterile turkey baster, stick it in the hole of your carboy, suck up some beer, and then squirt it back in with some vigor, then repeat many times. This will accomplish several things: 1) It will mix up your different 'layers' of beer; 2) It will create an even temperature through out the carboy; 3) It will aerate your beer; 4) It will allow you to easily extract some beer for your hydrometer readings; 5) It will allow you to mix in your yeast rather than letting it all settle on the bottom.

This is what I do, It works great! But remember to leave enough head space for the foam you produce, otherwise it oozes over the sides. My baster is a cheap one and squirts a little beer out of the sides every time I squeeze it. So this is the messiest part of my brewing processes, but it gives me an excuse to wash the kitchen floor. (Albeit with beer :-)

Happy squirting,

-- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
-- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
--
++ Basted beer is better beer

Date:Thu, 17 Jan 91 17:03 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: The Wholesale Homebrew Club

I should have just posted this info here in the first place:

The Wholesale Homebrew Club
5760 Bird Road
Miami, FL 33155

(305) 667-4266

Here are a few prices, all are typical, both in size and price.

- 1) M & F Malt Syrup 6-3.3 lb. cans-Unhopped \$29.84
Hopped \$32.49
- 2) M & F Dry Malt 55 lb. barrel -Unhopped \$89.64
Hopped \$94.30
- 3) Hop Pellets by the pound \$ 5.25
- 4) Leaf Hops by the pound \$ 5.25
- 5) Specialty Malts-5 lb.\$ 4.10
- 6) Corn Sugar-50 lb. \$20.13
- 7) Crown Caps-printed overruns-70 gross!! \$32.78
- 8) Wyeast liquid culture-six pack \$15.90

All prices don't include postage, but is very reasonable, considering the size of these orders. Membership fee is \$25, minimum order is \$100. Great idea for clubs. Remember, if you live in the Washington, D.C. area, call me before you sign up, I want to share this thing (i.e., I want to defer part of the cost of the membership!)

By the way, I would like to see more recipes, or just ideas about recipes, posted on the newsletter. If you all are nice, I'll tell you my recipe for Cranberry Beer (actually, I'll post it anyway soon). Pucker up!

rdwhah,
Al Taylor
Uniformed Services University
School of Medicine

Now let's raise a glass of our best homebrew to our men and women fighting and dying in the Persian Gulf.

End of HOMEBREW Digest #567, 01/18/91

Date: Fri, 18 Jan 91 9:28:05 CST
From: ultral@poplar.cray.com (Ultra Network Technologies)
Subject: More questions about Barley sources

First, many thanks for all of you that had info regarding my barley experi-
ments. Now on to another question.

I believe my previous results were indeed related to feed grain versus malting barley were correct. From Kevin Vang's response I got the impression that perhaps this feed grain might make an ok source to grow new grain that might actually be of malting quality. Is this correct?

I have also been getting the pre-requisite mail order planting guides that come out this time of year and noticed that the Burgess catalog sells seed quality barley. Anybody got any ideas on what I might get if I plant some of this? Anybody got any ideas on how much to plant for a minimum of 5 gallons of beer? I already ordered 2# and I hope to plant in a 6' square area.

I know this may be lots of work but I just can't get past the notion of trying to brew a beer entirely from scratch. Maybe I have latent tendencies to blow up my tv, move to the country, and find homebrew on my own!

- - -
Jeff Miller ultral@cray.com (612) 333-7838 Ultra Office
Ultra Network Technologies jmill@ultra.com

Date: Fri, 18 Jan 91 08:18:03 -0800
From: krweiss@ucdavis.edu
Subject: dishwashers for bottles

Algis Korzonas writes:

> >Oh yea, is using a dishwasher sufficient?
>
> Some have a "sanitize" cycle -- I've never used one but some brewers
> say it works. Cleaning out the bottles immediately after use is very
> important if you use a dishwasher. One brewer had posted an article
> where he put some flower or something in a few test bottles to see
> if the dishwasher really cleaned them. I don't recall his results,
> but every dishwasher is different, so you would have to try the test
> yourself anyway.
>
> >What should be used as detergent if so?
>
> DON'T use detergent. A soap film of any kind will kill your head
> (well, your beer's head anyway). In fact, when I go to bars, I
> insist they reuse my glass so that the first beer washes most of the
> soap film out and the rest of the beers have a much more stable head.

As I recall, the individual that tested a dishwasher's cleaning ability
used
ketchup as his test goo. The dishwasher worked well to remove the gunk.

I've been washing my bottles in the dishwasher for over a year now --
about 10
or 12 batches. I just rinse the bottles as I empty them, and run them
through
with the rest of our dishes, detergent and all. Once or twice I tried
sending
the bottles through a second time, without detergent, right before
bottling. I
didn't see any difference in the head retention of the final product, so
I
conclude that at least my dishwasher rinses the detergent out very
effectively. Dishwasher soap is formulated to rinse easily, so that makes
some
sense. For the truly curious, we use whatever dishwasher detergent is on
sale,
and we have a real fancy Kenmore dishwasher, with more buttons than a
747.

Ken Weiss
krweiss@ucdavis.edu

Date: Fri, 18 Jan 91 11:41:50 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Malt Extract

Ok, I'm relaxing and not worrying. I think it's great fun to make variations in recipes and then see what results. But I would also like to try a couple of the recipes in TCJOHB without making too many changes. The local homebrew supply shop (actually it's about 1/2 aisle in a local natural food co-op) carries little variety in malt extract. My question is: what major differences exist in syrups? If Papazian calls for hopped John Bull Dark in his recipe, would I be making a big change by using hopped M&F Dark instead? I know I can just try it and see, but I really want to try to brew a couple of these recipes as accurately as possible. So if any of you extract brewers know of switches that should not be made, or maybe which syrups are the most similar, I'd really appreciate that information.
Thanks,

- --Danny

Date: 18 Jan 91 09:38:00 -0800
From: SHERRILL_PAUL@cts
Subject: Please sign me up to the digest

My current address is sherrill_paul@comm.tandem.com

thanks

Date: Fri, 18 Jan 91 11:18:26 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: Re: Underaged beer

Chris Shenton writes:

>I was intrigued by the initial argument that the only reason to age beer
>was to cover up some defects in the beer -- made some sense. But then
how
>does that justify the German lagering tradition?

Lagering is not the aging of completed beer. Lagering is the
FERMENTATION.

When the fermentation takes place at higher temperatures (60, 65, 70F...
) ,
the yeast produce more by-products (besides CO2 and alcohol) such as
esters. Conversely at lower temperatures (50, 45, 40F...), the yeast
produces less of these by-products. You'll notice the difference between
lagers and ales is generally in the fruitiness of the ales. Compare two
mass-produced beers such as Hacker-Pschorr Lager and Bass Ale. Or if
you like your beer on the hoppy side, compare Samuel Adams Boston Lager
and Anchor Liberty Ale. Getting back to underaged beer, I have to agree
that aging helps soften "mistakes" like excessive tannins. Brewing
beer (I am told) consists of over 200 chemical reactions, many of which
continue well after the beer is bottled (if it is not pasteurized and
filtered) or kegged. If you are ever in Chicago, stop by Goose Island
Brewpub. I just got off the phone with their brewmaster (so I could
get my facts straight) and we discussed this very issue. He claims
that 95% of his customers cannot identify an additional 1 or 2 weeks of
aging. He agrees with the concept that, if the beer is properly made,
it does not need as much aging as if it: 1) was not mashed properly,
2) boiled long enough (to drive off DMS and other certain nasties), or
3) was made with bad water or crummy ingredients. Now some facts.
Goose Island serves their ales after 14 days. They like to wait 4 weeks
to serve their lagers, but during the busy season, it ends up being
23 days. The two batches of dopplebock that they made this year were
both served only after 5 weeks. He said they counteract the shortened
aging of lagers during the busy season by making their Specialty Beers
(not their regular four) ales. This reduces demand for the lagers and
gives them more cooperage for lagering. IMHO, Goose Island beers are
excellent! I don't consider their "aging" times very long yet the
quality of their beers is apparent. I wish that I could consistently
ber beer as good as theirs. (I'd like to add that I have no affiliation
with Goose Island Brewing other than being a satisfied customer.)

Oh, yes. One more interesting bit of data. Goose Island's brewmaster
mentioned a "green apple" flavor that he claims you can taste when
the beer is not aged enough. I have yet to taste such a flavor, maybe
it is dependent on his yeast (they do their own culturing). Maybe
some of you have tasted this kind of flavor in a young beer that
aged out.

Al.

Date: Fri, 18 Jan 91 13:23:03 -0500
From: randy@aplcomm.jhuapl.edu (RANDALL SCHRICKEL (NCE) x7661)
Subject: What bottles?

I'm getting ready to make my first batch of home-brew, all I need is bottles to put it in. I know that the returnable type longnecks (Bud & Coors) are usable, but they're hard to find (and besides, why torture myself emptying them just to get to the good stuff :-). So, how can I tell if a bottle is OK to be used for re-bottling via home-brew? I've heard that I could get bottles from a bar, but I'd prefer not to (don't want to deal with cleaning who knows what).
Thanx in advance.

Date: 18 Jan 90 11:05:48

From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>

Subject: New BrewPub

REGARDING New BrewPub

To those of you who are within driving distance of Eugene (OR), there is a new brewpub about to open there. The Steelhead Brewery and Cafe, 199 E.5th Ave.

(503) 686-BREW, is having their Grand Opening on Tuesday, Jan. 22nd.

Stop by

and say "hello" to the brewmaster, Teri Fahrendorf. Teri moved up from the San

Francisco Bay Area to Eugene last September to assist with the start up of the

pub. She had been the brewer at Triple Rock in Berkeley. From the conversations I have had with Teri, it sounds like the owners have gone all out

to start this venture, investing some \$700,000.00. If any of you do visit the

place, please post your impressions here for the rest of us to enjoy. Oh yes,

if you see Teri, tell her "hello" from me too!

Russ Wigglesworth <Rad_Equipment@RadMac1.ucsf.edu>

Date: Fri, 18 Jan 91 12:31:52 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: glass washing; cranberry beer

> From: Pete Soper <soper@maxzilla.encore.com>

...

> for a couple hours and then turn the oven off, letting it cool for 24
hours

> prior to bottling; I believe that trying to "force" the cooling of the
> bottles would be very risky.

I expect that this, rather than ramping up the sterilizing temperature,
is the key. All of the Swedish glass-blowing plants I visited last summer had a
"lehr"---an annealing oven-with-conveyor-belt in which the glass was
cooled from ~500 (C? F?) to around room temperature over ~24 hours. Glass is
probably not quite as subject to cooling stresses as stone (since it's a
supercooled fluid rather than a rigid crystal) but many varieties will shatter
outright if cooled too quickly (e.g., oven-hot glass dumped in cold water), so it
wouldn't be surprising to find weaknesses in any type that's been
thermally mistreated.

> From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>

...

> If you all are nice, I'll tell you my recipe for

> Cranberry Beer (actually, I'll post it anyway soon). Pucker up!

The people at Sam Adams's Boston brewery (they definitely still have some
of their brewing farmed elsewhere) recently produced a "cranberry lambic"; I
wouldn't swear it's worth a trip up from NYC, but it's definitely
interesting; you can find it on tap at the Sunset if you come to Boston.

...

Date: Fri, 18 Jan 91 12:41:16 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: freshness of beer

wrt Chris Shenton, Andy Wilcox, et al.):

The attitude that all beers should be just right just after carbonation is questionable. At the very least, consider barley "wines" in relation to grape wines; almost no fermented grape juice is good immediately, and some varieties continue to improve for not just years but decades. Recent reviews have noted the 1988 Thomas Hardy Dorset Ale and this year's holiday ale from Geary as being particularly likely to improve with age.

Freshness can be an asset, but there are some things which just can't be ready immediately. Remember, we're not laboratory chemists, working with exact quantities of exactly known substances; we mash or stew grains, boil hops (and sometimes spices), and wait for the results to finish mixing and reacting with each other, sometimes for days, sometimes for years. The flavor profile of a good beer is probably complex enough that reproducing it from pure chemicals wouldn't be worth the effort even if it were possible.

My best personal example of ingredients "marrying" over time was a batch of Papazian's Deep Sleep Stout, which has lots of crystal and black malts and roasted barley. For several weeks after bottling, a mouthful of this stuff would go sweet-sharp-sweet-sharp.... It finally homogenized, and I'm still not sure the raw form wasn't more interesting (it was certainly novel), although the mature form confirmed my belief that Papazian has entirely too much affection for black malt. (I wonder whether he likes single-malt Scotch, and if so whether he's one of those masochists who think Laphroig is a pale shadow of a properly smoky whiskey....)

Some commercial types (e.g., Jim Koch) have started making a big thing about freshness. It's possible that the light lagers they mostly deal with are so delicate (especially if left on a shelf at temperatures up to 80F, instead of a cellar where they belong) that aging beyond the lagering actively hurts the beer, but for heartier beers I would expect this generally isn't so. My /personal/ tastes mostly exclude lagers---I like dark beers and strong bitters (and fruit juices rather than light lagers if I'm so thirsty I want to gulp quarts)---but I won't get into an argument about which is better, just about what conditions are better for the beers.

Date: Fri, 18 Jan 91 12:09:03 CST
From: ingr!b11!mspe5!guy@uunet.UU.NET
Subject: What happened?!

O.K., I waited through the holidays for the Homebrew Digest to come back on line. It is now January 18th and I still haven't received a digest since before Christmas. Technical problems? Was I removed from the list? I have a batch of Irish Sweet Stout in the fermenter but I still miss my Digest!!

- - -

====

```
Guy D. McConnell      | | "I'd like to be  
Intergraph Corp. Huntsville, AL. | Opinions expressed | under the sea  
Mass Storage Peripheral Evaluation | are mine and do not | In an  
octopus'  
Tape Products | necessarily reflect | garden in the  
uunet!ingr!b11!mspe5!guy | Intergraph's. | shade..."  
(205)730-6289 FAX (205)730-6011 | | --The Beatles--
```

====

Date: Fri, 18 Jan 91 11:33:10 -0800
From: ray@lccsd.sd.locus.com (Ray Shapouri)
Subject: Add me to the mailing list

Please add me to the mailing list.

thanx.

- - - - -

(____,) / ____) Ray Shapouri (ray@locus.com)
) / / ____ / !ucsd!lccsd!ray
(_) / _)(____ / Locus Computing Corporation * San Diego * (619) 587-0511

Date: Fri Jan 18 09:58:33 1991
From: microsoft!jonm@uunet.UU.NET
Subject: flakes in my beer!

I have a question about a strange beer occurrence:

Our eleventh batch of beer is a dark ale (brewed from extract with some crystal malt) which has been in bottles for a week. There is some strange foam around the surface of the beer in the bottles, and little flakes floating on the top.

When I pour a bottle into a mug, the flakes float on the surface of the beer in the mug. They are not very solid and dissipate quickly when touched. The beer tastes OK and is reasonably carbonated, given the brief conditioning.

Is this a bacterial infection? Will it go away with longer conditioning, or should we drink all the beer quick before it gets worse? Should we take Papazian seriously and stop cracking the specialty grains in the same room as we brew? (He says the dust has lots of bacteria.) Any suggestions would be appreciated!

Not worrying, just trying to learn something ...

Jonathan

Date: Fri, 18 Jan 91 14:42:25 EST
From: counsel@AcadiaU.CA (Counselling Centre - Acadia University)
Subject: flakes in my beer!
Please add me to this list.
Terry Lane
Bitnet: counsel@acadia.ca

Date: Fri, 18 Jan 91 15:05:52 MST
From: hplabs!mage!lou
Subject: stirring wort and freezing yeast

In HBD 567 Bob Gorman writes:

=In HBD 566, Mike Meyer writes:

=> I've had this same problem with measuring OG when using a closed primary.
=> There seems to be a lot of stratification between the cold water you put
=> in the primary to prevent thermal shock, and the hot or warm wort, and
=> it is very difficult to mix the layers once you are in the carboy, as
=> you can't fit a spoon in to stir, and there isn't enough headroom to
=> effectively shake.

=Here is an easy solution to your problems:

=Take a sterile turkey baster, stick it in the hole of your
=carboy, suck up some beer, and then squirt it back in with some
=vigor, then repeat many times. This will accomplish several
=things: 1) It will mix up your different 'layers' of beer; 2) It
=will create an even temperature through out the carboy; 3) It will
=aerate your beer; 4) It will allow you to easily extract some beer
=for your hydrometer readings; 5) It will allow you to mix in your
=yeast rather than letting it all settle on the bottom.

=This is what I do, It works great! But remember to leave enough
=head space for the foam you produce, otherwise it oozes over the
=sides. My baster is a cheap one and squirts a little beer out of
=the sides every time I squeeze it. So this is the messiest part
=of my brewing processes, but it gives me an excuse to wash the
=kitchen floor. (Albeit with beer :-)

I didn't respond to this the first time because I thought someone else would
and I didn't want to be redundant.

Stirring your wort is EASY! I use a long-handleld plastic spoon that I originally purchased from a local homebrew store for stirring during the boil
(I now use a large stainless spoon). I sanitize it and insert it into the neck
of the carboy upside down and stir. I usually don't siphon off the trub; with
good hot and cold breaks, I sometimes get very visible strata developing in the
carboy that eventually settle out. From watching the effect of stirring on
these layers, I can tell that stirring in this manner does a very effective job
of mixing the wort.

I like the spoon because it is essentially a solid rod of food grade plastic.
I sometimes stir using my hard plastic siphoning cane but it is not as stiff as
the spoon handle.

On a different topic, yeast seems to be hardier than most people give it credit for.

On 12/4 I brewed a smoked beer (O.G 1.052) and stuck it in the fridge (ostensibly 40F) to ferment. On 12/17 I left town to visit my parents over the holidays. The fridge is in the garage and shortly after I left the outside temp went to -20F and stayed for a while. When I returned on 12/31, this carboy was frozen solid (another batch which was further along was not frozen when I returned although it may have frozen and thawed during this period). I moved this to an area of 60F where it thawed after two days and resumed fermenting.

I have not bottled this yet because of an injured hand so I can't report on how it tastes. I've inadvertently frozen commercial beers in the past and it will ruin the taste (such as it is). However, the yeast (Whitbread lager) seems to have survived the freezing.

Louis Clark
reply to: mage!lou@ncar.ucar.edu

Date: Fri, 18 Jan 91 15:21:53 PST
From: Victor Escobedo <victor@sdd.hp.com>
Subject: Re: Homebrew Digest #567 (January 18, 1991)

please remove my name from the distribution list.

thanks

victor@sdd.hp.com

Date: Fri, 18 Jan 91 16:42 PST
From: kwiseman@indetech.com (Kurt Wiseman x2006)
Subject: tastes like "Pete's Wicked Ale"?

Folks,

I brewed beer back in my college days and have just recently revived this wonderful pastime. I'm looking for any advice on making a Pete's Wicked

Ale taste-alike. Suggestions, warnings, etc.?

Thanks,

Kurt

Date: Sun, 20 Jan 91 17:32:08 PST
From: "Dave Resch DTN:523-2780" <resch@cookie.enet.dec.com>
Subject: RE: Homebrew Digest #567 (January 18, 1991)

>
>I am in the secondary fermenter now. All looks good. All is
>right.
>
>Justin
>Brewer and Patriot

Get out of there this instant! You're really increasing your chances for
infection ;)

Sorry, I couldn't resist.

Dave

End of HOMEBREW Digest #568, 01/21/91

Date: Mon, 21 Jan 91 02:12:37 PST
From: "Albert J. Albano, DTN 821-4723" <albano@gva01.enet.dec.com>
Subject: Swiss or French Supply House

It's been a while since I posted my inquiry asking if someone who follows this conference is aware of a Swiss or French based supply house or mail order store that I can purchase from.

I have been dragging my supplies back from the states and the U.K. whenever I get the chance. This is less than an optimum solution and one that still hasn't permitted me to pick up some much needed carbons.

Does someone out there have a suggestion on at least where I might be able to locate a local carbon supplier?

regards,
Al
Geneva

Date: Mon, 21 Jan 91 09:35:53 EST
From: Steve Anthony <steveo@Think.COM>
Subject: Bad Batch

Well, I recently experienced my first bad batch of beer in 6 years of brewing! Perhaps a post-mortem is in order. I thought if perhaps I described the taste/smell/appearance of the beer some kind souls out there in brewnet-land could fill me in on what exactly the infecting agent was.

First off, I've recently started using Papazian's krausening method of priming. I sanitize a 1g glass jug and rack about 1/2g of unpitched wort to it. This gets stoppered and put in the fridge. I pitch (WYeast) and ferment as usual. When it's bottling time, I add the appropriate amount of gyle to my bottling bucket (note, right out of the 1g jug. Perhaps I should boil this to pasturize?) and add the fermented wort. Bottle it up and wait.

I noticed that the beer never cleared. About the top 1-2" of the champagne bottles I use were clear, the rest was cloudy. This was after about 4 weeks. Secondly, there were flakes of something floating at the surface. The beer was *very* overcarbonated. I tossed it in part because I didn't want to run the risk of glass grenades in the basement!

The smell and taste I can only describe as *very* bitter. Kind of like a overzealous IPA; boiled with 5oz of Bullion, or some such. The bittering was overpowering. Couldn't get a hint of malt sweetness or anything.

That's about it. I have three new batches fermenting right now, and I don't want them to turn out bad. The only idea I have right now is to either prime with corn sugar boiled in water, or boil the gyle. I haven't changed any other of my techniques; same bottles, jugs, carboys, etc.

Any ideas?

Date: Mon, 21 Jan 91 11:37:16 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: heating and cooling bottles

Way back when I was an art student blowing glass we cooled our work slowly (annealed it) to avoid breakage.

If the glass is cooled too quickly, the outside and thin parts become fully rigid before the inside and thick parts have finished contracting, when the thicker parts do begin to contract, the already rigid parts of the piece have to give, something glass is not good at. Sometimes the breakage is immediate, sometimes quite delayed. I had a goblet develop a spreading crack months after it was made because it was incompletely annealed.

We cooled our work at the rate of 100 degrees/hour starting at ~1100 degrees. If the glass pieces are relatively thin and of consistent thickness (like a beer bottle) you could probably cool them faster than this without seriously weakening them.

Note that the temp/time rule applies to heating glass too.

Date: Mon, 21 Jan 91 12:45:51 EST
From: pluto!rich@trevor.att.com
Subject: temperature after bottling?

I'm now brewing my first batch of beer from a ``True Brew'' kit. The instructions say that after bottling the beer should be stored at about 70 F for a week to ``condition'', and then after that it should be stored at 50 F for another four weeks.

My problem is that I am unable to store the beer at the 50 F temperature. What will happen to the beer if I continue to keep it at 70 F. Would it be better to keep it in the refrigerator at ~ 40 F?

In general, can anyone explain to me what happens to the beer after it is bottled and what effect temperature has on this.

Thanks for your help.
/rich

Date: Mon, 21 Jan 91 10:58:42 -0800
From: levin@CS.UCLA.EDU (Stuart Levine)
Subject: Re: Homebrew Digest #565 (January 14, 1991)

Please remove my name from the list.
levin@cs.ucla.edu
thanks

Date: Mon, 21 Jan 91 13:24:21 PST
From: florianb@chip.cna.tek.com
Subject: distillation controversy

First, I'd like to echo Karl Wolff 's plea to terminate discussion of Arabic Law/military policy/illegality of distillation/liquor on aircraft and so on. It's neither here no there.

Second, I'd like to challenge anyone (here I go) to quote from any text on distillation, a passage relevant to the presence of methanol in alcoholic brews obtained from natural grains and brewer's yeast. I admit that thermodynamic laws persist in that all the air in the room in which I sit could suddenly rush over into the corner and stay there, and I will never finish this sentence due to asphyxiation. But a sufficient concentration of methanol in fermented grains to produce poisoning would indeed seem remote.

Being from the Ozarks, I can say with certainty that it is possible for people to distill superb vodka with quite primitive equipment and straightforward process. This is not a recommendation, since it is illegal. I don't do it, and wouldn't advise anyone else to without a license. But it is not necessarily a process which results in something other than ethanol-rich liquor.

If anyone has any facts (and I mean quotable) to the contrary, please feel free to speak up, and I will humbly bow out.

Florian

Date: Mon, 21 Jan 91 17:44:32 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Lager Fermentation Control

Here is a quick update on the use of refrigeration control for getting the proper temperatures for lager fermentation.

I purchased the "Hunter Energy Monitor AC Model 42205", a \$50 digital device which allow accuracy to +2 -1f within the fridge. The worst variance will be less due to the volume of the fermenter relative to the fridge volume.

It is a snap to use, just plug in your fridge to the front of the device and then plug it into an outlet (mine is at the 5 ft level). Set the day and date, and then set the temperature you want to hold the fridge at. A flexible probe goes into the fridge. That's it.

It has a timer to prevent the fridge from cycling on more than once every four minutes; but that's a safety feature you'll never need worry about in most all cases anyway, unless you continually by the minute open the fridge door to worry about your lager.

It apparently goes down to 40f, plenty cold enough for the primary ferment.
For lagering colder than that, simply turn the switch to manual and let the fridge take control again for the colder temperature. The monitor will keep track of the temperature so that you could set your fridge control to what you need.

Basically, it works. The unit is designed for air conditioning and is probably cheaper in areas where Hunter (look up FANS in the yellow pages) is popular.

I'll let you know how the German Pils turns out (the grain was brought in from Bamberg through a local supply shop).

Norm Hardy

End of HOMEBREW Digest #569, 01/22/91

Date: Tuesday, 22 Jan 1991 08:19:10 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: dishwashers for bottles

>From: krweiss@ucdavis.edu

>> >What should be used as detergent if so?
>>

>> DON'T use detergent. A soap film of any kind will kill your
>> head (well, your beer's head anyway). In fact, when I go to
>> bars, I insist they reuse my glass so that the first beer
>> washes most of the soap film out and the rest of the beers
>> have a much more stable head.

>with the rest of our dishes, detergent and all. Once or twice I
>tried sending the bottles through a second time, without
>detergent, right before bottling. I didn't see any difference
>in the head retention of the final product, so I conclude that
>at least my dishwasher rinses the detergent out very
>effectively. Dishwasher soap is formulated to rinse easily, so
>that makes some sense. For the truly curious, we use whatever
>dishwasher detergent is on sale, and we have a real fancy
>Kenmore dishwasher, with more buttons than a 747.

If I remember Miller correctly, the main concern is *soap*, not
detergent. Something tells me that the phrase "soap film" is
not called "detergent film" for a reason.

Specifically, Miller says not to use a "rinsing agent" (or
something similar that removes spots or somesuch) precisely
because it leaves a film.

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date: Tuesday, 22 Jan 1991 08:20:27 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: What bottles?

>From: randy@aplcomm.jhuapl.edu (RANDALL SCHRICKEL (NCE) x7661)

>I'm getting ready to make my first batch of home-brew, all I
>need is bottles to put it in. I know that the returnable type
>longnecks (Bud & Coors) are usable, but they're hard to find
>(and besides, why torture myself emptying them just to get to
>the good stuff :-). So, how can I tell if a bottle is OK to be
>used for re-bottling via home-brew? I've heard that I could get
>bottles from a bar, but I'd prefer not to (don't want to deal
>with cleaning who knows what). Thanx in advance.

As far as I know, most of us *can't* tell. I avoid the bottles
with twist-off caps, but others say they use them successfully.

1) Ask your friends if they drink the stuff like Lone Star or Bud
Dry. Then ask them to save the bottles (and the case
they came in--very handy for storing the bottles of your
homebrew in).

2) Buy yourself a couple of cases of Samuel Adams and reuse those
bottles.

3) I reuse all kinds of bottles, including the Anchor
Brewing small, roundish bottles. Plus, IBC Root Beer bottles
work nicely. If you want to get strange :-), use one or two
plastic soda bottles (1 or 2 liter) to save on the number of 12
ounce bottles you need.

4) My favorites are the ones with the resealable ceramic-top
bottles (Grolsch-style). No use of a bottle capper needed.

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_Decarlo
Fidonet: 1:109/131

Date: Tue, 22 Jan 91 06:54:34 PST
From: "Dave Resch DTN:523-2780" <resch@cookie.enet.dec.com>
Subject: RE: Homebrew Digest #569 (January 22, 1991)

>from: Steve Anthony <steveo@Think.COM>
>Subject: Bad Batch

Steve,

I have had a couple of batches go "bad" where they acted identically to yours, i.e., only the top couple of inches cleared in each bottle and they tended to gush when opened. In my case I am 99 percent sure that it was a lactobacillus infection. I believe that this is the most common type of infection that homebrewers experience.

I am, however, a little puzzled by what you describe as an extremely bitter taste in the beer. Lactobacillus imparts a distinctively sour taste to the beer and this is what I experienced... maybe someone else can explain a bitter taste?

I think it would definitely be wise to boil the gyle before krausening.

Dave

Date: Tue, 22 Jan 91 11:06:15 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Bad Batch

>>>> On Mon, 21 Jan 91 09:35:53 EST, Steve Anthony <steveo@Think.COM>
said:

Steve> ... krausening method of priming. I sanitize a 1g glass jug and
rack

Steve> about 1/2g of unpitched wort to it. This gets stoppered and put in
Steve> the fridge. When it's bottling time, I add the appropriate amount
Steve> of gyle to my bottling bucket (note, right out of the 1g jug.
Steve> Perhaps I should boil this to pasturize?) and add the fermented
Steve> wort. Bottle it up and wait.

This is what we do. Works very well. We don't boil it before adding -- I
figure that I've been pretty clean in my procedure, and besides, the beer
is alcoholic now.

Steve> The beer was **very** overcarbonated.

I doubt you've got an infection -- if you've been careful. I think you're
using too much saved wort for priming. We use -- typically -- a bit less
than 1.5 Liters, but it all depends on the OG of the saved wort. Check
Noonan for a table of carbonation levels versus amount of saved wort at a
specific gravity.

Date: Tue, 22 Jan 91 11:03:46 EST
From: durbin%cuavax.dnet@netcon.cua.edu
Subject: re:freshness of beer

In Germany all beers have a date that they can be sold till, along with the the alcohol content. I believe this is to be so they are still fresh. From my experience with Weizen Beer bought in Germany or the same brand and type bought in the states, there is difference in freshness. Some 1/2 liter bottles still have the date on them, usually 1 year or so after that date. The dates on the bottles (the ones in Germany) seem to me to be no more than 6 months from when it was bought.

I drank some Sam Adams in Germany (wanted show my friends there are some good American beers). Looking at the bottle we noticed it was brewed and bottled in Germany. My roommate said he thought it didn't taste as good as the stuff in the states but I didn't think it tasted much different. Of course we had already had a few brews.

- Phil Durbin

Date: Tue, 22 Jan 1991 11:40 EST
From: BAUGHMANKR@ALF.APPSTATE.EDU
Subject: U.S. Open Homebrew Competition Announcement

Following is a brochure just sent to all the homebrewing clubs
in the U.S. FYI....

THE U.S. OPEN HOMEBREW COMPETITION
Hosted by the Carolina Brewmasters
April 27 & 28, 1991 !!! Charlotte, NC !!! Don't miss it !!!

ENTRIES: due by April 12, fee is \$5.00/ENTRY, 3 bottles/entry

Send entries to: U.S. OPEN HOMEBREW COMPETITION
c/o Alternative Beverage
114-0 Freeland Lane
Charlotte, NC 28217

The Beer Judge Certification Test will be given in Charlotte
on Fri. April 26.

In conjunction with BREWCO and ALTERNATIVE BEVERAGE, awards will be
presented for those beers which merit recognition (i.e., Best of
Category, Best of Show, etc.), as well as for the Club with the Most
Winning Beers, and the Novice Brewer Award. (How about a Best
from the Net prize?!) Winning recipes will be published in Zymurgy.
Some free entries to the AHA National will be awarded.

This will be a great, beery time in Charlotte on April 27-28,
and we hope many of you will be able to join us.

If you would be interested in judging (AHA & HWBTA
sanctioned competition), contact Kinney Baughman at (704) 963-
6949, our Competition Judge Director. (Netlanders, e-mail me
at BAUGHMANKR@APPSTATE.BITNET)

Should you have any further questions, contact Doug MacKay at
(704) 376-4916, our Competition Organizer, who can also help
you with lodging information.

CLUBS: Please let us know how many entries your club will
send, and how many of you can act as judges, preferably by
March 27.

AHA categories will be used, however, the competition orga-
nizers reserve the right to combine categories if necessary.

SPRINGFEST '91 happens during our competition, which will
allow our guests/judges from out of town to join with hundreds
of thousands of people and artists from all over the country
for a weekend of music and sunshine.

See you in Charlotte!!!!

----- end clip -----

The American Brewmasters with Alternative Beverage have
conducted three national competitions (The National
Homebrew Club Brew-off) as well as hosted the 1989 HWBTA
national competition. These guys are experienced at big

competitions and this one promises to be one of the better competitions in the country.

As mentioned above, I am the Competition Judge Director, so please let me know if any of you would be interested in coming to Charlotte to judge. As mentioned above, we will be giving the Beer Judge Certification Exam. Remember, even if you haven't taken the exam, points are given retroactively.

Shopowners, if you would like to donate prizes, please contact me as well.

As added enticement for the trip, Springfest is THE largest street party in the state of NC. They literally close off downtown Charlotte, put bands on every street corner; food, crafts, and art exhibits down each street, and a wild and riotous time is had by all! Add to that the two BrewPubs in Charlotte: The Mill and Dillworth Brewing Company, and there will be more than enough events and places to go to keep the adventurous satisfied.

The U.S. Open Competition will be a great way to break the Winter chill and usher in the Spring. So pass the word to your local homebrew clubs and friends.

Get brewing and send in those beers!!!

Cheers,

Kinney Baughman : Beer is my business and
baughmankr@appstate.bitnet : I'm late for work.

Date: Tue, 22 Jan 91 10:01:11 mst

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: The Wholesale Homebrew Club

The Wholesale Homebrew Club is owned and operated by the same people who own and operate Wine and Brew By You. I have ordered from WBBY once. They sent me Wyeast which was 9 months past the date code (Wyeast recommends use within 6 months of the date code) and I did not receive a refund when I returned the yeast (a call and letter did not help). This was a single experience on my part and thus may not be a representative case.
Al.

Date: Tue, 22 Jan 91 10:01:25 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: Re: Underaged beer

I wrote:

>Lagering is not the aging of completed beer. Lagering is the
FERMENTATION.
>When the fermentation takes place at higher temperatures (60, 65, 70F..
.),
>the yeast produce more by-products (besides CO2 and alcohol) such as
>esters. Conversely at lower temperatures (50, 45, 40F...), the yeast
>produces less of these by-products. You'll notice the difference
between
>lagers and ales is generally in the fruitiness of the ales.

I omitted one important (albeit quite obvious) piece of information:
At higher temperatures the fermentation completes quickly, whereas at
lower temperatures the fermentation takes longer. This longer
fermentation
means that the beer must be stored. "Storage" in German is "lager,"
hence
the name.
Al.

Date: Tue, 22 Jan 91 10:09:05 MST
From: Steve Dempsey <steved@longs.LANCE.ColoState.Edu>
Subject: Re: Bad Batch

In HBD #569 Steve Anthony <steveo@Think.COM> writes:

> Well, I recently experienced my first bad batch of beer in 6 years of
> brewing! ...
> First off, I've recently started using Papazian's krausening method of
> priming. I sanitize a 1g glass jug and rack about 1/2g of unpitched
wort to
> it. This gets stoppered and put in the fridge. ...
> When it's bottling time, I add the appropriate amount of gyle to
> my bottling bucket (note, right out of the 1g jug. Perhaps I should
boil
^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^
> this to pasturize?) and add the fermented wort.
^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^

The stored wort has no protection from invading nasties -- no
competition by yeasts and no CO2 to ward of the aerobic organisms.
The lower temperature helps but over, say, 10 days is ineffective.
If there is any opportunity for spoilers to get in they will simply
take over. I usually save extra wort left over from the boil for
krausening, yeast culturing, etc., and always boil it before using.

A couple of times I found visible mold colonies atop the refrigerated
wort. This despite having boiled the jars and racking tube and of
course used perfect ;-) sanitation for everything else. I now fill
the jars and pasteurize before refrigerating, just as in canning
other foods for long-term storage. Suspenders + belt, as it were.

Steve Dempsey, Center for Computer Assisted Engineering
Colorado State University, Fort Collins, CO 80523 +1 303 491 0630
INET: steved@longs.LANCE.ColoState.Edu, dempsey@handel.CS.ColoState.Edu
UUCP: boulder!ccncsu!longs.LANCE.ColoState.Edu!steved, ...!ncar!handel!
dempsey

Date: 22 Jan 91 1227
From: 12100z@D1.dartmouth.edu (Tom Buskey)
Subject: re: Sterilizing bottles in the oven

All this talk about baking the bottles is interesting, but do you realize how much electricity you guys are using? The bleach & rinse method uses very little (just the water pump) and probably takes less time. It's just messy. Baking for 3+ hours in an oven must use quite a bit of electricity. No wonder the US uses more energy than the rest of the world.

Date: Tue, 22 Jan 91 15:19:35 PST
From: mrmike@uigelf.ece.uiuc.edu (Michael J. McCaughey)
Subject: Samuel Smith

I'm looking for a recipe for Samuel Smith's Imperial Stout.
An extract-based version would be best, but a all grain version
would be great for use later when I have more experience with all
grain brews.

Tnks-n-Rgds,
mrmike
mrmike@uigelf.ece.uiuc.edu

Date: Tue, 22 Jan 91 17:01:55 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: German Grain

Chris Shenton asks:

>Was the grain smoked by any chance?....

YES, rauch malt is available (there are some dozen types of malt) and it is definitely the real thing. Contact Liberty Malt in Seattle. Their address is 1432 Western Ave in Seattle, phone (206) 622-1880.

As a note on the German malt, some of the Brews Brothers have tried a decoction mash and had bad luck getting the pilsner malt to convert. Hearing that, I did a conservative step mash in four steps over the course of 2.5 hrs. The conversion went fine.

Norm Hardy

Date: Tue, 22 Jan 91 23:01:21 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Carbonation in ruh beer

I wonder if any of you out there have ever had this "problem." I brewed a batch of beer on Christmas eve, and have been assessing it the last week or two for gravity and taste.

This batch, and this has happened infrequently but a few times in the past, has a wonderful pinpoint carbonation right now as it sits in the secondary, even though its gravity is now stable, and it looks and tastes like it is ready to bottle.

My question is this: why would this beer do this? Why would other batches *not* do this?

If it weren't for the infection potential (about which I'm working up a posting) I'd just siphon it out of the carboy into my glass, and dispense (pun intended) with all the hassle of bottling. I also wonder how to figure out how much priming sugar to use--I did this once before to some sparkling beer, and got grenades a month later.

Brian Capouch
Saint Joseph's College
brianc@saintjoe.edu

Date: Tue, 22 Jan 91 22:55:36 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: More questions about Barley sources

Jeff Miller asks about "seed" barley, and wants to grow his own.

I would say, if you're going to go to all the trouble of growing, harvesting, threshing (ughh) and malting your own barley, you ought to take the time to do a little investigating. I'm reasonably certain that barley bred to be good animal feed will probably be very different when it's malted than barley grown for malting.

You could call, I would expect, your local "county agent," who is also called an "agricultural extension agent." S/he will work jointly for the US Dept. of Agriculture, the state you live in, and the local county government. These people advise on agricultural issues and technologies, and I believe you'll find one in every county in the USA. Anyway, see if you can find one of these people, and see if they can find some names of varieties that you can order for malting purposes. Once you've got the name of a variety, call around (yellow pages) and see if you can find someone who'll sell you seed. You might have to buy a 50-lb sack of it, however, and that will plant about 40,000 square feet. Your leftover seed barley, if it hasn't been treated with chemicals, would be a great source of practice material for your malting process. From what I understand you'll need it.

I visited the Briess facility in Chilton, WI, a little over a week ago. It was a wonderful visit, and I learned more about malting than I knew before I went in there. I just wish I'd been a more knowledgeable observer. Malting is a biological process as well as an industrial one, and slight slipups render the product either unusable or badly impaired with respect to quality. Also be aware that the same variety of barley will differ widely in its malting characteristics depending on where it is grown, how it's fertilized, and the growing season's weather.

Be sure, if you buy "spring" barley, to get it planted as early as you can. This helps it get an early start on weeds that would compete with it, and helps it complete its growing before (*I don't have any idea where you live*) the weather warms up and it's subject to drouth and diseases caused by the humidity of summer. If you buy a "winter" barley, don't plant it until the fall. I don't know if barley is available as either, or both, or what, but it makes a huge difference in its cultivation.

Good luck--keep us posted on your results.

Brian Capouch
Saint Joseph's College
brianc@saintjoe.edu

Date: Wed, 23 Jan 91 10:13 EST
From: MIKE FERTSCH <FERTSCH@adc1.adc.ray.com>
Subject: RE: European Carboys

Al "in Geneva" Albano is still looking for a Swiss or French Supply House,
and particularly wants to find a European supplier of carboys:

> I have been dragging my supplies back from the states and the U.K.
> whenever I get the chance. This is less than an optimum solution and
> one that still hasn't permitted me to pick up some much needed carboys.

> Does someone out there have a suggestion on at least where I might be
> able to locate a local carboy supplier?

I've never seriously looked for supplies in Europe, but I'm sure you can track down carboys somewhere. My new 3-gallon carboys were manufactured in Italy - Italian home-winemakers apparently use glass carboys for their fermentations. Carboys and demi-johns should be easy to find. I suggest looking in the yellow pages (or the French/Swiss equivalent) for winmaking suppliers.

Date: Wed, 23 Jan 91 20:09:45 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Lager Fermentation Control

A few questions have come up about the Hunter Energy Monitor Model 42205, also known as the Hunter Air-Stat.

In Seattle look up Sutter Home and Hearth in the phone book. They have at least 3 in stock (at last look) and order 6 at a time if there is sufficient demand. They are bemused that it is so popular for brewing.

In other locales, look up in the Yellow Pages under Fans. Try to find by brand the Hunter fans. If not, try looking under Air Conditioning for the Hunter brand.

If not, write the Hunter Fan Company
2500 Frisco Avenue
Memphis, TN 38114.

I paid the full \$50 list price; you can probably do better. It is worth whatever you can get it for.

The *DEDICATED* lager brewer will use the programming ability to have it automatically lower the temperature up to 4 times per day to slowly get to the desired point without having to do it manually. The only drawback is that you have to change the programming the next day or it will go back to those 4 temperatures again. No big, just reprogram it the next night for the following day.

I don't bother, the HOLD feature is working great. But now, I have to change my brew sheets to reflect a time chart showing the fermentation temperatures per day. This could get serious, but then nobody said that duplicating Andechs would ever come (easy).

Norm
Hardy

Date: Wed, 23 Jan 91 12:21:16 CST
From: hplabs!ardent!uunet!inland.com!pals
Subject: Yeast attenuation

I know what "yeast attenuation" means in a qualitative sense: the more attenuative the yeast, the more fermentables get converted. My question is - what does it mean quantitatively, e.g. if a yeast yeilds "apparent attenuation of 73 - 77%", how do I use those numbers? A first guess would be that a 75% attenuation of beer with OG of 1.060 will yeild a final gravity of 1.015. Is this correct?

Randy Pals
pals@inland.com

End of HOMEBREW Digest #570, 01/24/91

Date: Thursday, 24 Jan 1991 08:06:28 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Carbonation in Secondary

>From: Brian Capouch <brianc@zeta.saintjoe.EDU>

>This batch, and this has happened infrequently but a few times
>in the past, has a wonderful pinpoint carbonation right now as
>it sits in the secondary, even though its gravity is now stable,
>and it looks and tastes like it is ready to bottle.

>

>My question is this: why would this beer do this? Why would
>other batches *not* do this?

I used to occasionally have this happen to me, though thankfully
I never ended up with any bottle-bombs. Also had another
problem, namely that my airlock only had tiny bubbles in it, no
big ones going glub, glub.

So I mentioned that here and got lots of responses, mostly
suggesting that the top to my airlock must be on too tight.
Voila! Now I make sure that the top is on very loosely. I get
great glubs in the airlock and no more carbonation of any kind in
the secondary (I think, have been lazy the last few batches about
taking out samples to measure S.G.).

John "This may have nothing to do with your situation, though"
DeCarlo

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_Decarlo
Fidonet: 1:109/131

Date: Thu, 24 Jan 91 08:28:40 est
From: mtavis@saturn.webo.dg.com (Mike Tavis)
Subject: Recipe for Oatmeal Stout

I have a friend who is a great fan of Samual Smith's Oatmeal Stout. I owe him a favor and I promised to make him a batch of homebrew oatmeal stout. Does anyone out there have a recipe that they would like to share? I'm still on the lower half of the homebrew learning curve so either an extract or mixed mash recipe would be best. Thanks in advance.

- -- Mike

o o | Michael Tavis
o o | HyperDesk Corporation, P.O. Box 182, Westboro, MA 01801
----+ E-mail: mtavis@saturn.dg.webo.com (508) 870-6114

Date: Thu, 24 Jan 91 08:59:52 PST
From: gak@Corp.Sun.COM (Richard Stueven)
Subject: G. Heileman Declares Bankruptcy

Just heard on CBS Radio News...

G. Heileman CO. has just filed for Chapter 11 bankruptcy protection. Heileman, maker of "Old Style" (for a long time, the most popular beer in Chicago), has debts of \$780M*. The company claims that it should be back on its feet by spring.

*This figure sounds awfully high...could I have misheard it?

have fun

gak

** Richard Stueven attmail!gakgak@Corp.Sun.COM **
**Monday is a work day, Tuesday's much the same **
** Wednesday comes and goes away, Thursday's back again - Madness **
** Relax, don't worry, have a homebrew!**

Date: Thu, 24 Jan 91 10:57:42 MST

From: hplabs!mage!lou

Subject: lagering

There have been a couple of comments lately on just what "lagering" really means. I don't know the origin of the term but I do have an observation to share.

Until recently, I have not had the facilities to do cold fermentations; I have made several steam beers, however. These beers were fermented and then aged at 60-70F. Usually, I take beer out of the aging/storage area and refridgerate a day or less before planning to serve. On those occasions when get-togethers are cancelled at the last minute, the beer can sit in the fridge for a week or more. I've noticed that this storing of the beer at lower temperatures for even as short a week makes a marked improvement in the taste. I've not yet had the opportunity to make comparisons of this technique with beers that were fermented cold.

Louis Clark

reply to: mage!lou@ncar.ucar.edu

Date:Thu, 24 Jan 91 10:44 PST
From: <CONDOF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>
Subject: Month-long fermentation in secondary

Brian Capouch writes:

>I wonder if any of you out there have ever had this "problem."
>I brewed a batch of beer on Christmas eve, and have been
>assessing it the last week or two for gravity and taste.
>
>This batch, and this has happened infrequently but a few times
>in the past, has a wonderful pinpoint carbonation right now as
>it sits in the secondary, even though its gravity is now
>stable, and it looks and tastes like it is ready to bottle.

Assuming you don't have an infection, the key word is "secondary." If you rack a beer that has fermented completely out, the brief exposure to oxygen causes the yeast to biochemically change gears. I've been told that it enters malo-lactic fermentation. Whether that's technically correct or not, the upshot is that the yeast is triggered into fermenting the higher-order oligosaccharides, namely, what brewers usually call dextrins, which contribute to mouth-feel/body.

From a practical standpoint, you can't stop this without pasteurizing the beer or otherwise killing the yeast. From a commercial standpoint, you're brewing "dry" beer.

>I also wonder how to figure out how much priming sugar to
>use--I did this once before to some sparkling beer, and got
>grenades a month later.

DO NOT BOTTLE. It can take well over a month for the yeast to do all your dextrins. Wait until the pinpoint carbonation stops, then prime and bottle normally.

There are two ways to avoid this kind of secondary fermentation: 1) (the hard way) rack to secondary while primary fermentation is not complete; 2) (the easy way) when racking to secondary, add the same amount of sugar/malt that you would when priming. The latter way adds enough sugar to allow the yeast to consume the oxygen without digesting dextrins, and will totally prevent this phenomenon. There's actually a third way, which is what I use: since I brew only ales and use fast-acting yeast, I do away with racking to secondary altogether.

===

Fred Condo. Pro-Humanist BBS: 818/339-4704, 300/1200/2400 bps
Internet: fredc@pro-humanist.cts.com Bitnet: condof@clargrad
UUCP: crash!pro-humanist!fredc [add '@nosc.mil' for ARPA]
matter: PO Box 2843, Covina, CA 91722 America Online: FredJC

Date: Thu, 24 Jan 91 12:38:47 PST
From: florianb@chip.cna.tek.com
Subject: cleaning bottles and glasses

In #570, John DeCarlo quotes and comments on RANDALL SCHRICHEL's statements about cleaning bottles:

>with the rest of our dishes, detergent and all. Once or twice I
>tried sending the bottles through a second time, without
>detergent, right before bottling. I didn't see any difference
>in the head retention of the final product, so I conclude that
>at least my dishwasher rinses the detergent out very
>effectively. Dishwasher soap is formulated to rinse easily, so
>

...

>Specifically, Miller says not to use a "rinsing agent" (or
>something similar that removes spots or somesuch) precisely
>because it leaves a film.

Geeze! I have a beer glass collection I brought back from Europe. Routinely, I stick all the glasses in the dishwasher, dump in a bunch of Cascade Detergent, and run it. The glasses come out sparkling clean. The beer poured into these glasses will form an adequate head. I just can't see any problem with treating bottles the same way.

The alternative for bottles, if you are really a fanatic, is to wash them with a solution of 1 tbsp TSP in a gallon of warm water, rinse thoroughly until the glass is squeaky clean. Then cover the top with aluminum foil and bake the bottles at 350 F for one hour. If there exist any microorganisms in the bottles after that treatment which could spoil your beer, well, you've got the makings for a real exciting SF film (beg your pardon for the pun).

Florian

Date: Thu, 24 Jan 91 14:30:12 PST
From: "Gary Mason - Image ABU - 603-884[DTN264]1503 23-Jan-1991 2024"
<mason@habs11.enet.dec.com>
Subject: Brewpubs in Phoenix?

Hi -

I'll be in Phoenix next week. Any brewpubs, or good beer bars?

Thanks...Gary

Date: Thu, 24 Jan 91 15:52:36 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Grolsh bottles

John Decarlo writes:

>4) My favorites are the ones with the resealable ceramic-top
>bottles (Grolsch-style). No use of a bottle capper needed.

Don't forget to change the gaskets. You can buy them in large quantities from many supply stores or mailorder. I have heard that you should change it once before your first reuse and then "occasionally." Some digesters have said they change gaskets every two times, others don't change them even at the beginning. If I didn't keg, I would probably change them every three or four reuses. Your milage may vary.
Al.

Date: Thu, 24 Jan 91 16:14 PST
From: "QMMAC:/"John_Post@Y_COPP_LASER/"@addvax.llnl.gov
Subject: Mashing inna picnic cooler

Date 1/24/91
Subject Mashing inna picnic cooler
From John Post
To Homebrew Digest

Regarding:Mashing inna picnic cooler

Hey ffolkes,
I have been using a picnic cooler as a mash tun for a few batches now,
and
can't seem to get the OGs and FGs I would like. I generally mash for
about 45
min to an hour at about 152-157 degrees, and use about 8 lbs of grain,
with
about 1-2 lbs of that specialties. My extract is *really* low, and I
tend to
finish high....Hints?

john

Date: Thu, 24 Jan 91 14:46:02 PST
From: Please beer with me 24-Jan-1991 1642 <hall@buffa.enet.dec.com>
Subject: A call to New England home brew clubs

The following letter was FAXed to me by Karen Barela, AHA Conference Director.
She is very interested and excited about getting New England area clubs directly involved with the upcoming AHA Conference in Manchester, NH. She gave me permission to post her letter here, and for it to be distributed freely. If your club hasn't seen it, please show it to your fellow members.
If you've been thinking about joining a NE-area club, there's never been a better time!

I know that there are a handfull of active clubs scattered around New England now. Though there are not yet any well-established clubs in New Hampshire, there are currently two starting up in the New Hampshire/NE Mass. area. Gary Mason posted information about both in HOMEBREW DIGEST. John Welch is actively working to start a club, and the kickoff meeting will be February 16 at his home in Pembroke, NH. See HB Digest #331 for info, or call or write John at 418 Nadine Rd, Pembroke, NH 03275, (603) 485-8381, or reply to me for information.

Additionally, the Wort Hoggs Home Brewers Club is gaining perceptible momentum and will be meeting again January 25 in Tyngsboro, MA. See HB Digest #498 for general info, or reply to me if you want to try and make the 1/25/91 meeting or any future meetings.

This early activity is getting me psyched about the Conference, and I'm confident that New England's home brew clubs, both new and mature, will be ready to welcome the AHA and the world's home brewers to Manchester in June!

-Dan

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AMERICAN HOMEBREWERS ASSOCIATION
736 Pearl Street
Post Office Box 287
Boulder, Colorado 80306 USA
Facsimile 303 447-2825
Telephone 303 447-0816

A Division Of The Association Of Brewers

1/22/91

Dear New England Club:

We're thrilled to be holding our Homebrew Conference in Manchester, N.H., close to many of you. In case you haven't heard, the dates are June 19 to 22, 1991, and the festivities will be at the Center of New Hampshire Holiday Inn. Registration information for both the Conference and the Competition will be available in the spring issue of ZYMURGY.

As a New England club, several events concern you. Thursday night, June 20, will be club night, where any club that wants one gets an exhibit space for their T-shirts, mugs, pins, and especially beer! To reserve a space, call Dan Fink at the AHA. Remember to start brewing your club beers soon, so they'll be crystal clear and delicious to impress other beer lovers at club night. The Homebrew Expo will have its first of two nights running alongside club night, so there will be plenty of interesting equipment and supplies in addition to fine club beers. After club activities wind down the hospitality suites will run well into the night. If you are interested in renting a hospitality suite, contact Karen Barela at the AHA.

On Friday, the New England Brewers Tasting will be combined with the second night of the Homebrew Expo. Both events will follow the gala awards banquet, so be prepared to check out the latest supplies and equipment while tasting some fine commercial beers served by the brewers. On Saturday, the plan is to tour breweries throughout New England, so here's your chance to introduce your club to brewers from all over the U.S. and Canada. How about hosting brewery tours of your area for groups of conference goers? Or maybe help arrange for some Conference attendees to attend the Red Sox game with your club? How about hosting a club party and beer tasting? The AHA will help arrange transportation from Manchester and back again, and we'll assist you in any other way we can.

These are just some preliminary ideas for you to think about. Remember, Saturday is **your** day to promote your club, get to know to others. [sic] have fun **and** get some recognition for your club and its beer! If you tell us your plans by the end of February, we'll help you however we can, and we'll be sure to publicize your activities at the Conference and in the program. Contact Karen Barela at the AHA for more information or help with getting your plans moving.

We're looking forward to seeing you at the Conference!

Fermently,

Karen Barela
AHA Conference Director

Date: Thu, 24 Jan 91 17:14:52 PST
From: Allen Akin <allen@atd.dec.com>
Subject: Dishwashers for Bottles

I routinely use a dishwasher for cleaning and sanitizing bottles. I've had no problems with bottle clarity, brew infection, or head retention.

Most times I've used ordinary dishwashing detergent. As added protection against soap film, I use detergent in the first wash period but not in the second (i.e., I put detergent in the external cup but not in the the latched soap compartment).

Just recently I decided to be more ecologically correct :-) and tried washing soda instead of detergent. As far as I can tell, there's no difference in the result.

I always use the ``pot scrubber'' cycle with heated drying.

As Miller suggests, I scrupulously avoid the use of a rinse agent. However, I've never run an experiment to determine what happens if rinse agent is present.

Allen

Date: Thu, 24 Jan 91 23:29:10 EST
From: rtidd@ccels3.mitre.org (Randy Tidd)
Subject: Re: Homebrew Digest #570 (January 24, 1991)

>From: randy@aplcomm.jhuapl.edu (RANDALL SCHRICHEL (NCE) x7661)

>I'm getting ready to make my first batch of home-brew, all I
>need is bottles to put it in. I know that the returnable type
>longnecks (Bud & Coors) are usable, but they're hard to find

You know, I was thinking the same thing. My brew partner and I
have been buying six-packs of domestic long necks to provide
ourselves with bottles, but it is a painful process (for both my
taste buds and my wallet). There are a few beers that come in the
right bottles that are actually drinkable (Dominion Lager and Pete's
Wicked Ale, for instance) but we can't afford to drink the stuff
all day long.

So I went to a bar near school and asked the bartender what they
did with their bottles (they served Bud, Bud Light, Bud Dry, Miller
and Lite, among other yucky brews, all in long-neck bottles). She
said they pay a \$1.20 deposit on each case of bottles and routinely
send them back to the brewer for re-filling. I asked if I could have
a couple cases of these bottles, and she got the manager, who went
around back himself and brought out the bottles. He didn't even charge
me the \$1.20 per case deposit, he just let me have them.

The only thing is that the Lite bottles aren't quite the right shape/
size, but they outta work out if i'm careful when I bottle. The moral
is just go to your favorite local bar and ask them for their bottles.
Depending on what kind of beer they serve it should be really easy to
acquire a few cases real cheap; even if i'd paid it would only have
cost me \$2.40.

Randy
rtidd@mwunix.mitre.org

End of HOMEBREW Digest #571, 01/25/91

Date: Wed, 23 Jan 91 22:02:01 EST

From: hplabs!ames!rutgers!crdgwl.ge.com!kk4fs!root (Liberty)

Subject: Cheap plastic carboy

I happened to be eating donuts at Krispy Kreame tonight and they were selling the buckets they get the donut filling in. I bought one for \$1 and am letting it soak in a weak Clorox solution now. The lid is a very tight fit but it has a rubber gasket. Do I need to replace this gasket? Can I use this as a primary fermenter? (It is 5 gal.) Can I just drill a hole in the plastic lid for the blow-by tube or fermentation lock?

Paul Schmidt - kk4fs!root

Date: Fri, 25 Jan 91 08:48 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Bottles, ad nauseum

Now I may be a simpleton (may?), but what's the deal with going through all the trouble of BAKING your bottles. Is there an assumption that there are ANY little nasties that can withstand more than 3 parts per million of common household bleach for more than a few minutes? Let's put that one to rest. I have used the simple bleach method for all of my 20 batches of beer, and it I wanted to be aggressive, I double the bleach, but even that is probably unnecessary. I use 2-4 ounces of bleach per 5 gallons. None of my batches have been infected. Most importantly of all, isn't it a pain to bake your bottles?! Perhaps I take those immortal words too seriously, but it always seems to work:

RELAX. DON'T WORRY. HAVE A HOMEBREW. (and I mean it!)

Al Taylor
Uniformed Services University
School of Medicine
Bethesda, Maryland
s94taylo@usuhsb.bitnet

Date: Thu, 24 Jan 91 22:27:49+050
From: Jim Culbert <culbert@m43>
Subject: lager brewing questions

With the winter time here I finally have a place in my apartment (the basement) where temperatures are pretty consistent and cool (the basement is heated to ~45 degrees to keep the pipes happy). I decided that now was a time to begin trying my hand at lagers (I had tried a room temperature fermentation with lager yeast and the results were pretty mediocre). Also this time I was pretty meticulous about sanitation and water preparation (ala Miller's book recommendation). Ok, my OG was around 1040 and I used a Wyeast lager yeast (I have the exact one written on my brewsheet at home can't recall right now). Several unexpected things happened and I'd like some feedback as to whether these are common to lower temperature Lager fermentations or whether I fouled up somewhere. Here they are.

1) Very long lag time for fermentation to complete (~10+ days). I know from miller that the particular yeast I used is slow to start and, no, I did not make a starter culture but, geeze this seemed awful long.

2) When the fermentation did begin the fermenter was giving off a very strong odor. It was kinda "tangy" (but not like vinegar though).

3) I racked to the secondary after about 14 days and the odor was so strong that I was convinced that I had produced something other than beer and would have to toss the lot. But I was going to see this through!

4) I took the fermentation lock off the top last night (~1 month in the secondary) and wiffed the contents. Yikes, sulphur-dioxide. Also the contents of the carboy was pretty carbonated (little "pin-points" that people have been talking about in the last two digests).

At this point I'm pretty discouraged and am ready to toss the whole batch without any further ado but I siphone some off and take a SG reading. It's 1012. HmMMM that seems OK. I taste it. My gosh it tastes pretty dang good. The stuff has a slight egg bouquet (yuck) but the flavor is good. I bottled the stuff and am storing it in the basement.

Ok, I have all kinds of theories about what might be at work here (including prolonged contact with decaying yeast to explain my rotten eggs) but I've never encountered this before. Is the stuff OK? Will the sulphur-dioxide "go away"? Are there common mistakes made by neophyte lagerers which yeild some, if not all, of the odd results I mentioned above?

At any rate I'd appreciate it if some of you more experienced lagerers out

there would comment. As we have more cold weather for ~2+ months here in N.E I intend to attempt at least one more lager before returning to ales for the warmer months (or until I can afford the equipment).

Jim

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Jim Culbert
Intelligent Engineering Systems Lab
MIT
Cambridge, Ma. 02139

jaculber@athena.mit.edu

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Date: 25 Jan 1991 8:56 EST
From: hplabs!ames!rutgers!bellcore.bellcore.com!hera!afd (adietz)
Subject: Phoenix brewpubs (revisited)

Greg Mason asked for info on Phoenix brewpubs. I too will be out in Arizona, but for the first week in Feb. and would like info on any brewpubs in AZ, not just Phoenix.

-A Dietz
Bellcore, Morristown
bellcore!hera!afd

Date: Fri, 25 Jan 91 08:26:29 PST
From: mcnally@wsl.dec.com
Subject: re: little bubbles

In HBD571, Fred Condo writes:

Assuming you don't have an infection, the key word is "secondary." If you rack a beer that has fermented completely out, the brief exposure to oxygen causes the yeast to biochemically change gears. I've been told that it enters malo-lactic fermentation. Whether that's technically correct or not, the upshot is that the yeast is triggered into fermenting the higher-order oligosaccharides, namely, what brewers usually call dextrins, which contribute to mouth-feel/body.

There are two problems with this statement. First, malo-lactic fermentation involves conversion of malic acid into lactic acid. This process is part of the activity seen in secondary fermentation of fruit lambic beers, and is brought about by bacteria, not yeast. It does not involve dextrins. I don't really see how a yeast can spontaneously begin consuming dextrins. One possibility is that a wild strain that's more attenuative has been introduced.

Second, as Dave Miller repeatedly insists in TCHoHB, dextrins do not contribute to body. Protein, and only protein, does.

Sorry I can't say anything constructive. My beers are sometimes a little bubbly in the sedimentation tank (I hesitate to call it a secondary, since there is no intent that the beer ferment; it's for clarification), but I've never worried about it.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Fri, 25 Jan 91 11:26 CDT

From: MC2331S@ACAD.DRAKE.EDU

Subject: Brewpubs in Phoneix (and some other stuff)

When I was in Phoneix last year I went to a nice brewpub in Tempe (close to the ASU stadium) called the Jabberwocky. They had a good Cream Ale and also a Bitter. You can look through a window to see the brewing kettles too.

On an unrelated subject, most liquor stores will have empties lying around (if you live in a state with a deposit law). My partner and I use Wisconsin Club bottles because the labels come off so easily (beer isn't bad either for \$10/case). Of course this is Iowa, things may be different in other places.

Mark Castleman
Big Dog Brewing Cooperative
MC2331S@ACAD.DRAKE.EDU (internet)
MC2331S@DRAKE (bitnet)

Date: Fri, 25 Jan 91 09:34:17 PST
From: pms@sfsun.West.Sun.COM (Patrick Stirling)
Subject: Oatmeal Stout Recipe (Extract)

Mike Tavis asked for an Oatmeal Stout Recipe. Here's one I used recently, based on another that was also posted in this forum:

8lb British Amber Malt Extract
0.5lb Plack Patent grain (cracked)
0.5lb roasted barley (cracked)
0.5lb Chocolate Malt grain (cracked)
1lb Steel Cut Oats
2oz Eroica (boil)
1oz Fuggles (finishing)
Whitbread ale yeast

Procedure:

Crack all grains (except the oats), add to about 2 gal cold water (incl oats), bring to a boil (my table top range takes almost an hour to do this). Remove the grains with a strainer when boiling and add the malt extract and boiling hops. Boil for an hour. Add the finishing hops and continue boil for a minute or two. Turn off heat and let steep for 15min. Put about 4-6" of ice into a plastic bin and strain the wort into it. Sparge. Bring up to volume (5.25 gal) with cold water and mix well. I find that the temp by now is down enough to pitch (i.e. <80F). Rack into 6gal glass carboy and pitch the yeast (I just throw in the dry stuff). Use a blow off tube for the first couple of days! I.e. A plastic tube from the carboy into a jar of water. Bottle when the fermentation is done (usually 2-3 weeks).

I really liked this beer! Dark and smooth with a 'creamy' mouth feel. No specific oatmeal flavour, but lots of body. A light brown head.

The only problem I had was that after about 3 months in the bottle it developed a distinct off flavour. could be from the ice I suppose, or maybe it got oxygenated during the bottling.

patrick

Date: 25 Jan 91 13:48:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Bottles and a general question.

I've been getting this digest for about a week. I'm gearing up to try some homebrewing for myself. I've seen some notes about bottles. The implication was that long neck bottles are better, or something like that.

Do I need to use some special type of bottle, or can I save my Guinness and Portland Lager bottles. I'm trying to get some Grolsch bottles but they're not common and when full, cost the earth.

I'd appreciate some words of wisdom.

On a broader subject: I have rather poor eyesight and reading the available books on the subject will be most difficult. My wife does read to me, but she isn't particularly interested in brewing, so won't read much at a time. If any of you have on-line material about brewing, beer types, chemistry of yeast, etc., I'd appreciate a copy. I use a talking terminal and can listen to anything sent easier than reading books.

Thanks for any help, both on the bottles or on the general subject.

Dan Graham

Date: Fri, 25 Jan 91 11:29:37 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: Labels, off and on

I'm new to this digest, so if it's been discussed recently I missed it.

I've found a good tool for removing the lables from bottles. A stainless steel scrubbie ('Chore Boy' is one brand).

An overnight soak with a little detergent in the water reduces the need for elbowgrease, rub or peel off what comes off easily, then go after it with the scrubbie, and rinse.

Real foil (like on the tops of 'Harp' bottles) benefits from a once-over with the scrubbie **before** the soak. Last night I soaked two 'Harp' bottles, one I 'pre-treated' the other I didn't. This morning, the 'pre-treated' one came clean very easily, the other? it's still soaking.

Some of the lables I was removing were my own. They were Avery brand peel-and-stick lables that I printed by running them through the laser printer on manual feed. I had feared that I would have an awful time getting them off, but, after a night's soaking they rubbed off very cleanly, no scrubbie needed.

Glue-stick will hold a label on quite well **unless*it*gets*wet** at which point it is likely to flop off on it's own. If your not going to ice your bottles this will work well and remove **very** easily when the time comes.

Date: Fri, 25 Jan 91 16:30:46 EST
From: tony g <giannone@BBN.COM>
Subject: looking for info on bocks

Folks,

First of all, thanks for all the replies regarding my yard-glass request!

Now, I'd like to hear people's opinions of bock-style beers.
Specifically:

- o What are the characteristics of a good bock?
- o What is your favorite commercial bock?

The homebrew club that I belong to is having a bock night (in April).

Most

of us are going to try to brew some sort of bock for it. I'd appreciate
any

bock info you could provide. Also, if anyone has a (mostly extract) bock
recipe I'd love to get a copy.

thanks,

tony (The Sparging Flocculators -- Allover, Ma)

"Blessed is the mother who gives birth to a brewer" -- Inscription on
the wall of a famous Czechoslovakia tavern.

Date: Fri, 25 Jan 91 15:30:04 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Washing Soda

Allen writes:

>Just recently I decided to be more ecologically correct :-) and tried
>washing soda instead of detergent. As far as I can tell, there's no
>difference in the result.

When I used to bottle, I found that washing soda worked well to remove labels from bottles (even the really nasty foil ones). However, I noticed that after soaking in a pretty strong washing soda solution, when the bottles dried they had a white film on the outside (and on the inside, I'm sure). I don't exactly know what the film was, but it rubbed off without much trouble. I'm definately not a Chemist, but I figure that the film (a sort of powder, actually):

1. did not wash off, even with the hottest water,
2. was maybe a product of a reaction between the Wa-Soda and the foil,
3. was maybe a product of a reaction between the Wa-Soda and the glue, or
4. was maybe Wa-Soda itself.

As it turns out, the only way I could get it off was to soak in a lemon juice and water solution. Since then, I never use washing soda on the inside of bottles I plan to refill.

Al.

Date: Fri, 25 Jan 91 17:07:24 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: Right Bottles?

rtidd@mwunix.mitre.org writes:

>The only thing is that the Lite bottles aren't quite the right shape/
>size,

Is this a style consideration? or are there specific hazards to
wrong-shaped bottles?

> but they outta work out if i'm careful when I bottle.

careful of what?

I've read all but the hairiest of Papazian, and M.R. Reese cover to
cover,
did I miss something?

Carl West

Date: Sat, 26 Jan 91 10:56:02 EST
From: gt4393c@prism.gatech.edu
Subject: Any shops in Raleigh, NC area?

Hey There,

I'm trying to find a source for homebrew supplies in the
Raleigh, NC area. All pointers appreciated.

Thanks,

-Ivan gt4393c@prism.gatech.edu

Date: Mon, 28 Jan 91 09:39:29 -0500
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: Samuel Adams Cranberry Lambic

I have had the opportunity to try some new brew from the folks at Samuel Adams - Cranberry Beer. To quote from their table cards:

Samuel Adams
Cranberry Beer

This Cranberry Beer is our version of a traditional Belgian Lambic. Like all Lambics, it is made with fruit, a top-fermenting yeast and wheat and barley malt. The portion of wheat malt produces a lighter taste and rich creamy head. After breweing, this wheat beer is fermented a second time with fresh cranberries and pure maple syrup is added to balance the tartness of the fruit. This beer combines the tart dry character of the cranberry with the light refreshing taste of the wheat beer. A special New England brew for the holidays!

My impressions: it is a light beer with little or no malt taste. The taste starts off with a fresh sour/tart taste, almost like freshly made sour milk (just the taste part of fresh soured milk or yogurt, not the consistency :-)) and then changes to the tartness of cranberries. I can't really tell if there is maple syrup in it or not (I am used to the taste of Grade B syrup, so any lighter tasting maple syrups don't do much for me in the taste department). The color is a deep rich dark red - almost burgundy, and a nice head of pinkish foam tops it. I like the taste and the refreshing quality of it. I could see drinking this during hot weather - the tartness would be quite refreshing, I would think. Referring back to their tabel card, I would have to agree with their description: take a wheat beer, add some sour milk taste to it, add cranberry juice, sweeten with maple syrup (tho I can't tell), and you have your Cranberry Lambic!

For those intereted, I had this at Doyle's, located on Washington Street, in the Jamaica Plain section of Boston, about five blocks away from the Forest Hills T-station (I may be wrong on the station). They list it as Cranberry Lambic, and a pint costs \$2.75...

Doyle's is a nice place for a brew - they seem to have most of the Boston area breweries covered, and do bring in some other brews, also. They had Anchor Christmas Ale on tap, which to me tasted like a cold spiced muffin or cold spiced something. I was not very impressed by the Anchor, and as I was also having a Cranberry Lambic that night, I did not have the Anchor again. I have had the Cranberry Lambic a few times, each time I expect the milky-sourness I described above to turn bad, but it never does - each time it tastes as fresh as the first time.

Ihor

Date: Mon, 28 Jan 91 10:27:01 EST
From: card@apollo.hp.com
Subject: FLAT LAGER

I've got a totally flat batch of light lager. I'm suspecting that I probably killed the yeast (wyeast 2035 USA) by shocking it into a cold fridge (40F). I took the beer out and let it sit for a few days at 65F but no apparent difference. I'm ready now to add a few dry yeast grains to each bottle as Papazian recommends.

It's only been about 10 days since bottling but I would expect some carbonation by now, although my experience with lager is quite limited (ie. none). Is lager carbonation behavior much different than ales?

My brewing procedure went like this:

- * I pitched the (pre-started) yeast at 68F. SG ~ 1040
- * Primary fermentation 5 days at an average of 58F (55-60).
- * SG 1015
- * Secondary @ 40F. (probably should reduced in 5F increments)
- * very little (1 bubble every 2 minutes) secondary fermentation.
- Left 2 weeks ~<1015
- * bottled the cold beer and primed with 3/4 cup corn sugar
- * returned to refrigerator at 40F
- * + 7 days totally flat
- * removed 3 days to 65F >>> still flat

* p.s I also primed the last few bottled with molasses>> same results >>>> flat.

So:

1. should I just wait? Am I just being too impatient?
2. Add dry yeast
3. Add 2035 slurry I got from the secondary. Note this was still fairly active (?) higher concentration?

Date: 21 Jan 91 17:44 GMT
From: JUEAL.S@AppleLink.Apple.COM (Jueal, Stacey)
Subject: Re: Homebrew Digest #568 (Janu

Randall Schrickel writes:

I'm getting ready to make my first batch of home-brew, all I need is bottles to put it in. I know that the returnable type longnecks (Bud & Coors) are usable, but they're hard to find (and besides, why torture myself emptying them just to get to the good stuff :-). So, how can I tell if a bottle is OK to be used for re-bottling via home-brew? I've heard that I could get bottles from a bar, but I'd prefer not to (don't want to deal with cleaning who knows what).
Thanx in advance.

Hey Randall, there's *GREAT* beer out there to drink that comes in bottles reuseable for us homebrewers!!! Here are some of the choices my brew partner and I lean toward:

Red Tail Ale - Mendocino Brewing Co.
Watney's Cream Stout - Watney's
Anchor Steam
Pete's Wicked Ale
Beck's
Caribe

ENJOY!!!!!!

Stacey Jueal, aka, Sweetie of Slug & Sweetie

Date: Mon, 28 Jan 91 09:14:01 MST
From: hunter@sunpeaks.Central.Sun.COM (Bill Hunter [Sun Denver FSE])
Subject: swing top bottles

yo,

does anyone know of a source for swing top bottles and approx. price?
thanks for any help.

"homebrew doesn't kill brain cells, it weeds out the weak ones" ****====
==
- bill hunter bill.hunter@Central ****=====
homebrewer * parrot head * led head * DoD#139 =====
"imagine if there were no hypothetical situations..." =====

Date: Mon, 21 Jan 91 14:38:02 -0500
From: elmer@snoopy.msc.cornell.edu (Mark Zaleski)
Subject: quality of malt extracts

Has anyone out there had some bad experiences with the quality of Alexanders Pale malt extract. I have used this extract a number of times before with good results. The pale malt extract usually is golden in color and thinner than say Munton and Fison but the last can I got was absolutely unuseable. It was very dark brown in color and thick with lots of little chunks of grain floating in it. I have contacted the distributor I got the can from but should I write to Alexanders directly. There is no lot number on the can to identify it.

Mark Zaleski
elmer@snoopy.msc.cornell.edu

Date: Mon, 28 Jan 91 14:40:18 MST
From: hunter@sunpeaks.Central.Sun.COM (Bill Hunter [Sun Denver FSE])
Subject: roto-kegs

i'm soliciting opinions, and this may be one of the FAQ's, but does anyone have or have experience with the roto kegs, and roto casks? how many CO2 units does it normally take to go through 5 gallons? does anyone have the EDME 2 1/2 gallon hand pump unit? around here (denver) the 5 gallon rotokeg is \$55 and the EDME 2 1/2 gallon hand pump is \$70. i would prefer the hand pump, it's just a lot of loot. do any of you bottle half and keg half? i've never kegged (as if you couldn't tell). any opinions will be appreciated.

"homebrew doesn't kill brain cells, it weeds out the weak ones" ****=====
==
- bill hunter bill.hunter@Central ****=====
homebrewer * parrot head * led head * DoD#139 =====
"imagine if there were no hypothetical situations..." =====

Date: Mon, 28 Jan 91 23:42:38 MST
From: Steve Dempsey <steved@longs.LANCE.ColoState.Edu>
Subject: Vierka yeast?

Circa HBD #531 there were a couple of brief postings re: Vierka yeast. I ran across a couple varieties of this brand and picked them up for an experiment or two despite the poor reviews.

Tonight I prepared a starter using the Vierka mead yeast. At least it says yeast on the package. This stuff looks like no dried yeast I have ever seen before. It looks more like the non-pelletized form of irish moss, or maybe herbal tea leaves, or maybe sawdust. Lots of oddly shaped and strangely colored bits. It does not taste like much of anything and I'm feeling no strange side-effects yet :-).

It was rehydrated at 90F and cooled to 65F over 60 minutes. The stuff has not dissolved after 4 hours. Chunks of unidentifiable organic matter lurking at the bottom of the starter bottle and a few floaters appear as slightly bloated versions of the dry stuff before pitching. Sure wish I had microscope handy.

Has anyone used Vierka mead yeast before? Does my description fit the stuff you got? How about other Vierka yeasts?

I guess the tried and true Red Star Montrachet will save this batch. Sigh.

Steve Dempsey, Center for Computer Assisted Engineering
Colorado State University, Fort Collins, CO 80523 +1 303 491 0630
INET: steved@longs.LANCE.ColoState.Edu, dempsey@handel.CS.ColoState.Edu
UUCP: boulder!ccncsu!longs.LANCE.ColoState.Edu!steved, ...!ncar!handel!
dempsey

End of HOMEBREW Digest #572, 01/29/91

Date: Mon, 11 Feb 91 12:45:49 MST
Sender: rdg@hpfcmi.fc.hp.com

I'm resending 573 because people are still complaining they can't find it in the archives. Let me know if you receive this.

Rob

HOME BREW Digest #573 Wed 30 January 1991

FORUM ON BEER, HOME BREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

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relaxation (Joe Uknalis)
roto-kegs (Ken Schriner)
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Bay Area Must-Sees (Alex_M._Stein.osbu_south)
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Re: Homebrew Digest #572 (January 29, 1991) (Randy Tidd)
Brewshops in Raleigh, NC area (gt4393c)
Fermenting in donut buckets, and baking bottles (Tom Fitzgerald)

Send submissions to homebrew%hpfcmr@hplabs.hp.com
Send requests to homebrew-request%hpfcmr@hplabs.hp.com
[Please do not send me requests for back issues]
Archives are available from netlib@mthvax.cs.miami.edu

Date: Tue, 29 Jan 91 07:46:46 EST
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>
Subject: relaxation

I'd like to post a discovery that may add to the relaxation and lack of worrying to you folks out there.
In the 40+ batches I've made a few times now & then the bubbling never really seems to take off... IN this last batch I made I was at home while it went through it's peak. The thing bubbled like it was attached to a fishtank airpump for 5 hours then settled down to the slow glurg phase. Had I not been home I would have missed it & possibly worried.

By the way, are there any homebrew suppliers in the Atlanta area?

Date: Tue, 29 Jan 91 07:45:39 CST
From: Ken Schriner <KS06054@UAFSYSB.UARK.EDU>
Subject: roto-kegs

I have used the roto-kegs. I thought they were terrible. I could never get them pressurized. The tap leaked. I finally had to take the top off and let the beer drain out of the keg. Of course it was flat and tasted terrible this way. I tried several times to make this work.

My suggestion: Forget roto-kegs and move on directly to stainless steel soda syrup kegs. They work well. The cost is more than roto-kegs, but they work so much better.

Ken Schriner (501) 575-2905 BITNET : ks06054@uafsysb
U of A, Computing Services Internet : ks06054@uafsysb.uark.edu

Date: Tue, 29 Jan 91 09:51:33+050
From: Jim Culbert <culbert@m43>
Subject: jane you ignorant.....

Oops.

In HBD#572 I posted a request for advice on lagers. I referred to smelling "sulphur-dioxide". Didn't mean to confuse anybody. Just flaunting my ignorance of high school chemistry. What I think I meant was hydrogen sulphide. The net effect is the important thing. The stuff smelled like eggs!

Also one more question.

My last recipe used 5lbs of malt extract. This left me with approx. 1/2 a can of malt. I sealed the top with plastic wrap and an elastic band and put it in the fridge. Is there any reason I shouldn't use this in my next batch of beer? There's nothing growing on it. I hate to waste the stuff but then again I'd hate to ruin a whole batch of brew just to save a few bucks.

jim

- - - - -
Jim Culbert
Intelligent Engineering Systems Lab
MIT
Cambridge, Ma. 02139

jaculber@athena.mit.edu
or
culbert@iesl.mit.edu

- - - - -
- - - - -

Date: Tue, 29 Jan 91 09:08:38 CST
From: rickel@cs.utexas.edu (Jeff Rickel)
Subject: Aging ale, cooling wort

Two questions:

1. For those of you who believe that aging an ale for a few extra weeks can soften harsh/off flavors, what temperature do you recommend? Is room temperature (60-70 degrees) better than refrigerator temperature?
2. A friend of mine cools his wort by adding (previously sterilized) ice. This is convenient for me since I use a partial mash with about 3 gal of wort, so I have to top up with a couple gallons of water anyway. I tried his method by adding 1 gal of ice and 1 gal of refrigerated water to my 3 gal of wort, and I got down to pitching temperature in about 20 min. This seems so convenient that there must be something wrong with it. Is there any reason to avoid this method?

Thanks,
Jeff Rickel

Date: Tue, 29 Jan 91 10:28 EST
From: STAFINIAK@hermes.psycha.upenn.edu
Subject: WANTED: recipes 4 Whitbread/Spaaten

HELP!!! I've been feeling rather tense lately and feel the need to relax
with a
Whitbread and/or Spaaten HB equivalent. Any idears??

stafiniak@hermes.psycha.upenn.edu

Date: Tue, 29 Jan 91 09:30:00 PST
From: sherwood@adobe.com (Geoffrey Sherwood)
Subject: labels

What I found worked the best on bottles was Chore GIRLS (not boys). The Chore Boys have fairly fine copper mesh. The Chore Girls have a large mesh with good solid edges. After soaking for an hour, it took no more than 15 seconds to have a completely clean bottle.

On a related note, now that I keg I have about 10 cases of clean longnecks gathering dust. If anybody in the SF Bay area wants them let me know.
geoff sherwood
sherwood@adobe.com

Date: Tue, 29 Jan 91 11:18:18 MST
From: turin@jupiter.nmt.edu (Jake Turin)
Subject: Beer Bottles

I've been seeing people asking about finding suitable bottles for homebrew the last few issues. I've found a source that may be appropriate for some of you, and also constitutes a good deed.

Socorro NM is a relatively small town (pop. 9000) and we've been a little slow to jump on the recycling bandwagon, but a group of volunteers now collects recyclables (newspaper, Al, cardboard, plastic and GLASS) once a month at a central location. Entirely staffed by volunteers. So, once a month I put in 2 hours, always sign up for glass detail, work out a month's worth of aggression by smashing bottles, and usually score at least a dozen U.S. champagne and cider bottles for my homebrew.

Keep on brewin'!

- Jake Turin New Mexico Tech
 turin@jupiter.nmt.edu Socorro, NM

Date: Tue, 29 Jan 91 14:54:17 EST
From: Peter Karp <karp@cs.columbia.edu>
Subject: Homebrew Digest #572 (January 29, 1991)

I tried Pete's Wicked Ale this summer in Boulder but I have not seen it back in NYCC or Massachusetts . Is it available out this wa?
I finally found a place that sells Mendocino Brewing Co. Ales.
Great stuff also.

Date: Tue, 29 Jan 1991 12:45:48 PST
From: Alex_M._Stein.osbu_south@xerox.com
Subject: Bay Area Must-Sees

After years of bowing three times each morning in the general direction of the Anchor Brewery, I'm finally going to make a pilgrimage, er, I mean trip up to the Bay Area.

Aside from Anchor, I'm looking for other essential beer-related spots to visit. Any ideas, please?

Alex Stein
astein.osbu_south@xerox.com

Date: 29 Jan 91 16:03:58 EST
From: Jack Webb <JACK.L.WEBB@OFFICE.WANG.COM>
Subject: Homebrew Competition

Lee Menegoni here at Wang asked me to post this competition info (I send Lee and others copies of the HBD). Any questions, call the numbers listed or drop me a line and I'll forward the questions to Lee.

jack.l.webb%office.wang.com
Jack Webb
Wang Labs, Lowell MA

9th Annual Homebeer Competition of New England
February 23 & 24, 1991
Sponsored by Crosby & Baker and White's of Westport Hampton Inn
(not to be confused with the the AHA conference June 19 to 22)

Deadline for Entry February 20, 1991
\$5 entry fee make check payable to: Crosby and Baker.
Entry is three 12 or 16 oz bottles.
Registration form must be attached with each bottle.
All winners will be notified and judges comments will be returned to all entries.

The HWBTA will give one free National Competition entry for each 15 Regional Competition entries received. Questions call 508-636-5154

Send entries via UPS to:

Crosby and Baker
999 Main Road
Westport MA 02790

or leave at a drop off point.

Southern NH drop off point:

Jaspers Homebrew Supply
116 Page Road
Litchfield NH 03051
603-881-3052

AHA/HBWTA experience points for judges will be awarded. If you are interested in judging the competition contact:

Leslie Reilly
999 Main Road
Westport MA 02790
508-636-5154

Date: Tue, 29 Jan 91 15:51:47 PST

From: falk@Eng.Sun.COM (Ed Falk)

Subject: Re: lager brewing questions

> 1) Very long lag time for fermentation to complete (~10+ days). I know
> from
> miller that the particular yeast I used is slow to start and, no, I did
> not
> make a starter culture but, geeze this seemed awful long.

Sounds about right to me. We had a pilsner that took *months* to ferment
out, but turned out pretty good in the end.

>
> At any rate I'd appreciate it if some of you more experienced lagerers
> out
> there would comment.

Yes, have "Relax, don't worry, have a homebrew" tatooed on the back of
your wrist where you can consult it whenever you want.

All of your "problems" sound familiar to me, but we've never made a
lager we didn't like. (OK, we've only done two lagers, but they were
both great.)

Date: Tue, 29 Jan 91 12:53:13 PST
From: florianb@chip.cna.tek.com
Subject: lager questions entertained

In #572, Jim Culbert asks some questions about a stinking lager brew:

>1) Very long lag time for fermentation to complete (~10+ days). I know from
>Miller that the particular yeast I used is slow to start and, no, I did not
>make a starter culture but, geeze this seemed awful long.

You use "lag time" and "complete" in describing the same apparent effect. Lag time refers to the time between pitching the yeast and the time at which the yeast are in an obvious state of cell division (fermentation). Long lag time can result from several causes including incorrect temperature, insufficient yeast population in the pitched solution, temperature shock, lack of oxygen, and poor yeast culture. I have experienced lag with the Wyeast cultures. In these instances, I have paid close attention to the factors I mentioned above and got yeast lag in spite of my best efforts. I can only conclude that since my conditions were right, the yeast cultures were sick. I suggest that you review your notes to see whether any of the above factors could have affected the yeast. Also, you should always figure out how much yeast is required for the recipe and use a starter to obtain that amount. Finally, 10 days is not unreasonable for the time to complete fermentation in a lager. You are doing well.

>2) When the fermentation did begin the fermenter was giving off a very strong odor. It was kinda "tangy" (but not like vinegar though).

>
>3) I racked to the secondary after about 14 days and the odor was so strong
>that I was convinced that I had produced something other than beer and would
>have to toss the lot. But I was going to see this through!

>
>4) I took the fermentation lock off the top last night (~1 month in the secondary) and wiffed the contents. Yikes, sulphur-dioxide. Also the

Occasionally, I have also noted a sulphury smell arising out of the brews (lagers) I made using Wyeast cultures. Again, this odor can result from a variety of factors, including the use of Munich malt. There's no guarantee that Wyeast is pure. About a year ago, John Polstra (Seattle) and I (Bend, Oregon) experienced batches with infections simultaneously--both batches being fermented with Wyeast Pilsner yeast. In your case, I would suspect an infection of wild yeast. You could have nearly eliminated the smell by dumping in a cup of corn sugar into the secondary (carboy) and letting it sit in the basement for a month, then bottling. The escaping CO2 from the carboy "scrubs" the sulphur (dioxide) smell from the brew. I have used this technique successfully. But you should continue to work at figuring out what is the cause of the smell, more than figuring out what to do about it once it happens.

Finally a word of encouragement. When I began brewing lagers about three years ago, I was shocked at how difficult it is to get a lager just right. As time passed, I began to refine my techniques and pay attention to such things as precise temperature control, proper

use of starters, protein rest in the mash, proper lautering, proper sparging temperature, and so on. Now, a lot of it has become second nature. I'd like to encourage you to not give up, but persevere! Keep making lager and keep reading the good books. Your efforts will pay off eventually!

Florian

Date: Tue, 29 Jan 91 11:52:02 PST
From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)
Subject: Alexanders extract

In HB #572 Mark Zaleski asks about quality problems with Alexanders extract.

I have 4 batches of Alexanders "under my belt" now and all have been very successful. The last batch 1 month old.

What you described sounds unusual to me. Have never seen that before. I would definately send a note to the manufacturer for their opinion or a possible replacement.

Duane Smith

Date: Tue, 29 Jan 91 20:13:17 EST
From: rtidd@ccels3.mitre.org (Randy Tidd)
Subject: Re: Homebrew Digest #572 (January 29, 1991)

eisen@kopf.HQ.Ileaf.COM (Carl West x4449) writes:

>
> rtidd@mwunix.mitre.org writes:
>
> >The only thing is that the Lite bottles aren't quite the right shape/
> >size,
>
> Is this a style consideration? or are there specific hazards to
> wrong-shaped bottles?

Sorry I should have been more specific. The capper I use is a bench
capper
(two levers you push down and out over the bottle to mash the cap on).
The bottles I use must have a lip about 1/2" below the top of the bottle
or my capper has nothing to grab onto while i'm pushing down. Most
import
bottles don't have this lip, and domestic long-necks do. The Lite
bottles
I got have the "lip", but it's slightly rounded and my capper has a
tendency to slip off while i'm pushing down.

If i'm careful when capping, i.e. maintain an even pressure on both
levers
and keep a slight inward pressure to keep the cap seated right, there
isn't
a problem with the Lite bottles. Incidentally, the Lite bottles also
have
foil labels with glue that doesn't seem to dissolve in the hot bleach
solution I use on the rest of the bottles. Argh! What a hassle. When am
I gonna start kegger? :-)

Randy Tidd
rtidd@mwunix.mitre.org

Date: Tue, 29 Jan 91 21:43:00 EST
From: gt4393c@prism.gatech.edu
Subject: Brewshops in Raleigh, NC area

Hey There,

After receiving several messages, it seems that there indeed are homebrew shops in the Raleigh, NC area. By far the most frequently suggested / recommended was:

American Brewmaster
2940-6 Trawick Road
Raleigh, NC 27604

(919) 850-0095

Thanks again to all those who responded.

Take it easy,
-Ivan

Date: Tue, 29 Jan 91 18:24:02 EST
From: fitz@wang.com (Tom Fitzgerald)
Subject: Fermenting in donut buckets, and baking bottles

> I happened to be eating donuts at Krispy Kreame tonight and they were
> selling the buckets they get the donut filling in.

Dunkin Donuts also sells the buckets they get filling in, from anywhere
between free to \$2 each. I've bought a bunch of them to use for holding
dilute bleach with all the other hardware that needs to be sanitized, or
to
hold water that's been boiled and cooled, or racked beer while it's being
bottled. I wouldn't use one for a fermenter, since even after dozens of
uses mine still smell slightly like donut filling, and they've got a
rough
textured inside wall, which makes it seem like cleaning wouldn't be 100%
effective. The buckets are presumably food grade, at least to the extent
that Dunkin Donuts donut filling can be considered "food", so using one
as
a fermenter might be worth a try.

> Now I may be a simpleton (may?), but what's the deal with going through
all
> the trouble of BAKING your bottles. Is there an assumption that there
are
> ANY little nasties that can withstand more than 3 parts per million of
common
> household bleach for more than a few minutes? Let's put that one to
rest.

I don't use bleach on bottles, I just clean them and bake them. Baking
is
no harder than soaking them in bleach, it's a lot less messy, and it's
just
as unlikely that there are any nasties that can survive 60 minutes at 300
degrees. I've got a septic tank, and I don't like the idea of pouring
several cups of bleach down the drain; it does bad things to the flora
that
live in the septic tank and break down the waste.

- - -
Tom Fitzgerald Wang Labs fitz@wang.com
1-508-967-5278 Lowell MA, USA ...!uunet!wang!fitz

End of HOMEBREW Digest #573, 01/30/91

Date: Wed, 30 Jan 91 08:20:27 EST
From: rtidd@ccels3.mitre.org (Randy Tidd)
Subject: Steel Cut Oats?

pms@sfsun.West.Sun.COM (Patrick Stirling) writes:

> Subject: Oatmeal Stout Recipe (Extract)
>
> Mike Tavis asked for an Oatmeal Stout Recipe. Here's one I used
recently,
> ...
> 1lb Steel Cut Oats
> ...

Where does one obtain Steel Cut Oats? I just flipped through my Jan 22 Home Brewery catalog and didn't find them there. Can I just go down to the grocery and pick up a pound of cut oats?

Also I have a quick question about cracked grains. I only plan to have a small quantity of specialty grains around at any time, and I guess my choices are to buy it cracked or crack it myself. How hard is it to crack the grains myself (using everyday implements; think minimalist kitchen)? How well do already-cracked grains keep, say, in the freezer?

Looking forward to making the Oatmeal Stout!

Randy Tidd
rtidd@mwunix.mitre.org

Date: Wed, 30 Jan 91 07:23:24 mst
From: hplabs!hp-bsd.cos.hp.com!att!tarzan!gwt
Subject: Steel Cut Oats?

>Date: Mon, 28 Jan 91 14:40:18 MST
>From: hunter@sunpeaks.Central.Sun.COM (Bill Hunter [Sun Denver FSE])
>Subject: roto-kegs

>i'm soliciting opinions, and this may be one of the
>FAQ's, but does anyone have or have experience with
>the roto kegs, and roto casks?

An additional problem concerning roto kegs:

My wife bought me the 2 gal roto keg awhile back and the problem I am having is that no carbonation is produced if you follow their directions. The directions say not to fill the roto keg more than 2/3 of the way, because if filled further when the CO2 is added it will collapse the keg.

The problem is that the large head space in the keg prevents proper carbonation. One way around this problem is to fill the keg to the top to eliminate the head space, but you must remember to drink 1/3 of the beer the first time you open the keg and then add the CO2.

The CO2 connection on top of the 2 Gal roto keg has two metal "rod" type things sticking up which are used to connect the little CO2 "seltzer" type canister. This CO2 canister doesn't put out enough pressure to artificially carbonate the keg. Does anyone know if there is an adapter for the larger CO2 tanks for this type of connection?

One additional question:

Does anyone know where lids with pressure relief valves for Firestone kegs can be purchased?

Geoff Woods
att!tarzan!gwt (uucp)
gwt@tarzan.att.com (internet)

Date: 30 Jan 91 00:55:23 MST (Wed)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: bottle cleaning - old tip

For the sake of folks just getting going, one standard trick for un-labeling commercial beer bottles, which works well with almost all non-foil labels: Soak in warm water with ammonia. The ammonia is remarkably effective on most "permanent" glues that don't yield to straight detergent-water. Try it and let the bottles soak for a while. Most labels just float to the surface.

Second-order tips:

Rinse thoroughly afterward. The ammonia will evaporate, but you don't want glue residue on the insides of the bottles. Use cheap "clear" ammonia--you don't want sudsy 'cause it's harder to rinse off, and the expensive stuff (like Parsons) has crappy cheap perfume that's really hard to get rid of. If the surface of the label is really shiny, score it a few times 1-2 cm apart (to let the soak penetrate under the surface) and soak longer. Use time instead of elbow grease.

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Wed, 30 Jan 91 09:04:16 MST
From: hplabs!mage!lou
Subject: misc.

In HBD #573 Jim Culbert writes:

>My last recipe used 5lbs of malt extract. This left me with approx. 1/2
>a
>can of malt. I sealed the top with plastic wrap and an elastic band
>and put it in the fridge. Is there any reason I shouldn't use this in my
>next batch of beer?

I done this several times with no problems. Just treat it like other
food and
don't leave it in there forever. If anything does grow in it, boiling
your
wort should take care of it. BTW, a plastic coffe can lid will fit well
on
most 1.5 kg cans of extract.

+++++

And Jeff Rickle writes:

>1. For those of you who believe that aging an ale for a few extra
> weeks can soften harsh/off flavors, what temperature do you
> recommend? Is room temperature (60-70 degrees) better than
> refrigerator temperature?

Yes.

>2. A friend of mine cools his wort by adding (previously
> sterilized) ice. This is convenient for me since I use
> a partial mash with about 3 gal of wort, so I have to
> top up with a couple gallons of water anyway. I tried
> his method by a adding 1 gal of ice and 1 gal of
> refrigerated water to my 3 gal of wort, and I got down
> to pitching temperature in about 20 min. This seems so
> convenient that there must be something wrong with it.
> Is there any reason to avoid this method?

The only problem with this is that freezers frequently harbor lots of
bacteria
which can contaminate your ice. Just be sure you have your ice protected
from
the air in your freezer.

Louis Clark
reply to: mage!lou@ncar.ucar.edu

Date: Wed, 30 Jan 91 13:06:59 CST
From: medcmt!chris@uunet.UU.NET
Subject: Az Brewpubs

One brewpub you might try is the Bandersnatch Brew Pub in Tempe. They have an excellent milk stout and India pale ale. They also sell it by the bottle in several stores in the Pheonix area.

It's easy to find. It's located directly off the ASU campus, directly across from Sun Devil stadium, which can be seen from all over town.

It's also the home of the Beer-in-the-Face Club...

- --

#

Chris Hudson # Don't try to have the last word,
b17a!medch!chris # you might get it.

X1375 IW17A5 #

Intergraph# -Lazarus Long

#

Date: Wed, 30 Jan 91 10:29:37 PST
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)
Subject: Rice

I have a friend who doesn't like my beers because they are 'too heavy', even the light ales that start at 1.040. He drinks Bud Light.

Just for fun, I thought I'd try to brew something like Bud, so I followed George Fix's advice in the so-called 'all-grain issue' of Zymurgy. I used one-third rice and two-thirds malted barley and the starting gravity was 1.044. The fermentation was sluggish and after 10 days the gravity had dropped to only 1.030. My usual experience with this yeast (Sierra Nevada) is a complete fermentation in that time.

This reminded me of a barley wine I made a few years ago. I used a lot of rice in that one, too, because I wanted to make a very light-colored barley wine. That fermentation never completed, and I assumed at the time that I had reached the limit of the yeast.

Now I wonder if it's the rice. Those are my only experiences with rice, and both have been odd. In both cases, I cooked the rice separately (brought it from room temperature to a boil in an hour; it looked gelatinized) and then let it cool to 154 and added it to the main mash which was already at 154. I don't have iodine; I just mashed it for the usual hour. I had no problems with the sparge or boil or chilling.

Has anyone else used rice successfully or unsuccessfully?

Does anyone know if cooking rice produces sugars which aren't fermented by certain yeasts? George didn't say what yeast to use, but I assume he meant a lager yeast, and I used Sierra Nevada in both cases. I don't think that's a lager yeast, although at my temperatures (65-70) it appears to be a bottom fermenter.

Suurballe

Date: Wed, 30 Jan 91 13:43:54 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Re: cooling wort

Jeff Rickel writes:

>2. A friend of mine cools his wort by adding (previously
> sterilized) ice. This is convenient for me since I use
> a partial mash with about 3 gal of wort, so I have to
> top up with a couple gallons of water anyway. I tried
> his method by adding 1 gal of ice and 1 gal of
> refrigerated water to my 3 gal of wort, and I got down
> to pitching temperature in about 20 min. This seems so
> convenient that there must be something wrong with it.
> Is there any reason to avoid this method?

You have to be careful when you say "sterilized." I think what you mean is sanitized, or just simply boiled. In any case, I do a similar thing. I chill a couple of gallons of boiled tapwater in the fridge and about 8 hours before starting the boil, I stick one in the freezer. It crusts over with ice, but is mostly still liquid. I dump this water right into the kettle after I'm done boiling and get a much better cold break than I used to (simply covering the pot and sticking it into the fridge till I've sanitized the carboy and put 2-3 gal of cold (pre-boiled) water in it). I end up getting less trub in the primary and leaving more in the kettle. My intention is to eventually get an immersion chiller. Then I can do full boils, get better hop extraction, and the only thing I would have to do in advance is start my yeast.

Al.

Date: Wed, 30 Jan 91 13:11:03 PST
From: Allen Akin <allen@atd.dec.com>
Subject: Washing Soda for Cleaning Bottles

Algis Korzonas mentioned problems with a residue apparently caused by washing soda used to clean bottles in a dishwasher. I also had a long email discussion with Don Wegeng on the same subject.

I certainly haven't detected any film or residue. Nor have my beers exhibited any head-retention problems or soapy flavors. Perhaps this is because I used the soda only in the first phase of my dishwasher's extensive pot-scrubber cycle. (According to the manual, the whole cycle consists of a wash/rinse phase, two rinse phases, another wash phase, and two more rinse phases.)

However, if you're the least concerned about using washing soda, then don't sweat it. Ordinary dishwashing detergent seems to work perfectly. I'm certainly happy with the results, and won't go back to cleaning and sanitizing bottles by hand.

Allen

Date: Wed, 30 Jan 91 20:14:03 PST
From: "Gary Mason - Image ABU - 603-884[DTN264]1503 30-Jan-1991 2135"
<mason@habs11.enet.dec.com>
Subject: Phoenix brewpubs (after the trip)

Some interesting results. To the individual that mailed me that there are none - please look again. 8')

To the person who mentioned Jabberwocky - I think you may mean Bandersnatch (which is, after all, literarily related). It is on 5th, about a block off of Mill, right at the University. They have three regular brews (IPA, Premium Ale, and Milk Stout), and a floater (a fair brown ale now). They were the first brewpub in Arizona (ca. 1988). I had samplers, and decided upon the IPA (though in retrospect, I think the Premium was better). The brown and stout were OK (though I still prefer SS Oatmeal). One interesting note - the Pointe at Tapatio is supposedly bringing them in as their house brand (that news from the resort folks, not the brewer). Food (lunch) was quite OK.

There are at least three others in the area. One is at Camelback, and one is at Frontier Town - I don't know where the third is. Two of them are named (oh for such creativity) Hops, and Barley. The other is "something Al's" or maybe the reverse, I think - it's at F.T. The ownership of Bandersnatch, and either Hops or Barley (or both) are somehow intertwined).

Not bad for a few minutes investigation and one lunch, eh?

Cheers...Gary

Date: Wed, 30 Jan 91 21:56:02 -0800
From: miles@cs.washington.edu (Dan Miles)
Subject: Vierka yeast?

< Tonight I prepared a starter using the Vierka mead yeast. At
< least it says yeast on the package. This stuff looks like no dried
< yeast I have ever seen before. It looks more like the non-
pelletized
< form of irish moss, or maybe herbal tea leaves, or maybe sawdust.
< Lots of oddly shaped and strangely colored bits. It does not taste
< like much of anything and I'm feeling no strange side-effects yet :-
>).

I posted a very similar message to the HBD sometime around 6/30/90. I didn't get any replies, so I wonder how widely used Vierka mead yeast is. I don't have anything encouraging to say about it. I pitched it despite its dubious look (after rehydrating) and after four days of no activity, I threw in a couple of packets of Red Star. Fermentation started about 8 hours later.

The best thing I can say about Vierka mead yeast is it didn't ruin the mead. It was a traditional mead, no herbs, spice, or hops, and the only thing I don't like about it is a slight yeasty taste. Since it was my first mead, I can't be sure where the yeast taste came from, but I have my suspicions.

Dan Miles

Date: Wed, 30 Jan 91 22:23:01 -0800
From: miles@cs.washington.edu (Dan Miles)
Subject: Chaucer's Mead

I just opened a bottle of Chaucer's Mead, produced by the Bargetto Winery of Soquel, CA. This is a wonderful drink. It is self described as a medium sweet wine and is indeed quite sweet. My two batches of mead and the handful of other homebrewed meads I've tried have been rather dry, which is just fine. But somehow, this mead (Chaucer's) conjures up the images of gods and kings imbibing strong, intoxicating drinks out of mazers. It is 11% alcohol by volume, not incredibly strong by wine standards, and has a very strong honey bouquet. It feels rather thick on the tongue and has just a slight medicinal aftertaste, much subtler than my homebrewed meads. This is the mead I'll shoot for on my next try.

By the way, I was surprised to see it on the shelf because I had read there weren't any commercial examples of mead in the US. Not true any more. Are there any other commercial meads out there? For those of you in the Seattle area, I bought this mead for \$9 in a little wine shop on 45th Ave N. The name escapes me, but it was 1/2 block west of Food Giant.

Dan Miles

End of HOMEBREW Digest #574, 01/31/91

Date: 31 Jan 1991 07:52:35 EDT
From: David Schwartz <DSCHWART@umab.umd.edu>
Subject: Homebrew Digest

Thanks for adding me back to the list. I still seem to have a great deal of trouble receiving it, a problem that began around November. At best since you have added me, receipt has been sporadic. The most recent digests I got were #569 and #571, with nothing in between and nothing since.

Is there something I can do to track down where the problem is?
Is there something you can do?

Please let me know.

Thanks in advance. I am sure this kind of thing is a nuisance, but if I didn't REALLY enjoy this digest I wouldn't be so persistent.

DS

Date: Thu, 31 Jan 91 06:04:40 mst
From: cos.hp.com!hplabs!hp-bsd.cos.hp.com!mtgzy!vjb@hp-bsd (Victor J
Bartash +1 201 957 5633)
Subject: steel oats (can't find)

I made a version of the oatmeal stout recipe a few months ago. I also could not find "steel cut" oats in either my supply shop catalog or local supermarkets. So, I gambled on using regular Quaker Oats oatmeal (large package ~ 1lb). Well, this is my best stout recipe to date (I'm still an extract brewer). The stout is much creamier than my 2 previous attempts of TCJOHB "Toad Spit Stout" and has good flavor.

Vic Bartash

Date: Thu, 31 Jan 91 11:09:19 CST
From: saroff@ncsa.uiuc.edu (Stephen Saroff--TMC Applications Scientist at NCSA)
Subject: Lowing Density

I have rarely been able to get my beers, brewed mostly using John Bull Malt, and dry Malt in place of sugar, above a balling of 6 (I thought I should be at 8). Am I doing something wrong.

Also, if I use dry malt in place of brewing sugar, how should I replace it in recipes, 1 to 1?

SzS

Stephen Saroff (Thinking Machines) o o
TMC Application Scientist for NCSA ()____o
405 N Matthews Ave ~~~~~(____)~~~~~
5215 Beckman Institute oo oo The Bear who Swims
(217) 244 5556 <tmc@ncsa.uiuc.edu> <saroff@think.com>

Date: Thu, 31 Jan 91 09:20:20 PST
From: nt@Eng.Sun.COM (Nick Thomas)
Subject: I didn't mead to

Since mead is a popular subject today, I think I'll jump in. I was at an Ethiopian restaurant (and great jazz club) called Rassalas two nights ago in San Francisco. Feeling curious, I ordered a glass of "Ethopian white wine" called Orls, which turned out to be mead. They served it ice cold, and once it warmed enough to have some taste it was OK. Not great, but OK.

The Ethiopians also make a passable lager, which I can't remember the name of.

Warning to future Mead Makers: I made a batch with a friend a year and a half ago. We tossed in lots of citrus fruit rind, a pound-and-a-half of cranberries, and a some ginger. It fermented without incident, but the result is all ginger. There isn't even a hint of the fruit or cranberries. The exact amount we used is written down somewhere, but I do remember that we kept it down to a few ounces for the 5 gallons.

-nick

Date: Thu, 31 Jan 1991 12:33:21 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: grains

Randy T. asked about cracking grains. I just recently had to crack a couple of lbs. of crystal (my supplier was cleaning her mill). I used a coffee grinder, after having cleaned out any coffee dust. It is one where you press on a button, and it grinds. Stop pressing, it stops grinding. So you can choose your desired coarseness, more or less. It worked very well. As long as you're not planning on all-grain batches, it will serve the purpose (and it works for coffee too....). One thing: it will turn your grain into fine dust pretty quick if you're not careful.

Of course, the old-fashioned (and energy-conscious) way is to crack the grains by rolling a bottle over them.

Russ (in Manchester, NH, site of the 1991 AHA National Conference !!!!)

Date: Thu, 31 Jan 91 09:42:30 PST
From: pms@sfsun.West.Sun.COM (Patrick Stirling)
Subject: Steel Cut Oats & Cracked Grains

Randy Tidd asks

>Where does one obtain Steel Cut Oats?

I got them in a local "real" food store (Rainbow Grocery in San Francisco). They have them in bulk. In case you don't know, they're oats that have been cut up (presumably with a steel blade), into maybe 3 or 4 pieces per grain. The resulting bits are about the size of a large pinhead. In fact I suspect that Scottish "pinhead" and American "Steel Cut" are the same thing.

>How hard is it to crack the grains myself?

I used to crack grains with a rolling pin, it works well. It's a bit of a chore for any more than a couple of pounds though. Now I have a hand operated mill which is great. A large heavy cast aluminium (I think) device with a hopper and a long handle.

>How well do already-cracked grains keep, say, in the freezer?

I've never tried this. I'd recomend cracking your grains as late as possible. I used to get the shop to crack my grains; once I waited several days before brewing, and I there was a noticeable drop in the aroma. The beer turned out fine though.

patrick

Date: Thu, 31 Jan 91 12:07 CDT
From: MC2331S@ACAD.DRAKE.EDU
Subject: Brewpubs in Denver (or Boulder)

I will be heading to the Denver area this spring and I was wondering if there were any brepubs in the area. I seem to remember reading that there was one in Boulder.

For anybody traveling through Iowa, Des Moines will be getting a brewpub in May (tumultous cheers), the second in the state.

Mark Castleman
Big Dog Brewing Cooperative
MC2331S@ACAD.DRAKE.EDU (internet)
MC2331S@DRAKE (bitnet)

Date: Thu, 31 Jan 1991 10:38:31 PST
From: wegeng@arisia.xerox.com
Subject: New Kegging Idea?

A lot of the readers of this list are probably familiar with the small, approx 1.5 gallon "mini-kegs" that some German beers are available in. I don't remember what they are really called - they appear to be made of a light metal and are barrel shaped. There is a sealed opening in one end that accepts a plastic spigot, which is then gravity fed. There are also inexpensive CO2 canister systems for more long term use (I have one of these).

Anyway, I got to thinking the other day about trying to use one of these for homebrew. Before I cut one open (after drinking the beer, of course) I thought I'd see if anyone else had played with this idea, or had any suggestions. The hard part appears to be refilling the container, but I may learn more after I open one.

Any thoughts?

/Don
wegeng@arisia.xerox.com

Date: Thu, 31 Jan 91 14:21:24 -0500
From: hersh@expo.lcs.mit.edu
Subject: Temp to Age Ales

Louis Clark says in #574 that aging ales at room temperature is recommended.

I have to heartily disagree with that. My reasons are as follows.

1) British Ales (real ale, cask conditioned) are stored at cellar temperatures, which is certainly below 60-70F (say 50-60F). These beers tend

to undergo aging in the keg as they are dispensed.

2) German Ales (Alts, Kolschs) are aged at cold temperatures (see Norm Handys accounts from Germany), typically 30s to low 40sF.

3) Many American brewers such as The Commonwealth Brewing CO. cold condition their beers.

Having Cold conditioned many of my own Ales, I find that this enhances clearing of the beer by forcing additional yeast out of solution. Forces chill haze precipitants to form and eventually settle out of solution if they are present in the beer. The sedimentation of these elements alone will substantially brighten the beer (hence the name Bright Beer Tanks for the process) and remove these components from contributing to the flavor.

Higher temperatures can (not necessarily will) promote oxidation.

- Jay H

PS Boo Hoo Digest #573 never made it. Having just gotten back on after a vacation and job switch I was wondering if anyone else has experienced sporadic digest service, or if I should question (torture??) my local post-master??

--

Badges, We ain't got no badges, we don't need no stinking badges.....

Date: Thu, 31 Jan 91 09:00:10 PST
From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)
Subject: Forced carbonation in kegs

Question: Is it a good idea to re Fridgerate a keg immediately after using the "forced carbonation" method since I think CO2 mixes better with the beer at colder temperatures?

Or, Should it sit at some higher temperature for some period of time before re Fridgeration.

Any advice is appreciated.. Thanks, Duane Smith

Date: Tue, 29 Jan 91 19:18:47 pst
From: hplabs!garth!phipps (Clay Phipps)
Subject: Helles Doppelbock & Wyeast #2308 ("Munich")

It's not getting any wetter or cooler out here in Silicon Valley, so this weekend I decided that it was "now or wait'll next year" for the helles doppelbock that I've wanted to brew for a long time. I've also wanted to try out liquid "the one change that will make the biggest improvement in your brews" yeast. I bought a packet of Wyeast #2308

"Munich" lager yeast packet, which struck me as best for a helles doppelbock.

Because of a change in plans a few weeks ago, it had been sitting in its full puffed-up glory in my refrigerator, and I was concerned about its continued viability. So I made a starter from dried malt extract boiled in a pint of water, then cooled. After 24 hours, the starter had a slight kra(e)usen, and the fermentation lock glubbed now and then.

I half-assedly partially mashed Munich malt, crystal malt, and dry malt extract (the latter totaling 4 lbs., the latter 4 oz. (vol.) for enzymes only)

for an hour at 150 F (a real partial mash [cf. Miller] looks like a big time-sink, and what I did apparently extracted plenty of grain goodness)

did whatever the rest is called at 168 F, sparged, then added 10 lbs. of 2-year-old bulk Lodi light malt extract, boiled with Hallertauer and Saaz hops for 1_1/2 hours, let cool, and got an original s.g.: 1.080. 8-] This is comparable to the original s.g. around 1.075 for doppelbocks readily available in California, e.g.: Ayinger Celebrator, Paulaner Salvator

[cf. Fred Eckhardt: The Essentials of Beer Style].

I was looking for last-minute hints and reminders about when it was best to pitch starters, when I found a discussion of #2308 in the Zymurgy yeast special issue: "VERY UNFORGIVING", followed by a recommendation that it be used at temperatures in the neighborhood of 40 degrees F. Relaxing thoughts of sipping the brew on a chilly North Coast April night changed immediately to worry. I have no way to maintain a reliably low fermentation temperature; I planned the brew to be the closest approximation

possible to a helles doppelbock using home "steam-style" technology, hopefully taking advantage of what is typically the coolest time of the year in San "4 years of drought in a row" Jose. Despite my worrying, it was getting late, the starter was whispering "pitch me", so I did. Unfortunately, devoting a refrigerator, closet, or basement corner to the fermenter is not an option--I live in an overcrowded top-floor apartment.

My questions:

- [1] Was my quasirigorous treatment of the specialty grains sufficiently better than just steeping the grains in the brewpot before it boils?
- [2] Just how does unforgiving Wyeast #2308 avenge itself?
- [3] What kind of liquid lager yeast works well for "steam-style" beer?
- [4] Will Wyeast #2308 finish fermentation from 1.080 by itself, or should I expect to use some more alcohol-resistant yeast to complete it?
- [5] How long should I expect fermentation to take?
- [6] Will aging the brew make much of a difference in the implied loss of drinkability caused by unforgiving or avenging yeasties?

[The foregoing may or may not represent the position, if any, of my employer,]

[who is identified solely to allow the reader to account for personal biases.]
[This message was written and mailed after normal business hours around here.]

Clay Phipps
Intergraph APD: 2400#4 Geng Road, Palo Alto, CA 94303; 415/852-2327
UseNet (Intergraph internal): ingr!apd!phipps
UseNet (external): [apple,pyramid,sri-unix]!garth!phipps EcoNet:
cphipps

Date: Thu, 31 Jan 91 16:35:58 CST
From: medrcw!bob@uunet.UU.NET
Subject: Recipe Archives

I've a proposal for the readership:

I'm interested in collecting all the recipes I can find from the Homebrew Digest and compiling them into a book.

Here at Intergraph, we have a special publication system that can produce camera-ready copy from text files. It's called DP/Publisher, and I worked in the division that created it, so I'm quite conversant with it.

With everyone's permission, I'll create the book of recipes and send a full set of master pages to the administrator of the Digest. He can do with it as he pleases; I'm sure that anyone who wanted a copy of the book would be willing to pay for it. I ask no money; simply keep my name in the front matter of the book as the person who produced it.

If there is an archive of the recipes available, I'd like information on how to download it or receive it by email.

How does the readership feel about this proposal?

- - -

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>From the Real World: ingr!b17a!medrcw!bob@uunet.uu.net

Date: Thu, 31 Jan 91 19:36:20 -0500
From: parsonsl@husc9.harvard.edu (Jedediah Parsons)
Subject: Recipe Archives

I'd like to throw in my two cents concerning two topics that have been recently in discussion.

Firstly, for those interested in labelling their bottles, I have found a good, cheap method. I created my logo on paper, and reduced it on a Xerox machine to a good bottle lable size. I think I could fit about 6 on a page. I ran tons of these off, cut them up, and stuck them to my bottles with Elmer's Mucilage. This stuff is great. It is very manageable, adheres well to glass, and even stays on when you wash your bottles in bleach. If you want to take your labels off and replace them, it's easier to do so when they are dry, not wet.

I've also been reading a lot about methods of chilling wort. I use an immersion cooler, which is capable of lowering the temperature of 5 gallons of wort from 212 F to 72 F in just a few minutes. To make one of these heat-exchange devices, go to a plumber's supply store and get between 25 and 50 feet of copper tube, about 1/2 in. in diameter. Coil it up so that the diameter of the cooler is suitable to your setup. Bend the two ends of the tube so that they come out of the same end (the top) of the coil. You can fasten some rubber hose to the ends of the tube for water in and out. You might also weave some copper wire through the coils to keep them firmly in place. I hook one end of the hose to my faucet via my bottle-washer, and seal the leak with a plastic bag and some big rubber bands.

Before using the cooler to lower the temperature of your wort, stick it in the pot for the last 10 minutes of the boil to sanitize it, and then run the water through it. This cooler is one of the best toys I have, and I think it is well worth the not-too-great investment to make one.

- Jed

Date: 31 Jan 91 21:47:00 EDT
From: "JOHN ISENHOUR" <isenhour@vax001.kenyon.edu>
Subject: Where's the Brew?

I will be leaving Gambier (Nobeer) Ohio to work at Fermilab near Chicago, and I would like some advise on any good regional brews / brewers /clubs et al in the area. I am sure there must be a great variety of cultural fermentation in the area. If a new list of brewing books in print arrives before I depart I will post it (last chance!). I hope I don't miss too many issues of my favorite list!

John L. Isenhour
Library Automation Project Manager ISENHOUR@VAX001.KENYON.EDU
Disclaimer: The opinions expressed are my own, not my employer's.
In fact, they may not be mine, it may be line noise.

Date: Fri, 1 Feb 91 00:53 EST
From: <DARROW%IUBACS.BITNET@UICVM.uic.edu>
Subject: #573 missing

#573 hasn't arrived, #574 arrived today (1/31) after 5pm
Please forward another copy of
#573

Thank you, for taking the time, and running the HB digest!
D. D>>->

Date: 01 Feb 91 08:39:59 EST
From: Jack Webb <JACK.L.WEBB@OFFICE.WANG.COM>
Subject: Various Comments

The following are some replies on various subjects from Erica Daly. I send her (and others) a copy of HBDS. Any questions or comments she'll see, or send 'em to me direct and I'll see she gets them.

jack.l.webb%office.wang.com
Jack Webb - Wang Labs, Lowell MA

I have been reading other Home Brew Digests and have a few replies:

To make a non-alcoholic beverage for children:

Many grocery stores sell a root beer extract in the baking aisle, next to the artificial flavorings & spices. The box or bottle contains instructions. You will need to buy extract, bread yeast (one packet = 1 tbsp), 5 # of cane sugar. I used 2 liter soda bottles (just bleach or B-brite and rinse). All instructions I found said not to use plastic soda bottles, but if you put them in a cool place (less than 60 degrees) and leave an inch or two air space when bottling, they should not burst. I do not reuse them more than a few times because the plastic does expand.

I tried a few brands. "Party Time" a store brand was terrible. McCormick tastes like store bought rootbeer. Some homebrew supply shops have rootbeer extract. Rainbow Flavors, PO Box 22, Osage Beach MO 65065 sells extracts by the bottle(\$3.95), 6 for \$15, or case \$25. One bottle makes 4 gallons. Flavors include root beer, birch root beer, sarsaparilla, passion fruit, spruce beer, strawbeery, ginger beer, ginger ale, cherry, cream, cola, eggnog, orange, raspberry.

Homegrown supplies:

My brother grew barley last year. He gave me an entire pound to add to my tumultuous porter. I just roasted it at 325dF until it looked ready. He also grew hops which did okay for the first year. Bear Creek Nursery, PO Box 411, Northport WA 99157 has 3 types of hops listed in last year's catalogue (Cascade, old early cluster, tettnang). No barley or other grains listed. Many fruit & nut trees though. 14 varieties of grapes including chardonnay & sauvignon blanc.

Winemaking:

I tried making wine from a Vigneron kit. It was ready in 3 weeks. Any extra aging is an improvement. Most wines should be aged 6 months to 1 year. The kit was from Portugal and contains english & metric measurements. The first thing I did was read the instructions several times, and convert all measurements to english with the aid of the weights & measures table in Webster's dictionary. All utensils must be sanitized with B-brite. There is no cooking necessary. Just warm tap water and cane sugar. The kit contains about 10 packets of pre-measured ingredients to add at various stages. Most of the steps are done on day 1. In a few days, carefully shake the carboy. Several days later add more sugar and water. The last few days there are a couple more packets to add. These later steps are very easy, just mark them on your calendar, so you don't forget them. If you have beer making supplies, then you probably don't need to buy anything else. A glass carboy is highly recommended. I bought my kits (white - was semi dry, & red - was sweet) from Beer Wine & Hobby, Woburn MA 01801-6206, they made 5 gallons wine. The cost was approx 1/2 of store bought Gallo, and tasted much like Gallo wines. There are other wine concentrates that I think you add and measure your own yeast, etc. They are higher priced, and supposedly higher quality. The kit made a reasonable table wine, and was also very good for cooking.

Date: 01 Feb 91 08:40:46 EST
From: Jack Webb <JACK.L.WEBB@OFFICE.WANG.COM>
Subject: Bock Recipe

In HBD #572, Tony G was asking for Bock lore/recipes. While I'll pass on the lore part (I'm far from knowledgable), here's a recipe that worked well for me in the past.

Note that this is for a Dopplebock (double bock), which is a pretty potent brew - fair warning! The recipe is based on the Dopplebock recipe in Papazian's Homebrew Bible.

The Grommator

1/2 pound Pale malt
1/2 pound Crystal malt
1/2 pound Chocolate malt

9.9 pounds (3 cans) dark malt extract
1 pound dry Amber malt extract

3 1/2 ounces Saaz hops (bittering)
1/2 ounce Hallertauer hops (flavoring)

Lager Yeast

3/4 cup Corn Sugar (for bottling)

Roast the Pale malt in the oven at 325 degrees for about 15 minutes or until golden brown. Crack the grains and add to 1 1/2 gallons cold water. Bring to a boil. Just before "serious" boiling starts, remove the grains.

Add the extracts and bittering hops. Bring to a boil. Boil for 60 minutes. Add the flavoring hops and boil for an additional 5 minutes. Remove from the heat, cover and let steep for 15 minutes.

Strain the wort into 3 1/2 gallons of cold water in the primary. Pitch the yeast. Fermentation should start quickly.

Add the Corn Sugar at bottling time.

NOTES:

I used hop plugs on this batch (1st time for me). Wonderful stuff. They expand and give the appearance of using whole fresh hops. They smell great!

I think this had a considerable influence on the taste of this brew.

Strain the wort as much as you can - there will be a lot of "stuff" floating around because of the quantities used.

OUTRAGEOUS fermentation should start the next day and continue for a couple of days before subsiding. I fermented this batch at about 65 degrees for a week, then racked to a secondary. Additional fermentation/lagering continued for 3 more weeks at 45-50 degrees (sorry, no SG readings - I don't bother). I bottled then (rack again - still had a lot of sediment), and let it lager in the bottle refrigerated to about 40 degrees for a month.

IMHO, it came out really well. Very dark and smooth, lightly carbonated, with a considerable alcoholic "whammy". Great sippin' beer.

Jack Webb - Wang Labs, Lowell MA
jack.l.webb@office.wang.com

Date: Friday, 1 Feb 1991 10:26:36 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: G. Heileman Declares Bankruptcy

>From: gak@Corp.Sun.COM (Richard Stueven)

>

>Just heard on CBS Radio News...

>

>G. Heileman CO. has just filed for Chapter 11 bankruptcy
>protection. Heileman, maker of "Old Style" (for a long time,
>the most popular beer in Chicago), has debts of \$780M*. The
>company claims that it should be back on its feet by spring.

>

>*This figure sounds awfully high...could I have misheard it?

OK, here is my understanding. In our modern era of corporate raiders, someone bought out the parent company of Heileman. Of course this person borrowed heavily, leaving the company with a *lot* of debt. It left Heileman with \$780M of the debt.

Whatever you think of the propriety of this kind of action, most analysts feel that Heileman will be able to get out of bankruptcy because it has a solid business (apparently unlike some of the other companies involved in the corporate takeover).

Internet: jdecarlo@mitre.org

Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo

Fidonet: 1:109/131

Date: Fri, 01 Feb 91 09:14:02 -0700
From: corbet@stout.atd.ucar.EDU
Subject: Ye Olde Batte

For those of you who remember "Ye Olde Batte", who once used to enliven this digest with her postings...I just got a message from her. She's in England, on the net again, and looking for news from her co-brewers. She asked me to inform y'all that she's around and encourage you to write to her, so here's part of the message she sent me....

- - - - -

From: "M.Halley" <EG2MH@primea.sheffield.ac.uk>
Subject: I'm still alive!

Hello Jon Dear (John Deere?):

I'm in England at Sheffield University, as planned. e-mail address is M.Halley@UK.AC.SHEF.PA or eg2mh@primea.sheffield.ac.uk Either one should reach me.

Did I tell you how much we enjoyed your meads? If I didn't, I should, 'cause we did. Ciders here are terrific. Haven't tasted any local meads or homebrews. The regular draft beers are too good to go looking for somebody w/ a beer sphere.

Working hard. Send regards to Pete Soper and say thanks for lunch and brews. Lost one bottle of his to a hot day plus jiggling. The other three were highly enjoyed. Best regards to his lady, too.

Please give my regards to the net and ask them to correspond. I'm now the only living member of my family, so need my friends. If anybody's on this side of the pond & wants to reach me, surface mail can be sent to Morgiana Halley either c/o CECTAL, The University, Sheffield, UK, S10 2TN or 240 Albert Road, Heeley, Sheffield, UK, S8 9RB) Home phone is (0742)555396. Message phone at Centre is (0742)768555ext.6296. Hope to hear from you soon.

Warmth & hugs, Ye Olde Batte h

- - - - -

Date: Fri, 1 Feb 91 10:30:08 CST
From: medcmt!chris@uunet.UU.NET
Subject: Bandersnatch

I hate to tell you, but the Jabberwocky, mentioned in #574, is not the same as the Bandersnatch. Different brewpubs, different brews. Unfortunately, I haven't been to the Jabberwocky in a while so I can't give you a location, but it is in Phoenix and not Tempe. It is worth finding, however.

- - -

Chris Hudson # Don't try to have the last word,
b17a!medch!chris # you might get it.
X1375 IW17A5 #
Intergraph# -Lazarus Long
#

Date: Fri, 1 Feb 91 13:55:39 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Steel Cut Oats?

>>>> On Wed, 30 Jan 91 08:20:27 EST, rtidd@ccels3.mitre.org (Randy Tidd) said:

Randy> Where does one obtain Steel Cut Oats? I just flipped through my Jan 22

Randy> Home Brewery catalog and didn't find them there. Can I just go down to

Randy> the grocery and pick up a pound of cut oats?

I'm finishing up drinking an all-grain batch of oatmeal cream stout. My third all-grain, and my best ever, IMHO :-) (very similar to Young's Oatmeal Stout). OK, enough bragging -- if anyone wants the recipe, I'll be happy to send it.

I got steel cut oats at a health food store. Postings here a few months ago recommended them over regular oatmeal. Others have used the imported British oatmeal sold in tins, but I haven't tried that.

Randy> Also I have a quick question about cracked grains. I only plan to have

Randy> a small quantity of specialty grains around at any time, and I guess my

Randy> choices are to buy it cracked or crack it myself. How hard is it to

Randy> crack the grains myself (using everyday implements; think minimalist

Randy> kitchen)? How well do already-cracked grains keep, say, in the Randy> freezer?

I rolled the grains under a wine bottle, in a heavy plastic bag. Not great, but sufficient. I'd be wary of pre-cracked grains sitting around absorbing moisture -- but perhaps I'm just paranoid.

Best of luck on the stout!

Date: Fri, 1 Feb 91 14:07:45 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Loser fails to culture yeast... Why?

I recently tried to culture yeast, twice, and failed both times. First from Sierra Nevada, second from Chimay. Fortunately, I didn't get any infections, just a dearth of activity.

Folks at HBD-land appear quite successful with both these beers -- what's the secret? Maybe I've shot myself in the foot by purchasing beer from the store's fridge, but I reason that my Wyeast **wants** to be refrigerated. Maybe I'll never succeed because I live on the Right-Coast -- far away from SN and (I believe) Chimay's importer...

Any suggestions would be welcome. Thanks.

Date: Fri, 1 Feb 91 09:10:05 PST
From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)
Subject: malt vs sugar for priming

What would be the ratio for priming if you want to substitute dry malt for sugar for priming.

Is 1 to 1 valid.. 2/3 cup dry malt for 2/3 cup sugar or is some other ratio appropriate?

Thanks, Duane Smith

Date: Fri, 1 Feb 91 11:58:02 -0800
From: rkaye@polyslo.CalPoly.EDU (Depeche)
Subject: Pilsner Recipies

Does anybody have any good Pilsner recipies that they have tried?
What are some of the things to look out for when making Pilseners??
I've tried a couple of batches, but the taste of the beer was not what
I was hoping for.

** Depcehe **

rkaye@polyslo.calpoly.edu

Date: 1 Feb 90 15:57:45
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: RE>Homebrew Digest #574

Reply to: RE>Homebrew Digest #574
Oats: Regular old Quaker oats work fine! Anything you can get in a food store will do. Just be sure to mash them, and don't over do it with (1lb/5 gal. recipe) quantity or you could be looking at a stuck sparge. Oats get pretty mushy in the mash.

Minimalist Kitchen: A rolloing pin works well for cracking small amounts of grain and if you are just talking adjuncts to an extract recipe, the grain particle size isn't as critical as in a full mash. Use enough pressure to break open the husks to expose the insides of each grain. Don't grind the grain, as this will almost certainly give you too small a size and result in extracting too much of the tannins (or graininess) into the wort.

RotoKegs: GET RID OF IT! Stick with a REAL keggng set-up of stainless steel.
Use the R-Keg on the picnic table instead of a pitcher.

HBD #573: Did we jump a number? I don't seem to have #573 anywhere.

Russ Wigglesworth <Rad_Equipment@RadMac1.ucsf.edu>

Date: Sat, 2 Feb 1991 12:19 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: soaking off labels

A follow up to Dick Dunn's comments in the last issue of HBD concerning soaking off lables from beer bottles with ammonia:

I haven't tried ammonia but I found that clorox and water also works very well if you let them soak long enough. As Dick said, the trick is to let time do the work, not elbow grease.

I'd suggest buying a 15 or 20 gallon trash can. Fill it with water and clorox (or ammonia). Add a couple of cases of bottles and let them soak for a couple of days. You'll be skimming the labels off the top instead of scraping them off with your fingernails.

Alas, I didn't discover this trick until I had already removed about 40 cases worth of beer labels the hard way.

Cheers, | Beer is my business and
Kinney Baughman | I'm late for work.

Date: Fri, 1 Feb 91 16:32:08 CST
From: hplabs!ardent!uunet!inland.com!pals
Subject: Use of honey in extract recepies

Have any of you out there had any experience using honey in extract recepies? What I had in mind was a mild Ale (say about 4 pounds of DME) with between 1/2 and 1 pound of honey added to boost the alcohol content and give a dryer character. Will this work well? Will the fermentation take much longer than normal?

Randy
uunet!inland!pals

Date: Fri, 1 Feb 91 14:39:24 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Small Fermentor

Forgive me if this was answered at length in HBD 573; I didn't get that issue. In HOMEBREW Digest #572, Paul Schmidt ...
> ... happened to be eating donuts at Krispy Kreame tonight and they were
> selling the buckets they get the donut filling in. I bought one for
> \$1 and am letting it soak in a weak Cloarox solution now. The lid is
> a very tight fit but it has a rubber gasket. Do I need to replace this
> gasket? Can I use this as a primary fermenter? (It is 5 gal.) Can I
> just drill a hole in the plastic lid for the blow-by tube or
fermentation
> lock?

Sure. Almost anything can be used as a primary. If you're making 3-gallon batches, you can use it with an airlock. If you're making 5-gallon batches, the blowoff tube will be required. I share your concern about the gasket. If you can't readily find a replacement, you might try giving it 15 minutes in the pressure cooker, but since it was designed for one-time use it probably won't survive. I'm assuming, by the way, that since it was used as food packaging, it's food-grade plastic. It's important that it not be (too) scratched inside, as smooth surfaces are much easier to sanitize.

= Martin A. Lodahl Pac*Bell Minicomputer Tactical Planning/Support =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Fri, 1 Feb 91 15:03:01 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Bottle Types

In HOMEBREW Digest #572, Dan Graham asked:

> ... I've seen some notes about bottles. The
> implication was that long neck bottles are better ...
> Do I need to use some special type of bottle ...

Not really. It's usual to recommend using the returnable "bar longnecks", because they're built like trucks. Any bottle I've ever seen that was designed to use a twist-off cap simply looked too flimsy to trust, and there are many on this net who've ended up with a cellar full of "glass grenades" due to a combination of weak bottles and over-enthusiastic priming, incomplete fermentation, excessive ullage, or infection. One thing to consider is the degree of carbonation you wish to have in your beer. I make English-style ales that have very little carbonation, so I can afford to be casual about my glass (though some of my older barleywines are getting pretty peppy!), but someone who likes their beer to go "PSST, DAMMIT!!" when the cap is popped would need to be much more selective.

Some bottles don't work well with some cappers. When I started, I blew \$11 on a two-handled capper, only to find that if the neck was too thick, or the flange beneath the cap too short, I'd break the bottle before the cap was sealed. I sent a lot of otherwise good bottles off to recycling before my wife found a bench capper for \$3 at a yard sale. I haven't broken a bottle or had an incomplete seal since.

For parties, I've used 2-liter screw-top plastic pop bottles. They're acceptable for lesser ales brewed to be swilled all at once within a month of brewing. For contests, Anchor bottles work extraordinarily well, as their shoulder shape minimizes bottom-cake disturbance while pouring, and their dark pigmentation won't convince judges to detect evidence of light-damage, whether any exists or not.

> I'm trying to get some Grolsch bottles but they're
> not common and when full, cost the earth.

Some swear by these, but I've never understood the attraction. I have a few and seldom use them.

= Martin A. Lodahl Pac*Bell Minicomputer Tactical Planning/Support =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date:Sun, 3 Feb 91 16:10 EST

From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>

Subject: Cooling water

Here's my little trick: Before I start boiling my wort, I put one of those

2.5-gallon bottles of OZONATED (not chlorinated!) in my freezer to chill. I

make up my all-extract wort with 2.5 gallons of preboiled tap water and boil

for around an hour. I dunk my beer pot in a sink of cold tap water for about

5-10 minutes twice. While the wort is cooling in the sink, I pour the bottled

water into my sterilized carboy, then follow with the partially cooled wort.

The results is a wort ready to pitch (around 60-70 degrees F) with a yeast

starter, for which I use about 4 packets or 30 grams of dry yeast.

The water in the freezer should have a little ice in it, but don't worry.

I recommend this method over the "sterilized" ice method for two reasons:

1)It's fast and easy (I imagine a lot of ice trays)

2)It's reproducible-it's easy to measure one bottle

3)It's a great quality control measure (it beats the hell out of D.C. Metro municipal water)

I know that was three, but give me a break, they made me stop using my fingers

and toes years ago. Try it you'll like it!

Al Taylor

Uniformed Services University

School of Medicine

Brewing Docs

Bethesda, Maryland

s94taylo@usuhsb.bitnet

Date: Sun, 3 Feb 91 20:04:54 CST
From: markd@saintjoe.EDU (Mark Davisson)
Subject: subscription

Mark Davisson address is markd@saintjoe.edu

Date: Sun, 3 Feb 91 22:02:30 CST
From: tgades@stolaf.edu (Anthony M Gades)
Subject: enlist me in your list please.....

the subjest says it all.....

tgades@stolaf.edu

End of HOMEBREW Digest #575, 02/04/91

Date: Mon, 04 Feb 91 10:07:28 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Bottles

I've seen more discussion about what kind of bottles to use. I realize this is a perennial topic and many people are tired of reading about it, but I just couldn't resist throwing in my \$0.02.

I was given a case of Labatt's IPA as a gift. It was bottled in special 125 year anniversary bottles, very nice brown bottles--no label except around the neck--instead, the glass is embossed with a picture of the original brew house. These bottles are beautiful, and I was dismayed when I saw that they were screw-top.

After thinking about it, I decided to try one for homebrew--they are returnable bottles, the only drawback is the screw top. I went ahead with a crown cap. I put it on very carefully. The seal looked pretty good, and the beer carbonated just as well as the beer in "regular" bottles. This one data point was rather encouraging, and I plan to use more of these bottles with my next batch.

I have heard that screw type caps are available in some places. Has anyone actually seen these? Better yet--anyone used them? Is any special equipment needed to put them on bottles?

Regards,
- --Danny

Date: Mon, 4 Feb 1991 08:59 MST
From: "Hans L'Orange, Institutional Research, 492-8633"
Subject: Pale Ale Recipe

Does anyone have a good recipe for a pale ale similar to Royal Oak? I would prefer an all extract if you have it.

Mahalo,

Hans
lorange_h@cubldr@colorado

Date: Mon, 4 Feb 91 09:52:50 -0700
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: Re: Brewpubs in Denver/Boulder

In response to Mark Castleman's query, Denver and Boulder each have one brewpub.

The Walnut Brewery in Boulder is currently **THE** chic spot in Boulder. There is always a line outside to get in. It is where the beautiful people go to be seen. Once inside you get to pay a lot for food and drink beer which is quite chilled and quite carbonated.

While also very popular, you can usually at least get through the door of the Wynkoop Brewery in downtown Denver. The food is decent and reasonably priced. They have a full range of beers, my favorites being the Bitter and IPA, both served from hand-pumps. They usually carry at least one insipid, chilled, over-carbonated beer, too, for those who like that sort of thing.

Gosh, I hope my biases didn't come through!

-Jon Binkley
binkley@boulder.colorado.edu

Date: Mon, 4 Feb 91 09:45:09 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: Re: Recipe Archives

Date: Thu, 31 Jan 91 16:35:58 CST
From: medrcw!bob@uunet.UU.NET
Subject: Recipe Archives

In HBD #575, Bob Whitehead (medrcw!bob@uunet.UU.NET) wrote:

| I've a proposal for the readership:

| I'm interested in collecting all the recipes I can find from the
| Homebrew Digest and compiling them into a book.

| . . .
| With everyone's permission, I'll create the book of recipes and send
| a full set of master pages to the administrator of the Digest. He
| can do with it as he pleases; I'm sure that anyone who wanted a copy
| of the book would be willing to pay for it. I ask no money; simply
| keep my name in the front matter of the book as the person who
| produced it.

Actually, if all the recipes were compiled, I for one would rather have
the "electronic" version. On-line text is much easier to handle--I would
know where it was, it wouldn't take up physical space, I could scan for
keywords easily, etc. I can always laser-print a hardcopy later, if I
want.

But don't let me stop you...go for it. It is a very generous offer.

| If there is an archive of the recipes available, I'd like
| information on how to download it or receive it by email.

I hate "me too"-fests, but since my letter has other (redeemable?)
content:
Me too!

-Alan (you can call me Al)

| Alan Edwards: rush@xanadu.llnl.gov
| or: rush%xanadu@crg.llnl.gov

| Member: The Hoppy Cappers
| homebrew club, Modesto, CA

Date: Mon, 4 Feb 91 10:17:04 -0800
From: rkaye@polyslo.CalPoly.EDU (Depeche)
Subject: 5 Gallon Kegs for use with CO2

I have the chance to obtain some 5 gallon kegs, that the restaurant business uses for Coke syrups in fountain drinks.

Has anybody had experience using these kegs? Are there any particular advantages/disadvantages in using these types of kegs??

** Depeche **

rkaye@polyslo.calpoly.edu

Date: Mon, 04 Feb 91 13:48:44 -0500

From: hersh@expo.lcs.mit.edu

Subject: KRISPY KREME Buckets

1) Make sure it is a type of plastic that is ok for Alcohol. Food grade doesn't necessarily mean that carcinogens won't leach out in the presence of alcohol (hence the problems with the original type of plastic bottles liquor is marketed in)

2) Don't soak plastic in CLorox. It is ok to disinfect it with clorox solution. NEVER, NEVER leave it soaking in this. This will leave these flavors in the plastic, and thus in your beer (Phenolic aromas & flavors).

- Jay H (Dr. Beer)

Date: Mon, 4 Feb 91 11:23:39 PST
From: ephram@violet.berkeley.edu (Ephram Cohen)
Subject: removal

Please remove me from the HB mailing list
Thank you
Ephram Cohen
Ephram@violet.berkeley.edu

Date: Monday, 4 Feb 1991 14:37:52 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Cooling water

>From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>

>

>Here's my little trick: Before I start boiling my wort, I put
>one of those 2.5-gallon bottles of OZONATED (not chlorinated!)
>in my freezer to chill.

...

>The water in the freezer should have a little ice in it, but
>don't worry. I recommend this method over the "sterilized" ice
>method for two reasons:

> 1)It's fast and easy (I imagine a lot of ice trays)
> 2)It's reproducible-it's easy to measure one bottle
> 3)It's a great quality control measure (it beats the hell out
> of D.C. Metro municipal water)

Hmmm. I have done that in the winter, just putting the container
out on the porch for several hours or overnight and thawing a
little indoors.

For those of us with little free space in our freezers, you can
get a bunch of those *huge* plastic cups that come with lids and
solid plastic straws. I pour boiling hot water in them to
sanitize, cover with plastic wrap, allow to cool to room
temperature, put in fridge to cool further, and put in freezer to
cool even further.

You can pop these huge ice cubes right out of the container into
your wort (a little tricky, they have to partially thaw before
they will come out). Then you stir them in the wort carefully
until they melt. You now have a cool wort you can
siphon/strain/pour into your carboy and add yeast to.

John "The first time is tricky, though, with the timing of
thawing ice, cooling wort, starter yeast, etc." DeCarlo

P.S. A neighbor who ran a homebrew supply store in Arlington had his
water
analyzed and pronounced just fine for brewing ales.

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_Decarlo
Fidonet: 1:109/131

Date: Mon, 4 Feb 91 13:19:13 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: homebrew-request

There are two logins concerning the homebrew digest, one for posting,
and one for errors, comments to Rob, etc. Problems with delivery
as well as subscriptions & unsubscriptions should be sent to

hp-bsd!homebrew-request@hpfcmr.fc.hp.com

Mail to this login won't get posted.
Al.

Date: Mon, 4 Feb 91 13:19:39 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Re: malt vs sugar for priming

Duane Smith asks:

>What would be the ratio for priming if you want to substitute
>dry malt for sugar for priming.

Corn sugar has approx. 20% more fermentable sugar by weight than
dry malt extract. Therefore, to substitute, weigh your normal
priming corn sugar, add 20% and then weigh out that amount of
dry malt extract.

Al.

Date: Mon, 4 Feb 91 15:50:16 -0500 (EST)
From: Mary Jane Kelly <mk36+@andrew.cmu.edu>
Subject: bottle labels

Hello all.

For the first time last week I used B-Bright to clean my bottles. This stuff worked great. I soaked the bottles for 30 min in a solution of B-Bright and was able to peel (slide) the labels right off. The stuff costs about 50 cents for 2 cases of bottles and it does not hurt the beer.

Happy Brewing,

MJ

Date: Mon, 4 Feb 91 14:28:13 CST
From: motcid!red!chambers@uunet.UU.NET (Jeff Chambers)
Subject: Gusher

After eight batches, I've had my first mis-fortune with a gusher. What exactly causes them? After my "Granny Smith Christmas Cheer" finally stops gushing it is quite drinkable with no bad tastes at all. Furthur, the longer I chill it, the less it gushes. Does anyone have the diagnosis so I can prevent this sort of thing in the future?

I was thinking of renaming it to "Old Faithful Ale".

Jeff Chambers (unnet!motcid!chambers)

Date: Mon, 4 Feb 91 21:57:22 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Gusher

My parents just offered to buy me a 40 qt. stainless boiler for my birthday (I guess I won them over with my partial mash beers at Christmas). They found a pot at a local store for \$95. That seems reasonable from what I've seen on the net. The problem is that this is a standrd stockpot that will cover only one burner. I've found in my 16 qt. partial mashes that it takes an eternity to bring that volume to a boil. I can't imagine getting seven gallons to a boil with only one burner.

Does anyone out there know of a source for a 40 qt. boiler which will straddle two burners (bottom at least 15" across). If not, how do you all-grain brewers do it? Please e-mail responses to me. If I receive any requests, I'll forward whatever I learn.

Don McDaniel
dinsdale@chtm.unm.edu

End of HOMEBREW Digest #576, 02/05/91

Date: Tue, 5 Feb 91 9:25:51 CST
From: jlf@poplar.cray.com (John Freeman)
Subject: burners

>
> Does anyone out there know of a source for a 40 qt. boiler which will
> straddle two burners (bottom at least 15" across). If not, how do you
> all-grain brewers do it? Please e-mail responses to me. If I receive
> any requests, I'll forward whatever I learn.

I found a standalone gas burner at a garage sale a few years ago for
two dollars. It took about twenty dollars of plumbing to connect
it up in my basement brewery. This works great! There's no more mess in
the kitchen, especially if it boils over, but even if it didn't,
there was always a mess to clean on the stove.

Date: Tue, 5 Feb 91 08:09:22 PST
From: tcp@athena.ESL.COM (Tim Phillips)
Subject: Re: Gusher

Many of my "customers" consider the gusher a trademark of my beer, so I feel qualified to offer my answer to the question of gushers. In my experience, two things cause gushing:

1) Bottling too soon

(This tends to be more a problem for me with darker, more complex beers where I didn't leave the beer in the secondary long enough and the slow, final fermentation was still going.)

2) Infection

(This is where I got my reputation, since I had this infection for six batches in a row. All these beers overcarbonated in the bottle slowly, over a period of 1-4 months. It was a very benign infection in that all of these beers tasted just fine after the foam subsided. I finally cleaned all my equipment and all my bottles thoroughly, and the problem disappeared.)

I suppose that if you keg (I don't), you could add:

3) Over-pressurizing

(The carbonating or the dispensing pressure could be too high.)

Chilling the beer will help in that more of the CO2 will get dissolved in the beer. When pouring the beer, I sometimes put a small dab of margarine on my finger and touch it to the foam -- this helps the foam subside quicker. I have also been known to use skin oil from my cheek or forehead; don't do this to someone else's beer, as you will likely gross them out. I have often thought that it might be possible to gently lift the cap to release some initial carbonation, and then reseal the cap for each bottle in a batch of gushers. I haven't tried this yet.

Clean your equipment. I found that pouring boiling water through the bottles was not doing the job -- when I looked closely I could see a left-over film, so use the bottle brush. Don't reculture yeast from this batch into your next one(!).

-Timothy C Phillips

Date: Tue, 5 Feb 91 09:36:41 MST
From: Russell Greenlee <russell@oakley.uswest.com>
Subject: re-use of twist-off bottles, brewpubs in Denver/Boulder

In digest #576 dbreiden@mentor.cc.purdue.edu asks about re-using bottles with twist off tops:

I have been doing this for over a year now with no problems (either with sealing or bottles breaking/exploding). I use one of those fancy Italian bench cappers. I don't know how well other cappers would work. Also, my brews seldom hang around more than a few months. I guess I'm another fresh ale fanatic ;-).

In digest #576 Jon Binkley <binkley@beagle.Colorado.EDU> offers his opinions about the Walnut Brewery in Boulder, and the Wynkoop Brewery in Denver:

Let me offer another point of view. As far as the beer is concerned, I and my friends have all found the the Wynkoop's beers to be somewhat thin and lacking in body. The Walnut Brewery's beers are better in this respect. I particularly enjoy their bitter and their stout. The food in both places is good, with the Wynkoop leaning more towards traditional pub fare, and the Walnut offering more trendy dishes, like duck enchiladas. One has to order with care if one wants to spend less than \$10 for lunch at either place. The Walnut is popular, but if you avoid high traffic times (weekdays 12-1 for example), it's not hard to get seated when you walk in. (Hint: you can get a table in the smoking section much more quickly than in the non-smoking section. Odds are you won't encounter smokers, since no one in Boulder smokes anyway ;-)). Just my two cents.

Russell Greenlee
russell@ uswest.com

Date: Tue, 5 Feb 91 11:35:30 -0500 (EST)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Re: Recipe Archives

rush@xanadu.llnl.gov (Alan Edwards) writes:

> In HBD #575, Bob Whitehead (medrcw!bob@uunet.UU.NET) wrote:
> | I've a proposal for the readership:
> |
> | I'm interested in collecting all the recipes I can find from the
> | Homebrew Digest and compiling them into a book.
> |
> Actually, if all the recipes were compiled, I for one would rather have
> the "electronic" version.

Me too. And if someone were to collect the recipies, I'm
sure myself or another would be willing to format them for
text and/or postscript.

Douglas Luce
Carnegie Mellon

Date: 05 Feb 91 10:50:34 CST
From: BLAJVM@primed.weeg.uiowa.edu
Subject: Re: 5-liter mini-kegs

> Date: Thu, 31 Jan 1991 10:38:31 PST
> From: wegeng@arisia.xerox.com
> Subject: New Kegging Idea?
>
> A lot of the readers of this list are probably familiar with the
> small, approx 1.5 gallon "mini-kegs" that some German beers are
> available in. I don't remember what they are really called -
> they appear to be made of a light metal and are barrel shaped.
> There is a sealed opening in one end that accepts a plastic
> spigot, which is then gravity fed. There are also inexpensive
> CO2 canister systems for more long term use (I have one of
> these).

A friend and I have both used these 5-liter "kegs" many times. They seem to hold up quite well in the long run, and take a lot of the drudgery out of bottling, since each one holds the equivalent of 14 12-oz bottles. There are a few pointers that we can pass on that might save you some trouble:

- 1) You MUST have one of the CO2 tapper systems, because gravity tapping requires that you punch a hole in the keg to let air in, which obviously ruins the keg. The tappers cost \$8 - \$12, depending on where you buy them. Use the CO2 "sparklet" canisters that RotoKegs and gourmet soda-water makers use. The sparklets are about \$0.50 each, and I generally use 1 or 2 per keg when tapping.

- 2) Be sure to buy only those kegs that have a soft rubber gasket on top. Some brands use a plastic gasket, and these cannot be removed without breaking them.

- 3) Use a flat (standard) screwdriver to carefully remove the rubber gasket--a screwdriver with smooth edges is best since it won't tear into the rubber. (I use the one on my Swiss Army Knife.) The plastic plug that fits in the rubber gasket is most easily removed by adding some water to keg and shaking both the water and plug out at the same time. Be sure that the plug doesn't go down the sink drain!

- 4) When filling the keg, it's handy to have a flashlight to see through the 3/4" hole (with a siphon tube in it) to determine where the beer level is. I generally leave approx. 3/8" of head space, and prime the same as I would for bottles.

- 5) When replacing the gasket/plug combo, work it carefully back in with the screwdriver. Early experiments with a hammer resulted in damaged kegs, which did interesting things later with a very carbonated beer. :-)

- 6) Standard sanitization practices apply. Be sure to sterilize the gasket and plug separately, and re-sterilize after assembly.

I hope I haven't made this sound difficult, because it is a very simple, inexpensive procedure that makes bottling much more enjoyable.

Tom

```
*-----*
| Tom Kaltenbach -- Chemistry Department - University of Iowa |
|-----|
| Internet: blajvm@primed.weeg.uiowa.edu  Bitnet: blajvmpd@uiamvs |
*-----*
```

Date: Tue, 5 Feb 91 11:04:02 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)
Subject: Re: Gusher

Jeff Chambers writes:

>After eight batches, I've had my first mis-fortune with a gusher. What
>exactly causes them? After my "Granny Smith Christmas Cheer" finally
>stops gushing it is quite drinkable with no bad tastes at all. Furthur,
>the longer I chill it, the less it gushes. Does anyone have the
>diagnosis so I can prevent this sort of thing in the future?

There are three common causes for gushers (in order of probability, IMHO)
:

1) Bacterial infection -- beer was perfectly carbonated two weeks and three

weeks after bottling, then after 4 or 5 weeks began to get overcarbonated.

Solution: re-evaluate your sanitation techniques (plastic fermenters are

much more likely to promote bacterial infections than glass fermenters;

are you putting your thermometer down on the counter then back into the

beer?; is your racking hose all grunged up with stains that don't come

out?; etc.) You can categorize the source of your problem into two general categories: a) before bottling (all bottles gush equally), or b) during bottling (some bottles gush more than others). This will help

you determine where to concentrate your sanitation improvements.

I noticed "Granny Smith" in the name of the beer. Did you add apples? The bacteria could have come from the apples. You can't boil the apples or you will "set the pectins" (I don't know anything about fruit

in beer -- I'm just quoting people who do). Maybe steaming the fruit for a second or two will sanitize without doing much harm [someone with

fruit beer experience please comment?]. Even your yeast could have introduced the bacteria.

2) Premature bottling -- beer was almost flat after 1 week, pretty carbonated

after 2 weeks, overcarbonated after 3 weeks, glass grenades after 4 weeks

(note that this timetable is temperature dependent -- you could have grenades in a week at 75F). Solution: know what your expected final gravity should be and check for it (note that different yeast and other factors contribute to this) to be stable near the expected gravity

for a few days. I, on the other hand, don't follow this advice and just keep the beer in the fermenter for a "long enough" time. Not very

scientific, but I do judge from airlock activity and let it sit an extra

week after the airlock doesn't emit bubbles anymore.

3) Wild yeast -- same symptoms as 1). A more attenuative yeast could have

gotten into your beer somewhere along the way (very likely from the fruit, if indeed you used apples), and was overpowered by the yeast you pitched.

Later, when the yeast you pitched was done with all the sugars it can eat, the wild yeast started munching on the more complex sugars left behind by the pitched yeast. Probably not very likely.

In general, more information is needed to solve problems of this kind: ingredients (including yeast "brand"), temperatures, equipment and procedure. A while ago, I had a few batches with bacterial infections, but I still don't know what was the problem: I improved sanitation in so many areas, that I don't know which one fixed my problem. Once you establish a routine that produces bacteria-free beer, stick with it. After a while it goes fast, but you always have to be conscious to not cut corners on sanitation.

Al.

Date: 05 Feb 91 09:01:00 PST (Tue)
From: bryan@tekgen.bv.tek.com
Subject: Stainless Boiler

> I can't imagine getting seven gallons to a boil
> with only one burner.

Very observent of you. I didn't figure this out until brewing my first all-grain batch. Besides the time problem, it seemed like the stovetop got pretty hot.

I used my Coleman "Powerhouse" white gas camp stove for a batch or 2. It was much better than the electric stove, but didn't feel it was designed to run that hot, that long. So I sprung for ?35,000 btu cast iron propane burner and lived happily ever after. I think they go for around \$70 now, well worth it.

Bryan

Date: 5 Feb 91 13:55:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: BOTTLE CAPPING

Being new at all of this, I have a question. I understand that I can't use bottles with the standard screw top for homebrewing. No problem. What I am interested in are those unusual bottles that seem to use a standard crown cap but you wreck your hand and twist it off. I get a very unusual brand of soft drink that comes in very dark, heavy 16 oz bottles. They have what appear to me to be standard beer bottle caps, but you grasp tightly, scream a lot, and twist them off. Can I use these?

dan graham

Date: Tue, 5 Feb 91 11:44:37 PST
From: figmo@mica.berkeley.edu (Lynn Gold)
Subject: Recipes from past Digests

I've been holding on to all the recipes that have come over the digest for quite a while and have compiled them into a master recipe file.

If anyone is interested, I'll be happy to provide pointers to it (after I clean it up :-)).

- --Lynn
figmo@eris.Berkeley.Edu

Date: Tue, 5 Feb 91 12:13:10 -0800

From: krweiss@ucdavis.edu

Subject: label removal

One small refinement on the ammonia soak system -- paper labels will just float off after half an hour or so, but foil labels remain stuck for days. I

use a credit card to scrape the softened foil labels off. The flexible card

conforms nicely to the round bottle, and gets 'em off quick. Now, what are our

chances of convincing all the breweries to stop using foil labels??

Ken Weiss

krweiss@ucdavis.edu

Date: Tue, 5 Feb 91 15:55:45 EST
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>
Subject: Homemade Wort Chillers ?

I've seen ads for immersion wort chillers; priced under \$30, as I recall. But it looked to me like they were nothing more complicated than a coil of copper tubing with a hose clamped on each end and a faucet fitting on one hose. Seems like that would be easy to make at home for under ten bucks. Am I missing something important ? (Like, oh, say, "copper and homebrew react to form an unstable fissionable compound." 8-)

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Tue, 5 Feb 91 16:23:01 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: I'm Forever Blowing Bubbles ...

In HOMEBREW Digest #576, Jeff Chambers has a familiar problem:

> After eight batches, I've had my first mis-fortune with a gusher. What
> exactly causes them?

Well, that seems to depend on the gusher. Most commonly, it seems to be contamination of some sort. Dry yeasts frequently are the cause of this sort of misery. Edme has had a known problem with wild yeast contamination for more than 2 years. The form this seems to take is millions of beady bubbles, and determined fobbing from the bottle upon opening. Various kinds of bacterial and yeast contamination will produce similar effects. The solution is to change to clean yeast, use a closed fermentor, minimize the beer's exposure to air (especially breezes from outside), and watch your sanitation.

The other major cause is too high a fermentable content at bottling. This can be caused by overpriming, but is more commonly a case of premature bottling. A sudden temperature change can shock the yeast into temporary inactivity, and we're all fooled at some point about whether fermentation really is over. Bottling sometimes rouses inactive yeast, and it picks up where it left off.

A friend dropped off a bottle with the Edme variety of contamination, and I tasted it last night. I couldn't finish it, as it had a strong phenolic taste to it, but that's not usual. The last two batches I made with Edme yeast both gushed, but didn't develop off-flavors until they were almost 6 months old. It was this that finally gave me the "push" I needed to try Wyeast, and I've never looked back. Or had another gusher.

> I was thinking of renaming it to "Old Faithful Ale".

At least you're still ahead of the makers of "Old Reliable", which reputedly tasted awful, glass after glass after ...

= Martin A. Lodahl Pac*Bell Minicomputer Tactical Planning/Support =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 5 Feb 91 19:30:45 MST
From: David Suda <suda@babbage.Colorado.EDU>
Subject: hops and dextrin

I have a couple homebrew questions:

In the hops special issue of Zymurgy, there is an article on calculating hop bitterness in beer. Calculating the IBUs sounds like a great way to get consistent results, but one thing bothers me. All the calculations depend on the table which lists percent utilization vs. boiling time. Anybody know if this table is for whole or pelletized hops? Is the utilization rate different? What reference was this table taken from?

Another thing I've been wondering about is dextrin (cara-pils) malt. Miller claims it adds "smoothness and sweetness". If this character is due to complex sugars in the malt, why aren't they broken down during starch conversion? Are the sugars in dextrin malt structurally different from those which come from other malts?

Dave Suda
suda@boulder.colorado.edu

End of HOMEBREW Digest #577, 02/06/91

Date: 6 Feb 91 00:55:05 MST (Wed)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: Re: Brewpubs in Denver/Boulder

Jon Binkley writes:

> In response to Mark Castleman's query, Denver and Boulder each have one
> brewpub.

While I disagree with some other points of Jon's, I have to give him credit for following the advice some of us have been giving about Boulder for a while--namely "forget Boulder Brewery!" (which he did, completely... 'nuff said there:-).

> The Walnut Brewery in Boulder is currently *THE* chic spot in Boulder.

That may change. Cheer up, Jon...maybe a few yuppies will learn about decent beer in the process. Nothing stays popular with yuppies for too long; they have an attention span seldom reaching a year for anything like this. The brewery is repaying loans and making money...which a lot of new brewpubs never do.

> There is always a line outside to get in. It is where the beautiful
> people go to be seen. Once inside you get to pay a lot for food
> and drink beer which is quite chilled and quite carbonated.

I haven't had to wait much. If they're getting that much business, so much the better...I'd like to see them rewarded compared to Boulder Brewery because their beer is a lot better. I've been there and I ain't beautiful people! The beer is colder than it needs to be, but hardly the maltsicles you get at some bars. To my tastes the carbonation is almost right. (I'm not arguing with Jon so much as offering another opinion.) Some of the food is good; some is admittedly yuppie-silliness. (duck enchiladas? gimme a break!) They'll sort that out as long as they keep making good beer.

The bitter is the best of the lot. Buffalo Gold is good for warm weather or wimpy companions. Forget the wheat. The brown and the stout are OK.

> While also very popular, you can usually at least get through the
> door of the Wynkoop Brewery in downtown Denver...

And that's not Yuppievillage??? A few blocks down from the financial district?

>...The food is decent and reasonably priced...

They need to figure out fish'n'chips...which is *not* supposed to be grease'n'batter with a side of starch. They also need a source of bangers that taste like bangers. Generally the food is good, but they have some notable weak points.

>...They have a full range of beers, my favorites
> being the Bitter and IPA, both served from hand-pumps...

They certainly manage a good set of adequately-hopped beers in English style (which some would call "warm and flat" but which connoisseurs will recognize as "cellar temperature and moderately carbonated":-). Beyond having a very good set of beers and good food, the Wynkoop is of real interest to homebrewers for the particular reason that Russ Scherer (? sp?), the brewmaster, got into this whole thing after winning Homebrewer of the Year at the AHA annual some years ago. (Is Darryl going down a similar path?:-) It's a success story where a lot of brewpubs have done poorly because (occasionally) they couldn't make good beer or (far more often) they couldn't see the difference between homebrewing and running a business.

O,BTW...it's pronounced wine-coop, which can save you two rube-points when you go there.

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Wed, 6 Feb 91 09:46:13 EST
From: vanhovej@LONEX.RADC.AF.MIL (John C. Van Hove)
Subject: RE: Stainless Boiler

> I used my Coleman "Powerhouse" white gas camp stove for a batch or 2.
> It was much better than the electric stove, but didn't feel it was
> designed to run that hot, that long. So I sprung for ?35,000 btu cast
> iron propane burner and lived happily ever after. I think they go for
> around \$70 now, well worth it.

I have been looking for one of these for quite a while now and as soon as I can commit some space in my basement or garage (too many projects going at any given time) I plan on moving out of the kitchen. That should make my wife happy! Your guess of 35000 BTU is right on and I've watched one of those things bring a double batch of Rocky Raccoon (12 gallons) to a boil in no time flat. My father has been using that burner for a year or so now and he can get his 12 gallons to boil faster than I can with the 3 or 4 gallons that I usually use. I checked around town a bit and found that I can get one from the local welding supply shop for about \$45. I think I'll grab one when I go down there to get the CO2 tank for my new keggng setup. Wish me luck!

VH

Date: Wed, 6 Feb 91 07:51:20 -0700
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: Coffee in homebrew

Has anyone used coffee to flavor a porter or stout?

How much should one add for a 5 gallon batch? How fine should the beans be chopped/ground?

Thanks in advance,
Jon Binkley
binkley@boulder.colorado.edu

Date: Wed, 06 Feb 91 10:47:41 MST
From: rdg
Subject: Digest #573
Full-Name: Rob Gardner - Pro Hacker

The archiver now contains digest #573 for those of you that missed it.
Sorry that I cannot respond to individual requests for back issues.
BTW, there are more than 1000 subscribers now on the main mailing
list.

Rob

Date: 6 Feb 91 08:47:00 PDT
From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>
Subject: Gas Burners

In Digest #576 Don McDaniel saays:

>is a standrd stockpot that will cover only one burner. I've found
>in my 16 qt. partial mashes that it takes an eternity to bring that
>volume to a boil. I can't imagine getting seven gallons to a boil
>with only one burner.

I don't know of anyone that uses their kitchen stove for mashing since,
as you
noticed, it takes too long. I know several people who use gas water
heater
burners. You can probably get them for free from people throwing out
dead
water heaters. Most of the time they get replaced due to water leaks and
the
burners are fine. They put out about 35,000 to 40,000 BTU which is fine
for
bringing 5-7 gallons to a boil. I am looking for a 100,000 BTU burner to
use
for 15 gallons. You could hook it into the gas line for your clothes
dryer in
the garage or basement or maybe in the kitchen. I think you can also get
some
parts to make them work with propane.

-
David A. Haberman
Email: habermand@afal-edwards.af.mil
Benny's Bait Shop and Sushi Bar - "Today's Bait is Tomorrow's Plate!"

Date: Wed, 6 Feb 91 12:51:44 CST
From: lutzen@phys1.physics.umr.edu (lutzen)
Subject: Recipe Archives

To all who are wanting or working on the Recipe Archives:

This is a little project I've been working on in my spare time (very little of, that is). I have made some major headway in achieving this goal in the last few days, but if other people are interested in this project and have some work done or would like to help, there is no reason why we could not work together. I sent a note to Bob Whitehead about this, but have not heard back from him. So here is a suggestion:

I will finish up the extractions from the archives, and will share my files with those who wish to reformat them into the various file formats of their own desire. However, (here's the gotcha), the only thing I ask is for people to E-MAIL me direct. (I can't believe am putting myself in front of the target like this. Oh well, I'll just have a homebrew.)

Anyone who is interested in assisting, editing, CONTRIBUTING RECIPIES, etc., please E-MAIL me direct at:

Karl Lutzen lutzen@apollo.physics.umr.edu
University of Missouri - Rolla c0537@umrvmb.umr.edu
Physics Dept.314-341-6317
(in order of decreasing preference)

Date: 6 Feb 91 13:06:00 EDT
From: "CAE2::FALOUIS" <sdrc!falouis%cae2.decnet%cae19@uunet.UU.NET>
Subject: road trip

a friend and i are going to be taking a road trip from cincinnati to san diego around the third week of march. along the way we will be going thru indianapolis, st.louis, kansas city, denver on i-70 and las vegas on i-15. any info on interesting brew type places along the way would be highly appreciated.

thanks in advance,

bill hull

Date: Wed, 6 Feb 91 14:16:34 PST
From: Jim Garlick <garlick@ecst.csuchico.edu>
Subject: Re: Homebrew Digest #577 (February 06, 1991)

thanx!

Date: Wed, 6 Feb 91 12:19:43 CST
From: motcid!red!chambers@uunet.UU.NET (Jeff Chambers)
Subject: Gusher again

Thanks to all who responded to the gusher problem.

From those inputs, I have deduced that the most likely cause for gushing in my case is due to Premature Bottling. Going back over my notes I was in a bit of a hurry (Not Relaxing mind you) to bottle this batch before the Christmas Holiday Season (seeing it is a Xmas beer). This explains why the first few batchs didn't seem to gush at all, while now it splews for a good 5 minutes. I'm not ruling out an infection because Although I clean all the equipment thoroughly when I brew, I probably ought to give everything a good scrubbing. Thanks again for your input.

Jeff Chambers
(uunet!motcid!chambers)

Date: Wed, 6 Feb 91 22:16:59 -0500 (EST)
From: Seth Adam Eliot <se08+@andrew.cmu.edu>
Subject: odd smell

This is only the third batch that I've brewed, but this is a first for this problem.

The beer has an odd "sulfurous" smell. I describe it as "sulfurous" because of its similarity to the "rotten egg" sulfur compound smell. (not nearly as strong or noxious though).

The beer is a Mount Mellick brown ale, made using a hopped malt extract, with some extra hops thrown in for good measure. The smell was evident when the beer was in the fermentor and has carried over to the bottled and conditioned product.

I don't know if it is truly a sulfur compound, and possibly caused by sulfites (used liberally to clean all equipment and bottles), or exactly WHAT it is.

any ideas?

-Seth

se08@andrew.cmu.edu

Carnegie-Mellon U., Pgh PA

Date: Wed, 6 Feb 91 19:55:21 PST
From: figmo@mica.berkeley.edu (Lynn Gold)
Subject: The recipe file is ready!

It's in Unix mail format (that is, you can type "mail -f beer.txt" and read individual entries).

It's read-protected and living on "eris.Berkeley.Edu" in the file "/net/mica/eris/figmo/beer.txt" for your ftp'ing pleasure.

Enjoy!

- --Lynn

Date: 06 Feb 91 23:56:49 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: Beer with honey

>Have any of you out there had any experience using honey in
>extract recepies? What I had in mind was a mild Ale (say about
>4 pounds of DME) with between 1/2 and 1 pound of honey added
>to boost the alcohol content and give a dryer character. Will
>this work well? Will the fermentation take much longer than
>normal?

>Randy

Yes it does work well. I have made light lager with one pound of honey
and 4 lbs extract.
It lightened the body and increased the achol.
Yes the fermentation did last a bit longer and the aging was slowed a
bit also.

Chip

Date: Wed, 6 Feb 91 20:48:14 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Homebrewed Wort chiller

I've been using a homemade copper coiled immersion wort chiller for 3 years with great results. The main expense is the copper and some copper welding, if you want to get fancy. Just take care how you wrap it. 3/8 inch seems a good diameter to use, although others may find success in larger sizes.

Norm Hardy

Date: 7 Feb 91 10:11:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: EKU-28

About seven years ago, when I lived in Southern California, I used to have a beer at a German restaurant called EKU-28. It was about 13 or 14% alcohol. I don't know if it even was technically a beer, but I liked it at the time. (I don't know if I still would). I have tried to find it since and meet with stares and blank expressions. I know it wasn't a fig newton of my imagination, but I sure can't find it or anyone who has ever heard of it out here in New England.

Am I mentally deranged, or is/was there such a thing as EKU-28. If so, is it still made, or can it be approximated at home?

Dan

Date: Thu, 7 Feb 1991 11:44:38 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: SN yeast culture

Chris S. had a problem with culturing SN yeast. I've also tried to culture it (3 times), also with no luck. I'm in New Hampshire, and had also wondered if being on the Right coast was the problem. With his posting I'm more convinced that the trip back east is too much for the yeast (pardon the rhyme). I've also noticed that the yeast in *my* SN bottles is not necessarily pasted to the bottom of the bottle (it's mostly on the bottom, but loosely), which is in disagreement with what people on the list have said about *their* bottles having a solid bottom mass of yeast. This may also be an indication of travel-weariness. In any event, I've given up on culturing it.

I have cultured a Wyeast strain from a batch I had brewed in May 1990, so I know it (culturing) can be done, but apparently not with SN yeast back east.

Russ Gelinias

Date: Wed, 6 Feb 91 11:34:37 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Cheap Chillers

In HOMEBREW Digest #577, the celebrated Bill Thacker inquired:

> I've seen ads for immersion wort chillers; priced under \$30, as I
> recall. But it looked to me like they were nothing more complicated
than
> a coil of copper tubing with a hose clamped on each end and a faucet
> fitting on one hose. Seems like that would be easy to make at home
> for under ten bucks. Am I missing something important ? (Like, oh,
> say, "copper and homebrew react to form an unstable fissionable
> compound." 8-)

... and the world, as we know it, will collapse into the
Void. I've seen those ads too, and they remind me that quantity
pricing is a wondrous thing. In my area, the going rate for a 50'
roll of 3/8" soft copper tubing is in the near vicinity of \$20, even
at the "warehouse" stores. Add a compression fitting on each end,
with a 3/8"-male-pipe-to-1/4"-female-pipe bushing and a 1/4" hose
barb, and you're in the \$25 range before you've even looked at the
plastic tubing or the Gilmore fitting or whatever you choose to use.
I've never tried just clamping to the copper, for fear of leaks.

This type of chiller is indeed easy to make, and easy to use. I
believe it to be a Good Thing(tm) to have, but you might as well
make it rather than buy it, especially if you have a cheaper source
than I do for copper tubing. The first one I made used 100' of 1/4"
tubing, and looked like a potful of spaghetti, when in use. My
present one, using 50' of 3/8" tubing, chills faster but uses more
water.

A note concerning maintenance of immersion chillers: with my first
one, I made only a token effort to get the water out of the coils
after use, because it wasn't easy, and because, after all, that
water would never touch the beer, would it? Then we had an
unusually hard freeze, and the chiller burst in many places ...

= Martin A. Lodahl Pac*Bell Minicomputer Tactical Planning/Support =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 7 Feb 91 12:49:30 EST

From: sct60a.sunyct.edu!sct60a.sunyct.edu!yagerk@sct60a.sunyct.edu (Kevin Yager)

Subject: Cheap Chillers

To any of you who may be lucky enough to live in dairy country, I thought

I would let you in on a cheap piece of brewing equipment. A milking machine.

Old milking machine pails are great. They are usually stainless steel. Contain from 4 - 7 gallons. Usually come with a sealable lid (though you may have to plug a few extra holes). Best of all, since they are becoming

outdated as dairying equipment, a buyer may be able to buy 2 or 4 of them for \$20 at an auction.

I happen to have one (I've heard they are usefully distilling accessories)

when brewing my first batch of homebrew, so I had planned on using it for a priming pail. Then I smashed my carboy. So I used my milking machine for

a fermenter and bought a second to use for priming.

Milking machine pails can be used on the stove, then don't break, and they have sturdy handles.

Kevin Yager
yagerk@sct60a.sunyct.edu

Date: Thu, 07 Feb 91 13:37:01 EST
From: "st. stephen" <ST402836@brownvm.brown.edu>
Subject: Re: Crackin grain

Howdy,

>andy T. asked about cracking grains. I just recently had to crack a
>couple of lbs. of crystal (my supplier was cleaning her mill). I used
>a coffee grinder, after having cleaned out any coffee dust. It is one
><stuff deleted>
>will turn your grain into fine dust pretty quick if you're not careful.

How fine are you supposed to crack the grain? I understand that the
purpose is to expose the starchy inside to the water, but it seems you're
supposed to avoid crusing it to a dust. Why? To avoid sediment (ie.
so you can strain it out easier?)

Any info would be much appreciated.

thanks,
steve

Date: Thu, 7 Feb 1991 13:59:34 EST
From: James Kolasa <jkolasa@ms.uky.edu>
Subject: Priming Question...

I have a batch of pseudo-Imperial Stout ready to bottle and I discovered last evening that I had no corn sugar (actually I discovered that my cat had torn open the bag...this also explains the white powder all over her nose, I had imagined the worst). My question is, can I prime for bottling using dry malt? If so, how much should I use (I usually use 3/4 cup corn sugar)? I seem to remember mention of converting between corn sugar and dry malt, but can't remember the rough amounts. So, has anyone tried this? Will it work? I must know! The Kolasabrau cannot wait!

I know I know...."relax..."

jk

- - -
- -- James Kolasa | Where do I get a nifty name like "Bell --
- -- 121 Moloney, L.C.C. | Biv Devoe"?!?!--
- -- Lexington, Ky. 40506-0235 | --
- -- jkolasa@[ms.uky.edu/ukpr.uky.edu/UKMA.BITNET] [rutgers,uunet]!ukma!
jkolasa--

Date: Thu, 7 Feb 91 16:20:27 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Search for Large Stainless Boiler

I'm going to try one last time.

First, thanks to all who replied to my last post regarding full boils and how one gets them to boil. As you may recall, I was looking for a source for a stainless boiler, 30-40 quarts, which would straddle two (gas) stove burners.

The consensus was "bag it dude." Most suggested getting a 36,000 BTU propane burner which could be used outside or in the garage. I may have to resort to that but I'd rather not brew outside (although I can see the advantage in the summer!) and my wife would be somewhat unsupportive of another capital investment at this point (especially as I am trying to con her into buying a used refrigerator for my brewing. She doesn't like beer.) My wife likes to exclaim "pennies a beer... Hah! But I digress.

I'm certain that I recall a post a few months ago that someone found just the kettle I'm looking for. I've looked through all my back issues and cannot find it. Please, if you're out there, e-mail me!

Finally, thanks to all of you on the net for leading me from rank beginner back in August to seasoned veteran :-) now. Without you I wouldn't be having all this fun brewing now.

Don McDaniel
dinsdale@chtm.unm.edu

Date: Thu, 7 Feb 1991 19:06 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Solving boilover

A hint to prevent boilover from EVER happening again.

In case you've noticed, boil over only occurs at the very beginning of the boil. It appears to be a result of a protein "skin" that forms as the wort heats to a boil. When steam collects under this skin and comes forth all at once, as it does once the boil begins, it blows a big wort bubble all over creation.

I started skimming the wort of the creamy white head that forms as the wort comes to a boil and have never had a boil over since.

But doesn't this affect head retention on the beer, you say?

Nope.

Cheers,

Kinney Baughman | Beer is my business and
baughmankr@conrad.appstate.edu | I'm late for work.

Date: Thu Feb 7 16:12:00 1991
From: microsoft!jonm@uunet.UU.NET
Subject: uncappable domestic champagne bottles

Advice to people who bottle in domestic champagne bottles:

Before accepting bottles into your collection (and de-labeling them, sanitizing them, etc.), it's a good idea to check and see if they will fit a cap. I used to think they all were cappable, but I recently encountered about 2 cases of Cook's champagne bottles which have mouths which are slightly the wrong shape. It seems to be just this one batch of bottles ... I have a number of other Cook's bottles which cap just fine.

(Fortunately I had enough other bottles to finish bottling the batch.)

You don't have to actually clamp a cap down to test whether it will fit ... just see whether a cap can sit squarely on the mouth of the bottle.

By the way, the beer was a version of Papazian's "Crystal Honey Lager". It's good! I like the honey flavor ... first time I've tried that.

Jonathan Mark uunet!microsoft!jonm [not speaking for my employer]

Date: Thu, 07 Feb 91 19:14:52 PST
From: wicinski%winona.esd.sgi.com@SGI.COM
Subject: Re: Homemade Wort Chillers ?

I've seen ads for immersion wort chillers; priced under \$30, as I recall. But it looked to me like they were nothing more complicated than a coil of copper tubing with a hose clamped on each end and a faucet fitting on one hose. Seems like that would be easy to make at home for under ten bucks. Am I missing something important ? (Like, oh, say, "copper and homebrew react to form an unstable fissionable compound." 8-)

30 is pretty reasonable. i was quoted over 40, so i made mine for 20 with some bendable hose from the hardware store. it works OK, but not great. then i realized i needed some washers for the hoses.

i think the wort chiller in the freezer is a good idea. i will try it myself. i usually leave my batches sit overnite with a closed lid since i usually have one too many homebrews while making it and get lazy. anyone see problems with this (i haven't)?

tim

Date:Thu, 7 Feb 91 23:09 CST
From: <SU0751A%DRAKE.BITNET@CUNYVM.CUNY.EDU>
Subject: Steam beers

Greetings, HBDers!

I'm not officially signed up on this list, but read it regularly through my brewpartner (Mark Castleman, MC2331S@DRAKE). We are interested in making a steam beer, and toward that end have the following questions to pose to the digest in general:

- o Does anyone know of a mail-order house which sells Brewhouse extracts?
- o Does anyone have an intermediate-level (malt extract, with a few other readily available ingredients) steam beer recipe that they'd like to share with us?

Thanks in advance . . .Sterling Udell
Big Dog Brewing Cooperative
SU0751A@DRAKE.BITNET or
SU0751A@ACAD.DRAKE.EDU

End of HOMEBREW Digest #578, 02/08/91

Date: Fri, 8 Feb 91 06:28:17 -0500
From: m22457@mwunix.mitre.org (Peter Kester)
Subject: Re: The recipe file is ready!
Full-Name: Peter Kester

Could you send me the numeric address (i.e. 128.32.131.33)
My system doesn't seem to be able to find eris.berkeley.edu

Thanks.

```
+-----+  
Peter J. Kester | /  
INTERNET: pkester@mitre.org | /  
M22457@mwvm.mitre.org +-----+  
BITNET:pkester@mitre | /  
VOICE: (703) 883-5623 [Work] | +  
(703) 849-9475 [Home] | /
```

Date: Friday, 8 Feb 1991 09:25:20 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Coffee in homebrew

>From: Jon Binkley <binkley@beagle.Colorado.EDU>

>

>Has anyone used coffee to flavor a porter or stout?

>

>How much should one add for a 5 gallon batch? How fine should
>the beans be chopped/ground?

OK, I decided I wanted to make a coffee stout (which turned into a coffee ale when I was out of certain ingredients). After perusal of back issues of this Digest, and finding several people saying the 1/2 lb. of coffee beans was too much, I decided to add 1/4 lb. of coffee beans.

So, I bought some French Roast at the store, and just dumped 1/4 lb of beans into the primary fermenter after heating them not to the boiling point in a little water. No chopping or grinding.

In the future, I will use about a handful (1 or 2 oz.) instead, as this still has an overpowering coffee flavor (you can't tell it is beer).

John "Now, has anyone successfully used chocolate, to make a mocha porter or stout? My guess would be that unsweetened cocoa might be a good starting place" DeCarlo

Internet: jdecarlo@mitre.org

Usenet: @...@!uunet!hadron!blkcat!109!131!John_Decarlo

Fidonet: 1:109/131

Date: Fri, 8 Feb 91 07:27:14 mst
From: Mark.Nevar@hp-bsd.cos.hp.com
Subject: RE: road trip

In digest 578, Bill Hull asked about interesting places to stop at on his x-country trip. Well, in the most recent World Beer Review, they report on the Goat Hill (Tavern?) in Newport Beach, Ca. A friend tells me this is near San Diego, so I'm sorry if it is not. Anyway, the place has a total of 95 beers on tap at any time. All the big brewers, 25 or 35 micros, plus imports. It sounds like a must-see. Anyone been there ?

Mark Nevar

Date: Friday, 8 Feb 1991 09:27:32 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: EKU-28

>From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
>
>Am I mentally deranged, or is/was there such a thing as EKU-28.
>If so, is it still made, or can it be approximated at home?

I have seen it at local establishments that carry wide varieties of beers (including a local Safeway) in the Washington DC area, so it isn't a figment of your imagination. You might try the more knowledgeable purveyors of beer in your area, as it isn't available everywhere. It is mildly famous to beer drinkers as being a very high-alcohol beer (I guess more properly a barley wine).

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date: Friday, 8 Feb 1991 09:28:07 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Priming Question...

>From: James Kolasa <jkolasa@ms.uky.edu>

>

>My question is, can I prime for bottling using dry malt? If so,
>how much should I use (I usually use 3/4 cup corn sugar)? I
>seem to remember mention of converting between corn sugar and
>dry malt, but can't remember the rough amounts. So, has anyone
>tried this? Will it work? I must know! The Kolasabrau cannot
>wait!

I generally use 1 cup of dry malt to substitute for 3/4 cup of
corn sugar, and have no complaints. I believe the general ratio
is that corn sugar is 100% fermentable, while dry malt extract is
80% fermentable. Your mileage may vary.

Internet: jdecarlo@mitre.org

Usenet: @...@!uunet!hadron!blkcat!109!131!John_Decarlo

Fidonet: 1:109/131

Date: Friday, 8 Feb 1991 09:28:51 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Search for Large Stainless Boiler

>From: dinsdale@chtm.unm.edu (Don McDaniel)

>First, thanks to all who replied to my last post regarding
>full boils and how one gets them to boil. As you may recall,
>I was looking for a source for a stainless boiler, 30-40 quarts,
>which would straddle two (gas) stove burners.

My only pointer is to Dave Miller's book
(The Complete Handbook Of Home Brewing). He mentions he uses a
boiler that straddles two burners on the stove. I have lent my
copy to a friend so cannot tell you exactly what he uses or where
he got it.

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date: 8 Feb 91 10:02:00 EDT
From: "Daniel J. Graham" <graham@drcvax.af.mil>
Subject: Getting recipe file via FTP

In 578 it was mentioned that the recipe archive file was ftpable from eris.berkeley.edu. My domain server won't translate that address, could somebody please post the numeric address and say whether it accepts the standard anonymous login for ftping?

Dan Graham --

Date: 08 Feb 91 09:16:25 EST
From: Jack Webb <JACK.L.WEBB@OFFICE.WANG.COM>
Subject: NE Homebrew Competition

This may have been posted to HBD #573 (I haven't gotten it from the archives yet), but just in case it got lost...

Lee Menegoni here at Wang asked me to post this competition info (I send Lee and others copies of the HBD). Any questions, call the numbers listed or drop me a line and I'll forward the questions to Lee.

Jack Webb - Wang Labs, Lowell MA - jack.l.webb%office.wang.com

9th Annual Homebeer Competition of New England
February 23 & 24, 1991
Sponsored by Crosby & Baker and White's of Westport Hampton Inn
(not to be confused with the the AHA conference June 19 to 22)

Deadline for Entry February 20, 1991
\$5 entry fee make check payable to: Crosby and Baker.
Entry is three 12 or 16 oz bottles.
Registration form must be attached with each bottle.
All winners will be notified and judges comments will be returned to all entries.

The HWBTA will give one free National Competition entry for each 15 Regional Competition entries received. Questions call 508-636-5154

Send entries via UPS to:

Crosby and Baker
999 Main Road
Westport MA 02790

or leave at a drop off point.

Southern NH drop off point:

Jaspers Homebrew Supply
116 Page Road
Litchfield NH 03051
603-881-3052

AHA/HBWTA experience points for judges will be awarded. If you are interested in judging the competition contact:

Leslie Reilly
999 Main Road
Westport MA 02790
508-636-5154

Date: Fri, 8 Feb 91 10:17:11 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: EKU-28

>>>> On 7 Feb 91 10:11:00 EDT, "DRCV06::GRAHAM" <graham@drcv06.
decnet@drcvax.af.mil> said:

Dan> I used to have a beer at a German restaurant called EKU-28.

A restaurant called EKU-28? Sounds like a great place to me, but don't
eat
and drive! :-)

Dan> It was about 13 or 14% alcohol.

Yeah, the second strongest beer in the world, behind Samiclaus.

Dan> I have tried to find it since and meet with stares and blank
Dan> expressions. ... but I sure can't find it or anyone who has ever
Dan> heard of it out here in New England.

Dan> Am I mentally deranged, or is/was there such a thing as EKU-28.

Those are two very different (and not necessarily related) questions :-)
!

Yeah, I can get it easily enough here in DC; not quite New England. It
ain't cheap, but it's less expensive than Samiclaus. Michael Jackson
waxes
eloquent (for a paragraph or two) in his World Guide to Beer.

Dan> If so, is it still made, or can it be approximated at home?

I believe EKU stands for Erste Kulmbach <something>, and that it is made
in
Kulmbach, Germany. EKU is a *big* brewer.

I've never tried to brew a bock, let alone a dopplebock, and certainly
not
something as heavy/alcoholic as EKU. But I'd like to. Miller mentions
that
there are problems with all-grain versions of dopplebock-class beers, and
employs extract in his recipe.

If anyone out there has got a great spicy dopplebock, I'd love to hear
it.
Anyone brewed a super-high-test batch? What problems did you encounter?
or
did you just use the first runnings from the mash (then make a full-
bodied
beer out of the rest)?

Date: Fri, 8 Feb 91 9:08:25 CDT
From: Jeff Benson <benson@chemsun.chem.umn.edu>
Subject: Eku-28

In HD 578 Dan Graham writes:

>About seven years ago, when I lived in Southern California, I used to
have
>a beer at a German restaurant called Eku-28. It was about 13 or 14%
>alcohol. I don't know if it even was technically a beer, but I liked it
at
>the time. (I don't know if I still would). I have tried to find it
since
>and meet with stares and blank expressions. I know it wasn't a fig
newton
>of my imagination, but I sure can't find it or anyone who has ever heard
of
>it out here in New England.
>
>Am I mentally deranged, or is/was there such a thing as Eku-28. If so,
is
>it still made, or can it be approximated at home?

Eku-28 is the barley wine produced by the Eku brewery, the 28 referring to its proof (being 14% alcohol). I assume it is still available although I have not had one in years. I submit to those in the net more experienced in making barley wines about how to go about making it.

I first ran across Eku-28 in a bar in Madison, WI several years ago. The bartender had on a T-shirt emblazoned with the inscrutable phrase "I survived two Eku-28." My companion and I asked him what his shirt meant and he explained that he had gotten it at some special promotion for Eku-28, where they dared the brave to drink a pair of them in one evening. (I hope they had designated drivers. :-) I have tried the brew and frankly did not care for it. Perhaps I got an old bottle but the memory is still so unpleasant that I am not inclined to try it again. (Fortunately, other barley wines I have had have been much better, particularly Old Knucklehead. Yum.) I like Eku's other beers, though.

Jeff Benson
benson@chemsun.chem.umn.edu

Date: Fri, 8 Feb 91 12:35:20 -0500
From: m22457@mwunix.mitre.org (Peter Kester)
Subject: Washington Post article
Full-Name: Peter Kester

The front page of Wednesday's (2/6) food section of the Washington Post had an article on homebrewing featuring two area homebrewers. The article describes the process these two use & gives the recipe for making a double batch of a partial mash IPA. If anyone wants me to send them the recipe they use, let me know -- if there is an overwhelming response, I'll post it.

IMHO, the article gave a good introduction to homebrewing. It went into some detail but was definitely written for novices. At the end, it even gave phone numbers and addresses for AHA, BURP (a local club: "Brewers United for Real Potables"), and three local homebrew supply stores (unfortunately none in Northern VA -- does anyone know of any?)

A humorous side note: these two brewers term commercial swill as "lawn mower beer" since it is "beer like Budweiser that you ride around on your lawn mower with."

Happy brewing.

```
+-----+  
Peter J. Kester | /  
INTERNET: pkester@mitre.org | /  
M22457@mwvm.mitre.org +-----+  
BITNET:pkester@mitre | /  
VOICE: (703) 883-5623 [Work] | +  
(703) 849-9475 [Home] | /
```

Date: 8 Feb 91 12:56:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Thanks and a question about winemaking

First off, thanks very much to those kind souls who responded directly to my question about EKV-28. It seems that it is a doubleback type beer that is available, but not common. I'll have to look further afield than New Hampshire state liquor rip-off stores to find it I guess.

Now the question at hand. I am not only interested in brewing beer at home, I want to try winemaking too. Is there a digest for home winemaking?

Dan Graham

Date: Fri, 8 Feb 91 13:02:15 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Cheap Chillers

I'd like to add to Martin Lodahl's comments on immersion chillers.

I like to stick mine in the boiler ten minutes before the end of the boil to take care of anything I may have missed when cleaning. The second time I did this, the rolling boil ceased. It took almost ten minutes to resume. The problem was the large thermal mass of the water left in the tubing from last use. Now I run hot tap water through the chiller (160F) to heat the copper, then blow the water out. I've had no problem since.

I got my tubing at a hardware store. 50 ft. for \$10. I believe it's 1/4 inch. Works great. I just press the tubing on; no hoseclamp or anything. I then nested successively larger pieces of hose over the other end, building it up to garden hose size, and attached a garden hose fitting ~\$1.95. A hoseclamp holds that end together. That screws onto my bottlewasher adaptor on the kitchen sink. No leaks, no muss, no fuss.

Don McDaniel
dinsdale@chtm.unm.edu

Date: Fri, 8 Feb 91 12:06 PST
From: kwiseman@indetech.com (Kurt Wiseman x2006)
Subject: Re: Priming Question...

James,

I was in a similar situation a few weeks ago (no fault of my cat :-)).

I was told that taking white granulated sugar, after boiling it with the juice of a lemon is a fine substitute for corn sugar. I did it and it worked quite well. The heat and the citric acid do the magic. I boiled less than a cup of water, added 3/4 cup of sugar, squeezed in half a lemon, and five minutes later, poof! priming material. Good luck with the Kolasabrau!

Kurt

- ----- Begin Included Message -----

Date: Thu, 7 Feb 1991 13:59:34 EST
From: James Kolasa <jkolasa@ms.uky.edu>
Subject: Priming Question...

I have a batch of pseudo-Imperial Stout ready to bottle and I discovered last evening that I had no corn sugar (actually I discovered that my cat had torn open the bag...this also explains the white powder all over her nose, I had imagined the worst). My question is, can I prime for bottling

using dry malt? If so, how much should I use (I usually use 3/4 cup corn sugar)? I seem to remember mention of converting between corn sugar and dry malt, but can't remember the rough amounts. So, has anyone tried this?

Will it work? I must know! The Kolasabrau cannot wait!

- --jkolasa@[ms.uky.edu/ukpr.uky.edu/UKMA.BITNET] [rutgers,uunet]!
ukma!jkolasa--

- ----- End Included Message -----

Date: Fri, 8 Feb 91 14:18:11 +0800

From: lcarter@claven.idbsu.edu

Subject: FORCED CARBONATION AND TEMPERATURE

IN RESPONSE TO DUANE SMITH'S(HB 575) QUESTION
ABOUT "FORCED CARBONATION AND TEMPERATURE.
MOST GASES(INCLUDING C02) ARE MORE SOLUBLE IN COLD
SOLUTIONS THAN IN WARM SOLUTIONS. SO YOU SHOULD
COOL THE KEG AFTER CARBONATING. I USE THIS METHOD
AND I USUALLY COOL THE KEG BEFORE CARBONATING AND
REFRIGERATE IMMEDIATELY AFTERWARD.

Date: Fri, 8 Feb 91 20:19:35 -0800
From: rkaye@polyslo.CalPoly.EDU (Depeche)
Subject: EKU-28

EKU-28 is real. It is sold right here in San Luis Obispo, CA, at Sandy's Liquor Store. This beer should be available at larger liquor stores around the country.

To the best of my knowledge, EKU-28 got it's name from it's strength.

28% Alcohol.

My friends and I like to call it Malt Laquer... :-)

** Depeche **

Date: Sat, 9 Feb 91 15:12:03 -0500
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: deterioration of kegged beer

I have had a problem with homebrew stored in stainless steel kegs (the Cornelius/Pepsi variety). The beer is good for the first 3-6 weeks, but gradually picks up a sour off-flavor. After 10-14 weeks, it is virtually undrinkable. The clarity and head retention remain as they originally were; only the flavor is affected. It happens to all of my beers that I choose to keg (very few at this point) regardless of type of beer, type of process (extract or mash), etc. The more well-hopped varieties survive a bit longer, perhaps. I suggest an infection of some kind; any ideas? The kegs were kept refrigerated with CO2 overpressure, the yeast at the bottom was drawn off until the beer was clear, and the kegs and all known removable parts were cleaned with a dilute bleach solution and thoroughly rinsed before using. I'd appreciate any suggestions/ideas/similar experiences.

Thanks,
Steve Russell

Date: Sun, 10 Feb 1991 13:14:54 EST
From: "44636::DEE"@e814b.phy.bnl.gov (James Dee)
Subject: Garlic beer

In Papazian's "Complete Joy of Homebrewing," he mentions some garlic beer his friends brewed ("It goes great with pizza"). Has anyone had any experience with garlic beer? My friends and I are interested in trying it (in small quantities), and we'd appreciate any advice you could give us. Thanks.

--Jimmy Dee

End of HOMEBREW Digest #579, 02/11/91

Date: Mon, 11 Feb 1991 7:06:42 EST
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: EDME brewkeg taps

I received a 10 liter EDME brewkeg that has tap problems. The valve (attached to a threaded cam) does not lift properly when the knob is twisted. Anyone have any hints? I sent this tap back to the CELLAR in Seattle and they put it back together but the same thing happens.
Ted

Date: Mon, 11 Feb 91 08:25:40 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Priming

With all the recent talk about priming with dry malt or with cane sugar and lemon juice I feel I must add my little bit of heresay:

I know it isn't good practice, but I have had great success priming with plain old white sugar (cane sugar). Maybe my brew needs a little more aging time or something, but I would definitely NOT worry about using it if in a bind. I do plan to switch to corn sugar in future batches-- I'd thought I was using corn sugar all along :-)

- --Danny

Date: Mon, 11 Feb 91 08:47:16 -0500
From: zentner@ecn.purdue.edu (Mike Zentner)
Subject: Alex Trebek knocks homebrew

Did anyone happen to see the episode of Jeopardy last week with the homebrewer? There was a guy on, who was introduced as a stock broker as he came out, so I booed him. During the interview section, Alex said something like, "I understand you have a very different hobby."

It was then that the guy said he was a brewer. Alex told him that he knew a guy who brewed and had spent 15 years developing the perfect recipe, and that it tastes terrible, and were this guys beers as bad.

The broker was quick to point out that everyone who tries his brews likes them better than commercial brews, but I don't think he was very convincing in refuting Alex's implied claim that it is a somewhat off-the-wall, semi-crackpot thing to do. Certainly doesn't compete with working crosswords in pen :-)...

Another topic: I built a semi-cheap tubing in the garden hose chiller and am wondering about keeping it sanitized. What do those of you who have these things do to keep them clean? Bleach seemed to leach out some brown colored gunk on a test piece of copper, so I'm not crazy about that idea. I was just thinking of running boiling water through it before use, but I'm also worried about the water that remains in both shell and tube side after its use. If not used for a while, has anyone had any problems with mildew in these systems?

One final question: As a group of us stood outside last weekend experimenting with our first all-grain batch, warming our hands and palates around one of those blast furnace propane burners, the notion as to the safety of the device came up. Does anyone use one of these things inside? I was brought up in a charcoal grill only family (we never used propane or knew anyone who did, except my uncle who had his barbeque blow up in his face once) and was wondering if the combustion is incomplete enough with one of these things such that you get significant buildup of CO to be a health hazard. I already know that you are not supposed to store a tank with fittings in a closed area, incase of small leaks, but what about using it inside? Also, we had the thing at no more than 1/4 throttle, for lack of a better word, and it seemed that anymore could conceivably do serious damage to a cheap boiling kettls. Any comments?

Thanks for any answers.....Mike Zentnerzentner@cn.ecn.purdue.edu

Date: Mon, 11 Feb 91 07:38:46 CST
From: Ken Schriner <KS06054@UAFSYSB.UARK.EDU>
Subject: road trip

I am aware of one brewery and one brew pub close to I-70. The first, Boulevard Brewing Company, is located at 2501 Southwest Blvd ("the boulevard" to locals) Kansas City, Missouri. I posted to this group about it several weeks ago. Excellent pale ale. The brewmeister will probably be more than willing to give a personal tour. Phoning ahead may help (816) 474-7095. I believe this brewery was written about recently in zymurgy. (I don't get zymurgy, other netters may have more info about the article.)

Just down the road (I-70) in Lawrence, Kansas, is the Free State Brewpub. I didn't like their beer as much, but it was still great (I think Boulevard's pale ale is fit for gods.) The wheat beer would be very refreshing for a hot day. Free State's porter was delightfully sweet and almost chewy. I don't have an address (somewhere in the 6 or 7 hundred block of Massachusetts street, Mass street, to the locals.) The food at free state was ok, but there is better to be found in Lawrence. Free State has an outside beir garten drinking area that is reportedly very nice (it wasn't open when I was there.)

I travel the road (Highway 71) from Fayetteville AR to Kansas City MO quite often. I'd be interested to hear of any breweries near to this road. (Near being within an hour's detour.)

(Loved the recent idea of using old milking machines for primaries and secondaries and possibly boiling pots. Stainless steel on the cheap.)

Ken Schriner (501) 575-2905 BITNET : ks06054@uafsysb
U of A, Computing Services Internet : ks06054@uafsysb.uark.edu

Date: Mon, 11 Feb 91 8:43:43 CST
From: medch!chris@uunet.UU.NET
Subject: Helenboch Beer

If any of you are ever in Georgia, specifically the Atlanta area, be sure to find a six-pack of Helenboch or, if possible, find it on draft. It's an excellent beer that is brewed in Helen, GA. The regular beer is a German style amber (in my opinion, although I'm still basically new to non-mass-produced beers). They also produce an Oktoberfest version which is a much darker beer. I did get an address from the label. And I quote, "For more information: Friends Brewing Co., The Brewery, Helen, GA 30545." I don't know if you can order from them, but it's worth a try.

And, as a quick request, do any of you know where I could get a recipe for an ale similar to Double Diamond? Or, if not, where I can get a case or threesomewhere in the mid-south? Thanks.

- - -

Chris Hudson # Be wary of strong drink.
b17a!medch!chris #It can make you shoot at tax collectors
Intergraph Corp# --and miss!
IW17A5 #
Huntsville, AL #-Lazarus Long
35894-0001 #

Date: Mon, 11 Feb 91 08:07:12 MST

From: hplabs!mage!lou

Subject: Garlic beer

In response to Jimmy Dee's request for info on garlic beers, I brewed the following recipe last year. It was one of my all-time most popular beers, although I always made sure that people tasted it before I told them what the secret ingredient was.

For 7 gallons:

steep for 30 minutes:
0.75 lb 40L crystal malt
0.25 lb roasted barley
boil for 1 hour:
4.5 kg Munton & Fison dark malt syrup
2 oz Perle hops (7.5% alpha)
1 oz Willamette (4.6% alpha)
3 large garlic cloves chopped fine

1 oz Willamette for finishing
ale yeast
OG 1.058
FG illegible

Next time I make this I'll probably use more crystal and more hops.

Good luck,
Louis Clark

Date: Mon, 11 Feb 91 10:16:16 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Eku-28

> On Fri, 8 Feb 91 9:08:25 CDT, Jeff Benson <benson@chemsun.chem.umn.edu> said:

Jeff> Eku-28 is the barley wine produced by the Eku brewery, the 28 referring
Jeff> to its proof (being 14% alcohol).

> On Fri, 8 Feb 91 20:19:35 -0800, rkaye@polyslo.CalPoly.EDU (Depeche) said:

Depeche> To the best of my knowledge, Eku-28 got it's name from it's strength.
Depeche> 28% Alcohol.

Well, the first is about right -- I think it's really about 12% (Samiclaus is at 14%). That 28% is way out of line -- that would practically make it Scotch!

The 28 *actually* means the OG in Degrees Plato, which translates to an SG of about 1.112.

[C|Bleers!

Date: Mon, 11 Feb 91 8:58:25 MST
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>
Subject: Recipe file
Full-Name: Rick Myers

I have made the homebrew recipe file from eris.berkeley.edu available for anonymous FTP on hpctdpe.col.hp.com. This will be available ONLY to HD subscribers on the HP Internet (in other words HD subscribers who are HP employees). I cannot make it available to the entire world since my machine is not on an open subnet. Sorry!
The path is: ~/ftp/pub/brew.sh

- - -
Rick Myers rcm@hpctdpe.col.hp.com
Hewlett-Packard
Colorado Telecommunications Division

Date: Mon, 11 Feb 1991 09:13 MST
From: "Hans L'Orange, Institutional Research, 492-8633"
Subject: Toad Spit Stout

I'm making my first stout and am using Papazian's Toad Spit recipe. That calls for adding the cracked grains to 1 & 1/2 gallons cold water, bringing to a boil and then removing the grains after 5 minutes. Leaving the grain in after boiling has started runs counter to all else I have read and done. Is this something different with a stout ? I had planned to pull the crystal, etc. out as soon as boiling started.

Hans L'Orange

Date: Mon, 11 Feb 1991 11:31:53 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: patience

I need to add to/correct a couple of my recent postings.....

First, there was a question as to whether it was possible to culture Sierra Nevada yeast on the east coast. Well, at this point it seems that it * is* possible, because after more than 2 weeks of no activity (and just when I was about to throw it out), my SN culture came to life, and now has a nice krausen! So (Chris?), hang in there and be patient.

I also had pitched some re-cultured Wyeast (German ale #1007?), which didn't (seem) to catch, so I pitched some dry yeast, which did catch immediately. I had a question re. what happens to the first yeast in such a situation. Well what happened is that the second yeast did its job, then the Wyeast * slowly* kicked in. In fact, so slowly that I thought the ferment was done, and I bottled the batch. But now I've got semi-gushers that have all the flavor and aroma of a primary fermentation, ie. sulphur, esters, cloves(!),....
. Arghhhhhh! (The clove flavor is interesting; it's alot like the clove flavor in a German wheat beer. Similar strains?) Unfortunately, the batch is barely drinkable.....

I know this is kind of drastic, but would it be possible to empty all the bottles back into a carboy, and let it ferment out?

Anyway, in both cases a little patience (has/would have) helped.....

Russ in NH

Date: Mon, 11 Feb 91 12:12:15 -0500
From: "a.e.mossberg" <aem@mthvax.cs.miami.edu>
Subject: Beer one of the oldest, most enjoyed foods

[from _The Washington Spectator_ February 15, 1991]

Beer is one of the oldest and most widely enjoyed foods, according to Alan Eames, who has spent 20 years studying the frothy brew. He writes: "The making of beer--a trade traditionally presided over by women 'brewsters'--was a vital aspect of economic, social and religious life in Sumeria and Babylon 4,000 years before Christ."

In those times, a hieroglyphic symbol for food was a pitcher of beer and a loaf of bread. Pharaohs were buried with miniature breweries to insure a supply on the trek to the afterworld. And beer was the major component in ancient Egyptian medicine. The Vikings used a beer called "Aul" to pump themselves up for their daring raids. Valhalla was "no less than a giant alehouse, where beer kept the company 'in a constant state of bliss.'"

Date: Mon, 11 Feb 91 12:00:09 EST
From: hplabs!hp-pcd.cv.hp.com!lotus!"LDBVAX!DJOHNSON(The D.U.G. Labs)
"(The D.U.G. Labs)(The D.U.G. Labs)(The D.U.G. Labs)(The D.U.G. Labs)(The
D.U.G. Labs)
Subject: HomeBrew Digest Query

~~inner_header~~

To: UNIXML::"homebrew%hpfcmr@hplabs.hp.com"
Subject: HomeBrew Digest Query
Source-Date: Mon, 11 Feb 1991 11:55 ydt

I made my first batch of homebrew. It tastes OK. I did, however, put one six-pack in the frig (at bottling time) and it is flat. I assume that the frig is too cold for the yeast to become active and add the proper amount of carbonation. This is not much of a problem for me, as it is only 1 six-pack. I have a friend who put his entire batch in the frig! It is mostly flat as well.

My question:
Should we be able to remove the bottles from the frig and save the homebrew or is it flat for life?

From,
Too-Flat-Brew, Dug Johnson - DJohnson@LDBVAX.Lotus.Com

Date: Mon, 11 Feb 91 13:09:57 EST
From: Zamick <zamick@acdc.rutgers.edu>
Subject: High output stovetops

I haven't yet gotten to mashing my own grains, (just started my second batch o' beer. Hurrah), but I do have a thought for those who wanted to heat up vast amounts of water on a stove. In Chinatown, (and probably many Oriental Import shops, you can find replacement heads for your stove made for large woks. These heads have holes all along the top & are a bit larger than normal attachments. (Theoretically woks operate best at extremely hot temps.) These things put out a great deal more heat (and use a great deal more gas) than your ordinary stove head. They would probably be just what you are looking for.

Good luck,
Jonathan Zamick

Date: Mon, 11 Feb 91 13:12:08 EST
From: Zamick <zamick@acdc.rutgers.edu>
Subject: Bitter beer

I just started my second batch of beer & just bottled my first. I tried the sample of beer used for the hydrometer reading & it was quite bitter, how much will this initial bitterness fade after a week or two in the bottle? Should I leave it for a longer time before opening?

zamick@remus.rutgers.edu
Thanx....

Date: Mon, 11 Feb 91 13:38:30 EST
From: "Andrew L. Brant" (IBD) <abrant@BRL.MIL>
Subject: Ancestral Brews

Here is a article that you might find interesting.

reprinted w/o permission from County Living, March 1991

ANCESTRAL BREWS

by Christopher Brooks

Historic beer recipes feature a subtle blend of spices.

On display in a small museum in German Bavaria is the oldest beer in the world. Though it was a hot afternoon the day I gazed on this exhibit, my thirst for refreshment wasn't stimulated in the least. Once, during Roman times, this might have been the pride of some Teutonic tribesman; but now, the beer resembled little more than pipe dottle and ashtray debris.

Admittedly, I've long argued that certain beers (namely those containing live yeast cells) will enjoy an improvement in flavor if they are allowed to age for several years. But this German ancestral brew takes that idea a few steps too far: Not even the best-made beer can be expected to last for more than 50 years. It would appear, then, that the suds of yore are gone for good.

Appearances, however, can be misleading. The brewery Dupont (no relation to the chemical firm), of Belgium's Walloon region, produces a beer based on a recipe from more than a full millenium ago. Those who wonder what a beer of antiquity might have tasted like would do well to try this product, appropriately named Cervesia Archeosite. The crisp, clean palate and clarity of this well-made ale may be of a quality far beyond that of its forefathers, but a subtle use of herbs in the brewing lends a certain aura of authenticity to the flavor.

While sipping this tasty bit of brewing history, my mind drifted back to a day in college when the professor of my Advanced Brewing class, Dr. Gustav Bierstube, lectured us on the brewing practices of the Middle Ages. A bent-over, wizened man with a florid complexion and long white beard, there were those of us who felt he had firsthand knowledge of that era. ". . . Und it was very common before hops were discovered for plants, roots and various other vegetable matter to be used to counterbalance zee sveetness of zee malt. Ve know zat much earlier, Egyptian brewers even went so far as to use crab claws, crushed eggshells, and similar sorts of flotsam in zeir concoctions. . . ." The high point came when Dr. Bierstube presented the class with a large bottle of medieval beer he'd recreated using documents from 900 years before. I say high point only because the moment of tasting relieved us for a brief time from that man's long-winded ramblings. The beer itself, unfortunately, was so heavily spiced with oregano, thyme, and bay leaf that it was more appropriately suited for marinating lamb than for drinking.

Cervesia Archeosite proved to me, however, that it is possible to recapture at least a part of the brewing world's past and still make it palatable. Oddly enough, while Flemish immigrants were responsible for introducing the English to hops, it is now their descendants, the Belgians, who are most active today in spicing up the industry. Dupont is just one of many to produce a beer of hoary heritage following a folkloric recipe. Jo Crombe's family brewery, which bears his surname, is the

last in Zottegem to carry on that village's distinctive brewing style. Inherent in the tradition is the use of spices, the exact identity of which Mr. Crombe refuses to divulge. His beer, Oud Zottegems, undergoes a respectable four to five months maturation in tanks, and will continue to improve in the bottle for several years. The sample I tried had been bottled just a few months before, yet the amber liquid showed remarkable clarity. At that age, the aroma is quite spicy, hinting at clove, or possibly coriander. Full-bodied with an undercurrent of honey, the spices integrate well with the malty palate, making Oud Zottegems a tradition worth preserving.

Dried orange peels and coriander seeds appears to be among the most popular of combinations in this area of brewing. The De Kluis brewery pioneered this melange early on, using it for its popular wheat beer. This product has become so successful that no less than five other brewers now follow a similar recipe. There's a limit, I believe, to the amount of flattery a drinker-or brewer-can take when it comes to this sort of imitation. Why not show some imagination and try something unusual in the beer, perhaps juniper berries and nutmeg? That's what the Riva brewery adds to its Vondel: The result is a beer with a mildly spiced aroma and a rich, slightly fruity, off-sour palate. Very pleasing to my way of drinking--er, thinking--but as of yet no other brewers have followed the lead.

By far and away the brewery with the most experience in this field of botanical brewing is Du Bocq, which is located in the Belgian Ardennes. I was dazzled by the heady fragrance when the brewery's director, Baudoin Belot, led me into the large walk-in refrigerator, where a variety of seasonings are stored. In the several oversize sacks around me were the five kinds of spices Du Bocq uses for its various brews. Only the brewmaster knows for sure what blends are employed for each particular recipe, but with coriander seeds, ginger, dried orange peels, star anise, and clove at his disposal, the flavor combinations seem nearly limitless.

As I was feeling somewhat lightheaded when we emerged from the cooler, Mr. Belot thoughtfully directed me back to his office for refreshment. Of the beers sampled, I found the use of spices to be so subtle as to be nearly imperceptible. More noticeable in the bouquet than the flavor, spices here--and in general--seem to contribute something of a complexity or finesse to a beer's palate. I discerned an orange-citrus aroma in St. Benoit; there's a nuance of star anise--and possibly clove--in La Gauloise; Regal Christmas enjoys the slightest hint of clove and ginger root; and Triple Moines's nose and palate are influenced by that old favorite, a coriander-citrus combination.

It should be noted that Dr. Bierstube is not the only one to overdo the use of herbs and spices in his brew kettle. The brewery Huyge, near historic Ghent, produces several fine brews, including Artevelde and Cuvee de Namur, but when it created Minty, a peppermint beer, I found the use of mint leaf by the brewer to be anything but subtle. A similar heavy-handed award goes to Oud Alkmaars, of the Netherlands. Ginger, not mint leaf, is the chosen ingredient here, yet even ginger-ale freaks may find this one has a bit too much "snap."

A far more successful attempt at a ginger ale is made by none other than Boston's Commonwealth Brewing Co. This brew pub is conveniently located just one block from the Boston Garden, the well-known sports arena, and its full range of eight draft and four bottled ales should prove more than ample for even the most athletic of thirsts. Among the draft options is a Ginger Ale that owner Richard Wrigley insists is made with real ginger root added during the fermentation stage. The resulting brew has a delicate, spicy ginger palate, and is much milder than Oud

Alkmaars.

Every year as Christmas approaches, the Anchor Steam brewery treats the beer-drinking public to a special seasonal brew. Labelled "Wassail," this deep, ruby-hued brew fits the English tradition beautifully by possessing an immensely complex aroma of nutmeg, possibly mace, with cinnamon, and maybe even allspice. The flavor of this full-bodied beer is far less intimidating; with an emphasis being on a pleasing maltiness and a nutmeg-hops quality that lasts through to the finish.

Interestingly, Anchor's inspiration for this brew may have come from across the San Francisco Bay, in Hayward, where Bill Owens runs Buffalo Bill's Brewpub. Each fall Owens whips up a garden-fresh batch of Pumpkin Ale, which he describes as being "adapted from a 1776 recipe of Thomas Jefferson." A 10-gallon batch of this historic brew calls for: 16 pounds of pale malt, 1 pound Crystal malt, 2 ounces fuggles hops, 10 pounds of pumpkin (cleaned, sectioned, and baked 1-1/4 hours at 350F), 1 teaspoon ground cinnamon, 1 teaspoon pumpkin-pie spice, and 2 ounces fuggles hops for dry hopping (to be added while the beer ages to contribute a hoppy aroma).

And so it seems that some brewers both here and abroad have brought the drinker full circle through the ages of brewing. We can enjoy spiced beer from the Middle Ages, Pilsner from the 19th century, Pumpkin Ale that revives the spirit of '76, or we can even settle for a 20th-century lager. And while yes, a second helping of Pumpkin Ale sounds tempting, I'm still hesitant about that pint of Egyptian crab claws.

Date: Sat, 09 Feb 91 14:17:09 -0800
From: Stephen E. Hansen <hansen@gloworm.Stanford.EDU>
Subject: Re: Coffee in homebrew

In HBD 578 Jon Binkley <binkley@boulder.colorado.edu> writes:

>Has anyone used coffee to flavor a porter or stout?

>

>How much should one add for a 5 gallon batch? How fine should
>the beans be chopped/ground?

pHere is a recipe that I have used several times now with excellent
results.

It's an extract with adjuncts brew but I don't let that bother me. The
Sierra Nevada yeast culture is not terribly attenuative and the last
batch

was a bit sweeter than I'd prefer. Next time I'll use Wyeast's Irish
Stout Yeast that Florian and others have recommended.

This is based fairly on and is still very close to "Baer's Stout" from
Dave Baer of Sun.COM. I call it "Speedball Stout".

4oz Flaked Barley
4oz Medium Crystal malt

6# Dark Australian malt extract
1/2# Dark Australian dry

4oz black patent malt
4oz molasses

2oz cascade (bittering) at 4.7 AAU
0.6oz northern brewers (aromatic) ? AAU
1/3lb Coffee, whole bean (I use Peet's Costa Rican, a fairly dark roast)

We've been using a Sierra Nevada yeast culture for the last few
batches and it's been a very nice brew. Prestarted Wyeast
British Ale yeast has worked well also.

OG: 49 - 51
FG: 17 - 20
Fermentation temp: 55 degF though I've done it much hotter.

Steep 50 minutes at 153 degF: flaked barley and crystal malt

Boil 90 minutes.
Add black patent and molasses at 45 min.
Bittering in thirds each 30 min.

Fill a hops bag with the coffee and aromatic hops and add to the
hot wort just before chilling. If you don't have a wort chiller
you'd better wait until pitching. Remove the bag after about
24 hours or when the fermentation is going strong, whichever is
longer. Rack to secondary once initial fermentation has died
down, about 5 to 6 days. The last couple of times I've left the
bag of coffee beans and hops until racking without over doing the
coffee flavor. This cuts down on the potential for contamination.

Stephen Hansen

Date: Mon, 11 Feb 91 13:49:52 mst
From: Mark.Nevar@hp-lsd.cos.hp.com
Subject: EKU-28

I'm probably not the only person responding to this, so I'll keep it short.
The 28 in EKU-28 does not correspond to it's strength, per se. It stands for the original gravity in degrees Plato. Just like bottles of Pilsner Urquell with the 12 on them. PU is brewed to 12 degrees Plato. EKU is brewed to 28 degrees Plato. A measurement once done revealed an alcohol content around 13% by volume. I don't have Jackson's book with me to check. I believe that, like Samiclaus, the alcohol content is not measured with every batch.

Mark Nevar

Date: Mon, 11 Feb 91 15:03:58 CST
From: Ken Schrinier <KS06054@UAFSYSB.UARK.EDU>
Subject: deterioration of kegged beer

>I have had a problem with homebrew stored in stainless steel kegs
>(the Cornelius/Pepsi variety). The beer is good for the first 3-6
>weeks, but gradually picks up a sour off-flavor. After 10-14 weeks,
>it is virtually undrinkable.

Mine also is virtually undrinkable after 10-14 weeks, because it is
virtually gone (usually after 3 weeks, tops.) I have kept a couple
that long and have some suggestions (read on), but my first suggestion
is to drink more, and more quickly. (If only all of life's problems
were so simple.) There has been much discussion about >fresh< beer
and the desirability of having >fresh< beer.

>The clarity and head retention remain
>as they originally were; only the flavor is affected. It happens
>to all of my beers that I choose to keg (very few at this point)
>regardless of type of beer, type of process (extract or mash), etc.
>The more well-hopped varieties survive a bit longer, perhaps.
>I suggest an infection of some kind; any ideas? The kegs were kept
>refrigerated with CO2 overpressure, the yeast at the bottom was drawn
>off until the beer was clear, and the kegs and all known removable
>parts were cleaned with a dilute bleach solution and thoroughly rinsed
>before using.
>I'd appreciate any suggestions/ideas/similar experiences.

I used to have a problem with the large o-ring making the beer have a
slight Coke smell (my kegs are the coke variety.) I soaked them for
several weeks in a very strong bleach solution, changing the bleach
solution many times. It got rid of that problem.

I also note in your post that you may not have removed half of an inch
from the liquid tube in your keg. I have done that, so that the yeast
remains undisturbed on the bottom of the keg. I don't see how that would
effect the flavor of the beer, maybe others care to postulate about that.

Still, drinking it quicker is possibly the best solution.

Ken Schrinier (501) 575-2905 BITNET : ks06054@uafsysb
U of A, Computing Services Internet : ks06054@uafsysb.uark.edu

Date: Mon, 11 Feb 91 15:45:14 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: Eku-28

In Homebrew #579 Jeff Benson writes:

>Eku-28 is the barley wine produced by the Eku brewery, the 28 referring
>to its proof (being 14% alcohol).

Then later, Depeche writes:

>To the best of my knowledge, Eku-28 got it's name from it's strength.
>28% Alcohol.

I think they're both wrong. If I remember properly, Eku-28 (Kulminator--which would indicate that its style would properly be called a Dopplebock) has a starting *gravity* of 28 degrees Plato. It seems that Europeans are able to parse such figures better than we are; Moretti Doppelmalto (sp.?) has 18 with a little degrees mark on the foil on the neck of the bottle. It's a pretty strong beer in its own right, to give you an idea of how tremendously alcoholic Eku is. Jackson, if I remember right, in one of his books says that it would most properly be served, "in tiny kegs, to be found around the necks of St. Bernards."

Several knowledgeable people in the micro- and pub brewing industry have complained that lots of beginning *professional* brewers don't know about the Plato measure; it's discussed in most of the books on brewing that I have.

Brian Capouch
Saint Joseph's College
Rensselaer, IN

Date: Mon, 11 Feb 91 15:05:03 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Re: EKU-28

I've heard of and tried EKU-28 and have seen it in a liquor store in Champaign, IL as recently as last October. I don't recall seeing it here in the Chicago Metro area, though. As I recall, it tasted quite alcoholic (I tried it about 8 years ago). You might try Celebrator Dopplebock by Ayinger (sp?) as a substitute for a high-alcohol commercial beer and try dopplebock recipes as a starting point. EKU-28, although I wasn't very fond of it, reminds me of a guy with whom I went to UofI. He bet us all that he could drink 6 EKU-28 in one night. He did (actually he had 6.5 because the guy at the store let us try a bottle in the store). We didn't catch him "calling Ralph on the big white phone" but wasn't that the night that he piloted a dumpster into Boneyard Creek?
Al.

Date: Mon, 11 Feb 91 14:23:02 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: EKU-28

In HBD #579, Jeff Benson <benson@chemsun.chem.umn.edu> writes:
> Eku-28 is the barley wine produced by the Eku brewery, the 28 referring
> to its proof (being 14% alcohol).

In the same HBD, rkaye@polyslo.CalPoly.EDU (Depeche) writes:
> To the best of my knowledge, EKU-28 got it's name from it's strength.
> 28% Alcohol.

Don't you just love the net? One question, two different answers,
and IMHO (backed up by a reference), both of them are wrong! Don't feel
bad, guys, this happens all the time on the net.

EKU-28 is a German Double Bock. The "28" refers to its original gravity
in degrees Plato (which is roughly the same as degrees Balling). 28
degrees Plato corresponds to a specific gravity of about 1.112.

Quoting Michael Jackson's New world Guide to Beer (p. 51):

The alcohol content of the famous E.K.U. Kulminator 28-degree
version has reached a height of 10.92 (13.5).

[The two numbers are percent alcohol by weight and by volume,
respectively.]

I saw quite a bit of EKU-28 in bottles at grocery stores in Munich during
my
visit there last month. In discussing Bocks with the locals, I never
heard anybody mention it. That leads me to suspect it's not one of the
best Double Bocks available in Munich.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Mon, 11 Feb 91 17:47:59 EDT
From: cmorford@umbio.med.miami.edu (Speaker-To-Bankers)
Subject: Garlic beer (fwd)

Forwarded message:

> From dummy Wed Feb 29 12:12:12 1990
> Date: Sun, 10 Feb 1991 13:14:54 EST
> From: "44636::DEE"@e814b.phy.bnl.gov (James Dee)
> Subject: Garlic beer
>
> In Papazian's "Complete Joy of Homebrewing," he mentions some garlic
beer his
> friends brewed ("It goes great with pizza"). Has anyone had any
experience
> with garlic beer? My friends and I are interested in trying it (in
small
> quantities), and we'd appreciate any advice you could give us. Thanks.
>
> --Jimmy Dee
>

I have tasted this EXACT garlic beer, brewed by the same people...
The taste is quite strong, and the smell too...From talking to these
people,
and their friends, the best use for it is to cook seafood (Provided that
you
like garlic shrimp and the like).

I could get their recipe and post it here if you're really interested.

Charles Morford (Speaker-to Bankers)

Date: Mon, 11 Feb 91 14:37:20 PST
From: robertn@fml.intel.com (JEEPSRUS)
Subject: Another Sacto Beer Fest!!!

WHAT: Second Greater Sacramento Home Brew Fest

WHEN: Saturday, April 13th

WHERE: Robert Nielsen's place
8005 Dana Butte Way
Citrus Heights

We had so much fun last October, that we're going to do it all over again! There were six brewers, with a couple different beer types each. It was interesting to taste a variety of beers made by a variety of brewers!

So, if you live anywhere near Sacramento California, come on over, and bring a beer of your choice. This is two months advance notice, so you even have time to brew a quik batch!

Be careful if you want to bring a brown ale though, (We had 4 or 5 R+R Brown Ale's last time!).

I'll be providing munchies that go together good with beer.

Robert

robertn@folsm3.intel.com
916-725-7311 h
916-351-2250 w

Date: Mon, 11 Feb 1991 18:50:53 -0500
From: "N. Zentena" <zen@utcs.utoronto.ca>
Subject: a couple of questions

Hi,

I have a couple of questions for those of you who are using a beer keg as a brew pot. It seems the only type I can get has fill hole about half way up the side[I think that this is patchable? If it isn't can I leave the wooden bung in?] but otherwise seems ok. Is there anything I should look out for? Anything

I should get done to the keg while it's at the welders? Also would a pair of 30 litres(7.5US gallon)pails be big enough to sparge 15-20 of grain? BTW I will be doing mainly [totally?] infusion mash.

On an unrelated matter does anybody have an all grain version of the raspberry stout that appeared in Zmurgy awhile back?

Thanks

Nick

zen@utcs.utoronto.ca

Date: Mon, 11 Feb 91 17:46:15 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Re: Re: Crackin grain

I'm afraid I've deleted the posting, but I'd like to try to answer the question anyway (as best as I can from memory).

There are two reasons to avoid grinding the grain too finely:

- 1) stuck mash -- when sparging the grain, if the grist is too fine, it can "clog" your lauter tun, and
- 2) boiling husks -- if your grist is too fine, you can get husk particles in your boil which is not usually recommended (boiling husks will extract tannins which, in larger concentrations, cause astringency and chill haze (the tannins react with the proteins in the beer and produce a haze when the beer is chilled)).

The literature recommends breaking each grain into 3-5 pieces, however a representative of Briess Malting Co. (sp?) said at a lecture, that many breweries literally powder their Black Patent and don't bother to keep it out of the boil. She didn't say why, but maybe (and this is all pure speculation on my part) the flavor of Black Patent covers up the astringency, maybe there are no tannins left in BP, maybe BP is used in such small amounts by breweries that the effect is minimal, maybe some other reason. Any ideas?

Al.

Date: Sat, 9 Feb 91 13:02:54 pst
From: hplabs!garth!phipps (Clay Phipps)
Subject: Aquarium-pump-driven Heat Exchanger?

A few months ago, one of this mailing-list's regulars (Norm Hardy?) reported on his continuing efforts to find an appropriate pump to drive a heat-exchanger-style wort chiller. In the last episode that I read, he thought that he was close to a good solution.

Out here in Too-D*mn-Sunny California, we are entering what looks like the 5th straight year of a drought, and a heat exchanger design for a wort chiller looks like a good way to minimize the waste of our precious water during the brewing process.

Could whoever was working on this project please give us an update, including identifying the manufacturer and model number of the pump used?

[The foregoing may or may not represent the position, if any, of my employer,]
[who is identified solely to allow the reader to account for personal biases.]
[This article was written & mailed during the weekend, not the business week.]

Clay Phipps
Intergraph APD: 2400#4 Geng Road, Palo Alto, CA 94303; 415/852-2327
UseNet (Intergraph internal): ingr!apd!phipps
UseNet (external): [apple,pyramid,sri-unix]!garth!phipps EcoNet:
cphipps

Date: Mon, 11 Feb 91 23:38:18 PST
From: fredc@pro-humanist.cts.com (Fred Condo, sysop)
Subject: A Trip to Germany & Denmark

A while ago, I mentioned that I was going on a trip that would include Germany and Denmark, and asked for tips. Thanks to all who wrote me. It turned out that I couldn't squeeze in nearly as much beerology into my trip as I had fantasized. Next time, I'll have to make a real beer trip, as this trip only whetted my appetite for some really fabulous lagers. I only make ales at home, so it was interesting to be in the land of real lager, as opposed to the uninteresting commercial lagers we generally have here in the States.

As it turns out, I only have three points of interest worth posting about, one in Munich and two in Denmark. Here are excerpts from my notes:

December 5, 1990, Andechs (near Munich)
The weather in Bavaria is cold and overcast. Last night we had lightning and thunder and rain, but today we had a gentle snowfall.

On October 3, Norm Hardy wrote about the Andechs Kloster brewery, a monastic brewery whose coasters boast "Since 1544." Norm said that they served a Spezial Helles and a Dunkel Doppelbock. Today, they were serving the Helles, but the Bock was a single. I had 0.5 l of each, the Bock with lunch, and the Helles afterwards. Since it's the off-season, the bus from Herrsching was nearly empty, and there was no one in line for the self-serve lunch and beer service. The dining hall was about 1/3 full, populated with local people (some in traditional Bavarian feathered hats and liederhosen) and a few tourists from elsewhere in Germany. A couple from Hamburg were the only other people at my table. (It's a little weird being a solo tourist.) However, I have nothing but good things to say about avoiding the tourist season.

On to the beer: The Dunkel Bock was a deep, reddish brown, and crystal clear. The nose was aromatic with hops, but not overpowering. The flavor was perfectly balanced, without any cloying sweetness or bitterness. There was a hint of caramel in the foreground. The finish was clean and hoppy. This was an amazingly smooth beer. In many lagers, you get a strong malt and a strong hop flavor/bite. In this bock, the hop and malt flavors were so completely blended that I could hardly tell where the malt ended and the hops began. This can only come from patient aging.

The carbonation was fairly low, and the head died fast, but the lacework stayed on the glass mug until the busser took it away and dumped it into a

tub of water. The lacework was a visual clue to the great mouthfeel of this beer. The beer was fairly low in alcohol taste for a bock, but I could feel the effect after finishing 1/3 l with lunch.

The Spezial Helles shared many of the fine characteristics of the Bock, so I'll concentrate on the differences. The color was medium golden, and the head was rocky and short-lived. The flavor was a bit more bitter, since there wasn't the caramel flavor of dark, sweet malt. The bitterness lingered long and pleasantly on the tongue, nearly 30 seconds!

Both the bock and the helles had very, very small bubbles, less than 0.1 mm in diameter. Also, both seemed higher in alcohol than your typical homebrew recipe, but then again, I'm still suffering from jet lag, so that could be it. There wasn't an alcohol taste to these beers. And I'll say it again: I've never had smoother beer.

December 19, 1990, Copenhagen
On September 25, Chip Hitchcock (cjh@vallance.eng.ileaf.com) mentioned a brewpub in Copenhagen near the main entrance to Tivoli. Of course, Tivoli was closed in December, but a friend and I managed to find the place. (It helps to know that a main entrance is called a hovedingang in Danish).

The name of the place is Bryggeriet Apollo (The Apollo Brewery), and it seems aimed pretty squarely at a tourist crowd, judging from its location near one of the biggest tourist attractions and from the prices (19 kroner for a 25 cl glass of lager). That works out to nearly \$3.50 for an 8-oz. glass. According to the nice-looking bilingual (Danish/English) brochures they had at each table, the "slim 25 cl glasses" are to make sure "that the dense foam will not collapse and that the beer will not go flat while you are enjoying it."

This is not to say that it wasn't worth it. Despite its tourist orientation, the interior was very nice, an airy multi-level brick building decorated yuppie style with the hand-made (then-East-)German brewkettles prominently featured in the middle. The front of the pub was a deli/pub area. More restaurant-like sections were downstairs and in back up half a level. The place was not crowded (another time I was glad to be travelling in the off-season). We sat in front and sampled the two brews available in December, their standard Apollo Lager and Jul 01--Yule Ale, or actually, Christmas Lager. (That 0 stands for a slashed O.)

The Christmas Lager was amber, with good head retention (maybe those slim glasses work!) and lacework. The unfiltered beer was slightly turbid. The flavor and nose were subtle and well-balanced, much less assertive than a German lager, and smooth and clean. There was a pleasant hop aroma. The

finish was clean.

After that, we tried the Apollo Lager, which was actually very similar in both appearance and characteristics. The only differences were a slightly lighter color and a lingering, pleasant hops aftertaste.

That was that, and then it was off to the train station.

Earlier, the conference I was attending went on the Carlsberg tour. This was a huge operation. It was interesting to see the accreted buildings, with 19th-Century neoclassical stuff alongside modern ultrautilitarian industrial buildings. The best line out of the tour came out of the narration of the multimedia presentation they have: "Carlsberg Brewery," the narrator intones as the film shows shots of the statue of Thor in his chariot that decorates the pinnacle of the old brewhouse, "is not the oldest brewery in the world, but, with each passing year, it becomes older."

The tour included a tasting of several beers. I didn't take any notes, but I recall that the two best beers were a reproduction of their first beer, a dark, somewhat sweet lager from 100 years ago (also mentioned by Chip) and a black-label premium lager. Their other beers were pretty boring, really, considering Germany was only a few dozen km to the south...

===

Fred Condo | Pro-Humanist BBS
Inet: fredc@pro-humanist.cts.com Bitnet: condof@clargrad | +1-818-339-4704
UUCP: crash!pro-humanist!fredc [add '@nosc.mil' for ARPA] | Secular humanism
PO Box 2843, Covina, CA 91722 America Online: FredJC | stands for reason.

Date: Fri, 8 Feb 91 09:57:48 CST
From: hplabs!ardent!uunet!inland.com!pals
Subject: Rotten Egg Smell

Seth Eliot writes:

>This is only the third batch that I've brewed, but this is a first for
>this problem.

>The beer has an odd "sulfurous" smell. I describe it as "sulfurous"
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>any ideas?

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"Occasionally homebrewers will experience a rotten egg aroma in their
fermentation. This is not an unusual occurrence of fermentation. It is
caused by certain strains of yeast that produce hydrogen sulfide that is,
in turn, carried away by carbon dioxide. Changing your yeast will remedy
the problem".

As only a beginner myself, I can't add any information to the guru's
statement!

Randy

Date: Tue, 12 Feb 91 11:12:31 -0500
From: hersh@expo.lcs.mit.edu
Subject: Beer deterioration in Kegs

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The one suggestion I would make is to perhaps change your yeast. What yeast do you use?? The type of yeast will effect how long the beer can survive. Even after chilling there will be yeast in the beer (unless you cold filter) and the properties of the yeast strain may have an effect.

I've been using Whitbread Ale mostly of late.

- jay H

hersh@expo.lcs.mit.edu

--

Badges, We ain't got no badges, we don't need no stinking badges.....
Gaia Erda Anat Danu Kali Mawu
(Earth is Our Mother - We Must Take Care of Her)

Date: Tue, 12 Feb 91 11:37:51 +0800
From: lcarter@claven.idbsu.edu
Subject: homebrew competition

I would like to post the following homebrew competition notice and info.

The Gem State Homebrew Competition
April 21, 1991
Sponsored by the Ida-Quaffers Homebrew Club of Boise, Idaho

Entry deadline March 29, 1991. 5 P.M.
\$5 first entry \$3 for each additional entry. Make checks payable to
Ida-Quaffers.
Entry is 4 12 oz. bottles.

The Gem State Homebrew Competition is AHA and HWBTA sanctioned.

For entry forms or more information contact me at this forum, or at

Loren Carter
3401 Tamarack Dr.
Boise, Idaho
83703
(208) 342-4775(H)
(208) 385-3473(W)

Be sure to send me your mailing address as I have not figured how to copy
and send a document this large via e-mail.

Date: Tue, 12 Feb 91 14:43 EST
From: HERREN%midd.cc.middlebury.edu@mitvma.mit.edu
Subject: Homebrew

Hi-don't know if this address is the listserver itself or just for more information. I'd like to be added to the list for homebrew in any case if there is a human on the other end of this. My stats:

David Herren
Academic Computing
Middlebury College
Middlebury, VT 05753

802-388-3711 x 5558

Internet: Herren@midd.cc.middlebury.edu
Bitnet: Herren@midd
Fidonet: David Herren, 1:325/201 (David.Herren@f201.n325.z1.fidonet.org)

thanks.

Date: Tue, 12 Feb 91 14:57:27 -0500
From: jpb@tesuji.dco.dec.com (James P. Buchman)
Subject: Re: Homebrew Digest #578 (February 08, 1991)

> About seven years ago, when I lived in Southern California, I used to
have
> a beer at a German restaurant called EKU-28. It was about 13 or 14%
> alcohol. I don't know if it even was technically a beer, but I liked
it at
> the time. (I don't know if I still would). I have tried to find it
since
> and meet with stares and blank expressions. . . .
>
> Am I mentally deranged, or is/was there such a thing as EKU-28. If so,
is
> it still made, or can it be approximated at home?
>
> Dan

EKU-28 does exist, and is (IMHO) one of the vilest substances sold for
human
consumption. It is clear and reddish, and is similar in flavor to Thomas
Hardy or Old Nick ale, but far harsher. I first tried it at Bertha's in
Fells Point, Baltimore; and before long we were using Oatmeal Stout as a
chaser. I've seen it in many of the better beer stores in the
Baltimore/Washington area. Not sure how you would make it -- doesn't
yeast die off at around 10% alcohol content? -- but it is probably
similar
to a barley wine. Like them, perhaps the flavor mellows with age.

BTW, I'm getting ready to brew my second batch (a porter), am new to this
digest, and am enjoying it immensely.

Jim Buchman

Date: Tue, 12 Feb 91 21:12:40 -0500 (EST)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Distributor-type kegs

I am considering brewing the beer for a party in March. I figured I'd whip up something fairly light to appease the masses.

My limited experience to date (all of 6 months worth) has been restricted to bottled beer. I figure that for the volume this party might require, I should go keg.

Money is my driving factor for this venture. Of the kegging discussions I've read in the digest, I've only come across obscure references to anything but soda cylinders.

What I'm wondering is if a half-keg (the normal distributor-type 15 gallon barrels) can be employed as a dispensing vessel with any luck.

I figure that I could get three of these on deposit, yank out the stuff in the neck, clean it out with some sort of solution, fill it full of the fermented beer, prime it, replace the stoppering setup, and let it carbonate naturally. Then I could use a hand pump (from the distributor) to dispense the beverage.

Since getting the CO2/regulator/support is prohibitively costly for me, this seems like my only (and best) alternative (other than buying the kegs full).

I've no idea how to undo the lock on the keg, no idea how it should be cleaned, no idea if the carbonation can complete successfully in this vessel. I figure that there must be answers to these questions.

Auxiliary considerations are aluminum/stainless steel. I figure I'd bite the bullet on the metallic taste aspect, and not worry about this alheimers crubbage right now. And, since the consumption would be in a single day, I'm not worrying about oxidation due to the hand pump.

Thanks in advance to anyone who would share their experience with me.

Douglas Luce
Carnegie Mellon

Date: Tue, 12 Feb 91 21:08:32 -0700
From: "Warren R. Kiefer" <oopwk%msu.dnet@TERRA.OSCS.MONTANA.EDU>
Subject: Question : Final Gravity too High ?

Is this going right ???
I'm not sure if I'm worrying too much or not, please help.
I have a batch of brown ale (per Dave Miller's recipe) sitting quietly in the carboy as we speak(type !). Anyway, here is what's happening, I put this batch in the carboy on the 21st of Jan., the yeast I used was cultured from a Sierra Nevada bottle (several actually). The fermentation started out like normal, creamy white head on top of beer, bubbling every 4 seconds or so. After 3 days the airlock was no longer bubbling, so I assumed the fermentation was complete
- -- WRONG. The gravity was still about 1029 after starting out at 1035, so I racked the beer into a second carboy at which point fermentation began in earnest once again (bubbling every 4 seconds or so). In fact, it's bubbling at an unbelievable rate, it's overflowed, the house is full and it's oozing out into the drive way. Anyway is this good for the grass?? (Just Kiddin) :*(
)
Next after approx. 8 days it slowed down to 1 bubble/minute, so I racked into another carboy, checked gravity - THE PROBLEM - it's still at 1022, it has been sitting in this carboy for 2 days with no signs of any activity. Now my question is, could this be the final gravity or should I consider pitching some other type of yeast ??

The recipe is a variation of the brown ale in Dave Miller's book, I am a beginning brewer (just a few batches under the belt).

1 cup black patent
2 cups crystal
1 cup dextrin
1 lb. brown sugar
1 oz. fuggles
1/4 oz. cascade (finishing)
1 3.3lb can of John Bull light extract (unhopped)
1 lb. domestic light dry malt extract

I made a batch identical to the above last time without the dextrin malt and used M & F yeast in it and the final gravity came out to 1005. So the only difference is the dextrin and the Sierra Nevada yeast. Could the dextrin malt change the final gravity by that much ?? By the way, my friends and I thought the last batch WAS outstanding.

Sincerely,

Low on homebrew and possibly thinking about worrying !!

Warren R. Kiefer
All opinions are mine alone !!

Date: Tue, 12 Feb 91 23:45:53 est
From: "Dan Schwarz" <dan@chaos.cs.brandeis.edu>
Subject: Homebrew Digest #577 (February 06, 1991)

please remove me from the homebrew list. Thanks!

_Dan

Date: Tue, 12 Feb 91 10:34:09 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Wort Overnight

In HOMEBREW Digest #578, tim "Where's My Shift Key?" wicinski asked:

> i usually leave my batches sit overnite with a closed lid since
> i usually have one too many homebrews while making it and get lazy.
> anyone see problems with this (i haven't)?

Neither have I, but I've gotten the most alarming reactions when I describe this approach. After the boil, I chill the wort down as much as I reasonably can, first by running tap water through my immersion chiller, then switching to recirculating ice water. Usually I get down to the low 40's to mid 30's Farenheit, depending on ambient air temperature and the volume of ice, in about an hour. I then strain this icy wort through my (sanitized) lauter tun to separate it from the hops, and leave it overnight in a capped carboy. By morning the break material has neatly sedimented out, and the wort has warmed up to a reasonable pitching temperature, so I dump my yeast culture into the fermentor, and rack the trub-free wort in on top of it. Works great.

The usual stated objection to this is infection. I'm not all that concerned. Any critters landing in the wort during the hops straining operation (the only real opportunity) would be rendered comatose by the cold. Unless I let the wort sit all day, it's unlikely they could recover in time to gain an advantage over the yeast. As a practical matter, they never have yet. The key is getting the wort cold enough, fast enough.

= Martin A. Lodahl Pac*Bell Minicomputer Tactical Planning/Support =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 13 Feb 91 09:06:38+050
From: Jim Culbert <culbert@m43>
Subject: mashing equipment

I saw the discussions about finding a burner big enough to boil large quantities of liquid last week. Saw some info last weekend that I just remembered. Service Merchandice has on sale (as we speak) a 135,000 btu propane setup. The burner was about \$50.00 and used a standard gas grill tank & fitting setup. The tank was about \$19.00. These prices may be off a bit but the whole thing was pretty cheap I recall.

Second I have been playing with a way to control temperature of small mashes that I have been using in partial mash recipes (getting my feet wet for the real thing :-)).

I have an old electric frypan which has a thermostat to control the pan temperature. I fill the pan with water and set my mash kettle in it. I then set the thermostat to the "desired" temperature and sit back and watch. Notes,

1) The thermostat is pretty crude on these things so I had to play around to find the settings which achieved the desired mash temperatures. When I found them I re-marked the dial on the thermostat.

2) I'd achieve even better control if I wrapped insulation around my mash bucket.

I've only done this for small mashes (2.5 - 3.0 gallons) but have had good results. I'm so glad I didn't throw it out when I tossed the Ginsu knives and the Salad Shooter.

-Jim

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> Jim Culbert <
> M.I.T Intelligent Engineering Systems Laboratory <
> Room 1-270 <
> Cambridge, Ma. 02139. <
> <
> e-mail: culbert@iesl.mit.edu => 18.58.0.76<
=====
===
* When cows laugh does milk come out their nose? *
=====
===
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Date: Wed, 13 Feb 91 09:47:56 EST
From: "Jeff McCartney (541-7340)" <JEFFFT%SYBIL@rti.rti.org>
Subject: EKU-28

In response to the EKU-28 mail messages I read last week, allow me to quote
from Fred Eckhardt's "The Essentials of Beer Style":

"The high alcohol content [of doppelbocks] lends a 'barleywine' flavor to some, and indeed doppelbocks do fit the barleywine profiles, except they are bottom fermentd. ... [Eisbocks] are extra-strong doppelbocks created by freezing the beer ("ice-bock"), and removing some of the water in the form of ice. This has the result of concentrating the beer, making it much stronger, and sweeter-tasting on the palate." He includes EKU 28 in this category and provides a profile of EKU 28 as having 9.3-9.4% alc/wt (i.e., 11.6-11.8% alc/vol) with hop ibu levels of 26-29.5. EKU 28 gets its name from the fact that the original gravity expressed in Plato units is between 27.5 and 28.8.

Indeed, as someone else responded, it is available at many Washington D. C. area Safeway food stores and liquor stores. I haven't had it in ten years but I certainly remember thinking the taste wasn't good enough to want me to have it again. Plus the price has been jacked up to about \$12.00 a six-pack! Still, next time I'm up there, I'll buy a bottle. I'd rather spend that kink of money on something that tastes good like any Samuel Smith's product. As an aside, if one must try EKU 28, then one must try Samiclaus. In the DC area, Samiclaus used to be available at Safeways and many liquor stores. But this year it was harder to find with the response of many liquor store owners saying "it doesn't taste good, it doesn't sell well, and it costs a lot". And for the last two years, they discontinued brewing their "pale" and now only offer "dark". The good news is the stuff ain't bad after keeping it around for a year or two!

Date: Wed, 13 Feb 1991 12:31:35 EST
From: S_KOZA1@UNHH.UNH.EDU (Stephan M. Koza)
Subject: re:re:EKU-28

Hi All,

According to Ekhardt's "The Essentials of Beer Style" EKU-28 is listed as an EISBOCK, these are "distilled" using a freeze-thaw method to increase octane. It is illegal to do this 8-) and the FBI could come calling.
Stephan Koza

Date: Wed, 13 Feb 91 11:55 CDT
From: GM0551S <GM0551S@ACAD.DRAKE.EDU>
Subject: re:re:EKU-28
SUB HOMEBREW GEORGE MILLER

End of HOMEBREW Digest #580, 02/13/91

Date: Fri, 8 Feb 91 09:57:48 CST
From: hplabs!ardent!uunet!inland.com!pals
Subject: Rotten Egg Smell

Seth Eliot writes:

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Subject: Beer deterioration in Kegs

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hersh@expo.lcs.mit.edu

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For entry forms or more information contact me at this forum, or at

Loren Carter
3401 Tamarack Dr.
Boise, Idaho
83703
(208) 342-4775(H)
(208) 385-3473(W)

Be sure to send me your mailing address as I have not figured how to copy
and send a document this large via e-mail.

Date: Tue, 12 Feb 91 14:43 EST
From: HERREN%midd.cc.middlebury.edu@mitvma.mit.edu
Subject: Homebrew

Hi-don't know if this address is the listserver itself or just for more information. I'd like to be added to the list for homebrew in any case if there is a human on the other end of this. My stats:

David Herren
Academic Computing
Middlebury College
Middlebury, VT 05753

802-388-3711 x 5558

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thanks.

Date: Tue, 12 Feb 91 14:57:27 -0500
From: jpb@tesuji.dco.dec.com (James P. Buchman)
Subject: Re: Homebrew Digest #578 (February 08, 1991)

> About seven years ago, when I lived in Southern California, I used to
> have
> a beer at a German restaurant called EKU-28. It was about 13 or 14%
> alcohol. I don't know if it even was technically a beer, but I liked
> it at
> the time. (I don't know if I still would). I have tried to find it
> since
> and meet with stares and blank expressions. . . .
>
> Am I mentally deranged, or is/was there such a thing as EKU-28. If so,
> is
> it still made, or can it be approximated at home?
>
> Dan

EKU-28 does exist, and is (IMHO) one of the vilest substances sold for
human
consumption. It is clear and reddish, and is similar in flavor to Thomas
Hardy or Old Nick ale, but far harsher. I first tried it at Bertha's in
Fells Point, Baltimore; and before long we were using Oatmeal Stout as a
chaser. I've seen it in many of the better beer stores in the
Baltimore/Washington area. Not sure how you would make it -- doesn't
yeast die off at around 10% alcohol content? -- but it is probably
similar
to a barley wine. Like them, perhaps the flavor mellows with age.

BTW, I'm getting ready to brew my second batch (a porter), am new to this
digest, and am enjoying it immensely.

Jim Buchman

Date: Tue, 12 Feb 91 21:12:40 -0500 (EST)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Distributor-type kegs

I am considering brewing the beer for a party in March. I figured I'd whip up something fairly light to appease the masses.

My limited experience to date (all of 6 months worth) has been restricted to bottled beer. I figure that for the volume this party might require, I should go keg.

Money is my driving factor for this venture. Of the kegging discussions I've read in the digest, I've only come across obscure references to anything but soda cylinders.

What I'm wondering is if a half-keg (the normal distributor-type 15 gallon barrels) can be employed as a dispensing vessel with any luck.

I figure that I could get three of these on deposit, yank out the stuff in the neck, clean it out with some sort of solution, fill it full of the fermented beer, prime it, replace the stoppering setup, and let it carbonate naturally. Then I could use a hand pump (from the distributor) to dispense the beverage.

Since getting the CO2/regulator/support is prohibitively costly for me, this seems like my only (and best) alternative (other than buying the kegs full).

I've no idea how to undo the lock on the keg, no idea how it should be cleaned, no idea if the carbonation can complete successfully in this vessel. I figure that there must be answers to these questions.

Auxiliary considerations are aluminum/stainless steel. I figure I'd bite the bullet on the metallic taste aspect, and not worry about this alheimers crabbage right now. And, since the consumption would be in a single day, I'm not worrying about oxidation due to the hand pump.

Thanks in advance to anyone who would share their experience with me.

Douglas Luce
Carnegie Mellon

Date: Tue, 12 Feb 91 21:08:32 -0700
From: "Warren R. Kiefer" <oopwk%msu.dnet@TERRA.OSCS.MONTANA.EDU>
Subject: Question : Final Gravity too High ?

Is this going right ???
I'm not sure if I'm worrying too much or not, please help.
I have a batch of brown ale (per Dave Miller's recipe) sitting quietly in the carboy as we speak(type !). Anyway, here is what's happening, I put this batch in the carboy on the 21st of Jan., the yeast I used was cultured from a Sierra Nevada bottle (several actually). The fermentation started out like normal, creamy white head on top of beer, bubbling every 4 seconds or so. After 3 days the airlock was no longer bubbling, so I assumed the fermentation was complete
- -- WRONG. The gravity was still about 1029 after starting out at 1035, so I racked the beer into a second carboy at which point fermentation began in earnest once again (bubbling every 4 seconds or so). In fact, it's bubbling at an unbelievable rate, it's overflowed, the house is full and it's oozing out into the drive way. Anyway is this good for the grass?? (Just Kiddin) :*(
)
Next after approx. 8 days it slowed down to 1 bubble/minute, so I racked into another carboy, checked gravity - THE PROBLEM - it's still at 1022, it has been sitting in this carboy for 2 days with no signs of any activity. Now my question is, could this be the final gravity or should I consider pitching some other type of yeast ??

The recipe is a variation of the brown ale in Dave Miller's book, I am a beginning brewer (just a few batches under the belt).

1 cup black patent
2 cups crystal
1 cup dextrin
1 lb. brown sugar
1 oz. fuggles
1/4 oz. cascade (finishing)
1 3.3lb can of John Bull light extract (unhopped)
1 lb. domestic light dry malt extract

I made a batch identical to the above last time without the dextrin malt and used M & F yeast in it and the final gravity came out to 1005. So the only difference is the dextrin and the Sierra Nevada yeast. Could the dextrin malt change the final gravity by that much ?? By the way, my friends and I thought the last batch WAS outstanding.

Sincerely,

Low on homebrew and possibly thinking about worrying !!

Warren R. Kiefer
All opinions are mine alone !!

Date: Tue, 12 Feb 91 23:45:53 est
From: "Dan Schwarz" <dan@chaos.cs.brandeis.edu>
Subject: Homebrew Digest #577 (February 06, 1991)

please remove me from the homebrew list. Thanks!

_Dan

Date: Tue, 12 Feb 91 10:34:09 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Wort Overnight

In HOMEBREW Digest #578, tim "Where's My Shift Key?" wicinski asked:

> i usually leave my batches sit overnite with a closed lid since
> i usually have one too many homebrews while making it and get lazy.
> anyone see problems with this (i haven't)?

Neither have I, but I've gotten the most alarming reactions when I describe this approach. After the boil, I chill the wort down as much as I reasonably can, first by running tap water through my immersion chiller, then switching to recirculating ice water. Usually I get down to the low 40's to mid 30's Farenheit, depending on ambient air temperature and the volume of ice, in about an hour. I then strain this icy wort through my (sanitized) lauter tun to separate it from the hops, and leave it overnight in a capped carboy. By morning the break material has neatly sedimented out, and the wort has warmed up to a reasonable pitching temperature, so I dump my yeast culture into the fermentor, and rack the trub-free wort in on top of it. Works great.

The usual stated objection to this is infection. I'm not all that concerned. Any critters landing in the wort during the hops straining operation (the only real opportunity) would be rendered comatose by the cold. Unless I let the wort sit all day, it's unlikely they could recover in time to gain an advantage over the yeast. As a practical matter, they never have yet. The key is getting the wort cold enough, fast enough.

= Martin A. Lodahl Pac*Bell Minicomputer Tactical Planning/Support =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 13 Feb 91 09:06:38+050
From: Jim Culbert <culbert@m43>
Subject: mashing equipment

I saw the discussions about finding a burner big enough to boil large quantities of liquid last week. Saw some info last weekend that I just remembered. Service Merchandice has on sale (as we speak) a 135,000 btu propane setup. The burner was about \$50.00 and used a standard gas grill tank & fitting setup. The tank was about \$19.00. These prices may be off a bit but the whole thing was pretty cheap I recall.

Second I have been playing with a way to control temperature of small mashes that I have been using in partial mash recipes (getting my feet wet for the real thing :-)).

I have an old electric frypan which has a thermostat to control the pan temperature. I fill the pan with water and set my mash kettle in it. I then set the thermostat to the "desired" temperature and sit back and watch. Notes,

1) The thermostat is pretty crude on these things so I had to play around to find the settings which achieved the desired mash temperatures. When I found them I re-marked the dial on the thermostat.

2) I'd achieve even better control if I wrapped insulation around my mash bucket.

I've only done this for small mashes (2.5 - 3.0 gallons) but have had good results. I'm so glad I didn't throw it out when I tossed the Ginsu knives and the Salad Shooter.

-Jim

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=====
===
> Jim Culbert <
> M.I.T Intelligent Engineering Systems Laboratory <
> Room 1-270 <
> Cambridge, Ma. 02139. <
> <
> e-mail: culbert@iesl.mit.edu => 18.58.0.76<
=====
===
* When cows laugh does milk come out their nose? *
=====
===
```

Date: Wed, 13 Feb 91 09:47:56 EST
From: "Jeff McCartney (541-7340)" <JEFFFT%SYBIL@rti.rti.org>
Subject: EKU-28

In response to the EKU-28 mail messages I read last week, allow me to quote
from Fred Eckhardt's "The Essentials of Beer Style":

"The high alcohol content [of doppelbocks] lends a 'barleywine' flavor to some, and indeed doppelbocks do fit the barleywine profiles, except they are bottom fermentd. ... [Eisbocks] are extra-strong doppelbocks created by freezing the beer ("ice-bock"), and removing some of the water in the form of ice. This has the result of concentrating the beer, making it much stronger, and sweeter-tasting on the palate." He includes EKU 28 in this category and provides a profile of EKU 28 as having 9.3-9.4% alc/wt (i.e., 11.6-11.8% alc/vol) with hop ibu levels of 26-29.5. EKU 28 gets its name from the fact that the original gravity expressed in Plato units is between 27.5 and 28.8.

Indeed, as someone else responded, it is available at many Washington D. C. area Safeway food stores and liquor stores. I haven't had it in ten years but I certainly remember thinking the taste wasn't good enough to want me to have it again. Plus the price has been jacked up to about \$12.00 a six-pack! Still, next time I'm up there, I'll buy a bottle. I'd rather spend that kink of money on something that tastes good like any Samuel Smith's product. As an aside, if one must try EKU 28, then one must try Samiclaus. In the DC area, Samiclaus used to be available at Safeways and many liquor stores. But this year it was harder to find with the response of many liquor store owners saying "it doesn't taste good, it doesn't sell well, and it costs a lot". And for the last two years, they discontinued brewing their "pale" and now only offer "dark". The good news is the stuff ain't bad after keeping it around for a year or two!

Date: Wed, 13 Feb 1991 12:31:35 EST
From: S_KOZA1@UNHH.UNH.EDU (Stephan M. Koza)
Subject: re:re:EKU-28

Hi All,

According to Ekhardt's "The Essentials of Beer Style" EKU-28
is listed as an EISBOCK, these are "distilled" using a freeze-thaw method
to
increase octane. It is illegal to do this 8-) and the FBI could come
calling.
Stephan Koza

Date: Wed, 13 Feb 91 22:36:10 -0500
From: bglenden@NRAO.EDU (Brian Glendenning)
Subject: Double Diamond recipe

In the last issue Chris Hudson asks for a recipe for an Ale like Double Diamond. I have tried to make DD three times now - this recipe came reasonably close:

9# Pale ale malt
1# crystal malt
3/4# Brown sugar
1/2# malto-dextrins (presumably ~3/4# cara pils would do the same)
2 Oz Williamette (60m) 1/2 Oz (steep) (AAU's unknown, but DD isn't a bitter beer!)
Infusion mash @ ~156F
Whitbred dry yeast
IG=51 FG=10 (my sparge wasn't too efficient then)
1/4# lactose at keggng

My notes say that it was close in flavour but a bit light in both colour and body compared to the real thing.

Brian
Brian Glendenning - National Radio Astronomy Observatory
bglenden@nrao.edubglenden@nrao.bitnet(804) 296-0286

Date: Wed, 13 Feb 91 22:21:52 PST
From: falk@Eng.Sun.COM (Ed Falk)
Subject: stuck mead

I started a batch of mead last December, and it's stuck. I'm presuming that the cold weather (I live in the mountains, without much heat) made the yeast go dormant.

I have three choices: (1) leave it alone and see if it starts up again when the weather gets warm; (2) re-pitch it. (3) throw it out.

Any opinions from the more experienced mead-makers? How long should I wait before taking action?

ADVthanxANCE

-ed falk

Date: Thu, 14 Feb 91 07:37:34 PST
From: sherwood@adobe.com (Geoffrey Sherwood)
Subject: sourness

It never occurred to me, but I think I have a keg-sourness story as well.

My wife is very enamoured of cider and I have attempted to make several batches. My first attempt (many, many moons ago when I was still in school) worked beautifully, using 5 gallons of fresh-pressed Macintosh apple cider, various spices (cinnamon and nutmeg, I think), 1/2 cup Jack Daniels (mixed with the spices to extract their oils), 3 lb corn sugar, and pasteur champagne yeast. This I bottled. It was so-so for the first two months, then got *lots* better. I was quite pleased with the result.

So, when she asks, I say sure -- cider is easy! Sure it is. I tried three batches in Miami, ambient temp 80F. The yeasty concoction tasted *horrible* even after several months bottle aging. Fine -- probably fermented to warm so the yeast taste predominated. After moving to the SF bay area I tried again, this time using the Ironmaster cider concentrate and fermenting at 60 degrees. I didn't understand about campden tablets, so I screwed up the first batch (I put the air lock on after adding them). The next batch I covered with a towel for the first 24 hours to allow the SO2 to escape. The batch took about a month to ferment. At the end of it, I tasted the result: a bit bland, but no off flavors! I keg it, priming it like I do my beers. After a month I chill it and taste it -- it is starting to get a real sour taste. Not a pleasant sour taste, but a rotten one. After a month in the refrigerator (maybe cold aging would help the taste???) the sour taste got so bad I could see there was no help for the result and poured it down the drain.

After the posting of a couple of days ago, I have inspiration: maybe just storing in the keg is the problem. I still have a dozen cases of bottles from my bottling days, so I will give bottling a try.

Has anyone out there seen similar results from cider?

geoff sherwood

Date: Thu, 14 Feb 91 10:57:14 CST
From: jlf@poplar.cray.com (John Freeman)
Subject: Cooling wort (fwd)

> Neither have I, but I've gotten the most alarming reactions when I
> describe this approach. After the boil, I chill the wort down as much
> as I reasonably can, first by running tap water through my immersion
> chiller, then switching to recirculating ice water. Usually I get
> down to the low 40's to mid 30's Farenheit, depending on ambient air
> temperature and the volume of ice, in about an hour. I then strain
> this icy wort through my (sanitized) lauter tun to separate it from
> the hops, and leave it overnight in a capped carboy. By morning the
> break material has neatly sedimented out, and the wort has warmed up
> to a reasonable pitching temperature, so I dump my yeast culture
> into the fermentor, and rack the trub-free wort in on top of it.
> Works great.

After cooling the wort to the 40F range, you could warm it back up
to pitching temperature by running hot water through your immersion
"chiller".

Date: Thu, 14 Feb 91 08:56:23 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Cleaning Flow-Through Chillers

In HBD #580, zentner@ecn.purdue.edu (Mike Zentner) asked about cleaning and sanitizing a tubing-in-the-garden-hose flow-through wort chiller.

I have this kind of chiller. All I do to keep it clean is to run a couple of gallons of boiling water through it before and after each use. Do this with the chilling water turned *off*, obviously, so that the entire length of tubing gets good and hot.

I also knew a guy who cleaned his chiller with some electric dishwasher detergent (Electra-sol, or whatever) in hot water. "Poor man's caustic," I think he called it. I'd probably try that before using bleach on copper. But, I think that if you rinse with boiling water *promptly* after each use, that will be all that's needed.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Wed, 13 Feb 91 11:36:35 PST
From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)
Subject: cornelius kegs

Is there any tricks to replacing the input and output
valve assemblies on the kegs?

One of mine has developed a leak and I bought new parts from
Foxx to replace the leaker after the keg goes dry.

Do you use pipe thread tape on the treads to prevent leakage.
I'm also assuming (no flames please) that you can use a stan-
dard size wrench to remove these.

Any insights would be helpful, thanks--Duane Smith

Date: Thu, 14 Feb 91 11:07:54 -0800
From: krweiss@ucdavis.edu
Subject: pump for chiller

Clay Phipps asks about a suitable aquarium pump to drive an immersion wort chiller.

I don't have a wort chiller, but I do have a marine aquarium. My main filter is driven by a Project RS-500 pump. This delivers 500 gallons per hour at a 4 foot head. That translates into a really amazing mess when you start the pump while the outlet hose is resting on top of the tank instead of inside the tank.

The pump cost around \$60.00. It's fully submersible, and has a large prefilter to keep crud and bits of ice from getting into the impeller blades. It should be perfect for a chiller -- just fill a 5 gallon tub with water and ice, stick the pump in the bottom, plug it in and let 'er rip.

If you don't need 500 gph flow rates, you can get by with what fish people call a powerhead. This is a very small submersible pump, usually offering a flow rate from 60-150 gph. Powerheads cost from \$15-\$35.

Get a magazine called Freshwater and Marine Aquaria and check the mail order ads in the back for the best prices on this stuff.

Ken Weiss
krweiss@ucdavis.edu

Date: Thursday, 14 Feb 1991 14:28:51 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Brewing for Parties

>From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>

>

>I am considering brewing the beer for a party in March. I
>figured I'd whip up something fairly light to appease the
>masses.

>

>My limited experience to date (all of 6 months worth) has been
>restricted to bottled beer. I figure that for the volume this
>party might require, I should go keg.

I have not done any kegging, so I cannot comment on that.
However, I *have* brought beer to parties.

Personally, I would bottle the beer in the 2 liter soda bottles
(save some from some other party, rinse them out, then sanitize
with a bleach solution). For a 5 gallon batch, this works out to
be around 10 or so, not unreasonable for bringing somewhere, and
really very little work at bottling time.

I am not so sure about keeping beer in those plastic containers
for long periods of time, but for a short while before a party
they are perfect, IMHO.

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date: Thu, 14 Feb 1991 14:42:22 EST
From: "44636::DEE"@e814b.phy.bnl.gov (James Dee)
Subject: Garlic beer recipe

> In response to Jimmy Dee's request for info on garlic beers, I brewed
the
> following recipe last year.
>
> . . .
>
> Good luck,
> Louis Clark

Thanks a lot for the recipe. I'm looking forward to trying it.

>> In Papazian's "Complete Joy of Homebrewing," he mentions some garlic
beer his
>> friends brewed.
>>
> I have tasted this EXACT garlic beer, brewed by the same people...
> I could get their recipe and post it here if you're really interested.
>
> Charles Morford (Speaker-to Bankers)

That would be great. I would be interested in trying it.

Thanks a lot.

--JD

Date: Thu, 14 Feb 1991 16:07:00 -0500
From: Tony Plate <tap@ai.toronto.edu>
Subject: Re: Question : Final Gravity too High ?

I have had a similar problem with my last couple of batches.

In the most recent one I used a yeast starter cultured from a bottle of Chimay.

The recipe was a partial mash for 5 gallons:

7 lb Pale Malt Extract (20% rice malt, I think)
2 lb Munich
1 lb 2-row pale
3 oz Crystal
1.5 oz Black Patent
8oz "Brew Body"
.75 lb Honey
.75 lb Demerara sugar

2oz Goldings
2oz Hallertau

I mashed at around 150F for 1 hour, sparged with 160F water, then boiled for an hour.

I topped up with cold (pre-boiled) water to 5g and pitched the yeast at 75F. The yeast took a while to catch, but after a few days it was very active, with a thick layer of brown stuff on top in the primary.

OG 1064 @ 67F
Day 5 1050 @ 64F
Day 7 1032 @ 63F Strong fermentation
Day 11 1022 @ 65F Fermentation seemed completely finished -
no bubbles, no froth left on top.
Racked to secondary, fermentation seemed
to start again
Day 15 1020 @ 64F

I am at day 22 now, and the fermentation is still going on in the secondary, but very slowly. It tastes and smells good.

I checked my hydrometer - it reads 1000 in water at 60F.

Anyone get any suggestions on why the fermentation stopped early? Might it have anything to do with the rice malt in the extract? - I've used this in my last two batches. My plastic primary has some visible scratches, could nasties be getting in there and causing the fermentation to end prematurely?

If I bottle it at 1020, should I add any priming sugar?

Tony Plate

Date: Thu, 14 Feb 91 14:40:48 MDT
From: dave@cgdra.cgd.ucar.EDU (Dave Darr)
Subject: Bottle Size

I recently had an experience with homebrew that I have never seen addressed anywhere before. Last week (2/6) I bottled a batch of bitter ale (5 gallons). Normally I bottle entirely in 25 ounce bottles for convenience. However, this time, because I like to sample early and sample often as the beer conditions, I put up a few 12 ounce bottles. In any case, I sampled one of the 12 ounce bottles on 2/11 (5 days after bottling) and found it to be the best homebrew I had ever experienced. I was, needless to say, delighted! I then sampled another bottle last night (2/13) along with two friends (with whom I wanted to share this glorious experience), so I opened a 25 ounce bottle and it was mediocre to poor... barely any head and just not sufficiently conditioned basically and a rough around the edges feel. My question is, can bottle size effect the end result of conditioning? Can it effect how fast it takes beer to condition? Or, was this most likely a mere statistical fluctuation.

-David Darr

darr@ncar.ucar.edu

- - -

Date: Thu, 14 Feb 91 18:22:18 EST
From: ken@oldale.pgh.pa.us (Kenneth R. van Wyk)
Subject: lagering conditions

I've made quite a few lagers now with the help of my Hunter AC thermostat, and one question continues to haunt me. Why do my primaries take so long to complete?

As an example, I brewed my latest lager (named Auld Lang Stein) on New Year's Eve using 8 lbs Klages and .5 lbs dextrin malt step mashed at 135F (15 minutes) and then 155F (60 minutes) for a rather dextrin-rich wort. I'm using Wyeast Bavarian Lager yeast (can't recall the number) that's been started in a 1 pint bottle and always has a good krausen going before being pitched. After cooling the wort, I filter out the hops and pour it into the primary carboy (with a 1" OD plastic hose blow-by). The pouring is done by a siphon hose, but with the hose end suspended well above the wort; I'm quite sure that the wort is getting properly aerated (but please correct me if I'm wrong). Finally, I pitch at about room temperature and let the primary start rockin-n-rollin before putting the carboy in the fridge, which is at 52-54F.

Still, my primaries take about a 4-5 weeks! The beer tastes (IMHO) super - silky smooth lagers that I'm extremely happy with. But, at 1 month+ per primary (and about 3-4 weeks of secondary), I'm very limited in the amount that I can brew. I'm not worrying, honest I'm not. I'd simply like to brew more lagers and I'd really rather not buy yet another refrigerator. :-)

If anyone has any ideas and/or suggestions as to why this is happening, please (!) let me know.

Ken

P.S. To the guy who asked about using a sawed-off keg for a boiling kettle, look for Annheuser-Busch (Budweiser) kegs. I realize that you're from Canada, but surely this bud-crud gets imported there?!

P.P.S. To the guy who successfully cultured Sierra Nevada yeast on the East Coast - be careful! I tried the same thing a while back and ended up with something that can best be described as EVIL. Perhaps it was in my method, but the culture had a great krausen going and certainly looked and performed like a healthy culture. Make sure that the culture smells and looks great before pitching it into a batch of beer. Don't count your yeasties before they're batched. (Sorry, incorrigible punster...)

- - -

Kenneth R. van Wyk
ken@oldale.pgh.pa.us (home)
krvw@cert.sei.cmu.edu (work)

Date: Thu, 14 Feb 91 19:38:44 CST
From: Darren Evans-Young <DARREN@UA1VM.ua.edu>
Subject: **Brewing Supplies**

I'm looking for some good mail order places for brewing supplies.
I'm in Tuscaloosa, AL. Any good places in FL (or closer)?
I'd like to keep shipping charges down.

Darren

Date: Fri, 15 Feb 91 08:54:28 EST
From: Nik Subotic <subotic@osl380a.erim.org>
Subject: Paulaner Oktoberfest and Salvator Recipes

One of my favorite commercial breweries is the Paulaner brewery. I would like to recreate some of their famous beers. Specifically, the Oktoberfest and Salvator beers. Unfortunately, I've not been able to find a recipe which approximates these beers. Does anyone have a recipe (or reference) for these? Your input would be greatly appreciated. Thanks.

Nik

Date: Fri, 15 Feb 91 17:23:31 EST
From: SCHONOFFS <SCHONOFFS%SLOAN.BITNET@mitvma.mit.edu>
Subject: Re: Homebrew Digest #580 (February 15, 1991)

sorry to say that you should probably eliminate me from this very
informative newsletter. My ID is being eliminated as I am leaving
this institution.

thanks,

Stann chonofsky

Date: Fri, 15 Feb 91 17:07:42 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Bruheat Experience

I'm going to stir up some controversy.

I'm seriously considering a Bruheat system for both mashing and boiling. I just called a mailorder house for info and was told that they don't carry the product because it scorches the grains. He felt there was no way to get good results from it. He suggested I talk to someone who has one. So all of you who have one... what do you think of it? Do you avoid scorching by stirring or have you not seen a problem? I'd also be interested in what kinds of beer you brew. Naturally Porters and Stouts would be less revealing of such a problem than say, Pilsners.

Assuming that mashing can be accomplished successfully, how does it boil? How long does it take to get to a boil after sparging? The guy I spoke with said they're ok for boiling but not sparging. I'm not interested in paying for a thermostatically controlled heater just to boil.

I'm eager to start all-grain brewing and the idea of automating part of the process is appealing.

E-mail or post as you see fit.

Don McDaniel
dinsdale@chtm.unm.edu

Date: Sat Feb 16 13:22:53 1991
From: "David E. Husk" <deh7g@newton.acc.virginia.edu>
Subject: Bruheat Experience

Subject: Cornelius (sp) kegs

A while ago there was mention of a exchange program that the cornelius (sp) keg people had for their lids. Does anyone still have the phone number/info? What exactly is being fixed? How can one tell if the lids need to be replaced? I just acquired 3 of the beasties?

Husk@virginia.edu

Date: Thu, 14 Feb 91 10:58:30 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Stale, Flat, and Unprofitable ...

HOME BREW Digest #580 was a WHOPPER! In it, Dug Johnson & friend
have chilled new brew, and later found it flat. He asks:

> Should we be able to remove the bottles from the frig and save the
homebrew or
> is it flat for life?

Probably recoverable. The area I have for beer storage gets cold in
the winter, often colder than the inside of my refrigerator, but
carbonation always develops, eventually. I've had it take as long
as 4 weeks before a batch could really be said to be carbonated, but
it's never failed me altogether.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 14 Feb 91 11:12:03 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Drum Tap Woes?

In HOMEBREW Digest #580, Ted ...

> ... received a 10 liter EDME brewkeg that has tap problems. The valve
> (attached to a threaded cam) does not lift properly when the knob is
> twisted. Anyone have any hints? I sent this tap back to the CELLAR
> in Seattle and they put it back together but the same thing happens.

I've never seen the EDME keg so I'm guessing here, but from your description, the tap sounds to me like the British-made "drum tap". This is an excellent tap, and I use one on my lauter tun, but it does have this one annoying habit. The actual closure is effected by a thick synthetic rubber cap that fits over the end of the valve stem. On mine, that cap came loose after about a year of use, and at inopportune moments would close by itself. Sometimes I could force it back into place with a dowel, and sometimes it was necessary to empty the tun by some other means. A real drag.

I finally disassembled the tap by forcing aside the turn-stop rib and turning out the stem. If anyone knows a better way to do this, I'd love to hear it. To keep the cap in place, I used a drop of cement, and reassembled. No trouble since.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Sun, 17 Feb 91 22:57:51 EST
From: rtidd@ccels3.mitre.org (Randy Tidd)
Subject: Making green homebrew

My brother's birthday is on March 17 (St. Patrick's Day), and I was going to make him a batch of homebrew to help him celebrate. My fiendish imagination got the best of me, and I decided I want to shock him with a batch of green beer. Any ideas on making one? I was going to add some green food coloring at priming time... would it stay in solution or sediment out? Do yeast like green food coloring? What is *in* green food coloring, anyway?

Well thanks for any tips. Happy brewing!

Randy Tidd
rtidd@mwunix.mitre.org

End of HOMEBREW Digest #581, 02/18/91

Date: Mon, 18 Feb 91 09:34:51 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: High Final Gravity

In HBD 581, Tony Plate says he brewed a partial mash with

... 2 lb Munich
1 lb 2-row pale
3 oz crystal...

and mashed at 150F. His FG is a disturbing 1.020.

I'm no expert, but I'm working on it :-). I spent much of the past weekend studying brew chemistry in Miller's book. From what I read, this is my guess:

That mash temp is quite high and would result in de-activating the alpha-amylase enzymes and retarding the activity of beta-amylase (the best compromise temp for both enzymes is 121F. pH is also important at this point and should be 5.0-5.5). The result would be poor breakdown of the malt starches to fermentable sugars and hence a high final gravity. This situation is worsened by the fact that much of the grist is Munich, a high-kilned malt in which much of the enzymes are already deactivated.

My guess is that your fermentables are already eaten up. Hence you should use the normal amount of priming sugar.

Don McDaniel
dinsdale@chtm.unm.edu

Date: Mon, 18 Feb 91 08:43:56 PST
From: jeg@desktalk.com (John E. Greene)
Subject: Spring is here!

Well, spring must finally be here. I was out in the yard yesterday weeding all the grass out of the flower beds and getting the hop yard into shape when low-and-behold, what did I see?, but three Cascade hop vines poking their little heads out of the ground! This is the second year of growth for these guys and they are really taking off. Last year I got two harvests from one vine and it looks like this year I will be getting much more. I was concerned that they may have dried out over the winter because I haven't been able to water much due to the drought conditions here in California. However, I have been dumping my spent grains from mashing over the area and I was surprised how moist the ground was around the hops when I dug it up this weekend. The hops seemed to like it as they are growing like crazy.

Anyone else seeing any activity??

John E. Greene Everyone needs something to believe in. I believe
Sr. Staff Engineer I'll have another homebrew!
Desktalk Systems Inc.
(213) 323-5998 internet: jeg@desktalk.desktalk.com

Date: Mon, 18 Feb 91 11:43:34 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: Free Refrigerator with CO2 tank, keg, tap, hoses etc.

Any homebrewers in the D.C. or Baltimore area care to take an old refrigerator off my hands??? The beast stopped refrigerating a couple months ago and I have no mechanical aptitude, no knowledge of how refrigerators work, and no inclination to spend my \$\$\$ on an appliance repairman. If anybody wants this fridge it is free for the asking. It includes a built-in beer tap handle, hoses, CO2 tank, and even a keg (albeit a 15 gallon keg). Even if you can't get the refrigerator working, you could dismantle the keggng stuff and put it in another refrigator. (The CO2 tank includes double gauges).

Please, take this fridge.

- ----Mark Stevens
 stevens@stsci.edu

Date: Mon, 18 Feb 1991 11:32:25 -0600

From: flowers@csrd.uiuc.edu

Subject: Large canning pots

There were some posts over the last few months about large (36+ quarts) enamel canning pots. I cannot find one. I have looked in Chicago in Venture, Wal Mart, JC Penney's and other such stores. Where are these pots to be found?

-Craig Flowers (flowers@csrd.uiuc.edu)

Date: 18 Feb 91 10:14:41 PST (Mon)
From: bryan@tekgen.bv.tek.com
Subject: Re: Stuck Fermentations

I've seen a few postings about fermentations that stopped at a high F.G, then seemed to restart for a little bit after racking.

My 2 cents as to why this happens is there was not enough oxygen in the wort.

I try to oxygenate the chilled wort (before pitching) by shaking the carboy, but it doesn't seem as effective as I would like it to be.

I read about an air filter/pump to oxygenate the wort, but it seemed like it might need a few changes before it's worth the money they are asking.

Is anyone using sanitize/sterilized air or medical oxygen to oxygenate thier wort? If so, I'd like to hear what they are using.

Bryan Olson

Date: Mon, 18 Feb 91 10:39:42 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: Bruheat Experience

In HBD #581, dinsdale@chtm.unm.edu (Don McDaniel) asked about using the Bruheat system for mashing, sparging, and boiling. I've been using one for almost 3 years.

> So all of you who have one... what do you think of it?

It works just fine once you figure out its limitations and stop trying to exceed them.

> Do you avoid scorching by stirring or have you not seen a problem?

With any reasonable mash thickness, the Bruheat **will scorch** when the heat is on, unless you stir constantly. Forget any "set it and forget it" dreams that you might have been entertaining.

I almost always perform a 3-step mash, as follows:

Protein rest: Put 1 quart of hot water per pound of grain into the Bruheat. (E.g., for a recipe that uses 8 lbs. of grain, use 2 gallons water.) Turn on the heat and raise the water to 132 degrees F. Turn the heat off and leave it off. Stir in the grains. The temperature will settle around 123 degrees. Let it rest 30 minutes, stirring every 5 minutes. Do not turn on the heat, or I guarantee you'll get scorching. The Bruheat is simply a bucket at this point.

First saccharification step: As soon as the protein rest has begun, put about 1 quart of hot water per pound of grain onto the stove to boil. At the end of the protein rest, add about half the boiling water to the Bruheat. Stir well and measure the temperature. Add more boiling water if necessary to achieve the desired temperature. (Depending on the beer style and the types of grain, I usually aim for around 150 degrees.) Stir every 5 minutes. Let this rest last for about 10 minutes, depending on the style of beer. If the temperature drops too much during this rest, you can turn on the heat. But be sure to stir constantly while the heat is on. Stir in such a way that the current from the spoon is blowing across the heating element.

Second saccharification step: Turn on the heat and stir stir stir (your arm will get tired). Monitor the temperature and remove the heat when you achieve your desired temperature. Depending on the style of beer, I aim for up to 158 degrees. If your thermometer has any lag at all, you will have to compensate for it by turning off the heat a little early. When you reach the desired temperature, turn off the heat and leave it off. Let this rest last until conversion is complete (usually around 20 minutes or so). If the temperature sags too much, turn on the heat again and stir until you've got it where you want it.

Mash out: Turn on the heat and stir until the temperature reaches 168 degrees. Turn off the heat and let the mash rest for at least 5 minutes.

A couple of additional points: (1) Forget the thermostat, it's virtually useless. (To mention just one deficiency, it's **not calibrated**!) You have to be there stirring anyway, so control the

heat yourself by hand. (2) It helps to insulate the bucket by wrapping a folded towel around it and securing the towel with a bungee cord. Also, set the lid on the Bruheat when you're not stirring. (3) It helps enormously to have a low-mass fast-response electronic thermometer.

> I'd also be interested in what kinds of beer you brew. Naturally
> Porters and Stouts would be less revealing of such a problem than say,
> Pilsners.

Using the above methods, I've had excellent success even with light lagers. When you clean the heating element at the end of the brewing session, you can tell right away whether any scorching occurred. (For that matter, you can smell a scorch instantly when it happens.) I haven't had a scorch for a long time using the Bruheat.

> Assuming that mashing can be accomplished successfully, how does it
> boil? How long does it take to get to a boil after sparging?

It works fine for boiling, although I don't use mine for that any more. As I recall, it takes it about 15 minutes to boil 6 gallons from sparging temperature. I sparge in a separate bucket, but I use the Bruheat to keep my sparge water at 168 degrees. It works great for that, and that's one time when I do get some use out of its thermostat.

Why use the Bruheat, I hear you asking? (1) It has enough oomph to raise the temperature of a mash very quickly. (2) The element has low thermal mass so that when I turn off the heat I see almost no temperature overshoot. These two properties permit me to actually achieve my desired mash temperatures and schedules, to within say 1 degree F. and two minutes of time.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Mon Feb 18 12:27:01 1991
From: "David E. Husk" <deh7g@newton.acc.virginia.edu>
Subject: 2nd try

I'm not sure what happened to the first message but it turned out Strange!! I.E.

Subs need to be replaced? I just acquired
3 of the beasties?

Husk@virginia.edu

Anyway what it was suppose to be was a request for info about cornelus (sp) kegs. I just acquired 3 of the beasties and remember that someone said there was a return program on the tops for refitting. Anyway can anyone send me the info on the program, and why they need to be refitted and what to look for?

Husk@virginia.edu

Date: Mon, 18 Feb 91 14:31:42 -0500 (EST)
From: Jeffrey Marc Shelton <js8f+@andrew.cmu.edu>
Subject: Your Dream BrewPub!!

What would be at your Dream BrewPub? I am looking for ideas to include in a business proposal that I am writing for an Entrepeneurial class at school. I got the idea after starting to homebrew a few months ago:-) Who knows, if it looks good, I might even start the business.

Currently, my brewpub experience is limited to one visit to the Allegheny Brewery here in Pittsburgh. (Of which I was quite impressed) Other than that, I only know what I have read in several newspaper articles.

Several items that I would like feedback on are

- 1) What do you think of the establishments that you have visited. What are their strong points. What do you feel their weaknesses were.
- 2) What type of food did they serve and was it good? Was it worth the price?
- 3) What types of beer did they serve? How much did it cost?
- 4) If you owned a brewpub, what types of beer and food would you serve?
- 5) How much money do you spend when you visit a brewpub. How much of this is for food, and how much is for beer.
- 6) How often do you go?
- 7) What would make you go more often?

Any other help such as were I might find statistics on the brewpub and microbrewery industry would be appreciated.

I will post a summary of the results on the board.

-Jeff
(js8f+@andrew.cmu.edu)

Date: Mon, 18 Feb 91 14:34 CDT
From: MC2331S@ACAD.DRAKE.EDU
Subject: Cider

My partner and I have been working for some time on making some
cider that would approximate Strongbow Dry Cider. Our first batch, using
Pastuer Champagne yeast, was a very cloudy (and VERY strong) batch that
left a lot of people puddles on the floor. To insure the continued
viability
of our friends, we switched to Red Star Ale yeast. The batches worked
out
much better, with much shorter fermentation times. We ferment the stuff
in
the gallon glass jugs that it comes in, the only addition being a
fermentation
lock stuck in the neck. It seems that any sort of pastuerized cider will
work.
(What is the difference between juice and cider) (Or wine and hard cider
for that matter?) We add 1/2 c of cane sugar to each jug before pitching
the yeast (Wedon't really care if it tastes cidery!) and let it sit for
about 1 1/2 weeks.
We don;t know how well it keeps, or whether it improves with age, since
it
never stays around very long.

Mark Castleman
Big Dog Brewing Cooperative
MC2331S@ACAD.DRAKE.EDU

Date: Mon, 18 Feb 91 14:08:26 PST
From: dfuden@fudenberg.net.com (David Fudenberg)
Subject: Re: Homebrew Digest #581 (February 18, 1991)

Please delete dfuden@net.com from your mail list

End of HOMEBREW Digest #582, 02/19/91

Date: 18 Feb 91 11:19:56 MST (Mon)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: making beer green

[I see folks are getting started in time this year...usually we seem to end up waiting 'til the first week in March.]

The usual bar method of making beer green for St. Patrick's Day is to put a drop of green food coloring in the glass before drawing/pouring the beer.

This level of coloring doesn't work out well for homebrew colored before bottling, 'cause something seems to latch on to the color and precipitate it out. I don't know just what grabs it, but I've seen a pale-green beer with bottle sediment of a most amazing hue. Also, given a homebrew with substantial malt, hence good color, the green food coloring (weakened a bit) with the gold of the beer gives a rather unpleasant (IMNHRNWO) color.

Several years ago, I made a batch of beer for a going-away party on 3/17, with which I attempted to produce multiple colors in one batch. (The batch was labeled "SPA" on the caps, allowing everyone to think it was "St. Patrick's Ale", when in fact it stood for "strangely polychromatic ale." :-) I left some bottles plain and added red, green, or blue coloring to various others. The red worked out OK, although I didn't use enough color and it faded a bit, giving a result approximately like a darker amber ale. The green gave the aforementioned bile (vile?!) green. The blue did best at producing the shade of green I wanted; I'd suggest this basic (blue+gold) => green approach.

The color seems to continue fading with age. That shouldn't be too much of a problem since if you start today you'll only have a few weeks in bottle/keg.

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Tue, 19 Feb 1991 6:42:54 EST
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: Re: Drum Tap

I may have fixed the EDME BREWKEG tap. After polishing of the keg of SCUD bock (named for its exceedingly high carbonation due, I think to WYEAST 1007 [strange and sulphurous, beasties,they]), I dissassembled the tap whlie still attached to said keg,, sterilized it and put a smidgen of vaseline in the threads. I made sure that it did not touch the beer passage.

I kept the keg full of H2O for a day in the fridge andto test, I tried the tap

(It works like a champ....for the time being)

Now it's full of bitter/brown and I'll say more in about a week.
PS: At Richmond Brewers we were discussing WYEAST 1007 and came up with the question "What would typify a German ale?" We couldn't come up with any regional or style type that would fit WYEASTs 1007 name?

Bashon regardless, Ted

Date: Tue, 19 Feb 91 08:36:17 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Aeration

bryan@tekgen.bv.tek.com writes about stuck fermentations and aeration.

While I can't comment for sure on the first issue, it seems like a lot of people go through a lot of unnecessary trouble to aerate their wort. Prior to pitching, I remove the red spring loaded thing from my bottle filler, sanitize the white plastic tube, and put it in the neck of the carboy and just whip the heck out of the wort for a few minutes. When I'm done, there is usually a good 2-3 inch head of foam on top. It seems when you whip the tube around, the fluid passing by the submerged end of the tube causes air to be bubbled in to the point where you can hear it. Anyhow, it must work pretty well, because until recently, I have been letting my wort sit overnight to cool (just built a chiller) and I'm guessing that warm wort can drive off dissolved oxygen pretty well. I typically pitch a 12-18 oz starter made with a wyeast packet in the morning, immediately after this aeration process. Fermentation will usually take off full blast within 8-10 hours, sometimes even sooner.

This method seems to work better than just attempting to slosh stuff around in the filled carboy and is easier than rigging up some bubbler pump.

This will probably not work well with a 5 gallon filled primary. I use a 6.5 gallon carboy, so there's a good amount of head space to get up a good velocity on the tube.

Mike Zentner zentner@ecn.purdue.edu

Date: Tue, 19 Feb 91 10:21:07 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: cornelius kegs

>>>> On Wed, 13 Feb 91 11:36:35 PST, hplabs!ardent!uunet!tc.fluke.COM!
gamebird (Duane Smith) said:

Duane> Is there any tricks to replacing the input and output
Duane> valve assemblies on the kegs?

Naw -- just torque 'em off.

Duane> Do you use pipe thread tape on the treads to prevent leakage. I'm
Duane> also assuming that you can use a standard size wrench to remove
Duane> these.

I used pipe thread tape -- figured it had to help, and that Teflon
wouldn't hurt me or my beer, even if there were contact.

I have some problems getting at the thing with a box wrench because the
rubber boot/handle interferes with it. So, I'm trying to locate a
socket (7/8", I think) which is deep enough to accept the valves and
reach
the flat sides; not much luck, so far -- nothing deep enough, but perhaps
a
spark-plug socket would work...

Date: Tue, 19 Feb 91 09:36:32 CST
From: engstrom@src.honeywell.com (Eric Engstrom)
Subject: Re: The recipe file is ready!

In HOMEBREW digest # <some-such> figmo@mica.berkeley.edu (Lynn Gold) writes:

LG> It's in Unix mail format (that is, you can type "mail -f beer.txt" and
LG> read individual entries).

LG> It's read-protected and living on "eris.Berkeley.Edu" in the file
LG> "/net/mica/eris/figmo/beer.txt" for your ftp'ing pleasure.

LG> Enjoy!

I've tried FTPing this from the name above, but no luck. I tried anonymous login, but it complained. Perhaps I should be logging-in with a real name and some password? If so, could you please reply and tell me what they are!

Thanks,
Eric.

p.s. could you include the numeric address?

+-----

Eric Engstrom, Honeywell SRC|
Inter: engstrom@src.honeywell.com | [DISCLAIMER:
UUCP: [umn-cs,ems,bthpyd]!srcsip!engstrom | My own opinions - 3.1415 =
MAIL: 3660 Technology Drive, Mpls, MN| organically grown]
Phone: (612) 782-7318 |

Date: Tue, 19 Feb 91 09:14:04 -0700
From: burghart@stout.atd.ucar.EDU
Subject: Re: Homebrew Digest #581 (February 18, 1991)

In HBD #581, Randy Tidd (rtidd@ccels3.mitre.org) asks about using green food coloring for a St. Patrick's day beer:

> I was going to add some green food coloring at priming time... would it
stay
> in solution or sediment out? Do yeast like green food coloring? What is
in
> green food coloring, anyway?

Well, my friends and I did exactly this about a week ago for our latest batch of pale ale. It takes a fair amount of food coloring to tint five gallons of beer. (I didn't measure it, but probably about 1/4 to 1/2 of one of those tiny squirt bottles you get at the grocery store.) The color we achieved was, well, interesting. It's more of a sludgy green than the typical St.-Patrick's-Day-green-beer green. The beer was named "Pond Scum" after we saw the color. On the positive side, it's still green, the yeasties are fine, the beer carbonated well, and it tastes great. I think it will go over fine on St. Patrick's day.

If you want to shock your brother, beer like this should do it. :-)

Chris Burghart
burghart@ncar.ucar.edu
National Center for Atmospheric Research
Boulder, CO

Date: Tue, 19 Feb 91 08:34:49 PST
From: nt@Eng.Sun.COM (Nick Thomas)
Subject: Barleywine bottles?

I've called all over the West Coast trying
to find some 6 oz bottles for bottling my barleywine, and
can't find any. Does anyone know of a source?

Thanks,

-nick

Date: Tue, 19 Feb 91 12:01:35 -0500 (EST)
From: Mary Jane Kelly <mk36+@andrew.cmu.edu>
Subject: Grain and Hops

Are there any suggestions out there for how to keep unused Grains and Hops. Should one keep them in closed plastic bags at room temp. or in the refrigerator or in the freezer. Are there better things to keep them in then plastic bags? And how long will they keep?

Thanks in advance

Pete

Date: Tue, 19 Feb 91 10:28:31 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Large Canning Pots

In HBD #582 Craig Flowers asks "where are the large enamel canning pots"

As I'm the one who stirred all this talk up, I guess it's up to me to summarize.

Craig asked about 36+ quart pots. I've not found anything that large except for 40 qt. stock pots in stainless or aluminum. The best source for these appears to be Rapids in Cedar Rapids MI. Sorry, but I don't have the address here at work. Feel free to mail me if you're interested.

As for enamel, I looked all over town here without success. A thorough catalog search revealed the following:

-

8 gal. enamel over steel (~16.5" diameter)\$35

The Home Brewery
P.O. Box 730I've ordered one of these and expect it this
Ozark, MO 65721 week.
800/321-BREW

-

8 gal. enamel over steel \$32
w/chrome spigot\$45

The Cellar
14411 Greenwood Ave N.
P.O. Box 33525
Seattle, WA 98133
206/365-7660
800/342-1871

--

After a long and arduous search, I have determined that there is no such thing as a 32+ qt. stainless pot which will straddle two burners. The best bet is to get an enamel pot and be more diligent about stirring.

Don McDaniel
dinsdale@chtm.unm.edu

Date:Tue Feb 19 12:51:59 1991
From: "David E. Husk" <deh7g@newton.acc.virginia.edu>
Subject: 3rd try

Someones mailer is acting strange. Anyway can someone give me info on the replacement lid program for corneous kegs. I.E. phone number, why lids should be replaced, what to look for.

May the great god of E-mail let this message get through unscrambled.

Husk@virginia.edu

Date: Tue, 19 Feb 91 09:54:22 PST
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)
Subject: Re: Hops (Spring is here!)

-> From: jeg@desktalk.com (John E. Greene)
-> Subject: Spring is here!

-> The hops seemed to like it as they are growing like crazy.
->
-> Anyone else seeing any activity??

Yep - I'm in San Jose, CA, in the east hills, an area which is very warm and dry. My Cascade is sprouting like crazy right now. This will be the third year. The Willamette has not sprouted yet; in general, it has been much less productive and vigorous than the Cascade.

I propogated the Cascade last year by digging straight down with a sharp shovel to separate two bunches of sprouts at the root level. One I left, and one I moved to another hole. Worked great - I'm planning on repeating this year with both the Cascade and Willamette.

Bob C.

Date: Tue, 19 Feb 91 12:21:51 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: Mashing Temperatures

In HBD #582, Don McDaniel writes:

>That mash temp is quite high and would result in de-activating
>the alpha-amylase enzymes and retarding the activity of
>beta-amylase (the best compromise temp for both enzymes is 121F.

I hate to suggest this, but you're going to need to go back to the book and study those temperatures a little further. 121F is a good temperature to effect what's known as a *protein rest*, but will never allow any starch conversion.

I mash my body-ful beers at about 158F; for dryer beers somewhere in the low 150s seems appropriate.

Date: Tue, 19 Feb 91 10:23:07 PST
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: Oxygenating wort

Bryan Olson (bryan@tekgen.bv.tek.com) wrote in HBD #582:

...
| I try to oxygenate the chilled wort (before pitching) by shaking the
carboy,
| but it doesn't seem as effective as I would like it to be.

Ooh, be very careful not to drop the carboy! You could kill yourself
from
the lacerations.

| I read about an air filter/pump to oxygenate the wort, but it seemed
like it
| might need a few changes before it's worth the money they are asking.
| Is anyone using sanitize/sterilized air or medical oxygen to oxygenate
thier
| wort? If so, I'd like to hear what they are using.

Why go to all that trouble? I stir vigorously with a sanitized wire
whisk
(egg beater thingy). I'm sure it puts lots of oxygen in the wort. Of
course, you would have to do that before you transfered the wort to your
in your carboy. I use a plastic bucket for a primary, so it works great
for me.

-Alan

Alan Edwards: rush@xanadu.llnl.gov or: rush%xanadu@crg.llnl.gov	Member: The Hoppy Cappers homebrew club, Modesto, CA
--	---

Date: Tue, 19 Feb 91 12:25:41 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: Large Enamel Pots

In HBD #582, Craig Flowers asks:

>There were some posts over the last few months about large (36+ quarts)
>enamel canning pots. I cannot find one.

I can't tell if you're from Chicago. If you are, I saw a variety of enamel pots like you're probably seeking at a Mexican grocery (whose name I can't remember)--it was on Diversey, just past Richmond Street. A 32-quarter was selling for \$22, which I thought was an excellent price.

You might also try a restaurant supply house. Many of them carry a lot of used equipment--I got a great 8 gallon, heavy-duty stainless stockpot, with a drain valve on the bottom, for \$10.

Date: 19 Feb 91 13:57:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Cidering

In HBD 582 Mark Castleman, (spelling?) mentioned making cider in the gallon jugs from the store. I would like to make some such cider and would really appreciate the details, and, if possible, answers to the following questions.

How much yeast per gallon do you use? Do you add any priming sugar after fermentation completes? Do you ferment at room temp? Is the gallon jug strong enough to withstand the pressure from carbonation after fermentation?

I wonder what happens if you add some spices to the fresh cider before fermenting?

Anyway, thanks for any other info you or anyone else can give.

Dan Graham

Date: Tue, 19 Feb 1991 14:42:01 EST
From: "44636::DEE"@e814b.phy.bnl.gov (James Dee)
Subject: Keg pressure problems

Some friends and I recently bought a Rotokeg from a homebrew supply place. The Rotokeg is a spherical plastic container with a tap on the front and a screw-on top with an inlet for CO2; I'm sure it's similar to any other homebrew keg. I wonder if anyone has had any experience with these things. They seem fairly straightforward, but ours gave us some trouble. We were unable to get it to hold pressure for any length of time. Consequently, we had to draw out the beer a gallon at a time into a milk jug. Is there a standard procedure for using this kind of keg? I suspect that we've been doing something wrong, though I don't know what. I'd appreciate any advice.

Thanks,
--Jimmy Dee

Date: Tue, 19 Feb 91 11:56:54 PST
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: mash out

What's the reason for the mashout? Is it to raise the mash temperature to one that's more efficient for sparging? Is it simply to deactivate the enzymes, (why would you want to do that?)?

curious
kj

Date: 19 Feb 91 15:26:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: To Keg or not to Keg

I'm a new homebrewer with bad eyesight. Bottling is one of the most difficult tasks for me, I either get them far too full, (all over my shoes) or two-thirds full, neither is acceptable. I have read a lot about keggling in this digest, but most of the discussion is by those already into this. I see in the Foxx catalog that I can get a keggling setup, complete, I think, for around \$200.

Now, my questions, if I may. What are the downsides of keggling, not counting the cost of the equipment. Does the keg need to be refrigerated, (I assume so, but I thought I'd ask)? Can I transfer directly from the secondary, or primary if that's all I use, to the keg? How long does the beer remain good in the keg? Is there more of a problem with freshness as the get becomes empty? If I make a half batch of a new brew, can I keg that, or does the keg need to be filled.

I guess those are enough for now. Sorry I can't just pick up a book and read all about it, but I haven't found any homebrewing books on tape yet. Thanks to any and all for your patience and, hopefully, answers.

Dan Graham

Date: Tue, 19 Feb 91 16:36:07 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Large Boilers

oops. Forgot one source of pots.
This is in fact the one I ordered, not the one from The Home
Brewery as stated in my last post.

33 qt. ceramic on steel \$32.95

Great Fermentations
87 Larkspur St.
San Rafael, CA 94901
415/459-2520
800/542-2520

Don McDaniel
dinsdale@chtm.unm.edu

Date: Tue, 19 Feb 91 21:47:35 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: High Final Gravity

I was having some misgivings regarding my last post so I looked it up in Miller's book, and sure enough...I was wrong.

150F is a perfectly normal starch conversion temperature. When I said 121, I was thinking of a protein rest temp. Furthermore, it is the beta-amylase which works at low temp and the alpha-amylase that works at higher temps.

So...please disregard my previous comments on the cause of the high final gravity. Next time I'll value accuracy over speed when formulating a response.

Don McDaniel
dinsdale@chtm.unm.edu

Date: Wed, 20 Feb 91 00:03:08 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Yeast -- culturing supplies?

I'm psyched to start saving slants of yeast, and am looking for sources for agar, petri dishes, tubes, loops, etc.

Who sells in reasonable quantities for fair price?

And what is this Yeast Bank / Freeze Shield stuff? it sounds like you're supposed to add it to your sample/culture wort then freeze it, but I dunno.

Finally, the continuing saga of my failure to culture yeast from bottles continues. Not only has Sierra Nevada failed me, but now also Chimay. I don't think it's lack of sanitation, as neither starter developed an infection -- the bottles just sat on the fridge and stared at me. Previously, I speculated that by the time these beers get Back East, the yeast is dead. Can anyone on east coast whose done this tell me what you used?

Thanks in advance.

Date: Wed, 20 Feb 91 00:20:34 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: kegging -- excessive foam and low carbonation

A while ago, I posted a tale of woe, trying to get my first keg batch to carbonate. My second through fourth (most recent) had similar problems: excessive head, but rather low carbonation. I primed with 1.5L saved wort (at about 1.060, 1.050 and 1.080SG, respectively), according to calculations a la Noonan. After Florian's recommendation, I reduced the CO2 pressure to sane levels, which meant I rarely had to apply CO2 from the cylinder.

Now, the third batch, a stout, began to develop nice carbonation after maybe 3 weeks, and the froth seemed to dissipate. I don't know if this is due to sufficient aging, or reduced pressure in the keg due to consumption of beer. The second and fourth batches didn't survive long enough in the fridge to tell, really (tasted too good :-), although the fourth sat in the keg at cellar temperature for 3 weeks before cooling. Some of this may be due to the high gravities, I'm not sure.

Anyone else encounter similar behavior? When I bottled, I always got textbook carbonation -- maybe even a little too much, and the froth was normal for style(s)...

I've just put a fermenter full of lager (based on Norm Hardy's Andech's/Munich -- thanks!) in the fridge, and I could use some hints on fermenting and lagering it. (eg: if `lagering' the period *after* priming?
or does it apply to the whole cold-ferment, cold-prime, cold-store thing?
)

Thanks again!

End of HOMEBREW Digest #583, 02/20/91

Date: 22 FEB 91 08:34 -00
From: DAVE BEEDLE <DBEEDLE@ILSTU>
Subject: UNSPECIFIED BY SENDER

Hi all! Welp, its time I jump into the homebrew game. As soon as I get a fermenter, etc, I'll be ready to go! A few questions first, though...

I plan on buying a stock pot as a brewkettle. Enameled, I've heard, is good but I've also seen a "ceramic-on-steel" pot which is a whole lot cheaper. Would the ceramic on work just as well or are wierd critters going to jump out of it and kill my beer?

Two...I've noticed "dry" bottles (those that dry beer come in) are a different shape and seem to be made of a thinner glass. Is there any reason not to use these?

Three...Seirra Nevada Pale Ale is one of my favorites. Is there a fairly easy recipe which approximates SNPA? or what might I experiment with to try to get it?

Thanks!

TTFN

- - -

Dave Beedle Office of Academic Computing
Illinois State University
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall
Bitnet: dbeedle@ilstu Normal, IL 61761

Date: Fri, 22 Feb 1991 10:31:28 EST
From: N_CARLSON@UNHH.UNH.EDU
Subject: Request for HBD

Rob Gardner:

I would like to receive Home brew digest as I have just received an account here on the mainframe at the University of New Hampshire. My address is N_CARLSON@UNHH.UNH.EDU .I pray this message gets to you as this e-mail stuff is new to me. If I sent it to the wrong address please let me know. Thanks alot and may the hops be with you.
Noel C. Carlson

Date: Fri, 22 Feb 1991 12:41:40 EST
From: buck@sct60a.sunyct.edu (Jesse R. Buckley, Jr.)
Subject: request to be added to the mailing list.

Please add me to your mailing list.

- - -

-Buck (buck@sct60a.sunyct.edu)
"So this is a leap second?" -- Me at 6:59:60 pm on Mon Dec 31, 1990

Date: Fri, 22 Feb 91 12:52 EST
From: STAFINIAK@hermes.psycha.upenn.edu
Subject: Philadelphia Brew-fans

Home-brew contest at the Dock Street Brewing Co.
March 24 @ 2 p.m.
winner will become one of the brews on tap at the Two Logan Square pub
4 categories judged - pilsners, pale ales, stouts and fruit beers
to enter, bring 6 bottles to Dock Street by noon March 23 - \$5 entry fee
for registration forms call 546-8862
proceeds go to MADD

Michael Jackson will conduct a tutored tasting of brews at the
University of
Pennsylvania's University Museum on April 13 at noon, 2, 4, and 6 p.m.
Tix. \$20 and can be purchased in advance (215-898-9451) or at the door.

Date: Sat, 23 Feb 91 09:38 EST

From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>

Subject: Stuck Fermentations, O2 content, and MY working answer

I agree with Brian Olson (HBD #582) that these problems are caused by low O2 in the wort. The easiest way I have found is to drop your cooling water (I use a 2.5 gallon bottle of artesian water that has been cooled to near freezing) through a funnel into the primary. The water splashes about merrily and gives it plenty of time to pick up oxygen. This is followed with pouring the wort (remember it should be somewhat cooled, since boiling hot wort can hold almost NO oxygen) into the fermenter to mix with the cooling water. I have brewed about 10 batches like this and all the ferments have been complete. Admittedly, I once brewed a heavyweight barley wine that took a pitstop halfway through the ferment, but that was before I started working with this method. A quick note about cooling with ice. As sterile as it might be, ice contains almost no oxygen either, losing it all in the process of freezing. This may also contribute to a stuck ferment. Give it a shot.

Al Taylor
Uniformed Services University
School of Medicine (just a first year!)
Bethesda, MD
s94taylo@usuhsb.bitnet

Date: Sat, 23 Feb 91 13:14:00 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Lagering

A question was raised about lagering. Since the word means "to store" one must imply that the beer has finished or just about finished fermenting. The storage could be considered in the secondary or the bottle or keg. Personally, I see no value of lagering for more than a month before bottling. Then, and this takes patience, I let the bottles remain at the lagered temperature until they are consumed. Sometimes I run out of fridge space, so the basement floor has to suffice.

With the Hunter Airstat hooked up to the fridge, here is a typical lager:
Primary: 65 - 48f - 53f for 3-4 weeks. The raise up to 53 takes place during the last 4-5 days (diacetyl rest)
Secondary: 48 - 38f for 2-4 weeks.
Bottling: 44f or thereabouts.

Trying not to shock the yeast, I change the temperature a maximum of 4-5 degrees a day.

Carbonation has always been satisfactory, with enough time in the bottle.

Norm Hardy

Date: Wed, 20 Feb 91 8:29:26 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Drum Tap Redux

In HBD 581, I wrote, about a faulty drum tap:

> I finally disassembled the tap by forcing aside the turn-stop rib
> and turning out the stem. If anyone knows a better way to do this,
> I'd love to hear it. To keep the cap in place, I used a drop of
> cement, and reassembled. No trouble since.

I spoke too soon. The trouble now seems to be that the little soft plastic cap that provides the seals on the tap has hardened and cracked. Does anyone know where I can get a replacement cap?

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 20 Feb 91 11:08:48 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Heat Exchanger Pump

In HOMEBREW Digest #580, Clay Phipps asked:

> A few months ago, one of this mailing-list's regulars (Norm Hardy?)
> reported on his continuing efforts to find an appropriate pump
> to drive a heat-exchanger-style wort chiller. In the last episode
> that I read, he thought that he was close to a good solution ...
> ...
> Could whoever was working on this project please give us an update,
> including identifying the manufacturer and model number
> of the pump used?

Clay may have been thinking of a series of items I posted a year ago concerning my Search for the Perfect Pump. At the time, I was using an immersion chiller fabricated from 100' of 1/4" tubing, which restricted the flow rate to the point where I doubt that much heat was picked up by the last 75' of the coil. My present chiller uses 50' of 3/8" tubing, and no longer requires all the waste-gate whigmaleeries I needed with the other chiller.

The pump I've settled on is a Teel 1P579C. Scarcely larger than a pint beer bottle, this pump has two garden-hose fittings, and connects to any 117v grounded outlet. It's not silent, but is a lot quieter than an electric drill. I have no idea what it's flow rate is, or what it cost (a friend was cleaning out his garage, and ...), but from the quality of its construction, I would imagine it's not cheap.

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= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
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= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 21 Feb 91 10:50:38 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Filtered Air

In HOMEBREW Digest #582, Bryan Olson offers:

>I've seen a few postings about fermentations that stopped at a high F.
>G,
>then seemed to restart for a little bit after racking.
>
>My 2 cents as to why this happens is there was not enough oxygen in the
wort.

Hmm. I don't think that's the cause. Fermentation truly gets under way when the oxygen in the wort is all gone, the mitochondria have shut down, and the yeast have gone anaerobic. Commercial producers of bakers' yeast have discovered that the key to maximum yeast production and minimum alcohol production is lots of oxygen. In effect, alcohol is a waste product of the yeasts' anaerobic metabolism. We aerate the wort to help the colony multiply rapidly after inoculation.

>Is anyone using sanitize/sterilized air or medical oxygen to oxygenate
thier
>wort? If so, I'd like to hear what they are using.

This topic came up at the last meeting of my homebrew club, and it seems that at least one of the members has been using filtered air for some time. His filter is a length of large (>1") plexiglass pipe, which he packs full of sterile cotton, and hooks to an automotive air compressor. That must move enough air to really froth-up the wort! I have no more information than that.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Sat, 23 Feb 91 21:35 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Sterilizing your immersion wort cooler

If you have the type of wort cooler made of copper coils that carries cold water through it and want to know how to sterilize it, relax. Simply put the cooler into the boiling wort during the last 10-15 minutes. That's it! Just make sure the outside is clean.

Al Taylor
Uniformed Services University
School of Medicine
Bethesda, Maryland
s94taylo@usuhsb.bitnet

End of HOMEBREW Digest #584, 02/25/91

Date: Mon, 25 Feb 91 09:35:37 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: What!!!??? Support MADD???!!! You *MUST* be on drugs!

In Homebrew Digest #584 STAFINIAK@hermes.psycha.penn.edu posted an announcement of an upcoming homebrew competition at the Dock Street Brewery to pick a new beer recipe for them to brew. He said that the registration fee of \$5 would go to MADD.

I question the wisdom of beer drinkers giving money to a group that seems to be increasingly losing its focus on the problem of drunk driving and stepping up efforts to make it more difficult to buy beer and other alcoholic beverages. Their track record seems very poor in this regard. If memory serves me correctly, I believe they were instrumental in forcing states to raise drinking ages, that they supported tax increases to the brewing industry, and that local chapters have been seeking limits on liquor licenses and generally making it more difficult for people to buy or sell beer, wine, or other alcoholic beverages.

I'm sorry, but there is absolutely no way that I will give one red cent to neo-prohibitionists. If MADD focuses ONLY on public education effort and legislative effort to increase penalties for convicted drunk drivers, then fine, I will support them, but as long as they seek restrictions on the free trade of alcoholic beverages, then I feel that NO homebrewer, brewery, brewpub, retailer, or consumer of beer wine and liquor, should give MADD any money.

Why stroke the mangy cur that bit you?

- ---Mark Stevens, a free-thinkin', beer-drinkin' kinda guy
Send praise, "right-on"s, and kudos to: stevens@stsci.edu
Send complaints, flames and &c. to: /dev/null

Date: Mon, 25 Feb 91 08:50:20 EST
From: shadow!spike@uu.psi.com (Ben Bloom)
Subject: brew clubs in DC?

Can somebody clue me in on the whereabouts and whoabouts of a homebrew
coop or club in the DC/Northern VA area.

Thanks,
replies to spike@ait.com

Date: Mon, 25 Feb 91 08:52:45 EST
From: shadow!spike@uu.psi.com (Ben Bloom)
Subject: DC area HB clubs?

Can anyone refer me to homebrew clubs in the Northern VA/ DC area?

Thanks,
replies to spike@ait.com

Date: Mon, 25 Feb 91 09:31:15 CST
From: andy@wups.wustl.edu (Andy Leith)
Subject: Stuck fermentation

While Al Taylor (HBD #584) is correct in saying that large amounts of O₂ are needed at the start of fermentation so that the yeast can multiply, once fermentation is underway O₂ is no longer necessary. A lack of O₂ will result in a slow fermentation (not enough yeast) it should not result in a completely stuck fermentation. The problem is most often the result of the yeast settling out too soon and no longer being able to do its job. The best thing to do is either to pitch some more yeast into suspension, or to rack the wort into a new container (carefully so as to avoid aeration). This will stir the yeast back into suspension and fermentation should start up again. All this assumes of course that the problem is not that the yeast has been stunned by a high alcohol content.

Andy Leith
andy@wups.wustl.edu

Date: Mon, 25 Feb 91 10:43:42 -0500
From: William (Bill) Mayne <mayne@sun10.scri.fsu.edu>
Subject: Cooling wort before pitching

Since after I mix the hot wort from the boil with cold water in the fermenter the temperature is normally down to a point which yeast can tolerate I have always followed the practice of pitching the yeast immediately. A book on homebrewing recommended this since it takes several hours for the wort to cool down to ideal fermenting temperatures. The rationale was that it is better to start fermentation immediately since the layer of CO₂ produced in the fermenter provides some protection against bacterial infection. Although my results have been good, IMO, I am starting to question the wisdom of this practice.

I recently switched to William's dry ale yeast, which starts very quickly. Yesterday I brewed a batch and noticed that within a couple of hours, while the temperature was still above ideal, the fermentation was going so fast the airlock was literally blowing a constant stream of CO₂. If there was any interval between bubbles it was a tiny fraction of a second, too short to notice. I wonder if such fast fermentation is a result of the wort still being warm, and if it might not be better to let the wort cool first so the fermentation can proceed at more modest rate and at a suitable temperature. Besides what I have said here, what are the pros and cons? Should I at least chill the water to be mixed with the hot wort to get the initial temperature down more? On the other hand, my present procedure works. So maybe I shouldn't fix it.

Bill Mayne
Florida State University
mayne@nu.cs.fsu.edu

Date: Mon, 25 Feb 1991 10:50:36 EST
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: FIX'D DRUM TAP

I may be redundant but our MAIL facility was somewhat disabled last week.

DrumTap Fixed:

A smidgen of vaseline in the threads of the valve does the trick.
(And Boy Howdy, does my Bitter/Brown schmeckt gu"t)!!
Ted Samsel (TSAMSEL@USGSRESV.BIT)

Date: Mon, 25 Feb 91 12:52:59 EST
From: rtidd@ccels3.mitre.org (Randy Tidd)
Subject: Homebrewing Dry Beer

I'm trying to get my brother turned onto homebrewing, so I asked him what his favourite kinds of beers were, hoping I could brew up a batch of each to impress him. He said Pale Ale (no problem) and Dry beers (yuck!). I don't particularly like dry beers, so I was thinking of brewing a half-batch of a wimpy dry beer he might like.

Does anyone have any tips on making dry beer? Can I do it with only extracts and some specialty grains? Someone told me that the fermentation is somehow extended to ferment out all the sugars from the beer, leaving it with no aftertaste. This doesn't sound quite right to me.

I've been sipping on some Righteous Real Ale (by the recipe from Papaizan's book), and I think it's my best beer so far! It came out very dark (almost black) and bitter. After 2 1/2 weeks of aging in the bottle, it's delicious!

Happy brewing!

Randy Tidd
rtidd@mwunix.mitre.org

Date: Mon, 25 Feb 91 09:57:14 PST
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: mashing out

Could someone please tell me the reason for a mash out. Is it to deactivate the enzymes? To raise the mash to sparging temp.? What?

confused
kj

End of HOMEBREW Digest #585, 02/26/91

Date: Tue, 26 Feb 91 05:16:14 -0500
From: rick@cs.cornell.edu (Rick Palmer)
Subject: Homebrew Digest #585 (February 26, 1991)

Please unsubscribe me. (I'm not so sure I want to send it here, but I
have no other place to send it.) ;-)

Date: Tuesday, 26 Feb 1991 08:51:09 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: brew clubs in DC?

>From: shadow!spike@uu.psi.com (Ben Bloom)

>Can somebody clue me in on the whereabouts and whoabouts of a
>homebrew coop or club in the DC/Northern VA area.

There are two home brewers clubs in the Washington DC
metropolitan area.

1) BURP (Brewers United for Real Potables) is now entering it's
tenth year as a home brew club. I have been consistently
impressed with the level of knowledge the members have and have
been a member for two years now.

Bill Ridgely is past-president and there is a new suite of
officers, but his is the only number I have available at the
moment. For more information, you can call Bill at 703-971-5744
or write to:

BURP
7430 Gene Street
Alexandria, VA 22310

2) BANOVA (Brewers Association of Northern Virginia, I think).
They have had a couple of meetings and were supposed to be
working on bylaws and officers. Have not attended, but am always
interested in anything to do with home brewing.

Contact Miles Smith at 703-237-8956 for more details.

Finally, a minor plug for my BBS at 703-448-0926 (Fidonet
1:109/131). I keep copies of the Homebrew Digest along with some
miscellaneous brewing files there. Also there is a Fidonet home
brewing conference called ZYMURGY. And there is a message area
devoted to information on local brew clubs and their meetings,
etc.

Internet: jdecarlo@mitre.org
Usenet: @...@!uunet!hadron!blkcat!109!131!John_DeCarlo
Fidonet: 1:109/131

Date:Tue, 26 Feb 91 10:21:57 EST
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>
Subject: help in getting started

I NEED HELP IN GETTING STARTED IN HOMEBREWING. TO DATE ALL I KNOW IS I LIKE BEER AND WOULD LIKE TO TRY BREWING IT AT HOME. WHAT I WOULD LIKE TO FIND OUT IS THE TITLE OF A GOOD BOOK THAT COULD GIVE ME THE BASICS IN HOMEBREWING, ANY ADVICE FROM "MASTER BREWERS", AND ANY NAMES OF MAIL ORDER CATALOGS OR STORES IN NORTHEAST PENNSYLVANIA THAT WOULD CARRY BREWING APPARATUS. ANY INFORMATION AND HELP IS GREATLY APPRECIATED.

BILL BOYLE

Date: Tue, 26 Feb 91 10:45:52 EST
From: gerald@caen.engin.umich.edu (Gerald Andrew Winters)
Subject: Dry hopping

I am looking for info/experiences anyone has concerning dry hopping. Off and on I'll see a recipe calling for dry hopping and, really, I wouldn't know exactly what to do. Miller and Papaizan only seem to give sketchy details. Miller seems to suggest that hops are dispensed directly from storage into the secondary. But I to wonder as he does if this is a bit risky. I've also heard of people making "hop tea" by boiling the hops and straining, then adding this tea to the secondary. Anyway my questions are when during secondary fermentation is best to dry hop (a week or so before bottling? When secondary fermentation begins?). And most importantly what is the best method of dry hopping?

gerald@caen.engin.umich.edu (Gerald Andrew Winters)

Date: Tue, 26 Feb 91 8:05:44 PST
From: Marty Albini <martya@sdd.hp.com>
Subject: low/non-alcohol beer tasting results

Curiosity and lack of respect for my taste buds has once again driven me to throw a non-alcohol beer tasting. We tried 16 (that's right, 16) different examples, hoping to find something drinkable. The results are in, and there were some surprises this time.

Though none of the beverages sampled really qualified as a good beer, the top three were close enough that they could be confused on a hot and thirsty day. The products sampled were:

Wartech Firestone HaakeBeck
O'Doul's Clausthaler Sharp's
Moussy Germania Kingsbury
Paulaner Thomasbrau Texas Select Kaliber
Goetz Pale Near Beer Texas Light Dark Maxi Malz
Kaiserdom Malz

The three best, in order:

Thomasbrau was much better than anything else on the list. Slightly sweet, lightly hopped (as almost all of these were), well balanced, medium bodied and pleasantly colored and carbonated.

Kaliber was the most heavily hopped beverage on the list, but suffered from less body, balance and aroma than Thomasbrau.

Germania suffered only from being too sweet. It has a honey aroma (which it shares with most of the German alkol-frei beers, including Thomasbrau), but too little hops to balance it.

Some things learned in this tasting:

- o Alcohol-free beers tend to sit on the shelf a long time (:^) and the flavor definitely suffers for it. Several of the lighter beverages (especially the American entries) suffered from skunkiness. The Kingsbury smelled so bad no one would taste it!
- o Most of the German entries tasted like raw wort, as if fermentation were incomplete in a real beer.
- o The two Malz products (Maxi und Kaiserdom) would be a good substitute for root beer. Very sweet, but rich, flavor and great body. We really regretted not having any ice cream to try a float with them.
- o Alcohol free beer still isn't close enough to the real thing.

Still no breakthroughs, but a pleasant enough evening, and everyone could drive home afterwards. The only product I'm going to try and duplicate is Maxi Malz, for floats and picnics with the kids.

- - -

Marty Albini

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty

phone : (619) 592-4177

UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya@sdd.hp.com

CSNET : martya%hp-sdd@hplabs.csnet

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA
92127-1899 USA

Date: Tue, 26 Feb 91 10:33:43 -0500
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: freshness dating on beer

I saw something at my local package store that surprised me - freshness dating on beer. On cans of Peil's Real Draft, the can label says that the best consumed by date is listed on the bottom of the can, and the bottom of the can has a printed date. Piel's is brewed by Heilman's now. I saw these about a week ago, say February 20, and the date on the bottom was April 1, 1991. I don't know how long the beer has been sitting at the store...

I can't wait for the package stores to have shelves set up like the supermarkets do - those shelves where they sell out of date products. Or, as some supermarkets do, they just dump the 'out of date' stuff in a dumpster... :-)

But dearest, I have to finish this beer before it goes bad...

Ihor

Date: Tue, 26 Feb 91 10:44 CDT
From: MC2331S@ACAD.DRAKE.EDU
Subject: What happened to #583?

Does HBD #583 exist? I never received that issue, but sometimes our Internet connection is pretty squirrely. I checked the archive and it isn't there (yet).

Mark Castleman
MC2331S@ACAD.DRAKE.EDU

Date: 26 Feb 90 08:48:00
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: RE>Homebrew Digest #585

Reply to: RE>Homebrew Digest #585
Regarding Dry Beer and Randy Tidd's request at how it is made:

According to Dr. Michael Lewis at UC Davis, Bud Dry is the same mash formula as regular Bud, except that it is mashed so as to achieve the most fermentables. The mash-in puts the mash at 40 deg. C for 20 minutes then the temp is raised to 55 deg. C for another 20 minutes and then raised again to 70 deg. C for a final 20 minutes. Normally the mash goes directly from the 40 deg. mark to the 70 deg. mark where it sits for 40 minutes. The temp changes occur when the boiling rice is added to the grains. This period of mash at the lower middle temp allows the beta-amylase to work on what starch has gelatinized (Am. barley must be heated to at least 65 deg. C for full gelatinization, however beta-amylase has very low heat tolerance) and convert it to lots of fermentables. The other character to the beer is no aftertaste, so very little bittering hops are used (which in the case of Bud, means almost NO HOPS!).

I don't think you will be able to reproduce this with extracts since I don't know of any which include rice. Williams in San Leandro, CA offers an extra light which is 27% corn and they have rice extract on its own. So you could try getting the lightest you can find, make a wort of a low gravity (1.035), and pitch a very attenuative yeast (Anheuser-Busch yeast is available from some yeast banks). Be careful not to scorch the wort when you boil in order to keep the caramel down.

Russ Wigglesworth <Rad_Equipment@RadMac1.ucsf.edu>

Date: 26 Feb 90 08:57:57
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: RE>Homebrew Digest #585 (Fe

Reply to: RE>Homebrew Digest #585 (Febru
Regarding Ken Johnson's request for an explanation of "mash-out":

Popular explanation is for deactivation of the enzymes. My understanding is that this really isn't necessary since the boil will do this quite nicely. You do want to keep the wort and sparge as warm as possible to keep the sugar flowing and to assist in dissolving them from the grains into solution. 75 deg. C seems to be the optimum sparge temp. as it will achieve the above without beginning to extract tannins and other unwanted character from the grain husks.

Russ Wigglesworth <Rad_Equipment@RadMac1.ucsf.edu>

Date: Tue, 26 Feb 91 09:09:07 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: mashing out

In HBD #585, kjohnson@argon.berkeley.edu (Ken Johnson) writes:

> Could someone please tell me the reason for a mash out. Is it to
> deactivate the enzymes?

Yes.

> To raise the mash to sparging temp.?

Yes.

> What?

Both of those reasons. A common question goes like this: "Once all the starches are converted to sugars and there aren't any left, why does it matter whether the enzymes get deactivated or not?" Well, there are sugars and then there are sugars. You don't always necessarily want conversion to run its full course. Cutting it off a little early can give you more body, and more unfermentable sugars for a sweeter palate. The mash out gives you more control over the character of the final product.

Raising the mash to a good sparging temperature is also an important reason for the mash out. To get an efficient sparge, the temperature needs to be right around 168 degrees F. Any colder, and you'll leave too much of the mash product behind in the grains. Any hotter (above 170) and you'll start to get astringent flavors from the husks. If the grains aren't already around 168 degrees when you start the sparge, you'll never get them up to that temperature from the sparge water alone.

> confused
> kj

Nah ... you had it exactly right. You just *thought* you were confused.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Tue, 26 Feb 91 13:17 EST
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: Temp, mashing out, extract efficiency

In HBD #585, Bill Mayne writes about a fast-starting fermentation. You may want to take your own advice and not fix your procedure. If you're happy with the results, keep doing what you're doing. If, however, you notice cidery flavors in your brew, this might be the result of initial fermentation taking place at too high of temperatures. I use a wort chiller and try to get my batch down to about 60 degrees F before I pitch. The initial fermentation using this method is not so instantaneous. A batch of wheat beer took almost 36 hours to begin active fermentation with Whitbred ale yeast. This weekend I brewed a batch of porter, pitched with Munton & Fison ale yeast, and it took about 18 hours to start active fermentation. So far I haven't had a problem with any infections, even with the long lag times. If you do change your procedure, just remember to keep everything clean, and contamination shouldn't be a worry.

Regarding mashing out, Ken Johnson writes:

>Could someone please tell me the reason for a mash out. Is it to deactivate
>the enzymes? To raise the mash to sparging temp.? What?

Mashing out deactivates the enzymes, but it also forces unconverted starch particles into suspension. This aids in their filtration during the sparge, and results in a clearer runoff. You've got be somewhat careful with your temperature here. If you mash out at too high of temperature, the starch will degrade (burst) into sticky proteins and undermodified carbohydrates. These will dissolve and can contribute to cloudy runoff, stuck runoff, and down the line, chill haze.

Here's a question for my fellow all-grain brewers out there. What kind of extract efficiencies are you getting? I've been unable to find any references as to what are good percentages, and what percentages aren't so good. The batch of porter I brewed this Sunday (using 10 7/8lbs of grain) ended up with a OG of 1.055 and a volume of 5.25 gallons. Using Noonan's formula for extract efficiency this came to about 59.5%, or about 6 1/6lbs of extract out of 10 7/8lbs of grain. I calculated the total possible efficiency for the malts I was using to be 70.7% (about 7 2/3lbs extract out of 10 7/8lbs of grain).

On another note, does anyone have a good recipe for an all-grain
raspberry
stout. I'm anxious to try making some sort of fruit beer.

Eric
<kxr11@psuvm.psu.edu>

Date: Tue, 26 Feb 91 14:54:55 -0800
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Paulaner Salvator

Regarding Paulaner Salvator, you might like to try my recipe in the special issue of Zymurgy this past year. Not a perfect match, but pretty close. I don't recall exactly what the AHA published there, but there is a mistake-- the recipe is for *15* gallons, not 5. I collected almost 20 gallons from the lauter tun and boiled it for over 3 hours. This got both the right volume and the darker color needed. Have fun!

--Darryl Richman

Date: 26 Feb 91 15:57 +0000
From: DAVIDSOND%AC%CSC@CSC.ISU.EDU
Subject: Idaho and New England info

Two things, briefly:

I recently read of a homebrewfest in Idaho (Boise!?) coming up, but have misplaced that issue of the digest -- If anyone knows or remembers, or perhaps could repost that message to me, I'd gladly name my first-born after them (gender permitting).

Also, I'm doing a sort of anti=spring break, going to New England during March 13-26, rather than all that sun-n-sex down south. To make up for missing all of the bacchanalia, I'd appreciate the names of good beer places around Boston and Amherst/Northampton MA, and Burlington VT. I've heard there's one in Northampton...

ThxInAdvanceDavidsonD@csc.isu.edu (Darryl Davidson -- ID is another
208 232 7770 state of mind)

Date: Tue, 26 Feb 91 15:15:44 -0800
From: jpaul@lccsd.sd.locus.com (James Hensley)
Subject: Mead + light

Does light adversely effect mead as it does beer?

James Hensley, Locus computing corporation, San Diego
(jpaul@locus.com) -- opinions own, not employer's.

Date: Tue, 26 Feb 91 18:50:00 -0500 (EST)
From: Mary Jane Kelly <mk36+@andrew.cmu.edu>
Subject: grains and hops

What is the best way to store left over grains and hops?
Can they be stroed? If they can be stored how long will
they keep. Should one store them in air tight jars out of the
light, in the fridge or in the freezer?

Thanks in advance,

Pete

End of HOMEBREW Digest #586, 02/27/91

Date: Tue, 26 Feb 91 8:05:48 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Mash-Out

In HOMEBREW Digest #585, Ken Johnson asked:

>Could someone please tell me the reason for a mash out. Is it to
>deactivate the enzymes? To raise the mash to sparging temp.? What?

Yes. All of the above. Plus, sugars simply flow more readily at
the higher temperature (168F), which makes the sparge go much more
smoothly.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 27 Feb 91 08:27:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: Brewing with bad eyesight

I'm collecting the equipment I need to start brewing and have a few oddball questions. I can't see much at all, (taste buds NOT affected), and have some questions about things y'all probably take for granted.

1. Can I successfully do all extract batches without using a thermometer.

This presupposes that I can tell when liquid is boiling. How about introducing some specialty grains, can I still work without a thermometer?

(I haven't found a talking thermometer yet.)

2. Filling bottles could be a comedy of errors if one can't see the level

of beer in the bottle. One answer, of course, is kegging, but I'll ask about that in a separate post. Is there a device that can premeasure 12 ounces so I can just fill and pour into a bottle without having to see the liquid level?

3. The only place in my house that has decent fermenting temperatures is the basement. I don't fancy carrying a 5 gallon carboy down the cellar stairs when I can't see where I'm going. Is there any reason that I can't

divide the batch in two and pitch half the yeast in each, thus only carrying 2.5 gallons downstairs at a time?

4. Does anybody know if Zymurgy is available on tape? [just kidding, I don't think so, but it WOULD be nice!]

Thanks for the help.

Dan Graham

(Don't ask about my reading labels, I like the mystery of what I'm gonna get when I open the bottle.)

Date: Wed, 27 Feb 91 10:24:06 EST
From: olson@antares.cs.virginia.edu
Subject: re: Dry Beer

As a way of emulating a dry beer, Rad suggests using rice (for that distinctive lack of flavor and body :-)

>Date: 26 Feb 90 08:48:00
>From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
>Subject: RE>Homebrew Digest #585
>
> Reply to: RE>Homebrew Digest #585
>Regarding Dry Beer and Randy Tidd's request at how it is made:
>
>...
>The mash-in puts the mash at 40 deg. C for 20 minutes then the temp is raised
>to 55 deg. C for another 20 minutes and then raised again to 70 deg. C for a
>final 20 minutes. Normally the mash goes directly from the 40 deg. mark to the
>70 deg. mark where it sits for 40 minutes. The temp changes occur when the
>
>...
>
>I don't think you will be able to reproduce this with extracts since I don't
>know of any which include rice.

The Home Brewery sells a mixture of light dry malt and rice solids in a size handy for 5-gallon batches of "American Pilsner", might be appropriate for Randy's project. They're reachable at 1-800-321-BREW (no connection, just satisfied customer etc.) and centrally located, so shipping to anywhere continental isn't prohibitive. I haven't tried the mix, but their other house brand "Yellow Dog Amber" makes an interesting pale ale.

Thanks for the interesting details. Protein rest at 55 and conversion at 70 sounds ok, but what's that 40-degree rest for? Comments from the experts?

- --Tom Olson

Date: Wed, 27 Feb 91 10:33:38 EST
From: tigde@inmet.inmet.com (Michael Tighe)
Subject: re: mead + light

In Homebrew Digest #586 (February 27, 1991), jpaul@lccsd.sd.locus.com
(James Hensley) asks:

> Does light adversely effect mead as it does beer?

My understanding of "light" and brewing is that stong light activates
bacteria and harms yeast. So my answer to your question is yes.

I brew mead almost exclusively, making much like a standard single
fermentation beer. I'll post my favorite recipe in a separate note.

- Michael Tighe
- Intermetrics Microsystems Software Inc.
- Cambridge, MA 02138 (USA)
- email: tigde@inmet.inmet.com

Date: Wed, 27 Feb 91 10:52:45 EST
From: tigde@inmet.inmet.com (Michael Tighe)
Subject: mead recipe

In reply to a mead question on the Homebrew Digest, I thought I'd post my favorite recipe. I've edited it down to the minimum, since it was originally written for novice brewers. Being new to this group, I assume from what I've read that y'all are more experienced than I am.

To make a one gallon batch:

2 pounds honey - three if you like it sweet
one gallon of water
two teaspoons of washed and thinly sliced ginger (use a piece of ginger about the size of your thumb)
lemon-peel (orange peel) about 1/2 of the peel on the fruit (don't keep much of the white "pith" of the rind - just the yellow (orange) part)
mead-yeast (buy it in powdered form in the store)

Cook the honey and water together till it starts to boil. All the while, skim off the white and brown foam that forms on the surface. This step is very important! Once it is boiling, add ginger and lemon-peel.

Boil for a few minutes (five). Don't boil away the liquid too much!

Work it with mead yeast (strain out the ginger and lemon peel when putting it in the primary fermentation vat). If you can't find mead yeast use champagne yeast or "general purpose wine yeast".

Work it in the primary fermentation vat for two or three weeks. pBottle. I don't usually charge the bottles, I just bottle before the fermentation is complete.

Wait a week (to get the "charge"), then store in a cool, safe place. Warning: The yeast is still active and there is lots of residual sugar. This can make explosive bottles! The resulting drink should be fizzy with a relatively sweet taste. (You can run it dry as well.) Remember to refrigerate it for at least a day before you drink it to force the yeast to settle out.

If it tastes bad or smells bad - throw it all away and start again.

Send me a sample if you are successful! :-)

Enjoy, and may your bottles never burst!

Michael Tighe
Intermetrics Microsystems Software Inc.
Cambridge, MA 02138 (USA)
email: tigde@inmet.inmet.com

Date: Wed, 27 Feb 91 08:24:22 PST
From: mcnally@wsl.dec.com
Subject: dry hopping

In HBD 586, Gerald Winters asks about dry hopping. I too was intrigued, and somewhat worried about sanitation. However, given that Dave "Wash the Drapes" Miller doesn't worry about contamination from hops, I figured I should go for it. The first batch I dry hopped was a variant of Miller's Steam beer; it came out well, though the hop nose was muted. I have a batch waiting patiently for an upcoming week-long party that's basically a pale ale made with Chimay yeast (bizarre, I know) that was dry hopped with 2 ozs. of Kent Goldings. Early samples revealed a *fabulous* aroma of fresh hops. Seriously, sticking my nose in the top of the beer glass was like sticking it in a bag of hops. I can't wait for a few (dozen) more . . .

Procedurally, all I did was put the hops into the carboy then rack from the fermenter over them. They tend to float, so I stirred a little with my racking tube. I dosed the stuff with polyclar at the same time. The rest with the hops was two weeks. I siphoned it off after that time, separating the hops by wrapping the intake end of the racking tube in a plastic pot scrubber (actually about half a plastic pot scrubber) and then wrapping that in a hop bag. I let that settle for a couple of days (I think I added another tablespoon of polyclar, just to get some CO2 out) then bottled.

Miller suggests chopping the hops in a blender before adding them. This seems like a bad idea to me, as it would make racking much more difficult.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Wed, 27 Feb 1991 11:31:45 EST
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: Re: grains and hops

Mary Jane "Pete" Kelly asks about storing leftover grain and hops.

I normally just keep leftover grain in a cool cabinet. Hops should be very tightly wrapped and put in the freezer, if you want to keep them fresh.

However, there's another thing to do with leftover hops. If you have a small amount, say a half ounce, put them in a loose open basket hanging in the kitchen. Add a little to the basket every time you brew. They will lose their freshness and most of their bitterness by airing out, and in the process impart a wonderful aroma. The best thing, though, is that after a year or so of airing out, they will be perfect for making a framboise.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute MFENET: pepke@fsu
Florida State University SPAN:scri::pepke
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Wed, 27 Feb 91 12:35:18 -0500
From: Mike Thome <mthome@BBN.COM>
Subject: Lacto-bacillus, Weizen and Belgian beers

I've recently been really enjoying some store-bought Belgian beers (especially the cherry-flavored ones... yum!) and am now thinking about trying to make some... Can/do homebrewers actually use lacto-bacillus? Hints? Warnings?

I know nothing about this bug except that it seems to be rather important in getting just the right taste - I've brewed some weizen beer which tastes wonderful (w/out L-B), albeit not very authentic.

So what's the scoop?

thanks,
-mik (Mike Thome, mthome@bbn.com)

Date: Wed, 27 Feb 91 13:13:27 -0500
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: homebrewers in central New York State

I'm a grad student at Cornell University in Ithaca and I was wondering what other Cornell and area brewers were on the receiving end of this digest. We have a brewclub in Ithaca that meets monthly (next meeting is Tuesday, March 5th, at 7:30pm at the Chapter House Brewpub, 400 Stewart Ave.); all area brewers and beer enthusiasts are welcome to attend. Regardless of your interest in the club, however, I'd like to here from you and if possible share beer and brewing ideas.

Happy brewing,

Steve Russell
Bard Hall, Cornell University
Ithaca, NY 14850
273-7306 (home)
255-4648 (work)
area code 607

Date: 27 Feb 91 18:14 GMT
From: JUEAL.S@AppleLink.Apple.COM (Jueal, Stacey)
Subject: Grain storage info for Pete

Re: HBD #586:

What is the best way to store left over grains and hops?
Can they be stroed? If they can be stored how long will
they keep. Should one store them in air tight jars out of the
light, in the fridge or in the freezer?

Thanks in advance,

Pete

Well, Pete my partner & I have found that good 'ol Ziploc-type plastic
storage
bags work great! Of course, we always force out all the extra air that
we can
before sealing the bag. As for the freezer/refrigerator -- we DO store
all our
grains and hops in the refrigerator. They keep just fine! Since we buy
many
(6-8) batches worth of grains & hops, keeping them fresh is essential!

The latest streamlining we've done to the process has been to do our bags
of
adjunct grains ahead of time. Here's how it works. We spend a couple
hours
one evening weighing, cracking and filling bags with the appropriate
grains.
We've found that we like to use cheese cloth and make our own disposable
grain
bags that can be pitched in the garbage when the boil begins. Its cheap,
works
great and saves on the clean up. (I *HATE* cleaning the reuseable grain
bags!!)

Each pre-made brew bag is sealed in its own Ziploc bag. A piece of paper
in
each bag lets us know which one of our favorite recipes it contains.
Since we
dedicate a page of our brew log to the evening we do this, it contains
the
detailed list of what's in each bag! It really works great for us.

The other process is that when purchasing bulk malt extract we use
containers
that hold one batch worth. We use two types of malt in each batch and
can
pre-mix it & weigh it at the time of purchase. At brew time, we just
dump one
pre-mixed, pre-measured container into the pot! VOILA!!

Doing just these two things has greatly increased the whole reason Slug &
I
brew -- **TO HAVE FUN**!!!

Sign me,

The Sweetie half of Slug & Sweetie

Date: Wed, 27 Feb 91 11:12:57 PST
From: pay@EBay.Sun.COM (David Gibbs)
Subject: New Owner at Beermakers of America

Please pass this info on to other aliases. I heard this from a friend, but I'm not doing any brewing myself!

For those of you who brew beer, a short note.

Beermakers of America, a supply store at 1040 N. 4th St. in San Jose is under new management. Don is gone and the new owner is Rich Mansfield. He seems knowledgeable and has won state fair ribbons for his beers. His phone is 408 288-6647 and he's open Thursday, Friday, Saturday, and Wednesday and Sunday by appointment. Prices are good, especially on bulk malt and he's got around 75 different malt extracts.

He did me a favor so I'm doing him one by posting this note. If you decide to stop in, tell him Mike Haspert sent you, just so he gets the point.

"Life is too short to drink fake beer."--mh

Date: Wed, 27 Feb 1991 15:17:45 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: shock the yeast?

Quick question:

If you have a yeast starter sitting at 70 degrees F, and you pitch it into wort sitting at 50 degrees F, are the yeast going to suffer a temperature shock?

Russ in NH

Date: 27 Feb 91 16:02:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Bulk supplies

I was just reading the digest for the first week or so of January,
(before
I joined), and there was mention of an establishment in Florida, a
warehouse that sold homebrewing supplies in bulk with a minimum order of
\$100. The poster didn't include the name, location or phone number. If
anyone knows of the place I'm speaking, could you email me the name and
phone? Thanks a lot.

Date: Wed, 27 Feb 91 13:42:32 PST
From: "Gary Mason - Image ABU - 603-884[DTN264]1503 25-Feb-1991 2056"
<mason@habs11.enet.dec.com>
Subject: Oats...as in Oatmeal Stout

Many references here and else where to Oatmeal Stout recommends steel cut
oats
or grocery store oatmeal. I have just reread Beer and Brewing V10, and
in an
article by Randy Mosher, he recommends NOT using them, but rather using
green
or raw oats in the husk. His rationale is that their enzymes have been
made
inactive through the use of steam, thereby stabilizing them. Comments?

Cheers...Gary

End of HOMEBREW Digest #587, 02/28/91

Date: Thu, 28 Feb 91 11:35 CDT
From: MC2331S@ACAD.DRAKE.EDU
Subject: CIDER

In HDB #583 (which was sent to me today, thanks guys!) Don Graham asks about the making of cider. I tried to send this to you directly Don, but our mailer doesn't like your address.

We use one package of either M&F or Red Star Ale yeast for 5 gallons of cider. We start the yeast in some warm sugar water about 1 hour before pitching.

We add 1/2 to 3/4 c of regular sugar to each gallon jug. We have found that this gives the taste that we like. More than this will result in a more potent brew, without much added sweetness. Less than this results in a VERY dry final product. The final alcoholic strength is 5-7%. Plenty strong for us.

After pitching the yeast we put a stopper and fermentation lock in each jug. The stopper is secured with some duct tape (just to make sure). Fermentation (bubbles through the lock) usually starts in about 10-12 hours and continues for 7-10 days. The yeast settles to the bottom, making it really easy to filter out.

We have never tried carbonating the stuff, so I don't know how well that the jugs would take the pressure. Just a feeling though, I wouldn't try it.

We also don't know how well it keeps, as it is never around for very long. We use pasteurized cider as a starting point (we don't trust the murky natural stuff) and keep it refrigerated after the fermentation is done.

I hope this helps. Feel free to ask anything else (this is our 15 minutes of fame!).

Mark W Castleman
Sterling C Udell
Big Dog Brewing Cooperative, Des Moines IA
MC2331S@ACAD.DRAKE.EDU

Date:Thu, 28 Feb 91 14:19:26 EST
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>
Subject: CIDER
SUBJECT: THANKS FOR THE INFORMATION

I just want to thank everybody who sent me information on getting started. The name and numbers of the suppliers is great, and the basic equipment list and procedure will help get me started in the right direction. I already sent for a few catalogs, and I'm starting to collect bottles and other things I will need. Once again thanks!!

Bill Boyle

Date: Thu, 28 Feb 1991 16:54:26 -0500
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: framboise, dry, Raspberry stout

I think the 40C step in the dry Bud recipe is an acid rest. I forget what an acid rest does???

Anybody with some experience with Framboise care to post a recipe, and primer?

About the Raspberry stout from grain. I'd suggest you add ten pounds of raspberry to any high gravity, high body, 40HBU hopped stout. I made Raspberry Imperial Stout from Zymrgy. It is real thick, and clingy. Sort of like carbonated Kaluha. It had almost a kilo of dark grains, and 4 kilos of dark extract!! Plus crystal malt.

Bill Crick Brewius, Ergo Sum!

Date: Fri, 1 Mar 91 23:11 EST
From: 11PDAVIS%GALLUA.BITNET@CUNYVM.CUNY.EDU
Subject: Burlington, VT beer place

In #586 Darryl Davidson asked about places to go for beer in Burlington and the Boston area.

Well, it's been too long since I've hung around Boston (except I'd recommend the Harvard Square area, in general; then check the music section of the Phoenix for Irish music), but if you're in Burlington....

Definitely check out the Deja Vu Cafe on Pearl St. An extensive selection, plus enough clientele to minimize the risk of "over-ripe" bottles. Take time to enjoy the woodwork, too; rumor has it the builder took more than a year to get it right. I've heard that Burlington has a brewpub now, but it's new since I left. I'm sure the folks at the Deja will be happy to give you directions.

If you can make it to the White River Junction area, you might want to tour the Catamount brewery. They make several different brews, but they all have too much hops for my taste.

The Burlington area has a homebrewers club, but I don't have their address with me. If you can find William Mares in the phonebook he can tell you. You might be able to find it at the brewpub, too.

Hope you enjoy New England. Dress warm. And let me know what you find for beer places, either directly or thru the list. I don't get back home often enough to be able to keep up them myself. *sigh*

Life is too important to be taken seriously.

Have fun!

Pete Davis
11PDAVIS@GALLUA.BITNET
Gallaudet University
P.O. Box 2705
Washington, DC 20002

Date: Sat, 2 Mar 91 11:45:00 PST
From: "Gary Mason - Image ABU - 603-884[DTN264]1503 02-Mar-1991 1444"
<mason@habs11.enet.dec.com>
Subject: Wort chilling

There have been several comments about chilling from the boil; allowing to settle (cool) for six hours or so; racking to secondary; and pitching. I wonder why those folks don't pitch, then allow to settle (which I will be doing in about two hours). Even if you don't have problems the way you are doing it now, wouldn't the added insurance of the yeast growth in the cooled wort be worth it? You would also be getting another six hours head start on the drinking 8') Seems like six of one, half a dozen of the other to me.

Cheers...Gary

Date: Sun, 3 Mar 91 19:19:45 -0500 (EST)
From: Jeffrey Marc Shelton <js8f+@andrew.cmu.edu>
Subject: Women and Beer

In reading the responses that people sent me (thanks to everyone who did) about what selection/atmosphere/prices/etc. they wanted in their Dream BrewPub, there were references to the fact that there are a lot of women who do not like beer and that perhaps I should also sell wine in order to draw the husband/wife, boyfriend/girfriend crowd.

From my personal experience of those people that drink, about 85% of the men I know like beer, but only about 50% of the women do. I can't seem to find any distinguishing characteristics between those that drink beer and those that do not (i.e. those that don't are more picky eaters.) This somehow leads me to the conclusion that this phenonemum is more of nurture instead of the nature. Somewhere in childhood, (discounting those that would not like beer anyway) females are "trained" not to like beer.

This brings into some important marketing aspects that I might wish to consider. For example, I know that more women are drinking "light" beer now that it is available. Is this because it tastes better/different than regular beer (I am not under this impression) or that it has been marketed differently and comes across as being more "socially" acceptable (less calories, etc.) The would be a case of nurture. Say that in my BrewPub I sell a beer hypothetically called "For Women Only." (This is an extreme case, in reality I would not be as blatant in naming the beer "For Women Only.") Do you think that women would be more inclined to like the beer and frequent my establishment more even though the beer is of a similar type than others I sell? How about if it was a Pale Ale instead of a Lager?

Any comments either supporting or contridicting these statements?

Thanks
Jeff

End of HOMEBREW Digest #588, 03/04/91

Date: 4 Mar 91 08:15:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Missing 583 and 587

I'm not sure if it's my latent perversity, or bad eyesight, but I never received 583 or 587. I mailed to the -request address and asked, but no response. (Guess Rob is busy.) I can't even get those two off the netlib archives. Could some kind soul send me copies of 583 and 587? Many thanks in anticipation.

Dan Graham

p.s. Also, many thanks and great appreciations to those who answered my query in 587 (the one I missed) about brewing with bad vision. I solved the labeling problem (I can't see 'em) by deciding to keep all bottles of a given type in a single box or set of boxes and label the boxes with a Dymo tape, (I can feel that).

"Reality is for those who can't stand homebrew."

Date: Mon, 4 Mar 91 9:36:37 CST
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>
Subject: Framboise and Wort Chilling

Bill Crick
Gay Mason

Bill Crick asks about Framboises. My brewing partner and I are in the process of brewing a framboise. We are now in the secondary (just added the raspberries). I'm not sure I remember the recipe exactly, but here's a stab at it:

7 lbs. Lager Malt
3 lbs. Wheat Flakes
1 oz. 2 year old Cluster hops that had been baked for 20 min.
7 lbs. crushed raspberries
WYeast #1056 American Ale Yeast

We did a beta glucan rest at 120 degrees for 30 mins, a protein rest at 130 degrees for 30 mins, and a saccharification (sp?) rest at 155 for 1 hour. Be extra careful with the sparge because it has the potential to be very slow (although we managed to whip right through in 45 mins.). We boiled the wort for 2 hours, leaving the hops in for the entire boil. Cooled with an immersion chiller to 42 degrees and strained into a carboy.

After 8 hours we racked the wort off of the trub and pitched the yeast. We left it in primary for 2 weeks and then racked it into a carboy and added the raspberries. We had a bit extra so we are doing a small fermentation (without the raspberries) of about 3/4 gallons. To this we added a teaspoon of yogurt to try to get a lacto bacillus infection and produce lactic acid. If it produces anything interesting I'll post the results. Anyway, I can't comment on how this beer will taste as it is still in secondary and is fairly experimental.

Gary Mason asks about wort chilling. The reason that I don't pitch the yeast before I rack the wort off of the trub is that during the initial uptake of sugar and oxygen, the yeast will actually use trub in preference to oxygen.

I have found that this produces an unacceptable amount of fusel alcohol in my beer (gives it a strong bitterness at the back of the throat). This initial uptake of oxygen (or trub) occurs within the first few hours of respiration (basically just after you pitch the yeast) and thus I would say that it is inadvisable to pitch the yeast before you have gotten rid of the trub. I've tried it both ways, and racking before I pitch the yeast has always given me superior results. After perusing George Fix's book ("Principles of Brewing Science" or something like that) I get the impression that several large breweries like to "carry over" the trub to the fermentation. This is apparently because some breweries have a hard time oxygenating their wort. The fatty acids in the trub will give the beer a soapy flavour which

some people like. I believe that Miller Lite must be one of those beers. One of these days I'm going to try a split batch to see the difference between an under-oxygenated wort with "trub carry-over" and a normal wort without the trub. I think it would be interesting. I think to get away with the trub carry-over you need a large pitching rate (to minimize the length of the respiration time) and perhaps a low temperature fermentation (to minimize the amount of other by-products).

Mike Charlton
umcharl3@ccu.umanitoba.ca

Date: Mon, 4 Mar 91 9:58:01 CST
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)
Subject: First batch...

Hi all...well, the first batch is in the fermenter without too much trouble... A couple of questions, though (mind you, I'm not worrying, I'm pretty much relaxed, and I did indeed, have a homebrew -- well, Sierra Nevada Pale Ale since I didn't have any HB -- I'm just...curious).

I pitched the yeast last night about 11 (it took a while for the stuff to cool). This morning there is some activity but not as much as I expected. I also notices a .25 to .5 inch layer of brownish white stuff on the bottom of the carboy. What is this stuff? Is this normal?

The extract is Edme dark with Edme yeast, 1lb of corn sugar.

TTFN

- - -

Dave Beedle Office of Academic Computing
Illinois State University
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall
Bitnet: dbeedle@ilstu Normal, Il 61761

Date: Mon Mar 4 12:09:47 1991
From: "David E. Husk" <deh7g@newton.acc.virginia.edu>
Subject: cornelious kegs

Could someone tell me the phone # of the cornelious (sp) keg
lid replacement program. Also how to tell if they need to be replaced?

Husk@virginia.edu

Date: 04 Mar 91 17:16 GMT
From: JUEAL.S@AppleLink.Apple.COM (Jueal, Stacey)
Subject: Re: Women & Beer

Dear Jeff -

If you want the local chapter of NOW picketing your brew pub you'll
market a
beer especially for women.

I agree with your statement that women have been educated that beer is a
"man's
drink". Men continually feel/are taught that they need to take care of
us
because we're helpless. We're such delicate creatures that we could
never
handle such a strong drink as beer. And women have been told the same!
Let's
not perpetuate it by continuing this inaccurate message. Beer is a drink
for
PEOPLE.

Being a woman I have to deal with enough discrimination everywhere else,
let's
keep it out of the pub! Market to beer drinkers, not genders.

Regards,

Stacey Jueal

PS - Lots of us like stout you know!

Date: Mon, 4 Mar 91 11:02:31 MST
From: hplabs!mage!lou
Subject: exploding cider

In HBD #588 Mark Castleman and Sterling Udell write about making hard cider.

> After pitching the yeast we put a stopper and fermentation lock in each >jug. The stopper is secured with some duct tape (just to make sure).

I **strongly** recommend against this practice. The stopper is not going to come out unless the hole gets clogged somehow. If it can build up enough pressure to push out the stopper it can build enough to explode the jug. Blowing a stopper is messy; blowing a jug is much messier and dangerous.

Louis Clark
mage!lou@ncar.ucar.edu

Date: Mon, 4 Mar 91 10:38:16 PST
From: figmo@mica.berkeley.edu (Lynn Gold)
Subject: Re: Homebrew Digest #588 (March 04, 1991)

>From rdg@hpfcmi.fc.hp.com Mon Mar 4 00:12:06 1991
>Date: Mon, 4 Mar 91 01:00:06 mst
>From: homebrew-request@hpfcmi.fc.hp.com (Are you SURE you want to send
it HERE?)
>Reply-To: homebrew%hpfcmi@hplabs.hp.com (CHANGE THIS IF NECESSARY)
>Errors-To: homebrew-request%hpfcmi@hplabs.hpl.hp.com
>Precedence: bulk
>Subject: Homebrew Digest #588 (March 04, 1991)
>Apparently-To: realhomebrew@hpfcmi.fc.hp.com
>
>
>
>HOMEBREW Digest #588Mon 04 March 1991
>
>
> FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
> Rob Gardner, Digest Coordinator
>
>
>Contents:
> CIDER (MC2331S)
> framboise, dry, Raspberry stout (Bill Crick)
> Burlington, VT beer place (11PDAVIS)
> Wort chilling ("Gary Mason - Image ABU - 603-884[DTN264]1503 02-Mar-
1991 1444")
> Women and Beer (Jeffrey Marc Shelton)
>
>
>Send submissions to homebrew%hpfcmi@hplabs.hp.com
>Send requests to homebrew-request%hpfcmi@hplabs.hp.com
>[Please do not send me requests for back issues]
>Archives are available from netlib@mthvax.cs.miami.edu
>
>-----
>
>Date: Thu, 28 Feb 91 11:35 CDT
>From: MC2331S@ACAD.DRAKE.EDU
>Subject: CIDER
>
>Date: Sun, 3 Mar 91 19:19:45 -0500 (EST)
>From: Jeffrey Marc Shelton <js8f+@andrew.cmu.edu>
>Subject: Women and Beer

> In reading the responses that people sent me (thanks to everyone who
>did) about what selection/atmosphere/prices/etc. they wanted in their
>Dream BrewPub, there were references to the fact that there are a lot of
>women who do not like beer and that perhaps I should also sell wine in
>order to draw the husband/wife, boyfriend/girfriend crowd.

It never hurts. Most of the brewpubs I go to do this.

> From my personal experience of those people that drink, about 85% of
>the men I know like beer, but only about 50% of the women do. I can't
>seem to find any distinguishing characteristics between those that drink
>beer and those that do not (i.e. those that don't are more picky
>eaters.) This somehow leads me to the conclusion that this phenonemum
>is more of nurture instead of the nature. Somewhere in childhood,

>(discounting those that would not like beer anyway) females are
>"trained" not to like beer.

It isn't so much that they're "trained" to not like beer so much as they're (a) not encouraged to try it (beer is often an acquired taste) as much as the guys are and (b) are discouraged in some circles (beer IS perceived in some circles as being a "macho" or "blue-collar" drink). A lot of it has to do with one's cultural upbringing.

I LIKE a good beer. I'm also half Slovak. Beer is very prominent in many eastern European cultures. My Grandmom used to say "pizza isn't pizza without a good beer." On my father's side of the family, almost NOBODY drinks beer. They're Jewish, and you don't hear much about "kosher beer." They like their wines (dry as well as sweet) and their cocktails, but beer? Ugh. For THEM, beer isn't part of their culture, and it's also looked upon as "blue-collar." After their years in the service, my father and his brother occasionally drank beer, but rarely. Dad preferred ale.

> This brings into some important marketing aspects that I might wish
>to consider. For example, I know that more women are drinking "light"
>beer now that it is available. Is this because it tastes
>better/different than regular beer (I am not under this impression) or
>that it has been marketed differently and comes across as being more
>"socially" acceptable (less calories, etc.)

I also suspect most Americans don't LIKE beer, but drink it for social reasons. Why would ANYBODY drink most of those DRY beers out there if they LIKED the taste of beer? In much of American culture, it's considered "unladylike" to drink beer.

>Say that in my BrewPub I sell a beer hypothetically called
>"For Women Only." (This is an extreme case, in reality I would not be as
>blatent in naming the beer "For Women Only.") Do you think that women
>would be more inclined to like the beer and frequent my establishment
>more even though the beer is of a similar type than others I sell? How
>about if it was a Pale Ale instead of a Lager?

I think you'd have even less "woosy" women drinking the beer if you gave it too specific-sounding a name. If a woman is more concerned with being "ladylike" than with what she's consuming, a very WIMPY beer with a name like "Lover's Lager" or "Petunia Pale" might get her attention. Overall, I'd say pick something soft and flowery if you're aiming at the woosy women, but keep it within the theme of whatever else you're naming your brews.

- --Lynn

Date: Mon, 4 Mar 1991 18:16:08 -0500
From: "N. Zentena" <zen@utcs.utoronto.ca>
Subject: Problems getting digests

Hi,

I've missed a couple of issues lately[583&587]. These two issues don't seem to have made it to the archive site either. Am I the only person to have missed these issues? If so could someone in the Toronto area mail me these two issues?

Thanks
Nick

Date: Mon, 4 Mar 91 16:44:17 PST
From: Bob Devine 04-Mar-1991 1156 <devine@cookie.enet.dec.com>
Subject: framboise hints

bnr-rsc!crick (Bill Crick) asks:
> Anybody with some experience with Framboise care to post a recipe, and
primer?

I've made a few batches of framboise. Raspberries is a great addition
to beer! Here are some "rules of thumb":

1. I've found that to get the best flavor, you should add the raspberries as late as possible. Make a smallish batch (about 3 gal) of your favorite beer to use as a base. Add the berries when you rack the base to secondary. You will get a trub of berry skins and seeds within a couple of days, just rack again to remove.
2. For the best nose, prime with raspberry juice. Folks in Colorado: look for Merlino's juice; it works well even though it has added sugar.
3. Frozen raspberries sold in the poly bags works ok. Plus they are more inexpensive than buying fresh.
4. Finally, a light bodied framboise is great in the summer!

Bob Devine

Date: Mon, 4 Mar 91 21:19:06 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Missing Issues

I seem to be missing two recent issues of HBD; I notice when I look at the archives machine that it's missing the same two issues.

Could someone who's received them send me issues #587 and #583?

Thanks a lot.

Brian Capouch
Saint Joseph's College

End of HOMEBREW Digest #589, 03/05/91

Date: Tue, 5 Mar 91 06:31:31 -0500
From: rick@cs.cornell.edu (Rick Palmer)
Subject: Homebrew Digest #589 (March 05, 1991)

please remove me from this list.

Date: 05 Mar 91 06:32:16 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: soda recipes

I am looking for some homemade soda recipes. Me and my sone just made some rootbeer form those rainbow soda extracts and keged it up in the old corny keg. It worked out well. Now I want to try somthing more homemade.

Chip

"In heven they have no beer, that's why we drink it here..."

Date: Tue, 5 Mar 1991 9:10:53 EST
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: **Weird Beer?**

Whats the story on Fischer's new designer brew 35//19? (I think that's what it's called) At \$8.00 a 3-pak, its pricey.
Ted)TSAMSEL@USGSRESV.BIT)

Date: Tue, 5 Mar 91 10:46:42 EST
From: (Mark Stevens) <stevens@stsci.edu>
Subject: "For women only" beer"? Dumb idea.

In reference to Jeffrey Shelton's idea of marketing a beer made only for women, I'd agree with the people who find that a bit hokey or insulting.

I also believe that no brewpub should *EVER* sell a beer made by an industrial brewer and that, in general, they should NOT brew diet (aka, "light") beers. In my various brewpub travels, I've found no brewpubs that specifically brew a diet beer, although a sensible approach was taken by the Vermont Brewing Co. in Burlington VT. They offer a diet beer, but they make it on the spot by mixing 1/2 club soda and 1/2 the beer of your choice. This lets you pick the flavor of beer, or even try a variety, albeit in a watered down version---this still results in a better drink with more flavor than any of the commercial diet beers. An even better solution might be to promote a beer with 1/3 fewer calories...but instead of a watered down beer, you get a 9 ounce glass instead of a 12 ounce glass. This seems to make the most sense, but I don't see anybody doing it.

As far as wines go....this may not always be practical. In some places a brewpub is not allowed to sell anything but beer. Other areas will allow it. The Blue Ridge Brewing Co. in Charlottesville VA offers a selection of locally-made wines: this is a very attractive way of keeping with the small-and-local-is-best philosophy of the brewpub, however, I can't really give the Blue Ridge high marks overall because they also sell Bud and Bud Light---the most heinous of sins for a brewpub---makes it seem like they talk quality when it suits them, but when there's a buck to be made, they'll gladly pump more piss than a Roto-Rooter man.

As an aside...the Vermont Brewing Co. also makes *ALL* their own sodas. No commercial products---no Pepsi, no Coke, not even a 7-Up. (What a wondrous world that has such brewpubs in it.)

The key to attracting women (and men too for that matter) is to offer high-quality products consistently and to effectively communicate why and how your product really is better. The key is not to insult educated consumers with hokey names and silly gimmicks.

- ---Mark Stevens
stevens@stsci.edu

Date: Tue, 5 Mar 91 07:53:45 PST
From: tooch@mongoose.Eng.Sun.COM (Michael J. Tuciarone)
Subject: Re: Homebrew Digest #589 (March 05, 1991)

Some random comments...

- Just cycling the bottles through a dishwasher is **not** sufficient. My last batch slowly developed a gusher-type infection, and the only significant process difference was in the bottles. Now I soak at least 24 hours in a chlorine solution, then run the bottles through the "dry" (a.k.a. "plate warm") cycle in the dishwasher. (I noticed that there's always some water in the drain area of my G.E. dishwasher, and although it's demonstrably clean enough that plates don't kill me, it has got to have some residual bacteria lurking in there that would love to be sealed in a bottle with a culture medium for a few weeks.)

The most embarrassing moment came at a friend's housewarming. One of the gift bottles had some kind of **algae** growing in it. (At least, that's how a doctor/beer maker present identified it.) Ecch! I wanted to die..

It's Clorox, mega-strength, from here on out.

- Did your hydrometer come with a little typewritten sheet of paper that had a "Specific Gravity Correction Factor" table on it? It says something like "add 0 at 60, add 1 at 70, add 2 at 77," etc. I decided to whomp that into a graph for my own amusement. Through the miracle of the unix spline(1) program and a little PostScript hacking, I came up with the appended document. If you have a PostScript printer handy, just dump it to it. If you have other devices around with a different interface (HPGL, maybe? Hi, Rob!), you can snip out the data points and do your own thing with them.

- Stacey Jueal makes some good points. I checked the Tied House in Mountain View the other night: most people, men and women, were drinking beer, with a scattering of wine drinkers. But there **were** wine drinkers. One of them was my wife, who makes and drinks beer but invariably prefers a glass of Cabernet. (She likes beer, but she **loves** wine.)

A brew pub is a business, and it only makes sense to offer as many alternatives as you can afford, in order to attract the widest variety of customers. (You wouldn't think of not stocking soft drinks and fizzy water, right?) But there's no need to market a brew directly to women. Make sure that one of your brews is made (and described) as "light, fresh, and crisp, with a refreshing flavor" (a classic Pilsener, maybe?) and you'll get all the people who are suspicious of the brown bilge water we beer snobs love to drink :-)

Enough. Salud!
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Date: Tue, 5 Mar 91 10:59:56 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: ``Real" lambics/framboise/kreik ?

Making framboise has recently been discussed, and the emphasis seems to be:

1. Make a beer.
2. Add fruit to secondary.
3. Proceed as usual.

You surely can make a good fruit beer that way, but -- no slander intended

- -- I don't think that qualifies it as a framboise.

Mike Charlton <umcharl3@ccu.UManitoba.CA> says he's trying to culture lactobacillus from yougurt, as I belive, Cher Feinstein suggested many months ago. This is getting closer to what was mentioned in [yow -- how do you spell his name?] <The Guy Who Wrote> the AHA book Lambic. (Interesting book, by the way).

The description in the book mentions 3 or 4 different strains of yeast and bacteria which are vital to producing the true Lambic character. He also says that you can buy these, if you've got some excess cash (\$50/culture comes to mind), and can prove you know what you are doing (eg: letterhead); that's a bit pricey and/or difficult for us homebrewers...

Anyone tried this (any UC Davis types out there)? Do you think we could try to convince Wyeast to go for it and offer a mixed strain? Lambic indicated you have to add the various yeasts/bacteria at different times during the beer's life, and this may *really* complicate the commercial availability of a ``Wyeast #4001 Lambic'' strain... If, however, they offered different cultures of the separate strains, we *could* subculture them in our private (or club) yeast banks.

Thoughts? I'd like to stimulate discussion on how we can get some true lambics going in the US...

Yours in wild yeast --
Chris

Date: Tue, 5 Mar 91 10:56:55 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: beer and women

From a very small sample of friends, my suspicion is that more women than men admit to a dislike of hops. It's not clear whether this is biological (yes, there are some differences in sensory perception---mostly not the ones that sitcoms usually get off on) or training---it may be that hops are enough of an acquired taste that men drink beer because other men do, while women (absent this social pressure) drink what they like. Do/did more women drink beer in cultures where decent beer is/was generally available, or is/was it irretrievably associated with lower classes and/or hard physical work? Other factors:

- serving size---some marketing types think they managed to get more women to drink American runoff by putting it up in smaller bottles (and how much of this is conditioning that "ladies" have delicate appetites and don't like large servings?)
- anti-conditioning---many women probably get the impression while still students that the smell of beer is irretrievably linked with obnoxious behavior. Let's not get into pro- vs anti- neoprohibitionism; just consider the number of high schools and colleges at which getting drunk (cheaply, i.e. beer) and acting rowdy (not to mention crudely or violently lecherous) is either a sacred duty or the easy way of dealing with incredible boredom in the middle of nowhere. Moreover, leftover mass-market lager spoils quickly once unsealed and smells //terrible//.

PS to the person looking for brewpub advice: one of the deficiencies of Commonwealth (the only major deficiency before they started weakening their beer) was the absence of fruit juices. Sometimes some parts of a group don't want alcohol and don't want soda/tonic/pop; fruit juice straight or with plain seltzer is getting popular.

Date: Tue, 5 Mar 91 11:03:26 EST
From: Bill Thacker <hplabs!hp-1sd.cos.hp.com!cbema!wbt>
Subject: Travelling with and for beer

Toward the end of March I will be visiting a friend in Seattle, Washington. I'd like to bring along a selection of homebrew, and visit some local brewpubs/microbreweries while there.

So first, has anyone here ever taken homebrew on an aircraft ? My first guess was to carefully package and cushion the bottles, then put them in my check-in luggage. Anything I should be aware of ? Would I be better off to ship the stuff (a six-pack or thereabouts) via UPS instead ?

And if someone would care to recommend Seattle brewpubs, especially those near the University of Washington area, I'd be much obliged. For that matter, if any of you'd care to meet me at one of them, the first round is on me !

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Tue, 5 Mar 91 11:31:38 -0800
From: krweiss@ucdavis.edu
Subject: Re: first batch

Dave Beedle writes:

>I pitched the yeast last night about 11 (it took a while for the stuff
>to cool). This morning there is some activity but not as much as I
>expected. I also notices a .25 to .5 inch layer of brownish white stuff
on
>the bottom of the carboy. What is this stuff? Is this normal?

Sounds like a virulent Anthrax infection to me. Hmmm, let's check the
mail
header... Oh, Dave's in Illinois -- I ought to be safe enough out here in
California. Whooeee, that Anthrax is bad stuff.

The stuff in the bottom of your carboy is called trub. It's mostly
congealed
protein, mixed with other stuff that comes out in the boil - bits of hops
and
whatever. It's perfectly normal. Using EDME yeast, my bet is that your
fermentation will be going vigorously by the time you get home tonight.
See
Mike Charlton's post immediately preceeding yours in HBD 589 for a
discussion
of why some folks try to remove the trub before pitching yeast. And, BTW,
thanks for explaining that, Mike. I might give it a try, if I feel lucky.
With
my sanitary procedures, or lack thereof, I feel like every uninfected
fermentation is a stroke of luck. Leaving the unpitched brew just sitting
for
12 hours might make me nervous.

Ken Weiss
krweiss@ucdavis.edu

Date: Tue, 5 Mar 91 15:34:04 EST
From: "Jack D. Hill" <jdhill@BBN.COM>
Subject: Bier de'Garde

Does anyone have a good recipe for a French Bier de'Garde(sp?)? I would like to try to recreate something like St. Leonard's or 3 Monts or Jenlain.

Also, has anyone had any luck culturing yeast from these brews?

Thanks,
Jack

Date: Tue, 5 Mar 91 11:46:25 PST
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)
Subject: Cornelius lids

The Cornelius Company is in Anoka, Minnesota. I'm sure you can find their phone number in the usual way.

A tank lid can be replaced if it is a Cornelius lid (or Corco) and it was manufactured without the pressure relief device. Send it back, and they send you one with the pressure relief device.

Suurballe

Date: Tue, 05 Mar 91 18:29:45 -0500
From: hersh@expo.lcs.mit.edu
Subject: Kosher Beer, Burlington & Boston Pubs

In Digest #589 the following remark appeared.

> On my father's side of the family, almost
>NOBODY drinks beer. They're Jewish, and you don't hear much about
>"kosher beer."

The fact that your father's family didn't drink beer with the implication that beer isn't kosher is nonsense. Beer is one of a group of foods considered Parve. That means it is neither meat nor dairy.

The only concern with regard to beer is that it contains yeast. Therefore during Passover beer is not supposed to be consumed by Jews, since * during Passover* Jews are not supposed to consume yeast (in honor of those who ate unleavened bread during the Jews exodus from Egypt). Thus the phrase seen on many foods this time of year "Kosher for Passover" meaning the product has not been prepared with yeast, is obviously not possible for beer.

Beer is in fact kosher and consumable at all other times of the year by Jews. A beer produced in Isreal named Maccabee (sp??) is available in some places in the US. I have never tried it and can't comment upon it, other than to say it is kosher.

If your father's side of the family didn't drink beer it is possibly because wine is a very important beverage in Jewish religous tradition, and they probably never developed a taste for beer.

In Burlington Vt, do visit the Vermont Pub & Brewery (run by Greg Noonan of Brewing Lager Beers fame). It is right across the park from city hall.

In Beantown my favorite places are
Brewpubs:

Cambridge Brewery at 1 Kendall Sq (actually about 2-3 blocks from Kendall Sq T Stop where Hampshire & Broadway merge).

Commonwealth Brewing Co. (near the Boston Garden 1 or 2 blocks South)

Beer Bars:

Doyles Braddock Cafe (Washington Ave in Jamaica Plain, close to the orange line)

Sunset Bar & Grill (corner of Harvard and Brighton in Alston)

Cornwalls in Kenmore Sq.

There are some others, but these are the first tier of beer bars.

Enjoy
Jay H

- - - - -

--
Gaia Erda Anat Danu Kali Mawu
Disclaimer: Don't have a cow man
It's a window system named X, not a system named X Window.

- - - - -

Date: Tue, 5 Mar 91 14:04:33 PST
From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)
Subject: unusual homebrew situation

Last Sunday I brewed 2 similar batches of beer, 1 using Red Star dry lager yeast and 1 using liquid lager yeast. The liquid yeast started first and blowout occurred 24 hours later. the dry yeast blewout at about 48 hours and everything appeared normal. The carboys are on a table in a heated room @ 75 F.

The liquid yeast completed total fermentation after 6 days and is bottled. At 7 days the dry yeast filled up my fermentation lock completely and started heavy fermentation again. I had to reinstall my blowout tube again for another day.

What gives? Any ideas.. Is this beer going to be okay. There are no unusual odors or anything. I've used this yeast 7-8 times and nothing like this has ever happened before.

Thanks for any ideas.. Duane Smith

Date:Tue, 5 Mar 91 23:12 CST
From: <SU0751A%DRAKE.BITNET@CUNYVM.CUNY.EDU>
Subject: Cider going BOOM!

It rather sounds as if something needs to be cleared up here. In our cider endeavors, Mark Castleman and myself have occasionally had a stopper (with fermentation lock) come adrift from its jug. We assert that the yeast - quite active, always - has done this "by sheer force of will", but in reality I think that it's due to using the wrong size stopper. Our local brewing supply store, New_City_Market here in Des Moines, has a fairly limited stopper selection. Their sizes jump from 6 to 9 1/2, the latter being what we use for the cider.

Using Tree_Top cider jugs (fairly standard, to my eye), the 9 1/2 stopper is an **EXTREMELY** tight fit; I had to seriously work to get one out of the jug tonight. At a guess, number 8 stoppers would be just perfect for these jugs. I would suggest anyone else trying cider to attempt to find this size stopper. The 9 1/2 stoppers will occasionally force themselves out, especially if they're wet.

We have never had a plugged fermentation lock, even though we do sometimes get a little blowoff if the jug is too full. Under no circumstances do I think we are in danger of an exploding cider jug - unless the alcohol within spontaneously ignited, which might be a real possibility with a few of these brews! :)

Sterling Udell
Big Dog Brewing Cooperative
SU0751A@DRAKE.BITNET or
SU0751A@ACAD.DRAKE.EDU

End of HOMEBREW Digest #590, 03/06/91

Date: Today, Mountain Time
From: rdg@hpfcmi.fc.hp.com (Rob Gardner)
Subject: Stuff Happens

I've been getting lots of messages complaining of missing digests, erratic service, etc. Please keep in mind that most of the problems you are likely to encounter are not under my control, and so I cannot do very much to help. If you sporadically miss digests, it is unlikely to be a problem at this end, but is probably some sort of network thing. Consider the possibility that your address on my list is unreliable, and perhaps send an alternative. If you stop getting digests completely, then it probably means that mail to your address has been bouncing, so I've removed your address from the mailing list. In that case, it is necessary to resubscribe with a hopefully better address. Remember that I don't have infinite time to figure out various mail problems, and I am very likely to blow away any address from the list that is costing time to babysit. I'll try to keep the archives up to date for back issues; Please do not send me requests for back issues, as I generally delete these immediately without responding.

Sorry to be taking this position, but it's just impossible to personally reply to every message that comes in. My primary goal is to keep network traffic here to a minimum, since I've already had several nasty encounters with bean counters, auditors, and administrators, and the digest has had a few scrapes with death. So please try to make things easier for me here, and be more tolerant of the occasional glitch.

Having said all this, remember to relax and don't worry. I'm doing my best to keep the digests going out regularly in spite of stormy weather. Thanks for all your patience and support!

Rob, your humble and busy publisher

Date: Wed, 6 Mar 91 11:23:38 +0200
From: Seismo Malm <Seismo.Malm@jyu.fi>
Subject: suppliers needed

Date: Wed, 6 Mar 91 11:49:19 +0200
From: Seismo Malm <Seismo.Malm@jyu.fi>
Subject: info about suppliers

Sorry about previous null message. here is the original.

A friend of mine has a homewine(/homebrew) shop here in Finland. When I told him about homebrewing equipment available in USA he thought that there would probably be very many finnish homebrewers wanting to purchase cornelius kegs for example. He asked me to post a request to diggest about adresses of posible supliers. here are the main interests

- 1) cornelius kegs
- 2) hop extracts
- 3) good quality yeasts

If you could mail info to me, I would be very gratefull.
(a sidenote: a 330 ml botle of beer costs about 1.5 to 3 US\$ here in shops
and about 6- US\$ in restaurants)

sm@tukki.jyu.fi (seismo malm)

Date: Wed, 6 Mar 91 04:21:08 PST
From: "Gary Mason - I/V PCU - 603-884[DTN264]1503 06-Mar-1991 0724"
<mason@habs11.enet.dec.com>
Subject: Brew in Knoxville, TN?

Any recommendations for brewpubs/beerpubs in Knoxville?

Cheers...Gary

Date: Wed, 6 Mar 91 10:29:41 EST
From: rlr@bbt.com (Ron Rader)
Subject: Brewpub Selection

Mark Stevens speaks...

> In my various brewpub travels, I've found no brewpubs that specifically
> brew a diet beer, although a sensible approach was taken by the Vermont
> Brewing Co. in Burlington VT. They offer a diet beer, but they make it
on
> the spot by mixing 1/2 club soda and 1/2 the beer of your choice.

This is a clever idea, one I haven't seen before.

> however, I can't really give the Blue Ridge [Brewing Co. in
Charlottesville
> VA] high marks overall because they also sell Bud and
> Bud Light---the most heinous of sins for a brewpub---makes it seem like
> they talk quality when it suits them, but when there's a buck to be
> made, they'll gladly pump more piss than a Roto-Rooter man.

Can't agree with you here, Mark. If this helps a brewpub stay in
business,
I'm perfectly content. There aren't a whole lot of people willing to
spend
\$5 per beer for a night of drinking. If the Bud sales partially
subsidize
the in-house brews, that's even better (doubtful though). Personally,
I'll
drink swill beer to save cash from time to time, allowing me to sample
more
good beers.

As far as wine sales go, I don't have much of an opinion, since I am
not
much of a wine drinker. A good idea if it helps the brewpub stay in
business.
The yups seem to drink alotta wine at brewpubs ;) .

My personal preferences run towards more traditional slum bars, with
stages
and sawdust on the floors. Bands nightly! Even better if there's an
addi-
tional quiet room to relax and taste the in-house brews. Although I like
brewpubs, I find that the um, more yupscale ones get a little too boring
on
repeated visits.

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and
do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Wed, 6 Mar 91 09:12:09 MST
From: bates@bjerknes.Colorado.EDU (John Bates)
Subject: Travelling with and for beer

I posted my only experience with shipping beer UPS before the holidays.
UPS
had completely shashed my shipment (probably dropped a 50 lb box on it)
and
they said tough, no apology no refund, nada. I talked to the AHA about
this and they assured me they use UPS all the time to ship beers to
tastings but
did suggest you not identify it as beer. Someone was writing an article
on
this for Zymurgy, but it has not been published yet. They hinted that
Papazian had written to UPS and gotten an OK, but I asked for a copy and
have
yet to see anything official. This suggests there is no uniform UPS
policy
on this and you take your chances with whomever you happen to deal with
at
UPS.

Undaunted, I packed a couple of homebrews in a nice box and carried it on
the plane for my holiday travels. I had no hassle as it went through the
X-ray. Others on the
Digest have reported mostly similar experiences, with an occasional
hassle,
but Federal law says it's OK. I would caution putting homebrew in the
check-in luggage, I just don't trust the temperature/pressure changes
that
occur in the cargo hold.

John Bates (Normans evil twin...)

Date: Wed, 06 Mar 91 08:12:30 PST
From: mcnally@wsl.dec.com
Subject: Fischer 36//15

Unless you are a member of a different species than I am, I can guarantee that you will *not* enjoy 36//15. It is, briefly, disgusting. Not just hard to enjoy---like, for example, German Rauchbier---but really awful. Why any brewer would go to the trouble of brewing a beer with so many bizarre ingredients can only be explained as a freakish marketing experiment.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Wed, 6 Mar 1991 10:27:59 -0600
From: flowers@csrd.uiuc.edu
Subject: Brewpub marketing

This thread is very interesting to me as I was very near (and still trying)

to being a brewpub owner. First I'd like to say that Jeff (the person planning the dream brewpub) doesn't need conjectures or perceptions, he needs facts. For example:

> From a very small sample of friends, my suspicion is that.....

This is somewhat useful as it states the source of the data and clearly states that a conclusion was DRAWN. Statements such as:

>some marketing types think.....

and

>many women probably get the impression....

are useful only when considering the source. Is he an expert in the field?

If not, what are his sources for this information? There are hundreds, nay, thousands of reports of studies conducted to answer questions such as,

who drinks beer, where do they drink it, what attracts them to a particular

product, etc. Many of these reports and findings can be found in industry

magazines and marketing magazines and reference books. Judgements based on

facts lead to business success. Guesses often fail.

As for marketing a beer or beverage toward women: this is an extremely good idea and nearly essential. Chip wrote recently:

> Sometimes some parts of a group

> don't want alcohol and don't want soda/tonic/pop; fruit juice straight or

> with plain seltzer is getting popular.

This is very true and supported by industry trends as reported in The New Brewer (published by the Institute for Brewing Studies)(volume and number not handy but available). Offering an 'off' beverage (meaning not the main

staple which is beer) is a way of marketing a product to the non primary sales audience. As it happens, many marketing studies are described

demographically with sex being a major division. Therefore reports may state that women drink less beer. The response is to market a product

(or

special beer) towards women. Now we all know (and Stacey pointed out recently) that MANY women LIKE beer. It's just that women are the

largest

targetable group from the population of those who drink less beer (under the per capita average consumption say).

There are many ways to market a beer towards women (or the lighter beer drinkers in general). Some would be change the taste and ingredients of a

beer, special advertising of an existing product, use a particular name, lighten the aftertaste, etc. There are probably hundreds of ways, some admittedly better than others. You would probably want to pick a

marketing plan that would encompass the WHOLE target population, not JUST women. "Lite" as part of the name, does this well.

Mark Stevens writes:

> I

> also believe that no brewpub should *EVER* sell a beer made by an

>industrial brewer and that, in general, they should NOT brew diet (aka, "light")
>beers.

Why is there a problem about brewing 'diet' beers? Your in business to make money and if you can justify brewing it with potential new sales, why not do it? Without looking at any demographics about dieting people, I have observed the many advertising campaigns for Slim-Fast (spokesperson: Tommy Lasorda), Weight Watcher's (Lynn Redgrave) and other such products. This would indicate to me that there is a large targetable population out there that I may be able to sell beer to.

>They offer a diet beer, but they make it on
>the spot by mixing 1/2 club soda and 1/2 the beer of your choice. This
>lets you pick the flavor of beer, or even try a variety, albeit in a
>watered down version---this still results in a better drink with more
>flavor than any of the commercial diet beers.

In your opinion it's better. This also sounds like a very good way to reach someone who wants a lighter beer. It sounds like a good marketing idea.

>An even better solution
>might be to promote a beer with 1/3 fewer calories...but instead of
>a watered down beer, you get a 9 ounce glass instead of a 12 ounce
glass.

This sounds like a rotten idea. I believe, (again without the benefit of demographics) that dieters would want to consume the same amount of substance without the same caloric intake. They may just end up ordering more 9oz glasses than they would 12 oz. Essentially your saying, if you want less calories, just drink (and eat) less. Chances are, if someone is on a diet, they may already be having problems controlling their amount of intake. They may perceive a 9oz glass as a rip-off.

>....I can't really
>give the Blue Ridge high marks overall because they also sell Bud and
>Bud Light---the most heinous of sins for a brewpub....

If you were REALLY interested in quality yourself, you wouldn't judge a place on what they sell but on the quality of the product they make. Consider all the people drinking Bud and Bud Lite as subsidizing the quality beer in your hand. Also, try to introduce a Bud drinker to the homemade product. Most places (this can be backed up) will make more money per serving of their beer than per Bud. The problem of profit comes in when you can't sell enough of your own product when it is the only one offered.

>The key is not to insult educated
>consumers with hokey names and silly gimmicks.

HOKEY names and SILLY gimmicks are indeed a bad idea, however, using a name or gimmick to sell a product is the way of business. Just watch a few TV commercials to find that out. Consider that a potential investor in your brewpub will consider beer brewed on the premises as just a gimmick to get people from other bars, to your bar. I do not believe there are many brewpubs out there just to raise the American consciousness of good beer.

They want to make money and brewing your own beer brings people in.
That's
why you'll see many brewpubs that are 'in'. Do you really believe ALL
those people are beer connoisseurs like the people of this digest? To be
sure, there are few of us, but people (the average Joe and Jane) are
starting to appreciate good beer. That is why the brewpub craze is not a
fad as many investors believed in the early going.

My apologies about the length of this post.

-Craig
A HBD subscriber since #444
(flowers@csrd.uiuc.edu)

Date: Wed, 6 Mar 91 12:00:38 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Weird Beer?

>>>> On Tue, 5 Mar 1991 9:10:53 EST, TSAMSEL@ISDRES.ER.USGS.GOV said:

> Whats the story on Fischer's new designer brew 35//19? (I think that's
> what it's called) At \$8.00 a 3-pak, its pricey.

I don't like it.

It's being marketed as the world's first aphrodisiac beer, complete with
sci-fi phallic-symbol packaging. Weird mix of fruits and spices. 33//19
is
supposedly the conference number of a ISO/sex phone conference on the
Paris/French phone computer thing.

[No flames, please -- This is what the marketing guy said...]

Date: 5 Mar 91 21:01:18 MST (Tue)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: beer-drinking women

(I should get Diane to post her views on this herself, but she's busy and traveling. Besides, I'm right here at the console, and isn't that what husbands are for...to be barefoot and programming?:-)

My best guess is that the supposed tendency for women not to like beer is something that's been marketed into place. If the marketing for real beer appeals to the macho image, you've got a problem trying to market the same product to women, because the images clash.

Diane grew up in England, then moved to the US. Overall, she's pretty independent, and her tastes are eclectic, which accounts for some of her preferences, but still I think the Briton in her has substantial influence.

Her beer preferences are roughly:

- barleywine (ours, Bigfoot, Old Foghorn, Hardy's)
- doppelbock (Salvator in particular, and an occasional Samichlaus or EKU 28)
- stouts (homebrew, Tooth's Sheaf, SN, Mackeson) and Anchor Porter bitter and west-coast-ale style (SN Pale Ale, Anchor Liberty, etc)
- ...with the obvious seasonal shifts, and of course mead/melomel factored in wherever possible...

What's more, she's able to convince women friends to give these a try... and as often as not, they like them! I think the stereotype "women like light beers" is WORSE than a marketed misconception. It may serve Schlud-willer well, especially since their "lite" products are cheaper to make, but I don't see any substance to it. You could just as easily argue the mis-generalization "women don't like beer" on the basis that they avoid it because the US mass-marketed stuff is insipid.

(and yes, we're both involved in our brewing...although there are certain procedures for which she claims only men have the required expertise, such as washing bottles.:-))

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Wed, 6 Mar 91 13:25:05 -0500
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: traveling w/homebrew

Bill Thacker in #590 wanted to know about traveling on commercial aircraft with homebrew.

I have always carried on homemade beer in a case or 1/2 case and placed it under the seat in front of me. 1/2 cases seem to fit best for obvious reasons. When I go through the security/X-ray check and they ask me what it is I just say "beer". Never had any problems. However, the last time I did this was in early January, i.e., before Desert Storm, so if security has tightened, this may no longer be possible.

As far as packing it in luggage, JUST SAY NO! For one thing, glass bottles are susceptible to breaking in luggage. I have had it happen to me (Kahlua, not beer). Yuck! For another, homebrew is sensitive to bottle conditioning more so than any other alcoholic beverage I know of. Going topsy-turvy, sideways, rearways, and upside-down ways won't help the beer flavor/clarity/color/aroma any. Anyhow, the airlines always recommend against putting glass in luggage and are not liable for damages when your glass breaks.

By the way, people carry on wine bottles all the time; wineries often sell travel cases (cardboard, usually) to facilitate this. So in principle, if someone at a security check gave you trouble, you could appeal to their common sense. The only thing airline types seem to get anal about is the whole "fitting under the seat in front of you" idea. There are overhead racks, too, I guess!

ON ANOTHER NOTE.....I'm still looking for brewers in Central New York, especially Ithaca, that are receiving this newsletter. Please send me e-mail or give me a call (Steve at 273-7306 eves, 255-4648 days); I would like very much to exchange beers and information locally.

Steve Russell
Cornell Department of Materials Science

Date: Wed, 6 Mar 91 12:25:42 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: &*\$#@ bottling wand, mead

Last night I was bottling a gallon batch of mead*
using that most marvelous of inventions, the bottling wand.
All was going well until the orange plastic valve assembly
dropped off the wand into the bottle I was filling. When I
pulled the wand from the bottle, Surprise! mead all over the
floor. When I lost the siphon, a hose-full of mead whooshed
back into the carboy and stirred up a bunch of sediment. @*%\$&*%!

I'm tempted to glue the bloody thing together, but I fear that
doing so will make the wand nearly impossible to clean thoroughly.
Perhaps there is a better designed bottling wand available?
Oh, another feature, if you boil the plastic tube it may well
end up looking like a shilelagh, I know :^)

-Carl

* I'm very happy with the mead, it is a very simple recipe:

1 gallon bottled water (I don't really trust our tap water)
2# generic honey
zest and juice of one medium lemon

simmer these together and skim off the scum *as*it*rises*
(if you wait for it all to rise so you can skim just once
and you miss the moment, the scum sinks, never to rise again)
I pitched directly into the wort/must (what is it when you're
making mead?):

1/4tsp Red Star Champagne yeast

and kept it at room temp (65-72) for 5 weeks where it bubbled
about once every 5 seconds for the whole time. In fact it was
still going when I bottled, yes, I plan to begin drinking it soon,
before it becomes a grenade six-pack.

Date: Wed, 6 Mar 91 16:12:18 EST
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Mead *re*starts fermenting!

I have a cranberry mead which has been fermenting now for about 3 months. It's been very slow the past 6 weeks or so, which is natural. Yesterday, it started fermenting somewhat vigorously again, pushing some fruit pulp into the airlock and generally making a mess.

Should I assume this batch has recently become contaminated? It tastes fine

- -- clean, *very* alcoholic, and rather tart (due to the honey fermenting

out). What can I do to save it? Toss in a Campden tablet to nuke all life forms, then bottle? (if I bottle now, I assume I'll get glass-grenades)

Thanks in advance...

Date: Wed, 6 Mar 91 16:55:46 EDT
From: cmorford@umbio.med.miami.edu (Speaker-To-Bankers)
Subject: Garlic Beer from TCJOHB

Forwarded message:

Several weeks ago someone asked about the garlic beer that Mr. Papazian mentioned in TCJOHB.

I talked to the people that brewed the infamous concoction and what they told me to do is boil up a can of light malt. After the boiling is done, throw about 3 to 4 HEADS of garlic (A head is the whole bundle of garlic), thoroughly smashed. Let the beer ferment out and carbonate normally. Don't add the garlic during the boil or you will boil off the aromatics that give garlic its unique smell and flavor.

In the last message I wrote about this I speculated that the best use for this brew would be cooking seafood. The original brewers agree with this although they still contend that it goes great with pizza...

Date: Wed, 06 Mar 91 18:06:07 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Premier Malt Extract

Here in the land of no homebrew Alabama....

I noticed something that made me laugh in the grocery store yesterday. About 12-15 cans of Premier Light Hopped Malt Extract (2.2#)!!! It even had a yeast packet included. The side of the can said: "Makes xxx Six Packs of Beer!" I forgot what xxx was. Has anyone used this stuff? Should I go buy them all? It was about \$3.39 per 2.2# can. I did notice a recipe in TCJOH that called for 5 lbs of this stuff (Wise Ass Bitter? ...something like that).

Suggestions?

Darren

```
*-----*
-----*
| Darren Evans-Young, Sys Prg   BITNET: DARREN@UA1VM.BITNET |
| The University of Alabama   Internet: DARREN@UA1VM.UA.EDU |
| Seebeck Computer Center    Phone: (205)348-3988 / 5380 |
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |
*-----*
-----*
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Date: Wed, 6 Mar 91 23:13:09 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: Homebrew Digest #590 (March 06, 1991)

Excerpts from homebrew: 6-Mar-91 Homebrew Digest #590

>Whats the story on Fischer's new designer brew 35//19? (I think that's
>what it's called) At \$8.00 a 3-pak, its pricey.
>Ted)TSAMSEL@USGSRESV.BIT)

I believe you're describing their "lover's beer"--the fatuous brew that comes in a neo-phallic bottle and features a couple on the box with red diagonal color-swatches on their cheeks-- I haven't tasted it, but a general rule of thumb is that Fischer beers are about as bad as imports can be.

Although I realize I'm risking some kind of cultural war here, I would venture to say that in my humble experience French beers in general are a poor investment--they ought to stick to making wines over there, which they are indeed good at. :-)

The Fischer's people are very marketing-oriented; they are looking to sell their beers to the sort of y-people who would buy it *because* it's horrendously priced and packaged in a manner that Bozo the Clown would blush over. They haven't heard that those people don't exist anymore, or perhaps they're trying to milk the dregs a bit.

B.

End of HOMEBREW Digest #591, 03/07/91

Date: Thu, 7 Mar 91 06:47:25 -0500
From: rick@cs.cornell.edu (Rick Palmer)
Subject: Homebrew Digest #591 (March 07, 1991)

How do I get off this list?

Date: 07 Mar 91 07:48:47 EST
From: Robin Garr <76702.764@compuserve.com>
Subject: Fischer d'Alsace

Excerpts from 7-Mar-91 Homebrew Digest #591

>a general rule of thumb is that Fischer beers are about as bad as
imports
>can be.

Not necessarily so, at least in regard to Fischer Bitter d'Alsace, a
reasonably pleasant ale. Don't confuse it with Fischer AMBER d'Alsace,
which
is fairly putrid stuff.

More significant to home brewers, however, is that this beer comes in
sturdy, brown, Grolsch-type bottles that hold 22 ounces! They're perfect,
in
my humble opinion, for bottling homebrew, as the oversize bottles roughly
halves the bottling effort and one provides just about the right amount
of
beer for my wife and me to share over dinner. (I get 20 ounces, and she
gets
two ounces. <whap!>)

Date: Thu, 7 Mar 91 07:45:27 -0600
From: Marvin Marlatt <rmarlatt@osiris.cso.uiuc.edu>
Subject: HB SUPPLIER IN MIDWEST?

My primary source of homebrew supplies (Basement Brewmaster in Milwaukee) is no longer doing mailorder. They had some of the highest quality, low price supplies I've seen.....I'm really disappointed they no longer do mailorder. Anyhow, it seems that I'm now in need of a new supplier. Hope you all can help me out. Is there a particular supplier that you've used and think highly of? Someone who carries whole leaf hops, bulk extracts, and Wyeast strains? Please give me some suggestions. E-mail would likely best. I know there is a list in a long ago previous HBD, but I don't believe it's annotated.

Hope to hear from someone soon.....warmer weather is on the way!

Date: Thu, 7 Mar 91 09:28:15 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Fischer brew and Mead

Regarding the "lovers beer", everyone seems to think of the bottle as a phallic symbol. My first impression was that of a deoderant bottle. Guess it just depends on how you look at it.

Well, being the immensely curious sort, we had to give it a try. I, for one (and apparently only one) enjoyed the brew. It was just a different taste. I didn't go into it expecting to taste "real beer", so I wasn't disappointed by the bastardization of "normal" beer flavour by overzealous use of "exotic" ingredients. I think it's refreshing when someone tries to do something different (sometimes it works and sometimes it doesn't). While I wouldn't rush out to buy another 3-pack, I certainly would not recommend that anyone NOT try it. Of course, I like to tinker with strange things in my brews too. Kein Rheinheitsgebot hier!

Speaking of out of the ordinary things, we brewed a (I guess) melomel last weekend with strange results. The basic recipe was:

16 lb wildflower honey
5 gallons water
acid blent to .45 tartaric
5 kiwis
3 star fruits
1 lb cranberries
MeV liquid mead yeast culture

Pasteurized the honey and fruit at about 180 F for 10-15 minutes, ran through a chiller, pitched with VERY vigorous aeration. Will let it sit with the fruit in for 7 days, then rack off. IG 1.125.

Now for the weirdness. Has anyone used this strain yet? I pitched at about 6 PM. No real activity the following day until about 4 PM. The strange thing was, it did not start out gradually at all. Nothing happened until about 4, and then, all of the sudden, there was a violent eruption of foam out of the airlock. No warning at all. I suspect some strangeness with this yeast based on my starter as well. It was a honey based starter with acid adjustment and honey about 2-3lb/gal ratio. As I swirled the active starter in it's champagne bottle before pitching into the mead wort, it released copious amounts of gas, foaming up very much like carbonated champagne does, with a quickly subsiding head. It smelled great, so I pitched it anyway. The fermenting mead smells great as well.

Also, has anyone used star fruits before? I think I would like to experiment with these in larger quantities, as I suspect that the total fruit content of the mead above will contribute very little fruity flavour, given that most recipes call for closer to 7 lb total fruit. We tasted a little of the star fruit before tossing it in and it really was a refreshing blend of grape and apple flavour. I suspect that in significant quantity, this would be a great flavouring agent.

Mike zentner@ecn.purdue.edu

Date: Thu, 07 Mar 91 09:48:31 EST
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>
Subject: Re: Homebrew Digest #590 (March 06, 1991)

Bill Thacker wants to know about good brewpubs in the Seattle area, preferably near the UW. Unfortunately (for me) I moved away from there about ten minutes before the whole town went crazy for microbrews. I've been back since, and I heartily recommend Big Time Brewery, right on the Ave. They recently won at least three gold medals for their English-style brews. Earned them too, judging by my sampling last September.

Steve Thornton <NETWRK@HARVARDA.BITNET>

Date: Thu, 7 Mar 91 09:54:38 EST
From: bolt@tom.WEC.COM (Conway A. Bolt, III 5-8810)
Subject: Best way to pitch yeast

I have a question concerning pitching of yeast. Assuming that you are starting with dry (packaged) yeast, is it generally better to activate the yeast first and later pour the liquid into the wort, or just pour the dry yeast directly into the wort and let it activate there? Usually I activate the yeast first, but on a recent batch forgot to do so and just dumped the dry yeast directly into the wort. Fermentation seemed to start much faster this way. Could this be due to thermal shock, eg. pouring yeast merrily multiplying away at room temperature into a wort which may only *approximately* room temp?

Activating the yeast first seems to make the most sense, but OTOH dumping the dry yeast directly into the wort eliminates a step in the process, but most importantly (I would think) the risk of infection since the yeast comes in contact with fewer vessels and less air. Both methods seem to brew beer of (IMO) high quality. Suggestions?

Conway Bolt

Date: Thu, 7 Mar 91 11:42:29 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Travelling with and for beer

[I tried to email this to wbt@[hp-bsd.[cos.]]hp.com, but it bounced]

>>>> On Tue, 5 Mar 91, Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!
wbt> said:

Bill> And if someone would care to recommend Seattle brewpubs, especially
Bill> those near the University of Washington area, I'd be much obliged.

Yow -- I was in Seattle last year -- brewpub heaven. And I just returned
from a trip to San Francisco. At one brewpub I went to (only 2 in SF?),
the
bar-guy asked if I had ever been to Seattle! I thought CA was the place
to
go, but Noooooo. Enough ranting.

I *really* enjoyed the Big Time Brewing Company; best beer of all the
brewpubs I visited. Pike Place wasn't open then, so I don't know. Big
Time
is in the University area. I've heard they've done very well in a number
of
left-coast competitions.

I also visited Merchant Du Vin (importer for things like Sam Smith,
Lindemans, and other great beer), downtown. Fun place, beautifully
appointed, lots of souvenirs, and great T-shirts for sale.

This is just the viewpoint of a tourist, and I'm sure you'll get lots of
feedback from HBD readers in Seattle, but I thought I'd give you a
beerhunter's view.

Date: Thu, 7 Mar 91 11:17:08 -0600

From: fedsrus!dvr@uunet.UU.NET

Subject: micro-breweries in St. Louis

I will be traveling to St. Louis several times over the next few months and I'm wondering if anyone out there knows of some fine local breweries to frequent. I'm going up there for St. Pat's Day, too: do any of you know the "Place to Be" in St. Louis to celebrate the occasion? Thanks!

Doug Roberts, Intergraph-Huntsville

Date: Thu, 7 Mar 91 11:31:08 EST
From: adams@bostech.com
Subject: More beer marketing

A few comments regarding the marketing of beer. (I'm not a Digest subscriber, but read copies of Roger Locniskar's digests)

The Commonwealth has been mixing soda and beer for years, calling it amber tops and bitter tops, although they haven't tried to call it diet. It's really good on a summer day, or if you've got work to concentrate on.

I don't believe there's anything wrong with brewpubs selling Bud. I've seen people walk out of the Commonwealth because they don't serve Bud, dragging their friends who have taste buds with them. You just shouldn't put neon Spike McKensie's in the window... (In Massachusetts, you can't serve commercial beers at a brew pub.

As far as women are concerned, it should be noted that when Miller bought the rights to Lite Beer, it had been a failure because the previous owners had tried to market it to women. It took Ray Jay Johnson and all the ex jocks to get people drinking the junk.

About wine, the Cambridge BrewPub serves their own white wine "Made through a unique process using barley". It's rather nice, light and crisp (Not your average barleywine). It's not a big draw for Yups, though. They only mention it on the back of a folder on the tables, and Y people probably think it's uncool because it's not all grapes. The Commonwealth used to serve wine and Black Velvets (50% champagne on top of 50% stout; yum!) but the Puritans on Beacon Hill stopped them; you can only serve your own alcohol at brewpubs.

- --Dave Adams
Reach out a touch some beer.

Date: Thu, 7 Mar 91 13:36:28 EST
From: Zamick <zamick@acdc.rutgers.edu>
Subject: Taking beer on planes - overseas

This a continuation of the question someone asked about taking beer on planes.

How about taking beers overseas. I know there are often customs charges/taxes, but how would one price the homebrew for these charges? Is it difficult to arrange to pay for the charges? About how much do they run?

Please e-mail responses directly to me,
as time is rushed, and I am a tad worried.

Jonathan Zamick
zamick@remus.rutgers.edu

Date: Thu, 7 Mar 1991 13:40:46 EST
From: "44636::DEE"@e814b.phy.bnl.gov (James Dee)
Subject: RE: Garlic Beer from TCJOHB

> Several weeks ago someone asked about the garlic beer that Mr. Papazian
> mentioned in TCJOHB.
>
> I talked to the people that brewed the infamous concoction and what
they
> told me to do is boil up a can of light malt. After the boiling is
done,
> throw about 3 to 4 HEADS of garlic (A head is the whole bundle of
garlic),
> throughly smashed. Let the beer ferment out and carbonate normally.
Don't
> add the garlic during the boil or you will boil off the aromatics that
give
> garlic its unique smell and flavor.
>
> In the last message I wrote about this I speculated that the best use
for
> this brew would be cooking seafood. The original brewers agree with
this
> although they still contend that it goes great with pizza...

Thanks for the tip.

In the meantime, some friends and I went ahead and brewed a gallon or
so of garlic beer. In one gallon, we boiled (yes, boiled) three cloves,
finely
chopped. We bottled it a couple of nights ago, and it smelled pretty
garlicky.
I'm looking forward to trying it. We've decided to wait until it's
crystal
clear and then order a pizza (of COURSE it goes great with pizza) and
break it
open. I'll let you know how it comes out, if you're interested. I can
even
post the recipe.

Thanks again.

--JD

Date: Thu, 7 Mar 91 13:25 CDT
From: MC2331S@ACAD.DRAKE.EDU
Subject: Boilovers

Last week, while boiling up a batch of steam beer, we had a boilover of what can only be described as Biblical proportions. After several hours trying to clean wort off my floor (and stove, and cabinets, and walls, and cat)

I decided Never Again!

My question is: How does one prevent this tragedy from reoccurring? (After all, we did lose about 1pt of wort!) The batch we were making contained two can of extract and 1/2lb of crystal malt (if that matters).

On a sepearte note, with regards to the brewpub conversations, I guess I'll throw in my shillings worth (inflation, you know). Iowa's only brewpub (in Iowa City) serves 3 of their own brews + several commercial beers. The day that we were there the ale line was clogged, so all we had to choose from was stout or Irish-style lager. They also had things like Bass and Heinekin, as well as the standard commercial domestic swill. While I had no desire to try super-dry extra-lite (or whatever) I realized that the masses consuming this stuff meant my pint of lager was only \$2.50, not \$5.

I know if I ran a brewpub (which has crossed my mind quite a bit lately) I would probably have some commercial lite beer on tap for the folks who wanted it (along with a prayer for the healing of their tastebuds). I could brew it myself, but I wouldn't want to tie up the equipment with making it.

Here endeth my sermon.

[riotous cheers]

Mark Castleman
Big Dog Brewing Cooperative
MC2331S@ACAD.DRAKE.EDU

Date: Thu, 7 Mar 91 15:24:15 EST
From: pkel@psych.purdue.edu (Paul L. Kelly)
Subject: re: women and beer, etc

I love a good row, and it seems this has the potential for being one, so I'll throw in my 1 cent worth (my opinion of my opinion). For the record, my wife loves stouts (Mackeson's, Old Australia, Sheaf, and mine in particular), porters (Sam Smith's Taddy), doppelbock (Celebrator is superb), and many other strongly flavored beers. In fact, it has been my experience (yes, I recognize the lack of significance of anecdotal data in marketing decisions) that anybody who drinks my homebrew likes it better than the over the counter swill made by the big brewers -- and my beers are NEVER diet, and always strongly malty and generally heavily hopped. At the very least, I have cultivated friends who appreciate real beer flavor. At most, there are lots of people out there who can develop a taste for real beer, given the opportunity. It's possible that the cultural influences on gender differences in drink preferences are a factor that need to be taken into account; however I would not recommend naming a beer "for women only". I agree with Stacey Jueal that this would be a quick way of alienating a large part of the targeted population. Bear in mind that there are lots of men who have absolutely NO palate and will prefer corn lager until the palate is trained to know what really tastes good :).

I suggest using descriptive names for your beers. After all, the Brits have done this for years: stout, strong ale, bitter, mild. People will get the idea without your saying specifically that something is for one kind of person or another. Can you imagine trying to sell a beer that's marketed as "strictly for the blue collar worker?" I doubt that would fly, even though being a blue collar worker is nothing to be ashamed of -- singling out a group for "special" treatment can be construed as derogatory.

On another subject: Fischer's <whatever that number is> is truly the worst tasting swill I have ever encountered in the beer section of the grocery. However, they did market it well enough to get me to try it ONCE. But you can bet that I, and probably most other people who have tried it, will never make that same mistake again. That's the sort of thing that really makes me wish for bad things to happen to a manufacturer. Bankruptcy, say. If the choice is between this garbage and Bud, I'll be awful thirsty.

Paul

Date: Thu, 07 Mar 91 16:02:28 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Insulating Carboys

I've luckily stumbled across some 10 gallon carboys. These carboys also have a thick styrofoam jacket to put them in. The bottom half of the jacket covers the bottom half of the carboy and the top half covers the rest so the carboy can be completely contained. I plan on cutting a hole in the top of the styrofoam jacket for the airlock to fit through. My question concerns heat buildup from fermentation. I've heard a vigorous fermentation increases the temperature of the wort. Would there be a heat problem if I completely jacket my carboy? I do have a spare freezer that I use to maintain a constant external temperature of whatever I desire. I dont want my wort temp. to get too high.

Darren

```
*-----*  
----*  
| Darren Evans-Young, Sys Prg   BITNET: DARREN@UA1VM.BITNET |  
| The University of Alabama   Internet: DARREN@UA1VM.UA.EDU |  
| Seebeck Computer Center   Phone: (205)348-3988 / 5380 |  
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |  
*-----*  
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End of HOMEBREW Digest #592, 03/08/91

Date: Thu, 7 Mar 91 09:44:50 CST
From: hplabs!ardent!uunet!inland.com!pals
Subject: Fermentation Technology Shortcourse

For all you rich homebrewers and/or would be micro-brewers out there, M.I.T.'s Biotechnology Process Engineering Center is offering a 1 week summer course on "Fermentation Technology" from August 12 - August 16. The tuition is a mere \$1,600. I wonder if they go out sampling after class...

Randy

- - -
RJPals |Internet: pals@inland.com
I.S.I. Research|UUCP: ...!uunet!inland!pals

Date: Fri, 8 Mar 91 09:58:12 -0500
From: jcp@islay.dco.dec.com (Jolly C. Pancakes)
Subject: Real Women Drink Real Brew

Here's another anecdotal data point for you. I've been a woman ALL MY LIFE (amazing, isn't it? :-)) and I like strong stouts, porters and barleywines and don't like pilsners and light lagers. Of course, I also like single malt whisky.

I have to admit, though, that the macho aura associated with strong tasting drink leads to some comical incidents. More than once I have gone out with a group of guys and ordered the darkest ale or strongest Scotch in stock, and then the guys feel they have to prove their manhood by ordering similarly and they don't like it and I snicker quietly to myself.

-jcp

Date: Fri, 8 Mar 91 10:14:12 EST
From: rtidd@ccels2.mitre.org (Randy Tidd)
Subject: Making Cider

Mark W. Castleman writes:

> We add 1/2 to 3/4 c of regular sugar to each gallon jug. We have
found
> that this gives the tase that we like. More than thins will result in
a more
> potent brew, without much added sweetness. Less than this results in
VERY dry
> final product. The final alchoholic strength is 5-7%. Plenty strong
for us.

Did you boil or otherwise pasteurize the cider before adding the sugar or
pitching the yeast?

According to this, you used 3-3/4 to 5 cups of sugar for a 5-gallon
batch?

That seems to me to be a lot of sugar, but then again i've never made
cider.

I'm looking into making some lighter beverages for the upcoming summer
(mead, cider, fruit beers). For you people making the small batches
(1 gallon) of mead, how long is it from brewing to drinking?

Also, does anyone have a good recipe for a light raspberry ale?

OB brewing story: I made a batch of oatmeal stout as per the recipe
posted to the digest a few weeks back. Everything went great, but the
initial fermentation bubbled over in my 7-gallon primary and filled
up my fermentation lock with wort! Suprised me. Guess i'll have to
figure out how to rig up a blowoff tube to my primary.

Randy Tidd
rtidd@mwunix.mitre.org

Date: Fri, 8 Mar 1991 10:14 EST
From: CHRIS D'ARRIGO <DARRIG30%SNYBUFVA.BITNET@CORNELLC.cit.cornell.edu>
Subject: Re: Homebrew Digest #592 (March 08, 1991)

New Beer Supplier:

Try Bottom of the Barrel
280 E. Dominick Street
2nd floor
Rome, NY 13440
(315) 339-6744
M-F 5-9 Sat 12-5
Ask for Rich12-5

Tell him Mike From Buffalo sent ya!

Ask him for a price list! Superior Quality
Rick is real knowledgable!!!

Date: Fri, 8 Mar 91 07:30:25 PST
From: sherwood@adobe.com (Geoffrey Sherwood)
Subject: other brewpub beverages

If anyone were doing a brewpub, I would STRONGLY recommend serving hard cider if at all possible. It retains the 'homebrew' mystique (assuming you make it yourself, of course) and provides an alternative to those who do not care for beer. My wife is absolutely enamored of the stuff. My parents do not like beer *at all*. I told them of my pub travels in Britain and they listened politely. Until I mentioned that Linda had gone ga-ga over the ciders that *every* pub in Britian (well, we only visited 30 some) served. Suddenly they were *very* interested. It does help that my father is from northern Michigan (with a heavy influence of Cornish miners) and grew up with hard cider and pasties as common occurrances.... In any event, they now plan on visiting a lot of pubs when without the cider they would scarcely darken their doorways.

When we went to British Columbia we were also amazed at the variety of cider sold there. Actually, I think they are much better than those sold in Britain (cleaner taste, more appley). I wish we could get some here in the SF Bay area. Blackthorn is available (and fairly decent) but is \$10/6-pack and has lost something in the travelling. Lyon's Brewery has cider from 'Napa City Cider' on draft which is quite good (but 30 miles away). As an aside, does anyone know anything about this cider? I would love to get it in 5 gallon lots!!

geoff sherwood

Date: Fri, 8 Mar 91 8:49:20 PST
From: winter%cirrusl@oliveb.ATC.olivetti.com (Keith Winter)
Subject: Re: Homebrew Digest #592 (March 08, 1991)

In HBD#592 Mark Castleman asks:

> Subject: Boilovers

>

> Last week, while boiling up a batch of steam beer, we had a boilover
> of what can only be described as Biblical proportions. After several
hours

> trying to clean wort off my floor (and stove, and cabinets, and walls,
and cat)

> I decided Never Again!

> My question is: How does one prevent this tragedy from reoccurring?
> (After all, we did lose about 1pt of wort!) The batch we were making
contained

> two can of extract and 1/2lb of crystal malt (if that matters).

I had one of those "Biblical proportion" boil-overs myself and it sure
made a

mess!!! I found a solution that works for me. This may sound
simplisitic but

I've found that keeping a glass of cold water handy near the boiling wort
eliminates this problem. Whenever I see that the wort is "building" up
for a

boil-over, I just dump a couple of ounces of cold water in and the head
drops

instantly. Since the propensity to foam up seems to occur primarily near
the

beginning of the boil, I just baby-sit the pot until this phase passes.

Hope this helps.

Keith Winter @ Cirrus Logic, Inc. [...!oliveb!cirrusl!winter]

Date: Fri, 8 Mar 91 13:42:49 -0500
From: Matthias Blumrich (GS) <mb@Princeton.EDU>
Subject: Lagering in plastic

I am about to embark on the brewing of my first lager and I would really like to lager it at about 45 degrees. Seeing as the weather here in the northeast has been so unpredictable, I plan to put it in a fridge for 3 weeks. The problem is that my glass carboy only fits into my large fridge, so I would have to take it over for 3 weeks. My other option is to lager in a plastic carboy which would fit into my smaller fridge and be much more efficient. Does anyone have an opinion or any experience on letting the beer sit in plastic for this long? Thanks.

- Matt -

Date: Fri, 8 Mar 91 14:29:55 EST
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>
Subject: Lagering in plastic
Subject: Beer bottles and carboys

I am just getting started brewing, and I have about 3 dozen bottles. The bottles are from a generic soda, they do not have screw off caps, they had the standard crown caps. My question is they are not as heavy as "bar" bottles, can I put beer in them, and is there a chance they could explode.

Also I keep seeing things about a glass secondary (carboys), I can get plastic ones from water coolers, is there any harm in using a plastic one?

Bill Boyle

Date: Fri, 8 Mar 91 14:45:43 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Oops -- I put Wyeast in the freezer!

Any thoughts on it's chances for survival? it was only in for eight
hours,
but felt frozen solid when I moved it to the fridge.

Date: Fri, 8 Mar 91 12:54:14 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Flagstaff Brewpubs?

These postings get old after a while (probably just from my jealousy about not having brewpubs in New Mexico) but I'm sending one now:

I'll be travelling to Northern Arizona at the end of the month (Flagstaff, Sedona, Prescott). Does anyone know of any brewpubs in Flagstaff? I seriously doubt that either of the other towns I'm visiting could support one.

Thanks for any info. E-mail would probably be best.

Don McDaniel
dinsdale@chtm.unm.edu

Date: Fri, 8 Mar 91 12:06:23 PST
From: Bob Devine 08-Mar-1991 1042 <devine@cookie.enet.dec.com>
Subject: women and beer tastes

In the US, it is nearly accepted gospel that women only like lighter beers. But is not true worldwide. I was a volunteer at last year's Great American Beer Festival for the Bayern Brewing Co. from Montana. The brewmaster (a native born German) said that where he grew up, women usually drink the darker, heavier beers but the men prefer lighter beers.

As a second anecdotal reference, last Christmas I drove to Wisconsin to visit relatives. Of the homebrews I brought along, the women seemed to prefer the heavier beers, such as a heavy Irish Stout (tastes great), while the men had to urged to try something other than their accustomed lite beers (less filling ;-).

Bob Devine

Date: Fri, 8 Mar 91 15:27:39 CST
From: ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Re: Premier Malt Extract

Darren Evans-Young writes:

>Here in the land of no homebrew Alabama....
>
>I noticed something that made me laugh in the grocery store yesterday.
>About 12-15 cans of Premier Light Hopped Malt Extract (2.2#)!!!
>It even had a yeast packet included. The side of the can said:
>"Makes xxx Six Packs of Beer!" I forgot what xxx was.
>Has anyone used this stuff? Should I go buy them all? It was
>about \$3.39 per 2.2# can. I did notice a recipe in TCJOH that called
>for 5 lbs of this stuff (Wise Ass Bitter? ...something like that).
>
>Suggestions?

First of all, homebrewing is alive and well in Alabama. At least it is in Huntsville. Why, we even have a homebrew supply store. As for the Premier, I have not personally used it but I have sampled a batch that an office mate made using a can of Premier and a can of John Bull dark. It was very black, very tasty, and had a dark brown head. Because of his results, my next batch will probably be the "Wise Ass Red Bitter" just to give the Premier a try. I wouldn't use the yeast however. Pick up a can or two and give it a go.

- - -

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Guy D. McConnell | | "All that is gold does not
Intergraph Corp. Huntsville, AL. | Opinions | glitter, not all those
who
Mass Storage Peripheral Evaluation | herein | wander are lost, the
old
Tape Products | are mine | that is strong does not
uunet!ingr!b11!mspe5!guy | alone. | wither, and deep roots are
(205)730-6289 FAX (205)730-6011 | | not touched by the frost."
=====
=====

Date: Fri, 08 Mar 91 16:18:17 CST
From: vang <MN033302@VM1.NoDak.EDU>
Subject: this keeps bouncing back at me

=====
77

Date: Wed, 20 Feb 91 14:06:43 CST
From: kevin vang <MN033302@NDSUVM1>
Subject: my 2 cents on the bruheat
To: homebrew%hpfcmr@hplabs.hp.com

I have been brewing with the Bruheat for five years now, and I wouldn't want to mash without it. There are some things you need to know when you use it, though.

1. You need a *lot* more water in your mash. The usual description for the ideal consistency for the mash is that of a thick porridge. With the bruheat, you want something like a thick soup. Don't use the amounts of water given in the Papazian's tables in TCJOHB; it won't be nearly enough. Two reasons: first, if your mash is too thick, you get the scorching on the heating element problem. Second, if your mash is too thick, heat will be distributed very unevenly. (Now that I think about it, the first problem is just an extreme case of the second, so there's only one problem.) What I usually do is fill the bucket about half full of water and then start adding my grain, stirring constantly. When it starts getting too thick (experience is the best guide here) I add another quart or two of water. You can get water at the right temp straight out of the tap, so I don't worry about the temperature. I know the books all warn against too thin a mash, but so far I haven't noticed any dire consequences.

2. Even when the mash is thin enough to prevent burning, you will still have to contend with uneven temperature distribution. The cure is frequent and vigorous stirring. Get yourself a well-sanded hardwood stirring stick and put it to good use. You don't necessarily need to stir continuously, but you should stir at least every few minutes. As long as you're hovering over the bucket stirring, check your thermometer. You will need to constantly monitor the temperature and adjust the heat accordingly. Money spent on a high quality laboratory thermometer is money well invested.

3. Occasionally you will get stuff burnt onto the heating element. We have extremely hard water here, so I get layers of gunk caked onto the element no matter what I do. This will lower your efficiency tremendously. Things will go much faster if your element is kept shiny clean. I clean mine off by scrap-

ing it with a wire brush. Make sure the brush has fairly soft bristles (brass is best) so you don't damage it. *Don't* clean your element by soaking it in bleach or something nasty like that. A friend did that once and ate the stain-less off the surface and ruined it.

4. Don't even consider buying a 110 V model. I initially bought a 110V Elect-rim mashing bin, and I quickly realized my mistake. It works great for holding a mash at a constant temp, but it takes forever to increase the temp between steps. Don't even ask how long it takes to boil. If you can find a 220v Electrim, though, I would buy that instead of the Bruheat. The Electrim is made from a rigid plastic with a reinforced rim, while the Bruheat is made from a soft plastic. A floppy container is not very comforting if for some reason you need to lift it while it is full of boiling wort.

5. What's better than a Bruheat? Two Bruheats, of course! After brewing for a while, I realized that making a batch of all-grain beer takes approximately all day long, most of which is spent standing around waiting or cleaning up the unspeakable mess I can't quite seem to avoid making. So, as long as your kill-ing time, you can make two batches at once and have twice as much beer for about the same amount of time and effort. If you can't afford two, talk a friend into getting one. Then you can share, and you can make brewing a social occasion. (Try making it a social occasion anyway, and you can try to pass off some of the work onto someone else. After all, isn't it fair that the consumers of a product bear the costs of producing it?)

6. If you are an extract brewer, buy a bruheat. Then you can do full wort boils without screwing around searching for propane burners and huge stock pots. Also, if and when you take up mashing, you will already own the major new piece of equipment you will need.

In sum, if you keep it clean, water down your mashes, and supervise the proceed-ings carefully, and generally don't ask the Bruheat to do more than it's able to do, it will make you happy and keep you supplied with excellent brew.

Kevin Vang
Math Dept, Minot State University
mn033302 @ ndsuvml

"All of the above is strictly my own personal opinion. You want to make something of it?"

Date: Fri, 8 Mar 91 17:04:05 cst
From: "Olzenak,Craig" <OLZENAK%GRIN1.BITNET@CUNYVM.CUNY.EDU>
Subject: Pacific Northwest Travels

Greetings All!

I too am traveling to Washington State (maybe Oregon too) in the near future.
The Big Time Brewery sounds great - 3 golds at the GABF! I like the names of the winners too - Prime Time Pale, Coal Creek Porter, and Old Woolly Barley Wine. Is Big Time Brewing Co. a brewpub? Or can one find their stuff on tap at a variety of bars? This is important as I'm not sure how much time I'll be spending in Seattle. For all you Northwesterners, is Cooper's the place to hit to find a good variety of fresh, draught products? Is there someplace better to go if I'm limited on time? I'm interested in trying Bert Grant's ales, Big Time, Sierra Nevada (CA of course, but we don't get it here in the Midwest), etc.

Another item that I haven't seen addressed - CONGRATS to Seattle's Brews Brothers for taking the club competition's Hail to Ale (IPAs). John (Polstra), the recipe (of Jack Hagens) in the last club newsletter looked like a winner; obviously, it was! By the way, Brews News is a great looking and informative club posting. Keep up the good work! Another personal note - to Norm Hardy - Your winning pale ale of two years ago is a super recipe. When will you be posting last year's 2nd place recipe? Did you again use Wyeast 1028? It's a nice yeast. Thanks!

All for now,

Craig Olzenak
Heartland Homebrew Club
Grinnell, Iowa

Date: Fri, 8 Mar 91 21:47 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Final report on The Wholesale Homebrew Club

As promised, here is a report on how my first experience with the membership warehouse supply company in Florida went. First of all, it took quite some time to finally get all the supplies. I got the dry malt after about 2 weeks of mailing my check (pretty good, I thought). However, some of the malt syrup was back ordered to England and they didn't ship any of the rest of the order until all of it was ready to ship. I finally got the remainder of the order after about 4.5 weeks. Calls for help were not handled with much concern on their part, but I made the mistake of worrying. I know I should listen to Charlie Papazian more often, but it was nearly a \$500 order. Now that I have received the whole order and I can bury my face in a big pile of hops, I'm not nearly so "unrelaxed". Many of you out there in HBD-land have wondered about the high cost of postage. Well, postage worked out to be about 25-30 cents/pound. Total cost of:

55 lb. unhopped dry malt	\$115.68	\$2.00/lb.!!!
6-3.3lb cans M&F syrup	\$42.00	\$7.00/can!!!
50 lbs corn sugar	\$33.70	\$.66/lb.!!!
leaf hops-1 lb.	\$8.00	
Caps-printed-70 gross (10,000)	\$45.00	\$.60/200 caps
Specialty grains-5 lb.	\$6.50	

These are DELIVERED prices, actual price. I would like to know if these AREN'T the best prices around, but they are more than 50% less than most of the retail prices in this area. Other supplies for sale are:

- Hops pellets and leaf-20 varieties
- Speciality malts-including plain malts in 55 lb barrels
- Wine making ingredients and supplies
- Kegging equipment
- Yeast, dry and liquid (weast)
- Cappers, carboys
- Fruit pressers
- Soft Drink and Liquor Extracts
- Stainless Steel Stack Pots (5 gallon cap-\$67.00 Is this a good price? 'cause I really want one.)

Anyhow, that's the lowdown. I'm not necessarily endorsing them, but I think the prices are pretty good. Their phone service basically sucks, and delivery is somewhat less than prompt. But... I would like to hear some feedback on the above mentioned prices, so drop me a line!

Al Taylor
Uniformed Services University
School of Medicine
Bethesda, MD

s94taylor@usuhsb.bitnet

Date: Sat, 09 Mar 91 00:19:23 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: All this about women and beer

I don't know how relevant this really is, but I think it is interesting to reflect on the info that it was the WIFE who brewed the family beer way back before a central location made it for each town--the extreme case of a brew-pub. Of course this distinction developed because the husband was busy doing farming or whatever while the wife was at home cooking and cleaning and etc. so she could tend the brew--I guess it was like baking the bread every day (the wife became master of yeast,eh?).

I wonder if gender mattered to the drinking of beer way back then. And if not, when did the current state of affairs develop (we all seem to acknowledge that a greater percentage of men drink beer than women).

My notes on the subject: I was shocked the first time I ever saw a female drink beer--I was about 8 yrs old. I never thought it happened! My mom drinks some occasionally, but never at home so I never saw women drinking beer. I've also noted that men who claim "I don't like beer" are often classified as whimpy or effeminate. I'm not saying it's right, but I do know that it happens. Personally, I don't like to hear anyone say those four words--I'm really into the social aspect of beer appreciation.

- --Danny

Date: Sun, 10 Mar 1991 7:42:13 EST

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: PRIMARY FERMENTERS

BACK IN COLLEGE, WE ONCE USED A 40 GALLON KIDNEY DIALYSIS FLUID PLASTIC DRUM

AS A PRIMARY FERMENTER. IT WORKED OK, BUT BOTTLING WAS A WOWSER.

I HAVE ACCESS TO CHEAP 5 GAL AND 7 GAL PLASTIC CARBOYS. ARE THEY OK?

THEY'RE FROM A WATER COMPANY AND HAVN'T BEEN USED FOR ANYTHING BUT H2O.

THEY OD HAVE A NOTICEABLE SEAM THAT GIVES AFTER THE BOTTLES HAVE BEEN BROUGHT

ON AND OFF THE TRUCK A # OF TIMES. DO YOU THINK A NEW ONE WITH GENTLE HANDLING

WOULD LAST? TED (TSAMSEL @ USGSRESV.BIT)

Date: Sun, 10 Mar 91 18:53:53 EST
From: Dan Strahs <strahs@murex.bioc.aecom.yu.edu>
Subject: keeping fermenters cool

I live on the top floor of a tall apartment building. The temperature in my apartment seems to average about 70 degrees Farenheit without the heat being on. I've done a survey of my apartment and there doesn't appear to be any place where the temperature averages 65 degrees or less (other than the inside of the refrigerator 8~).

I would like to brew ales, but I need to find a way to lower the temperature of the primary about 5 to 10 degrees farenheit. Does anyone have any ideas/suggestions/information?

Tonight is the night I bottle my first batch... I intend to relax, bottle and have a homebrew... well, maybe the homebrew will have to wait a week 8~).

Dan Strahs Biochemistry Department Albert Einstein College of Medicine
biochemical physicist or physical biochemist or chemical biophysicist
or
Internet: strahs@murex.bioc.aecom.yu.edu W: 212-430-3180
Disclaimer: "...just a sunshine daydream"

Date: Sun, 10 Mar 91 19:58 EST
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: Sassafras in stout

Has anyone had experience using sassafras in beer. I was originally going to try making a raspberry stout, but the only berries that I've come across in my area have sugar added -- they're also not very cheap, and adding 3 pounds or so would start getting a little costly.

One of our local grocery stores has fresh sliced sassafras root, but I'm unsure of how potent an additive it would be in a stout. It comes in a 2oz bag and smells very nice (plus it's a dirt cheap \$0.49). In TCJoHB, Papazian mentions the use of licorice root, but unfortunately he doesn't give a measurement by weight. He just says use a 4 to 6 inch piece of root. Any info appreciated.

Thanks,

Eric

Date: Sun, 10 Mar 91 20:01 EST
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: Extract efficiency

First let me say thanks to those of you who replied to my extract efficiency question in HBD #586. Since then, I've done a little research on the subject. Here is a summary of the responses plus a few tidbits I've discovered.

- * There are at least two way to measure extract efficiency. In Greg Noonan's book Brewing Lager Beer it is measured as a percentage using the following formula:

$$\frac{(\text{degrees B}+259)*\text{degrees Blbs extract}}{\text{Volume of wort} * \text{3100wort}} = \text{in}$$

$$\frac{\text{lbs extract in wort}}{\text{lbs grain mashed in}} * 100 = \text{extract efficiency percentage}$$

Efficiency can also be measured as points per pound using the formula:

$$\frac{\text{Volume of wort} * (\text{SG}-1) * 1000}{\text{lbs of grain mashed in}} = \frac{\text{Points}}{\text{pound}}$$

In Papazian's TCJoHB he states that one pound of malt in one gallon of water will yield a SG between 1.025 - 1.030. The numbers correspond to 54%(1.025) - 65%(1.030) using Noonan's formula. Obviously 54% yield is somewhat on the low side. Yields higher than 1.030 are definitely possible.

- * Extract potentials are lower with malts such as munich, caramel, dextrin, and darker malts.
- * Some grain adjuncts have more extract potential than that of malted barley. Corn is one example.
- * With decoction mashing you can get upwards of 80% extract efficiency with fully modified british malts. The usual is around 70-75% e.e.
- * Often it is impossible to crack ALL the grain with a standard "corona" style grist mill. The uncracked grains yield no extract, and thus will lower your efficiency slightly. It might be interesting to figure out what percentage of the grains remain uncracked, this could then be deducted when calculating your efficiency (if it's a significant enough number to bother with).
- * Looking in some of the recipes in Zymurgy I see that some people get downright poor efficiency. I suppose this could be an error in the printing (ie. the recipe says ingredients for 5 gal, but it's supposed to be for 10).
- * If your efficiency is above 60% you can be pretty pleased. Below 50% and you should seriously look over your procedure.

* In one of my replies someone states they are getting around 87-91% efficiency. Using Noonan's formula this would be impossible. The writer mentions Miller. Is this yet another method of determining e.e.?

Happy mashing,

Eric

End of HOMEBREW Digest #593, 03/11/91

Date: 11 Mar 91 06:02:52 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: **Micros in St. Louis**

In HBD Doug Roberts ask about A micro in St. Louis.

As far as i know there in none yet. Dave Miller is romered to wanting to start some type of brewery there. The law was only recently changed in MO regarding small brewing operations so not much has happened yet. The only Micro in the state is near or in KC.

If you have any inclination of visiting the big boys of brewing Budwiser, don't. There brew house is closed for remodeling until 1991.

Chip

"In heaven they have no beer, that is why we drink it here..."

Date: 11 Mar 91 06:44:10 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: frozen wyeast

Chris Sheton:

>Any thoughts on it's chances for survival? it was only in for eight
hours,
>but felt frozen solid when I moved it to the fridge.

I have heard of Wyeast freezing in transport and still being viable.
give it a try.

Chip

Date: Mon, 11 Mar 91 08:44:03 EST
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>
Subject: yeast & sassafrass

replies to hbd 593...

I've been able to culture live yeasts from samples that have been frozen in liquid nitrogen for 2 hours...

Sassafrass root has a compound in it (I forget it's name) which causes cancer (Doesn't everything nowadays...) BUT I've seen sassafrass extract (for making tea) which has the nasty ingredient removed (\$2/10oz).

Date: Mon, 11 Mar 91 7:22:20 PST
From: Terry Noe <terry@hpsadlu.hp.com>
Subject: sassafras in beer
Full-Name: Terry Noe

>Has anyone had experience using sassafras in beer. I was
>originally going to try making a raspberry stout, but the only
>berries that I've come across in my area have sugar added --
>they're also not very cheap, and adding 3 pounds or so would start
>getting a little costly.

>
>One of our local grocery stores has fresh sliced sassafras root,
>but I'm unsure of how potent an additive it would be in a stout.
>It comes in a 2oz bag and smells very nice (plus it's a dirt cheap
>\$0.49). In TCJoHB, Papazian mentions the use of licorice root,
>but unfortunately he doesn't give a measurement by weight. He just
>says use a 4 to 6 inch piece of root. Any info appreciated.

>
> Thanks,
>
> Eric

I gave this a try a few months ago. I used about one oz. of sassafras bark, since I could not find any sassafras root around where I live. I made a light ale, with about 4 lbs of light malt extract and three lbs of honey. I added half the bark to the boil. Unsatisfied with this, I then made a tea with the other 1/2 oz and warm water, and added this to my primary.

Unfortunately, I'm not very happy with the results. The resultant beer tastes mainly like tree bark! It smells more or less like what I had hoped it would, but the taste is bitter and strange enough to make drinking this more work than pleasure. I should have used less, clearly, but I'm not sure that even a small amount would have been an improvement over no sassafras bark at all.

Maybe sassafras root would work better than the bark; if you try it I hope you'll post your results. I've thought about trying a little root beer extract in something like a stout. Has anyone out there ever tried this before?

Terry Noe
terry@hpsadlu.hp.com

Date: Mon, 11 Mar 91 09:30:13 -0600
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>
Subject: Extract Efficiency, a Matter of Semantics

I see that there's a little mixup as to the way Miller cites extract efficiency vs. Noonan. Miller quotes extract efficiency as % of theoretical maximum extract (ca. 35 points/lb/gal for lager malt), whereas Noonan gives the actual percentage of sugars converted/extracted per pound of grain.

So, if I'm getting 87-91% efficiency as per Miller, what I am saying is that I'm getting 30-33 points/lb/gal. It might be instructive to compare both systems to obtain a sense of perspective. But from my experience, it should be relatively easy to get 30 points/lb/gal of extract if your mashing procedures (grinding, temp. control, sparging, etc) are correct.

Of course, the real issue is: do my procedures make good beer? If so, there is little incentive to change. We are all striving to make good brews, so the comparison of extract efficiency is of some value, at least to see how our mashing compares with others (or with theoretical values). But trying to squeeze the last point or two out of your mash borders on excessive worry :-)!

=====
=====

Todd Enders - WD0BCI ARPA: enders@plains.nodak.edu
Computer Center UUCP: ...!uunet!plains!enders
Minot State University or: ...!hplabs!hp-bsd!plains!enders
Minot, ND 58701 Bitnet: enders@plains

"The present would be full of all possible futures,
if the past had not already projected a pattern upon it" - Andre' Gide

=====
=====

Date: Mon, 11 Mar 91 10:33:54 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Ooops -- I put Wyeast in the freezer!

>>>> On Friday I said:

Me> Any thoughts on it's chances for survival? it was only in for eight
hours,
Me> but felt frozen solid when I moved it to the fridge.

Well, it worked just fine. It was stamped `March', and the pouch puffed
up
nicely in one day, and a starter culture did it's thing in the time it
took
to mash and brew a 10 gallon batch of Maibock.

[Of course, I'm not gonna tempt fate and *recommend* this :-]

Date: Mon, 11 Mar 91 8:54:43 MST
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>
Subject: Cider
Full-Name: Rick Myers

> From: rtidd@ccels2.mitre.org (Randy Tidd)
> Subject: Making Cider
>
> Mark W. Castleman writes:
> >We add 1/2 to 3/4 c of regular sugar to each gallon jug. We have
found
> > that this gives the tase that we like. More than thins will result
in a more
>
> According to this, you used 3-3/4 to 5 cups of sugar for a 5-gallon
batch?
> That seems to me to be a lot of sugar, but then again i've never made
cider.

1 cup/gallon is a lot of sugar? If I want a strong cider, I will use 3-
5 cups
PER GALLON of sugar...this usually comes out very dry and alcoholic, but
still
tastes like apple cider. I only use dextrose (corn), not cane/beet
sugar.

Rick

Date: Monday, 11 Mar 1991 11:14:23 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Beer bottles and carboys

>From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>
>

>I am just getting started brewing, and I have about 3 dozen
>bottles. The bottles are from a generic soda, they do not
>have screw off caps, they had the standard crown caps. My
>question is they are not as heavy as "bar" bottles, can I put
>beer in them, and is there a chance they could explode.

I haven't had any problems with any soda bottles that don't have
the screw-off caps. I have been told that the pressure in
american sodas is greater than the pressure the beer should be at
when carbonated (i.e., sodas often fizz when you open them, beer
should never fizz when you open it).

>Also I keep seeing things about a glass secondary (carboys),
>I can get plastic ones from water coolers, is there any harm
>in using a plastic one?

I don't know. However, I have heard that most of these plastic
water cooler containers are not "food-grade", since they don't
expect to store anything acidic in them (like wort). So stuff
could leach out of them.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Monday, 11 Mar 1991 11:17:54 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Mail Order Prices

>From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>

>

>Many of you out there in HBD-land have wondered about the high
>cost of postage. Well, postage worked out to be about 25-30
>cents/pound. Total cost of:
>55 lb. unhopped dry malt \$115.68 \$2.00/lb.!!!

This is typical. I looked at three catalogs that sold 55 lb.
buckets of dry malt. Prices were from \$116 to \$123.

>6-3.3lb cans M&F syrup\$ 42.00 \$7.00/can!!!

I have gotten 6 lb. packs of extract from Williams for as little
as \$10, in groups of 6 (on sale, but 11-11.50 isn't unusual).

>Specialty grains-5 lb.\$ 6.50

Last place I ordered from all their specialty grains were
\$1.00/lb.

>These are DELIVERED prices, actual price. I would like to know
>if these AREN'T the best prices around, but they are more than
>50% less than most of the retail prices in this area.

I think they are better than going to a store and buying one
pound or one can of something, but are about average for buying
large quantities mail order.

On the other hand, if those prices reflect the addition of the shipping
costs (55lb @\$115 is great if \$30 of that is shipping and \$85 is basic
cost), then you got a great deal.

>Stainless Steel Stack Pots (5 gallon cap-\$67.00
>Is this a good price? 'cause I really want one.)

I have seen 10 gallons ones with copper bottoms for \$99 (want to
get one for myself some day).

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Monday, 11 Mar 1991 11:18:29 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: keeping fermenters cool

>From: Dan Strahs <strahs@murex.bioc.aecom.yu.edu>

> I would like to brew ales, but I need to find a way to lower
> the temperature of the primary about 5 to 10 degrees fahrenheit.
> Does anyone have any ideas/suggestions/information?

I read in this digest about draping a wet towel, with ends in a bucket of water, around the carboy. A friend of mine tried it and thinks it works wonderfully in his apartment. Evaporation cools the carboy, as I understand it.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: 11 Mar 91 08:39:00 EDT

From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>

Subject: Capping champagne bottles

I just got a case of champagne bottles and want to bottle in them. The normal 28 mm. caps I use on beer bottles do fit, but they don't come down on the sides of the bottle top as snugly as they do on the 12 oz. bottles.

My capper, an Italian device whose name I can't remember for my life, says

that a set of tongs for 30 mm. caps may be obtained for champagne bottles.

Am I going to have to get those different tongs and use 30 mm. caps, or will the caps I have do. I tried a couple and the seal seems to be very tight, just the sides being funny as I just mentioned. Do I have a problem? (Not to worry, though!)

Dan Graham

Date: Mon, 11 Mar 91 13:45 EST
From: <DARROW%IUBACS.BITNET@UICVM.uic.edu>
Subject: Missing issues

Homebrew digests not arriving:

#583
#587

Would you please resend them? Thank you.

D. D>>->

Date: Mon, 11 Mar 91 11:33:47 PST
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: India Pale Ale

I'm teaching a friend of mine how to brew. The second training batch will be an extract India Pale Ale from the CJoHB. I have a question about the amount of gypsum to add. With a recipe for 5 gal of:

7 lb pale malt extract
1 lb crystal malt
.5 lb toasted pale malt
2 oz cfj90 aa=~9.8
.5 oz cascade aa=~6.8 (both pellet)
gypsum
Wyeast London Ale

what amount of gypsum would one want to use. East Bay water has less than 10 ppm Ca and all the other good ions, so we're starting out with pilsnerish water. I was thinking of adding 2 tsp. of the gypsum. All comments on the IPA brewing and water salt content for specific beer types welcomed. Also, what pH range are we talking about? If it's not in there, how would one easily change the pH?

curious,
kj

Date: Monday, 11 Mar 1991 15:38:28 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Barleywine bottles

>From: nt@Eng.Sun.COM (Nick Thomas)

> I've called all over the West Coast trying
>to find some 6 oz bottles for bottling my barleywine, and
>can't find any. Does anyone know of a source?

The only bottles I have been able to find that are that small are the holiday Coke bottles. It's expensive, though, so unless you have someone who really likes Coke and likes the small bottles, but doesn't mind you using them for beer, it isn't a very good solution.

(Note: I just got 583 from the netserver, so that's why the late reply)

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Mon, 11 Mar 91 16:03:58 EST
From: pkel@psych.purdue.edu (Paul L. Kelly)
Subject: What about tea beer?

Okay, we've all heard about/made/tried beers with coffee in them. I happen to be a tea lover, and I'm wondering if anybody out there has ever made a beer with tea. Just before Christmas this year, I made a rather wonderful liqueur with jasmine tea, and I'm becoming more and more convinced that a beer made with some sort of tea would not at all be a bad idea. Anybody out there have any experience with this? Any ideas as to why it might be a bad idea?

And for those of you who want to try out making the Jasmine Tea Liqueur, here's the recipe:

1 pint dark rum
1/2 cup jasmine tea
1 cup sugar syrup

Steep the tea in the rum for 24 hours, and remove. Make the sugar syrup by boiling 1 cup of sugar in 1/2 cup of water (it will be VERY thick). When the syrup cools, add to the rum. It's ready to drink immediately. This is a very nice after dinner liqueur, but you may drink it any time you want to. If the tea flavor is too strong, try steeping for a shorter time, cutting down on the amount, etc. Likewise, the amount of sugar may be a bit excessive for many tastes, so experiment.

Cheers,

Paul

Date: Mon, 11 Mar 91 18:05:57 MST
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)
Subject: Campden vs yeast

I just finished working my way through the first of the recipes in the ``Making Mead'' book I've got (can't remember the authors -- they're very British, the cover's orange). The part that confuses me is the adding of the Campden tablets. The directions were something to the effect of ``add two Campden tablets, wait 24 hours, then add the yeast.'' The idea, as I understand it, is to kill all the little beasties that managed to wander in while you weren't looking. So why doesn't the yeast die? Especially since they say to add another tablet after each racking.

If the theory is that the sulphite settles out, thus not coming into contact with the yeast, it seems like any movement of the fermenter runs a good chance of killing the yeast.

I think I'm confused....

Dworkin
See you at Al Packer's Legendary Culinary Fast-Food Cannibal Bar and Buffet
dworkin@solbourne.com Flamer's Hotline: (303) 678-4624

Date: Mon, 11 Mar 91 19:08 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Still more info on the Wholesale Homebrew Club

Well, I said the last message would be THE Final report, but forgot their address and phone number. It is:

The Wholesale Homebrew Club
5760 Bird Road
Miami, Florida 33155
(305) 667-4266

I also forgot to mention this time that there is a \$25 annual membership and that there is a \$100 minimum order before postage. See the last issue for examples of the great deals this place offers.

Al Taylor
Uniformed Services University
School of Medicine
Bethesda, Maryland
s94taylor@usuhsb.bitnet

Date: Mon, 11 Mar 91 20:33:03 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: 1990 Recipe for Craig

A question about the 2nd place Pale Ale recipe from 1990 - Cascade Pale Ale:

It was exactly the same as the previous 1989 best of class winner, but the 1028 yeast attenuated further than planned. I entered it as a British Bitter and a Pale Ale. The Pale Ale got the 2nd place. The Brit Bitter got knocked out in the 1st round.

I just bottled this year's "version", the same except for .25 oz Cascade cones in the secondary for dry hopping. Very nice beer, fermented and conditioned in 19 days. It helps to get a proper yeast starter, indeed.

Norm Hardy

End of HOMEBREW Digest #594, 03/12/91

Date: Mon, 11 Mar 91 10:40:07 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: To Clone Jenlain ...

In HOMEBREW Digest #590, Jack D. Hill asked:

>Does anyone have a good recipe for a French Bier de'Garde(sp?)? I would
>like to try to recreate something like St. Leonard's or 3 Monts or
Jenlain.

>Also, has anyone had any luck culturing yeast from these brews?

Jenlain is the only one of the beers mentioned that I'm familiar with, and I haven't tried to duplicate it, but I know where I'd start. I'd take a good brown ale recipe, substitute a German hop for the English to about the same degree of bitterness (and keep it all in a single application, 60 minutes before the end of the boil), "goose up" the pale malt significantly while holding the crystal and dark malts constant, and ferment it with a lager yeast of mild attenuation and neutral character. That should get you into the "fine tuning" range.

I've read that Jenlain pasteurizes their beer, which is counter to customary biere de garde practice, and pretty much precludes culturing the yeast. My recollection is that it didn't taste like a yeast of great truth and character, so that's probably not a great loss. Good luck!

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 12 Mar 1991 9:17:52 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: glass scratches, update

I know that scratches on a plastic fermenter are a perfect breeding ground for all those things that we don't want in our beer, but just how dangerous are scratches on a glass carboy? The scratches are the result of the metal part of a carboy brush rubbing against the glass. I fill the carboy with water and bleach when it is not being used. Will days of soaking kill off any critters?

Now a follow-up: I cultured a batch of Wyeast german ale yeast, tossed it in a batch, nothing (seemed to) happen, so I pitched dry yeast, which worked fine. Soon after bottling, I started getting gushers, with all the indications that the German yeast had started up. The beer was undrinkable at that time. So I emptied all the bottles back into a carboy, added ~.5 cup of corn sugar, and stirred it up alot. It fermented quite a bit more (and I gave it a good shake every day to try to get any dissolved off-flavors to bubble out). After about a week (maybe more, I don't have the brewsheet with me), I bottled it (again) with 0.5 cup sugar. It's been bottled for ~2 weeks now, and it tastes just fine!!!! A little bit flat (to be expected after all that shaking), but no off flavors. Alot of work for one batch, but I'm not complaining.

Russ in Manchester, NH, site of 1991 AHA conference

Date: Tue, 12 Mar 91 8:59:41 EST
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>
Subject: Kosher beer

A few issues ago someone asked if beer was kosher/vegetarian (parve or whatever it's called).

It's worth pointing out that some fining agents (um, isinglass and Irish moss, I think) are derived from various bits of animal guts, so that beers using these would not be strictly vegan (or is that (vegetarian?)). (Don't you get sick of people who use too many commas ?)

Oh, and thanks to all who replied about travelling brews and Seattle pubs. I'll post a summary in a day or two.

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Tue, 12 Mar 91 10:06 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Extract Efficiencies

There has been some discussion lately regarding extract efficiency. It's good to see this discussion. Over the years it has seemed to me that discussing extract efficiency is like comparing professional salaries. People just don't do it!

I use a 5 gallon igloo cooler to do my mashing and sparging. I get around 30 points per gallon. I've found that extract efficiency depends on grain type. I've had bad luck with American 2-row Klages (25-27 points per gallon), but get 30-31 points on English 2-row. Imported grains cost more, but, IMHO, are worth it because they give better extraction, and less grain is needed. In addition, I've just started tracking sparge times - slower sparges give better extraction. With my equipment, I've noticed that bigger batches (5 gallon) give a better yield than small (3 gal) batches. I suspect that the depth of the grain bed affects extraction.

Although I don't worry a great deal about extraction rate per se (a few points either way doesn't really matter); I feel that good extraction rate is indication that "the mash went well". Good extraction rate implies that the grain bed settled well, resulting in clearer beers with less phenol content. Good extraction rate implies that less grain is used, and less grain implies less tannins in the beer. Higher extraction means less grain is needed, helping the pocketbook, and reducing brewing effort.

The real bottom line is that the taste tells the tale, and that extraction rate doesn't matter. I feel that beers with good extraction rates are cleaner and better tasting than those with low extracts.

Mike Fertsch

Date: Tue, 12 Mar 91 08:44:41 PST
From: brown@ocelot.llnl.gov (Dave Brown)
Subject: small bottles

Find some yuppies. The small, single serving perrie bottles are nice. Well shaped, cap well, and they are green, which is at least better than clear.

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Date: Tue, 12 Mar 91 11:12:37 CST
From: saroff@ncsa.uiuc.edu (Stephen Saroff--TMC Applications Scientist at NCSA)
Subject: Carbonation and Priming

I recently tried to make a batch of pale ale without using any sugar.

To do this, I used M&F tinned Malt and amber dried malt in the fermenter. And that seemed to work well. I used the same amount of dried malt as I would have used sugar (I was using the recipe on the M&F can).

Then when it came time to prime, I tried to use some Geordies canned malt instead of sugar. I boiled up the Geordies so that I had ~ a cup of 'new' wort and mixed that in to prime.

Now almost a month later, I have a clear beer, with yeast at the bottom, but little carbonation. It seems to me that I should have used more Geordies. Any suggestions as to how to estimate amounts for this sort of half-assed kruesenning I did? Or was I insane to prime without sugar?

SzS

Stephen Saroff (Thinking Machines) o o
TMC Application Scientist for NCSA ()____o
405 N Matthews Ave ~~~~~(____)~~~~~
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Date: Tue, 12 Mar 91 12:18:24 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Wet towels

In the past couple of digests, the question of fermenting in a warm apartment came up, and the suggestion of a wet towel around the fermenter was given. I've heard of this suggestion before, and I am left wondering how good it really works.

Let's say we've got a 75 degree room--low humidity--and a wet towel around the fermenter. What sort of temperature should this result in? Would the fermenting wort actually drop below 70 degrees??

Danny

Date: Tue, 12 Mar 91 09:31:51 PST
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)
Subject: Re: Capping champagne bottles

-> I just got a case of champagne bottles and want to bottle in them.
The
-> normal 28 mm. caps I use on beer bottles do fit, but they don't come
down
-> on the sides of the bottle top as snugly as they do on the 12 oz.
bottles.
[...]
-> Dan Graham

My buddies and I concluded that you should only use domestic champagne
bottles. We observed that capping imported bottles tended to be very
error prone, and generally unsatisfactory due to the bottles being
slightly larger.

Bob C.

Date: Tue, 12 Mar 91 10:31:45 PST
From: Bruce Mueller <mueller@sdd.hp.com>
Subject: Oxygen, Yeast and Good Brewing Practice

Oxygen, Yeast and Good Brewing Practice

This is a summary of an outstanding talk given by the eminent Dr. George Fixx, a kineticist from the University of Texas, at the First Annual Southern California Homebrew Conference.

George was asked to pull out some practical advice from the wealth of information in his recent book. He said what he did was look back and see what he'd changed from the early days of his brewing to the present. The two most important areas concerned oxygen and yeast. The following is how to apply this to homebrewing.

Regarding oxygen, it is important to prevent its introduction into hot wort, because at that time it will very rapidly (seconds to minutes) oxidize the phenolic (and other unsaturated) components therein. This includes the alpha acids from hops, among other things. The oxidation products can produce off flavors and contribute to a very short shelf life in the finished beer.

Contrary to the above, cold wort should be thoroughly aerated. The breakpoint is about 70F (20C) for aeration: do it below this temperature to allow rapid growth of yeast; above this, see previous paragraph. Oxygen here is also good in preventing growth of some bacteria, and wild yeasts don't get as good a chance to compete with the ones you want under these conditions. Shaking the wort is not adequate to really oxygenate it. George recommends an aquarium pump WITH A FILTER to keep out particulates, like the one advertised in Zymurgy. Bottom line: if your fermentations start quickly and never get stuck, you are probably in good shape here.

Yeast was the other big area to George. He used to think reuse was bad news; however, he learned that if you want to reproduce a great beer you've just finished and can get (or have) unpitched wort ready quickly, the yeast from the secondary is THE BEST IN THE WORLD for getting more of the same.

Washing yeast, George believes, can best be done with cheap beer (e.g. Keystone) acidified to approximately pH 2.3. He feels the most detrimental part of washing

is not the low pH but the different osmotic pressure inside and outside the yeast when the standard acidified water wash is employed. Also, he recommends only washing every fourth to sixth time; washing each and every time can increase the percentage of wild yeast unacceptably.

Speaking of washing with grocery store beer, George had a suggestion for the rinse after sanitizing, before filling the carboy with wort: use the cheap stuff. Beer absorbs the leftover chlorine and/or sulfites quite nicely-- use your nose! He recommends a 12 ounce beer for a 5 gallon fermentor. Swirl it around so it contacts all surfaces and sniff the result. He is also suspicious that a lot of the off flavors blamed on bacterial infections (in the case of advanced brewers) actually come from remaining sanitizer. Chlorinated phenols are detectable by taste at very low levels, and have obnoxious flavors, sometimes metallic in nature. So rinse with the bee-ee-squared-arr. If George had a brewery of his own, he would.

Hope this info helps y'all make world-class beer.

Date: Tue, 12 Mar 91 12:19:48 MST
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>
Subject: Root Beer
Full-Name: Rick Myers

> Subject: sassafras in beer
>
> Maybe sassafras root would work better than the bark; if you try it I
> hope you'll post your results. I've thought about trying a little root
> beer extract in something like a stout. Has anyone out there ever
tried
> this before?
>
> Terry Noe

I have made a 'root beer ale' by using a can of malt extract (light)
along
with the root beer extract, and then fully fermenting it out. It tasted
like a dry root beer (not at all sweet, of course), but had a kick to
it. :-) It was hard to drink more than one at a time, and it left the
taste of root beer in my plastic primary, which didn't go away until
I had used it 5 or 6 times. I doubt that I would try this again...

--
Rick Myers rcm@hpctdpe.col.hp.com
Hewlett-Packard
Colorado Telecommunications Division

Date: Tue, 12 Mar 91 14:51:12 EST
From: cmorford@umbio.med.miami.edu (Speaker-To-Bankers)
Subject: Calculating Bittering Units

I have just been reading the Winter 1990 issue of Zymurgy and came across a definition of International Bittering Units, which is a measure of how bitter a beer is (Or should be). The definition given is .000133 oz. of IsoAlpha Acid per Gallon of solution or about 1 mg./L.

I have been trying to figure out what the bittering unit figure would be for my latest brew, a respectable classic pale ale, but I keep coming up with a number much larger (An order of magnitude larger) than I have been expecting. The formula that I have been using is one of my own devising, but

I think it should at least be close to the expected figure.
Here is my formula:

Total Bittering Units = (Amount of Hops used * % Alpha Acid content)/.000133
Bittering Units/ Gallon = Total bittering units / Total gallons

My numbers are as follows: 2 oz. of 4.5% AAU hops, 6 Gallons.

$(2 * .045)/.000133 = 676.69172$ Total Bittering Units
 $676.69172 / 6 = 112.78195$ International Bittering Units

I have been expecting a number in the range of 10 to 30....

Is my formula wrong? Am I working without all of the needed info?

If anyone has an answer, or a formula that works, please let me know...

C.Morford

Date: Tue, 12 Mar 91 14:58:33 EST
From: Pete Soper <soper@encore.com>
Subject: Re: Campden vs yeast

dworkin@habitrail.Solbourne.com (Dieter Muller) asks about Campden tablets.

The basic notion behind Campden tablets is that for wines and the like that have fruit-based ingredients it is not a good idea to boil so boiling cannot be used to kill infection organisms. The metabisulfites in Campden tablets when mixed with water create a dilute sulfur dioxide solution which is used in place of boiling to sanitize the must. Another key notion is that wine yeast is resistant to a certain amount of SO₂. The 24 hour wait that many wine making books specify gives the dilute SO₂ solution time to nail infection organisms while there may also be some loss of SO₂ to the atmosphere in the process, reducing the concentration that the yeast have to contend with.

The theory is not that the sulphite settles out, so moving the fermenter poses no danger.

Are there alternatives to sulfites for wine making these days? With the pressure to get these substances out of wine because of the allergy problems, I wonder if there are alternatives that we can use at home?

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Pete Soper (soper@encore.com) +1 919 481 3730
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Tue, 12 Mar 91 15:32:13 EST
From: JWHITE@maine.maine.edu (Jim White)
Subject: Types of bottles used.

I'm going to try using the plastic soda bottles next time I bottle some brew.

I see a few advantages/disadvantages;

Advantages;

- 1) They're bigger, thus fewer bottles with which to hassle.
- 2) They're designed to contained carbonated beverages.
- 3) No need to buy caps, as one can re-screw the cap.

Disadvantages;

- 1) They're plastic. Somehow seems criminal to bottle beer in plastic bottles.
- 2) They're bigger, thus could have problems if I don't drink it all and disturb the bottom. Also, might lose some carbonation

Any thoughts, or experiences? Has anyone used other then recappable beer bottles?

Date: Tue, 12 Mar 91 15:09:08 EST
From: pkel@psych.purdue.edu (Paul L. Kelly)
Subject: Alcohol-free beer

I have tried a few no alcohol beers (e.g. Kaliber), and have found them wanting in one or more ways, such as too watery, not hoppy, etc. My wife, an avid homebrew fan, is now pregnant and has sworn off alcohol for the duration. I would like to make it possible for her to satisfy both her desire to drink real beer and her wish to not consume ethanol. So how would a homebrewer make alcohol-free beer? I have thought about boiling off the ethanol, priming, and inoculating with yeast, but I'm afraid the boil after fermenting would be detrimental to the flavor. Is there some other way of removing alcohol from a fermented product? Any suggestions would be greatly appreciated.

Thanks,

Paul

Date: Tue, 12 Mar 91 17:17:28 MST
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)
Subject: Summary: Campden tablets and mead

I recently (was it really only yesterday?) sent off my confusion over Campden tablets, mead, and yeast. I got replies from:

loc@bostech.com
smithey@hulder.css.gov
sherwood@adobe.com

Here's the summary:

smithey> Duncan and Acton, I think -- a brewing friend of mine has it, smithey> and I borrowed it recently when I made my first batch of mead.

This is indeed the book under discussion. I can't really recommend it for the first-time brewer.

loc> No need to be confused about Campden tablet and yeast.8-)

Well, when your only source of reference is a book written by people that assume you already know about wine-making....

sherwood> The campden tablets make SO2 which comes out of solution and sherwood> dissipates into the atmosphere. The directions usually say sherwood> to cover the batch with a towel for those 24 hours -- this sherwood> allows the SO2 to diffuse out. If you put an airlock on it sherwood> (I did this before realizing what was involved) you can sherwood> indeed kill the yeast when you add it.

Yup. Dead yeasties. *sigh*. It's time for another trip down to the guy that sells brewing supplies out of his sitting room. For some reason, I always feel a little odd about that....

smithey> I think the idea is that the the "active ingredient" in the tablets
smithey> escapes as sulphur dioxide (?) gas over the 24 hour period, so the
smithey> waiting is not only to give time for wild yeasts and bacteria to
smithey> die, but also for the mead to become safe again for your yeast.
smithey> As for the sulfiting at each racking, our guess is that you wait
smithey> for the mead to "finish" (either ferment all the way out, or until
smithey> it reaches the desired dryness), then rack and sulfite. This stops
smithey> the yeast, and your mead is pretty much finished. The additional
smithey> racking and sulfiting is to allow the mead time to settle/
clear,
smithey> and the sulfiting is to inhibit acetic acid producing bacteria,
smithey> which would like to turn your mead to vinegar. My mead has been
smithey> in a 3 gallon glass carboy for a couple of months now, the first
smithey> sulphiting definitely stopped any remaining fermentation, and I've
smithey> racked/sulphited once.

Honey vinegar sounds intriguing, but I must admit it's not quite what I'm looking for.

loc> The addition of one campden tablet each time you rack, does not raise
loc> the sulfite concentration high enough to kill healthy yeast (it just weeds out the weak ones :-)). This addition of sulfites at racking
loc> also protects the mead from oxidation when you rack.

loc> Just to fill in the cracks a bit more: There is some controversy over the need for the initial sulfites anyway (especially if you make great meads, those with #2.5-3.5 of honey per gallon of water). Honey is naturally antiseptic and hence the controversy. Some people say it is not worth the chance and sulfite anyway. Personally (since I make great meads) I tend to avoid any extra sulfites. I do use them at racking and do use them when I make small meads. Additionally, I will add 1/2 tsp. of sodium metabisulfite per gallon at bottling time if I am making still mead. This prevents the mead from undergoing a secondary fermentation while in the bottle. (I'm not fond of watching corks fly out of bottles in my cellar and having a sack mead rinse the floor, but that's a different problem|-0)

loc> I also prestart all my yeast so that there is a minimum of lag after pitching. I boil up 1/4 cup each of orange juice and water, cool it, add a tablespoon of yeast nutrient, put all of that in a sterile bottle, pitch the yeast in there, put a lock on it and let it go for 24 hours before pitching the 'must'. I think of it a appetizers for my pets.:-)

Dworkin

See you at Al Packer's Legendary Culinary Fast-Food Cannibal Bar and Buffet

dworkin@solbourne.com Flamer's Hotline: (303) 678-4624

Date: Tue, 12 Mar 91 17:26:27 PST
From: dannet!bruce@uunet.UU.NET (Bruce Hill)
Subject: Summary: Campden tablets and mead

Greetings!

I have several questions to ask the collective wisdom of the homebrew readers. I have been reading this mailing list for about 6 months now and have been very impressed with the comprehensive and understandable answers given to most questions. Here goes:

- 1) Has anyone used the soda-type (cornelius?) stainless steel kegs for primary fermentation? It seems that using these would have numerous advantages over the glass carboys that I am now using.

Advantages:

They don't break.
They are easy to move.
Stainless-steel is not going to impart anything to the fermenting beer.
They are narrow enough so I can fit two of them, side by side in the incubator (refrigerator) instead of one glass carboy.
They are easier to clean (wide-mouth).
You can transfer the contents from one keg to another by pressurized CO2 (no exposure to oxygen and no siphoning or pumping).
A filter cannister can be put in-line between primary and secondary fermenters to reduce sedimentation and clarify the beer when transferring.
You can easily draw off small amounts for checking specific gravity.

Disadvantages:

Have to rig up some type of fermentation lock or blow tube.
Can't see through stainless steel.
Sanitation of various inlets and outlets.

Any other comments about doing this?

- 2) I have a 6lb bag of liquid weizen extract from Williams. Does anybody have a good wheat beer extract recipe they would like to share? I would like to make a 5 gallon batch for this summer. Do I need a special strain of yeast for wheat beer or can I use my Sierra Nevada culture?

- 3) Speaking of Sierra Nevada, does any one out there have an extract recipe that comes close to SN Pale Ale? I have seen this question before but no answer. Making a decent copy of SN Pale Ale is my goal in life :-). A homebrewer friend claimed that SN used CFJ-90 hops. Has anyone ever heard of these before? Where can I get some?

- 4) Our wort chiller is made out of 1/4 inch copper tubing. My brew partner is a microbiologist and he is concerned about possible affects from passing hot wort through 10 feet of copper tubing. Is this going to affect

the flavor of the beer or our health in any way or is he just being paranoid? Does anyone know where I can get 1/4 to 3/8 inch stainless steel tubing to use instead of copper? How much does it cost per foot?

My brew partner and I recently upgraded much of our brewing equipment and our first batch using the SN yeast culture, a wort chiller, racking off the trub, and a temperature controlled refrigerator (set to 60F) has come out by far to be our best yet. Many thanks to all of the great suggestions that have come from the digest!

I eagerly await your answers and comments to the above questions.

Thanks,
Bruce Hill

Email: uunet!dannet!bruce

Date: Tue, 12 Mar 91 20:36:04 EST
From: Nik Subotic <subotic@osl380a.ericim.org>
Subject: Brewing Sheet

Hi All,

I recently downloaded Chris Shenton's bewsheet that he put together in the Latex format via anonymous ftp from mthvax.cs.miami.edu. It's a very useful document in which you can tabulate procedures and ingredients for a particular batch (thanks Chris :-)). As I looked over the sheet, I must admit that I don't quite understand some nomenclature and symbols. The questions are:

Under the "Malts, Grains and Adjuncts" area, there is a column reserved for a quantity in units oL (degrees L)? I'm not familiar with this unit convention. Anyone have an idea?

Under the "Prodedure" section there are some unfamiliar terms: "Mash-in, Acid Rest, and Mash-out." I can conjecture what these *might* mean but if someone knows for sure it would be nice to have the real scoop.

Thanks for the info!

Nik Subotic
subotic@osl380a.ericim.org

Date: Tue, 12 Mar 91 22:43:31 EST
From: rtidd@ccels2.mitre.org (Randy Tidd)
Subject: Aluminum pots

Sorry to rehash an old topic, but why exactly did people have problems with aluminum brewpots? I don't want to start a flame war here, I just want some facts. A local warehouse-type place has 20-quart aluminum pots on sale for like \$25, and they LOOKED good for brewing.

Send me e-mail so we don't get this argument going again; i'll submit a summary if there is interest.

Thanks!

Randy Tidd
rtidd@mwunix.mitre.org

Date: Wed, 13 Mar 91 00:43:29 EST
From: hersh@expo.lcs.mit.edu
Subject: Boilovers, small lager space

You've got to keep an eye on your pot near the beginning of the boil especially. FOr gas stoves no problem, turn down the heat, for electric, you'll have to use the cold water approach. Handy tip gleaned long ago from this digest.

Take a soapy sponge and wipe down the stove top . This makes cleaning subsequent boilovers mcuh easier.

You could consider a 3 gallon carbouy. Also Cornelius kegs can be used to ferment in by attaching the CO2 in hose up and placing the end in a jar to serve as an airlock. Cornelius comes in 3 and 5 gallon sizes.

Avoid plastic water coolers unless you know they are of a type of plastic that is safe for alcohol storage. Remember when plastic liquor bottles first came out, they were not sufficiently tested. Seems the plastic that was used leached carcinogens when in contact with alcohol. Wouldn't want this happening, eh??

Jay H

End of HOMEBREW Digest #595, 03/13/91

Date: Wed, 13 Mar 91 12:36:16 GMT
From: Pete Young <pyoung%axion.bt.co.uk@hplb.hpl.hp.com>
Subject: A recipe for Bitter - Draught Bass

Hello chaps,

I've been reading the digests for a few weeks now and I thought it was about time I contributed. Bill Hunter, who told me about the list, asked if I had a recipe for bitter I'd like to share. Can a duck swim?

This is one of my faves. It appears in the book by Dave Line called "Brewing beers like those you buy", Amateur Winemaker, ISBN 0-900841-51-6 .

I don't know if it's available in the US and I haven't seen anyone mention it in the digest. Reproduced without permission (I won't tell if you don't).

'Gallons' is UK gallons - please make the appropriate conversion for the amount of water you add if you wish to use US gallons as a measure.

Stage 5 Gallons Original Gravity 1045 25 Litres

1 7lb Crushed pale malt 3500g
1 8oz Crushed crystal malt 250g
1 3 gallons (UK) Water for bitter brewing 15 litres
3 2oz Fuggles hops 60g
3,4,5 (1+0.5+0.25) oz Goldings hops (30+15+10)g
3 1tsp. Irish moss 5ml
3 1lb Invert sugar 500g
5 2 oz Brewers yeast 60g
5 0.5 oz Gelatine 15g
6 2 oz Soft dark brown sugar 60g

Brewing stages:

- 1 Raise the temperature of the water to 60C and stir in the crushed malts. Stirring continuously, raise the mash temperature up to 66C. Leave for 1 1/2 hours, occasionally returning the temperature back to this value.
- 2 Contain the mashed wort in a large grain bag to retrieve the sweet wort. Using slightly hotter water than the mash, rinse the grains to collect 4 gallons (UK) (20 litres) of extract.
- 3 Boil the extract with the fuggles hops and the first batch of goldings for 1 1/2 hours. Dissolve the main batch of sugar in a little hot water and add this during the boil. Also pitch in the Irish moss as directed on the instructions.
- 4 Switch off the heat, stir in the second batch of goldings and allow them to soak for 20 mins. Strain off the clear wort into a fermenting bin and top up to the final quantity with cold water.
- 5 When cool to room temperature add the yeast. Ferment 4-5 days until the specific gravity falls to 1012 and rack into gallon jars or a 25 litre polythene cube. Apportion gelatine finings and the rest of the dry hops before fitting airlocks.
- 6 Leave for 7 days before racking the beer from the sediment into a primed pressure barrel or polythene cube. Allow 7 days before sampling.

Some explanations and tips (please don't take offence if you're already familiar with the terms):

Water for bitter brewing means hard water. If you're on soft water (your kettle doesn't fur up) then add some water treatment salts or even a couple of spoonfulls of plaster of paris.

Invert sugar is sugar that has been cooked for a couple of minutes over a low flame. Some of the chemists can probably explain what effect that has. I don't usually bother, I just use the sugar (normally a soft brown sugar, not that 'orrible white granulated.

I use isinglass finings instead of Gelatine, it's lees messy and does the same job (slightly more expensive though). Isinglass apparently comes from the sexual organs of certain fish. Makes you wonder what else the ancient brewers tried!

A tsp is a tea-spoon. The quantity is not critical, all the irish moss does is help to precipitate out the hot break.

In the book ,Dave Line refers to several ways of getting brewers yeast. These include going down to your local and asking the landlord for a half of cloudy bitter with lots of lumps in it. Not recommended if you don't get on with the landlord. I don't know what is available in the US but the important thing is to use a top-fermenting yeast (not a lager yeast). Another source is the sediment in certain bottled beers (Worthington's White Shield was a popular choice of home brewers at one time.)

In an emergency the dried homebrew yeasts can be used but I think they leave a nasty taste.

One consequence of using a top fermenter is that it will produce a thick creamy froth with brown bits in it. My personal technique is to remove the brown stuff every day and discard it, since it is dead yeast and can make the beer taste funny if it is allowed to get back into the brew.

Don't mix quantities: pick either the 25 litres list or the 5 gallons list and stick with it.

I tend to use slightly longer times in stage 6. I tend to use anything up to 10 days before barrelling (or bottling) and I usually leave it 3 weeks in the barrel/bottle before sampling it. I find this leads to a more pleasant taste and better carbonation. One advantage of using glass jars is that you can see when the beer is clear before you barrel it.

Hope you enjoy it.

Regards

Pete

Date:Wed, 13 Mar 91 8:56:38 EST
From: "Justin A. Aborn" <jaborn@BBN.COM>
Subject: Kosherness and Champagne Bottles

Is kosher beer possible? I thought idea of observing un-leaveness (sp?) was to remind people of the suffering the Jews endured during their exodus from Egypt across the desert. They had no yeast, nor the time luxury to let bread dough rise during the trip. They had to make food from just flour and water to stay alive. Even if you filter the yeast out, you still created the beer with the yeast. Perhaps a lawyer would argue.

My local home brew store sells plastic champagne bottle corks for the European size champagne bottles. They also sell the wire clamper downer do-dads that hold the cork in. These work great, and the champagne bottle of beer is quite a festive thing to bring to your next dinner party.

Justin

Date: Wed, 13 Mar 91 09:39:29 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Plastic bottles

> Date: Tue, 12 Mar 91 15:32:13 EST
> From: JWHITE@maine.maine.edu (Jim White)
> Subject: Types of bottles used.
>
> I'm going to try using the plastic soda bottles next time I bottle some
brew.
> I see a few advantages/disadvantages;

Advantages very true.

> Disadvantages;
>
> 1) They're plastic. Somehow seems criminal to bottle beer in plastic
bottles.

I agree, but it's easy to get over.

> 2) They're bigger, thus could have problems if I don't drink it all and
> disturb the bottom. Also, might lose some carbonation

Also true. That's a good reason to bottles both ways. Having a pitcher
handy to pour the big bottles into is nice--but having single serve
bottles
AND big bottles is definitely wise.

> Any thoughts, or experiences? Has anyone used other then recappable beer
> bottles?

Yes. I got my hands on some really nifty bottles. Evidently, Labatts
thought
real hard about selling beer in 2 litre plastic bottles, but changed
their
mind or put things on hold--the result is that they had tons of BROWN 2
litre
bottles that were made to hold alcohol, and differed and supposedly
resist
O2 infiltration very well--better than the regular bottles I think. I
have a connection who got me a bunch of these bottles.

I've bottled and tried one brew out of one of these, and everything was
super.
Carbonated as well as anything, no weird flavors, really no disadvantage-
-
well, the 5 of us did have to put away a lot of brew before moving on to
the
next sample.

I presume that using garden variety soda bottles would work just as well.
I
would take care to keep them in the dark as they are clear, but other
than
that--go to it. I would also keep an eye out for replacement caps. I
wonder
how many times you can use one of those caps before any loss of seal. I
wonder how many times you can use a bottle.

- --Danny

Date: Wed, 13 Mar 91 10:03:24 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Carbonation and Priming

On Tue, 12 Mar 91 11:12:37 CST, saroff@ncsa.uiuc.edu said:

Stephen> Then when it came time to prime, I tried to use some Geordies
Stephen> canned malt instead of sugar. I boiled up the Geordies so that
I
Stephen> had ~ a cup of 'new' wort and mixed that in to prime.

Stephen> ... but little carbonation. It seems to me that I should have
Stephen> used more Geordies. Any suggestions as to how to estimate
amounts
Stephen> for this sort of half-assed kruesenning I did?

Naw -- this should work fine. Normally, people use dry malt extract to
prime, and I've used molasses. You have to get the amount right so that
you
have the same suger content as your usual 3/4C corn-sugar. I think
Papazian
says that 1C dry extract is about right, but check the book to be sure.

Something I've been doing for the past 10 batches or so is to boil up
some
extra wort with your batch, save the excess in the fridge, then prime
with
that. It usually seems to take about quart to get proper carbonation, and
Noonan gives the figures and equations (of course). I'm doing grain, so
adding a bit extra is easy -- with fixed-sized cans, I'm not sure the
best
way to handle this; you could just reserve 1 quart in a bottle and just
ferment the rest.

(Never by sugar again!)

Date: Wed, 13 Mar 1991 10:11:01 EST
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: Re: Kosher Beer

Bill Thacker writes:

> It's worth pointing out that some fining agents (um, isinglass and
> Irish moss, I think) are derived from various bits of animal guts,
> so that beers using these would not be strictly vegan (or is that
> (vegetarian?). (Don't you get sick of people who use too many commas ?
)

Isinglass is made from the stomachs of fish, so it's pareve though not
vegan. Irish moss is seaweed, so it's not only OK for vegetarians, but
absolutely de rigeur! Gelatine is usually made from bones and hooves, so
it's not vegetarian. Some of the bones are from nonkosher animals, but
there
is a minority opinion among some rabbis that it is so far removed from
the
original unclean animal that it is acceptable, which is why Jello is
labeled
kosher.

One thing I don't know about the kosher status of beer is the process of
malting. Foods that touch the ground after some stage in their
preparation
become nonkosher. On the one hand, wheat that has been threshed on the
ground is perfectly acceptable. On the other, any can that falls off the
conveyor belt in the Crisco factory is thrown away so that Crisco can
keep
kosher status. Malt is germinated along a floor, where it is turned by
shovels or automated machinery over a period of several days. I don't
know
whether this counts or not.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu
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Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Wed, 13 Mar 91 10:17:30 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Calculating Bittering Units

On Tue, cmorford@umbio.med.miami.edu (Speaker-To-Bankers) said:

cmorford> I have been trying to figure out what the bittering unit figure
cmorford> would be for my latest brew, a respectable classic pale ale,
but
cmorford> I keep coming up with a number much larger (An order of
magnitude
cmorford> larger) than I have been expecting.

There are some numbers in Noonan which I translated into a formula which
gives reasonable values. Your mileage may vary.

$$AAU = IBU * Gallons / 22.472$$

Example:

Eckert says Ayinger Maibock is 26.5 IBU
I want a 5 gallon batch

$$\Rightarrow AAU = 26.5 * 5 / 22.472$$
$$\Rightarrow AAU = 5.89$$

This is from memory, so check the constant in Noonan to be sure; it's the
right ballpark, tho.

You'll have to derate the hops based on boil time, of course. I use a
simple linear degradation, eg:

$$AAU = IBU * Gallons \frac{60 \text{ minutes}}{22.472 * Boiltime}$$

I think Pete Soper's got much more detailed information on the effects
of
boil time and other factors on hop utilization.

Hope this helps.

Date: Wed, 13 Mar 91 09:21:43 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Wet-towel Cooling

Danny asked about the efficacy of a wet toewal for cooling the fermenter. I used this technique last summer in my 70 degree basement. I'm in a dry climate (Albuquerque, NM) in which evaporation was very effective. I had to wet the towel twice a day because I didn't have it in a bucket of water.

I experienced a 5 degree temperature drop in the wort with respect to the cellar temperature. One problem: things grew on the towel so that it smelled pretty musty after a while.

Don McDaniel

Date: Wed, 13 Mar 91 08:48:35 -0800
From: krweiss@ucdavis.edu
Subject: evaporative cooling

Danny Breiden writes:

=====
In the past couple of digests, the question of fermenting in a warm apartment came up, and the suggestion of a wet towel around the fermenter was given. I've heard of this suggestion before, and I am left wondering how good it really works.

Let's say we've got a 75 degree room--low humidity--and a wet towel around the fermenter. What sort of temperature should this result in? Would the fermenting wort actually drop below 70 degrees??
=====

Somebody (Pete Soper, I believe) did an extensive test of the wet T-shirt cooling system. With the addition of a small fan blowing on the wet T-shirt I recall the temperature drop from ambient was in the range of 10 degrees Fahrenheit, or more. It's a very effective cooling system. Pete, if you're out there, was it you and do you still have the data? Or, perhaps a UNIX guru can get into the archives in Miami and grep for the original article. It involved using three digital temperature probes, one for ambient, one under the T-shirt, and one inside the fermentor.

Ken
krweiss@ucdavis.edu

Date: Wed Mar 13 10:38:53 1991
From: semantic!bob@uunet.UU.NET
Subject: Fermenting in Kegs

In HBD595 Bruce Hill writes:

> 1) Has anyone used the soda-type (cornelius?) stainless steel kegs for
> primary fermentation? It seems that using these would have numerous
> advantages over the glass carboys that I am now using.

Yes, I do!

> Advantages:

> They don't break.

[Lots of good reasons removed]

> You can easily draw off small amounts for checking specific gravity.

Yup, All the best of reasons!

I've been using soda kegs to ferment in for the last few months. They're
really great. The best few things about them that I've found are:

They're very easy to clean, racking is a sinch, and they don't break!

> Disadvantages:

> Have to rig up some type of fermentation lock or blow tube.

> Can't see through stainless steel.

> Sanitation of various inlets and outlets.

For the blow off tube:

Remove the CO2 inlet as to leave the threaded nub. Then a
piece of 1/2" tubing can be slipped over and held tight with
a clamp. Works great.

For the fermentation lock:

Same as connecting the blow off tube, except cut your tubing of
at about 2 or 3 inches. Then insert you air lock into the tube
and afix with a clamp.

Can't see through the stainless steel:

Yeh, I miss being able to watch the wort ferment...

Sanitation of the connectors:

Take them off and soak 'em in B-Brite.

One other disadvantage:

When racking you either suck up some yeast or leave some beer
behind. There is no perfect length for the out tube. However,
I've found removing 1 inch to be a good medium.

-- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
-- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
--

Date: Wed, 13 Mar 91 11:44:12 EST
From: rlr@bbt.com (Ron Rader)
Subject: Plastic Homebrew Bottles

Jim White sez:
> I'm going to try using the plastic soda bottles next time I bottle some
brew.
[...]
> Any thoughts, or experiences? Has anyone used other than recapable beer
> bottles?

I haven't tried these bottles (yet), but plan on using a few for
bottling
my next batch. I have a good friend who makes a phenomenal amount of
homebrew,
who uses them frequently.

The advantages are clear: they make bottling MUCH easier. They lose
carbo-
nation if you open them and leave alone too long, but you can minimize
this
by screwing the caps down tight, or getting those soda keepers you
sometimes
see in the KMarts. The key is to use a lot of 1 liter bottles, and plan
on
drinking the beer soon after opening. The 2 liter bottles could be
useful
for parties, or if you're really thirsty ;) .

I have tasted no off-flavors from the plastic. Since some sodas are
fairly
acidic, I'd think the bottles would be fairly resistant to leaching. Does
anyone think the problems mentioned with the plastic water bottles as
carboys
would apply to plastic soda bottles (alcohol leaching nasty crud from the
plastic)?

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and
do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Wed, 13 Mar 91 13:26 EST
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: Calculating IBU's, Fining agents

Re: Calculating Bittering Units, two ounces of 4.5%aa hops in six gallons of wort would give you about 33.6 IBU. This is assuming that you boiled the hops for 60 minutes which would give you 30% utilization. The formula to do this is as follows:

Weight (oz) * %U * %AA * 7462
----- = IBU
Volume (gal)

%U = percent utilization (boiled 60+ minutes this number is 30%)

%AA = alpha acid percentage

Note: express all percents as their decimal equivalent.

See the 1990 special issue of Zumurgy for more information.

In HBD #595 Bill Thacker writes:

>It's worth pointing out that some fining agents (um, isinglass and
>Irish moss, I think) are derived from various bits of animal guts,
>so that beers using these would not be strictly vegan (or is that
>(vegetarian?). (Don't you get sick of people who use too many
>commas ?)

You're right on the money with the isinglass. It is made from the swim bladders of fish. Irish moss, however, is made of seaweed. There is also a product called japanese isinglass which is also made of seaweed. I don't know of anyone using it as a fining agent in beermaking though.

Eric
<kxr11@psuvm.psu.edu>

Date: Wed, 13 Mar 91 12:28:49 CST
From: Jeff Benson <benson@chemsun.chem.umn.edu>
Subject: Stainless wort cooler

In HD 595, Bruce Hill asks:

>4) Our wort chiller is made out of 1/4 inch copper tubing. My brew partner
> is a microbiologist and he is concerned about possible affects from
> passing hot wort through 10 feet of copper tubing. Is this going to
affect
> the flavor of the beer or our health in any way or is he just being
> paranoid? Does anyone know where I can get 1/4 to 3/8 inch
stainless steel
> tubing to use instead of copper? How much does it cost per foot?
Yow! A stainless wort chiller! What a concept! I don't know what
stainless tubing costs but I'd guess it was very expensive compared to
copper. Also, I've tried bending stainless tubing and it's TOUGH. I
wouldn't want to create a coil of the stuff, even 1/4 or 3/8 inGH. I
wouldn't want to try to make a coil of the stuff, even 1/4 or 3/8 inch O.
D.,
without professional machine shop-type equipment. Not to mention that
copper has far superior thermal conductivity than stainless.

Wif you're concerned about contamination of your wort, why not use your
existing chiller but invert its operation? That is, instead of running
the hot wort through the chiller, put the chiller into the hot wort and
run cold water through the chiller. I've seen it suggested here in the
digest a couple times that one could simply place the empty chiller into
your wort pot a few minutes before the end of the boil and let the
boiling wort sanitize the outside. Other folks have described setting
up a pump to push ice water through their chiller, thereby getting more
efficient cooling as well as conserving water. I've never heard of
anyone had any noticeable affect on the taste of
their brew.

Jeff Benson
benson@chemsun.chem.umn.edu

Date: Wed, 13 Mar 91 13:31:14 EST
From: Nancy Darcovich <DARNAN@VM.NRC.CA>
Subject: homebrew-request

Date: Wed, 13 Mar 91 11:16:37 -0800
From: darryl@mashtun.ivy.isc.com (Darryl Richman)
Subject: re: Calculating Hop Bitterness

re: Calculating Bittering Units

The formula here is close. But you've missed one important point: notice that the definition of IBUs is .000133 oz. isoalpha acids per gallon. You get isoalpha acids by isomerizing the alpha acids in the hops during the boil. However, this isn't a one way reaction. An equilibrium is achieved after about an hour of boiling where between 25 and 30% of the alpha acids have been isomerized. Higher gravity worts reduce this figure. Pellets produce higher utilization rates than whole hops (probably because more of the lupulin is exposed in pellets when they are crushed). With this addition, your estimated IBUs are between about 28 to 34 IBUs.

--Darryl Richman

Date: Wed, 13 Mar 91 14:25:44 -0500

From: garner@ATHENA.MIT.EDU

Subject: carbonation and priming

From: saroff@ncsa.uiuc.edu (Stephen Saroff)

Subject: Carbonation and Priming

[...]

Then when it came time to prime, I tried to use some Geordies canned malt

instead of sugar. I boiled up the Geordies so that I had ~ a cup of 'new'

wort and mixed that in to prime.

Now almost a month later, I have a clear beer, with yeast at the bottom,

but little carbonation. It seems to me that I should have used more Geordies. Any suggestions as to how to estimate amounts for this sort of

half-assed kruesenning I did? Or was I insane to prime without sugar?

hmmm...i've tried priming with malt too. i can offer the following with the warning that i've only tried it once. i've never primed with sugar, i have good luck with honey, and bad luck (weapons-grade) with molasses (but i love the taste).

i recently did an experimental 2.5 gal brew. when time came to bottle, i made a stupid arithmetic mistake while trying to figure out how much dry malt extract (mutton and fisson unhopped amber) to use and tossed 1 cup of powder into 2.5 gal of wort. i decided i'd made a heinous error after the bottling was done and braced myself for a batch of gushers. however, after 1 week of aging the beer was fine! the taste was good and the carbonation was perfect.

the quantity still seems unusual to me, though, and in spite of the excellent results, i'll be a bit sceptical until i've seen it happen two or three times (with four carboys going now, i shouldn't have to wait long!).

caveat brewer.

-rob

Date: Wed, 13 Mar 91 14:52:48 EST
From: idziak@soll.lrsm.upenn.edu (Stefan Idziak -Heiney)
Subject: Trip to Cincinnati

I'm heading to Cincinnati and am wondering if anyone has any suggestions or recommendations about local brews and pubs.
Stefan Idziak
idziak@soll.lrsm.upenn.edu

Date: Wed, 13 Mar 91 14:58:17 EST
From: malouf@acsu.buffalo.edu (Rob Malouf)
Subject: Re: Alcohol-free beer

There is a short article in the 25 August 1988 issue of New Scientist describing a new process for making low-alcohol beer. The British water purification company Elga is marketing reverse osmosis equipment for removing the alcohol from beer. The article says, "In Elga's technique the beer is brewed in the normal way, and placed in a tank with pure water on the other side of a thin separation membrane. This membrane allows both water and alcohol molecules to pass. When enough pressure is applied to the beer, alcohol and water molecules will pass from it into the pure water, and can be pumped away. Between 40 and 60 per cent of the alcohol is removed in one cycle but the procedure can be repeated to remove as much alcohol as the brewer wants." It sounds like this procedure would not suffer from the same drawbacks as the traditional "distillation" technique. It also sounds like someone with enough technical experience and an old RO water purifier could rig up a similar system at home. Anyone want to take a shot at it and let us know how it works? By the way, the article also mention that Elga's equipment was being used by the brewers Elgood's, Young and Harvey.

Rob Malouf
malouf@acsu.buffalo.edu

Date: Wed, 13 Mar 91 14:21:11 CST
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>
Subject: Wort composition vs. Mashing schedule

Hi all. I have a fairly technical question here. First, I'll say why I need the info, though. I'm taking a course on expert systems and as part of it we are supposed to do a feasibility study on building an expert system of our choice. I decided to do something with brewing. My idea is to build a system that will take a recipe and determine what kinds of effects that are likely to be produced by it (ie. The colour, body, taste, etc.). I've decided to limit myself to the aspects of the malt that will affect these attributes. Anyway, I would like to be able to give a statement about the dextrin content of the wort given a specific recipe and mashing schedule. Does anyone know where I could find information that would help me? For instance, given a recipe that consisted of all pale malt, perhaps a graph of the rate that alpha amylase chops up the dextrans vs the temperature. I could then make some crude statements on the dextrin content of the resultant wort.

Thanks for any help you can give me,
Mike Charlton
umcharl3@ccu.umanitoba.ca

Date: Wed, 13 Mar 91 15:57:40 -0500
From: William Mayne <mayne@delta.cs.fsu.edu>
Subject: Vegetarians and beer (was Kosher beer)

Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt> wrote:

>It's worth pointing out that some fining agents (um, isinglass and
>Irish moss, I think) are derived from various bits of animal guts,
>so that beers using these would not be strictly vegan...

Isinglass is derived from the air bladders of sturgeon.

Irish moss is, I think, a kind of sea weed.

Certainly a beer brewed made using isinglass is not strictly or even unstrictly vegetarian. This is just one of many ways we may get hidden meat products. For those concerned about it this is a good reason to drink home brew. Commercial beers not subject to the German purity law not only may not be vegetarian, they may contain lots of chemicals. (Three "nots" in one sentence! Sorry, Miss D (high school English teacher).) IMO alcoholic drinks should be subject to the same labeling requirements as other foods in the U.S.

BTW, I am vegetarian, not vegan, and I am not so strict that I necessarily abstain from commercial beers for the reasons explained above, though I prefer home brew and don't use isinglass or other gelatin in mine. I avoid knowingly consuming meat, but figure if I unknowingly consume a tiny amount of some animal product it won't hurt me.

Bill Mayne (mayne@nu.cs.fsu.edu)

Date: Wed, 13 Mar 91 15:53:24 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: beer in Perrier bottles

I wouldn't recommend this unless you're sure you can keep the beer in the dark >99% of the time, or have a detailed transmission spectrum for these bottles. At the last Dr. Beer session, they brought in some Molson's which had been sat in sunlight for ~6 hours, and it smelled so bad I wouldn't taste it. (And I'm not very sensitive---I just barely could tell that something was different about most of the doctored beers.) Green glass is apt to be no better than clear for preserving the beer, although a dark enough beer may not need much help from the glass. (Yes, Sam Smith ships in clear bottles
- ---but I've had some incredibly bad bottles of their beers.)

Date: Wed, 13 Mar 91 16:00:01 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: priming with wort

Papazian and Miller both talk about this (Miller rather slightly). Applying their formulas and estimates of the weight of fermentable sugars in wort, I tried 12 oz of wort @ 1.056 in ~2.3 gallons of bitter; this was supposed to match 1/4 cup of corn sugar (instead of 3/8---bitter is not supposed to be highly carbonated). The result was almost flat, which may reflect on the formulae or on the yeast---my landlady, who makes bread from what doesn't fill a bottle (sometimes combined with the dregs from the secondary) said it took much longer than usual to rise.

Papazian's formula calls for something like 2 quarts of unfermented wort as priming for 5 gallons, which suggests that if you put in only a cup of normal-strength wort you were massively low.

Date: Wed, 13 Mar 91 15:41:19 CST
From: saroff@ncsa.uiuc.edu (Stephen Saroff--TMC Applications Scientist at
NCSA)
Subject: priming with wort

Thanks for the information. *sigh* a less than stellar batch.

SzS

Stephen SaroffApplication Scientist for NCSA
Thinking Machines Corporation5215 Beckman Institute
<tmc@ncsa.uiuc.edu> <saroff@think.com> 405 N Matthews Ave
(217) 244 5556Urbana, IL 61801

Date: Wed, 13 Mar 91 13:53:35 -0800
From: jpaul@lccsd.sd.locus.com (James Hensley)
Subject: Irish moss (was:Kosher beer)

Irish moss is made from seaweed. You may have been thinking of gelatin, another fining agent that is obtained from animal products (hooves/bones)

James

Date: Wed, 13 Mar 1991 10:08:41 -0500
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: SG vs Pressure

Does anyone have, or know of a table that given the SG of beer, or champagne, will give the final pressure in the bottle?
I assume that temperature would have to be included, otherwise, I'm also looking for a temperature vs pressure table.

The reason I want this, is to tame a ginger beer recipe. I'd like to be able to ferment it dry, without blowing up the Champagne bottles. It would also be useful in trying to predict how much additional sugar beyond the dry, non exploding version to add to get a sweeter, drink before it explodes version.

The Champagne bottles I believe are made for a working pressure of 90PSI?

Thanks Bill Crick

Brewius, Ergo BOOM!

Date: Wed, 13 Mar 91 16:01:53 PST
From: "b_turnbaugh"@csc32.enet.dec.com
Subject: RE: Homebrew Digest #595 (March 13, 1991)

Hi all,

Bruce Hill asks a question that I have been wanting to ask for awhile now. I recently bought a copper wort chiller through mail order. It came kinda dark so I washed it in the sink with hot water and soap. It came a little cleaner but I was still wondering about it. I boiled it in the wort the last 15min of the boil to sterilize it, then ran cold water through it to cool the wort. When I pulled it out it was really shiny and the wort had a little bit of a film on the top that I had never seen before. When I racked it to the secondary I left an inch of wort behind to hopefully leave it there. I also left an inch behind when I racked again to the priming bucket. My question is should I drink this??? This is my first all grain batch and I hate to through it out, but hate to kill anyone!! Do they sell stainless-steel tubing?? Thanks: Bob T.

Date: Wed, 13 Mar 91 17:11:05 PST
From: pay@EBay.Sun.COM (David Gibbs)
Subject: New Owner at Beermakers of America

Please pass this info on to other aliases. I heard this from a friend, but I'm not doing any brewing myself!

For those of you who brew beer, a short note.

Beermakers of America, a supply store at 1040 N. 4th St. in San Jose is under new management. Don is gone and the new owner is Rich Mansfield. He seems knowledgeable and has won state fair ribbons for his beers. His phone is 408 288-6647 and he's open Thursday, Friday, Saturday, and Wednesday and Sunday by appointment. Prices are good, especially on bulk malt and he's got around 75 different malt extracts.

He did me a favor so I'm doing him one by posting this note. If you decide to stop in, tell him Mike Haspert sent you, just so he gets the point.

"Life is too short to drink fake beer."--mh

Date: Wed, 13 Mar 91 20:28:49 PST
From: "Dave Resch DTN:523-2780" <resch@cookie.enet.dec.com>
Subject: RE: Homebrew Digest #595 (March 13, 1991)

>Date: Tue, 12 Mar 91 14:51:12 EST
>From: cmorford@umbio.med.miami.edu (Speaker-To-Bankers)
>Subject: Calculating Bittering Units
>
>Here is my formula:
>
>Total Bittering Units = (Amount of Hops used * % Alpha Acid content)/.000133
>Bittering Units/ Gallon = Total bittering units / Total gallons
>
>My numbers are as follows: 2 oz. of 4.5% AAU hops, 6 Gallons.
>
>(2 * .045)/.000133 = 676.69172 Total Bittering Units
>676.69172 / 6 = 112.78195 International Bittering Units

The main thing that you missed in your formula was the percent utilization of the alpha acid. If you do a full wort boil for at least 60 minutes then you will get approximately 30% utilization from the hops. A shorter boil or a more concentrated wort (less than full wort boil) will decrease the utilization number.

Assuming that your utilization was 25% then the IBUs (using your calculation) is 28.

I use the IBU calculation from Fred Eckhardt's "The Essentials of Beer Style"
The calculation for your beer (with some assumptions) is:

6 gallons * 3.8 litres/gallon = 22.8 litres
2 ounces hops * 28 grams/ounce = 56 grams hops
56 grams/22.8 litres = 2.46 grams hops per litre
2.46 gr/litre * .045 (%Alpha Acid) * .25 (utilization) = .028 gms/litre
.028 * 1000 = 28 IBUs

So with a 25% utilization assumed, our numbers agree!

Dave

Date: Wed, 13 Mar 91 23:38 EST
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: More on sassafras, using spruce

In HBD #594 Joe Uknalis writes:

>Sassafrass root has a compound in it (I forget it's name) which causes
>cancer (Doesn't everything nowadays...) BUT I've seen sassafrass
extract
>(for making tea) which has the nasty ingredient removed (\$2/10oz).

Well, after seeing this I decided to check things out a bit. Here's the
info. I looked in The Complete Book of Herbs & Spices and there is
was,
lumped in with a bunch of other hazardous plants. Sassafras root and
bark

contain the chemical safrole which gives the plant its distinctive
flavor.

Unfortunately, it's also a pre-carcinogen. When consumed, it's converted
to a carcinogen which effects the liver of animals. There is no proof of
it's detrimental effect in humans, but to be on the safe side the FDA
banned its use as a food additive. It was the original flavoring in root
beer and a certain brand of chewing gum called chicle. Currently you can
get sassafras extract (with the safrole removed) and a powder called file
(pronounced fee lay) which is often used in cajun/creole cooking. File
is

made from the leaves of the sassafras plant which contain no safrole.

Well, now that I've eliminated the idea of using sassafras in my stout I
want to try some other exotic flavoring. Since spring is almost here and
I've got a Norway spruce in my backyard, I figured I'd harvest a couple
of

ounces of sprigs. Anyone got any advice. Should I steep it or add it to
the boil. How much should I use -- in TCJoHB there's a recipe for a beer
called Kumdis Island Spruce Beer. Papazian says to use 4 oz and boil for
45 minutes. Anyone tried this or something similar? Thanks much for any
words o' wisdom.

Eric
<kxr11@psuvm.psu.edu>

End of HOMEBREW Digest #596, 03/14/91

Date:Thu, 14 Mar 91 02:00 PST
From: <CONDOF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>
Subject: Cu

Lately, a lot of people have been posting messages fearful of copper cooling tubes. The traditional brewing kettle is made of copper. For example, Sierra Nevada, one of the best micros in America, if not the world, brews and lauters its brews in a pair of copper kettles that came from Germany. Therefore, I think no one has anything to fear from contact between copper and beer or wort.

Date: Thu, 14 Mar 91 7:44:14 EST
From: cmorford@umbio.med.miami.edu (Speaker-To-Bankers)
Subject: Calculating Bittering Units...Thanks

Thanks to all who responded to my question...

I don't know why it hadn't occurred to me that the AAU utilization wouldn't be 100%....Brain dead I'd guess....Or maybe too much of this great Pale Ale....

Anyway, thanks again...

C.Morford

Date: Wed, 13 Mar 91 14:30:29 -0800
From: carl@ism.isc.com (Carl Hensler)
Subject: Re: Sassafras in stout

When I was a kid in West Virginia (40+ years ago) I pulled up sassafras saplings and peeled off the skin of the roots for my Grandma, who made sassafras tea with it. Great aroma!

I recalled this with both nostalgia and alarm a few years ago when I read an article (probably in Science News) that reported that sassafras root contains a known carcinogen. I would not use sassafras as a flavoring agent.

In complete honesty, I should also note that my Grandma lived to the age of 89, and did not die of cancer, not that that means anything.

Carl Hensler
carl@ism.isc.com

Date: Thu, 14 Mar 91 09:16:21 -0500
From: zentner@ecn.purdue.edu (Mike Zentner)
Subject: Wort chillers and 1/4 inch tubing

For anyone reading the recent discussion on wort chillers made out of 1/4" OD copper tubing, I'd advise not to do it. Go with something a little wider.

Has anyone else who used 1/4" OD tubing had the problem of a very slow (counterflow, not immersion) wort chiller? I built one of these, and found that when initially starting it up, the cold break material falls out so quickly that I had to bang on the thing to get it to start flowing all the way through. After that, flow did not stop, but it took a good 45 minutes at least to chill a partial (3lb grain, 6.6 lb extract bock) grain batch. It took even longer with our 16 lb honey mead. You don't think about the increase in viscosity of high-sugar solutions upon cooling, but that mead took forever to get all of it through the chiller. I'm using gravity feed, and the hot reservoir is about as high above the chiller as ceiling constraints will allow, and it's still very slow. I'm going to rebuild it with 3/8" OD, like most books suggest.

Regarding stainless steel tubing...copper is expensive enough when you're talking about 3/8" or wider. I have not noticed any metallic flavours in the worts that have run through my copper chiller, even with the extremely long contact time.

Also, as far as sanitizing copper, I'd recommend baptism by fire as the best method. I ran a quick test for about a day. I soaked little sections of refrigeration tubing in 1) a water solution, 2) a solution of B-brite, and 3) a bleach solution. Basically, nothing happened to the one in the water solution. Also, there was no discoloration on the BBrite sample, but it developed a disgusting musty smell. On the outside, the bleach sample appeared normal, but looking at the inside, there was plenty of the quite recognizable oxide material. So, during my boil, I've been bringing an additional 2 gallons of water to a boil and running it through the system (in the absence of cooling water, of course) first, before the wort.

Mike zentner@ecn.purdue.edu

Date: Thu, 14 Mar 91 8:44:19 CST
From: ultral@poplar.cray.com (Ultra Network Technologies)
Subject: Spruce beer

Eric Roe indicated the following in HBD 596:

>> Well, now that I've eliminated the idea of using sassafras in my stout I
>> want to try some other exotic flavoring. Since spring is almost here and
>> I've got a Norway spruce in my backyard, I figured I'd harvest a couple of
>> ounces of sprigs. Anyone got any advice. Should I steep it or add it to
>> the boil. How much should I use -- in TCJoHB there's a recipe for a beer
>> called Kumdis Island Spruce Beer. Papazian says to use 4 oz and boil for
>> 45 minutes. Anyone tried this or something similar? Thanks much for any
>> words o' wisdom.

I've made spruce beer an annual spring tradition in my brewing practices. I've found that everyone that I have given it to has liked it (including Shelly Jacobs - local big shot and all around beer guzzler). I did however find one interesting comment in some old literature that said something about spruce beer being quite tasty once you get used to the taste of turpentine.

I used one of Charlies beers to base my recipe on but I don't recall the name;
I do remember that Charlie described the flavor as tasting like Pepsi if that helps at all.

Anyway, the beer I make is a brown beer that uses similar amounts of spruce new growth (candles) to Charlies and also uses a bit of hops. I'll try to remember to bring in the recipe if you are really interested.

Different trees produce different flavors. I think that you will find getting 4 oz's of this stuff will require you to use many trees or to defoliate the one in your backyard! (I made 40 gallons last year so I did lots of trimming). When the product is done you will taste a strange bitter flavor that is nothing like gin nor hops. Suck on one of the new growths and you will get a slight incling of the taste to come. I've found that the beer lasts awhile but I think it is best if drunk within 9 months. I still have some around from last years brew and it has changed considerably. It is lots drier and much more bitter then originally.

- - -
Jeff Miller ultral@cray.com (612) 333-7838 Ultra Office

Ultra Network Technologies jmiller@ultra.com

Date: Thu, 14 Mar 91 9:23:33 CST
From: Jeff Benson <benson@chemsun.chem.umn.edu>
Subject: Spruce beer

In HD 596, Eric Roe asks for tips on making spruce beer. Here's my experience with spruce.

My brew partner and I used Papazian's 'Kumdis Island Spruce Beer' recipe as our guide, though it wasn't exact (I don't have my notes in front of me). I recall we used about 4-6 oz of fresh spruce tips and only the new growth at the end of branches (the part that appears in the spring and is a lighter green than the rest of the branch). Our rationale was that the new tips would be less bitter than older, more mature branches. (Whether that's true, I don't know). We placed the spruce in the boil at the start and left it in for about 30 min., then scooped it out (total boil was about 60 min.). The rest of the brewing cycle was pretty normal.

The resulting beer had a rather intimidating amount of spruce flavor. The spruce completely overwhelmed the hops and nearly the malt taste as well. It had virtually no head, probably because of the spruce oils. This is not to say it was undrinkable, but those who tried it had the proverbial love-it-or-hate-it reaction. Those who didn't like it really hated it and those who liked it had a sort of religious fanaticism over it and would always ask for a bottle when they visited. Personally, I liked it but it wasn't something I wanted to drink every day, just when I was in the mood for it.

Here's what I would do different next time. 1) Use less spruce. We definitely put in too much. I would try only 2 oz next time. 2) Put the spruce into the boil at the end, say the last 10-15 min. Alternatively, steeping the spruce separately would probably work as well. 3) I would like to experiment with different species of spruce tree (I think the sprigs we used came primarily from blue spruce) to see which produces a better spruce flavor. Also, I'd like to compare the taste from more mature spruce branches with those of new shoots. Perhaps I'll split a batch some day and experiment a little.

Jeff Benson

Date: Thu, 14 Mar 91 07:45:45 PST
From: guy@bevsun.bev.lbl.gov (Aran Guy)
Subject: More on Moss

Irish Moss is called Carageen or Carageenan. It is an extract of seaweed harvested off the coast of Ireland. The traditional method of harvesting as carried out by the Aran Islanders involves raking the seaweed into a curragh. (A boat consisting of a thin framework of wood coated with hides or canvas, and periodically tarred to provide some semblance of waterproofing.)

The seaweed is dried on the public quay and then ferried to the mainland for processing.

Since carrageen is used in many food products as a thickening and homogenizing agent, factory ships are now usually used to harvest and process the carrageen.

Guinness is the largest single purchaser of carageen in the world, so it is quite a proper ingredient for homebrew.

Aran Guy guy@bevsun.bev.lbl.gov

Date: Thu, 14 Mar 1991 10:40:12 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: CFJ hops, plastic bottles

CFJ-90 hops are very high AU hops (10+). The name has changed to Centennial, at least that's what Freshops had in their 1990 harvest. I haven't used the Centennial hops (yet), but I'm thinking about SN pale ale too, so maybe I'll use them on that. I was **very** happy with the results from the CFJ-90 of last year.

A warning about 2-liter plastic bottles: I've had a few bottles that did not carbonate. The caps seemed to seal ok, and other exact copy bottles **did** carbonate. All I can suggest is to make sure the plastic-rubber seal inside the cap is pliable, so as to make a good seal. Maybe if it is too old and stiff, it loses it (much like a rubber Grolsch-type seal).

Russ

Date: Thu, 14 Mar 91 11:35:32 EST
From: hersh@expo.lcs.mit.edu
Subject: Vegetarian Beer, Cornelius as Primary Fermenter

Isinglass is from fish bladder (who ever thought of using this stuff anyway??).

Irish Moss is a type of seaweed, strictly vegetarian.

I am very careful about this as my brother is an uncompromising veggie and he'd never let me forget it if I served him a non-veggie beer.

Main disadvantage to doing primary in the Cornelius is the sediment. All that stuff sinks to the bottom, thus being the first stuff to get pumped out through that narrow tube. The tube gets easily clogged though since it is so narrow. If you siphoned out if it you might be OK. I know of some people who do their secondary in the Cornelius and have cut off the bottom of the tube so it stays above the yeast level which is lower for secondary. Some of them do use the inline filtering you mentioned. I too have been considering trying primary lagering in the cornelius, but I have a 3 gallon carboy and think I will probably do the primary in that, and do the secondary in the cornelius.

My friend Jeff who runs the Modern Brewer in Cambridge Mass., now sells 50ft Stainless immersion chillers for ~\$55. This has fittings on it. His number is 1-800-SEND-ALE

Jay H

Date: Thu, 14 Mar 91 11:56:42 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Alcohol-free beer

On Wed, 13 Mar 91 14:58:17 EST, malouf@acsu.buffalo.edu (Rob Malouf)
said:

Rob> When enough pressure is applied to the beer, alcohol and water
Rob> molecules will pass from it into the pure water, and can be pumped
Rob> away.

What do they do with it, throw it away?? :-(

Date: Thu, 14 Mar 91 08:51:11 -0800
From: krweiss@ucdavis.edu
Subject: Hebrau

Justin Aborn asks:

=====
Is kosher beer possible? I thought idea of observing un-leveness
(sp?) was to remind people of the suffering the Jews endured
during their exodus from Egypt across the desert.
=====

There's Kosher, and then there's Kosher for Passover. Only during
Passover is yeast excluded from the diet. Otherwise, we could never eat pastrami on
rye with a cold pilsner, and I'd have no reason to go on living.

Ken Weiss
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916/752-5554
krweiss@ucdavis.edu

Date: Thu, 14 Mar 91 16:50 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: lots o' topics (longish)

Date: 14-Mar-91 Time: 11:47 AM Msg: EXT00667

Hello there! I'm new to this discussion, but am getting ALL SORTS of good tips & ideas.

On sulfites in wine & mead: Even if you do not add sulfites, some are produced in the fermentation process. You will note that they say "No sulfites ADDED" on wine bottles. There was a nice discussion of "organic wine" making in the last Wine Spectator that talked about this.

On kosher: there are some commercially produced kosher beers (maccabee from Israel, Coors (!)), so it is possible. I called one of the certifying organizations (718-756-7500) and asked about doing it at home. The rabbi suggests doing everything yourself (malting, etc) as you have more control over cleanliness. That is the main requirement, cleanliness. The food being processed on the ground is ok if it is clean. He also said you should check that the yeasts you use are certified kosher, just to be sure. Isinglass and gelatine are right out. There are no kosher for Passover beers, as the restrictions there are on adding yeast, using grain, etc. There are no kosher for Passover vodkas, for example, except those distilled from fruit. There was a nice article recommending good Kosher for Passover wines (apparently not a contradiction in terms) in yesterday's (Wed.) NY. Times. I'll post some recommendations if people are interested.

On timing and Mead: Like wine, if you want an interesting Mead, expect it to take longer. I have a friend who makes mead that is ready to drink within 6 weeks of bottling. It is sweet, he adds no acids to it, and many people like it. Another friend makes a pop-like mead that he puts in beer bottles in the fridge, and it is ready quickly as well. He doesn't let it finish fermenting, and gets lots of bubbles. If you follow recipes in Duncan and Acton, adding

powdered citric, tartaric, malic and tannic acids, expect it to take at least a year (if not more) after bottling to be near palatable. You will get something very wine-like after a few years of patience.

On women and beer: (This is MHO) Being a woman and coming from a non-beer-drinking family, I was first exposed to (commercial) beers at college frat parties. I never really liked the stuff, but learned to drink it. The problem for me was bitterness and a lack of real taste other than that. Once I started trying imports and then homebrew I learned that I like darker, more flavorful (and less bitter) beers. I still don't like lagers much, even homebrewed they remind me of Bud et al. For some people learning to like beer is a lengthy proposition... certainly commercial stuff is not easy to love on average. Also, there has been an image problem. The image of a beer drinker is that of a guy in a t-shirt on the couch (with his large tummy) burping and watching the game. Women are less likely to identify with this image. This perception does seem to be changing, but still, beer is marketed at men, not people. Look at the ads. Men on the boat with bikini clad babes, college guys going to the game, grizzly bears, rams, bars filled with men. I'm not saying beer advertising is more sexist than panty-hose ads, but it is a marketing ploy: target your consumer. Women do drink less beer than men.

On Brew-pubs: (again MHO) I want to go to a place that I can find good beer and that my friends will have fun. We don't need dancing and wildness, just an interesting crowd and good company. I am slowly introducing them to beer from micros and homebrew, but it takes time. Old habits (I'll have a miller lite) are hard to break. Having a brewpub with a few commercial beers would be good

for business. I'll go, my friends will go, it will be fun, they'll be exposed to good brew, and the owner will profit. A pub can't survive just from regulars, it needs walk-ins as well.

Eileen (Lee) Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, it doesn't get to me.

INTERNET katman.wnets385%wnet_6790753@mcimail.com
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu, 14 Mar 91 12:09:27 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Fermenting in Kegs

On Wed Mar 13 10:38:53 1991, semantic!bob@uunet.UU.NET said:

Bob> For the blow off tube:
Bob> Remove the CO2 inlet as to leave the threaded nub. Then a
Bob> piece of 1/2" tubing can be slipped over and held tight with
Bob> a clamp. Works great.

Seems like the diameter of the CO2 tube and hole would be too small to
pass
much gunk, especially hop leaves. (Same problem which convinces people to
use 1 inch diameter tubing for blow-off.) Have you had any problems?

Also, are you primary-fermenting in the keg? what do you do about all the
trub? or do you transfer from your boiler in a way which leaves it all
behind?

Date: Thu, 14 Mar 91 11:02:30 PST
From: hsfmsh.UUCP!suurb@cgl.ucsf.EDU (Dave Suurballe)
Subject: IBU - Copper tubing

C. Morford has a problem with International Bittering Units.

I haven't verified that .000133 oz per gallon is in fact one part per million, which is what one IBU is, so there may or may not be a problem there.

The glaring error is in the equating of alpha acid concentration with isoalpha acid concentration.

Alpha acids do not suddenly and completely isomerize. It takes time, and not all of the alpha acid isomerizes. The most common figure I've seen for a 60-90 minute boil is about 30%. (If you boil for five minutes only, you get about 5% isomerization, and that's why aroma/flavor hops don't contribute much bitterness).

Therefore, if you multiply your 112 by .30, you get 34, which looks better, but is pretty low for an IPA. Maybe you've got other arithmetic problems here, or maybe you don't like your IPA too hoppy.

In the same HD issue, Bruce Hill's buddy worries about hot wort in copper.
Use your head, Bruce Hill's buddy! Have you never seen a copper kettle in a brewery? I don't think you have anything to worry about. I have heard that you shouldn't run carbonated water (obviously this applies to finished beer) through copper, and I have never learned why. Someone once surmised that the carbonic acid dissolves copper. Maybe we already have enough copper in our diet. Maybe it's a plumbing concern: you don't want to erode your tubing. Whatever the answer, it doesn't apply to hot wort.

And another thing. I'm sure copper is better in a heat exchanger than steel. Conducts heat better, right? It's also easier to work with.

I have used copper tubing in wort chillers for ten years, and I see no reason to change. I'm a little curious about what the inside of the tubing looks like since I never clean it. I just rinse with boiling water before and after use.

Suurb

Date: Thu, 14 Mar 91 18:25:10 EST
From: "st. stephen" <ST402836@brownvm.brown.edu>
Subject: "washing yeast"

Howdy,

Some one recently posted some tips for making better beers. First off, thanks for the info; as a beginning brewer any info i can get is much appreciated.

The post talked about reusing yeast in the trub from a beer start another beer, ie culturing yeast (right?). The post talked about "washing the yeast". What does this mean? I'm thinking of trying to culture yeasts (to cut down on the cost of Wyeast, and because it looks like fun) and so i'm trying to understand the whole process. Any comments would be helpfull. Thanks,

steve

End of HOMEBREW Digest #597, 03/15/91

Date:Thu, 14 Mar 91 18:26 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Hard Cider recipe wanted

I'm sure I will be deluged with responses to this request, but I like to get mail. I want to make up a batch of lightly sweet sparkling hard cider using something snappy like MacIntosh apples with a high alcohol content (10-12%!) probably for a halloween bash, or an end of summer party if I get too anxious. Since I have no cider press (come on now, let's be honest, how many of YOU out there actaully have a cider press!?), I am wondering if apple juice might work just as well, and certainly it's much easier to go buy 10-12 cans of apple juice than to find a press and then press out five gallons of cider. I might also like to throw in some cinnamon (sp?) and really impress my non-brewing boozier friends. Please help!

Also, I have some sage (where did they come up with that phrase?) advice for beginning homebrewers out there. Some of this comes from various published sources (TCJoHB, Zymurgy, primarily), some from my limited experimentations aimed at making things simpler. In sum, these tidbits have significantly improved my beer enough to convince me to enter this years National Competition and not be embarassed.

- 1) Sanitize EVERYTHING. A good soak in household bleach (.25-.5 cup/5 gallon) works is great for everything but the bottle caps.
- 2) Boil ALL your water before adding any ingredients. This drives off the chlorine before it gets a chance to get at and react with anything in the wort. I have started using ozonated bottled water for the same reason and also for greater convenience. Cooling it in the freezer for a couple of hours is an EXTREMELY fast and simple way of cooling your wort to close to a pitchable temperature.
- 3) Forget about the hydrometer until it's time to bottle. I never get my wort mixed well enough after adding the ice-cold (and more dense) water to get an accurate reading anyway. I just check it at the end to make sure that it hasn't changed in 2 or so days.
- 4) Stick with long-neck returnable beer bottles. They are cheap (\$1.20/case), they will always work, they conveniently travel, will always be accepted in competitions, and allow for a greater variety of inventory of beers (imagine having 10 half-full (or is it half-empty?) kegs for who knows

long).

Some of these pieces of advice are sure to be questioned by some more experienced brewers out there, and I am happy to discuss differences of opinion

with them anytime, maybe we will both learn something. However, if I started

doing this stuff from the beginning, my beer would be much better today.

Give

it a try and good luck!

Al Taylor

Uniformed Services University

School of Medicine

Bethesda, Maryland

s94taylor@usuhsb.bitnet

Date: Fri, 15 Mar 1991 8:18:08 EST
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: Spruce Beer (DENVER/BOULDER)

Re: Spruce beer.

A month or so ago I read a great historical novel, BENEDICT ARNOLD.
(I can't remember the authors name) but there was a character, sort of a
Maine frontiersman who would at the drop of the hat, brew spruce beer
for the exceeding thirsty Continental Army and in one section of the book
spoke at great length on his recipe (which to me sounded quite authentic
re: the time and place)

Also I will be in DENVER/BOULDER and will hit Wynkoops and the Walnut BP.
Are there any others? Also, are there any good brew supply stores so I
can
check out the raw materials? Adios Ted

Date: Fri, 15 Mar 91 08:38:48 EST
From: morgan@dg-rtp.dg.com (Keith Morgan)
Subject: Re: Homebrew Digest #597 (March 15, 1991)

In HBD #597 guy@bevsun.bev.lbl.gov (Aran Guy) writes:
> Guinness is the largest single purchaser of carageen in the world, so
> it is quite a proper ingredient for homebrew.

They may soon have some competition for the title of Carageen Kings;
I heard that McDonalds has announced a new barfburger consisting
of de-fatted beef extract glued together with carageenan (named
the "McLean burger"?). If this latest marketing ploy succeeds
sufficiently well for this derivative-burger to take over any
significant fraction of their zillions served per year, we may
be facing a seaweed shortage crisis! :-)

Date: Fri, 15 Mar 91 09:39:30 -0500
From: jpb@tesuji.dco.dec.com (James P. Buchman)
Subject: Spruce beer

Eric Roe writes

> . . . Since spring is almost here and
> I've got a Norway spruce in my backyard, I figured I'd harvest a couple
of
> ounces of sprigs. Anyone got any advice. Should I steep it or add it
to
> the boil. How much should I use -- in TCJoHB there's a recipe for a
beer
> called Kumdis Island Spruce Beer. Papazian says to use 4 oz and boil
for
> 45 minutes. Anyone tried this or something similar?

I'm trying this now; the "Spruce Juice" went into the carboy on Saturday.
I followed Papazian's recipe to make a five-gallon batch of Special Red
Bitter using malt extract, then cut enough twigs from the blue spruce I
planted after Christmas to loosely fill a 20-oz cup. The twigs were
rinsed
off, then tossed into the wort for the final twelve minutes of the boil.
I didn't want to overdo it the first time, especially after reading in
this digest how easily a small amount of exotic additives (ginger, tree
bark, coffee, etc.) can overpower the brew.

Yesterday, I tasted the sample which I took to measure the SG. The pine
taste and smell were definitely present but not excessive; they added
extra
sharpness to the brew on top of the hops. Hard to say more from a flat,
sweet,
yeasty sample only halfway fermented, but I'll keep you posted.

One question: on reviewing the recipe, I see that I omitted the 1/8 lb.
of
roast barley which should have been in the wort. Would it hurt the brew
if
I added it at this point? I was thinking of boiling the barley in a quart
of
water, cooling it to room temp, and straining it into the carboy.
Reasonable?

Jim Buchman

Date: 15 Mar 91 08:46:19 CST (Fri)
From: b17d!uucp@uunet.UU.NET (uucp)
Subject: Spruce beer

Date: Fri, 15 Mar 91 09:46:16 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Culturing yeast -- I'm having problems (as usual :-)

I got some test/culture tubes and Agar Agar (from a health food store), and am trying to culture some different flavors of Wyeast.

I mixed up some wort, added the agar agar (why the repetition, by the way?), filled the tubes, then capped and steamed them for 30 minutes. I cooled them at an angle to get the classic slant. All seems fine so far.

After using the contents of a package of Wyeast for my latest batch, I flamed a sewing needle, swished it in the yeast package and inoculated the slants with the residual liquid in the pouch. On the final slant, I just poured the dregs from the pouch into the tube. I then let them hang out on top of the fridge.

Now, after 4 days, I'm seeing some odd results. The one which got the juice poured in shows obvious signs of fermentation: small bunch of bubbles on top of the agar² at the bottom of the slant. The others don't seem to be doing anything. I don't see mold or any other signs of life.

Any thoughts? have I screwed things up? did I add to much extract to the agar? I only want them to reproduce, not make beer-jello.

PS: did anyone else notice in the latest Zymurgy (I got mine yesterday) that *all* the winning recipes used Wyeast? Nice market to corner!

Date: Fri, 15 Mar 91 8:56:29 CST
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)
Subject: Adding flavor/color...

Hi Ho! Welp, my first batch (entitled Digital Dregs: Power Down Dark) is in the bottles (and on the counter, floor, wife, etc ;-), however it should really be called Brown Out Ale! How does one add color? I also tried a little of the stuff while bottling and found it pretty tame. I figure next time I might add some roasted barley? Maybe some hops? What is the bitterness rating of extracts and is there a list or something?

My second batch is happily bubbling away now...Great Midwest Vinyards Barley Wine is its title. I took the advice of my local homebrew store in making this, thought I'd see what others think...

I use: 2 900g cans of Tom Caxtons Barley Wine extract
3lbs light dry malt
10g Casscade (finishing - You can still smell the hops at my house!)
3-3.5 gallons of water
2 5g packets of Tom Caxton yeast

I have this in a 5 gallon carboy. The foam, etc can't reach the top so there is no blow off. I understand the blowoff gets rid of some hop resins and stuff, how much of a problem is it not to have any blow off?

Mind you I'm not at all worried; just curious!

TTFN

- - -

Dave Beedle Office of Academic Computing
Illinois State University
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Date: Fri, 15 Mar 91 8:46:16 CST
From: ems!ems@uunet.UU.NET
Subject: Brewpubs in Cincinnati area

>From brewpub listing:

Ohio -- Cincinnati:

Wallaby Bob's - Australian Brewpub. "Wallaby Bob's is in a mall, and might technically be a microbrewery, since they do (apparently) bottle and sell their beer at least for takeout. I have not yet sampled their wares."

Kentucky -- Ft. Mitchell (Northern Kentucky)

Oldenberg Microbrewery - Buttermilk Pike. "Take I-75 south (from Cincinnati) to Buttermilk Pike. The Brewery is visible from the expressway. Features a full-bodied premium and a very drinkable blonde. The beer is a bit pricey from the tap at \$2.00 a mug, \$7.00 a pitcher. The premium has a robust taste and finishes smooth. This beer is among the countries 5 finest beers, a definite must try. The brewery also has a fine collection of beer paraphernalia and a German style beer hall with live entertainment." The AHA national conference was held here a few years ago.

Ed Sieja Keep On Brewing !!

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Date: Fri Mar 15 10:46:21 1991
From: semantic!bob@uunet.UU.NET
Subject: Re: Fermenting in Kegs

In HBD597 Chris Shenton asks:

> Bob> For the blow off tube:
> Bob> Remove the CO2 inlet as to leave the threaded nub. Then a
> Bob> piece of 1/2" tubing can be slipped over and held tight with
> Bob> a clamp. Works great.
>
> Seems like the diameter of the CO2 tube and hole would be too small to
pass
> much gunk, especially hop leaves. (Same problem which convinces people
to
> use 1 inch diameter tubing for blow-off.) Have you had any problems?

Yes, the hole is rather small, actual size for blow off is about
3/8". I am very careful to strain all of the hops from my wort.
I have never had a problem with a plugged hole (in my kegs).

As a matter of fact that is the reason I know ferment in kegs. I
once had a nasty experience with a carboy that got it's blow-off
hole plugged with hops.

Now, If for some reason, I do end up with hops in my keg and it
does get plugged up, I have two courses of action. First the
pressure relief valve, and second the out tub which reaches to the
bottom of the keg. Between the two I should be able to reduce the
pressure enough to safely fix the block. Of course one could
always take a coat hanger to the plugged up hole, but this would
result in beer on your ceiling.

Also, If you fear a vigorous ferment you could attach blow-off
tubes to both the in and out connectors. This is what is
recommended in the Zymurgy special issue "Brewers and their
gadgets".

> Also, are you primary-fermenting in the keg? what do you do about all
the
> trub? or do you transfer from your boiler in a way which leaves it all
> behind?

Sad to say, I don't do anything about the trub. I just ferment on
it for three days. I primarily make heavy ales and don't notice
any nasty side effects. If I was to make a lighter beer I would
think more seriously about racking off the trub.

This again brings up the main downside to fermenting in a keg.
When you rack the beer off the trub or yeast you can't see where
the beer ends and the gunk begins. So you either loose some
precious beer or you drag along some gunk. I've found one inch to
be a happy medium. I usually run the first liquid into a glass
until it runs clear of debris. Of course one could experiment
with different length tubs for different stages of fermenting and
for different recipes. But that's a little to nerdy for me.

Overall I much prefer fermenting in a keg than a five gallon glass
suicide device. Your choice.

- -- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
- -- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
--

Date: Fri Mar 15 11:00:18 1991
From: semantic!bob@uunet.UU.NET
Subject: How to use Isinglass??

All this talk about isinglass brings up an old question of mine:

"What's the proper way to prepare, store and use isinglass?"

I've done some research in my homebrew books and most say to follow the directions on the package. I bought some in bulk form (not pre-packaged). One makes reference to adding an acid to help dissolve the isinglass.

Anybody know anything about isinglass other than that it comes from fish guts?

- -- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
- -- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
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Date: 15 Mar 91 12:34:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Sassafras and Cancer

When I was getting my masters in public health, I was alarmed at the amount of things that were being discovered as carcinogens. I am naturally the suspicious type, so I started investigating the research methods. What I found was a sad state of affairs. I don't want to digress too far here, and I don't want to start a war. (If you dislike what I'm saying, flame me personally, I'll be happy to debate you.)

I would go ahead and use sassafras with impunity, just as I would use red dye number two and cyclamates, were they available. Just because some substance produces cancer in lab rats when administered in absurdly huge quantities does not mean they are unfit for human consumption. All this is, of course, strictly my opinion, but in my opinion, the only thing that causes cancer in rats is experimentation itself.

Dan Graham

Relax, have a homebrew and some aldehydyl pyrenes. (produced when steaks are char broiled, supposedly carcinogenic, and delicious!)

Date: Fri, 15 Mar 91 11:04:19 MST
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>
Subject: Engine rebuilding, cams, etc.
Full-Name: Rick Myers

> I believe the problem at the low end has something to do with
> a process called scavenging, where the departing exhaust gasses
> help pull in the fuel mixture. I always changed to a cam with good
> overlap when I was doing performance machines, and never had
> a problem. Then again, I never *just* added headers.
> Steph
>

Cams with much overlap are designed for power, not low-end torque. High torque (RV-type) cams usually have no overlap whatsoever, at the expense of losing power at higher RPM's. With no overlap, there is a good vacuum produced in the cylinder before the intake valve opens, thus, when it does, it really sucks in the fuel/air mixture. This is especially important at very low RPM. If the fuel/air velocity is not kept high at low RPM, then the mixture condenses on the walls of the intake manifold, causing stumbling and rough running (i.e. low torque). Cams with a lot of overlap do not run well at low RPM - hence the familiar 'loping' idle of 'fast' cars...

Agreed, *just* adding headers is not the right thing to do. Headers are just one part of the whole system. Changing one part of the system will usually require tweaking of another part of the system. If you change the camshaft, then headers will make more sense since the engine will be able to 'breathe' better. This means that a carburetor jetting change will be required, too!

Rick 'amateur mechanic with some engine building experience' Myers

- - -
Rick Myers rcm@hpctdpe.col.hp.com
Hewlett-Packard
Colorado Telecommunications Division

Date: Fri, 15 Mar 91 13:19 EST
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: Copper counterflow chillers

Regarding the use of copper tubing for wort chillers, I believe it's the way to go. As mentioned in other posts, copper has a much better heat exchange rate than stainless steel. Copper is also easy to work with. If you're making your own chiller, sweating connections is a fairly simple procedure (not to mention kinda fun). Stainless is hard to work with and expensive. Also, I don't believe you can solder stainless -- you either have to weld it, use a compression fitting, or have the ends threaded. Since copper has had quite a long history with brewing I see no problems in using it. I just wish I was lucky enough to have an eight gallon copper kettle.

Also in HBD #597 Mike Zentner writes about using 1/4" OD tubing in his chiller. I made the same mistake (Greg Noonan must be nuts to recommend such small diameter tubing). Once I got the chiller assembled I decided to test it by putting water through it. The flow rate was incredibly slow. I was using 22' of tubing and I calculated it would take over an hour for 5 gallons of water to flow through. I didn't even think about the fact wort would have a heavier gravity -- luckily I didn't try using it for my beer. After the disappointing results I took it apart and replaced the 1/4" OD tubing with 3/8" OD tubing. The chiller worked much better with the larger diameter tubing. Now I can cool 5 gallons in about 20 minutes.

The flow rate would be even faster if I just made a minor modification to my system. I too would recommend using 3/8" OD tubing for making counterflow chillers.

As for sterilizing, I fill the chiller with water and start a siphon. Then I put the wort-in end into a pot of boiling water and let this flow through the chiller. After the boiling water has flowed through I simply place the wort-in end into the hot wort. I turn on the counterflow cold water, the siphon continues, and voila, cold wort starts coming out. No muss, no fuss; just make sure you don't interrupt the siphon at any of the above stages.

Eric
<kxr11@psuvm.psu.edu>

Date: Fri, 15 Mar 91 10:06:46 cst
From: "Olzenak,Craig" <OLZENAK%GRIN1.BITNET@CUNYVM.CUNY.EDU>
Subject: Misc.

Greetings All!

Thanks for the personal responses. My trip to the Pacific Northwest looks full! Much to see AND taste.

John (Polstra) - I'm looking forward to our afternoon (Sun., 24 March). I'll give you a call when I get into Seattle. Cooper's, the Red Door, Big Time, et al!!!

Norm (Hardy) - Many thanks for the note on your winning pale ale. Hard to beat the combination of pale and crystal malt (O.G. 45-50), Hawaiian golden brown, cascade and goldings; all crisply perked through with Wyeast 1028. A winner! To those out there who haven't seen the published recipe, see Zymurgy Special Issue '89 (vol. 12, No. 4).

Mark (Castleman) - the Heartland club recently had a meeting in West Des Moines. Damn, just missed you! Next one - Sunday afternoon, April 7. Drop me a note with a street address and I'll post you a map. You and your partner are very welcome. I'm sorry to say that I won't be at that meeting. I'll be up judging in Madison's Big and Huge regional competition. Also put this date - Saturday, May 4, National Homebrew Day - in your book. We'll meet at that time.

All for now,

Craig Olzenak
Heartland Homebrew Club
Grinnell, Iowa

Date: Fri, 15 Mar 91 12:45:12 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: Whitbread Ale yeast

I've sampled a number of very different brews made with Whitbread Ale yeast and have found them all to have a sharpness that is not what I'm looking for in my brewing. I'm looking for a `breadier' flavor from the yeast. For example, Catamount (amber?) has the sharp flavor, O'Keef's from a corner store in Montreal had the bread flavor. Could anyone suggest a brand of yeast that might get me what I want?

Hmmm, I wonder, might Canadian not-for-export beers have culturable yeasts?

Date: Fri, 15 Mar 1991 15:00 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: US Open Homebrew Competition

Hey, Guys. A reminder about the U.S. Open Homebrew Competition.

THE U.S. OPEN HOMEBREW COMPETITION
Hosted by the CARolina Brewmasters
April 27 & 28, 1991 !!! Charlotte, NC !!! Don't miss it !!!

ENTRIES: due by April 12, fee is \$5.00/ENTRY, 3 bottles/entry

Send entries to: U.S. OPEN HOMEBREW COMPETITION
c/o Alternative Beverage
114-0 Freeland Lane
Charlotte, NC 28217

The Beer Judge Certification Test will be given in Charlotte
on Fri. April 26.

If you would be interested in judging (AHA & HWBTA
Sanctioned), e-mail me at BAUGHMANR@CONRAD.APPSTATE.EDU)

Should you have any further questions, contact Doug MacKay at
(704) 376-4916, out Competition Organizer, who can also help
you with lodging information.

SPRINGFEST '91 happens during our competition, which will
allow guests from out of town to join with hundreds
of thousands of people and artists from all over the country
for a weekend of music and sunshine.

See you in Charlotte!!!!

Cheers,

Kinney Baughman : Beer is my business and
baughmankr@conrad.appstate.edu : I'm late for work.

Date: Fri, 15 Mar 91 11:51:21 PST
From: kentfo@polari (Kent Forschmiedt)
Subject: Sassafrass

When you put tree bark or roots in your boil, you will get tannins in your wort, producing unpleasant flavors. The thing to do is to crunch the stuff up and put it in a nylon or cheesecloth bag the way you would your specialty grains, and steep the stuff in the wort as it is heated to boiling, removing it when the liquid begins to boil.

Date: Fri, 15 Mar 91 12:33:17 PST
From: figmo@mica.berkeley.edu (Lynn Gold)
Subject: Cream Ale Recipes, anyone?

I adore Genesee Cream Ale. The local distributor of the stuff got bought out by the Coors distributor, and I'm told it's highly unlikely I'll ever get the stuff out here again. The only other Cream Ale I've seen out here was Little Kings, and I'm not too thrilled with it.

Does anyone out there have a good recipe for Cream Ale? I'm due to do some brewing again soon, and I'm running out of my Gennie supply in real time.

Thanks,

- --Lynn

P.S.--For those of you who've tried to FTP the recipe file and have found you can't, well, it's not your fault. Send me email, and I'll mail you a copy of the file.

Date: Fri, 15 Mar 91 12:09:09 PST
From: kentfo@polari (Kent Forschmiedt)
Subject: Re: Homebrew Digest #594 (March 12, 1991)

This is a very enthusiastic plug for the best brewing supply store in Seattle, Brewers Warehouse. They have a very broad selection of fresh Wyeast (I bought a packet of 1056 dated March in the third week of February), a couple of dozen varieties of hops, fresh and pellet, lots of different grains, the usual variety of extracts plus an Aussie extract that they package in bulk, and piles of other supplies, books, accessories and gadgets. They sell complete mashing systems, cornelius keg systems, etc, etc...

They sell a "grain card" - you pay for 50 lbs up front, then get it in whatever quantities you want, fresh when you want it. Grain card prices are \$.80/lb for klaages and \$1.00/lb for other grains. Pay-as-you-go prices are a bit higher.

For a catalog and accurate info, call or write:

Brewers Warehouse
4520 Union Bay Place NE
Seattle WA 98105
(206)527-5047

No affiliation, just a satisfied customer...

Date: Fri, 15 Mar 91 16:48:43 EST
From: Pete Soper <soper@encore.com>
Subject: evaporative cooling

Last July I tried using a wet T-shirt for cooling. Here is a slightly truncated repeat of the posting about that.

This is a followup about evaporative cooling of fermenters. I recently [7/90] started a porter fermenting and since my fridge was tied up with lagering another beer I couldn't use it. So I used the wet T-shirt trick but this time I instrumented everything to track the actual temperatures. Note that I had a little fan blowing air on the T-shirt constantly and the fermenter (7 gallon glass holding 5.6 gallons of wort) was in a pan of water so the shirt was constantly wicking water up. Also, this was in a small bathroom which was kept with the A/C vent open fully and the door shut all the time. Outdoor highs were generally upper-80s to mid-90s and lows were around 65. The house A/C thermostat was set at 77 degrees. I had a thermometer under the T-shirt and in contact with the glass of the fermenter, an electronic thermometer probe in the wort and a third thermometer to measure the overall bathroom temperature. In addition I took rough measurements of the time between fermentation lock "glubs". Here is what I measured:

Day inside under in lock glubs
bathroom T-shirt wort per minute

0,1pm	65	59	75	0
0,8pm	65	59	65	1
1,8am	71	66	67	10
1,6pm	68	62	63	30
2,8am	71	66	68	120
2,6pm	65	60	62	90
2,8pm	65	60	62	40
3,8am	71	66	68	30
3,6pm	65	61	62	2
4,8am	68	65	65	4
4,6pm	64	61	61	2
5,8am	69	64	65	2
5,5pm	64	60	61	1
6,8am	70	65	65	1

I was concerned with getting the wort temperature down after pitching since it is against my religion to exceed 70 degrees with an ale fermentation and my tap water was so warm my chiller wouldn't do any better than 75. Anyway, I was pouring water on the T-shirt to augment the wicking action and hoping for the best when I put the thermometer in the wort a few hours later. I was amazed to see that the wort had cooled 10 degrees in 7 hours. Despite the large drop in temperature I had CO2 production after just a few hours and a nice cover of

foam a few hours after that. Except for the first few hours I relied on the wicking action of the shirt to keep it wet. Note that it is important that the shirt be all-cotton or as close to this as possible. The more polyester in the shirt the less effective the wicking will be.

One observation is that when the temperature outside the house was high the A/C ran a lot which pumped a lot of cold, dry air into the bathroom containing the fermenter. As can be seen, the wort temperature was driven down at the end of each day's A/C activity and warmed back up overnight when the A/C was almost idle (and the air in the bathroom grew warm and damp).

-

Pete Soper (soper@encore.com) +1 919 481 3730
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Wed, 13 Mar 91 12:25:17 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Terms of Embeermert (ugh!)

In HOMEBREW Digest #595, Nik Subotic asked:

> ... As I looked
> over the sheet, I must admit that I don't quite understand some
> nomenclature and symbols. The questions are:
>
> Under the "Malts, Grains and Adjuncts" area, there is a column
> reserved for a quantity in units oL (degrees L)? I'm not familiar
> with this unit convention. Anyone have an idea?

"Degrees Lovibond" is a means of measuring the color contribution of the grain to the finished wort. Crystal malt, for example, is available in 20, 40, 60, 120 degree L gradations, and for all I know, others. If you're brewing to a specific style and need to match a color standard, you really need to know what the color contribution of each component will be.

> Under the "Prodedure" section there are some unfamiliar terms:
> "Mash-in, Acid Rest, and Mash-out." ...

Mash-in: The initial mixing of grain & water. In thicker mashes, also known as doughing-in. The distinction between the two, as I understand it, is that in mashing-in, grain is added to water, and in doughing-in, water is added (gradually) to grain. The result, in any case, should be that all grain is wetted with warm water, and no dry pockets remain.

Acid rest: Not commonly used now (but possibly about to see a revival, after Papazian's "Sour Mash" article in the latest Zymurgy), this process involves holding the grain at a mildly warm temperature to enhance the growth of lactic acid-producing bacteria on the grain husks. This would rather effectively lower the pH of the mash.

Mash-out: The process of heating the mash to 168F or so, to stop enzyme action and liquify the sugars for a more efficient sparge.

A couple of weeks ago I gave a copy of the column I'd written for the brewclub (Gold Country Brewers' Association) newsletter to a friend to proofread, as I value her considerable skill with the English language. Her reaction made me aware of just how specialized the brewer's vocabulary is ...

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 14 Mar 91 10:57:48 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: More On Extract Efficiencies

In HOMEBREW Digest #595, Mike Fertsch wrote:

>I use a 5 gallon igloo cooler to do my mashing and sparging. I get
>around
>30 points per gallon. I've found that extract efficiency depends on
>grain
>type. I've had bad luck with American 2-row Klages (25-27 points per
>gallon), but get 30-31 points on English 2-row. Imported grains cost
>more,
>but, IMHO, are worth it because they give better extraction, and less
>grain
>is needed.

I do stovetop step mashing (primarily), and typically get around 35
points per pound per gallon from American 2-row pale malted barley
(presumably Klages-based lager malt), and 32.5 points from English
2-row ale malts. Clearly, different equipment & methods produce
different results. My lauter tun is made from a 7-gallon
tapered cylindrical wastebasket, with a false bottom made from
a discarded soap bucket, lined with a jellymaker's straining bag.

>In addition, I've just started tracking sparge times - slower
>sparges give better extraction. With my equipment, I've noticed that
>bigger batches (5 gallon) give a better yield than small (3 gal)
>batches.
>I suspect that the depth of the grain bed affects extraction.

I can't claim to have quantified it, but I have the same impression
about the relationship of flow rate and extraction. I now
recirculate wort until the flow suddenly slows, before beginning the
sparge. I get both clearer wort and better extract that way. And
I've clearly seen the same effect as Mike when brewing small batches,
and suspect the same cause.

>The real bottom line is that the taste tells the tale, and that
>extraction
>rate doesn't matter. I feel that beers with good extraction rates are
>cleaner and better tasting than those with low extracts.

Mike, you are obviously a gentleman, a scholar, and a lover of fine
beer; and there's damn few of us left!! ;-)

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Fri, 15 Mar 91 12:33:33 PST
From: kentfo@polari (Kent Forschmiedt)
Subject: 6 oz bottles

Try calling the Bridgeport Brewery in Portland, Oregon. They bottle their barley wine in 6 ounces, and might tell you where to get them, or even sell you a couple of cases. I vaguely remember asking them myself two years ago and being horrified at the price.

Date: Sat, 16 Mar 91 16:00:54 EST
From: "Jeffrey R." <ST801977@brownvm.brown.edu>
Subject: Starting up

Anyone:

Some friends and I are thinking about brewing beer at home. I would be grateful for any information you could give me about setting up and any stores which sell the proper equipment and the best place to get recipes. (Preferably in the NYC New England Area - or mail order). Also an estimate of the initial costs of starting. Thanks a lot.

JEFF
(ST801977@brownvm.brown.edu)

End of HOMEBREW Digest #598, 03/18/91

Date: 18 Mar 91 07:52:08 EST
From: Robin Garr <76702.764@compuserve.com>
Subject: Cincinnati brewpubs

From HBD598:

>Ohio -- Cincinnati:

> Wallaby Bob's - Australian Brewpub. "Wallaby Bob's is in a mall, and
> might technically be a microbrewery, since they do (apparently)
> bottle and sell their beer at least for takeout. I have not yet
> sampled their wares."

It has been about a year since I was last in Cincinnati, but I am reliably informed that Wallaby Bob's (which was in a huge mall far to the northwest of downtown Cincinnati) has gone belly up. No great loss. Saddled with a hokey fake-Australian theme, it had good-looking brew kettles (an odd thing to see in a mall), but I've had much better beer at homebrew club meetings. Cloudy, poorly carbonated, short on flavor.

>Kentucky -- Ft. Mitchell (Northern Kentucky)

> Oldenberg Microbrewery - Buttermilk Pike. "Take I-75 south (from
> Cincinnati) to Buttermilk Pike. The Brewery is visible from the
> expressway. Features a full-bodied premium and a very drinkable
> blonde. The beer is a bit pricey from the tap at \$2.00 a mug,
> \$7.00 a pitcher. The premium has a robust taste and finishes
> smooth. This beer is among the countries 5 finest beers, a
> definite must try. The brewery also has a fine collection of
> beer paraphernalia and a German style beer hall with live
> entertainment." The AHA national conference was held here a few
> years ago.

A great place! If the beer's not quite up to the quality of Sierra Nevada (for example), it is certainly good; and the brewery -- a veritable Disneyland of beer, with an incredible collection of beerphernalia and two OK restaurants -- is worth a special trip.

-- Robin Garr, associate sysop, CompuServe Wine/Beer Forum

Date: Mon, 18 Mar 91 09:05:01 EST
From: rtidd@ccels2.mitre.org (Randy Tidd)
Subject: Wort chiller cleaning

I finally made my wort chiller -- it was amazingly easy. I haven't used it yet, but am getting ready to soon. I have been storing it in my bottling bucket, which apparently had some water in the bottom, and some of the copper oxidized. Since this is going to be an immersion-style chiller, I want to get the outside of the tubing as clean as possible before dunking into the wort.

I read somewhere (either in the digest or rec.food.drink) about a guy that tried to clean his chiller, but when he dunked it in the boiling wort it got REALLY clean, and all the stuff from the tubing came off and made a film on top of his wort. I think the reason is that the wort is pretty acidic, and a boiling acidic solution did a great job of cleaning his copper. Does anyone have any way to clean the copper BEFORE immersion in the wort? I was thinking of washing with hot ammonia then rinsing well with water, but I don't know if that would do the trick.

Also, I helped a friend of mine bottle his first batch yesterday. He really grumbled about delabeling and washing all those bottles by hand. When we siphoned the beer into the bottling bucket, he said "why can't we just leave it in here, and use this bucket as a keg?" The bucket is a 5-gallon food-grade plastic bucket with a snap-on lid, and a spigot about 1/2" from the bottom. I couldn't think of a real good reason why NOT to use it, except that the pressure would be too high and would cause a leak of CO2 or beer. Anyone care to comment?

Oh yeah, can someone e-mail me the address to Zymurgy so I can get a subscription?

Randy Tidd
rtidd@mwunix.mitre.org

Date: Mon, 18 Mar 1991 11:09:49 EST
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: Freezing homebrew

I've had some odd experiences with freezing homebrew.

About a year ago, I made and all-grain Framboise. It came out very well, with the exception of a slightly harsh taste. I waited several months ago for the harshness to go away, but there was no effect. Now, normally, when I drink a framboise or an ale, I take it from room temperature, put it in the freezer for a few minutes just to cool it off to slightly below room temperature, and open it. This one time, I forgot about the bottle of Framboise in the freezer. When I saw it the next day, it had frozen slushy. I swore quietly to myself, and put it out to thaw. When it had thawed, the flavor was perfect--the harshness had entirely disappeared. I froze the remaining bottles, and there was a similar improvement in all of them.

A couple of months ago, I made an all-grain version of Ruddles County loosely based on Dave Line's recipe. On the day of bottling, the unfinished beer tasted great. I primed with a small amount of brown sugar as per the directions. On the day after bottling, the beer was fully carbonated and tasted great. (If you are wondering why I sampled it so early, it is because it has been my consistent experience that all-grain ales are ready for consumption almost immediately.) Three days after bottling, the beer was approaching gusher stage and had distinct off flavors. I opened three or four bottles, and the story was the same. In a panic, I put the remaining bottles into the freezer. Only one burst. The remaining beer, when thawed, was and is close to perfect. The flavor and degree of carbonation is exactly what I had hoped for, and the beer is clear enough to read through, in spite of the fact that no finings were used.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute MFENET: pepke@fsu
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Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Mon, 18 Mar 91 10:40 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Copper - a Chilling Thought!

Fred Condo (and others) have been discussing use of copper in breqing equipment. This is a perenial topic; it comes up whenever the swallows return to San Juan Capistrano.

> Lately, a lot of people have been posting messages fearful of
> copper cooling tubes. The traditional brewing kettle is made of
> copper. For example, Sierra Nevada, one of the best micros in
> America, if not the world, brews and lauters its brews in a pair
> of copper kettles that came from Germany. Therefore, I think
> no one has anything to fear from contact between copper and
> beer or wort.

The problem with this argument is that homebrewers brew in tiny quantities compared with the "big boys". Because our volumes are smaller, we have a proportionally larger surface area with which to pick up copper ions. Surface area to volume ratio determines the chemistry and physics of the situation. The result is that we get much more copper in our beers than real breweries get.

Maybe two years ago (maybe more?), some brewer with a calculator (and lots of free time) came up with estimates of copper content in beer. He assumed that an "L" length copper tube of "D" diameter has "A" units of surface area. Using the density of copper and assuming that the tube loses a monolayer of copper-oxide molecules each use, "N" copper molecules go into solution. Converting to parts per million, we are pushing the FDA limits on copper in food.

Perhaps someone has very old archives, or has free time and a calculator, and can get the details of this analysis. In the meantime, I'm going to use my copper chiller and not worry!

MTF

Date: Monday, 18 Mar 1991 11:40:44 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Homebrew Club Newsletters

Hello,

My homebrew club (BURP) gets newsletters from other homebrewing clubs and I find them very useful.

However, the paper versions can be difficult to keep track of, distribute articles from, etc.

Has anyone tried electronic distribution? I understand that there are many potential problems with format (word processor or desk top publisher or whatever) but would like to investigate it some.

Could people check with their local clubs and e-mail me information on the hardware and software used to make the newsletter, as well as any information on successful/unsuccessful attempts to distribute them electronically.

John "I would like to have some on my BBS, for instance" DeCarlo

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Mon, 18 Mar 91 12:10:20 -0500
From: jpb@tesuji.dco.dec.com (James P. Buchman)
Subject: Seven ounce bottles

Rolling Rock comes in either twelve or seven ounce bottles; the twelves are screwcap but the smaller bottles have a solid lip (at least all of them that I've seen). The bottles are green, though, not brown. At least RR is less expensive than commercial barleywines or Holiday Coke, and it makes good

lawnmower beer. (let's see, was Latrobe Brewing Co. upstream or downstream

from Latrobe Steel ? :-)

Jim Buchman

#include <std_disclmr.h>

Date: Mon, 18 Mar 91 12:40 EST
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: Small bottles

In Pennsylvania, Latrobe Brewing Co sells Rolling Rock beer in what are commonly called "pony cases." Each case contains 24 7 ounce bottles. The only disadvantages are that you've got to do something with the Rock, and the bottles are made out of green glass. The green glass shouldn't be too much of a problem because the case they come in is sturdy, and keeps out most light. As I recall pony cases are pretty cheap -- \$7 to \$8 comes to mind. Some of our local bars go through many of these per night. Whether or not you can find ponies in other parts of the US, I don't know.

Eric
<kxr11@psuvm.psu.edu>

Date: Mon, 18 Mar 91 17:36 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: lou -- lagers

Date: 18-Mar-91 Time: 09:28 AM Msg: EXT00705

Hi,
tried to send a reply to Lou (lou@mage.uucp or something) and it bounced.
You
were talking about lagers vs. pilsners.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, it doesn't get to me.

INTERNET katman.wnets385%wnet_6790753@mcimail.com
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Mon, 18 Mar 91 13:39:58 EST
From: "st. stephen" <ST402836@brownvm.brown.edu>
Subject: Re: Calculating IBU's

Howdy,

Someone gave a formula for IBU's. Included in the formula was a term %U, or percent utilization. They then stated that 60 mins = 30% utilization. How do you calculate this? How do i calculate utilization for other boiling times?

thanks for the help,
steve

Date: 18 Mar 90 11:52:15
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: Bay Area Events

REGARDING Bay Area Events

Since there is a large contingent of Bay Area & No. California Brewers reading this I thought I'd do a bit of advertising for some approaching events.

AHA First Round at Anchor.

Many of you may know that the National has been split for the first round eliminations this year between Boulder, Boston, and San Francisco. I am the local Registrar. Direct mailings have gone out to all BJCP judges and to local non-registered judges who are known to Brook Ostrom (the local judge director for this). In an effort to involve as many regional judges as possible, I am soliciting via the electronic connection. What we are planning is to conduct the judging on two consecutive Saturdays (4/27 & 5/4) at Anchor. We need to have 50 judges on each day to judge at two sittings. Judges within 2 hours of San Francisco are asked to participate on the 27th and those beyond to come on the 4th. A Beds for Brewers Program and multiple entertainment, meals are in the works. If you are interested in participating as a judge or steward (we'll need those too, as well as plain old volunteers) contact Brook ASAP.

Brook Ostrom
2631 G St.
Sacramento, CA 95816
916-442-7626

If you live close enough to the Anchor Brewery and would like to help out with the un-packing and sorting of the beers, give me a call.

Russ Wigglesworth
775 Chestnut St.
San Francisco, CA 94133
415-474-8126

I realize that many of you have reservations as well as out and out problems with the AHA and this event (some of which I share), however, I see this as a step in the right direction. I would like to see this event succeed so that we can continue to improve the National and gain a little more control over the AHA in general. Please help us make this work!

+++++

BJCP Exam, Bay Area

Byron Burch asked me to put out some feelers as to the interest level of the Bay Area locals toward taking the BJCP Exam this spring. We need a 60 day lead time to set it up, and a minimum of 4 takers to make it worth while. If you want to take the test in May, please let me know and I'll arrange for a space and get back to Byron. Call me at the above address or via the Net.

Russ Wigglesworth <Rad Equipment@RadMac1.ucsf.edu>

Date: Mon, 18 Mar 91 09:52:38 PST
From: nt@Eng.Sun.COM (Nick Thomas)
Subject: Copper Dupe

I followed the same directions that Mike Zentner and Eric Roe did to make a wort chiller with 1/4-inch OD copper tubing. Question for those of you who rebuilt yours: Can I replace the 1/4-inch copper tubing with 3/8-inch copper and use the same 1/2-inch plastic tubing for the outer tube? The surprise of my week was to discover that the plastic tube cost more than the copper!

-nick

Date: Mon, 18 Mar 91 08:19:37 PST
From: jayl@Corp.Sun.COM (Jay Littlepage)
Subject: Flat beer...

My last batch, for a variety of reasons, sat in the corner of the garage in the secondary for nearly three months before I was able to bottle it (it was intended to be a honey steam, but after spending all winter in the secondary it's now a honey lager). My problem is that the fermentation seems to have gone too well, or the yeast just bagged it out of sheer boredom. I neglected to take a hydrometer reading because there was a pretty good yeast pack in the secondary and it had been at a no-glub state for quite a while. I now have two cases of great tasting but flat beer with unfermented corn sugar at the bottom of the bottles.

Any ideas on how to goose these bottles? I don't have a CO2 setup. I'm leery (not worried) about opening the bottles and introducing new yeast for sanitation reasons and because of the low gravity of the beer, but if someone has had success doing this i'd like to hear about it. I've been making half-and-halves with stouts in the meantime.

Jay Littlepage

Date: 18 Mar 91 15:12:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Liquid yeast and small batches

As I am beginning my homebrewing avocation, I realize that I'll probably brew in smaller than five gallon batches since I am the only person I know in my immediate vicinity who likes beer.

If I'm using a dry yeast, dividing the package in half, or even in fourths is no real problem, but I like the sound of using liquid yeast. How can I use liquid yeast for 1, 2 or 3 gallon batches? I know I can use a portion and discard the rest, but that's EXPENSIVE. Is there a liquid yeast available in small packages, or is there a good way to save Wyeast once it's opened?

Not worrying ... but wondering ...

Dan Graham, WA6CNN
Beer made from the Derry Air, (Derry, New Hampshire)

Date: 18 Mar 91 15:37:00 EDT

From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>

Subject: I was talking with Pat Rhodes of The Homebrewer's Store (1-800-tap-brew) and he said that they produced their own liquid yeast-

st for \$2 a bottle. This is a far better price than Wyeast. Has anyone experience with this product?

Dan Graham, WA6CNN

Beer made with the Derry Air (Derry, New Hampshire)

Date: Mon, 18 Mar 91 15:46:56 -0600 (CST)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: Homebrew Digest #598 (March 18, 1991)

Excerpts from homebrew: 18-Mar-91 Homebrew Digest #598 (March.. Are to
s. it HERE?@hpfc (35162)

> If you change the camshaft, then headers will make more sense since
the
> engine will be able to 'breathe' better. This means that a carburetor
> jetting change will be required, too!

I think I may get it: if I put headers on my car to increase the
pull-through on the carburetor, I could hook the output of the
carburetor draft tube to the input side of my blow-off valve on the
carboy, and if I had a long enough tether, I would then be able to drag
race, and at the same time create a positive blowoff for my primary.

Or could I??? :-/

Date: Mon, 18 Mar 1991 17:28:19 CST
From: MEHTA01@UTSW.SWMED.UTEXAS.EDU
Subject: Wort needs more than jump start???

Hi.

i've made a few batches of homebrew and have had really no serious problems and certainly no worries :-) but i have a problem with a friend's

batch that i would like to get an answer to:

i feel sort of responsible, for he got all excited about homebrew after tasting my last batch and decided he wanted to try making some himself.

We bought Munton's new Australian Lager extract and Amber dried malt.

The yeast was in a little packet stuck to the top of the can and we decided to

use it, against my intuition, but i figured, it's a first batch, we don't need

to go all out.... Well, the wort was ready with a SG of 1.028 and we tossed

the dry yeast in, and NOTHING! After two days, we added some more yeast (my

friend forgot what kind he added -- i told him to keep notes, but he wasn't

worrying about it.. :-))

Anyway, now, one small bubble every 15 seconds rises to the surface and that's

it!

The funny (strange) thing is that the extract (before boiling) seemed to form some sort of coagulate, or aggregate like small whitish feathers (i

guess some sort of proteing aggregation phenomenon) and would begin to precipitate if i stopped stirring. However, after the boil, the wort looked more

like WORT and the exrtact seemed to be dispersed throughout the water (no aggregates or precipitates were seen...), so we decided to go ahead and use it.

Has anyone seen the same phenomenon before? Why is this happening? No gypsum or Irish moss or anything other than the extract and the malt powder was added...

Is the wort no good? Is the yeast need a kick in their seats? How does one kick yeast in their seats (if you can find 'em) ?

Not worried, but wondering???

Please send email to mehta01@utsw.swmed.utexas.edu

or to shmehta@elbereth.rutgers.edu

hanks

Shreefal Mehta

Date: Mon, 18 Mar 1991 19:12:45 EST
From: IOCONNOR@SUNRISE.ACS.SYR.EDU
Subject: me

Could you please put me on the homebrew list?

Thanks.

Kieran O'Connor

IOCONNOR@SUNRISE (bitnet)

End of HOMEBREW Digest #599, 03/19/91

Date: 19 Mar 91 06:31:10 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: Beer in Wilks Barre

I am traveling to Wilks Barre PA to visit with inlaws next week. Thus I will need to know how and where to get quality brews in the area. I had trouble last time I was there so any help would be appreciated.

Chip

Date: Tue, 19 Mar 91 09:32:21 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Re: Copper Dupe

Nick Thomas asks about using his 1/2 inch tubing to reconstruct a chiller with 3/8" OD copper in place of 1/4". This brings up a favourite topic, what to do with leftover failed brew projects that don't work out and that your wife doesn't want sitting around.

First, though, sure, I'd try to use the 1/2 inch tubing, but I suspect that it will require quite a fast flow rate, given that you have 1/2" ID surrounding 3/8" OD. This leaves you an annulus of 1/16" around, whereas before, you had a 1/8" annulus (with the 1/4" tubing). If your 1/4" one was like mine, you had no problem with cooling efficiency, cooling water being at a mere trickle to get the temperature down to 20C. Using rough estimates, one can calculate an approximate value of increased flow rate:

Volumetric flow rate is directly related to the linear velocity (average across the cross section of flow) and the cross sectional area. Suppose that the walls of refrigeration tubing are 1/16" (just a guess). In the two chillers, the ratio of how much hot stuff will be flowing in the

3/8" chill compared to the 1/4" chiller is:

$$\frac{\pi \left(\frac{3}{8}\right)^2 - \pi \left(\frac{1}{16}\right)^2}{\pi \left(\frac{1}{4}\right)^2 - \pi \left(\frac{1}{16}\right)^2} = 2.776$$

(the pi's cancel out)

this ratio gives us a ratio roughly of how much more hot stuff will be flowing through the tubing in the new chiller. That is, there now will be 2.776 times the quantity of the 1/4" chiller of hot wort flowing through the chiller in the same amount of time. This is a conservative estimate, since I think the linear velocity will also be greater, but here I've assumed them equal in the interest of being conservative.

Now, for the chilling fluid side, we can compare the ratio of the areas of the annuli: (old/new)

$$\frac{\pi \left(\frac{1}{2}\right)^2 - \pi \left(\frac{1}{16}\right)^2}{\pi \left(\frac{1}{4}\right)^2 - \pi \left(\frac{1}{16}\right)^2} = .1875 \text{ (old annulus)}$$

Now, if we assume that the heat transfer rate will be the same as the old chiller in the new chiller (and it won't, it should be slower

since we are dealing with laminar flow of the wort, thus taking it longer to transfer the heat from the hot "middle stream" of the hot side of the chiller), then we'd like roughly 2.776 times the flow in cooling fluid of the old chiller, $2.776 * .1875 = .5205$. Examining the area (again, not including pi) of the new annulus, we get:

$$\frac{1}{2} \frac{3^2 - 2^2}{8} = .1094$$

Therefore, we would need to up the flow rate by a factor of $.5205 / .1094 = 4.758$. What is seen, then is that the chilling will happen 2.776 times as fast, but the required flow of cooling water is 4-5 times as high, thus using more water than the older design. Again, these are conservative estimates, not exact calculations, so the flow rate may even need to be higher.

So, go ahead and try the old 1/2" tubing you have and see what happens. What do you have to lose? You can always uncoil it and buy bigger hose. The cheapest source of hose is garden hose. if you don't want to deal with the things on the end of the hose, cut them off. You could try 5/8" hose. I got lucky last weekend and found hose with an inside diameter larger than 5/8" at a store called Big Lots.

As for what I'm going to do with the left over 1/4" tubing? Either make an immersion chiller or build a styrofoam box with the tubing inside as coils, which carry ice water from an external cooler in a cycle around the inside of the box, to be used as a lagering system, since I don't have a place or budget for another refrigerator now.

Feel free to correct me if you've tried this already and know that my estimates are wrong...I'd be interested.

Mike zentner@ecn.purdue.edu

Date: Tue, 19 Mar 91 11:15:16 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: cleaning copper

Randy,

I suspect that hit it on the head when you said:

> I think the reason is that the
> wort is pretty acidic, and a boiling acidic solution did a great
> job of cleaning his copper.

How about actually using a boiling acidic solution? A little
vinegar in a pot o' boiling water will probably do a fine job of
shining up your copper before your wort does it.

-Carl West

"What are all these bits of green stuff in your beer?"
"Verdebris."

Date: Tue, 19 Mar 91 10:21:03 CST
From: Brian D. Moore <bdm@fabry.rice.edu>
Subject: Sanitation

This is obviously a subject which has been beaten to within an inch of its interest, so I will be specific. I realize that people have their own pet routines, but I am quite happy (with the exception of my lungs) just using sodium metabisulfite solution as my exclusive sanitation routine. The question is: is this sufficient in and of itself, or should I be flushing the fermentors with something with more oomph? I do not want to deviate from my current plan unless I absolutely have to, so be biological!

Date: Tue, 19 Mar 1991 11:24:10 -0600

From: flowers@csrd.uiuc.edu

Subject: Private stock liquid yeast

Concerning Dan Graham post about The Homebrewer's Store's private yeast product...

I was in Bccchus and Barleycorn in Merriam KS (Kansas City for all practical puposes) recently and noticed that they too were selling cultured liquid yeast for about \$1.50 a bottle. The bottles were labled Bud Lager I believe, which made me think it was from a Wyeast package. There was no number associated with it though. Anyway, these bottles were ready to go so I used one and the beer turned out great. I don't know if it's really fair for them to do that (reculture and resell the product). I guess it could have been their own yeast, but it didn't look like they had any lab facilities.

Is that the same situation with The Homebrewer's Store, or do you mean they have developed their own strain?

Give it a try and let us know how it comes out.

-Craig

Date: Tue, 19 Mar 91 09:08:06 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: Copper Dupe

In HBD #599, nt@Eng.Sun.COM (Nick Thomas) wrote about a flow-thru chiller that he made:

> Can I replace the 1/4-inch copper tubing with 3/8-inch copper and use
> the the same 1/2-inch plasting tubing for the outter tube?

Yes, it works fine. But mine is about 15' long (if I remember correctly) and that's really not quite long enough. My next one will be at least 25'.

> The surprise of my week was to discover that the plastic tube cost more
> than the copper!

Next time, just buy a 1/2-inch garden hose. That's much cheaper. It doesn't have to be food grade since the beer never comes in contact with it.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Tue, 19 Mar 91 13:40 EST
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: Cleaning copper

In HBD #599 Randy Tidd writes:

> job of cleaning his copper. Does anyone have any way to clean the
> copper BEFORE immersion in the wort? I was thinking of washing with
> hot ammonia then rinsing well with water, but I don't know if that
> would do the trick.

Actually ammonia probably won't work -- it's an alkali (base). You might
try a soaking the chiller in a solution made of water and vinegar for a
few
hours or overnight. That should get the copper nice and shiny.

Eric
<kxr11@psuvm.psu.edu>

Date: Tue, 19 Mar 91 12:03:25 -0700
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: Uninformed Speculation on Cleaning Copper Tubing

In Digest #599, rtidd@ccels2.mitre.org (Randy Tidd) wrote:

>I read somewhere (either in the digest or rec.food.drink) about a guy
>that tried to clean his chiller, but when he dunked it in the boiling
>wort it got REALLY clean, and all the stuff from the tubing came off
>and made a film on top of his wort. I think the reason is that the
>wort is pretty acidic, and a boiling acidic solution did a great
>job of cleaning his copper. Does anyone have any way to clean the
>copper BEFORE immersion in the wort? I was thinking of washing with
>hot ammonia then rinsing well with water, but I don't know if that
>would do the trick.

If treatment in weak acid really cleans copper without doing anything
nasty to it, why not soak the tubing in some diluted vinegar? Hell,
it couldn't do anything worse to it than the wort, as long as you get
the pH into the same ballpark.

-Jon Binkley
binkley@boulder.colorado.edu

Date: Tue, 19 Mar 91 13:58:48 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: alcohol content

How can I measure the alcohol content of my beer, without taking two hydrometer readings and subtracting? I don't really trust the initial hydrometer readings of freshly boiled wort - It's usually not mixed up enough. Even if I stir it, the heavy stuff at the bottom settles out before I can get a reading. I'd take out the siphon and get a reading from the middle, but that's a pain - one more thing to sterilize, and it still wouldn't take into account fermentation of the shit at the bottom.

Especially in my last batch, the stuff at the bottom showed signs of fermentation (like big gushers of sediment suddenly coming to the top, and then settling out again)

bb

Date: Tue, 19 Mar 91 15:17:58 EST
From: adams@bostech.com
Subject: Cu and Rocks

Adding to the copper discussion...

The latest Zymurgy indicates that copper deficient rats who drank Budweiser lived 6 times as long as rats who drank water. I seriously doubt that Bud is brewed in copper vessels, so perhaps beer causes the body to absorb copper more readily. This would be bad news if we are making beer that contains near maximal quantities of copper, wouldn't it?

In regard to Rolling Rock, there are 2 styles of 12 ounce bottles. One is the twist off, short neck, and the other is the way cool long neck painted label variety. It's a lot of fun to make homebrew stout in Rolling Rock bottles, as long as you keep them in the dark. I've never seen the ponies in New England. They would come in handy, though.

- --Dave Adams
Boston Technology

Date: 19 Mar 91 13:51:05 EST
From: Jack Webb <JACK.L.WEBB@OFFICE.WANG.COM>
Subject: Derry Air Beer Drinkers

In HBD #599, Dan Graham writes:
> As I am beginning my homebrewing avocation, I realize that I'll
probably
> brew in smaller than five gallon batches since I am the only person I
know
> in my immediate vicinity who likes beer.

Gee, Dan - sounds like you don't get out of the house much :-)

Jack Webb - Wang Labs, Lowell MA
"Make it in Taxachusetts -
Spend it on homebrew in the good 'ol Derry Air of Cow Hampshire"

Date: Tue, 19 Mar 1991 19:59:56 EST
From: rransom@bchml1.aclcb.purdue.edu
Subject: Sanitizing, Sanity, and Multiple Yeast-Caking

SANITIZING, SANITY:

The homebrewing world is saturated with a paranoia about cleanliness, sanitization, and even sterilization. I used to be one of the horde of brew freaks that chlorinated, sulfited, boiled, and even autoclaved their wares before allowing wort or beer to see them. I've been brewing for more than eight years, and I've found that this is unnecessary and downright detrimental to a fine brew.

Cleanliness is a must. Don't go gonzo and use oven-cleaner scrub pads or difficult to rinse detergents, but get those nasty deposits off your fermenters and other equipment. Rinse bottles well after using and well before putting in beer (my ritual is 3 times after drinking and 3 times before bottling). Old deposits can be removed by soaking in hot hot water, with perhaps a bit of bleach, but rinse well.

Sanitization is a waste of time. I know this will draw flack from the horde, but hear me out. Germs and yucky old microorganisms that are in your wort before it gets boiled (I'm talking all-grain mash here) will die in agony in the boil. If your yeast is worth talking about, much less using, it will kick the stuffing out of any organisms that derive from the spores which live through a boil. Yeast produce a host of anti-microbial secondary metabolites, primarily alcohol, carbon dioxide, and the attendant fall in pH which fermentation generates, but there are a host of other compounds which yeast produces that inhibit competitors. The point is that a good pitch will leave the brewing yeast far ahead of the rest of the nasty things you don't

want growing in your wort (there are quite a few yeast cells in 14 g).

I will outline below my primary weapon in the war against contamination but here are a few other pointers:

---use glass fermenters: those plastic bucket things are an accident waiting to happen. Can't be cleaned completely, allow too much oxidation; come on, spend the extra money. Live a little.

---move up to all-grain mashing: my beers are soo very much better and incredibly cheaper (malt from the local maltster is about 19 cents a pound if you can get a number of brewers together to buy; we get 1000+ lb lots) than when I did it out of cans. Boiling the whole wort is a great sanitizer.

---don't transfer to a secondary: here I get into serious trouble with the horde. I've had more trouble with off flavors and contamination from transferring that all disappeared when I stopped doing it. As you'll see below, I have gone to the opposite extreme.

---rinse, don't chlorinate: tap water has enough halogens in it already, don't add more. Chlorine hasn't helped my few contamination problems, gives me a headache, and ruins my angel-soft hands. I think it gives an off flavor too, but

it may be imagination. The main problem is that it inhibits yeast growth, which is like shooting yourself in the foot to cure hangnails. A healthy, hearty yeast strain is all important.

- clean stainless steel kegs with boiling water: a panfull of boiling water added after washing and rinsing your keg is a great step to remove trace detergent, microstains, and to effectively sanitize. Dump in it, seal the keg, put on some CO2, and blow it all out your tapper. Clean and fast.
- rinse problem areas with boiling water: my immersion chiller gets soaked with boiling water, etc, etc.
- don't bother!: I never use chlorine, often don't rinse with boiling water, use as little detergent as I can, and in general don't worry about it. I haven't had a bad batch in years.
- keep it cool: well, yes I had some bad batches, but this was in an Indiana high summer, with fermentation temperatures in the 70's and up. Sharp mouth feel and tinny taste is an indication of temp problems. Keep it in the 50's and you're in heaven, but 60's are nice too.

Well, enough of that. Now for the really controversial method of insuring a great yeast pitch:

...AND MULTIPLE YEAST-CAKING

I brew 10 gallon batches by an all-grain mash, and ferment in 6 to 6.5 gallon glass containers (acid carboys). I generally put 5 gallons of beer in each, so there is plenty of head room. I start "new" fermentations whenever I have taken a break from brewing, every few months or so. The "new" pitch is 1 package of Whitbread Ale yeast (14g foil packets) per 5 gallons. I let my beers ferment for 1 - 3 months (yes, months) without transfer to secondary, and then when ready I brew another batch.

When the new batch is done boiling and is ready to be cooled, I bottle and/or keg the last batch. One of the nice things about Whitbread yeast is that the yeast cake is very firm, so I can recover ALL the beer. After siphoning off the beer I replace the lock and finish bottling the old and cooling the new. I then pour (violently) the new wort on top of the old yeast cake.

Sound horrid? I have brewed up to 10 "generations" on the same cake and it is wonderful. The beers get progressively smoother and especially creamier, with heads to die for and teeny tiny bubbles. The beers are ready to drink right out of the fermenter, and after three days in the keg with minimal priming are being drunk. Totally finished. Best idea I ever had.

Some pointers:

- use Whitbread ALE yeast
- ferment as cool as possible (50-55 degrees F)
- don't let the old cake sit long without beer on it. 20 minutes is a good number.
- ferment at least 3 weeks, or as long as you can stand it.
- this works best for beers in the SG 1.045 and up range, but if you ferment at a low temperature you can make a smashing light.

I've also noticed that my beers are very clear very soon after keggung. The

yeast has mostly settled by the time I keg, and the second pint is clear as crystal.

I've used this method for the last two years with no (NO) contamination problems and no (NO) yeast bite. The fermentation is gentle with no huge masses of foam to blow off (I never have to use a blow off tube), and the hideous looking rings of dried yeast have no effect on the next wort (if you fill the later fermentations past the level of the old one).

Before blasting this method, try it.

Thanks for listening, lots of love:

Richard Ransom (Father Barleywine)

rransom@aclcb.purdue.edu

End of HOMEBREW Digest #600, 03/20/91

Date:Wed, 20 Mar 91 06:18 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Copper in Beer (Zymurgy-Winter 91)

One reader doubted that Bud is brewed in copper kettles, but I would guess that it is. Copper is the industry standard for brewing kettles. In my experience, copper has been used in every brewery I have visited or heard about, including Coors (their brewing room is incredible: 40-50 500+ barrel kettles all in one room.) Since copper is a micronutrient, the amount required to make rats more healthy, or humans for that matter, is quite small. Since very few homebrewers use copper brew kettles, maybe users of copper immersion coolers SHOULD sanitize right in the wort, to get all the health benefits of homebrew we have been claiming for so many years ("Trust me, honey, it won't give you a hangover, no matter how many you drink.")

Al Taylor
Uniformed Services University
School of Medicine
Bethesda, Maryland
s94taylor@usuhsb.bitnet

Date: Wed, 20 Mar 91 09:10 EST
From: hplabs!ardent!uunet!pdn.paradyne.com!jgg (Joe Gabriel)
Subject: Offtaste Beer

My beer partner and I have been brewing since early January. Our first batch (came with kit) was a delightful amber. We ventured on to an Ironmaster Lager, then to a John Bull Bitter. The problem that we are experiencing, starting with our second batch and continuing through 3 more batches is, what can be most accurately described as, a "metallic" offtaste in our finished product. We have been pounding our heads trying to figure how to get rid of this repugnant flavor. Here are some of the things we think may be contributing to the problem:

1. second batch (Ironmaster Lager) was 2nd staged in a plastic container for an extra week.
2. heavy bleach solution used to sterilize bottles...rinsed with cool water.
3. inability to chill wort to below 80 degrees before pitching the yeast.
4. again, sterilizing the bottle caps with heavy bleach solution, then rinsing with cool water(caps are taken directly from post-rinse cool water dish, and placed onto filled bottles to be capped).

I vote for 2 and 4 for the most likely culprits in the case of the "offtaste" beers. The reasons being, thinking way back when, our first batch bottles were rinsed thoroughly with warm water. Also, the bottle caps used for that batch were not sterilized at all.

Admittedly we are novices in this homebrew business, and we appreciate all the help and wisdom we can get from more experienced homebrewers. So, any comments and/or further ideas on how we can rid ourselves of the offtaste we've been experiencing will be appreciated. Thanks in advance.

Joe Gabriel

P.S. Waiting impatiently for our TCJOHB to be delivered to our bookstore.

Date: Wed, 20 Mar 1991 12:40:31 EST
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>
Subject: Acid Carboy Source Near Virginia?

I'd like to get another 6.5 gallon carboy or two. My usual supplier, Alternative Beverage in Charlotte, NC (which has great prices and fast service: call 1-800-365-BREW) only occasionally has them in.

Can someone point me to a supplier who's only a UPS zone or two away from me in Charlottesville, VA?

-- Marc Rouleau

Date: Wed, 20 Mar 91 7:18:55 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Culturing Chimay Yeast: A Question

A question, for brewers who've succeeded in culturing Chimay yeast from the bottle: is that stuff slow and fastidious in its action? Does it normally tend to mostly hang around the bottom of the bottle, adding to the burdens of its parents? Or is it just that I've had two bad batches in a row?

The first attempt I threw out after 10 days. It had shown a little activity on about the 3rd through 5th days, but not at all what I'm accustomed to. That didn't surprise me; the bottle was more than 2 years old. The bottle I'm working on now was dated 09-90, but the results are substantially the same. I'm getting about 2 glups per minute after 3 days, with no visible surface activity. This evening I plan to dump the whole works into a flask of starter, laced with yeast nutrient. Maybe that'll help.

Is this normal behavior for this yeast?

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 20 Mar 91 13:14:52 EST
From: hersh@expo.lcs.mit.edu
Subject: Cleaning your wort chiller

B-Brite works real well for cleaning wort chillers. Set the chiller in a bath of B-Brite, leave ti there while your wort boils, rinse it off with cold tap water, then drop it into the boiling wort to assure sterility. Never a problem in 2 years doing it this way.

JaH

Date: Wed, 20 Mar 91 12:09:38 CST
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: New acid carboys

What do you acid carboy users do to clean your newly obtained carboys? I've rinsed and rinsed and rinsed with hot/cold water, bleach solution, sodium bicarb., etc., and I still have this slight film that seems to rise to the surface. I dont want to ruin a batch (or have toxic beer).

Any suggestions?

Darren

----*
| Darren Evans-Young, Sys Prg BITNET: DARREN@UA1VM.BITNET |
| The University of Alabama Internet: DARREN@UA1VM.UA.EDU |
| Seebeck Computer Center Phone: (205)348-3988 / 5380 |
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |

----*

Date: Wed, 20 Mar 1991 13:44:46 EST
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>
Subject: Re: Sanitizing, Sanity, and Multiple Yeast-Caking

On Mar 19, 7:59pm, rransom@bchml.aclcb.purdue.edu wrote:

>
> Sound horrid? I have brewed up to 10 "generations" on the same cake
> and it is wonderful. The beers get progressively smoother and
especially
> creamier, with heads to die for and teeny tiny bubbles. The beers are
ready
> to drink right out of the fermenter, and after three days in the keg
with
> minimal priming are being drunk. Totally finished. Best idea I ever
had.

What do you do with your trub? It didn't sound from your description
that you were using the cool-way-down-let-warm-overnight-and-rack method
I've read about here and in Dave Miller's TCHOHB.

I've not tried that method because I hate to waste the wort that
inevitably would be left with the trub. Also I generally don't want
to have to finish a brewing session the next morning. I'd like to
go to sleep with everything all set.

I haven't heard much about my method here. I have a fine-mesh nylon
straining bag that I use to filter the chilled wort. I put it in a
stainless steel colander, suspend the colander above a big bucket,
and pour 65 degree wort into it. When it gets clogged I squeeze all
the standing liquid through it, dump the dry trub, and continue. 2-3
iterations are enough.

The amount of dry trub always amazes me. I'd guess this procedure
nets 3-4 cups of it. (I use a half teaspoon of Irish moss during the
last 15 minutes of the boil. I don't know how much the Irish moss
is responsible for since I've never omitted it.)

Perhaps the squeezing is allowing trub to get through, or perhaps
the wort isn't chilled enough for it all to precipitate out, but
I notice that a half inch of sediment accumulates almost immediately
in my carboy. And when the fermentation gets going lots of particles
disperse throughout the churning beer. (I'd love to hear comments
regarding this approach. With only my eighth batch in the fermenter
I still have lots to learn.)

How do you deal with trub accumulation? I've heard that the oils in
it serve as yeast food and contribute to fusel alcohols and other
off flavors. Is this not true? Or do you avoid getting it into the
fermenter in the first place? If so, how?

Any other single-stagers want to comment on trub?

> hideous looking rings of dried yeast have no effect on the next wort
(if you
> fill the later fermentations past the level of the old one).

I imagine that in order to maintain the same volume of beer atop an
increasingly thick yeast/trub cake you'd have to fill higher anyway,
but I'm surprised that you have been able to use a cake ten times
while always filling the fermentor above the level of dried deposits.
It seems as though you'd run out of headroom after only two or three

batches. Most of my batches were fermented with Wyeast 1007 (German Ale), and the krausen is always at least two inches high. Does Whitbread Ale yeast not froth up as much? Or do your low fermentation temperatures result in a lower level at high krausen? How much does the cake increase in volume from batch to batch?

Is it perhaps not critical that the yeast deposits be covered with liquid at the start of a new fermentation?

Thanks for the great idea. I'll certainly try it with my next batch.

-- Marc Rouleau

Date: Wed, 20 Mar 91 14:19:40 EST
From: eisen@ileaf.com (Carl West)
Subject: Multiple yeast caking

The London Museum Catalogue has a photograph of a 15th century jug that has a tap-hole about an inch from the bottom. The author speculates that it was for holding a liquor that had a sediment. After reading Richard Ransom's article it strikes me that this would be a perfect vessel for making beer (albeit somewhat small, it looks as if it would hold about 1.5 gallons).

It is my impression that beer in those times was drunk pretty much direct from the fermenter, no priming, no bottling. If this were the case, I could imagine a modest household having a couple or three of these fermenting jugs in the cellar or buttery which were regularly replenished with wort as they got low. I would guess that with an appropriate yeast, and steady consumption, a steady flow of beer could be maintained. Such a system would not require that the household brewer make huge batches of wort (which would be a plus because BIG pots were at least as hard to come by then as now), but only a gallon or two at a time. It also appears that it would save a good deal on sanitation and cleaning requirements.

Seems too simple. Not enough to worry about.

Now, Richard, the questions:

1. With this huge 'pitching' rate, is the reason you're not getting 'yeast bite' the fact that you're not aerating the wort *much*? You've already got the population, all the yeast has to do is get on with it's _anaerobic_ metabolism (is that a word?). Is that it?
2. What about trub?
3. What happens if you don't remove ALL the beer from on top of the cake (as would likely be the case in the scenario above) before adding the new wort?
4. I'm an extract brewer, is there any thing you would suggest changing in your method to adapt it to extract brewing?

-Carl (my second batch is getting better with time) West

Date: Wed, 20 Mar 1991 14:52 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Cleaning the Bruheat element

Thought I'd pass along a recent discovery. Much has been said in these electronic pages and others about the problem of caramelization of sugars on the Bruheat element. Thanks to a hint from Tom Fogelson, formerly of Sebastian Brewers, I've found that the Bruheat element can be painlessly cleaned by adding a gallon or so of water to the Bruheat (enough to cover the element) after a round of beer-making, adding one tablespoon of B-Brite and boiling for a few minutes. The white crust comes off immediately. Blackened crust takes more patience-a couple of boilings, several days of soaking, and then light scrubbing with a non-abrasive pot scrubber.

Please pass this advice along to your Bruheat brewing buddies.

Sante,
Kinney Baughman
baughmankr@conrad.appstate.edu

Date: Wed, 20 Mar 1991 15:00 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: BJCP to be given in Charlotte, NC. April 26.

ANNOUNCEMENT

I will be administering the BJCP exam April 26 in Charlotte, NC at the Radisson Plaza Hotel. This exam is being given in conjunction with the US Open Homebrew Competition, also being held that week-end.

If you're interested in taking the BJCP exam at that time, please e-mail me. (baughmankr@conrad.appstate.edu)

Thanks.
Kinney

Date: Mon, 18 Mar 91 11:00:37 MST
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>
Subject: Sorry!
Full-Name: Rick Myers

Sorry about the improper posting about engines to the Homebrew Digest!!!
I don't know what happened with my mailer...(blame it on the computer)!

- - -
Rick Myers rcm@hpctdpe.col.hp.com
Hewlett-Packard
Colorado Telecommunications Division

Date: Tue, 19 Mar 91 13:22:33 EST
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>
Subject: Seattle Beer and Travelling: Summary of Responses

As promised, here is a summary of responses I received about carrying beer on commercial airlines and Seattle beer.

On flying froth, my foamy friends freely forwarded the following advice:

In general, it was agreed that it is safest to carry on the beer, as opposed to checking it in. One writer suggested wrapping the bottles in socks. Several mentioned that the Gulf situation may have airlines a bit edgier over this, but I understand that the gov't has lifted the big security crunch, so perhaps that's no longer a problem.

On the other hand, Subbakrishna Shankar (sxs32@po.CWRU.Edu) had this horror story:

> I once tried to take a couple of bottles of my homebrew
> on a domestic flight in my carry on luggage and was unsuccessful.
> I was forced to throw away my precious brew, with no reasonable
> explanation given.

As a tie-breaker, I called Continental. The person I spoke with had to go check with management, but after a few minutes returned and told me that carryon would be best (for my beer's sake, not because of restrictions) and that there should be no problem.

I'm swayed by Danny Breiden (dbreiden@mentor.cc.purdue.edu), who suggested that bottles with labels would be more likely to pass a suspicious security guard, and who also recommended against packing too thoroughly -- you might have to open it all up for the guards.

Shipping via UPS was generally discouraged; cost is about \$7-9 per dozen, and UPS apparently would as soon not haul beer. Also, concern was raised about poor handling and extremes of temperature.

On Seattle's finest, a festive flurry of facts flooded forth. Several brewpubs and bars were suggested:

Big Time Brewery (University Way N.E. between 41st and 42nd) is very convenient to the University of Washington. Several people recommended it, but without many specific comments.

Cooper's Ale House (8065 Lake City Way NE) - Wide variety (15, by one author, 21 by another) of local beers on tap, and prices are reasonable.

Dew-wamps (Spelling conjectural) - Apparently a fairly new brewpub near the Kingdome, across from FX McRory's. Emphasis on cask-conditioned ales in the British style.

Redhook (or Red Hook, depending on author) Ale Brewery (3600 Phinney Ave. North) - Beer served at The Trolleyman, adjoining. Non-smoking,

gives brewery tours. One writer suggested that the same beer can be had for less money four blocks east at the Red Door Tavern (Fremont), which has 20-30 good beers on hand and a good menu.

The Latona Pub (6423 Latona NE), Red Door Alehouse (3401 Fremont Ave. N. Fremont) and The Duchess (55th NE) were all recommended as good bars for finding local brews. So was FX McRory's (near the Kingdome); 20 or so beers on tap, including Paulaner, Bass, and Young's, over 80 bourbons, and first-rate food (a steakhouse).

Several beers came recommended by name:

Kemper Brewing (Hales) - Thomas Kemper Helles Lager, Hales Pale Ale
Redhook - Redhook ESB
Hart Brewing (Kalama) - Wheaten Ale, Snowcap Ale (seasonal), Sphinx Stout
Pacific Brewing Company (address not needed) - one author told me to avoid this place, saying the beer was lousy.
Hood River Brewing (Bridgeport, OR) - Full Sail Ale
Bridgeport Brewing (Bridgeport, OR) - Blue Heron Pale

For buying beer for takeout, Larry's Market (100th and Aurora) was recommended.

My gratitude to those who sent in responses (I hope I didn't overlook anyone !):

Dave Adams (adams@bostech.com)
Joe Peterson (abel@grinder.dataio.Data-IO.COM)
John Mellby (jmellby@skvax1.csc.ti.com)
Subbakrishna Shankar (sxs32@po.CWRU.Edu)
Jay Hersh (herhsh@expo.lcs.mit.edu)

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Wed, 20 Mar 1991 19:04:39 EST
From: rransom@bchml1.aclcb.purdue.edu (FATHER BARLEYWINE)
Subject: RE: Sanity and Insanity, cont.

Hello again girls and boys---

I received several mail messages about my little missive (or rant, as it was described; at least they said "great rant") already, most about the trub issue.

Currently I immersion coil cool my wort in the boiler, and then filter it with a new nylon mesh filter funnel. This is a nifty new item from the local HB store, consisting of a large plastic funnel with a separate nylon mesh filter that fits snugly into it (easily cleaned). I have to filter in stages, removing the hops and trub as the filter clogs, but compared to my old method of running the beer through the coils it's much faster. I used to filter the trub with a funnel stuck in the end of the hose connected to the coils covered with cheesecloth. The pollen grains from the hops clogged the cheesecloth,

slowing the rate but also yielding a nearly complete filtration. Slow.

At any rate, I don't have much problem with buildup of the yeast cake, and it's so firmly packed that the buildup that occurs doesn't take up much

space. The yeast does stay in suspension for about 2 weeks after suspending

the old cake in new wort, but after 4-8 weeks most stuff settles. I also chill my freshly kegged brew a bit, and since I don't cut off my uptake tube

at all (it runs right to the bottom of the keg) I get the settled stuff to come out in the first pint. After the first pint is drawn the rest is crystal clear (sometimes two pints over a few days are required to clear all the settled yeast).

I get my grain from Briess Malting near Madison, and we buy in lots of over 1000 lbs. Before shipping we get 2-row American for 19 cents/lb, after

shipping about 23 cents. I highly recommend their 90 levibond crystal.

Here's a quick recipe:

crush:

16 lbs. 2-row brewer's malt
2 lbs 40 l crystal malt
2 lbs 90 l crystal malt

bring 5+ gallons water to 180 degrees, pour into 40 qt. or larger cooler chest, stir in crushed malt. Check temperature, should be near 155 degrees. Mash stirring every 15 minutes for 2 hours.

Sparge with 170+ degree water to yield 12 gallons. Boil for 1 hour, adding

2 oz Northern Brewer leaf hops (Freshops) at 30 minutes

3 oz Hallertauer leaf hops (Freshops) after turning off heat

Cover and let sit 5 minutes. Cool and pipe onto the yeast cake from a past batch (see HB Digest #600).

SG: who cares? It's strong.

Ferment at least 2 months at <65 degrees. Drink.

I'd like to describe my 10 gallon mashing setup in a later article---so
watch
out. Thanks for the comments, it makes me feel like I might know
something
after all.

Love and frothy heads

Father Barleywine

(Richard Ransom rransom@aclcb.purdue.edu)

Date: Wed, 20 Mar 91 19:39 CDT
From: MC2331S@ACAD.DRAKE.EDU
Subject: Beer in the Quad Cities

Since Iowa has fairly brain-damaged laws concering beer availibility,my partner and I have decided to drive to the Quad Cities (probably Rock Island) totry to enlarge the beer varaiaty at his next party. Does anybody know of a good beer source in the Rock Island/Moline IL area?

Thanks

Mark Castleman

(the now internationally famous) Big Dog Brewing Cooperative

End of HOMEBREW Digest #601, 03/21/91

Date: Thu, 21 Mar 91 10:08:48 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Rock'n'Rauchbier?

Many of you have seen/heard Michael Jackson's description of one of the Rauchbiers from Bamberg which employes superheated rocks to bring their wort to a boil; subsequently, the rocks are put in the fermenter, where the
carmelized sugars are digested.

Do any of you know what kind of rocks they're using?

I seem to recall the Beerhunter video mentioning the temperature involved... would that dictate the kind of rock? do rocks shatter at some temperature? are any toxic? any geologists care to comment?

PS: Michael Jackson is going to be at the Brickskeller in DC from April
16
to the 18th.

Date: Thu, 21 Mar 1991 09:37:34 -0600
From: flowers@csrd.uiuc.edu
Subject: Re: Sanitizing, Sanity, and Multiplr Yeast-Caking

I couldn't help but notice that our Purdue contingent (Zentner and Ransom) were long winded in HBD #600. Are you guys on spring break? :-):-):-

Although I sanitize a bit more than Mr. Ransom, I feel he has some good points. I am appalled when I read people use a half cup of bleach per 5 gallons of water to sanitize. Some even suggest, "a bit more just to be on the safe side." I can't believe using MORE bleach can make anything safer.

I hope they don't add an extra cup of bleach to their washer just to be on the safe side. I could lead to more problems than it solves. I use 2 tablespoons (sometimes less) of bleach per 5 gallons of water as recommended in TCJoHB. Charlie explains that this is plenty. I suggest re-reading some sections of TCJoHB (and TCHoHB) every once in a while just to keeps things in perspective lest we get too carried away.

Richard Ransom's post also demonstrates that brewing can be a forgiving craft. Quoting Miller (TCHoHB, p.108) "I have stessed precision in describing the procedures, but the truth is that malt is a rather forgiving material." He says this in reference to mashing, but I feel it can be extrapolated , to an extent, to cover the whole craft. Please don't think I'm saying Richard is getting lucky when re-using the yeast cake, but rather that there is some leeway to break from strict procedures. Experimenting here and there could lead to easier and better procedures (and beers).

I have used the slurry from the bottom of one fermenter to immediately pitch into warm wort. It worked ok. Of course, it didn't occur to me to use the SAME fermenter. I think I'll try it once. The problem is, I'm always making different types of beers and using yeasts that are said to be "best" for that style. Then again, ten gallons of similar ales doesn't sound too bad.

-Craig (flowers@csrd.uiuc.edu)
An HBD subscriber since issue #444

Date: Thu, 21 Mar 91 08:51:06 -0800
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: offtaste beer

> From: hplabs!ardent!uunet!pdn.paradyne.com!jgg (Joe Gabriel)
> Subject: Offtaste Beer
> [...] The problem that we are experiencing, starting with
> our second batch and continuing through 3 more batches is, what can be
> most
> accurately described as, a "metallic" offtaste in our finished product.
> We have been pounding our heads trying to figure how to get rid of this
> repugnant flavor. Here are some of the things we think may be
> contributing
> to the problem:
>
> 2. heavy bleach solution used to sterilize bottles...rinsed with cool
>water.
>
> 4. again, sterilizing the bottle caps with heavy bleach solution, then
>rinsing with cool water(caps are taken directly from post-rinse cool
>water dish, and placed onto filled bottles to be capped).

I would agree with your conclusions about chlorine bleach. Most homebrewers use a tremendous amount. Chlorine is highly reactive with anything organic, and this can actually lead to reduced effectiveness if the equipment being sanitized is not physically clean first. Once it is clean, it takes only a small amount to get the baddies that are hanging around. Because of chlorine's activity, it also immediately reacts with beer. And it does so forming compounds with some of the hop components called chlorophenols, which have a low taste and aroma threshold.

As was noted in a previous digest, the emminent Dr. Fix recommend rinsing your bleached equipment with cheapo store bought beer. I personally have moved away from using bleach, and instead rely upon boiling water for sanitization. I don't worry about scratches in plastic, because the plastic itself gets to near 212. Anything that isn't killed by this procedure is well stunned--good enough for my yeast (from a starter and active) to make the environment unpleasant.

--Darryl Richman

Date: Thu, 21 Mar 91 08:45:41 -0800
From: krweiss@ucdavis.edu
Subject: Beer in Chicago, Beer in Madison, Beer in Kenosha

Ahh, what the heck, I might as well add to the noise and ask for recommendations for spots to get a beer in Chicago IL, Madison WI, and Kenosha WI. I'll be heading there in mid-April.

As this info is probably not of general interest to the group, perhaps it would be best to email responses directly to me.

Re: Richard Ransom's minimum effort brewing system --

First, I'd just love to sit around drinking beer and listen to Richard and Pete Soper debate technique. Talk about opposite ends of the spectrum :-
) My main question, like everyone else, was the trub issue.

Second, this debate reminds me of one that's been going on over in rec.aquaria, regarding the "right" way to set up an aquarium. Bottom line in both cases seems to be "If it works, don't fix it." There are so many variables (ambient temp, dampness, population of wild yeasts & molds...) involved that it's hard to say whether Richard's methods would work for Pete.
I guess that's the main argument for using a more rigorous routine -- I'm pretty sure Pete's methods would work for anybody, as he is removing as many variables as possible.

Ken Weiss
Manager of Instruction
Computing Services
U.C. Davis
Davis, CA 95616

916/752-5554
krweiss@ucdavis.edu

Date: Thu, 21 Mar 91 8:45:18 PDT
From: mmatttox@fws132.intel.com (Mike Matttox ~)
Subject: Culturing Chimay Yeast

In Digest #601 Martin Lodahl asks:

>A question, for brewers who've succeeded in culturing Chimay yeast
>from the bottle: is that stuff slow and fastidious in its action?
>Does it normally tend to mostly hang around the bottom of the
>bottle, adding to the burdens of its parents? Or is it just that
>I've had two bad batches in a row?

Martin,

For my trappist ale I cultured the yeast from a 750 ml bottle of Chimay Cinq Cents dated 5-90 and the yeasts activity was very close to what you described above. I saw no activity at all for six days, and then a very slow increase until it developed a moderate krausen on day ten. After pitching, the culture seemed to behave similarly to other ale yeasts I've used. The resulting brew was very close to what I had in mind when I started. I think the unique characteristics of the Chimay ales are due almost entirely to the strain of yeast employed. Thank you Father Pere Theodore for this gift to brewing.

Michael Matttox
Intel Corp.
CFG Design Engineering
Folsom, Ca.

- - -

Date: Thu, 21 Mar 1991 13:35:42 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: hops

Ok, all you hops-growing experts, what should I expect my second-year hops sprouts to look like? Right now there's some sprouts coming up *near* the main root of the hops plant (the root has worked itself up to the soil surface somehow), but these sprouts look like crocuses (? you know, a crocus) (1/2 - 3/4 " wide, pointed end, 1/4" thick at the base). The root itself is starting to get little green buds in places. Which is the real thing?

Russ (I'm in New Hampshire, USA, where it is spring in name only)
r_gelina%unhh.unh.edu@mitvma.mit.edu

Date: Thu, 21 Mar 91 10:45:10 PST
From: Dave Sheehy <dbsh@hprnd.rose.hp.com>
Subject: Re: Culturing Chimay Yeast

Martin Lodahl (and a while ago Chris Shenton) ask about culturing Chimay yeast:

Last January I was successful in culturing Chimay yeast and have brewed a batch of Trappist Ale using Miller's recipe. My previous attempts at culturing yeast from a couple of different trappist ales failed. I believe my success this time was due to several factors:

1. One of the local liquor stores had just widened their selection of import beers so I was reasonably sure that the bottle of Chimay I purchased hadn't been sitting on the shelf in the store very long.
2. It was January, so if the bottle had been shipped around in the last few months it probably had been kept reasonably cool the whole time (and not been baked in a warehouse or on the back of a truck!).
3. I bought a 750 ml bottle which gave me a lot more yeast sediment to start with.

Then again I guess it could be just plain dumb luck. Anyway, I pitched the sediment into a beer bottle with some wort in it, attached an air lock and waited. It only took a couple of days to get going as I remember. My pitching solution is usually between a 1/4 and a half cup of dry extract in a pint of water (I don't measure the extract I just eyeball it). I boil the pitching wort with a couple of hop pellets, chill in the refrigerator and it's ready to go. From my experience with culturing yeast from a bottle if at first you don't succeed, try, try again (yeah, I know, I couldn't help myself).

I made up an all grain batch of Miller's Trappist Ale (S.G. around 1076 or thereabouts) chilled it down and pitched. Oops, I forgot a step. Before pitching I stepped the starter up from about a half a beer bottle (~6 oz) to a pint. Now, I'd never seen a top fermenting yeast before (could be because I only recently retired the ol' plastic bucket and have been using the 25L acid carboy for only a few months now) but I can't say that anymore. Chimay yeast ferments quite strongly and it formed about a 1/2 inch thick layer of yeast on top of the wort. After about a week of furious activity it slowed down and it was another couple of weeks before I transferred to the secondary. It sat in the secondary for about a month mostly because I didn't have time

to bottle it. At bottling time, it had a F.G. of 1010 so Chimay yeast exhibits reasonably good attenuation. Best of all, after a couple of weeks in the bottle it tastes like Chimay. Not exactly like it, but hey, I'm not quibbling.

P.S. to Martin (and Robert Nielsen too) I am planning on attending Robert Nielsen's Home Brew Fest (although I haven't RSVPed to Robert yet. Hey Robert does this qualify as an RSVP?) and will bring some of my homebrew Chimay to sample. You are welcome to a bottle to culture from.

I'm also a member of the GCBA so we could work out an exchange that way too.

P.P.S. to all brewers in and around the Sacramento area. If you're looking for a Hunter Energy Monitor unit the Home Depot at Madison and Manzanita has 'em for \$30 plus change.

Dave Sheehy
dbs@f.rose.hp.com
(916) 785-4012

Date: 21 March 1991 10:52:00 am
From: pencin@parcplace.com (Russ Pencin)
Subject: Re: Culturing Chimay Yeast

>The first attempt I threw out after 10 days. ... I'm getting about 2
glups
>per minute after 3 days, with no visible surface activity. This evening
>I plan to dump the whole works into a flask of starter, laced with
>yeast nutrient. Maybe that'll help.

>
>Is this normal behavior for this yeast?
YES, YES, YES.... it is normal for the dregs of a bottle of Chimay to
take
forever if dumped directly into a 5 gallon+ batch of beer. I have
successfully
cultured Chimay several times from the bottle. I got tired of doing this
and
now have the yeast on agar slants (very fuzzy strange looking yeast!).
Your problem (IMHO) is that you expect the yeast to be as strong as a
WYeast
package... it ain't!. Every time I have cultured the yeast it took 5-7
days to
reach a pitchable level (i.e. more than an inch of head).
I culture the yeast very carefully using 1/4 cup light malt, 1/4 cup Corn
Sugar, 3/4 quart Filtered Tap Water in a Crannapple Jar. The mixture is
boiled
for 15 minutes in the microwave then cooled quickly in a water bath. The
jar
should have a tea cup or almost empty fermentation lock on the top to
prevent
any infection while it is resperating during the cooling phase. After
the
mixture is cooled to room temperature, inoculate with the botton 2 inches
of
beer from a Chimay bottle. It will look like the thing is dead until
early on
the 5th day (I promise), but after that it will come nicely to a full
krausen
in the next two days.
Chimay is a wonderful yeast to ferment with - if you have a strong
culture -
imparting a real sharp/tangy flavor to the beer
Brewers in the San Jose area can get slants directly from me for \$2.50
each. I
have about 12 different 'Original Bottle' yeasts cultured currently.
Current
stock:

Guinness Stout
Boulder Porter (Top fermenting - sweet)
Sierra Nevada Pale Ale,
Worthington WhiteShield
Pure Red Star Ale
Sante Fe Ale
Duvel Belgium Ale (Bottom fermenting - clean)
Orval Belgium Ale (Bottom frementing - sweet)
Chimay Belgium Ale (Top Fermenting - sharp)
Anchor Ale
Anchor Lager (YES! the Steam Beer* Yeast)
Gordon Biersh Lager

Russ Pencin - Worts of Wisdom Brew Club - Santa Clara

(415) 691-6701 (work)

Date: Thu, 21 Mar 91 09:35:25 -0800
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: farm house brewing

> >From: eisen@ileaf.com (Carl West)
> Subject: Multiple yeast caking
>
> The London Museum Catalogue has a photograph of a 15th century
> jug that has a tap-hole about an inch from the bottom. The author
> speculates that it was for holding a liquor that had a sediment.
> After reading Richard Ransom's article it strikes me that this
> would be a perfect vessel for making beer (albeit somewhat small,
> it looks as if it would hold about 1.5 gallons).

If you get the chance to visit western Europe, look for one of the "open air" museums (for example, the Freilands Museet outside of Copenhagen or the Openlicht Museum near Arnhem, Netherlands). These have a variety of buildings that were scheduled to be torn down, but because of their historical interest, they were moved. There are a number of farm houses, but one constant among them all is the little brewery in the corner. There is a fireplace, usually on the other side of a wall, and on top of it is a copper kettle built into the house. It holds about 10-15 gallons. Nearby you'll usually find several wooden tuns for primary fermentation. Occasionally you'll see some casks for holding the racked beer. The museum near Arnhem actually has a small brewery/bakehouse. The bakehouse side is in use and you can buy some very nice muffins and scones there, but the brewery is unused. You can, however, see the shallow pans near the roof and the small room used as a maltings, another for storage, and the main area with a large copper kettle and a lauter tun built into the floor.

--Darryl Richman

Date: Thu, 21 Mar 1991 14:21:29 PST
From: mh@NISC.SRI.COM (Mark Hamamoto)
Subject: Please add to mailing list, thanks!

- - -

Mark Hamamoto
SRI Intl. Network Information Systems Center
333 Ravenswood Ave., EJ274 INTERNET: mh@NISC.SRI.COM
Menlo Park, CA., 94025 PHONE: (415)859-3635

Date: 21 Mar 91 14:52:00 PDT
From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>
Subject: Making Malt Vinegar

In the February "California Celebrator", Byron Burch has an article about making malt vinegar. I immediately had a craving for fish and chips! Has anyone else tried this? He says to get a malt vinegar bacteria culture from a home brew supplier and put it in a gallon jug with 2 bottles of beer. The gallon jar is covered with layers of cheesecloth. After 5 or six weeks, it should be done. The resulting vinegar can then be used as a starter for 8 more bottles of beer. Can I go to the store and buy a bottle of malt vinegar and use it ffor a starter? Is the stuff in the store pasturized so that you can't do that? (Now all I need is a deep fryer to make fish and chips!)

-
David A. Haberman
Email: habermand@afal-edwards.af.mil
Benny's Bait Shop and Sushi Bar - "Today's Bait is Tomorrow's Plate!"

End of HOMEBREW Digest #602, 03/22/91

Date: Friday, 22 Mar 1991 08:27:56 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Low Drinking Rate

>From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>

>As I am beginning my homebrewing avocation, I realize that I'll
>probably brew in smaller than five gallon batches since I am the
>only person I know in my immediate vicinity who likes beer.

Well, that is (was?) also the case with me. I don't drink a lot
of beer, ranging from one to five bottles a week. No one else in
the immediate vicinity drinks beer.

However, the beer keeps great in the cellar. I just finished a
bitter I made a year and a half ago and it still tastes really
good. I just don't brew as often as many others, plus I have
lots of different brews to choose from.

Plus, whenever we have a party, I don't have to buy any beer for
it :-).

Also, I usually use a couple of the 1 or 2-liter plastic soda
bottles, and save it for parties, either at my house or a
friend's.

>If I'm using a dry yeast, dividing the package in half, or even
>in fourths is no real problem, but I like the sound of using
>liquid yeast. How can I use liquid yeast for 1, 2 or 3 gallon
>batches? I know I can use a portion and discard the rest, but
>that's EXPENSIVE. Is there a liquid yeast available in small
>packages, or is there a good way to save Wyeast once it's
>opened?

Well, no matter what the size of your batch, the more yeast you
can put into it, the better. I wouldn't divide dry yeast into
fourths or such, just use a whole packet or two even for small
batches. You *can't* put too much yeast in the wort!!

There are ways of culturing yeast and saving it for later, but
I'm not qualified to tell anyone how to do it.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Friday, 22 Mar 1991 08:28:33 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Use of Bleach

>From: hplabs!ardent!uunet!pdn.paradyne.com!jgg (Joe Gabriel)

> 2. heavy bleach solution used to sterilize bottles...rinsed
> with cool water.

>I vote for 2 and 4 for the most likely culprits in the case of
>the "offtaste" beers. The reasons being, thinking way back

The best advice someone gave me early on was not to use too much
bleach, as already mentioned. Two tablespoons per five gallons
is plenty. Remember, the bleach you *smell* in the water is not
attacking bugs.

In my experience, five minutes after I dump the bleach solution
out of the fermenter, etc., I can't smell the bleach in there any
more.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Fri, 22 Mar 91 09:02 CDT
From: MC2331S@ACAD.DRAKE.EDU
Subject: Batch Latch Questions

My partner and I are starting to get tired of all the bottle washing we are doing. I got a flyer in the mail from the company that makes the Batch Latch system for party balls. However, we can't seem to figure out what we would need to get started.

Does anybody else use this system? How well does it work? What would we need to get started?

Thanks

Mark Castleman

MC2331S@ACAD.DRAKE.EDU

Date: Fri, 22 Mar 91 10:33:49 EST
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Yeast on slants -- what's it look like?

A few digests back, I whined about apparently not being able to get yeast to culture on slants -- there was no sign of life, infection or otherwise after 4 days. Well, I got no replies :-).

Yesterday, I looked again, and there is some very slight lumpiness on the carmel-colored agar². No furriness/fuzziness. No all-white patches, just something which looks a little different than last week.

What do your slants look like? What dilution of extract to you mix with your agar?

Thanks.

- - -

``You can lead a yeast to culture, but you can't make it drink.''

Date: Fri, 22 Mar 1991 10:54:55 EST
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: Original gravity estimate

I've been "estimating" initial gravity as follows: Take a sample of the boiling wort. Let it cool. Measure its gravity. My boils are about 3.5 gallons, so I add 1.5 gallons of water (at a gravity of 1.0) to get 5 gallons. So, if the wort measured 1.080, I would estimate $(3.5 * 1.080) + (1.5 * 1.0) = 5.28$ worth of "weight" in the full 5 gallons. Divide by 5 to get 1.056 OG. Not exact, but it should be close. Am I forgetting anything?

Russ

Date: Fri, 22 Mar 91 09:20:43 -0700
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Chimay Yeast and Bottling Dates

In the recent discussions of the culturing of Chimay yeast there have been two references to bottle dates. I have a bottle in my cellar that I'm saving until I'm ready to culture the dregs. I examined it the other day and can find no date on it. Is the date coded? Where should I be looking?

I recieved the Chimay and a 750 ml bottle of Corsendonk Monks Brown Ale for my birthday last month. I split the Corsendonk with the friend who gave it to me. We had a religious experience! As soon as it warms a little, I MUST make a trappist ale. From the discussion here and in Miller's book it seems there is really no substitute for original trappist yeast.

Don McDaniel

Date: Fri, 22 Mar 1991 12:01:47 EST
From: sct60a.sunyct.edu!yagerk@sct60a.sunyct.edu (Kevin Yager)
Subject: Boston Brew Pubs

I am planning a trip to Boston, MA. Could someone suggest some good
brewpubs in
that area? Howabout breweries and homebrew shops?

Kevin Yager
yagerk@sct60a.sunyct.edu

Date: Fri, 22 Mar 91 12:14:25 -0500
From: mason@habs11.ENET.DEC.COM (Gary Mason 22-Mar-1991 1218)
Subject: Sheaf Stout recipe (extract preferably) anyone?

I am looking for an extract recipe for Sheaf Stout. Does anyone have one lying about?

While I am at it, I am also trying to put together a spreadsheet (or two, or...) to work with homebrew stuff. One thing that I have wanted to have for a long time is a definitive discussion on conversion of grain to extract recipes. It is probably floating around somewhere, but I find that I have many bits and pieces of stuff relating to a lot of subjects, and correlating it gets to be a problem. So...does anyone have a writeup on the comparison of grain to malt extract syrup to DME around that could be mailed/posted? Besides the pure quantity issue, are there any other issues (effect on hop extraction rates, etc.)? Thanks, and

Cheers...Gary

Date: Fri, 22 Mar 91 10:20:58 PST
From: nt@Eng.Sun.COM (Nick Thomas)
Subject: Looking for All Grain Barleywine recipe

Does anyone out there have any experience with all-grain barleywines? All of the recipes I've come across are at least half extract. Given the SG needed, that makes a lot of sense. Of course I don't have a lot of sense and I want to try an all-grain batch anyway.

I took the Anchor Steam Brewery tour recently, and they mumbled something about making Old Foghorn with three sets of grain, or sparging the grains three times or something like that. Anyone done it successfully?.

And a troubleshooting question - I've got a batch that tastes almost, but not quite like fresh squeezed grapefruit juice. I'd welcome any comments on that too.

Thanks,

-nick (nice guy - can't park a car)

Date: Fri, 22 Mar 91 13:31:31 EST
From: "st. stephen" <ST402836@brownvm.brown.edu>
Subject: Re: Homebrew Digest #602 (March 22, 1991)

Howdy,

My brew partners and i have just bought our first package of Wyeast. First of all, i understand from the directions on the package that the yeast should be started some time before we're ready to pitch it. The package says "1 day for every month after the code date". Do i really believe this? Break the inner seal, adn the yeast will be ready for pitching in 2 days?

Second: We would like to use this yeast in another fermentation (after the current one). I gather from recent net comments that if we wanted to use this yeast immediately after the current fermentation, we could just dump some of the trub from the bottom of the 1st fermenter into the new one. Is this correct?

Now, suppose that we don't want 10 gals of the same beer around (picky aren't we?). How can we keep the yeast around 'till we're ready for it? I've heard something about putting it in a beer bottle (all very sanitized) and putting in the fridge, and then getting it started in a mixture of water and malt before pitching. Is this basically correct? What details do i need?

Thanks for all your help ...

steve

Date: Fri, 22 Mar 91 14:54 EST
From: George Bragg <George_Bragg@carleton.ca>
Subject: Using rocks to boil the wort

Being a geology-type person, I hope I can talk semi-knowledgably about rocks, even if I can't tell malt from hops! :)
The question about rocks shattering at high heat gets a resounding NO!
If the rock does not contain water trapped in pockets that can convert to steam, nothing will explode. Crystalline rocks (ie granites) are probably better for this, because they were formed at temperatures above 600 degrees a lot of time any way. Besides, with limestones you run the risk of limey beer due to dissolution of the calcium carbonate - definitely not a treat!

As for poisonous rocks, believe it or not, the answer could well be yes.

Many rock-forming minerals contain such unpleasantries as lead, arsenic, or heavy metals. As a general rule, stay away from any pretty, metallic minerals. They'll contain things like sulphides, which would help to sterilize the wort, but wouldn't do much for the yeast. As I say, they probably use granitic rocks, due to the low content of soluble minerals.

...gcb

Disclaimer: If I knew what I was talking about, I'd be a professor, not a student!

Date: Fri, 22 Mar 91 12:25:39 -0800
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: rock n' rauchbier

> Date: Thu, 21 Mar 91 10:08:48 EST
> >From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
> Subject: Rock'n'Rauchbier?
>
> Many of you have seen/heard Michael Jackson's description of one of the
> Rauchbiers from Bamberg which employes superheated rocks to bring their
> wort to a boil; subsequently, the rocks are put in the fermenter, where
> the
> carmelized sugars are digested.

I believe you have rauchbier confused with steinbier. The former is a
normal
dark lager beer made with malt that has been dried over smokey beech log
fires. Steinbier is indeed made by adding hot rocks to the wort to
induce
it to boil.

--Darryl Richman

Date: Fri, 22 Mar 91 14:33:09 CST
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: culturing Chimay Ale yeast

I've Cultured two batches so far, both from 750 ml bottles of Chimay Red Ale. I boiled about 3/4 lb of dry malt extract for each bottle. The frist bottle I stored at 65 F, and it wasn't going at all after 2 days, so I moved it to a kitchen cupboard at 75-80F. Within a day it was spurting through the airlock. I started the second batch and left it at 75F, and it took 2 days to reach the air lock. Both batches took off and fermented very rapidly for around a day and a half, and then it was over just like that. like 150 blubs a minute from an econo-lock air lock after 24-36 hours. less than 1 blub a minute 24 hours later.

bb

Date: 22 Mar 91 14:15:07 EST
From: Attilio Lee Menegoni <ATTILIO.MENEGONI@OFFICE.WANG.COM>
Subject: RE: Yeast/Small Batches

RE: HBD #599 - Dan Graham's yeast questions:

Dan: I am a novice brewer (2 extract dry yeast, 4 partial mash yyeast) batches

Taking the advice from the HBD the best things I did for taste improvement were partial mash and liquid yeast. Since it takes as much effort, equipment cost, 3 gallon and 5 gallon carboys are about the same price, I would brew in 5 gallon batches. I use a glass 6.5G (\$12) primary and glass 5G secondary.

A pak of liquid yeast isn't like a pak of dry yeast from a population stand point. Per Miller's book on homebrewing it is important to have a large population at pitch time. Hence the need to produce a starter. With the use of this method I have had very active fermentation within 24 hours of pitching on all 4 batches using liquid yeast. It takes about 4-5 days from when I activate the culture in the pak until my starter is ready to pitch.

I usually activate on Monday and brew on Friday.

This is how I re/use liquid yeast: 1) start per directions on the pouch.

2) When inflated, 1-2 days, make a starter I use a 1.5L wine bottle half full of wort, insert air lock 2 days later its ready to pitch. I make this wort from 6oz dry malt in quart of water and boil 15 minutes with a few hop pellets and 1/2tsp yeast nutrient. Cool in fridge add strained contents to the wine bottle and pitch pouch contents when starter fluid is at room temp. When the starter exhibits active fermentation, about 2 days I brew.

3) After pitching and mixing the starter with may 5 gallons of wort I save 6 oz of the aerated wort in a bottle with air lock in my fridge. I have reused a month later by letting it sit at room temp for a couple days and pitching to a starter wort like #2 above with no problems. I do this to get 2 batches per yyeast which yeilds a per batch cost for yeast of 2.50 +- .25 I did not mention sanitation, it is a given for all brewing. Also I did not try to 3culture this. I will not brew another batch with dry yeast, the results are worth the extra cost, \$2.5 vs \$1, and would recommend it for any brewer.

Using this method I plan 2 batches ahead. I used 1056 AM ale yeast for 2 test batches which were very similar to see if my process worked. I used 1028 British ale for a Brown Ale and Bitter. I try to use the type yeast that goes with a certain style. I will use 1056 again. (and again)
Brew Free or Die

Attilio "Lee" Menegoni Hudson NH

Date: Fri, 22 Mar 1991 12:42:37 PST
From: Crawford.WBST129@xerox.com
Subject: Re: Homebrew Digest #602 (March 22, 1991)

Larry,

The PMS# for the modem speaker problem is 300356 (RIC Modem speaker should be disabled during dial out).

Greg
x25640
129/144N

Date: 22 Mar 91 15:43:59 EST
From: chip upsal <70731.3556@compuserve.com>
Subject: malt vinegar

"MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil> writes about making malt vinegar.

>In the February "California Celebrator", Byron Burch has an article about
>making malt vinegar. I immediately had a craving for fish and chips!
Has
>anyone else tried this? He says to get a malt vinegar bacteria culture from
>a home brew supplier and put it in a gallon jug with 2 bottles of beer.
The
>gallon jar is covered with layers of cheesecloth. After 5 or six weeks, it
>should be done. The resulting vinegar can then be used as a starter for
8
>more bottles of beer. Can I go to the store and buy a bottle of malt
vinegar
>and use it ffor a starter? Is the stuff in the store pasturized so that
you
>can't do that? (Now all I need is a deep fryer to make fish and chips!
)

I have wanted to make malt vinegar for some time and I plan too this summer. Vinegar seems to like warmer temps for fermentation about 80 F is what I have read.

I question using bottled beer in making vinegar; how do the hopps affect the flavor?

Before using store boght vinegar read the lable. It is often pasturized and filtered. Thus you will have no mother to innoulate your beer.

Good luck

Chip

"in heaven there is no beer, that is why we drink it here...."

Date: Fri, 22 Mar 91 16:21:36 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: Michael Jackson visits Ithaca

Greetings all....

If any of you happen to be in or near the Ithaca, NY, area during the week of April 2nd, know that MICHAEL JACKSON, author of the books THE NEW WORLD GUIDE TO BEER and THE POCKET GUIDE TO BEER will be visiting our town that week.

There will be a dinner at the Statler Hotel, Cornell University, on Tuesday, April 2nd at 7pm. The theme is "pairing beer with food". In addition, on the following night, Wednesday, April 3rd, the Ithaca Homebrewers Club will be taking Mr. Jackson to dinner at a local restaurant. Later that night, at 8:15pm, Mr. Jackson will be the honored guest of our brew club at our monthly meeting, which will be held at the CHAPTER HOUSE BREWPUB, 400 Stewart Avenue, Ithaca. All are welcome to attend our meeting (as usual) and bring homebrews. Mr. Jackson will be tasting Chapter House beers and our homemade beers and offering his advice/praises/criticisms. He will also be signing copies of his book for any who bring them.

If anyone thinks this is enough to warrant an unplanned road trip to Ithaca and you'd like more information, let me know. My home phone is 607-273-7306 (leave message), work is 607-255-4648; ask for Steve. Better yet, send e-mail to:

srussell@snoopy.msc.cornell.edu

Hoppy fermentations,

STEPHEN RUSSELL
Primary Fermenter
Ithaca Homebrewers Club

Date: 22 Mar 91 13:17:01 PST (Fri)
From: bryan@tekgen.bv.tek.com
Subject: Hop plants

I just moved to a new home this year and haven't decided on a permanent home for my hop plants. Does anyone have an idea how wide and deep a pot should be for 1 or 2 hop plants?

Thanks,
Bryan Olson
bryan@tekgen.BV.TEK.COM

Date: Fri, 22 Mar 91 15:33:32 EST
From: bolt@tom.WEC.COM (Conway A. Bolt, III 5-8810)
Subject: RE: Liquid yeast in small quantities

In HBD 599 Dan Graham asked:

>As I am beginning my homebrewing avocation, I realize that I'll probably
>brew in smaller than five gallon batches since I am the only person I
know
>in my immediate vicinity who likes beer.

>If I'm using a dry yeast, dividing the package in half, or even in
fourths
>is no real problem, but I like the sound of using liquid yeast. How can
I
>use liquid yeast for 1, 2 or 3 gallon batches? I know I can use a
portion
>and discard the rest, but that's EXPENSIVE. Is there a liquid yeast
>available in small packages, or is there a good way to save Wyeast once
>it's opened?

My two cents for what ever that's worth (~2 cents) would be to
put the liquid yeast in a sterile bottle (I like 1/2 gallon booze
bottles)
of a sugar (not table) & water mixture and put an airlock on it. This
would
probably be sufficient for short periods of time. Each time you need some
yeast, sterilize the outer lip of the bottle and pour accordingly. For
longer
periods > 1 week, I would suggest the same sugar/water mix, but 1/4 fill
several sterile beer bottles instead. Sterilize the bottlecaps and cap
em. I
have used this latter technique to store lager yeast for several weeks at
a
pop in my fridge. I highly recomend refrigerating the sealed containers
as
glass grenades & wives don't mix.

My other suggestion would be to get higher quality friends
(ie the kind that likes good homebrew) and then you could brew in more
economical quantities. Try combining your ham radio & beer making hobbies
and broadcast at 1000w that a new batch is ready.

Conway Bolt
Westinghouse Defence & Electronics Center

Date: Fri, 22 Mar 1991 17:33:50 -0500
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: Chlorine

A lot of people are using what I would consider far too much chlorine bleach.
A few teaspoons per gallon is lots! In fact I use it very little, except for blasting otherwise tough to clean stains. I rely on Sanitone soap powder, and lots of boiling water.

Note that according to my wife, the food scientist, many food grade plastics will absorb fairly large amounts of chlorine, and they will difuse out later

This means that if you use a large concentration of chlorinw bleach in or on plastic, you can rinse your brains out, and still end up with chlorine that is in the plastic coming out and contaminating you beer causing astringent, plastic, bandaid smell problems.

This discussion came up because a friend ran into this problem after changing one thing in his process. He had went from detergent, and boiling water cleaning, to nuking a stubborn yeast stain out of a plastic primary fermenter carboy with chlorine bleach!!

Also I think boiling caps is ridiculous! I've used somewhere between 5000 - 10000 caps right out of the box, and never had a problem ever. Remember, by the time you get to bottling, your beer has enough alcohol to be fairly resistant to contamination. This is the reason beer was a popular beverage over the last few thousand years, because it can be made in less than clean room conditions and still be sdate to drink.

Granted, keeping things clean gives you more consistant results, and I'm not advocating dirtiness, but back off with the sever chemical warfare!

M
Bill Crick Brewius, Egro Sum!

Date: 24 Mar 91 19:44:00 GMT-9:00
From: "603APSSS" <603apsss@kadena-emh.af.mil>
Subject: New to the art

I N T E R O F F I C E M E M O R A N D U M

Date: 24-Mar-1991 07:36pm JST
From: 603rd Aerial Port Squadron
603APSSS
Dept: Systems Support Center
Tel No:

TO: Remote Addressee (__HOMEBREW%HPFCMR@HPLABS.HP.COM)

Subject: New to the art

I'm new to this mailing list and have never tried to brew my own beer. I would like to try it but don't know where to start. I would appreciate any advice anyone would care to give: good books, recepies, materials, etc.. I am currently stationed in Japan, and am sure it is not permitted to brew here, but I will be returning to the States soon. I will be located in the St. Louis area (the Illinois side of the river), I would also appreciate information about suppliers, and rules in this area.

I'm sorry if this is a request that you get so often that you hate to see it comming, but thanks if you can help!!

James Linscheid
603apsss@kadena-emh.af.mil

End of HOMEBREW Digest #603, 03/25/91

Date: Mon, 25 Mar 1991 05:36:09 PST
From: Crawford.WBST129@xerox.com
Subject: Re: Homebrew Digest #603 (March 25, 1991)

Sorry about the Modem Speaker problem in the digest. I saw my mistake but was unable to stop it in time. First engine info and now modem info, there must be something going around. Or maybe I've had too much (is this possible?) homebrew. So everybody relax, don't worry...

Sorry,

Greg

Date: Mon, 25 Mar 91 09:08:50 -0500
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: stone beer

> -----
>
> Date: Fri, 22 Mar 91 14:54 EST
> From: George Bragg <George_Bragg@carleton.ca>
> Subject: Using rocks to boil the wort
>
> Being a geology-type person, I hope I can talk semi-knowledgably about
> rocks, even if I can't tell malt from hops! :)
> The question about rocks shattering at high heat gets a resounding NO!
> If the rock does not contain water trapped in pockets that can convert
to
> steam, nothing will explode. Crystalline rocks (ie granites) are
probably
> better for this, because they were formed at temperatures above 600
degrees
> a lot of time any way. Besides, with limestones you run the risk of
limey
> beer due to dissolution of the calcium carbonate - definitely not a
treat!
> As for poisonous rocks, believe it or not, the answer could well be
yes.
> Many rock-forming minerals contain such unpleasantries as lead,
arsenic,
> or heavy metals. As a general rule, stay away from any pretty,
metallic
> minerals. They'll contain things like sulphides, which would help to
> sterilize the wort, but wouldn't do much for the yeast. As I say, they
> probably use granitic rocks, due to the low content of soluble
minerals.

Isn't there a beer in Europe (Germany/Austria) that is made by
using heated stones to heat the wort - the name might be 'Stein Bier'.

I haven't seen it around here much - saw a bit of it about 4 years
ago. Tasted great - a smokey tasting lager that looked a bit reddish.
Loved it! The beer from Brazil, Xingu, reminded me a quite a bit of
the taste, tho Xingu is a literally black lager.

Ihor

Date: Mon, 25 Mar 91 9:53:37 CST
From: jack@wubios.wustl.edu (Jack Baty)
Subject: Colonna cappers

Could those of you who have used the Colonna bottle capper give me some information about its durability and ease of use? From what I've seen in the catalogs it looks like a good design but my local supplier has had trouble with it. He says that the nylon gears on his self-destructed.

Before that, it had a very stiff action. Is his experience common?

- - -

Jack Baty
Division of Biostatistics Washington University Medical School St.
Louis
jack@wubios.WUstl.edu

Date: Mon Mar 25 10:54:31 1991
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>
Subject: Yeast Slants

Chris Shenton asked about what yeast on slants does/should look like.

The yeast looks like white cream on the top of the agar. It should not look furry or fuzzy. In some strains of yeast, there may be a slight yellowish color.

For the agar, I use 1 tablespoon of light, dried malt extract to 1 cup of water. This has worked well for me, although I am considering bumping this up just a touch (a touch mind you, like maybe a heaping tablespoon per cup). Currently I do not use any yeast nutrient in the agar mix, but I do use yeast nutrient when making a starter from a culture.

Bill

Date: Mon, 25 Mar 91 09:48:46 PST
From: smithey@hulder.css.gov (Brian Smithey)
Subject: calcium chloride availability?

Does anyone out there have experience using calcium chloride for mash acidification, and/or know of a source for the stuff? I spent some time over the weekend with my city water analysis and Miller's TCHOHB, and I think I'd like to experiment with this. Gypsum is going to be out for me, as my sulfate and sodium content are already quite high.

Thanks,
Brian

- - -

Brian Smithey / SAIC, Geophysics Division / San Diego CA
uucp: uunet!seismo!esosun!smithey
Internet: smithey@esosun.css.gov

Date: Mon, 25 Mar 91 12:05:42 CST
From: Brian D. Moore <bdm@spacsun.rice.edu>
Subject: Re: Grapefruit taste

I, too, produced a batch with a grapefruit taste (in fact, my first). Since I used a low-acid hop (Fuggles), and mashed from the grain (albeit not too well), I attributed it to the taste of the hops, heightened by the low alcohol content (due to the lousy mashing). I have never repeated this result, but then again I haven't mashed since then either.

Just to change the subject, I'll pose a question: what is the current going rate on 5 gallon tap jars?

From the Screen of Bemo
CEO, Barsoom Brewery -- one convenient location (my house)

Date: Mon, 25 Mar 91 13:16:52 PST
From: florianb@chip.cna.tek.com
Subject: Re: engine rebuilding, cams, etc.

I had some difficulty with a recent HBD posting. In particular, the nomenclature became somewhat garbled:

>> I believe the problem at the low end has something to do with
>> a process called scavenging, where the departing exhaust gasses
>> help pull in the fuel mixture. I always changed to a cam with good
>> overlap when I was doing performance machines, and never had

No, no. The process is called "autolysis", and it occurs when the fuel has become depleted. In this case, the yeast strongly overlap and eat each other.

>Cams with much overlap are designed for power, not low-end torque.
>High torque (RV-type) cams usually have no overlap whatsoever, at the
>expense of losing power at higher RPM's. With no overlap, there is a
>good vacuum produced in the cylinder before the intake valve opens,
>thus, when it does, it really sucks in the fuel/air mixture. This is
>especially important at very low RPM. If the fuel/air velocity is
>not kept high at low RPM, then the mixture condenses on the walls of
>the intake manifold, causing stumbling and rough running (i.e. low

I agree. Fuel/air mixture is important in the low-RPM startup phase. But the consequence of low air/fuel ratio is to cause hesitation in the takeoff, and later to reduce the tendency of the yeast to stick to the bottom of the fermenter. A small yeast film on the side of the cylinder is unimportant.

Let's keep 'em revvin', Jackson!
Flo

Date: Mon, 25 Mar 91 06:31:03 PST
From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)
Subject: collection of "yeast" on side of carboy.

Quick question: The last 2 batches I brewed had yeast deposits or something to that effect develop on the side of the carboy after 4-5 days of fermentation. Its never occured before during the previous 10 batches.

Used Wyeast liquid lager yeast and it was a single stage fermentation.

I bottled the brew several days ago and at that point it tasted good and smelled ok. Any thoughts.

Not worrying..Duane Smith

Date: Mon, 25 Mar 91 14:18:06 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Yes, Chimay ...

Thanks to all for the posted and e-mailed answers to my question on culturing Chimay yeast. As it happens, I was a wee mite premature: within hours of my sending the question off, the culture was in the rudest of health and spirits! I recultured anyway, and by the time I was ready to pitch, the inoculum was MORE than ready! I had that reassuring "white blanket" effect within a few hours, and have had a vigorous and healthy ferment ever since.

A few of the comments led me to believe I'd left too much out of my initial posting, and a few just seem to need repeating, so:

From: mmatttox@fws132.intel.com (Mike Matttox ~)
" . . . I think the unique characteristics of the Chimay ales are due almost entirely to the strain of yeast employed. Thank you Father Pere Theodore for this gift to brewing."

Amen, Mike, Amen. See you at the SactoBeerFest.

From: pencin@parcplace.com (Russ Pencin)
" . . . it is normal for the dregs of a bottle of Chimay to take forever if dumped directly into a 5 gallon+ batch of beer."

Whoops. Time to explain what I was doing. The initial culture was taken by boiling 4 Tbsp light DME for 20 minutes in two cups of water, and then cooling it in its (covered) pot in a water bath. When it was down below 80F, I swabbed the cork and neck of the 750ml bottle of Chimay Rouge (which I'd chilled over night to encourage settling) with isopropyl alcohol, flamed it, opened it, and decanted all but the last couple of inches to a pitcher. Then I poured the wort into the bottle, shook vigorously to aerate and break up the yeast cake, and fitted an airlock. So the glup-rate mentioned in my question is in reference to a 2-cup "batch" in a 750ml "fermentor".

To reculture, I made up another batch of starter wort, adding an unnecessary pinch of yeast nutrient, and cooled it in a 500ml Erlenmeyer flask. Then I shook up the bottle to get everything back in suspension, did the swab-and-flame routine again, and dumped the contents of the bottle into the flask. More shaking to aerate, then I fitted an airlock to the flask. It seems to have worked.

Russ again:
"Your problem (IMHO) is that you expect the yeast to be as strong as a WYeast package... it ain't!"

That was indeed my standard of comparison.

From: dinsdale@chtm.unm.edu (Don McDaniel)
"In the recent discussions of the culturing of Chimay yeast there have been two references to bottle dates. I have a bottle in my cellar that I'm saving until I'm ready to culture the dregs. I examined it the other day and can find no date on it. Is the date coded? Where should I be looking?"

I was using a 750ml bottle with a cork closure, and the bottling date was stamped on the cork. The date was "09-90" (I refuse to believe in a bottling date of "06-60"), and its performance suggests

that's recent enough, though Dave Sheehy's reference to the importance of the time of year in which the shipment takes place sounds right to me.

Thanks again to all. If it turns out well, I'll post a recipe.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 25 Mar 91 17:59:24 -0500
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)
Subject: Food Processor

Sorry if this has been around once before. I wasn't really paying attention because I didn't have a food processor, but now I have a Cuisinart, and my question is, can this beauty be used for milling grains? I have in mind a partial mash of 3 lbs or so, and I'd probably drop a pound or so into the hopper and pulse with the blender blade until it was somewhat chopped up. Has anyone tried this?

Tnx,
Tom

Date: Mon, 25 Mar 91 18:31:32 -0500
From: jpb@tesuji.dco.dec.com (James P. Buchman)
Subject: Odd growth; spruce

An update to those who asked about spruce beer: we just bottled our five-gallon batch of Special Red Bitter ale with added spruce branches. We had filled a pint cup loosely with the smallest spruce twigs, dumped them in the wort for the last ten minutes of boil, then fished them out. I hoped that this would add just an accent of pine to the bitter; however, successive samples from the carboy over the last two weeks have had an increasingly heavy pine scent and flavor. Not sure how drinkable this will be when bottled. Next time I'll put in 1/4 as much and work up from there.

Another disturbing item about this batch: there was a patch which looked like grayish mold just below the neck of the carboy when we bottled. It was about 2" in diameter; none was on or in contact with the beer itself. Was this mold, bacteria, or something equally nasty? We bottled anyway, taking care not to touch this patch with the siphon.

Two possible reasons for this:

- 1) I removed the airlock twice during fermentation, on days 6 and 9, to take SG measurements.
- 2) The corner in which I keep the (green glass) carboy is shadowy but not totally dark; indirect sunlight can reach it.

Advice?

Thanks,
Jim Buchman
jpb@tesuji.dco.dec.com@decuac.dec.com

Date: Mon, 25 Mar 91 21:33 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Hop volatiles

Does anyone out there know the process for distilling out the flavor/
aroma
components from leaf hops. I would like to try and set up a chem lab
type
of distillation apparatus. I know I can just buy hop extract, but I was
an
o-chem geek in college and am curious about the possibilities.

Al Taylor
Uniformed Services University
School of Medicine
Bethesda, Maryland
s94taylor@usuhsb.bitnet

Date: Mon, 25 Mar 91 21:46:38 CST
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>
Subject: Yeast Culturing and GrapeFruit Beer

Chris Shenton <chris@endgame.gsfc.nasa.gov> asks about yeast cultures

> Yesterday, I looked again, and there is some very slight lumpiness on
the
> carmel-colored agar^2. No furriness/fuzziness. No all-white patches,
just
> something which looks a little different than last week.
>
> What do your slants look like? What dilution of extract to you mix with
> your agar?

It depends on the yeast you are using (in my limited experience). I have found that it takes at least 2 weeks before I get anything really visible on my slants. This may be slow, but I don't know. Wait another week and You'll probably see a little more than you do now. I have noticed that different yeasts look different on the slant. WYeast #1056 is pretty clean and white, but a culture from a couple of bottles of Chimay Rouge is quite biege in colour. My brewing partner also made up a culture from a Hogaarden beer and it is nice and white, but sitting on a clear jelly-like substance. We haven't tried it yet (should be interesting...), but I don't really think it is infected.

nt@Eng.Sun.COM (Nick Thomas) asks about a beer that tastes like grapefruit juice

> And a troubleshooting question - I've got a batch
> that tastes almost,
> but not quite like fresh squeezed grapefruit juice.

This used to be a common flavour with my brewing partner and me (although he won't admit it). I think it is a combination of fruity esters, phenolic tastes and fusel alcohols. We were using Doric yeast and not racking the wort off of the trub before we pitched the yeast. Changing from Doric to WYeast #1056 got rid of the esters and phenolic part, but the most dramatic change came when racking the wort off of the trub before pitching the yeast. I can not recommend this strongly enough! Get a wort chiller and chill your wort down below 70 degrees F (hopefully below 50). Strain off any hops and put the wort in a glass carbouy. When the trub has finished settling (or when wort is up to pitching temperature -- whichever comes *last*) rack the wort into another carbouy and pitch the yeast. I usually loose about 1/2 gallon of wort doing this. Since I generally top up to 5 gallons with pre-boiled water after this procedure, I add 10% extra of everything in my recipes (works out very well). In an article in Zymurgy, someone mentioned that the leftover wort can be filtered and canned (normal jam canning procedure) and used to krausen the beer. This is an excellent idea, but one that I haven't tried yet.

Mike

End of HOMEBREW Digest #604, 03/26/91

Date: Tue, 26 Mar 91 08:35:39 -0600
From: techentin@Mayo.edu (Bob Techentin)
Subject: Re: Saving Yeast

"st. stephen" <ST402836@brownvm.brown.edu> asked about saving yeast:

> I've heard something about putting it in a beer bottle (all very
> sanitized) and putting in the fridge, and then getting it started in
> a mixture of water and malt before pitching. Is this basically
> correct? What details do i need?

My brew partner and I have had good results with bottling the slurry at the bottom of the fermentor. In once case, we kept the bottle in the fridge with an air-lock. In another, we just sealed the sediment in a bottle. In both cases we made a 1-liter starter a couple of days before brewing, and the results were excellent.

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Bob TechentinInternet: Techentin@Mayo.Edu
Mayo Foundation, Rochester MN, 55905 USA (507) 284-2702
- - - - -
-

Date: Tue, 26 Mar 91 09:25:44 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: calcium chloride availability?

In HBD #604, smithey@hulder.css.gov (Brian Smithey) asks:

> Does anyone out there have experience using calcium chloride for mash
> acidification ...

Yes, I've been using calcium chloride to treat my brewing water for a little over six months, with very good results. I use a mixture of calcium chloride and gypsum, to get the optimal amount of calcium ions in the water (50 to 100 parts per million) while keeping both the chloride and sulphate levels relatively low. Using the calcium chloride allows me to avoid that sulphate bite that comes from using gypsum. (By the way, I don't really think of the water treatment as "for mash acidification," although the calcium ions do help to keep the pH down. I suppose that's just a terminology nitpick.)

I bought my calcium chloride (and other water treatment chemicals) from a local laboratory chemical supplier. Most medium-sized cities have one. Check your Yellow Pages under "Chemicals". You might try asking a pharmacist, too. If all else fails, I know that there are mail-order chemical suppliers that carry this sort of thing. Ask your local high school chemistry teacher.

There are several variants of calcium chloride available. The difference between them is the number of water molecules bound to each molecule of CaCl_2 . I believe that the best form to use is calcium chloride dihydrate, which has two water molecules per molecule of calcium chloride. The chemical formula is $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$ (lower the subscripts where appropriate and change the "*" to a dot). The reason this form is best is that it is the only one that is stable. The other forms either absorb more water from the atmosphere over time, or give some up, thereby changing into something else.

Also, make *sure* you use only food grade chemicals. These are labeled either "USP" or "FCC". (Both mean food grade, and I don't know what the difference is between the two.) Any chemical that's not specifically labeled this way could well have such impurities as lead, mercury, and arsenic.

You may get a choice of crystals, granules, powder, etc. Obviously, the finer it's ground up, the easier it is to dissolve in water.

One gram of $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$ per gallon of water will add 72.0 parts per million of calcium ions and 127.4 parts per million of chloride ions.

I've been using two different mixes of calcium chloride and gypsum, depending on the style of beer. (Note: I begin with Seattle water, which might as well be distilled water -- it has virtually nothing in it.) When I want to bring out the hops a little bit, I add:

0.392 grams/gallon of $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$ (calcium chloride dihydrate)
0.764 grams/gallon of $\text{CaSO}_4 \cdot 2\text{H}_2\text{O}$ (gypsum)

(I know, it looks like too many decimal places, but I measure enough for 16 gallons at a time and I have a scale with a resolution of 0.1 grain = 0.006 grams. See below.) That adds 75, 50, and 113 parts per million of calcium, chloride, and sulphate, respectively.

When I want to emphasize the malt, I use this:

0.347 grams/gallon of $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$
0.407 grams/gallon of $\text{CaSO}_4 \cdot 2\text{H}_2\text{O}$

That adds 50, 44, and 60 parts per million of calcium, chloride, and sulphate, respectively.

I treat **all** the brewing water: mash water, sparge water, the works. To do this relatively painlessly, I measure out the proper amount of chemicals for 16 gallons, and mix them into a quart (32 oz.) of water. That creates a concentrated elixer which I simply add to my brewing water as I go along, at the rate of 2 fluid ounces per gallon of brewing water. (The chemicals won't completely dissolve in the quart of water, so you have to give it a vigorous shaking just before you pour.)

You obviously need an accurate scale to mess with this. Per the helpful advice of several other HBD subscribers, I use a reloading scale (designed for measuring gunpowder) that I got from the local sporting goods store for about \$50.

Finally, if you're used to brewing in calcium-poor water, be prepared for an astounding increase in your extract efficiency. The first time I treated my water, I happened to be trying to duplicate a batch that I had brewed previously. The recipe and procedures were identical. But where the OG had been 1.055 without water treatment, it was 1.064 with water treatment. Obviously, the character of the beer was completely different from the first batch! Plan on recalibrating your intuition about recipe formulation.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Tue, 26 Mar 91 09:47:44 PST
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: Seattle Beer and Travelling: Summary of Responses

I just want to make a few minor corrections to the posting from Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt> in HBD #601 about Seattle beers. I would have done it sooner, but figured somebody else would respond.

> Dew-wamps (Spelling conjectural) - Apparently a fairly new brewpub near
> the Kingdome, across from FX McRory's

It's the Duwamps Cafe / Seattle Brewing Co. It's on the corner of Queen Anne and Thomas, near Seattle Center (where the Space Needle is). That's nowhere near the Kingdome or FX McRory's. Not really a brewpub, more like a (quite good) restaurant that also brews beer. I find their beers really excellent.

> Kemper Brewing (Hales) - Thomas Kemper Helles Lager, Hales Pale Ale

Kemper and Hales are two different brewing companies. Both are certainly worth trying.

> Pacific Brewing Company (address not needed) - one author told me to
> avoid this place, saying the beer was lousy.

The real name is Pacific Northwest Brewing Company, and their beers are indeed of rather poor quality as well as overpriced. In fact, the crumminess of the beer is exceeded only by the brewmaster's elevated opinion of them.

But be careful -- there's a *different* brewery called Maritime Pacific Brewing Company, which has been making very nice beers. Their staple product, Flagship Red Ale, is a sort of alt beer style. Maritime Pacific is not a brewpub, but you'll find the product on tap at Cooper's and the Red Door.

Other than these few minor nits, I thought Bill's summary was very good. Thanks, Bill, for taking the trouble to post it.

John Polstrapolstra!jdp@uunet.uu.net
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Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Tue, 26 Mar 91 09:08:10 PST
From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)
Subject: dry malt extract

Has anyone ever done any brews using only dry malt as the primary ingredient? If so how did it turn out?

Are there any advantages/disadvantages to trying this? As I understand it dry malt has approx. 20% more fermentables than liquid malt extract.

I'm thinking about doing this since dry malt is reasonably cheap in bulk.

Any comments would be appreciated. Thanks... Duane Smith

Date: Tue, 26 Mar 91 14:33:56 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Colonna Cappers

Hi. I'm new to the digest, and this is my first posting. From what I've seen so far, I should've subscribed long ago.

<Could those of you who have used the Colonna bottle capper give me some
<information about its durability and ease of use? From what I've seen in
<the catalogs it looks like a good design but my local supplier has had
<trouble with it. He says that the nylon gears on his self-destructed.
<Before that, it had a very stiff action. Is his experience common?

I've used my Colonna capper for about 2 years. In that time I've brewed about 25 batches, some of them 12 gallon batches. (Bottling 12 gallons certainly makes Cornelius kegs look attractive!!) I've never experienced a single problem with the capper. Its action is smooth and firm, and the gears show no signs of problems. My previous capper was adjusted by tightening a set screw which held the lever mechanism on a vertical bar. It was always slipping and had to be readjusted in the middle of a batch. The movable plate of the Colonna has none of these problems. From my experience, I'd recommend it highly.

Cheers,
CR Saikley

Date: Tue, 26 Mar 91 15:29:18 PST
From: flostog@spf.trw.com (Ron Garrison)
Subject: Lambics using cultured Chimay?

I am interested in attempting to brew a Lambic-like (Fromboise in particular) beer. I have obtained the book "Lambic" by Guinard and I must say that I am quite impressed. I have decided to take the yeast culturing route to attempt the recreation, however the only Lambic that I have seen is Lindeman's, which has been pasturized :- (Actually I saw another brand once but cannot remember the name). Does the Chimay yeast or do any other of the Belgian beers provide the same or similar yeast culture that is found in Lambics? Also, has anyone successfully brewed a Lambic? If so I would be interested in hearing from you. Thanks.

- Ron -

Date: Tue, 26 Mar 91 15:32:23 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: CaCl2

<Does anyone out there have experience using calcium chloride
<for mash acidification, and/or know of a source for the stuff?
<I spent some time over the weekend with my city water analysis
<and Miller's TCHOHB, and I think I'd like to experiment with
<this. Gypsum is going to be out for me, as my sulfate and
<sodium content are already quite high.

I've been using CaCl2 in my mashes for about 1 1/2 years. It seems to produce a "rounder, smoother" beer taste, although I haven't done the definitive experiment of holding all other things equal and substituting CaCl2 for gypsum.

Berkeley water is quite soft, so I don't need to add alot of Ca. The phytase reaction can easily overcome the relatively unbuffered water to drop the mash pH to the desired level. I've found that 1/2 to 1 tsp. is plenty in a mash of 25-30 lbs. of grain (12 gallon batches) to get the pH down to about 5.3.

I often add a bit more CaCl2 into the kettle. Partly because the Handbook of Brewing (Master Brewers Association of America) claims that the optimum concentration of Ca in the kettle is higher than the optimum in the mash, and that some Ca is left behind in the mash, diluted by sparging etc. But mostly I add it because it makes me feel good!

As far as sources go, I found it ironic that CaCl2 is available from Mallinkrodt (sp?), the large chemical supply company in Dave Miller's hometown of St. Louis. I picked up a very large (5 lb.?) jar for \$7 from a lab supply in Oakland that was going out of business. Any lab supply should either have it or be able to get it.

Cheers,
CR Saikley

Date: Tue, 26 Mar 91 19:36:04 -0500
From: mason@habs11.ENET.DEC.COM (Gary Mason - I/V PCU - 603-884[DTN264]
1503 26-Mar-1991 1939)
Subject: Big mama LP gas burner wanted...

I am tired of waiting an hour for my 6 gallon batches to come to a boil.
I
would like pointers to currently available burners. Anyone see one
lately?

Thanks...Gary

Date: Tue, 26 Mar 91 22:35:38 EST
From: Pete Soper <soper@encore.com>
Subject: hops,fermenters,yeast,CaCl

My Cascade hop plants are starting their second season. There are around two dozen shoots visible with the tallest around a two inches with some green showing. They have migrated around the bed quite a bit and are coming up in four areas despite having started as two rhizomes in March of last year. They first appeared around the 12th of March. This is on the northern border of climate zone 8 in central North Carolina.

I heard that American Brewmaster has rhizomes again this year.

I got a new catalog from Great Fermentations of Marin (i.e. not the one run by Byron Burch and Nancy Vineyard) and two items in it caught my eye. One

is a 6.5 gallon carboy in a foam shell. The actual capacity is an eyelash less than 7 gallons. The other item is a 3 gallon fermenter that appears to be glass (listed with the 5 and 6.5 gallon items). Some Digesters have written of a desire for these in the past and might find them useful. I've never bought anything from GF of Marin, don't know them, etc. Order line is 800 542 2520 and this is in California.

About the appearance of yeast cultures. The appearance of colonies on solid media like wort agar turns out to be genetic and quite diverse. I've seen colonies on petri dishes that looked like lace with amazingly intricate patterns, perfectly smooth round bumps, bumps with "nipples", and so on. Wyeast

2042 (Danish lager) looks quite different from other yeasts on slants.

The yeast layer has a sort of rough texture and is almost parchment white. I agree that any fuzzy appearance is a very bad sign; I've seen this fuzz start as what looks like a spider web thread around an eighth of an inch long and

24 hours later occupy all of the open space of a culture tube (one with an air leak). Also, how fast yeast colonies become visible on the nutrient surface in

a culture tube is, for me, a function of how many cells I put on the nutrient, with some variation with temperature and the viability of the yeast. For the slants I made from monoclonies of Wyeast cultures a thin layer of yeast was

usually present 48-72 hours after I streaked the yeast on (at about 75F)

. I used a 10 microliter loop and actively fermenting wort so I guesstimate I put around 10-40k cells on the slant.

My slants of each type were inoculated from wort developed from a single colony grown on a petri dish. I streaked the dish with very dilute fermenting

wort from a Wyeast packet or bottle dregs, arranging by design to put just 10-20 cells on the media in each dish. With a bottle of Orval I think I got just *three* cells and they took weeks to grow into colonies visible to the naked eye. The Wyeast multiplied very much faster and was usually visible in 72 hours. Going this way if I'm lucky my slants for each type have literally a single cell as a parent and will hopefully be a known quantity for a long time. The argument could be made that Wyeast is pure in the first place and I wasted my time going through the plate culture step.

It's just about time to reculture all my slants (oh boy, I'd rather pull my toenails out :-)) and for reculturing I'll just pitch the slant to a 50ml starter and then streak with this the next day.

By the way, it is wise after making your wort agar slants and dishes to give them a few days to show any signs of contamination before inoculating them.

Carolina Biological sells supplies for yeast work and also sells calcium chloride (source requested recently). The price for culture tubes and the like is pretty reasonable but the price for ACS calcium chloride is painful (\$27.15 for 125 grams). If you do buy this, know that calcium chloride is so hygroscopic it and will suck moisture out of the air and go into liquid solution right before your eyes, so keep the lid on tight.

Carolina Biological is easy to deal with and doesn't act like god almighty the way Fisher and other supply houses do when you approach them as an individual. In fact I think at the current rate only Burroughs Welcome and Dow Chemical will qualify to do business with Fisher within a few years : -)
The number of CB is 800 547 1733 from the west coast (somewhere in Oregon) and 800 334 5551 from the east. The one bad thing is they charge significant bucks for their catalog. Schools can get it free but Joe Anybody pays around 17 bucks.

After getting my own weight in catalogs from Cole Parmer, Thomas and so on and truck loads of any catalog to do with electronics or computers it really floored me to have to pay for this catalog that I could put to good use.

-
Pete Soper (soper@encore.com) +1 919 481 3730
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Tue, 26 Mar 1991 11:25:57 -0500
From: hplabs!bmr-vpa!bmr-rsc!crick (Bill Crick)
Subject: Overpitching, Barley Wine

Someone said that you can't put in too much yeast. You can over pitch!
I forget what the symptoms are, but I seem to remember flavor, and too
much
foam. Commercial pitching rates are on the order of an ounce of yeast
per gallon? I remember 3 lbs per barrel??

Regarding making barley wine from grain. One possibility is to only use
the
first runoff from the grain bed without adding any sparge water.
This will have a gravity about twice what you expect for the whole batch
What do you do with the rest? I can think of two ideas.
Use the second run (sparge water runoff) to make a real light lager, and
toss
it in ye olde keg for summer quaffing;-).
Take the second runoff, and add extract to make what is basically an
extract
beer with a bit of mash added?

Note that you'll need to do a big batch, or accept a half batch of barley
wine! Your typical ten pound of grain batch would give you about 2.
5gallons of
say 1.090 initial runoff? If you want a full batch, you'll have to do
two
mashes or figure out how to deal with twenty pounds of grain?
Nopte: The gravity reading above is off the top of my head. NO flames
please!

another idea is to boil half a regular batch away, but that could be
tricky
to do without excessive carmelization, not to mention a good chance of
having
it rain in your kitchen;-)

Bill Crick

Date: Wed, 27 Mar 1991 10:07:03 EST
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>
Subject: Re: Acid Carboy Source Near Virginia?

A week ago I asked about the availability of acid carboys near Virginia. I received several "me too" responses, and a couple of suggestions. I also combed through back issues of the homebrew digest looking for previous pointers.

One person suggested that I try the local homebrew shop, which is really just a small collection of supplies in the corner of a scrungy pool hall. He said he'd had good luck getting them to order stuff they don't normally carry. The person I spoke with gave me the phone number for her supplier, Wines Inc. of Akron, Ohio. Well it turns out that Wines Inc. sells wholesale only, but that didn't matter since they were all out of big carboys and didn't know when they'd get more. The local shop would've sold one of this doomed-to-be-backordered carboys to me for \$17 plus shipping.

In a back issue someone suggested checking with chemical companies. The Charlottesville Yellow Pages told me that we didn't have any locally, so I dropped that idea. It sounds like a promising solution for some of you though. I bet they'd be pretty cheap.

The winning suggestion came from Chris Shenton, who wrote asking me to let him know if I find out and mentioned in passing that he bought one from Colonel John Canaday of Boulder, CO about a year ago. I found his phone number in an old digest and called him up. His current price is \$14 plus shipping, and while he doesn't always have them in stock it sounds as though he gets pretty frequent shipments. He was expecting one in the next day or so, and he warned me that they usually only last for a few days. His trusting send-me-a-check-when-you-get-it approach warmed my heart. Call (303) 442-2789 to get yours.

So it'll run me about \$20 after shipping, but I'm not aware of any alternatives.

-- Marc Rouleau

Date: Tue, 26 Mar 1991 16:31:37 EST
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: Re: Food Processor

Tom Nolan asks about using food processors to crush grain.

The problem with a food processor is that it gives a very uneven crush. After it is processed, the crush will be a mixture of many different sized particles, from flour to uncracked grains. The husks will be powdered, which is undesirable both for the filter bed and for the cloudiness of the beer.

Nevertheless, I have made a couple of good all-grain batches using food processed grain. The lack of whole husks makes a grain bag more desirable, and there is always the possibility of a stuck mash, but it does work. In a partial mash, it should work pretty well.

Currently, I use an old cranked meat grinder with a blade similar to a Corona to do my crushing (I'm too cheap to go buy a Corona.) It requires a delicate touch to maintain the right size, but it's fast.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute MFENET: pepke@fsu
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Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Wed, 27 Mar 91 10:28:04 CST
From: rds@teak.cray.com (Bob Swanson)
Subject: Going to Milwaukee

I will be visiting Milwaukee in a couple of weeks. Any information about brewpubs, microbreweries, and brewing supply stores I can visit while I am there, would be most welcomed.

Thanks in advance.

Bob Swanson
Cray Research Inc.
612/683-5805
rds@cray.com

Date: Wed, 27 Mar 91 0:37:37 CST
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Alternative Expellant Gases

Has anyone ever considered using something other than CO2 in their keg systems?
Being that this gas tends to carbonate the brew, more than a few sources have said not to use it. Obviously O2 is a poor choice due to oxidation. What about N2 ? This is a cheap, readily available, non-oxidant, non-carbonating gas. I don't know, however, what N2's solubility in H2O is, in reference to CO2's.

K.

P.S. Anyone know of brew club(s) in the Chicago area?

Date: Tue, 26 Mar 91 19:03:43 EST
From: bmac@wpi.WPI.EDU (Bruce A Macwilliams)
Subject: Oatmeal Stout

I am looking for a good Oatmeal Stout recipe or at least some guidelines as to how much rolled oats or even what kind(s) of oats to use with a more traditional stout recipe. Please email if you can. Thanks.

- Bruce (bmac@wpi.wpi.edu)

Date: Wed, 27 Mar 91 13:36:14 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Re: Colonna cappers

Jack Baty asks about Colonna cappers:

We have both types. The gears on mine are quite large. It would be very difficult to strip them with reasonable capping force. You can to some degree control the tightness of the action with a screw adjustment. It is not a "well oiled" feeling, though, but it certainly is not "very stiff".

All in all, I'm happy with it. It requires less effort than the twin lever capper and I have not snapped off any bottle necks in the Colonna. Is it worth what they ask for it? I don't know...different for every brewer.

It was for me, because now my wife helps with the capping whereas she did not before because the twin lever was not as easy to use. The only thing about it to be careful about is when you move it, make sure you have a thumb on the adjustable height plate, as it is not secured in and is heavy enough if dropped on a sock foot to cause a good deal of pain (and can gash your linoleum). No, it has not self destructed, but I have probably only bottled 400-500 bottles with it. It is very heavy plastic, with some obvious metal parts.

Mike Zentner

Date: Wed, 27 Mar 91 13:14:38 PST
From: novak3@violet.berkeley.edu (Mike Perrott/Novak Group)
Subject: Hoppy beers

Hi there-

A friend and I are semi-beginner brewers, 5-10 batches each. We've been sampling some local (Oakland/Berkeley, CA) beers that have an amazing hoppy flavor and bouquet. Examples would be Anchor Liberty Ale, Triple Rock's RoboHop (tm...) (local specialty brew, doubt if many people caught it) and Pacific Coast's Blue Whale Ale (again a local one). Tim tells me that Marin Co. Brewing Company has some similar beers, but I haven't tried them. Of these Anchor Liberty is the weakest in terms of the hop bouquet etc, but I thought it has a wider range.

We've tried a few attempts at brewing these (hops at the end of the boil, dry hopping etc) but have had not much success at the intense hop bouquet/flavor. Not the bitterness, that's relatively easy...

If some of you brewers that have successfully done this could email/post the recipies and results, We'd be darn happy.

Relaxing anyway

-Mikey (Mike Perrott, novak3@violet.berkeley.edu)

Date: Wed, 27 Mar 91 16:29:31 EST
From: perley@easygoer.crd.ge.com (Donald P Perley)
Subject: canning wort

>add 10% extra of everything in my recipes (works out very well). In an
>article in Zymurgy, someone mentioned that the leftover wort can be
filtered
>and canned (normal jam canning procedure) and used to krausen the beer.
>This is an excellent idea, but one that I haven't tried yet.

>
> Mike

They probably said (or previous articles have if I missed the one you
saw)
to pressure can, which most people don't do for jam.

-don perley

End of HOMEBREW Digest #605, 03/28/91

Date: Thu, 28 Mar 91 07:51:49 PST
From: jayl@Corp.Sun.COM (Jay Littlepage)
Subject: Cappers, Cusinarts, DME, GF-Marin, and a question:

My two cents on a few recent postings:

I bought a Colonna capper mid-way through bottling my very first batch. I was using screw-top bottles (i'm older and wiser now) and snapped the neck on 5 out of the first 10 bottles. Eight years and thousands of bottles later the Colonna is still going strong. One of my best purchases.

Cuisinart grinding: I got tired of crushing grain with a rolling pin and started using the cweese. It was easy but uneven; some hulls weren't touched, others were obliterated, with the ratio dependent on how many pulses you gave it. I finally invested in a Corona and have been very happy. It's actually faster than the cuisinart, given that I don't have to clean the corona to my wife's satisfaction after every use :-)

DME: I've been brewing entirely with extracts, as my one and only mash attempt was not good. I definitely go with DME over liquid extracts, due to cost, ease of storage and handling, and better control over my recipes. The only time I use liquid is if I have something specific in mind that I can't accomplish with DME - I like, for instance, a can of John Bull dark in my stouts, and I'll use IREKS liquid extract for my germanic recipes.

Great Fermentations of Marin: I get nearly all of my ingredients from Steinbart's in Portland or from one of the two GFs. Service from both GFs has been outstanding, in my experience. I've had orders from both appear on my porch within 36 hours of ordering (granted, I live 30 miles away). In one instance, the date on the yeast I ordered was 3 months old, so GF-Marin sent me two packages, just in case. Good folks.

Re-using slurrys, and my question: I've re-used the yeast pack from my primary in a number of batches by simply dumping into a sterilized mason jar and refrigerating. Never any problems. I used a batch of wyeast chico ale 4 times before I started getting suspicious. My biggest problem has been the length of time between batches in which I want to use the same yeast - I brew 6-8 batches a year and vary the styles I brew. What would people recommend as a refrigerated "shelf life" for the yeast before chucking it?

Jay

Date: Thu, 28 Mar 91 07:51:32 PST
From: Dave Resch <resch@cookie.enet.dec.com>
Subject: RE: Homebrew Digest #605 (March 28, 1991)

>We've tried a few attempts at brewing these (hops at the end of the
boil, dry
>hopping etc) but have had not much success at the intense hop bouquet/
flavor.
>Not the bitterness, that's relatively easy...
>
> -Mikey (Mike Perrott, novak3@violet.berkeley.edu)

Mike,

Being a confirmed Hophed, I have to reply. I have been very successful
with
getting intense hop bouquet/flavor in my brews. I brew primarily English
Bitters, Pale Ales, and Porters. I use only leaf hops which I buy
directly from
Freshops (very good quality IMHO).

For the best hop flavor, I add 3/4 to 1 ounce of hops at the end of the
boil,
right after I remove the kettle from the burner. I let them steep for
10-15
minutes and then begin cooling the wort with my immersion chiller. For
hop
bouquet, I dry hop. My technique is to ferment in the primary for
approximately
one week and then rack to a secondary, adding the dry hops. I let it
continue in
the secondary until fermentation completes (1-2 weeks).

For my bitters, I have used upwards of 1 1/2 - 2 ounces of Willamettes
(for dry
hopping) for a 6 1/2 gallon batch. The Willamettes give a wonderful hop
bouquet
(again IMHO). For my Pale Ales and Porters, I tend to use Cascades, but
have
found that I have to use less of them or they become overpowering.

Dave

Date: Thu, 28 Mar 91 08:15:19 pst
From: Dan Needham <dann@hpsadlb.hp.com>
Subject: Saving yeast, propane burners
Full-Name: Dan Needham

There has been a number of comments on re-using yeast. I'll add a couple of comments. First, I highly discourage capping yeast saved from the bottom of a primary fermentor. (BIG mess, repaint ceiling). Use an airlock. Also I only re-use yeast one time. It may be coincidence, but there seems to be some degradation in flavor with subsequent batches. Of course you can get more using laboratory re-culturing techniques.

There have recently been inquiries about propane burners. I have seen two types offered in stores and catalogs. One is a 32,000 BTU burner and the other is a 110,000 BTU burner. The prices seem to range from \$40 to \$75. Note that I think the 110,000 BTU burner is the cheapest -- I don't have my catalogs in front of me.

If you have a burner that you can recommend or discourage purchasing, please post or e-mail your comments. Please include as much detail as you can (e.g. BTU rating, size, source, price).

Thanks for any help!

Dan Needham

P.S. I just kegged up a batch for my new draft system. It's a wheat beer for an Easter party -- I know what to bring to the pot luck ;-)

Date: Thu, 28 Mar 91 9:23:08 MST
From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>
Subject: Dry Malt
Full-Name: Rick Myers

- > Has anyone ever done any brews using only dry malt as the primary
- > ingredient? If so how did it turn out?
- >
- > Are there any advantages/disadvantages to trying this? As I
- > understand it dry malt has approx. 20% more fermentables than
- > liquid malt extract.
- >
- > I'm thinking about doing this since dry malt is reasonably cheap
- > in bulk.

I quit buying canned extract and now use only dry malt, if I don't do an all-grain brew. You have much better control over your brews using dry instead of syrup, as you don't know what else is in the syrup besides malt - corn sugar is a common additive. I use only light dry malt, that way, I can make just about any beer I want. If I want to make a darker beer, I just use crystal/chocolate/black patent malt as needed.

Date: 28 Mar 91 11:28:00 EDT

From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>

Subject: SAVING YEAST

The recent thoughts about using your yeast slurry again and again is just what I wanted to hear. I like the idea of reusing a yeast that has produced a fine beer. I'm interested in saving the slurry, or a significant portion thereof for later use. My initial thought would be to bottle a champagne bottle of it with a little fermented out beer in it for moisture. I'd cap the bottle and keep it in the frig. Will this work? I've been told by a homebrew supplier that one can keep yeast this way up to two years. This sounds long to me, but I'm not a biochemist. Comments anyone?

Dan Graham, WA6CNN

Beer made with the Derry air, (Derry, New Hampshire)

Date: Thu, 28 Mar 91 10:54:55 EST
From: Dave Davis (508-392-2990) <daved@westford.ccur.com>
Subject: **SAVING YEAST**
SUBSCRIBE Dave Davis

Date: 28 Mar 91 11:45:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Catalog for Carolina Biological

No, no, no! Don't pay \$17 for their catalog. Just give them a valid business name and address. I just talked to them. I told them exactly what I wanted their catalog for. They said it would be \$16.95, or free if sent to a business. I explained that my business was a recording studio, not a yeast culturing establishment, they said it made no difference, just a business please, and a free catalog is on it's way.

Now, I would not encourage you to lie about a business name, but most of us either have our own, or work for somebody.

Dan (get it for nothing) graham, WA6CNN
Beer made with the Derry air, (Derry, New Hampshire)

Date: Thu, 28 Mar 91 08:45:40 PST
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)
Subject: Re: Aromatic hops

>> From: novak3@violet.berkeley.edu (Mike Perrott/Novak Group)
>> Subject: Hoppy beers
>>
>> Of these Anchor Liberty is the weakest in terms of the hop bouquet
etc,
>> but I thought it has a wider range.
>>
>> We've tried a few attempts at brewing these (hops at the end of the
>> boil, dry hopping etc) but have had not much success at the intense
hop
>> bouquet/flavor.

Anchor dry hops their Liberty Ale (so they said after the tour in Dec.).

I've been using a technique mentioned previously here in my last couple
of batches. At keggling time, I make a "hop tea" by steeping 1 oz. of
Cascade hops in 2 cu. water for two hours at 120 deg. F. Just before
adding to the keg, I mix the keggling sugar in, too (some may be concerned
about not boiling to sterilize, etc., but I have not had a problem).

I've found that this adds a very nice, green/herbal touch to the
aromatics (I'm describing this poorly). It is, however, nothing like
the aromatics that Sierra Nevada has. At any rate, I and my friends
like the results.

Bob C.

Date: Thu, 28 Mar 91 8:51:22 PST
From: Marty Albini <martya@sdd.hp.com>
Subject: dry malt extract

> From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)
>
> Has anyone ever done any brews using only dry malt as the primary
> ingredient? If so how did it turn out?

Yo! My most popular beer is a steam beer brewed with five pounds of Australian dry malt extract. Turns out just fine.

> Are there any advantages/disadvantages to trying this? As I
> understand it dry malt has approx. 20% more fermentables than
> liquid malt extract.

Several advantages: it's much easier to store a half-used container, much easier to measure, easier to use when priming, and comes in handy when cooking. I can't think of any disadvantages; in fact, unless I'm brewing something exotic, it's all I use.

As for fermentables, malt syrup is about 20% water by weight. DME is basically anhydrous, so for a recipe calling for five pounds of syrup I substitute four pounds of DME. This works out to 1/.8, or 25% more fermentables per pound.

Some tips: DME is voraciously hygroscopic. Store it in an airtight container, or it will turn back into malt syrup 8<:^). When measuring, weigh, don't use volume. Powders can settle quite a bit. Weigh out all you want to use before you start the boil and fog up the kitchen, or at least keep the container as far from the kettle as possible.

- --

Marty Albini

"If you're bent with artheritis, your bowels have got colitis, you've gallopin' bollockitis and you're thinkin' it's time ye died; if you've been a man of action, while you're lyin' there in traction, you may get some satisfaction thinkin' `Jesus, at least I tried.'"--Andy M. Stewart

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Date: Thu, 28 Mar 91 09:57:57 PST
From: lg562@koshland.pnl.gov
Subject: Re: dry malt extract

Date: Tue, 26 Mar 91 09:08:10 PST
>From: hplabs!ardent!uunet!tc.fluke.COM!gamebird (Duane Smith)

Has anyone ever done any brews using only dry malt as the primary ingredient? If so how did it turn out?

I made a dark amber ale from 3 lb dry light malt extract and 3 lb dry dark malt extract. It turned out pretty well. But I think I also used a pound or two of crystal malt, which always seems to improve the beer over just using malt extracts.

Michael Bass
Molecular Science Research Center, K2-18
Battelle - Pacific Northwest Laboratory
Richland, Washington 99352
lg562@pnl.gov

Date: 28 Mar 91 13:21:39 EST
From: JBAUER@bat.bates.edu
Subject: places in St. Louis

I'm relaxed at home but want to be relaxed when I go to St Louis next week for a conf. Anyone with pointers about brewpubs, brewery tours etc in StL would be greatly appreciated.

Thanks in advance. (I'll miss my brown ale ...sigh...)
Jim
JBauer@Bat.Bates.Edu

Date: Thu, 28 Mar 91 13:59 EST
From: "ASK ME IF I CARE..." <V057P673@ubvmcsc.cc.buffalo.edu>
Subject: A Pair Of Perplexing Problems

Hello, all. This is my initium on this newsletter, so I'll ask for two quick favors...

1) I have misplaced my copy of "Brewing Beers Like Those You Buy", and my next batch MUST be that nectar of the gods, Old Peculier. If anyone has a copy of that Dave Line work and can forward the recipe, I may be slurring my spelling shortly.

2) Both places in Buffalo, NY, where I once got my homebrew supplies have stopped dealing them. Besides, I was ready to make the jump to massive bulk purchases. If anyone knows of a place that would be UPS Zone 2 or 3 to me, (roughly between the Mason-Dixon, Ohio, and Connecticut) or even zone 4 (The Mississippi, North Carolina, Atlantic Ocean), I would again be highly appreciative.

thanks,
-Dr.D

Date: 28 Mar 91 14:06:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Need 489, 490 & 491

The netlib archive for last september ks missing digests 489, 490 and 491.
If any of you have these, could you email them to me? I'm trying to get a complete collection.

Thanks very much.

Dan

Date: Thu, 28 Mar 91 13:21:54 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Chimay, Lambic? Mais, Non!

In HOMEBREW Digest #605, Ron Garrison asked:

> ... Does the Chimay yeast or do any other of the Belgian
> beers provide the same or similar yeast culture that is found in
Lambics?

With a certain hesitation, I must say no. While there are a few similar components in the "inoculum" (both contain *Saccharomyces cerevisiae* and at least one bacterial component), the effect is altogether different. The distinguishing factor in Chimay's flavor profile is a range of spicy flavors, dominated by 4-vinyl guaiacol. In lambics, sourness dominates, with a lactic acid tang being the most noted flavor. Some other Belgian beers share this characteristic; Gouden Carolus and Rodenbach come to mind. I personally would be more inclined to try the "additive" method Guinard suggested in his book, using successive inoculations of pure cultures. The problem with trying to use bottle cultures for this purpose is the sheer complexity of the fermentation: at least three strains of yeast and two of bacteria are needed to create something that tastes like a lambic. These critters all have very different life cycles, so in culturing the dregs of a lambic bottle (assuming you could find a non-pasteurized one) you'd be getting the "winners", the strains that were active most recently. The strains from the early part of the process would probably only be present in small numbers and with questionable viability. And to culture from something other than a lambic would give you something else, something that is not likely to taste much like a lambic.

Guinard spoke to our homebrew club (Gold Country Brewers' Association) earlier this month, and said something I find my self agreeing with. He asked that if we make something that tastes like a lambic, we not call it by a lambic name, unless we brewed it within 15 miles of Brussels and used the traditional materials and methods. Like Port, Calvados, Armagnac, and the other classic beverages associated with a small geographic area, lambic deserves its identity. What happened to Champagne shouldn't happen to lambic, kriek, and framboise.

- Martin

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 28 Mar 91 15:32:42 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Chimay, Malaria

With all the recent talk about culturing Chimay yeast, I thought I'd share some of my past experiences.....

The first time I used Chimay yeast was in May of '89. The beer brewed was christened "Trappist Monkey" and was one of four golds awarded at the 1989 Sonoma County Fair. It was very tasty, and the two judges gave it scores of 37 & 39 on a 40 point scale. Here is the recipe, which is anything but authentic.

8 lbs Klages pale malt
4 lbs Munich malt (10L)
1 lb crystal malt (40L)
1 lb malted wheat
1 lb wheat flakes (unmalted)
2 oz chocolate malt (uncracked)

1 lb dark brown sugar

2 oz Cascade hops (I didn't have time to age them 3 years!)

1 qt starter cultured from Chimay dregs

Mash temp 158F, pH 5.3
1 hour mash, final temp 155F
Mash out with 1 1/2 gal boiling water, resultant temp 168F
Sparge @ 168F, sparge water acidified with lactic acid to pH 6.5
Collect 8 gals sweet wort
Add brown sugar
Boil 1 1/2 hours
Add all hops (60 min boil)
Cool to 70F (counterflow chiller)
Pitch Chimay starter
Single stage fermentation, 2 months, temp ????
Prime with 44 oz sweet wort (from the original brew, stored very carefully)
Bottle, yield 6 gals
Starting gravity 1.072, terminal gravity 1.014

There's an unusual story behind the 2 month single stage fermentation. After pitching, the carboy was placed in a water bath in my basement, and I went off to Indonesia. After my return, subsequent hospitalization and recovery from malaria, I decided that it was time to check on my poor neglected brew. When I lifted the lid on the water bath, I was horrified to see that everything (carboy, water, airlock) was covered with a thick green fuzzy mold. A little too in keeping with Belgian tradition for my tastes; I guess the bleach added to the water bath had long since evaporated. Fortunately, the carboy's interior was slime free. With great trepidation, I tasted the dubious brew, and religious bliss ensued. I wouldn't recommend this fermentation technique to everyone, especially the part about the malaria, but it worked out well. Maybe I should've saved some of that fuzzy stuff.....

questions?
comments?
advice?

-CR

End of HOMEBREW Digest #606, 03/29/91

Date: Fri, 29 Mar 91 08:19:59 PST
From: florianb@chip.cna.tek.com
Subject: yeast slurry

I'll pun in my comments about re-using yeast derived from the slurry.

I have tried this several times with mixed results. In these experiments, I sloshed around the leftovers in the fermenter, poured it into a swing-top bottle, and put it in the back of the refrigerator. On two of the occasions, the yeast autolyzed to produce a material so terrifying in its intense and sickening odor, I was unable to use it for anything except revitalizing the veteran colonies of our septic tank. On one occasion, I noticed the autolysis, but used the material to make a starter. The odor persisted into the finished beer anyway. With this, I cannot recommend using the slurry to propagate yeast. After all, much of this material is simply dead yeast, trub, hop leavings, protein-tannin complexes, and other gunk.

If one is interested in re-using yeast, it is perfectly acceptable to simply do one of the following: (1) take a sample of the finished beer and use it to make a starter. This assumes that you are ready to brew a new batch when the previous finished beer is not yet packaged. However, this is very simple to achieve in practice, with a little planning. (2) Use a bottle of finished beer to make a starter. I have used both of these methods with good success. The starter made with the finished, bottled beer may take a while longer to activate, but it should do so in two or three days at the proper temperature.

In any case, re-using the yeast should only be done for 2-3 generations. After that, purchasing a new culture would be advised.

Florian

Date: Fri, 29 Mar 91 11:34:15 PST
From: 29-Mar-1991 1425 <hannan@gnpike.enet.dec.com>
Subject: Milwaukee Brewpubs ? (Or the Bavarian Wursthaus ?)

rds@teak.cray.com (Bob Swanson) wrote:

> I will be visiting Milwaukee in a couple of
> weeks. Any information about brewpubs,
> microbreweries, and brewing supply stores
> I can visit while I am there, would
> be most welcomed.

I was in Milwaukee first week of January, for the 2nd time in a year.
I visited the Water Street Brewery in downtown Milwaukee, and the
Bavarian Wursthaus (Hampton Ave exit, at Rt 41 intersection, across
from the Timmerman Airport).

If I went again, I wouldn't bother with the WSB. VERY expensive small
glasses of OK brew. I liked the Oktoberfest, but it wasn't amazing. Instead,
I'd go directly to the Bavarian Wursthaus and order some more of that
amazingly fresh Spaten, or the Warsteiner Pils, or any of the other numerous fresh
German brews.

I was told I should check out Strecker's, another microbrewery, but noone
seemed to know how to get there. It's supposed to be great beer, and is
available in bottles there.

Ken

Date: Fri, 29 Mar 91 21:27:48 EST
From: capnal@aqua.who.edu (Alan Duester)
Subject: airport security & homebrew

There have been several postings/questions about carrying homebrew on aircraft recently. Now that the war-related terrorism threat is supposedly over, I think security will slowly be drifting back to its former levels.

My security experiences have been at Logan International Airport in Boston, mostly through the Northwest Airlines (with International departures to U.K., etc.) terminal, plus a few through United Airlines domestic (minor security position serving only 2-3 gates at this checkpoint). 5 or 6 trips total with homebrew.

I owed a friend a case of homebrew for doing up labels for me. He lived in Chicago. I on Cape Cod. I never attempted to send beer via checked baggage. (Have you ever seen how they treat that stuff, fer ghod's sake? *My* beer deserves better than that!).

I carry either 6 or 12 bottles in 6-pack carriers in a heavy brown paper bag through security (one level high, carried only by the bottom). Any more than that is unwieldy, and in addition to my mini-duffel, is too much for only-carry-on travel.

My worst experience is that the security personnel for NW wanted to try a bottle! They backed down when I asked them to get some glasses. Once at United, they ran it through the X-ray machine twice and asked what it was. I had more problems with the chocolate-orange cheesecake I was bringing in for the party! I've also carried 1.5 liter bottle of Grand Marnier to Japan in carry-on with no problems. I normally carry the HUGE Swiss Army knife, a maglite flashlight, and a Leatherman in my Nerd pack, and these get searched (unless I take them out of the pouch and stick them in my jacket pocket and run it through X-ray).

My bottles had labels, but they were obviously homemade, and not in color. Plain or Diet Coke caps, depending on batch.

My suggestions? Ask them to get some glasses, and offer to have them open a bottle. It's gotta be better than the swill you can buy on the plane! Remember that security personnel have had their senses of humor surgically removed. If there are any problems, ask for the supervisor for the terminal. Be prepared to spend a few extra minutes at the checkpoint.

I look pudgy, bearded, flaky Germanic with light hair (I guess). I would think swarthy, dark-haired middle-eastern looking folks might have a few more problems.

=====
Al Duester, Ocean Engineer, MS S201 # SPAN: 6308::capnal
Woods Hole Oceanographic Institution # INTERNET: capnal@aqua.who.edu
Woods Hole, MA 02543 # (508) 457-2000 x2474

rec.pyrotechnics: Where mere flame wars aren't allowed because they don't propagate fast enough.....
=====

P.S. Anyone know what/if the salt or sodium content of sake is?

Date: Sat, 30 Mar 91 01:31:34 EST
From: hersh@expo.lcs.mit.edu
Subject: Re: Reusing slurry

Back in the summer I put a liter of slurry into a just emptied vodka bottle (there was some beer mixed in with the slurry), and put it in the fridge. I brewed another batch a few months later with yeast started as follows.

- 1) Sterilize a one gallon jug
- 2) make an all malt starter from extract (no hops so you don't have to worry about it getting light struck). Boil this to insure sterility. You should make a quart to 1/2 gallon of this.
- 3) add a pint of the slurry to the starter and puit an airlock on.

I used the Wyeast German Ale in this manner.

The first pint was restarted after 3 months and worked fine. I just used the second pint 2 weeks ago, it too worked fine (though I'm told this was perhaps a long time).

From what I understand the keys to my success were

- a) using a vodka bottle meant it was sterile
- b) having a not too thick slurry meant that when it settled there was a protecting layer of flat beer over the slurry.
- c) restarting a fairly large amount of slurry meant enough viable cells to take off in the starter.
- d) essentially the quart to 1/2 gallon of starter is actively fermenting when added to the rest of the wort, infusing a high volume of active yeast.

This approach lets me get 3 uses from a single Wyeast, cutting the cost to a level that's competitive with dry yeast and allows me to brew when I want to, not when the yeast wants me to.

Jay H

--

Disclaimer: Don't have a cow man
It's a window system named X, not a system named X Window.

Date: Sat, 30 Mar 91 09:36 EST
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Wyeast Lambic Cultures Announced

This article recently appeared in Brewprint, the official newsletter of the Boston Wort Processors.

WYEAST TO PRODUCE A LAMBIC YEAST CULTURE FOR THE HOMEBREWER

In a continuing effort to expand their product line, Wyeast Laboratories of Mt. Hood, OR have announced that they will soon start selling pouches of mixed cultures of *Brettanomyces bruxellensis* and *Brettanomyces lambicus* to the homebrewing trade. These are the same yeasts as the wild ones that inoculate the lambic worts of Belgian brewers in the Senne Valley of Belgium.

The recommended use of this "wild" yeast is rather unusual, to say the least. Wyeast suggests that the homebrewer inoculate the brewhouse with the yeast culture by spreading small amounts of actively fermenting culture throughout the room. Because it is a naturally occurring wild yeast, *Brettanomyces* is very vigorous and will quickly establish itself as the dominant "wild" yeast species.

This will allow the homebrewer to replicate the actual preparation of a lambic beer in their own home. The hot wort can be allowed to cool slowly overnight in open shallow containers whereby *Brettanomyces* will inoculate it. It can then be racked to a closed primary fermenter and fermentation continues in the normal manner. Introduction of the proper bacterial cultures (also available from Wyeast) and aging (as discussed in Jean-Xavier Guinard's excellent book *Lambic*) will produce an authentic lambic beer. Of course the homebrewer can also add cherries or raspberries to make a kriek or framboise.

Because this is a one-time purchase, the cost will be higher than normal for Wyeast products, probably in the \$20 per pouch range. For more details, contact Wyeast @ 1-800-APR-FOOL (227-3665) or call your local homebrew supply store.

Date: Sat, 30 Mar 91 15:02:11 -0500
From: mason@habs11.ENET.DEC.COM (Gary Mason - I/V/HI PCU - 603-884
[DTN264]1503 30-Mar-1991 1428)
Subject: LP Gas burner for homebrewing

Thanks to the couple of people who sent me the clue, I went to Service Merchandise in Manchester, NH, and bought it. Herewith are the facts:

Identification: 2MBM (Service Merchandise number)
"Cookmaster" (on the burner and packing box)
UPC 94428 13122
Price: \$69.97 (probably varies by location)
Rating: 135K BTU
Accessories: 10 1/2 Qt aluminum pot & basket - no lid (separate price \$49.95)
Approved LP regulator and hose
Warranty: Five years
Manufacturer: Masterbuilt Manufacturing, Inc.
1645 Second Avenue
Columbus, GA 31901
(800)288-1581 for orders

*** Some assembly is required ***

The unit is a 3 1/2" (approximately) diameter, two piece cast burner and venturi pipe. At the outer end are a spring loaded air shutter and a needle valve. The hose screws into the valve on one end, and the regulator on the other. The burner is attached to a frame of rigid metal strap and bar that serves as a tripod for the whole affair, and which mounts a six inch high sheet metal wind collar (remember, this is intended for outdoor use). The burner surface is about 8 1/2" above the bottom of the legs. The cooking vessel is held about 11 1/2" above the bottom of the legs on three arms of metal bar, (similar to a gas countertop) which are welded to the tops of the legs. The only problem I see (for me, anyway) is that these arms are about 1/2" below the top edge of the wind collar. My Vollrath 38 quart brewpot is about 1/2" larger in diameter than the collar. That means that I will have to balance the pot on the collar top (it sort of nests in, because the pot's bottom is rounded, and the smallest part fits inside the collar, but not far enough so that the pot rests on the arms). I will probably solve that problem by having an additional set of bars welded on top of the existing arms, which would bring them to the top of the collar. Or, I could cut down the collar, but that could get messy (and I HATE working sheet metal).

Among several other (expensive, in my opinion) accessories available is a leg kit (Item # LK-26: \$15.95) that raises the unit 26". This might be handy for waist high cooking.

I hope this helps someone else in their quest for adequate heating.

Cheers...Gary

Date: Sat, 30 Mar 91 16:45:43 -0500
From: hpfcla!hp-pcd.cv.hp.com!hpupora.nsr.hp.com!ogicse!ee.ecn.purdue.edu!zentnerl (Lynn Zentner)
Subject: pseudo-lambics and an ale recipe

Can someone out there who has the Lambic book or anyone who has tried to make a lambic post or send me a basic recipe that will give me some idea of what kinds of ingredients to use and what quantities. Extract recipes, please. The reason I say pseudo-lambic is that I am going to try to culture yeast from a bottle of Schultheiss Original Berliner Weisse. We bought some last week and popped a couple expecting a normal, everyday, old wheat beer and instead got something that tasted a hell of a lot like a lambic. If any one sees this stuff, give it a try, it is very unusual. Anyhow, I am sure if i use this yeast, i may not get something that tastes just like an authentic lambic, but i don't really care, the fun is in the attempt!! Thanks in advance.

Now to share the recipe from my first solo batch of beer (I have been my husband's trusty brew assistant for far too long :)). I derived it from a recipe i pulled off the digest over a year ago, but made some significant changes.....Here goes:

PURDUE RED HOT APPLE ALE

4 lb. Mountmellick Brown Ale Kit (Hopped)
1 lb. Light DME
1 lb. Honey
1/2 lb. Crystal Malt
4 lbs. Sliced Winesap Apples (from Purdue Hort. Farms---hence, the name)
2 tsp. cinnamon
1 cup Cinnamon Imperials (Red hots)
10 g. burton salts
1 tsp. Irish Moss
1 pkg. Brewer's Choice London Ale Yeast (#1028)
2/3 c. dextrose to prime

Bring 3 gallons H2O to boil and put in brew bucket to cool. Bring 1.5 gallons H2O and crystal malt to boil. Remove grain. Add extract, honey, burton salts, and irish moss and boil for 15 minutes. Add red hot candies. Turn heat to low after candies melt. Add apples and cinnamon and steep 15 minutes. Dump into brew bucket, then transfer to primary. I made malted applesauce out of the apples by the way!

This ale is a nice light beer with little bitterness. You can't really taste the red hots too much, but the are definitely in the aroma. My husband had

his doubts about this since the only hops were whatever was in the
extract,
but he was pleasantly surprised. Everybody seemed to like this, and in
just
a couple of months, all we have left is a sixer. We're going to sit on
that
for a while, cause we think this will age nicely. Anyhow, red hot
candies
make a very nice addition to the brew. I think they might be good in
some
other styles, too.

"Drink all you want. We'll brew more!"

Lynn Zentner

Date: Sun, 31 Mar 91 12:23 EST
From: SHICOFF%UNC.BITNET@ncsuvn.ncsu.edu
Subject: Re: Homebrew Digest #606 (March 29, 1991)

please unsubscribe me. thank you!

End of HOMEBREW Digest #607, 04/01/91

Date: Mon, 01 Apr 91 08:09:11 EST
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>
Subject: spiced brews

Back in mid Feb. an article in hbdigest appeared on ancient brews. One spicing combination called for coriander seed and orange peel. Has anyone out there made such a beer? If so what quantities and infusion method was used?
I added a tea of 6 star anise to my last batch, it smelled pretty good. Bottle tomorrow!

in relaxation,
Joe

Date: Mon, 1 Apr 91 09:04:20 -0500
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: What Makes Beer Taste Great?

Date: Thu, 28 Mar 91 13:21:54 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Chimay, Lambic? Mais, Non!

In HOMEBREW Digest #605, Ron Garrison asked:

> ... Does the Chimay yeast or do any other of the Belgian beers
> provide the same or similar yeast culture that is found in Lambics?

With a certain hesitation, I must say no. While there are a few similar components in the "inoculum" (both contain *Saccharomyces cerevisiae* and at least one bacterial component), the effect is altogether different. The distinguishing factor in Chimay's flavor profile is a range of spicy flavors, dominated by 4-vinyl guaiacol. In lambics, sourness dominates, with a lactic acid tang being the most noted flavor. Some other Belgian beers share this

Hmm, that 4-vinyl guaiacol reference reminded me to tell you of the article that appeared in the February, 1991 issue of R&D Magazine, on pp. 74 to 78. It is titled "What Makes Beer Taste Great?", by Jay R. Powell and Senja V. Compton (of Bio-Rad, Digilab Division, in Cambridge, MA). The article is about the use of a GC/FTIR interface accessory, along with use of a liquid nitrogen cold trap, and use of Gram-Schmidt chromatograms to analyze the components present in aqueous systems. So, they decided to try this on five brews: Singha Lager (Thailand); McEwan's Scotch Ale (Scotland); Guinness Extra Stout (Ireland); Schultheiss Berliner Weissebeir (Berlin); and Liefman's Frambozenbier (Belgium). they list a whole bunch of various components which they found in beer, some sample G-S chromatogram for the five brews, and a pretty good description of the brews...

R&D Magazine is one of those 'free-bie' magazines you can get at work...

Ihor

Date: Mon, 1 Apr 1991 10:14:39 EST
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>
Subject: Re: yeast slurry

On Mar 29, 8:19am, florianb@chip.cna.tek.com wrote:
> In any case, re-using the yeast should only be done for 2-3
generations.
> After that, purchasing a new culture would be advised.

I hear this a lot, but I've yet to hear a satisfactory explanation.
Exactly why/how do yeast "mutate" or "weaken" over multiple
"generations"? Wouldn't the weaker yeast suffer a competitive
disadvantage with respect to the stronger yeast?

And how do you explain the experience of the yeast-caking guy from
a coupla weeks back -- he was doing ten fermentations from a single
packet of dry yeast.

-- Marc Rouleau

Date: 1 Apr 91 10:56:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: DRY VS. LIQUID EXTRACTS.

Recently, there has been a discussion of the merits of dry versus liquid extracts. Several posters say they have switched to dry because it is easier to control and less costly. The control aspect I can understand easily. The price part is what's giving me trouble.

Now, dry extract has 25% more bang per unit weight than liquid, according to a chart posted in this digest back in December, 1988. The chart listed the sg of fermentables given as a rating for one pound in one gallon of water. Dry malt extract was listed as having an sg of 45, and syrup as 36.

That is indeed a 25% increase for the dry. Problem is, I can't find dry extract for the same price as liquid, or for even only 25% more.

I checked my twenty odd catalogs and found liquid extract for as low as \$1.15 per pound, but could not find dry extract (in bulk) for less than \$2.05 per pound.

Maybe I have the wrong catalogs????

Dan Graham, WA6CNN
Beer made with the Derry air, (Derry, New Hampshire)

Date: Mon, 1 Apr 91 11:44 EST
From: REINHARD@SCIVAX.STSCI.EDU
Subject: How to make a sweet mead.

I am looking for information on how to make a "Sweet" Mead. I remember having a Mead that was made in Missouri that was very sweet and it would make a nice after dinner drink. I was hoping to make something similar.

I have made several mead batches that have had a "dry" taste. Most if not all of the honey had been converted to alcohol in these batches. To make a sweet mead do you stop the yeast before it converts all of the sugars and if so how do you do it?

Thanks.

Kent Reinhard

Date: Mon, 1 Apr 91 08:41:37 -0800
From: krweiss@ucdavis.edu
Subject: Re: Homebrew Digest #607 (April 01, 1991)

>
>Date: Sat, 30 Mar 91 09:36 EST
>From: Mike Fertsch <FERTSCH@adcl.adc.ray.com>
>Subject: Wyeast Lambic Cultures Announced
>
>This article recently appeared in Brewprint, the official newsletter of
the
>Boston Wort Processors.
>
>WYEAST TO PRODUCE A LAMBIC YEAST CULTURE FOR THE HOMEBREWER
>
>
>The recommended use of this "wild" yeast is rather unusual, to say
the
>least. Wyeast suggests that the homebrewer inoculate the brewhouse
with
>the yeast culture by spreading small amounts of actively fermenting
>culture throughout the room. Because it is a naturally occurring
wild
>yeast, Brettanomyces is very vigorous and will quickly establish
itself as
>the dominant "wild" yeast species.
>
Mike --

Got me!!!

Ken Weiss
Manager of Instruction
Computing Services
U.C. Davis
Davis, CA 95616

916/752-5554
krweiss@ucdavis.edu

Date: Mon, 1 Apr 1991 08:56:19 PST
From: John_Zettler.ADFMcLean_CSD@xerox.com
Subject: SUPPLY SOURCES

I have just discovered this forum and am ready to pose my first question.
What
mail order firms exist that offer a variety of brewing supplies at good
prices?
Please include their phone numbers and your assessment of their wares.

I have discovered Cottage Brewing Supply (name changed from Continental
Brewing
) in Daytona, Florida (1-800-553-2399, Extension 20). Their prices,
after
shipping, are not really better than retail plus sales tax, but their
selection
is very good.

Thanks,
John Zettler

Date: Mon, 1 Apr 91 10:02:50 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: More on the CBS Catalog

In HOMEBREW Digest #606, Dan Graham said:

> No, no, no! Don't pay \$17 for their catalog. Just give them a valid
> business name and address. I just talked to them. I told them exactly
> what I wanted their catalog for. They said it would be \$16.95, or free
if
> sent to a business ...

Dan'l, you must have talked to someone other than I just did. I
called Carolina Biological Supply's west-coast number, and she
refused to consider sending a free catalog to anything but a school.
Businesses pay full list. Looks like you lucked out.

- Martin

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 1 Apr 91 11:22:38 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Water Conservation

As I was brewing yesterday, I began to contemplate the water rationing that has been imposed on many drought stricken California homebrewers. Naturally, my thoughts turned towards conservation, especially while my counterflow wort chiller did its thing.

Does anyone out there have a sense for how much water is required for each gallon of brew produced ? I'm sure it's alot considering sterilization, rinsing, wort production, wort cooling, and cleanup. The amount would probably vary substantially depending on whether you were an extract or all grain brewer. I've read that very efficient commercial breweries (AB etc.) are able to get their water/beer ratio down to 8/1.

Furthermore, what ideas have people come up with for water conservation ?

I've tried cleaning up with the water coming out of my wort chiller. That water is pretty cool, which is an inconvenience, but it can be done.

Suggestions ?

-CR

Date: Mon Apr 01 09:21:42 1991
From: microsoft!richsa@cs.washington.edu
Subject: Brew Pubs: Milwaukee, Chicago, Minnesota.

Hello all. I am travelling to Milwaukee, Chicago and parts of Minnesota this summer and would greatly appreciate people's recommendations for the brew pubs in those areas. There have been postings recently discussing the Milwaukee area so the info I really need is on Chicago (and the surrounding area) and Minnesota.

Thanks,
Rich

Date: Mon, 01 Apr 91 14:38:06 EST
From: David Arnold <davida@syrinx.umd.edu>
Subject: Re: Alternative Expellant Gases

In Digest #605, Kurt Swanson wrote:

>Has anyone ever considered using something other than CO2 in their keg
>systems?

Have you considered using N2O? That's what the Guinness folks use...

David

Date: Mon, 1 Apr 91 14:24 CDT
From: MC2331S@ACAD.DRAKE.EDU
Subject: National Homebrew Day

Does anybody know whether is is a coincidence that National Homebrew Day is the same day (May 4) as the feast of St. Florian (one of the many patronsof brewers)?

Also, if anybody has a (mostly) extract recipie for Oatmeal stout, couldyou send it to me.

Thanks

Mark Castleman, for the Big Dog Brewing Cooperative
MC2331S@ACAD.DRAKE.EDU

Date: Mon, 1 Apr 1991 16:12:38 EST
From: IOCONNOR@SUNRISE.ACS.SYR.EDU
Subject: RE: Homebrew Digest #607 (April 01, 1991)

This is my first posting. I made my first batch this weekend. Problem-
-
I cleansed the brewpot with B-Brite. However I forgot to rinse with
water. Will this kill the brew. Should I trash it now and start over?

B-Brite is made of Sodium Carbonate, and sodium silicate. It says it does
not
contain chlorine or bisulfate or organic compounds.

I appreciate any help you can give--please email directly.

Kieran O'Connor

IOCONNOR@SUNRISE (bitnet) IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)

Date: Mon, 1 Apr 91 15:23:56 mst
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Re: Reusing slurry

Jay H writes:

>2) make an all malt starter from extract (no hops so you don't have to
worry
>about it getting light struck). Boil this to insure sterility.

Are you sure about this Jay? I believe that getting "light struck" is
associated with oxidation which is a problem whether or not you have
hops in your beer or not. Or is getting "light struck" associated with
the hop oils? Anyone else care to comment?
Al.

Date: Mon Apr 1 18:30:47 1991
From: semantic!bob@uunet.UU.NET
Subject: Beer Filtration

Hello,

I'm looking for someone who *knows* about beer filtration. I'm primarily interested in what particles are filtered out, the sizes and reasons there of. Any gurus out there? Please respond.

Thanks,

-- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
-- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
--

End of HOMEBREW Digest #608, 04/02/91

Date: Tue, 2 Apr 91 00:27 EDT
From: hplabs!uunet!pdn.paradyne.com!jgg (Joe Gabriel)
Subject: inactive liquid yeast

Trying our hand at liquid yeast for the first time, I may have started the incubation period a day too soon. I suspect this since upon pitching the yeast at a wort chilled to 60 degrees, it has been 36 hours and no "glubs" to be seen or heard yet. What is the recovery(if any) from this situation. Could the yeast be re-activated by taking some of the trub off the bottom of the fermenter(hopefully taking some yeast with it), then boil with some malt, to cool, then re-pitch? Could the initial yeast pitch at a cool 60 degrees caused the then active culture to go dormant. I am trying to stay relaxed, BUT, this was supposed to be our *BEST* batch of brew yet.

Joe Gabriel

Date: Tue, 2 Apr 91 06:08:21 -0800
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: Homebrew Digest #608 (April 02, 1991)

> >From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
> Subject: Water Conservation
> Does anyone out there have a sense for how much water is required for
> each gallon of brew produced ? I'm sure it's alot considering
sterilization,
> rinsing, wort production, wort cooling, and cleanup. The amount would
> probably vary substantially depending on whether you were an extract or
> all grain brewer. I've read that very efficient commercial breweries
> (AB etc.) are able to get their water/beer ratio down to 8/1.

The 8:1 figure is mentioned in, among other places, "Malting and Brewing Science" by Hough et al. My experience at Pilsner Urquell was that they are using upwards of 20:1! I, too, live in drought plagued California, and my rough calculations for a batch of beer are in the 6-8:1 neighborhood as well. For example: 15 gallons of beer, 50 gallons of cooling water, 5 gallons lost in the mash, 5 gallons to clean fermenters, 5 gallons to clean kegs: 80 gallons to make 15 -> 5.333. I'm sure I'm missing other miscellaneous losses. Some of the things I do are:

- None of the water is dumped down the drain. Any water I am through with goes into watering the plants.
- I *do* wash my brewing utensils with the outflow from my immersion chiller. In fact, I collect the first 5 gallons, which are pretty hot and wash from there.
- I sterilize wherever possible with boiling water rather than bleach. Boiling water doesn't need several rinses. And the rinse water can go back into the pot and be used to sanitize more equipment.

--Darryl Richman

Date: Tue, 2 Apr 91 06:16:56 -0800
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: Homebrew Digest #608 (April 02, 1991)

> >From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
> Subject: Re: Reusing slurry
>
> Jay H writes:
> >2) make an all malt starter from extract (no hops so you don't have to
worry
> >about it getting light struck). Boil this to insure sterility.
>
> Are you sure about this Jay? I believe that getting "light struck" is
> associated with oxidation which is a problem whether or not you have
> hops in your beer or not. Or is getting "light struck" associated
with
> the hop oils? Anyone else care to comment?

Light struck is defect noticeable by a skunky or catty aroma. This is
brought on by a transformation in one of the hop constituents under the
influence of green light. This compound is converted into a mercaptan,
one of a class of extremely aromatic compounds. (Natural gas is
odorized with a mercaptan, at about 5 ppb.)

Oxidation is the trademark of an old or mishandled beer. There are
many components of beer that will react with free oxygen. The results
can include winy and sherry notes in the aroma and flavor, or a wet
cardboard taste at the back of the mouth. Cooled bitter wort is
aerated to include O2 for yeast growth, but after that point O2 should
be prevented from contact with beer. Racking and bottling are
especially troubling times for homebrewers in this respect, and this is
why judges are wary of beers with large headspaces (this isn't always
an indicator of an oxidized beer; I've just been playing with my new
counter pressure bottle filler and I got a number of bottles about
2/3rds full, but covered with CO2). It is impossible to keep oxygen
out entirely, but the less available, the longer the shelf life.

--Darryl Richman

Date: Tue, 2 Apr 91 8:24:17 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Repitching

In HOMEBREW Digest #608, Marc Rouleau asked:

>On Mar 29, 8:19am, florianb@chip.cna.tek.com wrote:
>> In any case, re-using the yeast should only be done for 2-3
generations.
>> After that, purchasing a new culture would be advised.
>
>I hear this a lot, but I've yet to hear a satisfactory explanation.
>Exactly why/how do yeast "mutate" or "weaken" over multiple
>"generations"? Wouldn't the weaker yeast suffer a competitive
>disadvantage with respect to the stronger yeast?
>

I'll take a shot at this one.

There are two reasons for not repitching forever: contamination,
and what is incorrectly called the "petit mutation".

The first is clear: whenever the beer contacts air or anything
else, there is the chance that another organism could be introduced.
While the population of that organism may not be large enough to make
a significant difference in any given batch, it's likely to grow
over time, or be snuffed altogether by the yeast colony. All
breweries have problems of this sort, sooner or later.

The other is a little less obvious. Yeast pitched in the fermentor
first go through an aerobic phase, where they use the dissolved
oxygen in the wort, through respiration, to grow and multiply. In
any colony, some of the yeast will be respiratory-deficient, and
will not reproduce as rapidly. Commercial yeast production is
conducted in aerated media to maximize the reproduction rate, and
naturally, the effect of this is to give a significant "edge" to the
yeast that can most effectively reproduce in an aerobic environment.

If an agar/wort plate is thinly streaked with a yeast culture
growing in liquid media, some of the resulting cultures will grow
faster than others, even if the original culture was a pure
single-cell culture, and even if the resulting plate cultures are
also single-cell cultures. The smaller ones are the
respiratory-deficient strain, called "petit" by Pasteur. These will
not be at the same disadvantage in a culture that is repeatedly
repitched and therefore spends most of its life in an anaerobic
environment, and over time will become a larger fraction of the
total population. While this behavior may have begun as a mutation,
its effect on the overall action of the culture is natural selection
in action. What you'll notice is successively longer lag times, and
slower starts once it does begin to move.

>And how do you explain the experience of the yeast-caking guy from
>a coupla weeks back -- he was doing ten fermentations from a single
>packet of dry yeast.

...And he was keeping the whole volume of the yeast, so his
pitching rate became successively higher. That helps a lot.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =

= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 1 Apr 91 02:30:00 MST (Mon)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: **brettanomyces?**

OK, so if Wyeast is going to give us a yeast which will produce Lambic-style beers, and if they want it to live with us (!), does anyone have any experience with what this yeast might do for bread?!? As it is, I'm trying for a delicate balance so that I can make sourdough when I want to (i.e., when the culture medium is a thick glut[ie]nous mass intended for baking) but otherwise not (i.e., when the culture medium is wort). What are the chances after introducing yet another strain of yeast?

- - - -

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Tue, 2 Apr 91 11:17:07 EST
From: eisen@ileaf.com (Carl West)
Subject: How to make a sweet mead.

Kent Reinhard asked about making sweet mead.

Three ways spring to mind:

1. Drink it before it's all fermented out
(fizzy and yeasty)(not to be drunk
at the same time as 151, oooo...bad juju)
2. Stop the yeast before it's done, Camden tablets or
refrigeration can do the trick
(fizzy, not so yeasty)
3. Put in so much honey that there will be sugars
left over when the yeast stops because of
the alcohol. Three or more pounds per gallon
(still and sweet, A couple years of aging can
really improve such a mead)

Carl

Date: Tue, 2 Apr 91 11:33:09 EST
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: Multiple yeast strains (question)

Not that I've read everything about brewing, but, nothing I've read says anything about using more than one kind of yeast at a time. How about, say, an ale yeast with a champagne yeast? I would expect the ale yeast to make fairly short work of most of the sugars and poop out, whereupon the champagne yeast would be free to continue and take the alcohol content way beyond what the ale yeast was capable of. Is anything like this done? Or would something bad happen?

Carl

Date: Tue, 2 Apr 1991 11:52 EST
From: T2R@ecl.psu.edu
Subject: Water conserving wort chillers

On water conservation when chilling brew, it can be done. When rinsing out stuff during the latter half of my brew (after sparge) I collect the rinse water into a 5-gal. plastic jug. (rather than dump it down the drain) I then run this in combination with a gallon or two of ice through a immersion chiller to chill the brew. I use a gravity feed setup. A large bucket with a spigot is placed one to two feet above the wort, a rubber hose connects this to a copper coil in the brew. Another hose goes from the coil to a collection bucket two feet below the wort. About half way through the chill, the water in the lower bucket is dumped back into the top bucket and more ice is added. This setup cools the wort to around 75'F in about 25 minutes.

Tom Ricker (T2R@PSUECL)

Date: Tue, 2 Apr 1991 12:31 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Repitching yeast with BrewCap

Another wrinkle in the repitching of yeast discussion is using a BrewCap. After draining about a cup of yeast, you'll be into the clean white barm that is excellent for repitching. Sterilize the valve carefully, park your new batch of beer close by and drain a quarter cup of barm directly into the fermenter. No muss. No fuss. No culturing.

Kinney

Date: Tue, 2 Apr 91 09:16:20 -0800
From: krweiss@ucdavis.edu
Subject: St. Florian!!!???

>
> Does anybody know whether is is a coincidence that National Homebrew
> Day is the same day (May 4) as the feast of St. Florian (one of the many
patronsof brewers)?
> Also, if anybody has a (mostly) extract recipie for Oatmeal stout,
couldyou send it to me.
> Thanks
> Mark Castleman, for the Big Dog Brewing Cooperative
> MC2331S@ACAD.DRAKE.EDU

Now wait a second here. Is this the same Florian that contributes to this
journal? Is Florian the Dreamer also Florian the Holy?? I dunno -- the
guy
always struck me as some kind of troublemaker...

On to my question of the day. I've been having problems getting my
carbonation consistent from batch to batch. Thanks to Pete Soper's advice
I'm no longer plagued with variations from bottle to bottle within a
batch,
but I'm still getting wide variations in carbonation from one batch to
the
next. How wide, you ask?

Well, right now I'm working on an English bitter and a porter. The bitter
is **very** strongly carbonated. Way too much for the style, and for my
taste. This was primed with 3/4 cup of corn sugar in a 5 gallon batch. I
used Wyeast London Ale yeast. The porter is absolutely flat. This was
primed with 1/2 cup of corn sugar in a 5 gallon batch, and used Wyeast
Irish Ale yeast. Both batches have been in the bottle for more than four
weeks. There are no signs of infection, and both are clear. The bitter is
crystal clear, and the porter is as clear as any porter I've ever seen.

Both batches were allowed to ferment out completely in the secondary tank
before bottling. My priming technique is to make a syrup of corn sugar in
about 1 pint of boiling water. I put the syrup in the bottom of my 7
gallon
carboy and siphon the beer out of the secondary (into the 7 gallon carboy
with the priming syrup, of course). I then stir for a full minute with
the
racking tube, and proceed with bottling. I use no fining agents other
than
a bit of Irish Moss at the end of the boil -- nothing that might strip
yeast out of suspension in the secondary.

Suggestions? Comments?

Ken Weiss
Manager of Instruction
Computing Services
U.C. Davis
Davis, CA 95616

916/752-5554
krweiss@ucdavis.edu

Date: Tue, 2 Apr 91 09:17:05 -0800
From: krweiss@ucdavis.edu
Subject: light struck beer

Al Korzonas writes:

>

>Jay H writes:

>>2) make an all malt starter from extract (no hops so you don't have to worry

>>about it getting light struck). Boil this to insure sterility.

>

>Are you sure about this Jay? I believe that getting "light struck" is

>associated with oxidation which is a problem whether or not you have

>hops in your beer or not. Or is getting "light struck" associated with

>the hop oils? Anyone else care to comment?

>Al.

I think Jay's correct. My (somewhat foggy) recollection is that "light struck" beer is the result of a photochemical reaction in some component of the hops.

Ken Weiss
Manager of Instruction
Computing Services
U.C. Davis
Davis, CA 95616

916/752-5554
krweiss@ucdavis.edu

Date: Tue, 02 Apr 1991 12:36:43 EST
From: rransom@bchml1.aclcb.purdue.edu (FATHER BARLEYWINE)
Subject: Mutants, slurries, and Yeastoids

There has been a lot of discussion recently about reusing yeast. Several contributors have suggested bottling the cake from the bottom of the fermenter and using this material to pitch the next beer.

My suggestion (HB Digest #600) is to put the next beer directly onto the old cake. This eliminates several problems with storing the yeast: there is little chance of contamination, little oxygen is introduced, and exploding bottles are avoided. The main question to be addressed is about

"mutants", however.

The yeast you buy in pure form from commercial distributors is always a distribution of various different yeast isolates, and even within a theoretical "pure" race of yeast there is individual variation. When you brew beer, you are passing the yeast through many generations of growth under

a specific set of conditions which vary through the course of the fermentation.

The composition of the yeast changes as various isolates grow and die back as

conditions change; some isolates will prefer aerobic conditions, some anaerobic, some high sugar, some low, etc. If you were able to isolate and

analyze the various different isolates present in your brew as fermentation

progresses you would see different distributions over time.

By reusing yeast cakes you are effectively breeding for a yeast population that likes the conditions under which you brew. You will gradually

eliminate populations that like conditions you never expose your yeast to, and

vice versa. This is why I think it important to avoid culturing yeast under

odd conditions (like bottles in the refrigerator, slants, etc) because you

may eliminate isolates to the detriment of the resulting brews.

This point is especially important when culturing out of commercially distributed bottles. Commercial brewers often use different strains for various stages of their fermentations, and in the case of the Belgian beers

sometimes brew the initial stages with yeast and the later stages with yeasts

and bacteria, or with wild yeasts. When you pull out the culture from the

bottle, you are seeing the final yeast distribution (at best), and may also

have the other organisms that are only used in the final stages of the brewing.

Distribution also affects the yeasts, since the bottles usually are subjected to a variety of unpleasant conditions (temperature changes, light,

agitation) which will affect the dormant yeast cells. I find culturing out

of bottles (whether commercial or my own) to be unsatisfactory because the

conditions in the bottle are very different from the fermenter.

Think of the yeasts as little people, eating and excreting into your

brew (okay, maybe you shouldn't think of them as people). As time goes
by and
zoning laws change, unpleasant neighbors move in, city sanitation
facilities
degrade, and grocery stores close up, the people that thrive in adversity
take over and the nice ones hibernate (how about bears? hmmm, bear
excreta
does bring up nasty images). Putting the entire city in the refrigerator
or
into a pressurized container is bound to affect the inhabitants. Be
gentle,
and try not to think of bear shit when pounding back your next homebrew.

---Laughs and Burps
Father Barleywine

Date: Tue, 2 Apr 91 15:50:35 MES
From: Mikael Jonsson - El Loco Perro <emji@hexagon.se>
Subject: Unsubscribe

Can you unsubscribe me, please?

emji@hexagon.se

Date: Tue, 2 Apr 91 10:46:04 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: lightstruck vs oxidation

>Jay H writes:

>>2) make an all malt starter from extract (no hops so you don't have to worry

>>about it getting light struck). Boil this to insure sterility.

>Are you sure about this Jay? I believe that getting "light struck" is

>associated with oxidation which is a problem whether or not you have

>hops in your beer or not. Or is getting "light struck" associated with

>the hop oils? Anyone else care to comment?

>Al.

I'd have to agree with Jay. Light struck requires hops, and is a completely

different spoilage mechanism than oxidation.

Oxidation is typically the result of getting too much air into your wort/beer at the wrong stage in processing. Its taste is described as "cardboardy".

Light struck occurs when light at ~520 nm (green) strikes the beer and causes

certain chemical changes to take place. This reaction requires hop compounds

as a precursor. It results in the formation of mercaptans, and its taste is

described as "skunky". Appropriately, mercaptans are the active ingredient in

a skunk's odor!!

However, hop resins are known to inhibit the growth of many bacteria, fungi

etc., which is certainly desirable in a yeast starter. I prefer to add hops

to my starters, and avoid the light struck problem by storing them in the dark. (Insert IMHO's and smiley faces wherever appropriate.)

-CR

Date: Tue, 2 Apr 91 10:51:07 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: expellent gases

>>Has anyone ever considered using something other than CO2 in their keg
>>systems?

>Have you considered using N2O? That's what the Guinness folks use...

Hmmm.....

I believe that N2O is what my dentist uses. The Guinness folks use N2.

-CR

Date: Tue, 2 Apr 91 11:24 PST
From: <CONDOF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>
Subject: Water conservation

grumpy!cr@uunet.UU.NET (C.R. Saikley) asks about water conservation.

On the Sierra Nevada Brewery tour (in Chico, CA), I was told that they have always conserved water because water is one of their biggest costs. The way they do it is that the water from the counterflow wort chiller is used to brew the next batch.

Date: 2 Apr 91 14:30:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: Diggin' in the archives.

Well, I'm still digging into the Homebrew Digest archives and learning a helluva lot.

I went back as far as the archives did, to November 1988, and started reading forward.

The file for January, 1989 seems to be missing part of digest 62 and all of digest 63. February begins with 64 and Jan ends in the middle of 62. I know this is a longshot, but could someone send those two ancient ones to me?

Again, I'm looking for digest numbers 62 and 63, both at the end of January, 1989. I know I'll probably get several copies of both, but that's a lot better than not having them, especially since 62 ended right in the middle of a discussion on water treatment that I was very interested in.

Thanks in advance to any who respond.

Dan Graham

Date: 2 Apr 91 12:32 +0000
From: DAVIDSOND%AC%CSC@CSC.ISU.EDU
Subject: Lambic cravings

NEW ENGLAND vacation notes=====

First, thanks to all who posted me info on New England breweries several weeks

ago. In no order of preference, I can recommend the following:

Northampton Brewery's current canine ale. Old Brown Dog with a white pizza

was fantastic. Alas, the atmosphere is NOT comfortable enough. The air was more 'dinner and a beer' than 'brewpub with good food.'

Catamount's grand reopening tour (they are in open house phase after building

on additional facilities. Strangely, as I came into White River Jct., I took every turn needed to make the shortest path to the brewery (without a

guide or map)! As jumbled as the town's layout is, I was amazed and made sure to drink an extra sampler glass as an offering to the Beer God (esse)s.

Vermont Pub was only a short mid-day stop, but the Dogbite Bitter was a

fine ale, with all the astringency it's name suggests. I was in Burlington

to see grad schools, and between the campus's look and this brewery, I think there are few better places to be stranded for a few years.

The Yankee Brew News (in vino veritas, in cervesio felicias): in a phrase,

"So this is what living in an active brewing community would be like."

Again, thanks to Tom Fawcett, Chris Brown, Mark Gryska (and the Valley Fermenter

meeting invite), and Pete Davis.

LAMBIC RECIPES AND TIPS WANTED=====

Now, I was intro'd to Lambic's while in New England, and I simply MUST know

more!!! Since my only clues so far include 'wild Belgian yeasts and bacteria' I

suspect I cannot make my own. I'll name my twelfthborn (no guarantee of progeny

implied) after anyone who teaches me otherwise. Do fruit ales and such come

close enough to these in taste? What might? Do they have the same aging times

as mead (and if so, can someone who drinks mead compare the quality of the 'net

sensory overload', since my first batch of mead is waiting to be started) ?

CHAUCER MEAD?=====

A last note: while staggering around MA, VT, NH, and NY, I found myself running

into repeated mention of 'Chaucer Mead.' EVERYONE 'used to stock it' (except

for two who used to stock something else they couldn't remember a name for),

nearly everyone was 'going to restock some' and expected it to be available in

several weeks, and one genius in Amherst insisted that it was probably not legal

in MA due to international trade restrictions and/or alcohol content
(thus sim-
ultaneously comparing mead with certain wines and Everclear). Needless
to say
I am confused, and appeal to your worthy opinions for clarification.

Darryl Davidson (DavidsonD@csc.isu.edu)

Date: Tue, 02 Apr 91 14:43:39 EST
From: hersh@expo.lcs.mit.edu
Subject: Coriander & orange Beer, Sweet mead, Light Struck

Bill Murphy of the Boston Wort Processors recently won 1st in the fruit beer category at the Westport competition (and was one of the difficult to eliminate contenders for best of show) with an Orange & Coriander Beer. I will try to get his recipe (perhaps Mike Fertsch the Worts Newsletters Editor has it online already??) and post it here. It was a really nice beer.

To make a sweet mead you need to use a less attenuative yeast or to go with a higher starting gravity, or do both. Try ale yeasts instead of Champagne yeast (though I've heard Red Star California Champagne or Flor Sherry are less attenuative than Pastuer Champagne). A technique I used to get a medium sweet draft cider was to fortify with Cane and Brown sugars as well as some malt extract (1/2lb, 1/4lb, 1lb respectively in 1.5 gallon h2O) and use an ale yeast to ferment. This produced a nice result with 3.5 gallons of Apple cider. I suspect that making a must with say 2-3lb honey per gallon of water and the same 1.5 gallon water with similar added sugar or malt extract mixture might achieve the same effect. I would recommend continuing use of the sugar/malt extract or sugar only method since honey contains a complex range of sugars and is known to take longer to ferment for this reason, while the "fortification" sugars are simpler, will probably ferment first, and thus will bring the alcohol content closer to the yeasts exhaustion level. Then when the yeast subsequently consumes the honey to raise the alcohol level past its threshold the residual sweetness that remains will be mostly that of honey. This should give more of the "mead" flavor and honey sweetness I think you may be looking for. All this sounds nice in theory, but I can't swear from experience that it works. However it seems like a reasonable approach so perhaps you can try it and report to us on it.

One more plug for the two mail order places owned by friends of mine (nice people who premise their operations on fair prices and satisfied customers)

Modern Brewer, Cambridge Mass. 1-800-SEND-ALE
Hennessey Homebrew, Troy, NY 1-800-HOBREWS

One more time Al, skunkiness and oxidation are 2 entirely different things
1) Skunkiness occurs as a result of light breaking a chemical bond in the acids extracted

from hops during the boil. The resulting chemicals that arise from the breaking of the bond are chemically similar to the compound sprayed by skunks. They have the same aroma hence the term skunkiness for the phenomena of light struck

2) oxidation however results from the introduction of oxygen into the beer. This can occur in two places

a) introduction of oxygen into *HOT* wort as apposed to chilled wort. This

promotes the creation of phenolic and other off aromas and flavors.

According to George Fix

this process occurs very rapidly in hot wort. However introduction of oxygen into chilled

wort promotes yeast growth without engendering these chemical reactions

b) Introduction of oxygen into the beer after fermentation. This will lead to the

corruption of the aroma and flavor typically described as cardboardy or stale. Check the

Zymurgy troubleshooters issue for specific chemical compounds effects involved with this.

From experience I can tell you that unhopped extract in a clear glass starter container

left on my kitchen counter (not directly in sunlight but very near direct sunlight) has

never shown any signs of light damage (as evidence by skunky aromas) either in the starter

or the finished beer. If it makes you feel better though simply cover your container or get

one of those dark brown 1 gallon photography style jugs (Modern Brewer sells them for

\$2.50). I reiterate I have never experienced any problems and to the best of my knowledge

know of no correlation between light damage and beer other than that which exists for the

above cited reactions of hop oils.

Jay H

Date: Tue, 02 Apr 91 12:35:03 PST
From: florianb@chip.cna.tek.com
Subject: yeast mutation

Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU> writes:

>On Mar 29, 8:19am, florianb@chip.cna.tek.com wrote:
>> In any case, re-using the yeast should only be done for 2-3
generations.
>> After that, purchasing a new culture would be advised.
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>I hear this a lot, but I've yet to hear a satisfactory explanation.
>Exactly why/how do yeast "mutate" or "weaken" over multiple
>"generations"? Wouldn't the weaker yeast suffer a competitive
>disadvantage with respect to the stronger yeast?
>
>And how do you explain the experience of the yeast-caking guy from
>a coupla weeks back -- he was doing ten fermentations from a single
>packet of dry yeast.

I am unable to explain the mechanisms whereby yeast mutate, since I am not a yeast scientist. The symptoms of degeneration include lack of or slowed activity, turbidity, and off-flavors. I have noticed all three of these.

I am unable to explain the experience of the person you refer to since I didn't do the research he/she did. It is quite possible that since dry yeast was used, the additional off flavors, turbidity, and slow activity may have been masked by the natural tendency of dry yeast to exhibit these symptoms in any case. That is my experience, too.

The subject of yeast degeneration has been discussed in several references. Please refer to:

The complete handbook of home brewing
Dave Miller
Brewing Lager Beer
Greg Noonan
The special Zymurgy issue on yeast
Brewers Publications
The practical brewer
The master brewer association of the americas

In addition, I invite you to try it yourself!
Florian

Date: Tue, 2 Apr 1991 14:55:16 -0600
From: flowers@csrd.uiuc.edu
Subject: FYI: Large Boiling Pot

I couldn't locate a large canning pot in any store, so I finally called the company. Here's the info in anybody is interested.

General Houseware Corp.
Terre Haute, IN
812/232-1000

33 quart, ceramic on steel canning pot with lid
16.5 inch diameter, ~11 inches high
\$33.50 including shipping

-Craig Flowers
(flowers@csrd.uiuc.edu)
Subscriber since issue #444

Date: Tue, 2 Apr 91 15:30:26 EST
From: rlr@bbt.com (Ron Rader)
Subject: Smartass remarks re: Alternative Keg Gases

David Arnold sez...

>>Has anyone ever considered using something other than CO2 in their keg
>>systems?

>Have you considered using N2O? That's what the Guinness folks use...

Aaaahhhhh! So that's why I get that weird head rush and start
laughing
uproariously whenever I down a Guinness draught! ;)

Or is that NO?

- Ron (Whippet) Rader

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and
do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Tue, 2 Apr 91 15:00:14 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: light strikes

wrt Algis Korzonas's questions about the relative effects of oxygen and light:

"light-struck" beer is beer in which some of the hop oil molecules have been broken (rearranged??), usually by the effect of light around 520nm. The result is an odor similar to skunk (slightly less pungent, but just as unpleasant). We were shown this at the recent Dr. Beer session; bottles of Molson's from the same suitcase, half of them left in a window for 2 days and the other half kept in the dark. The smell was so bad when the test bottles were opened that most of us refused to taste them.

This has nothing to do with the presence or absence of oxygen, which (I understand) tends to produce harsh tastes (not necessarily as much smell) if introduced //when the wort is warm//. (I expect that light damage could happen even at low temperatures, since the energy is being applied directly to the bond.)

Date: Tue, 2 Apr 91 15:40:37 PST
From: Jay.Littlepage@Corp.Sun.COM (Jay Littlepage)
Subject: Re: Water Conservation

The drought is the basic reason why I haven't invested in a wort chiller. After all the reports of quality improvement due to eliminating trub via cold break i've been thinking about ways to get a cold break without wasting water.

An immersion chiller that recirculates water from an ice bath would work, but at this point I don't want to invest in the chiller materials and pump that would be required.

In my last batch I poured the wort on to three half-gallon ice cubes made from milk cartons. I let the ice melt (5 min) and then drained to a carboy. I was able to pitch immediately. In my next batch i'm going to make one gallon ice cubes by microwaving a freezer-bag full of water then freezing. It should be more sanitary and work pretty well.

Jay

Date: Tue, 2 Apr 91 16:53:12 PST
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Yeast slurries

Two respected brewers have both commented that getting yeast slurries from the SECONDARY fermenter is highly desirable. George Fix of AHA fame and Ed Tringali of the Big Time Brewery in Seattle (3 gold medals at the GABF).

With that as a clue, I have set up a scheme whereas I bottle the ale on Saturday, save the yeast slurry from the secondary, and then brew the next day. After 30 minutes of boiling (before hops are added), I remove 8 to 12 ounces of wort, cool it, and pour it into the yeast slurry that has been sitting at 65f with an airlock on top of the bottle. This feeding of the yeast usually results in a quick startup of less than 12 hours; often much less than that. Oh, there is usually around a cup of slurry collected.

How long will this work? Who knows; to be safe I wouldn't push it past 2 repitching unless the beers are quite good.

With lagers I have to wait a week to allow a proper buildup of yeast before repitching. Then I have to resort to an extract starter ala Papazian. Works just fine. so far....

Norm Hardy

End of HOMEBREW Digest #609, 04/03/91

Date: Tue, 2 Apr 1991 14:47:00 -0500
From: ddurst@kean.ucs.mun.ca
Subject: ecology waste

Ecology Waste:

see next message

Date: Wed, 3 Apr 91 00:35:08 PST
From: Dave Suurballe <suurb@dumbcat.sf.ca.us>
Subject: saving water

In HD 608, CR Saikley asks how other brewers save water.

I'm not the most conservative of brewers, but I manage to squeak under my daily allotment of 50 gallons, and I brew almost weekly.

I save all water that runs through equipment to rinse it, like through the wort-chiller before and after brewing, and I save all chlorinated water that either sits in equipment or runs through it to sanitize it. I save the former in whatever steel vessels are around, and I save the latter in plastic.

I don't re-use this water in the brewery. I lug it upstairs five gallons at a time and use it to flush the toilet. If I don't have any company over, one brew's waste water lasts a week. (If I am expecting company, I flush the toilet in advance, in the normal, wonderfully effective, well-designed way.)

I feel good about how much water I save by almost never flushing the toilet. However, I'm convinced that if God had intended toilets to not be flushed, she wouldn't have given them little handles, and I can't wait to get back to normal water availability here.

Dave Suurballe

Date: Wed, 3 Apr 1991 6:45:29 EST

From: IOCONNOR@SUNRISE.ACS.SYR.EDU

Subject: Air on bottling

I have yet to bottle my first batch, but maybe I have a suggestion for those who are having problems with air in their bottles.

I took a homebrew course, and the instructor said that when you bottle, bang the bottle on the table then immediately cap. When the beer foams up--it will remove the oxygen and the cap will keep it out.

Anyone have any experience with this?

Kieran O'Connor

IOCONNOR@SUNRISE (bitnet) IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)

Date: Wed, 03 Apr 91 08:33:46 EST
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>
Subject: commercial breweries

Is anyone out there affiliated with a commercial brewery?
I have some questions about the business, if you could send me your
email address we could talk off the net.

thanks

Also-
a NEW brew pub is opening in Roanoke VA, it's called the Blue Muse
It will serve nuveau food and have 3 kinds of beers.

Date: Wed, 3 Apr 91 08:30:21 PST
From: smc@styx.desktalk.com (Steven M Cohn)
Subject: Re: Homebrew Digest #609 (April 03, 1991)

The definitive Guide to Nitrogen Compounds:

N2 - Diatomic Nitrogen: Colorless, odorless, almost inert
NO - Nitric Oxide: A colorless, poisonous intermediate in the production
of nitric acid (HNO3)
N2O - Nitrous Oxide: Laughing Gas
NO2 - Nitrogen Dioxide: Poisonous brown gas found in smog.

Of these, I suspect that N2 is probably the one that Guinness uses,
although,
N2O is an interesting idea. . .It does come in the same kind of
cannister.
It's been a while since I took Chem, anybody know anything about the
reactivity of N2O with beer? I thought I remembered it being a fairly
stable
compound, but that was many homebrews ago. . .

Steve

Date: Wed, 03 Apr 91 10:27:48 CST
From: kevin vang <MN033302@VM1.NoDak.EDU>
Subject: saving water

I too was shocked at the amount of water wasted in using an immersion wort chiller. What I do is put the coil (20 ft. 3/8" id copper) into a sink of ice water, set the hot wort on the counter next to the sink, and my primary on a chair in front of the counter, and siphon the wort through *slowly* . You can adjust the rate of flow by moving the exit tube up or down. It takes a lot of ice. I freeze milk cartons and plastic ice cream buckets full (or if I forget, I run to the MiniMart and buy some during the boil) and it always melts amazingly quickly. It takes about 20-30 minutes to chill a 5 gallon batch down to 60-70 degrees. When you are done, you have a sink full of warm water to clean up with.

Date: Wed, 3 Apr 91 09:27:39 PST
From: Drew Lynch <kpc!atl@uunet.UU.NET>
Subject: Change of address

Rob,
atl@ardent.com is now reachable as atl@kpc.com. Also, keep up the
good work. We all appreciate it!

Drew

Date: Wed, 3 Apr 91 12:23:53 -0600
From: Douglas Renze <drenze@umaxc.weeg.uiowa.edu>
Subject: How to make mead?

I think the subject speaks for itself. Anybody have a recipe they'd like to share with me?

Peace and Long Life,

Doug
internet: drenze@umaxc.weeg.uiowa.edu
delphi: drenze

Date: Wed, 3 Apr 91 11:49:04 MST
From: rxxd@doc.lanl.gov (rob derrick)
Subject: RE: How to make sweet mead

Forwarded by Rob Derrick:

>
> H. E. Bravery's book; Home Brewing Without Failures has an excellent
section on
> mead making and controlling the sweetness of your mead. Essentially
the
> difference between a dry, medium sweet, and sweet mead is the S.G. you
start
> with. A S.G. of 1.100 or less will yield a dry mead. Anything over a
S.G. of
> 1.100 will yield medium and then sweet meads. At 1.100 the maximum
amount of
> sugar that the yeast can use is present giving you an alcohol content
of 14.5%.
> Since an alcohol content greater than 14% will kill the yeast any
sugars left
> over will give you the sweetness you are seeking.
>
> Medium sweet meads have a S.G. of 1.120 to 1.130. Sweet meads range
from 1.130
> to 1.140.
>
> If you have started with an S.G. of 1.070 to 1.100 and the resulting
mead is
> sweet the fermentation has stuck or stopped prematurely.
>
> H.G. Bravery's recipe for sweet mead is as follows. Measurements are
in
> imperial gallons.
>
> 4.5-5 lb. Honey
> 0.25 oz. citric acid
> .25 pint strong freshly made tea
> yeast
> nutrient
>
> "Mix honey with about half a gallon of hot water, bring slowly to a
boil and
> boil for two minutes. Turn into polyethene pail, add citric acid and
tea and
> make up to one gallon with boiling water. Allow to cool to
approximately 65
> degrees f, then add yeast and nutrient. Cover as directed for beers,"
(Bravery
> recommends tying a lid on, but then this book was written a while back
and all
> the fancy home brewing equipment may not have been available)," and
ferment in a
> warm place for ten to fourteen days." Rack into clean gallon
container. "Fit
> with fermentation lock and leave in warm place until all fermentation
has
> ceased. It may be several months until this happens, but when
fermentation has
> ceased and the mead is clear, it should be siphoned off into another
jar and

> bunged down and kept for one year or it may be bottled right away and a few
> bottles kept to mature. Don't judge young mead for it is not at its best; at a
> year old it will have mellowed and developed its full flavour and bouquet."
>
> What I did:
>
> 48 oz. Water
> 5 lbs. Honey (Smith's brand)
> 1 tsp. Citric Acid
> 1 pt. Strong Tea (oops)
> 1 pkg. Champagne Yeast
> Nutrient
>
> I modified the procedures we use to make beer from concentrate, treating the
> honey mixture like a malt extract. The biggest problem was not figuring the
> amounts correctly so I had too much honey mixture to add to the cold water in
> the 1 gallon jug. Also, in my excitement I failed to read the paragraph
> explaining that all measurements were in imperial gallons, the result an
> extremely high S.G. of 1.150.
>
> The water, honey, and citric acid were boiled together for seven minutes then
> the tea was added and boiled for five more minutes. The mixture was then added
> to 48 FL. oz. of cold water in the one gallon jug. As noted before this was too
> much so some of the honey mixture was not used. The wort was then cooled
> overnight to 70 degrees f.
>
> The corrected S.G. was 1.153
>
> the yeast and nutrient were then tossed.
>
> After three days the overflow tube was replaced with a fermentation lock.
> Active fermentation continued for four months.
>
> The result was a very sweet mead because of the extra honey.
>
> If you can, find a copy of Bravery's book, there is a lot of good information in
> a lot more detail than I have presented here.
>
> C. J. Lindberg
>
>

Date: Wed, 3 Apr 91 11:14:13 pst
From: Dan Needham <dann@hpsadlb.hp.com>
Subject: Carbonation in kegs
Full-Name: Dan Needham

I recently kegged up a batch of wheat beer in my new draft system. I followed a chart of CO2 PSI vs. Temp for different volumes of CO2 for different styles of beer. At 42 degrees F. I used 17.5 PSI to (hopefully) yield about 2.9 Volumes of CO2 in the beer. I rocked the keg around for a few minutes while the CO2 was being applied through the down-tube via a beverage fitting. Four days later when I tapped the keg it was nearly flat! I don't think the keg leaks -- I bought it new, and tested it for pressure retention before I put beer in it. There was extremely little head space in the full keg. It was stored at about 40 degrees F. on its side during the four days.

Would any keg veterans like to comment on this? Suggestions as to what might have happened or proven processes that you use would be appreciated.

The beer was quite good even with the low carbonation ;-)

Date: Wed, 3 Apr 1991 07:08:00 -0500
From: Life is wasted on the living <JMULLER@SSCvax.CIS.McMaster.CA>
Subject: fizzy, hallucinogenic stout, please

David Arnold sez...

*>>Has anyone ever considered using something other than CO2 in their keg
*>>systems?

*

*>Have you considered using N2O? That's what the Guinness folks use...

*

* Aaaahhhhh! So that's why I get that weird head rush and start
laughing

*uproariously whenever I down a Guinness draught! ;)

* Or is that NO?

well, last i saw at a dead concert, yeah, they were selling both
stout and NO2 whiffs (not sure if they were combined, though...).

oddly enough, it was dragon stout, courtesy of jamaica. has
anybody sampled this? for production stock, this struck me as
being a rather delectable nectar...has anyone tried copying it
yet? if so, i would love to get the receipt.

take care,

jmuller@sscvox.cis.mcmaster.ca

Date: Wed, 03 Apr 91 15:20:13 -0700
From: burghart@stout.atd.ucar.EDU
Subject: stuck barleywine

My partners and I brewed a barleywine recently (O.G. ~1.075), starting it with a packet of Whitbread ale yeast. We allowed the ale yeast to go as far as it would willingly go, and racked to a secondary (@ ~1.035). The beer tasted great at this point, though still quite sweet. We pitched a packet of Red Star champagne yeast to ferment it further, and nothing happened. We have aerated, added yeast nutrient, pitched another packet of champagne yeast (started this time), aerated some more, but none of these has made the beer go any further. The recipe is based on Wayne Allen's recently posted Marigold Ale, with 10 lbs. M&F light extract and 2 lbs. honey, and our carboy is in a 65-70 deg. F room. Any ideas out there on how to get our fermentation to continue?

Thanks in advance,

Chris "Better Barleywine, Bitte" Burghart

burghart@ncar.ucar.edu
National Center for Atmospheric Research
Boulder, CO

Date: Wed, 3 Apr 91 15:36:17 PST
From: robertn@folsm3.intel.com (JEEPSRUS)
Subject: second greater sacramento area hombrew fest

WHAT: Second Greater Sacramento Area Bi-Annual Home Brew Fest

WHEN: Saturday, April 13th

TIME: 8 p.m.

WHERE: Robert Nielsen's place
8005 Dana Butte Way
Citrus Heights
(near Sunrise Mall)

We had so much fun last October, that we're going to do it all over again! There were six brewers, with a couple different beer types each. It was interesting to taste a variety of beers made by a variety of brewers!

So, if you live anywhere near Sacramento California, come on over, and bring a beer of your choice. I want to hold it to two beers, cause last time we had many more choices to sample than we could handle. We tried though :-)

Be careful if you want to bring a brown ale though. Last time I think everybody brought a Brown Ale! Especially the R+R Brown Ale kit :-)

I'll be providing munchies that go together good with beer.

Please RSVP so I can make sure to get directions distributed.

Robert

robertn@folsm3.intel.com
916-725-7311 h
916-351-2250 w

Date: Wed, 03 Apr 91 19:25:38 EST
From: Chris Brown <CBO@CORNELL.CIT.CORNELL.EDU>
Subject: Dinner With Michael Jackson

As a neophyte home brewer and relative newcomer to this discussion group, I was fortunate enough to meet another net.homebrewer in the Ithaca area. He quickly invited me to join the Ithaca Homebrew Club and I enthusiastically accepted. Well if timing is everything, I would seem to have a lot going for me. Micheal Jackson was coincidentally invited to speak at Cornell and host the first club meeting I was to attend.

The club took Mr. Jackson out to dinner before the meeting. The restaurant that was selected was the Coyote Loco. Naive me, I never made the connection that it was a Mexican restaurant. Imagine meeting a British brew expert, drinking American homebrew, and eating Mexican food.

I arrived a bit early. I had yet to meet any of the club members (even the one who introduced me to the club, since we had only spoken over the computer). I stood near the bar patiently with my hands in my pockets. I didn't know exactly what to expect when Mr. Jackson would be brought in.

Although he's not exactly a household name (well...), I still expected him

to be surrounded by people asking questions and competing for attention. Rather, he was led in and stood near the bar directly next to me. The two

of us were essentially equally alone. I quickly introduced myself, and then proceeded to stand there unable to think of anything to say. I hadn't

really prepared anything because I assumed I wouldn't have much of a chance

in Hell to talk to him at all.

Gradually the club members turned and introduced themselves and began to

chat. Until then I didn't know which were brewers and which were just customers. I soon realized that I was the only one besides Mr. Jackson who was wearing a tie. Jeans and T-shirts seemed to be the standard dress.

I was immediately struck by the casual attitude of the whole affair. One

of the brewers asked Mr. Jackson about the popularity of cider in England.

He responded that since it is taxed differently from beer and hence much less expensive that it was primarily popular among the younger crowd who "just want to get shit-faced". I knew right then and there that all formalities and decorum were right out the window.

There were around 15 people in attendance. The restaurant had two tables

set up to seat us all. When it came time to sit I nabbed a corner seat as

I'm left handed and didn't want to compete for elbow space. Much to my surprise, Mr. Jackson got seated right next to me. I was still having trouble thinking of things to say. As a two-batch homebrewer I couldn't come up with any questions that wouldn't have been analogous to asking Bobby Fisher how a rook moves. To be honest I was quite content to just sit there and listen to the conversation.

Before the waiter came around, some of the other brewers at the table opened bottles of their brew for him to try. He tried each in turn, but made the honest observation that sipping beer between bites of nachos and salsa wasn't the most professional way to adjudicate the flavors.

One of the brewers at the table asked him how he got his start in this rather unique field. He said that he was first a newspaper journalist, and that he kept trying to work beer into his pieces simply because he really liked beer. One thing led to another and here he is. They asked him for some previews on his piece on the Baltic Breweries, but he simply said that his memory wouldn't be able to do justice to his writing and that we should just be patient and wait for the rest of the article to come out.

Mr. Jackson remained at our table through the salad course, but when the main dish arrived he moved to the other table so that others could share his company. If first impressions say anything, his would say that he's an unpretentious, unassuming kind man who simply enjoys good beer and the company of good people. You would think him more a rather quiet, portly pub-goer than the world renown expert that he is. All in all, though this wound up being a rather unspectacular event, it is a memory that I will cherish the rest of my life.
Chris B

Date: Wed, 3 Apr 91 22:07:02 EST
From: ... the seasons change ... <strahs@murex.bioc.aecom.yu.edu>
Subject: using maize in recipes

I've been drinking my first batch of beer. It's a bit thin and the head doesn't last long, though it is well carbonated. I think I can solve this problem by adding flaked maize to the original recipe. Is this correct?

Given the correctness of the first assumption, I'd like to get some guidelines on the use of flaked maize, if possible. My first brew used a can of M+F unhopped light and a can of M+F unhopped dark, 2 oz. Cascade Loose and Red Star Ale Yeast in a 5 gal. batch. The beer was primed with 1.2 oz corn sugar per gallon and bottled in Grolsch bottles. How much flaked maize would I add to this recipe and would I add it to the boiling wort and when would I add it to the wort, etc.?

Many thanks. This brewer's network has been invaluable for yet another beginning homebrewer.

"...well, I'm done in the lab for another night... Think I'll go home, relax and have a homebrew 8~) 8~)..."

Dan Strahs

ADA: Dyslexics Against Drugs - Just Say On!!

Date: 2 Apr 91 09:18:06 MST (Tue)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: re: National Homebrew Day

Mark Castleman asks:

> Does anybody know whether is is a coincidence that National Homebrew
> Day is the same day (May 4) as the feast of St. Florian (one of the
many patronsof brewers)?

I guess coincidence, but let's try to find out / figure out. National
Homebrew Day should be the first Saturday in May. Does the feast of St.
Florian have a fixed day-in-month, or is it also a first-Saturday? I dug
back into the old Zymurgy--the first mention I see of National Homebrew
Day
is in the second issue, where it's the day of the first National Homebrew
competition, May 5, 1979. So my naive guess is that Charlie picked a
weekend spring day that was likely to be nice for a festival, and
christened it.

(Why didn't we learn important stuff like this in history class?:-)

- ---

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

End of HOMEBREW Digest #610, 04/04/91

Date: Thu, 4 Apr 91 08:21 CST
From: CONNELL@vax.cord.edu
Subject: water treatment

My local water system tells me that our water has 80-100ppm of temporary hardness and a pH of around 9.3. How much of a problem should that be in brewing lighter, more delicate beers? I've tried to deal with the problem by mixing tap water with distilled at about a 50-50 ratio. I still get an excessively high pH in my mash. Any comments?

Date: Thu, 4 Apr 91 11:37:26 EST
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: generations of yeast

pbmoss!malodah@decwrl.dec.com writes:

> Commercial yeast production is
> conducted in aerated media to maximize the reproduction rate, and
> naturally, the effect of this is to give a significant "edge" to the
> yeast that can most effectively reproduce in an aerobic environment.
> ...
> respiratory-deficient strain, called "petit" by Pasteur. These will
> not be at the same disadvantage in a culture that is repeatedly
> repitched and therefore spends most of its life in an anaerobic
> environment, and over time will become a larger fraction of the
> total population.

This doesn't seem to make sense biologically. I can see that repitching might not select for respiration /as/ /much/ /as/ true aerobic reculturing.

However, the respiratory phase is where most reproduction happens; this would suggest that if you pitch a packet/starter/culture/slurry with a certain R/r ratio (where R is normal and r is respiratory-deficient), the slurry at the end of fermentation would have a higher R/r ratio unless so much yeast was pitched that there was no respiratory phase. The amount of time in the anaerobic phase shouldn't matter, since very little reproduction happens then (natural selection only works if the survivors reproduce). Even if r were more attenuative, that should simply mean that R

would go dormant first---you might get different ratios in different layers

but most of the recommendations seem to start with stirring up all the sediment and saving some of the resulting slurry.

As a tangent to this, I'd note the opinion/experience of several Wort Processors that single-cell cultures tend not to be as attenuative as their

sources until they've gone through a couple of repitchings---suggesting a positive correlation between respiration and attenuation?

Date: Thu, 4 Apr 91 12:10:45 -0500
From: lee@raj2.tn.cornell.edu (Hasung Lee)
Subject: generations of yeast

I have been a sourdough bread maker for seven years now. Recently my husband Joe returned from duty at NATO in Brussels where he acquired a taste for Belgian Lambics. He recently took up homebrewing to reproduce the taste he couldn't find in America. Initially he tried using different yeasts, however, he was unable to achieve that authentic Lambic "bite".

Last month a friend from Belgium visited and brought some Chimay beer. Joe cultured the yeast from this bottle and made what was his best Lambic effort to date. BUT he was still not satisfied with the results.

On the advice of our local brew supplier, who explained the open fermentation vats found in Belgium, Joe decided to recreate in our house the atmosphere found in Belgium. To do this he took the sediment from a Lambic batch, thinned it with water, put it in a windex bottle, and sprayed it all around our kitchen. After a few days for incubation in the kitchen Joe brewed another Lambic which he let cool overnight in an open bucket. The resulting beer was exquisite.

Unfortunately, my subsequent efforts at baking sourdough bread have proved disastrous. I no longer can make anything that tastes remotely like the award winning bread I used to bake.

This has put a tremendous strain on our marriage as a result. While my husband Joe is ecstatic about his authentic Lambic, I have lost my impetus for pursuing what was once a most rewarding hobby. I mean if he can have his hobby, why can't I have mine.

Does anyone have any suggestions, short of divorce, so that we can return to our normal lifestyle? Perhaps there is a way we can change the atmosphere in the kitchen periodically? Please respond if anyone has any clues as to what we can do.

Fretfully yours.

Sara

Postings or personal responses would be appreciated.
Internet-lee@raj2.tn.cornell.edu

Date: Thu, 4 Apr 91 17:20 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: hallucinogenic Jamaican S

Date: 04-Apr-91 Time: 10:43 AM Msg: EXT00807

How do!

J. Muller asked in Homebrew digest from April 4 about Jamaican Stout and N2O. I don't know about the N2O but if the beer was brought into the country illegally it might have had ganja as an ingredient. I doubt that US Customs would let anyone bring it in legally as ganja (marijuana) is a controlled substance. On many of the caribbean islands they make something called "bush tea" which is tea from the leaves of indigenous plants or bushes. Often it is made from ganja. I would guess that putting it beer would give something to go along with your Alice B. Toklas brownies.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, it doesn't get to me.

INTERNET katman.wnets385%wnet_6790753@mcimail.com

*****POS DUPE*****

Date: Thu, 4 Apr 91 12:13:37 -0600

From: lhoff@acc.stolaf.edu

Subject: hallucinogenic Jamaican S

Well gang, I have now brewed my first three batches. All are seemingly healthy and at least one is very tasty (the other two are too young to tell as of yet).

If I may make a suggestion which could conceivably save water, time, and risk of infection:

For my second and third batches I purchased the water from a bottled water

company in Minneapolis (Glenwood Inglewood). It comes in glass 5 gallon carboys for only \$10.55 (deposit for the carboy is \$6) and has three advantages as far as I can see.

- 1) good water
- 2) sanitary as all heck
- 3) cheap carboy

The way we used it was to pour some of the bottled water into the brewkettle

and brew with it with the rest sitting in the carboy (covered for sanitation)

in a cool place. As you can see, there is no rinsing of the fermenter to get rid of chlorine and when the batch is finished, simply return the carboy

to the bottled water company for a refill (for \$4.55). This way you will always have good water (use spring water) and a clean fermenter. Also, there is no problem with keeping the carboys if you wish. I should also make

it clear that you receive a new carboy every time, just like beer returnables.

It really seemed to work well for me and I think I'll do it all the time from now on.

If anyone has any questions, just e-mail me.

Lanny Hoff
lhoff@stolaf.edu

Date: Thu, 4 Apr 91 12:21:37 -0600
From: lhoff@acc.stolaf.edu
Subject: hallucinogenic Jamaican S

Fellow NetBrewers,
I am seeking any and all recipes that I can find. If any of you have a computer file of recipes or anything like that, please e-mail them to:
lhoff@stolaf.edu
I would be eternally grateful.
Thanks much,
Lanny Hoff

Date: Thu, 4 Apr 91 12:48:35 CST
From: quinnt@turing.med.ge.com (Tom Quinn 4-nnnn)
Subject: Things to see in Milwaukee

Well, I hardly consider myself an expert on area brewpubs and the like, but since there hasn't been much response to the queries about Milwaukee, I'll give it a shot.

If you visit on a weekend, you owe it to yourself to try to get to the Sprecher Brewing Company. They are a small microbrewery just south of downtown. Their 'tour' consists of a visit to their brewing room, a discussion of their processes, and of course unlimited sampling of their brews (at least until the next group comes through). Their beers are excellent - be sure especially to try their Special Amber, the Milwaukee Weiss, and (yes!) their Root Beer. Call (414) 272-BEER to get the tour times. Their address is 730 West Oregon Street. To find it, head south on Water street from Wisconsin Avenue downtown. After approx. 1.5 miles look for Oregon Street. Turn right and drive west to 730 West - you'll see signs. The brewery is tucked back behind some other buildings.

If you are unable to make it to the brewery, many of Milwaukee's restaurants now have some of their brews on tap. Try Saz's on west State Street (just a few blocks west of the Miller Brewery). Fun place, good ribs, and many good brews on tap.

Though other friends of mine disagree, my advice is to avoid the Water Stree Brewery, a restaurant on north Water street. I have never enjoyed any of their beers - I'm still convinced they were serving a bad batch of stout on St. Patrick's Day, figuring that no one could tell the difference. Yech.

There's a newer microbrewery in town called the Lakefront Brewery. I've never been there, but I've heard good things about their beers and their tours, which are on Saturdays at 1:30 and 2:30. They're at 818-A East Chambers, phone is 372-8800. If you have ever ordered brewing supplies from Mark May at The Basement Brewmaster, look him up at the Lakefront, which I guess is his day job.

Another favorite pub is Zur Krone, an old German tavern at 839 south 2nd street. If you only have a short time to visit, and you want to experience a true Milwaukee beer hall, this is a good choice. Not the place to go for ferns, food, or elegant atmosphere. They have a huge selection of bottled and tap beers.

And of course there are the the huge lawnmower beer factories in town. Miller and Pabst run tours throughout the week (see how to make Genuine Draft Light!). They can be fun just to see the sheer size of their operations, and learn a lot of brewing history. A great Saturday can be had by hitting a mid-afternoon Miller tour, then sit and listen to the live music in their outdoor beer garden before wandering over to County Stadium to catch a Brewers' game. Makes drinking the beer worthwhile.

So here at least is a weekend's worth of beer-related tourism. I'd love to hear about any other favorite haunts of the locals, since I'm still relatively new to the area.

Tom

=====

===

Tom Quinn ||
Consultant at || uucp: [uunet!crdgw1|sun!sunbrew]!gemed!quinnt
G.E. Medical Systems || internet: quinnt@gemed.ge.com
Milwaukee, WI 53201-414 ||

=====

===

Date: 4 April 1991 11:27:18 am
From: pencin@parcplace.com (Russ Pencin)
Subject: Water Conservation

I don't post often to this discussion, but really enjoy the topics. After reading all of the Water discussions, I realized that I might actually be doing something right and semi-unique. I am an all grain brewer, currently brewing six gallon batches of wort. The largest water saving area, IMHO, is the cooling phase. I saw a design for an immersion chiller at the Oakland Beer Conference that really seemed to make sense. The design has two verticle 1/2 inch copper tubes that are 12 inches tall, capped at the bottom and fitted with a 3/8 inch tubing orface at the top of each. The tubes are connected by six 30 inch single coils of 3/8 inch copper tubing silver soldered at 1 inch increments. Cold water enters the top of one verticle and equally distributes itself through the six short coils and exits thru the top of the other verticle pipe, thus increasing the effective cooling surface area many many times over the standard single coil type. Having built this cooler, I found myself with about 20 feet of tubing left over. So, I made a flat coil that will sit in the bottom of a small dutch oven that I have. The night before I brew I place the flat coil in the dutch oven, fill the dutch oven about half full of water, and put it in the freezer. When I get ready to cool the wort, I run the kitchen tap water thru the frozen flat coil into the vertical immersion chiller and out to a 7 gallon carboy. It takes 28 minutes, and between 5-6 gallons to chill the 6 gallon batch to 70 degrees. This is mainly accomplished by constantly monitoring the output temperture (by feel) adjusting the kitchen tap to keep the output just slightly warm. The carboy water is then used to wash a load of clothes, which includes the towels and stuff from brewing. Well, that's the way I do it. Hope it helps someone else..

Russ
Better Brewing Bureau Bulletin Board
(415)-964-4356 (3/12/2400 baud - 24 hours)

Date: Thu, 4 Apr 91 11:35:07 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: carbonating kegs
Full-Name:

Dan Needam writes:

I recently kegged up a batch of wheat beer in my new draft system. I followed a chart of CO2 PSI vs. Temp for different volumes of CO2 for different styles of beer. At 42 degrees F. I used 17.5 PSI to (hopefully) yield about 2.9 Volumes of CO2 in the beer. I rocked the keg around for a few minutes while the CO2 was being applied through the down-tube via a beverage fitting. Four days later when I tapped the keg it was nearly flat!

Dan does this mean that the CO2 was applied for only a few minutes ? If so, there's your problem. Put the CO2 into the gas valve and leave it there. I've never investigated the minimum time required to carbonate, but I've applied gas on Thursday and had fizzy beer on Friday.

Hope this helps

CR

Date: Thu, 4 Apr 1991 16:32:30 EST
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>
Subject: Re: Repitching

Many thanks to those of you who have participated in this discussion of yeast reuse. I have concluded that pouring fresh cool wort on the dregs of a just-bottled batch is well worth a try. I have a few more questions. I'm brewing on Saturday, and there won't be another HBD before then, so could you cc: your response to me at marc@Virginia.EDU?

According to Martin Lodahl, over time I will breed a respiratory-deficient strain of yeast due to the fact that my population spends most of its time in an anaerobic state. This seems intuitively sensible to me.

Please correct me if I have this wrong, but my impression is that the aerobic phase is mainly useful in order to get the yeast to multiply. In fact, it's really something of a necessary evil, since the yeast produce various unpleasant odors and flavors during this phase. Once in an anaerobic state they absorb the off flavors from the aerobic phase and start making good beer.

So from this I conclude that as long as the pitching rate is very high (as it would be if I use all the yeast from the previous fermentation), I should minimize aeration of the cool wort. Is this the case?

Also, is there any reason to care if my yeast are respiratory-deficient as long as I have a whole bunch of them? Perhaps it's actually desirable that they be adapted to anaerobic activity? What are the long-term (a year or more) effects on a yeast population of protection from oxygen?

-- Marc Rouleau

Date: Thu, 4 Apr 91 13:54:56 PST
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Flaked Maize

Dan Strahs writes:

I've been drinking my first batch of beer. It's a bit thin and the head doesn't last long, though it is well carbonated. I think I can solve this problem by adding flaked maize to the original recipe. Is this correct?

I wouldn't recommend adding flaked maize to a brew at all unless you are willing to mash. Maize has lots of starches, but no enzymes to convert the unfermentable starches to fermentable sugars. You don't want these starches in your beer.

Many commercial breweries add corn to their brews, but not for its body building properties. They add it because it's cheaper than barley, and it imparts less color, flavor and body. The inclusion of corn in the mash allow them to produce a beer that caters to the average American palate. (i.e. thin and watery!)

You'll probably get more satisfying results by adding crystal malt or carapils. One or two pounds can easily be added to a five gallon extract batch. It is best to avoid boiling the grains, as this can result in extraction of undesirable tannins from the husks. One way around this is to simply place the grains in your brew water before heating. Then as you are bringing the water to a boil, remove the grains when the temperature reaches 165-170. This should allow you to get most of the sugars, dextrins, etc. from the grains and leave most of the nasties behind.

Happy Brewing
CR

Date: Thu, 4 Apr 91 21:42:57 mst
From: hplabs!hp-1sd.cos.hp.com!att!drutx!homer
Subject: Soda keg fermentation

I wrote the article about soda keg fermentation that is in the 1988 special issue of Zymurgy.

My method requires acquiring some extra keg parts.

- 1 two connector bodies, remove the valves.
- 2 one gas side dip tube.
- 3 one liquid side dip tube, cut to half length.

To ferment more than one beer at a time you need more valveless connector bodies and gas side dip tubes. You can get the extra parts from Foxx or those that sell used kegs have parts from kegs that would not seal.

For the blow off stage of fermentation, fit the keg with the two valveless connector bodies each with a gas side tube. Attach a blow off hose to each connector body, secure with a hose clamp, and place free ends in water. The blow off hoses fit tight over the outside of the connector body. Using two blowoff hoses is in case of clogging in one hose, this may be over kill. If you were to use one blowoff tube, then the other connector body (with valve) could get clogged up from the blowoff.

After blow off is done, replace one valveless connector body with a normal connector body. Place a fermentation lock on the other valveless connector body. A short hose for the connector body and one for the fermentation lock and a reducer are required for this.

The half length liquid tube is used to take hydrometer readings. This avoids any reading problems from trub or yeast at the bottom.

For racking I use a normal length liquid tube. The first cup or so will have sediment so I discard this. I stop racking when the sediment at the end is in the tube (clear plastic). I use two sets of hoses and fittings for this.

This is all done with Firestone pin lock 5 gallon kegs. My fermentation kegs do not have over pressure valves, making one less thing to clean and sanitize around, hence the dual blow off hoses.

Jim Homer
att!drutx!homer

Date: Thu, 4 Apr 91 21:43:22 mst
From: hplabs!hp-1sd.cos.hp.com!att!drutx!homer
Subject: Re: Calculating IBU's

Byron Burch gave me the following values for hop utilization:

Minutes
Boiling
> 45 28-30%
15 to 45 8-12%
< 15 5%

There is an acid reaction at 45 minutes boiling time, that causes the non-linearity of the utilization. He uses hop additions at 60, 30, 15 minutes boiling time.

Also note that cool down time will affect utilization. If you change batch volume, but do not change wort chiller, you will get higher bitterness.

There is also a factor for those of us who boil a partial batch and top up with water, also those brewing beer higher than 1.050.

$GA = (GB - 0.5)/0.2$ if $GB > 1.050$

$GA = 0$ otherwise

GA gravity adjustment
GB gravity of boiling wort
The formula for IBU is divided by $1 + GA$

This is from the 1990 special issue of Zymurgy.

Remember your mileage (utilization) may vary.

Jim Homer
att!drutx!homer

End of HOMEBREW Digest #611, 04/05/91

Date: Fri, 5 Apr 91 09:03 EST
From: BMENK@ccr2.bbn.com

There are only two actual brew-pubs I know of in Minneapolis: one is called "Taps" and is located in the Riverplace center across the river from downtown Minneapolis. The other is called "Sherlock's" and is located in one of the western suburbs - Minnetonka as I recall. Sherlock's certainly has the better reputation, (and better food as well). I've only tried one of the beers at Taps, and found it merely adequate. I don't remember what it was called, but it was an average pale ale. They were in some financial difficulty last summer/fall and may have succumbed - I haven't heard.

There are some other brew-related things worth seeing there though. The Summit brewery on University Avenue in St. Paul offers tours and samples if you call ahead. They make a delicious pale ale and a porter, plus some seasonal brews as well.

In New Ulm (about 80 miles southwest of the Twin Cities), Schell's brewery is worth a visit. They make some excellent brews - both under their own name and number of "brewed under license for...." products.

The other small brewer in the state is called Cold Spring and is located in the town of Cold Spring, 15 miles south of St. Cloud. Last I heard they weren't giving tours or samples, but call to be sure. Some of their brews are alright, others have the virtue of being incredibly inexpensive.

Bobb Menk
BMENK@BBN.COM

Date: Friday, 5 Apr 1991 09:04:21 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Sugar in Malt Extracts

>From: Rick Myers <cos.hp.com!hpctdpe!rcm@hp-1sd>

>I quit buying canned extract and now use only dry malt, if I
>don't do an all-grain brew. You have much better control over
>your brews using dry instead of syrup, as you don't know what
>else is in the syrup besides malt - corn sugar is a common
>additive.

I have heard this before, but have also heard that you are just
as likely to find dried corn sugar in the dry malt extract as you
are to find liquid corn sugar in the liquid malt extract. Anyone
else with any evidence? The safest bet is to buy from suppliers
who tell you what is in the extract, such as with Yellow Dog.

Personally, I wouldn't brew without some dry malt extract in the
house, because I can use it in any quantity I want, whether for
priming or during the brew.

However, I really like the 6 lb. boil-in bags of extract. Every
so often I order a bunch, typically from Williams Brewing (they
tell you what malt went into the extract). I haven't bought a
can of extract in years (except for Yellow Dog).

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Friday, 5 Apr 1991 09:05:15 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Reusing Yeast

>From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>

>On Mar 29, 8:19am, florianb@chip.cna.tek.com wrote:
>> In any case, re-using the yeast should only be done for 2-3
>> generations. After that, purchasing a new culture would be
>> advised.

>I hear this a lot, but I've yet to hear a satisfactory
>explanation. Exactly why/how do yeast "mutate" or "weaken" over
>multiple "generations"? Wouldn't the weaker yeast suffer a
>competitive disadvantage with respect to the stronger yeast?

I guess there has been plenty of discussion of this already. Let me just add that when I toured the Old Dominion Brewery, I asked about their yeast. He said that they were surprised to find that they hadn't had to stop re-using their yeast yet (at that time they had been brewing weekly for about 6 months). Every week or two they took samples and had them analyzed in a lab.

Internet: jdecarlo@mitre.org
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Date: Friday, 5 Apr 1991 09:05:59 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: carbonation

>krweiss@ucdavis.edu

>before bottling. My priming technique is to make a syrup of
>corn sugar in about 1 pint of boiling water. I put the syrup in
>the bottom of my 7 gallon carboy and siphon the beer out of the
>secondary (into the 7 gallon carboy with the priming syrup, of
>course). I then stir for a full minute with the racking tube,
>and proceed with bottling. I use no fining agents other than a
>bit of Irish Moss at the end of the boil -- nothing that might
>strip yeast out of suspension in the secondary.

My only question would be related to the amount of "head space",
or air between the top of the beer and the cap. I leave about
1/4 to 1/8 of an inch between the top of the beer and the cap. I
used to be more haphazard, with about an inch of variation. This
seemed to cause uneven carbonation within a batch (more head
space, less carbonation).

Could the yeast involved make that much of a difference?

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Date: Friday, 5 Apr 1991 09:06:39 EST
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: getting better head

>From: <strahs@murex.bioc.aecom.yu.edu>

> I've been drinking my first batch of beer. It's a bit thin and
> the head doesn't last long, though it is well carbonated. I think
> I can solve this problem by adding flaked maize to the original
> recipe. Is this correct?

I don't know, but I have had pretty good success adding some
malted wheat to my recipes to increase the head retention. So I
usually add a little crystal malt and wheat malt now to my
extract beers.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Fri, 05 Apr 91 09:57:58 EST
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>
Subject: Re: Homebrew Digest #611 (April 05, 1991)

Lee Katman's theory about ganja in the beer is interesting, but Dragon Stout, which the original post specifically named, is a fairly widely available product in the US. It's made by the Red Stripe people, and I very much doubt that it has ganja in it either in Jamaica or the US.

steve t

Date: Fri, 5 Apr 1991 10:37:50 EST
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>
Subject: Re: Flaked Maize

On Apr 4, 1:54pm, C.R. Saikley wrote:
> You'll probably get more satisfying results by adding crystal malt or
> carapils. One or two pounds can easily be added to a five gallon
extract
> batch. It is best to avoid boiling the grains, as this can result in
> extraction of undesirable tannins from the husks. One way around this
is
> to simply place the grains in your brew water before heating. Then as
you
> are bringing the water to a boil, remove the grains when the
temperature
> reaches 165-170. This should allow you to get most of the sugars,
dextrins,
> etc. from the grains and leave most of the nasties behind.

I'd like to add that most people also recommend that you crack the
grains first. If you don't have a grain mill you can do this with
a rolling pin. Try not to grind the husks into powder, as that will
result in astringency. (You'll probably get some powder from the
sugary innards of the grains, but that's of no consequence.)

Crystal malt will add color, sweetness, body, and a caramel note.
Cara-pils will add sweetness and body only.

I suggest that you consider steeping the grains at 168 degrees for
15-20 minutes rather than removing them immediately when the water
reaches that point. I have removed them by pouring the whole mess
through a wire mesh colander resting on a big bucket. The grains
end up in the garden, and tea gets poured back into the boiler.

I've not seen any recipes calling for as much as two pounds of
crystal malt. That certainly doesn't mean that they don't exist
and are not wonderfully tasty, but the ones I've seen all call for
a pound or less. Also, cracking two pounds of crystal malt with a
rolling pin will take you a long time -- I have found it to be a
rather tedious job.

-- Marc

Date: Fri, 5 Apr 91 10:06:59 CST
From: rickel@cs.utexas.edu (Jeff Rickel)
Subject: Slow fermentation

In my first batch, I used Red Star Ale yeast. There was a steady increase in seconds per glub, and fermentation was complete in 6 days. My last two batches I used Whitbread Ale yeast. In both cases, fermentation was vigorous within 24 hours (about 1 glub per second), and it steadily slowed to about 1 glub every minute and a half. In both batches, however, it stayed at this rate for about two weeks before reaching a specific gravity low enough for me to bottle. Why is it getting "stuck" at this slow rate? Low yeast population? Or is this typical? All my brews have been partial mashes, all malt, room temperature for fermentation about 65-70 degrees. I think I am aerating the wort sufficiently before pitching the yeast, and I rehydrate the yeast before pitching. My fermentation lock is the S type if this helps in interpreting my glubs per second figures.

Jeff

Date: Fri, 05 Apr 91 11:50:43 EST

From: hersh@expo.lcs.mit.edu

Subject: Lanny H's bottled water technique, CO2 techniuqe, Yeast repitching

Lanny (and others following this thread) be sure that those are *GLASS* carboys. If not I would not adopt this technique. Only certain types of plastic are rated for containing alcohol. Other types leach carcinogens in contact with alcohol. I am fairly certain that the plastic bottles used by many bottled water companies these days *ARE NOT* safe for storing alcohol. You should either use only glass, or contact the FDA or BATF to determine which types of plastic are safe for alcohol storage and then investigate as to whether the carboys (if they're plastic) are safe.

I'd sure hate to see someone inadvertently poison themselves with homebrew.

>I recently kegged up a batch of wheat beer in my new draft system.
>I followed a chart of CO2 PSI vs. Temp for different volumes of
>CO2 for different styles of beer. At 42 degrees F. I used 17.5
>PSI to (hopefully) yield about 2.9 Volumes of CO2 in the beer. I
>rocked the keg around for a few minutes while the CO2 was being
>applied through the down-tube via a beverage fitting. Four days
>later when I tapped the keg it was nearly flat!

Gee that's so scientific. I usually just chill the beer down to 35-40F and hit it with 25-30 lbs CO2 till you hear it stop flowing. Unhook the CO2 shake it up like 40-50 times, toss it back in the fridge. I do this 2 or 3 days in a row, then let it sit in cold store for another 3-10 days (depends on my mood and how low I am on homebrew). Never had a problem this way, no messy charts to consult :-)

CR says> I've never investigated the minimum time required to carbonate, >but I've applied gas on Thursday and had fizzy beer on Friday.

I'd watch out though. I did this once and all my fittings weren't quite sealed (not me, on my kegs) This resulted in leaking away a whole tank of CO2. Remember one thing, we're talking about dissolving a gas into a liquid so rates of dissolution (sp?) apply here. The rate is temperature dependent. My technique puts a higher pressure of CO2 over the beer, one that exceeds the equilibrium pressure at the beer temp, thus the excess CO2 will dissolve into the beer over time. The lower the temp (up to freezing) the higher the rate at

which the gas will get absorbed into the liquid. By hitting the tank up 2
or 3
days in a row I replace the gas that has dissolved (thus lowering the CO2
pressure over the beer) with more gas and re-establish an overpressure.
There
is some practical saturation level at which the beer will cease absorbing
CO2.
The last thing I do before tapping is to yank the pressure release valve
to let
this overpressure off. Then I hit the beer with a normal dispensing
pressure
(say 7-10lbs).

I hope veryone understood that, or at least somebody understood that, I
mean
what the heck it works for me.

Just a not on yeast repitching. Before microbiology came into vogue the
standard technique was to pour the new batch of beer into the fermenters
over
the top of the yeast cake left by the old batch. While from a scientific
standpoint this may not be optimal it obviously worked well for centuries
(either that or the Brits and Germans were drinking cruddy beer until
Louis
Pasteur the Frenchamn came along hmmm.....).

JaH

--

Disclaimer: Don't have a cow man
It's a window system named X, not a system named X Window.

Date: Fri, 5 Apr 91 12:43:29 EST
From: Pete Soper <soper@encore.com>
Subject: yeast nutrition

In HBD #611 Marc Rouleau writes:

>Please correct me if I have this wrong, but my impression is that
>the aerobic phase is mainly useful in order to get the yeast to
>multiply. In fact, it's really something of a necessary evil, since

Another critically important use is cell nutrition; yeast can't live forever on maltose alone.

>the yeast produce various unpleasant odors and flavors during this
>phase. Once in an anaerobic state they absorb the off flavors from
>the aerobic phase and start making good beer.

I don't believe this is true.

Date: Fri, 5 Apr 91 14:01:35 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: Places to go in Long Island

Ok, folks, I hate to contribute to the flame, but I am going to western LONG ISLAND in April, specifically, GLENWOOD LANDING. Any places to go for great beer? I know there are no brewpubs unless I go to Manhattan, which is out.

Date: 5 Apr 91 14:05:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Airlock contents.

One of the homebrew mail order catalogs I have adds a lot of advice along with their product listings. I have found some of the advice to be good, and some pretty bad. One of the things they recommend is to use a mixture of vodka and water in the airlock. This seems like overkill to me, since bacteria cannot travel up a loop anyway. Has anyone done this and noted any different results from just using water?

Hoppy minds want to know.

Dan Graham, WA6CNN
Beer made with the Derry air, (Derry, New Hampshire)

Date: Fri, 5 Apr 1991 14:11:47 EST
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>
Subject: Re: Acid Carboy Source Near Virginia

John DeCarlo just emailed me with another lead. I haven't checked it out because I already have an acid carboy on order, but perhaps someone else will find this useful:

On Apr 5, 9:03am, John DeCarlo wrote:

> However, in the interest of completeness, and because I was very
> satisfied, let me mention that I got my acid carboy from Bill
> McLaren, who runs "Cap & Cork". 301-863-6721. I have no
> association with his business, just a satisfied customer.
>
> The carboy was shipped to me via UPS, in a very nice styrofoam
> container. This container is invaluable in storing and carrying
> the carboy. I would hesitate to use a neck-handle on a full 7
> gallon carboy, but find it very easy to use the handles on the
> styrofoam container to move it about even when full.
>
> He is a member of BURP, as am I, and he just gave me his card at a
> meeting. I called him several times from work, but I think he just
> conducts his business on an ad hoc basis (no answering machine at the
> moment, anyway). So I haven't confirmed any of this with him, as to
> his present status.

-- Marc Rouleau

Date: Fri, 5 Apr 91 15:54:35 mst

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: moldy beer

CNN had a story on a link between breadmold and cancer. Does anyone have more info and does this affect brewing? I was cleaning up my directory and found a posting by Eric Roe entitled "Moldy beer" which reminded me of this.

Still relaxed,
Al.

Date: Fri, 5 Apr 91 17:36:27 -0500 (EST)
From: Jeffrey Marc Shelton <js8f+@andrew.cmu.edu>
Subject: Green Bottles

After reading the various discussions about lightstruck beer, I have only one question. Why do people use green bottles?

I have noticed skunkyness in both Molson and Rolling Rock beer and generally avoid drinking both of these when not drinking my own brew, but I had never connected it with the green bottles before.

Do any of the other wave-lengths of light affect beer in other ways thus making green no worse than other colors such as clear and brown?

- --Jeff

Date: 7 Apr 90 09:21:21
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: More Milwaukee Places

Reply to: More Milwaukee Places
Just south of the airport, next to the Airport Lounge (local Strip Joint) is supposed to be the oldest continuously operating tavern in Milwaukee. I can not remember the name, but you can't miss the place if you find the Lounge next store. Last time I was there (1988) they had about 60 taps. Many imports as well as many micros, including 2 or 3 Sprecher brews (Black Bavarian is my favorite). The atmosphere can get pretty rowdy depending on what night it is. Generally tho, it is a pleasant place to try a variety of brews on most evenings.

If you are like most homebrewers, considering going pro at some point in the future, don't miss Sprecher's. Randy left Pabst (if memory serves) to do his own thing. He built his brewery from recycled equipment and is a very interesting guy to talk with. Beers are excellent also. Lakefront is another "seat of pants" operation. They were not open when I was in town last, but I have read many nice things about the guys behind the place as well as their products.

Hope this helps!

Russ Wigglesworth <Rad_Equipment@RadMac1.ucsf.edu>

Date: Wed, 3 Apr 91 15:28:53 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: Multiple Yeast Strains

In HOMEBREW Digest #609, Carl West asked:

> ...nothing I've read says anything about using more than
> one kind of yeast at a time. How about, say, an ale
> yeast with a champagne yeast? I would expect the ale
> yeast to make fairly short work of most of the sugars and
> poop out, whereupon the champagne yeast would be free
> to continue and take the alcohol content way beyond
> what the ale yeast was capable of. Is anything like
> this done? Or would something bad happen?

I dunno, Carl. Why don't you give it a try, and report back ...

Actually, something like this is frequently done in commercial brewing. The examples that come to mind are Pere Theodore's culture of 5 yeast strains in Chimay, and Whitbread's 3 strains, as described by George Fix in the "Yeast" special issue of Zymurgy ('89?). As I recall, two of those three strains acted pretty much as you describe, one being a rapid starter but getting "stuck" after the simple sugars were gone, and the other being a slow starter but quite attenuative. The role of the third strain seemed to be to flocculate cleanly, taking the other two with it.

This approach wouldn't be easy to translate into strains available at the local homebrew store, though I have read of folks making truly heavy barleywines who pitch an ale yeast first, and then a Champagne yeast a week or so later. The problem with pitching them at the same time is yeast's otherwise desirable trait of "taking over" its environment. Whichever strain established itself first might very well "off" the other strain.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Fri, 5 Apr 91 15:18:04 PST
From: Martin A. Lodahl <pbmoss!malodah@decwrl.dec.com>
Subject: More On Repitching ...

In HOMEBREW Digest #611, Chip Hitchcock observed:

>pbmoss!malodah@Pacbell.com writes:

>

>> Commercial yeast production is
>> conducted in aerated media to maximize the reproduction rate, and
>> naturally, the effect of this is to give a significant "edge" to the
>> yeast that can most effectively reproduce in an aerobic environment.
>...

>> respiratory-deficient strain, called "petit" by Pasteur. These will
>> not be at the same disadvantage in a culture that is repeatedly
>> repitched and therefore spends most of its life in an anaerobic
>> environment, and over time will become a larger fraction of the
>> total population.

>

>This doesn't seem to make sense biologically. I can see that repitching
>might not select for respiration /as/ /much/ /as/ true aerobic
reculturing.

>However, the respiratory phase is where most reproduction happens; this
>would suggest that if you pitch a packet/starter/culture/slurry with a
>certain R/r ratio (where R is normal and r is respiratory-deficient),
the

>slurry at the end of fermentation would have a higher R/r ratio unless
so

>much yeast was pitched that there was no respiratory phase. The amount
of

>time in the anaerobic phase shouldn't matter, since very little
>reproduction happens then (natural selection only works if the survivors
>reproduce).

Father Barleywine said better what I was trying to say. Your
argument is reasonable, but it assumes the only difference between
the two are the effectiveness of their mitochondria. If it were
also true, for example, that the respiratory-deficient isolates
budded more rapidly and survived more budding cycles under anaerobic
conditions than the "normal" strain, the model I presented would
more closely resemble the observed effect.

>Even if r were more attenuative, that should simply mean that R
>would go dormant first---you might get different ratios in different
layers

>but most of the recommendations seem to start with stirring up all the
>sediment and saving some of the resulting slurry.

>From what I've seen, what changes with successive repitching is not
the total attenuation, but the RATE of attenuation for a (roughly)
constant pitching rate, which I assume to be due to a smaller yeast
cell concentration in the early stages of fermentation, due to the
slowed reproduction rate.

> As a tangent to this, I'd note the opinion/experience of several Wort
>Processors that single-cell cultures tend not to be as attenuative as
their

>sources until they've gone through a couple of repitchings---suggesting
a

>positive correlation between respiration and attenuation?

... Or an adaptation to the conditions under which the culture is used. The commercial literature mentions this effect.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Sun, 7 Apr 91 22:30:33 -0400
From: connolly%livy@cs.umass.edu (Christopher Connolly)
Subject: Bees in Homebrew Digest #566 (January 16, 1991)

>jpaul@lccsd.sd.locus.com (James Hensley) writes in HBD 566:
>Something happened, however that struck me as rather odd. While I was
boiling
>the honey, my house was attacked by bees! Found several in my garage,
got them
>out, closed it up, went inside, and found several more there! Had to do
'em in.
>They were coming in the vent for the fan above the stove.

Ran across this message belatedly the other day, and a friend and I
realized that bees require the sun to navigate by, so even in warm
climates you could probably get away with boiling the honey at night.
Even if they were "woken up" (could they be?) by the honey, they
shouldn't be able to find your house without the sun up. Just a
thought...

-CC

Date: Mon, 8 Apr 1991 08:31:06 -0600

From: flowers@csrd.uiuc.edu

Subject: Weizen extract question

I've got a can of the Ireks Weizen extract (6.6 lbs). One set of directions calls for 1 lb of corn sugar (for 5 gal) which, of course, I don't want to add. I also do not want to add any dry malt as it may imbalance the intended amount of wheat to barley. I have a 3.5 gal fermenter and was wondering if anyone thought it would be better to make the smaller amount? Would it end up too strong? Weizens, if I remember correctly, should probably have a starting gravity of 1.032 - 1.035. Am I better off making a 5 gal batch (with no additives) or a 3 gal batch (with no additives)?

-Craig (flowers@csrd.uiuc.edu)

Date: 8 Apr 91 10:34:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Thanks, Catamount Porter and Carolina Bio.

First, many thanks to all who send me copies of the digests 62 and 63. I got four or five copies, and all were sincerely appreciated.

Second, I picked up a sixer of Catamount Porter yesterday. Had one last evening ... delicious! I am not experienced in many different types of beer, and am learning slowly. Is this a good example of a porter? Is it generally regarded as a good beer? I loved it, but that might be inexperience speaking. The flavor seems rather complex, going through several stages in the mouth. The lingering bitterness is very satisfying.

The store had some Sam Adams Doublebok, but my wallet was empty. Is this good stuff?

Third, I received my catalog from Carolina Biological on Friday. Wow! This is the mother of all catalogs. There is plenty of lab stuff that I am going to order, and a lot of stuff I didn't even know I could get too. My wife wants to spend about a thousand dollars from it. (Maybe I'll send the bill to the person who mentioned it in the first place, [grin]).

The only disadvantage is that culture tubes come in quantities of a hundred odd. I could probably use a dozen or so, but I don't think I'm going to have a hundred different slants. Ah well, at least I can order an organic chemistry modeling set, (otherwise known as organic tinkertoys).

Dan Graham, WA6CNN
Beer made with the Derry air, (Derry, New Hampshire)

Date: Mon, 8 Apr 91 12:43:48 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: bottled water

wrt lhoff@acc.stolaf.edu's suggestions

1. Bottled water can vary widely. It usually has less chlorine than tap water, but I'd ask the bottler to be sure. Also, if it really is spring water (instead of municipal water that's been filtered and dechlorinated--

-- an association of municipal waterworks says that's a common stunt) the mineral profile will be different from tap water, so you should get a complete analysis if you're thinking of adding minerals.

2. The prices quoted are rather high. I can get 5 gallons of bottled water at the local supermarket for \$3 (in recyclable plastic containers) ; I

would expect Mpls to be cheaper than Boston, so you're probably paying (in

effect) at least \$2 "rent" on the carboy each time in addition to the \$6 tied up in the deposit. At this rate, \$20-25 for a carboy you own is good if you think you're going to keep brewing for more than a few batches.

Date: Mon, 8 Apr 91 07:36:49 GDT
From: fc.hp.com!hplabs!decwrl!alberta!calgary!ajfcal!blender!herb@hpfcla
(Herb Peyerl)
Subject: Please add me to the list.

Please add me to the Homebrewers digest list.

I may not be in your maps so you can get to me by:

...calgary!ajfcal!blender!herb

ADthanxVANCE.

- - -

UUCP: herb@blender.UUCP || #define Janitor Administrator
I brew, therefore I am.. || Apollo System_Janitor, Novatel
Communications
"I spilled spot remover on my dog and now he's gone..." <Steven Wright>

Date: Tue, 9 Apr 91 01:30:07 -0400
From: naik@griffin.UVM.EDU (Madhav M Naik)
Subject: test

Could you send me the mailing list about making beer, ale, et.
Thanks.

Madhav

Date: Mon, 8 Apr 91 21:15:19 CDT
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)
Subject: Hydrogen Sulfide...

Hey all! Welp, I'm on my third batch and have run into a problem...
I
have the smell of rotten eggs (hydrogen sulfide) coming from my beer! The
Complete Joy of H B'ing says this a a common problem. What can I expect?
Will the smell go away eventually? Is my beer gonna taste bad (due to
the
Hydrogen sulfide anywauz ;->)? What?

Also, my last batch, a barley wine using Tom Caxton kits, is still
pretty sweet after a couple of week aging? Should the stuff get less
sweet? And if so can I look forward to 12oz glass grenades in my closet?

TTFN

- - -

Dave Beedle Office of Academic Computing
Illinois State University
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall
Bitnet: dbeedle@ilstu.bitnet Normal, Il 61761

Date: Tue, 9 Apr 1991 10:42:09 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: % fermentables

Is there any info. available regarding the percent of fermentable sugar in different types of malt? I never use "recipes", so I don't know what the FG will be beforehand, but I was thinking there may be a way to calculate it.

Let's say you have an OG of 1.100, just to make the math easier, and a type of yeast that will attenuate to 75%. Then you should get a final gravity of 1.025 . But the yeast will really only eat the fermentable sugar. So if, let's say, 80% of the gravity, or 1.080, is fermentable sugar, then the yeast will eat $(.75 * .080) = .060$ of the gravity, which leaves a final SG of 1.040.

So, if you know the attenuativeness (?) of the yeast, the percent of fermentable sugar, and the original gravity, you should be able to calculate the final gravity. The actual % of fermentable sugar is the only missing variable. Any thoughts?

Russ in Manch.

Date: Tue, 9 Apr 91 12:29:51 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: New Brewery in Buffalo

Howdy all!

Any of you heading to Buffalo sometime? Just in case you are and you get thirsty for good beer, visit the Buffalo Brewing Company in Lackawanna. It's owned by the guy who owns the Buffalo and Rochester Brewpubs, which have been making extract-based beers for a while. The new brewery makes all-grain beers using only German malt. Right now they have their flagship "Buffalo Lager", which is a version of Munich Helles, plus a Pilsner, a Weiss (in the Bavarian Weizen style)

,
and a Bock. All four are really nice, well-made beers, and you can get them at stores in the area or at the brewery, which has a restaurant/bar attached.

To get there, take I-90 to the Lackawanna exit and take Ridge Rd west ~1 mile. At the light for Abbott Rd, make a left (south) and go ~1 1/2 miles. The brewery is on the left, 1830 Abbott Rd, just before the road goes under the viaduct. Awesome beers; well worth the trip. Ask about good Buffalo chicken wings while you're there; why the hell not?

I recommend the Anchor Bar, but have heard that Duff's is great, too.

Enjoy,

STEVE RUSSELL

Date: Tue, 09 Apr 91 09:36:03 -0700

From: mcnally@wsl.dec.com

Subject: amplification

The other night I was showing a friend of mine the ferocity with which the Chimay yeast in my latest batch of Berry Hoppy (OK, trite and dumb I know) Belge-oid Ale was devouring the berries, and he suggested that it would be neat to amplify the sound of the CO2 bubbling out the tube in the blowoff bottle. Having a microphone and digital signal processor handy, I promptly did so. It's very rewarding, and I recommend it to those with the means.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

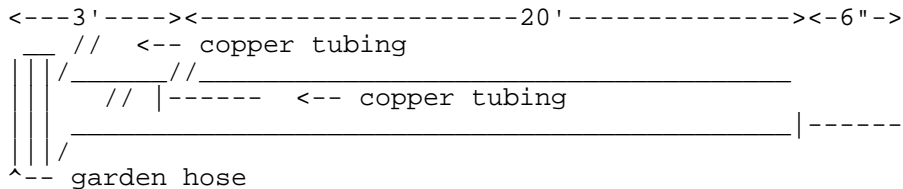
Date: Tue, 09 Apr 91 14:46:03 EDT
From: Adam Birnbaum <ABIRNBAU@ccvm.sunysb.edu>
Subject: Keg Carbonation

There has been some talk lately of difficulties in carbonating kegs, which caught my eye because I have had two flat batches from my new plastic Rotokeg. Papazian says to just let it build its own carbonation, so I haven't put CO2 in it until pressure falls from drawing out beer. Is one in fact supposed to put in more pressure for a few days before drawing the beer?

Date: Wed, 10 Apr 91 02:31 EST
From: "ASK ME IF I CARE..." <V057P673@ubvmcsc.cc.buffalo.edu>
Subject: Goofy wort chiller / advice?

In trying to get the most efficient chill possible, I rigged up this for a wort chiller, but I have some minor questions to people using this. Sorry if this one has been hashed recently, but I picked up HBD with #574, haven't got around to the archives, and feel I should contribute SOMETHING, dammit!

An immersion chiller should be more efficient with a constant flow of water for heat exchange, plus, I had heard about people doing this. What I did was straighten out about a 20' length of copper tubing, and shove it inside about 23' of garden hose, starting at the end I cut off of the garden hose. Then I cut a hole in the garden hose about four feet down from the connector end of the hose, pushed the end of the copper tube through, and made sure there was about 6" sticking out of the end of the hose and also through the hole I cut. Then I sealed the hole with RTV silicone, and coiled the whole mess back up again. Here is a simplistic diagram:



The concept is, to run the syphon right from a lauter-tun (or strainer in a bucket), through the copper tubing, while running cold water through the garden hose to achieve a REAL fast chill. Also, you can easily regulate the output temperature simply by running more or less tap water through the hose. I just got done inaugurating this device, and here are my observations:

- 1) This thing does NOT need 20' of copper tubing. Maybe an immersion cooler might need that length, but I was barely running the tap water, and getting wort out at ~60F. I would think 8-10' would suffice. I may split mine into two wort chillers.
- 2) My question: Everybody I know who uses a device like this uses a counterflow, that is, cold tap water running in an opposite direction to the wort flow. However, it just made intuitive sense to me to send both in the

same direction: The hottest wort will exchange the heat with the coldest water and some sort of equilibrium will be reached by the time you reach the end of the chiller. Why would the chiller be more effective with counterflow? Which method makes it easier to regulate temperature? Enquiring minds just GOTTA know!

thanks,
-dr.d

End of HOMEBREW Digest #612, 04/10/91

Date: Wed, 10 Apr 1991 6:45:43 EDT
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: Broken carboy

Last Saturday (the 6th of April), I brewed my first partial grain-mash batch. That was fine, but Sunday night I was bringing up laundry from the basement and checked the carboy with its blowout tube. It was bubbling merrily away. Five minutes later, I came down to get another load of wash and smelled wort. Beer was all over the floor. (Praise Florian and Gamrinus that we have a drainhole in the basement).

There went the rest of my evening, cleaning tub.

Upon inspection, my NEW carboy was cleanly broken, leaving the base as a lip-disk. I had tempered the wort by having two gallons of cold 40-45F H2O in the carboy so the glass would not crack.

Should I assume I just got a bum carboy? Has this happened to any one else?

I do not think this was a pressure problem because blowout was functioning perfectly five minutes before.

Comments?ts?

Ted (TSAMSEL@USGSRESV.BIT)

Date: Wed, 10 Apr 91 09:07:10 -0500
 From: zentner@ecn.purdue.edu (Michael Zentner)
 Subject: Re: Goofy wort chiller

"ASK ME IF I CARE..." aka dr. d aka V057P673@ubvmcsc.cc.buffalo.edu
 writes:

```
> straighten out about a 20' length of copper tubing, and shove it inside
> about
> 23' of garden hose, starting at the end I cut off of the garden hose.
Then I
> cut a hole in the garden hose about four feet down from the connector
end of
> the hose, pushed the end of the copper tube through, and made sure
there was
> about 6" sticking out of the end of the hose and also through the hole
I cut.
> Then I sealed the hole with RTV silicone, and coiled the whole mess
back up
> again. Here is a simplistic diagram:
>
> <---3'-----><-----20'-----><--6"-->
> // <-- copper tubing
> | | | | /-----/-----/-----/-----/-----/-----/-----/-----/-----/-----/-----/
> // |----- <-- copper tubing
> |-----|-----
> ^-- garden hose
```

This has to be about the best character schematic I've seen :-). For anyone considering this design, another option in lieu of slicing into the hose is to go out and buy one of those Y type hose adapters for each end of the garden hose, so that the copper tubing can come out of one of the ports on the Y. Regardless of the length of copper tubing you use, you'll probably have to adjust the length of the garden hose (there are adapters for this again at any hardware store). Make the cut close to one of the ends, so you can already have the Y screwed into the small piece of hose before joining the hose together. That way, you don't have to keep bending the copper in a circle to screw on the Y. Now, the other advantage of using a Y is that you no longer need to use silicone sealer. Get a hose nipple which has an ID larger than the OD of the copper and which has hose thread, so it will screw onto the end of the Y. Then, a small 3" section of vinyl tubing that fits over the hose nipple. Get successively smaller pieces of vinyl tubing that fit in the big one concentrically until the ID of one matches the OD of your copper. Secure the whole thing with hose clamps and wa-la, you have a seal that would even

hold up to pressure (sometimes there is pressure in my chiller, since I have installed a cooling water control valve at the outlet end).

> 1) This thing does NOT need 20' of copper tubing. Maybe an immersion cooler
> might need that length, but I was barely running the tap water, and getting
> wort out at ~60F. I would think 8-10' would suffice. I may split mine into
> two wort chillers.

While certainly true in some cases, this is NOT a good general rule. The length of tubing needed is greatly dependant on the diameter of the copper being used. I agree that for 1/4" OD copper, 10' is probably a good guess, but I think you'll really have to rush the water through if you go with 3/8" OD. Another variable is the ID of the garden hose. The water flow rate will be either faster or slower depending on this as well. I don't doubt the measured results of the author, but, as they say, mileage may vary, and I've had experience now with two of these chillers. Anyone wanting more detailed descriptions of how I built mine, I can email them to you if you're really interested. There is no "right" way to build one. My comment about diameters and flow rates is based on the fact that your flow will most likely be laminar, with well developed stream-lines. When this is the case, the wort near the edge of the copper tubing will lose heat quickly, but it must carry heat from the center streamlines outward, which is not an instantaneous process in laminar flow. Same goes for the cooling water. And as far as 1/4" tubing, anyone thinking about it...think hard, because you may run into very long cool times.

> 2) My question: Everybody I know who uses a device like this uses a counterflow, that is, cold tap water running in an opposite direction to the wort flow. However, it just made intuitive sense to me to send both in the same direction: The hottest wort will exchange the heat with the coldest water
> and some sort of equilibrium will be reached by the time you reach the end of the chiller. Why would the chiller be more effective with counterflow?
> Which method makes it easier to regulate temperature? Enquiring minds just
> GOTTA know!

If your outlet wort was at 60F, and you were using a mere trickle of cooling water flow, your water must have been quite cold. If you used parallel flow, both in the same direction, then the cooling water cannot have exited at a

temperature above that of the wort, that is, as soon as the wort and water come to the same temperature, the wort can be cooled no further. Unless you have a very fast flow rate, with such a system, the wort can never reach the temperature of the water coming out of the tap. However, with counter-flow, the outlet wort is in "contact" with water at tap temperature, allowing the wort to reach that temperature (again, depending on lengths, rates, etc)

Again, I am not trying to flame the original author as I'm sure what he/she measured is fact, but building one of these things is nothing to be totally blase' about. You can end up wasting a bit of money with a failed attempt... I know :-). There are a lot of variables to think about.

Mike Zentner zentner@ecn.purdue.edu

Date: Wed, 10 Apr 91 09:15:18 EST
From: Peter Karp <karp@cs.columbia.edu>
Subject: Airlock contents

I read about using vodka in airlocks and it has more to do with the fermenting wort bubbling up through the lock and getting contaminated then with bacteria making their way down through the lock. Also with a plastic sealed primary the airlock water can be sucked into the fermenter if you lift it to move it. Perhaps it better to add a little vodka to the beer then some bacterial unknown.

Peter

Date: Wed, 10 Apr 1991 10:47:24 EDT
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: Crystal Malt and Counterintuitive Recipes

Mark Roleau writes:

> I've not seen any recipes calling for as much as two pounds of
> crystal malt. That certainly doesn't mean that they don't exist
> and are not wonderfully tasty, but the ones I've seen all call for
> a pound or less.

I tasted a beer that a friend of mine made a while back, an extract/
grain
beer. It was delicious. It tasted much more like the ordinary bitter I
drink by the gallon when in England than nearly all homebrews I have had
over here. I asked for the recipe and was astonished to find out that
five
gallons called for *three* pounds of crystal malt, and if that weren't
enough, it also used Cascade hops. It didn't taste anything like an
oversweet West Coast ale.

Also, about a year ago I made a lager with pale malt, Munich malt, and
Bullion hops. It completely lacked the harshness that one would expect
from Bullion hops. It came out incredibly smooth in flavor, a crystal-
clear
bright red in color.

Does anybody else have any counterintuitive recipes?

> Also, cracking two pounds of crystal malt with a
> rolling pin will take you a long time -- I have found it to be a
> rather tedious job.

Not as long as cracking 9 pounds of 2-row with a rolling pin does. I
used
to start two days in advance. Now I use a meat grinder with a sort-of-
Corona-
like blade, and it does quite a good job.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute MFENET: pepke@fsu
Florida State University SPAN:scri::pepke
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Wed, 10 Apr 91 10:29:13 EDT
From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
Subject: Greetings

I have been on the distribution list for about a week now and though it about time that I weigh in with some comments and a subject for discussion.

First the comments (all on items in today's release, Apr 10):

>Jeff Shelton asks "Why do people use green bottles?"

I guess the snide response would be "to contain their beer," but seriously, I don't think the color of the bottle is much of an issue if you keep your beer out of direct sunlight. I have bottled in brown, green, and clear bottles and have never detected any significant differences in the end product. If you are able to keep your beer in a cool dark place I don't think that you will experience any problems. I have a few bottles of Weizen which are about two years old and showing no signs of any lightstruck character.

>Craig (flowers@csrd.uiuc.edu) asks about the typical OG for Weizen

I think that the 1.032-35 stuff is probably the Berliner Weisse, all the info I've seen regarding Bavarian Weizens indicates that they are of a more respectable OG, on the order of 1.045-50. I too would be loathe to add corn sugar to my Weizen, though if the Ireks extract is straight wheat you might consider combining it with a can of something like Alexanders Sun Country light extract, which I believe is an all-malt extract made from 2-row Klages and is the lightest available US product.

>Dave Beedle writes about the hydrogen sulfide odor of his fermenting beer,
>and the sweetness of his barley wine.

Dave, I wouldn't worry about the odor, it seems to be a common thing, I've experienced this with several brews while they were fermenting but have never noticed anything remotely like it in the finished product. As to the Barley Wine, if it is truly a Barley Wine (with an appreciable OG) it is certainly well under the age of consent if it is only two weeks in the bottle. This stuff is meant to have (in fact requires) a lengthy fermentation and aging in the bottle for at least 6 months before being consumed. I'm not familiar with the kit you mention, but if it is a high gravity brew you should sit on it for several months, as it will certainly improve with age. I'd keep a close

eye on those bottles, if the caps start bulging you may consider recapping so as to blow off the pressure in the head space (in fact you might have to do so several times). I hope you went light on the primings.

And finally, I'd like to kick off a discussion on dry hopping. I made a Pale Ale on Sunday and plan to dry hop it with an ounce, or more, of Goldings leaf hops when I rack it into the secondary. I would be interested in hearing of other brewers' experiences with and procedures for dry hopping. I'm planning to simply put the hops, which are in compressed half-ounce plugs, into the carboy and rack the beer onto them. It seems to me that letting the hops have unrestrained contact with the beer should achieve the best result in terms of extracting the desired compounds. Will they eventually sink to the bottom? Or am I opening myself up to a racking nightmare at bottling time? I eagerly await your responses.

Cheers,

Dr. John (jelj@cornella.cit.cornell.edu)

Date: Wed, 10 Apr 91 08:36:25 -0700
From: Will Allen <willa@hpvclwa.vcd.hp.com>
Subject: Priming with Malt

Howdy:

Usually, I prime with corn sugar. I wanna try priming with either liquid extract or dried. I'm looking for a loose conversion from corn sugar to the malts. Usually I use 1/2 to 3/4 c corn sugar, depending on the amount of fizz I want (I never weigh anything -- relax, don't worry, just measure volume).

. . .Will

Will Allen
HP Vancouver Division
willa@vcd.hp.com or ...!hplabs!vcd!willa or Will ALLEN / HP5400/UX

Date: 10 Apr 90 09:08:34
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: Wodka, Da!

Reply to: Wodka, Da!
In HBD #612, "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
writes:

>...use a mixture of vodka and water in the airlock. This seems like >
overkill
to me, since bacteria cannot travel up a loop anyway. Has anyone >done
this
and noted any different results from just using water?

I always use straight vodka in my airlocks. I buy a bottle of the
cheapest I
can find and keep it in the basement with my fermenters. Bacteria should
not
be able to get through, or survive in the high alcohol level. The
advantages
to using vodka over water or some anti-bacterial solution include the
fact that
if for some reason the contents of your airlock should contact the brew,
nothing will be imparted to the batch (either bugs, toxins, or flavors)
which
would cause a problem. Any high alcohol solution will do but vodka is
cheap,
easy to use, and clear which makes it easy to monitor. I use a bleach
solution
for my blow-off hose airlock. I don't worry about sucking up that stuff
since
I use 4' of 1" tube.

Russ Wigglesworth <Rad_Equipment@RadMac1.ucsf.edu>

Date: Wed, 10 Apr 91 08:48:23 PDT
From: tima@apd.MENTOR.COM (Tim Anderson @ APD x2205)
Subject: Jamaican Stout

> Date: Fri, 05 Apr 91 09:57:58 EST
> From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>
> Subject: Re: Homebrew Digest #611 (April 05, 1991)
>
> Lee Katman's theory about ganja in the beer is interesting, but Dragon
> Stout, which the original post specifically named, is a fairly widely
> available product in the US. It's made by the Red Stripe people, and I
> very much doubt that it has ganja in it either in Jamaica or the US.
>
> steve t

Damn.

tim

Date: Wed, 10 Apr 91 09:12:42 PDT
From: Doug Dreger <dreger@seismo.gps.caltech.edu>
Subject: Dry Hopping

Hi,
The lager that I am making is in the primary in the fridge. I want to dry hop it and was planning to add about 0.75 oz hops to boiling H2O in my erlynmeyer (sp?) flask, quickly cool it in an ice bath and add this to my secondary before I rack in the beer. Is all of this necessary? Do I take a risk with infection if I simply add the hops directly with out the boiling H2O?

Anyone familiar with Triple Rock Brewery in Berkley? Their beers generally have a very hoppy nose and taste that I really enjoy. Do they dry hop their beers? I just can't seem to get the same kind of flavor and aroma by adding the hops after the boil.

Thanks Doug

Date:Wed Apr 10 12:36:41 1991
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>
Subject: Ireks and Weizen

Craig Flowers asked about Weizen extract, specifically Ireks...

I have used Ireks before and I seem to remember that it is 100% Wheat Extract. So, using a little dry malt wouldn't really change the ratio of anything. Adding some barley extract would actually be better in creating a more traditional Weizen recipe.

As for the gravity of Weizens, all the recipes I have seen come in at around 1.050. One can of Ireks in 5 gallons gets me around this point.

Bill

Date: Wed, 10 Apr 91 12:02:19 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Re: Weizen Extract

Craig, (flowers@csrd.uiuc.edu), has a can of Irek's Weizen extract (6.6 lbs), and would like to make 5 gallons of Weizenbier, w/o adding corn sugar. This can be done. While the extract is all-wheat, it has approximately the same amount of fermentables as an all-barley malt extract. Thus, considering 2 normal size cans of barley malt extract in 5 gallons of beer yields an OG of around 45, he should have no problem. But one thing Craig should worry about, is the fact that Irek's extract is ALL-WHEAT --- no barley. Personally, I'm about to make a Weizenbier using Ireks, but plan on using a bunch o' crystal malt to balance the wheat. Note that it has already been discussed that commercial Weizenbiers contain ~1/3 barley malt.

Kurt.

Date: Wed, 10 Apr 91 12:05:13 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Re: cracking/crushing/grinding grains...

Does anyone use a home coffee grinder to crush grains? If so, how effective is this? I have one of these things, and granted one can't grind too much at a time, it would be nice to use this thing for something, as I don't drink coffee.

Kurt.

Date: Wed, 10 Apr 91 12:10:42 CDT
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>
Subject: A Canadian Sending Beer to USA

Hi all. My brewing partner and I decided that we would enter the AHA contest this year. There is only one problem: How to get it there. I realize it is now probably too late for suggestions, but here are the problems we were having. We went to UPS. Unfortunately, they demanded

that they know *exactly* what was in the package for customs. This meant that we had to tell them it was beer. Despite our insistence that it was alright to send it for analytical purposes, they refused to ship it. We next tried Canpar. They had no trouble with shipping it, but said that they will only ship things to the US if you have an account with them.

We next tried Federal Express, but they wanted about \$80 for the two packages that we wanted sent. Finally, we went to Canada Post, but apparently they can't ship alcohol for any reason. Furthermore, the customs officials mentioned that even if you send it by courier, you have to clear the package with US customs before you send it. So, are there any Canadians out there who have successfully sent an entry to an American competition? How did you manage it?

Thanks,
Mike

Date: Wed, 10 Apr 91 12:48:51 CDT
From: lhoff@stolaf.edu (Lanny Hoff)
Subject: Brewpubs in Minneapolis/St. Paul

Bobb Menk wrote a fairly complete article on this subject in #612, but I must add my comments.

Taps is, indeed, out of business, so don't even try to go there.

Sherlock's Home (Sherlock's in his article) is a wonderful place with wonderful beer and wonderful woodwork behind the bar. Overall I would say that the place is pretty nice:-).

Summit Brewery has put its tour schedule on hold for a while. I talked to the guy who runs the place and he said that they are doing some construction and won't be giving tours for another few weeks. If you are in Mpls, however, find a sixer of their porter (Great Northern Porter) and enjoy. I will post when they resume touring, as it is very interesting and the free beer is plentiful, fresh and very tasty.

There is another micro in town. James Page Brewing also gives tours, but only on the first Saturday of each month. His is an interesting approach since he uses wild rice as an adjunct in his brews. Tasty.

Good luck, and welcome to Minneapolis/St. Paul.

Lanny Hoff
lhoff@stolaf.edu

Date: Wed, 10 Apr 91 12:49:22 CDT
From: lhoff@stolaf.edu (Lanny Hoff)
Subject: Brewpubs in Minneapolis/St. Paul
Clarification time.

In Digest #611, I wrote in suggesting that people look into using bottled water. I found a place in MPLS which deals in both plastic and GLASS for spring and distilled water. Of course, the obvious choice is to get a glass carboy, and that is what I did. JaH (J. Hersh, I believe) pointed out, and rightly so, that we should only consider glass. I had said that before, however.

Another submission in #612 suggested that I could get bottled water cheaper at the supermarket. This is very true, but the added convenience of getting a clean carboy (i.e., doesn't need to be sanitized->No POSSIBLE worries) for only \$1.50 is a steal in my book. (to recap: I could go out and buy bottled water for only about \$3 at the store, in the carboy it costs \$4.55)

As to the quality, all I can say is that the spring water from the bottlers tastes, smells, and even looks better than tap water. The beer I have made from the bottled water has also been excellent. How can you argue with success?

To summarize: bottled water offers quality and convenience at a low price. I challenge anyone to find a GLASS carboy for less than \$6, and I am sure that nobody has ever worried less about sanitation in his/her fermenter.

Thanks,
Lanny Hoff
lhoff@stolaf.edu

Date: Wed, 10 Apr 91 11:41:57 -0700

From: troby@carl.org (Thorn Roby)

Subject: Rotokegs going flat

I've brewed something like 20 batches over five years in three Rotokegs and I think only two have gotten through the keg without needing additional carbonation. I keep upping the priming corn sugar (lately I've been using about 12 oz, about three times the recommended amount) and the initial pressure is great but it only lasts about half way through (over a two to three week period). Typically I add two or three little CO2 cartridges to get the rest out. Still, at a carbonation cost of about \$1 a keg, I'm reluctant to do anything more serious about pressurizing. Anyone know any intermediate solutions short of a full CO2 tank? Seemed like it was going to cost me about \$80 to do that.

- - -

Thorn Roby troby@diana.cair.du.edu

CARL Systems, Inc. troby@carl.org

777 Grant Street, Denver, CO 80203 (303) 861-5319

Date: Wed, 10 Apr 91 13:58:23 PDT
From: dredge@Centric.COM
Subject: Any Brewpubs in Evanston, IL???

I've got a trip to Evanston next week. Does anyone know of
a brewpub (or two :^) in the area?

Thanks,
dredge

Date: Wed, 10 Apr 91 17:47:58 -0400
From: botteron@bu-it.bu.edu (Carol Botteron)
Subject: Carl Hensler - contact Ye Olde Batte

Morgiana P. Halley [Ye Olde Battel] asked me to post this because she has been unable to get mail to Carl Hensler. (Apologies to others, but she'd like to hear from other friends too.) She has a couple of LONG postings for you, Carl, and would like to hear from you if you're still interested/accessible. If you have more than one email address please include it.

Her email address: EG2MH@primea.sheffield.ac.uk
And here are the other addresses she's sent along:

From: Morgiana P. Halley
[Ye Olde Battel]
c/o CECTAL
The University
Sheffield, UK
S10 2TN
Phone: (0742) 509860 Home
(0742) 768555 ext. 6296 Message

Date: Wed, 10 Apr 91 15:29:53 PDT
From: gschultz@cheetah.llnl.gov (Gene Schultz)
Subject: Request for information

I hope that I haven't missed any postings on this topic recently, but I'm intested in making a beer that tastes like Samuel Adams Beer. Does anyone out there have a good recipe?

Also, does anyone know of a West Coast supplier who can sell me dry malt for less than the going rate at homebrew stores around here, \$8.50 for 3 pounds? I'd like to buy about 50 pounds.

Thanks,

---Gene Schultz
Lawrence Livermore National Laboratory
gschultz@cheetah.llnl.gov

Date: Wed, 10 Apr 91 15:55:27 PDT
From: lg562@koshland.pnl.gov
Subject: re: airlock contents

Date: 5 Apr 91 14:05:00 EDT
>From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>

One of the things they recommend is to use a mixture of vodka and water in the airlock.... Has anyone done this and noted any different results from just using water?

I use gin in the airlock. But I don't think it makes any difference. If I add a little more gin after bubbling through for a while, I notice the Schlieren patterns which tell me the liquid in the airlock was no longer gin (probably mostly water).

Michael Bass
Molecular Science Research Center, K2-18
Battelle - Pacific Northwest Laboratory
Richland, Washington 99352
lg562@pnl.gov

Date: Wed, 10 Apr 91 13:08:52 EST
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>
Subject: Countercurrent wort chilling

> From: "ASK ME IF I CARE..." <V057P673@ubvmcsc.cc.buffalo.edu>

(Description of tube-in-a-tube wort chiller)

> 2) My question: Everybody I know who uses a device like this uses a
> counterflow, that is, cold tap water running in an opposite direction
to the
> wort flow. However, it just made intuitive sense to me to send both in
the
> same direction: The hottest wort will exchange the heat with the
coldest water
> and some sort of equilibrium will be reached by the time you reach the
end
> of the chiller. Why would the chiller be more effective with
counterflow?
> Which method makes it easier to regulate temperature?

I started to write the long answer, but my fingers started to hurt, so
briefly:

Countercurrent heat exchangers are more efficient in certain ways, most
notably coolant utilization; it takes less water to reach the desired
temperature. Unless you live in a drought region, though, this isn't a
big
consideration for homebrewing.

The gist of it is that in countercurrent operation, your coolest beer
(exiting) meets your coolest water (incoming) and so can match its
temperature. In co-current operation, the coolest beer sees the warmest
water. In order to get the beer as cold as the incoming water, you have
to
use a very high flowrate of water.

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Wed, 10 Apr 91 18:16:07 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: Re: Weizen extract question

Craig writes:

>I've got a can of the Ireks Weizen extract (6.6 lbs). One set of
>directions calls for 1 lb of corn sugar (for 5 gal) which, of course, I
>don't want to add. I also do not want to add any dry malt as it may
>imbalances the intended amount of wheat to barley.

You're starting with an imbalance, if you have the same type
of Ireks Weizen extract as I did. On my can, I believe it said
the only ingredients were Malted wheat and water. This would
be 100% wheat.

>I have a 3.5 gal
>fermenter and was wondering if anyone thought it would be better to make
>the smaller amount? Would it end up too strong? Weizens, if I remember
>correctly, should probably have a starting gravity of 1.032 - 1.035. Am
I
>better off making a 5 gal batch (with no additives) or a 3 gal batch
(with
>no additives)?

I made a 5 gallon batch with nothing but 1 oz of Hallertauer pellets
in the 60 minute boil and 1 more oz of Hallertauer pellets for the
last 5 minutes of the boil. The result was strange. I think that
I may have burned the malt (damned electric stove, damned enamel
brewpot!) because it came out dark red, like a dunkel lager. The
flavor was definitely burnt, but mellowed out after a month in the
keg at 45F. I suggest you make a 5 gallon batch. My intuition
says: "6.6 lbs of liquid extract in 5 gallons of beer should result
in an OG of 1.042 to 1.050" since Papazian says 1 lb of liquid extract
per gallon gives you 1.032 to 1.038. I used Wyeast Bavarian Wheat
yeast.

Please post how it turns out and what you ended up doing.

Al.

Date: Wed, 10 Apr 91 15:13:14 CDT
From: motcid!red!chambers@uunet.UU.NET (Jeff Chambers)
Subject: Brewpubs in Cleveland?

Does anyone have any information on Cleveland and Northern Ohio BrewPubs?
I will be traveling there in the upcoming months and would like a place
to exercise my palate.

Thanks,
Jeff Chambers (uunet!motcid)

Date:Wed, 10 Apr 91 18:45 PST
From: <CONDOF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>
Subject: Green glass

In HBD #612, Jeffrey Marc Shelton <js8f+@andrew.cmu.edu> writes about green bottles. Do they let the nasty green light through?

Well, it is green light that causes the "skunkification" (that's a technical term) photochemical reaction of the iso-alpha hop acids. But you can't tell just by looking at a bottle whether it transmits or blocks green light, unless the bottle is clear. Even a brown bottle may be blocking no green light. A green bottle may be transmitting either green light or equal portions of yellow and blue light. Your three-color visual system can't tell the difference: both look green. The only way to know for sure is to use a spectrometer.

Since most of us don't have access to spectrometers, I'd suggest just keeping your bottles, whatever their color, in a dark place. I even have a couple clear bottles, and they've never skunked up, because I keep them in the dark. This doesn't mean I keep them in a light trap. I keep them in a closet while they carbonate and in a fridge thereafter. The brew gets consumed fresh enough that photochemistry is never noticeable.

End of HOMEBREW Digest #613, 04/11/91

Date: Thu, 11 Apr 1991 8:07:38 EDT

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: Sam Adams clone

Re: Just like Sam Adams, approximately.

My first 2 two batches were with Coopers Australian Lager kits. I used them with corn sugar and a cup of M&F crystal malt. Some people claimed these were a lot like Sam Adams lager. I assume one could procede from here bracket the formula.

(Question: why have I seen more varieties of Sam Adams at beer stores in Colorado than in the Richmond/DC/Baltimore area?)

Also: Stapleton airport takes a dim view of homebrew (outgoing, that is)

Ted (Tsamsel@USGSRESV.BIT)

Date: Thursday, 11 Apr 1991 09:18:06 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Brewpubs/Supply Stores/Good Beer in Florida

I will be traveling to the vicinity of the Kennedy Space Center (Coco Beach, Florida). Anyone know of brewpubs, supply stores, etc. that are fairly close (i.e., reachable by car in half hour or so)? Thanks.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Thu, 11 Apr 91 06:22:11 PDT
From: 11-Apr-1991 0908 <hannan@gnpike.enet.dec.com>
Subject: Re: Brewpubs in Cleveland ? (YES! A really good one)

Jeff Chambers [motcid!red!chambers@uunet.UU.NET] writes Brewpubs in Cleveland?

Yes. I recently returned from Cleveland, my 2nd trip there in less than a year, and my 2nd visit to the Great Lakes Brewing Company confirmed that this place has some truly great beer! Here's some details:

Great Lakes Brewing Company
2516 Market Street, Cleveland
771-4404

"Located across from the West Side Market
West 25th Street and Lorain Ave"

It's close to Cleveland Municipal Stadium (the big round stadium seen off the Cleveland Shoreway/Rt 2). On the map look for Rt 42 and the intersections of this road with Rt 2, Rt 90, and/or Rt 71. It's close to either of these intersections.

The beer there is German style. 2 weeks ago I sampled the Einbeck (a 'special' single or double type bock typical of a sweet malty German style bock beer) and the Heisman (a regular beer there, Dortmunder style - nice and hearty sweet finish).

I rank the GLBC either #1 or #2 for the best microbreweries in the Northeast, in competition with the Cambridge Brewing Co for the #1 slot. I've never been to any places on the left coast, nor anywhere south of Ohio, but this place is a must visit. The Brewmasters Pie washed down with a Heisman made my day *-)

For bottled beer, Erin Beer, made by the Cleveland Brewing Co, is also very good if you can't wait till you get to the GLBC.

Ken

Date: Thu, 11 Apr 1991 09:41 EST
From: JEFF4320%SYBIL%RTI.BITNET@ncsuvn.ncsu.edu
Subject: Re: Homebrew Digest #612 (April 10, 1991)

PLEASE REMOVE ME FROM YOUR MAILING LIST:

JEFF91%SYBIL@RTI

THANKS.....

Date: Thu, 11 Apr 91 09:56:58 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: A Canadian Sending Beer to USA

On Wed, 10 Apr 91 12:10:42 CDT, Mike Charlton <umcharl3@ccu.UManitoba.CA> said:

Mike> We went to UPS. Unfortunately, they demanded that they know
Mike> **exactly** what was in the package for customs. This meant that we
Mike> had to tell them it was beer. Despite our insistence that it was
Mike> alright to send it for analytical purposes, they refused to ship
it.

Mike> Finally, we went to Canada Post, but apparently they can't ship
Mike> alcohol for any reason. Furthermore, the customs officials
mentioned
Mike> that even if you send it by courier, you have to clear the package
Mike> with US customs before you send it.

I once sent a couple bottles of homebrew to a friend in Turkey, via the
Post Office. I wasn't expecting to ask what the contents were, so after a
moment of confusion, I said ``Vinegar'', figuring that by the time it got
to Turkey, that's what it might be.

Probably not a bright idea, if I got found out, but it did get there.

These laws are primitive, but so are the politicians who make them up.

Date: Thu, 11 Apr 91 10:07:07 -0400
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)
Subject: Stuck Fermentation?

A friend of mine brewed his first batch of beer last week. He used one can of Laaglander "Irish Ale" kit (3.3 lbs) and 3 lbs of light dry malt extract. He didn't take an initial gravity reading. As far as I can tell, he did everything right, aerated the wort before pitching the rehydrated yeast. The fermentation peaked at about 48 hours after pitching, at only about 1 "glub" every 3 seconds. Three days later it stopped. The final gravity is 1.028, steady for four days now. He used the yeast that came with the kit.

So is this supposed to be a sweet beer? Or might it benefit by another yeast addition to try to bring it down to what I would figure the normal range should be (1.012 or so)? I guess that would mean it should be re-oxygenated.

Any advice would keep us from worrying too much.
Thanks
Tom

Date: Thu, 11 Apr 1991 09:39:07 -0600
From: flowers@csrd.uiuc.edu
Subject: Re: Any Brewpubs in Evanston, IL???

Evanston, including Northwestern University, is dry.

-Craig Flowers (flowers@csrd.uiuc.edu)

Date: Thu, 11 Apr 91 10:52 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: Beer in Denmark

Greetings,

I find myself in the fortunate position of having to attend a conference in Aarhus Denmark. Does anyone out there have any information on things to do in Denmark (beer related stuff of course, but any other helpful info will also be appreciated)? I definately will be spending a few days in Copenhagen. I feel that a trip to the Carlsberg Brewery is a must, especially since the Carlsberg Foundation is partially funding me (and they didn't even know that I was a homebrewer).

Thanks,
Joe

Bitnet: GERMANI@YALEVMS
Decnet: 44421::GERMANI

P.S. I Thought some of you might enjoy this:

%%%

Fill with mingled cream and amber,/ I will drain that glass again.
Such hilarious visions clamber/ through the chamber of my brain--
Quaintest thoughts--queerest fancies/ come to life and fade away;
What care I how time advances:
I am drinking ale today. Poe

%%%

Date: Thu, 11 Apr 91 10:14:12 -0500
From: ralph@ecn.purdue.edu (Ralph L McCallister)
Subject: Ireks, green bottles, dry hopping, DME priming...

Ireks, green bottles, dry hopping, priming with DME:

I promise to keep this short.

Ireks, Dave Miller states that when brewing a wheat beer you should use a 2:1 ratio of wheat to malted barley. This year I made a wheat beer using 6.6 lb. can of Ireks and 3.3 lb. can of MF light malt extract. I also dry hopped with an ounce of Saaz as well as about 2.5 oz. of boiling hops. This turned out to be a very pleasant surprise. I really like this beer and would recommend using this ratio, either with grain or extract. I would like to add about a lb. of cara pils next time and an extra half ounce of dry hops. I would NOT add any corn sugar to this recipe. This is a semi-sweet brew with a nice flavor and after taste. Try it, you'll like it!!! I highly recommend Ireks for your wheat beers.

Green bottles, I bottle in clear, green, and brown bottles. I keep them out of the sunlight while in storage. I have never had any problems. If you bottle in clear or green keep them covered. If light cannot get to your bottles, they will never know the difference!

Dry hopping, it can be a pain, you will lose a little more brew when you rack from the secondary to bottling bucket or bottles, but it is well worth the effort. I think that an ounce or two depending on the alpha acid content, added to the secondary will give that little extra spark to a beer. I add mine after I am done racking, I don't know about adding them before racking. They float on the top and after 5 weeks in the secondary they did not sink to the bottom. I would be interested in knowing how it turns out when they are added to the bottom.

Priming with DME, I thought I read that DME has about 70% of fermentable sugars. A 1:1 swap with corn sugar should work. I think that you could even go with about 30% more DME than sugar and be alright. I had a friend of mine split a batch, priming 1/2 with corn sugar and the other with DME. The one visible difference is that the ones primed with DME are a bit more cloudy, this may work out in time. Other than that I could not taste any difference and the heads on both samples seem to be about equal.

A great plus about brewing your own, is that you can try anything you want!!!
Ain't it great!!

Ralph McCallister ralph@ecn.purdue.edu

....Something going to happen..What's Going to Happen..something wonderful..

Date: Thu, 11 Apr 91 10:51:54 EDT
From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
Subject: bottles

I noticed in HB Digest #613 (today's issue) that I neglected to mention that the 2-year-old Weizen that I mentioned was in green bottles, perhaps the comment will make more sense now.

>Kurt Swanson asks (in #613) about using a coffee grinder for crushing malt.

I have done so in the past, you will need to set it for the coarsest grind it will make. Depending on the type of grinder you have this may or may not be adequate for malt milling, be careful not to pulverize the husks too much. You may also want to check with your local food co-op to see if they carry a Corona grain mill, or some other brand. I got mine at the Moscow, Idaho co-op for just over \$30, as compared to the \$45-50 price tag this item typically carries in the Homebrew supply catalogs.

>Gene Schultz (also in #613) asks about West Coast suppliers of malt extract

You might want to check out Great Fermentations, there are two, one in Santa Rosa and one in Marin, Byron Burch owns one of these. I used to order from them and recall that they carried a bulk extract syrup, though I'm not sure what they had in the dry category. As I recall their prices were quite good and the service was excellent. I think that I dealt with the Santa Rosa outfit, but am not sure, though I know that it was the one that Byron does not run.

A general comment regarding brewpubs, breweries, etc.. Michael Jackson has a brand new edition of the "Pocket Guide to Beer" which is an excellent reference with very good coverage of the brewing scene in the U.S. as well as the other major brewing nations around the world. I highly recommend this to anyone who is travelling and needs good information on what brews they can expect to encounter, or should be looking for, along the way.

As to airlock contents, I have been using Wild Turkey lately, seems that a malt-based distilled product shouldn't hurt the beer if it comes in contact with it.

And lastly, Ted(TSAMSEL@ISDRES.ER.USGS.GOV) you have my sympathy on the demise of your carboy and the loss of your beer. Had you ever subjected the carboy to

a physical shock of any sort? If not you probably just got a defective one. I try to handle my carboys very carefully, I have some plastic milk crates (the kind that half-pint cartons are delivered in) and find that these are just the right size for both 5 gal and 25 litre carboys and provide some protection when setting them down, especially when they are full.

Cheers,

Dr. John

Date: Thu, 11 Apr 91 10:32:47 CDT
From: Brian D. Moore <bdm@spacsun.rice.edu>
Subject: Sake, anyone??

OK, so it looks like my current batch of sake may have myco'd on me, so now is the time to ask: as the local supply store carries rice extract, does anyone have an all-extract recipe for sake? Or at least the utilization percentage (a la the fabled 25% increase in dryy vs. canned malt extract)?

Brian Moore
CEO -- Bach Us Winery -- a fugue in every bottle

Date: Thu, 11 Apr 91 08:32:44 -0700

From: mcnally@wsl.dec.com

Subject: oxidation during sparge

As I was sparging a recent mash, I started thinking about all the pouring and splashing going on. I'm pretty careful when I sparge, but it seems basically impossible to avoid a good deal of air contact. Is oxidation a potential problem at this stage? Is it avoidable? (Someday I'll build a recirculating infusion mash system, probably about the time I build my own space shuttle.)

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Thu, 11 Apr 91 10:07:55 CDT
From: BIOSCTH@UMCVMB.MISSOURI.EDU
Subject: dry hopping, Evanston, IL

Hello Homebrewers --

On dryhopping ... I've had great success with a no-worries approach. I just dump pellets or fresh/whole hops into the secondary and rack the beer onto them. They settle out after 10-14 days. If the secondary fermentation is particularly vigorous I sometimes add another dose of hops after the bubbling slows down -- I don't want all those wonderful aromas carried off by the CO₂. I wouldn't recommend boiling the *dry* hops at all. The aroma-causing compounds are very volatile and some of them will be lost in even a short boil. The brew's EtOH, pH, and the hops themselves seem to be enough to keep rogue microbes from getting established.

Brewpubs in Evanston ... Not likely. Evanston is the home of the Women's Temperance League -- the teetotaling biddies that were largely responsible for swinging public sentiment in favor of Prohibition. Although things may have changed since I lived in the Chicago area, Evanston used to be the only *dry* town in Illinois. When I was in high school it finally became legal to buy beer & wine in restaurants. The only good thing I know about Evanston, beer-wise that is, is that it's on the northern border of The City of Broad Shoulders. Get a cab and go to the Goose Island Brewery.

Date: Thu, 11 Apr 91 09:13:28 CDT
From: russo@carlos.sps.mot.com (Russell L. Oertel)
Subject: 1st attempt at lager beer

I've learned alot reading this forum over the past two months, and now I think it's time I make my first posting. I've been brewing since last July, and am presently working on my 6th and 7th batches.

I decided to make my first attempt at a lager beer (an American-style bock, actually) and I don't have any experience as to the timeframes required to make a lager. At the moment, I don't have the resources to keep 5 gallons of beer chilled to 45-50 degrees, so I am making a 1-gallon "experimental" batch. What has surprised me about this batch is the length of time it has sustained very active fermentation. It took a couple of days for it to get started, but it has been very active (15-20 glugs/minute, but remember, this is only 1 gallon) for more than a week. How long can I expect this to go on? I'm not worrying, just curious.

The other thing I was wondering about is how long should I age it? I was planning, once the fermentation is basically done, to put the gallon jar in the fridge with the lid on, loosening the lid every day or so to relieve any pressure that may build up. Before I do this I plan to make sure that the fermentation is going **very** slowly. Is this not a smart thing to do? With my current setup, I don't think I have many other options (not until I can get my dedicated fridge). Maybe I should just bottle it when the fermentation slows down?

Thanks for any advice,
Russ Oertel
russo@carlos.sps.mot.com

Date: Thu, 11 Apr 91 11:15:48 CDT
From: jlf@poplar.cray.com (John Freeman)
Subject: Coffee grinders

> Subject: Re: cracking/crushing/grinding grains...
>
> Does anyone use a home coffee grinder to crush grains? If so, how
effective is
> this? I have one of these things, and granted one can't grind too much
at a
> time, it would be nice to use this thing for something, as I don't
drink coffee.
>

I used to use a coffee grinder with my hand drill to provide power.
It was slow (about eight minutes per pound) and didn't do a good job.
I didn't know how bad it was till I bought a Corona mill. The
Corona takes a minute or two per pound and is much more uniform.

My advice - get a Corona and don't waste time with a coffee grinder.

Date: Thu, 11 Apr 91 11:12:40 CDT
From: jlf@poplar.cray.com (John Freeman)
Subject: Dry hopping

> And finally, I'd like to kick off a discussion on dry hopping. I made
> a
> Pale Ale on Sunday and plan to dry hop it with an ounce, or more, of
> Goldings
> leaf hops when I rack it into the secondary. I would be interested in
> hearing
> of other brewers' experiences with and procedures for dry hopping. I'm
> planning to simply put the hops, which are in compressed half-ounce
> plugs, into
> the carboy and rack the beer onto them. It seems to me that letting
> the hops
> have unrestrained contact with the beer should achieve the best result
> in terms
> of extracting the desired compounds. Will they eventually sink to the
> bottom? Or am I opening myself up to a racking nightmare at bottling
> time?
> I eagerly await your responses.
>

I tried dry hopping in exactly this way on my last batch o' pale ale.
I put 10 grams of Freshhops Mt. Hood hops into a carboy and racked
three gallons of beer onto it. I did not attempt to sterilize the hops
in any way, I just dumped them into the carboy. It all floated to the
surface and looked like swamp scum. It didn't sink in five days, at
which time I racked it and bottled. The hops rinsed out of the carboy
easier than I expected. The resulting beer is excellent.

The only complaint I have is that there is too much crud in the
yeast cake making it unsuitable for repitching.

Date: Thu, 11 Apr 91 10:48:28 MDT
From: hplabs!mage!lou
Subject: sanitary airlocks and carboy handles

In HBD #612 Dan Graham writes:

>One of the homebrew mail order catalogs I have adds a lot of advice
along
>with their product listings. I have found some of the advice to be
good,
>and some pretty bad. One of the things they recommend is to use a
mixture
>of vodka and water in the airlock. This seems like overkill to me,
since
>bacteria cannot travel up a loop anyway. Has anyone done this and noted
any
>different results from just using water?

If there is anything that abounds in the world of homebrewing, it is
overkill;
as the readers of this digest well know. On the other hand, advice for
overkill is not bad advice, just unnecessary.

However, using vodka in the water might be a good approach to dealing
with a
problem I have from time to time - getting water sucked from the airlock
into
the carboy. This will happen when there is very little fermentation
going on
and the temperature drops. It happens to me under two conditions: 1)
when I
rack a lager, I let it sit for an hour or two to allow the sediments
stirred up
by moving it to the kitchen counter to settle. In the process it warms
up and
get warm gas (potentially air but I usually charge the new carboy with
CO2)
above the beer so that putting it back in the fridge cools the beer and
gas, causing a temporary lower than atmospheric pressure in the carboy for
a
short time. 2) I like to bulk age my meads in the carboy for 6 months or
more;
I think it speeds up the aging process and makes for a better final
product.
Since I brew a lot of melomels during berry season (e.g. warm months) the
temperature in my brew storage area drops before I bottle them and after
the
fermentation is complete.

In any case, I get carboys that suck water out of the airlock. This is
not a
good thing, although it's not necessarily a bad thing. I always just use
tapwater and don't worry and get excellent results. However, Byron Burch
points
out in his book that not all tap water is as forgiving as mine is. Also,
some
posters to this digest have complained of getting fruit flies in the
water of
their airlocks. Under such conditions, you would definitely want
something to

kill off anything that gets into the water of the airlock if there is a chance that it will get into the carboy.

Also, Marc Rouleau relates a message from John DeCarlo:

>> The carboy was shipped to me via UPS, in a very nice styrofoam container. This container is invaluable in storing and carrying the carboy. I would hesitate to use a neck-handle on a full 7 gallon carboy, but find it very easy to use the handles on the styrofoam container to move it about even when full.

The first thing I do when I get a new 7 gallon carboy is to put a neck handle on it. I ferment in the crawl space under my house which is reached by a trap door in a closet. The floor of the house is about 5 feet above the floor of the crawl space. If not for the handles I almost certainly would have dropped a full carboy by now. I use the handles to carry full carboys to the closet or out to the garage where my lagering fridge is located and have never had a problem. I did, however, mount the handles as low on the neck as I could get them which meant stretching out the ring that goes around the neck and getting a longer bolt to hold the handle on.

Louis Clark
reply to: lou%mage.uucp@ncar.ucar.edu

Date: Thu, 11 Apr 91 09:59:01 PDT
From: bobc@Eng.Sun.COM (Bob Clark - Sun Engineering)
Subject: Re: Dry hopping / aromatics

From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
Subject: Greetings

It seems to me that letting the hops have unrestrained contact with the beer should achieve the best result in terms of extracting the desired compounds. Will they eventually sink to the bottom? Or am I opening myself up to a racking nightmare at bottling time? I eagerly await your responses.

One time, I left the hops bag of aromatic hops (added at end of boil) in the primary fermenter. After fermentation kicked off, the bag ended up floating on top of the krausen - effectively minimizing any further contact with the beer.

I'd like to found out if anyone has figured out how to get the kind of floral aromatics which Sierra Nevada has.

Bob C.

Date: Thu, 11 Apr 91 10:40:10 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Midwest Brewpubs

There have been some recent requests for info on brewpubs in Illinois and Ohio. Things change quickly, and my records may be out of date, but here's what I've found:

There are unfortunately no brewpubs in Evanston. There are five brewpubs in Illinois, three in Chicago, one in Berwyn, and one in Champaign.

Cleveland boasts the Great Lakes Brewing Company (2516 Market St., 216-771-4404). There are also brewpubs in Columbus, Dayton, and Strongsville (?).

I haven't had the pleasure of visiting any of the above, so I can't say much more about them. If you make it to any of them, please let us know what you find.

Enjoy,
CR Saikley

Date: Thu, 11 Apr 91 11:29:50 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Wheat Extracts

There has been alot of talk about wheat malt extract and wheat/barley ratios etc. The consensus seems to be that Ireks is 100% wheat malt. That raises a question.....

How do they do that?

The reason that wheat beers are usually at least 1/3 barley is that the barley is necessary. Wheat malt is low in enzymes, so tthe added barley compensates. Also, wheat malt lacks husk material which is needed to form the filter bed. Anchor Brewing has gotten their wheat content up to something like 72-73% in Anchor Wheat, but they don't think they can go higher.

Now maybe Ireks is able to get away with more since they are making malt extract and not beer. I suppose that they could add lots of gibberellic acid to get the starch->sugar conversion. They would also probably have to develop a specialized lautering system. This is conjecture; does anyone out there really know ??

Eagerly Awaiting,
CR

Date: Thu, 11 Apr 91 14:37:52 EDT
From: hersh@expo.lcs.mit.edu
Subject: Grain Steeping Temps, Sulfur, Dry Hopping w/ Plugs

>I suggest that you consider steeping the grains at 168 degrees for

Well actually I would suggest using a slightly lower temperature, say 145-155F as the higher temps can also result in greater extraction of tannins and astringency.

>have the smell of rotten eggs (hydrogen sulfide) coming from my beer!
The

What kind of yeast are you using?? I have brewed Lager beers in the past and had H₂S odors come off the carboy. I found however that the smell and flavor did not remain in the beer. Depending upon the yeast strain and brewing process a lot of sulfur compounds can be produced. Depending upon the amount produced the yeast will reduce them. This chemical reduction can result in the release of H₂S. It is actually a good sign that H₂S is being produced as this means the sulfur is being eliminate from the beer. Of course at some point the release of this should cease. If it persists past say 10 days, then it is likely your beer has so much Sulfur in it that the yeast simply can not reduce it all, otherwise the smell should wane as the level of Sulfur in the wort drops

> I'm planning to simply put the hops, which are in compressed half-ounce plugs,
> into the carboy and rack the beer onto them.

Yeah this works real well, some people rig up devices to prevent the hops from cloggin up the racking tube. I did sort of the opposite, I chopped the hops up and put them in one of those mesh boiling bags, put it in the carboy first then racked the beer onto it in the secondary.

JaH
(was Jay Hersh, been promoted)

Date: Thu, 11 Apr 91 13:16:48 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Sending Beer

Mike writes:

>the problems we were having. We went to UPS. Unfortunately, they
demanded
>that they know **exactly** what was in the package for customs. This
meant
>that we had to tell them it was beer. Despite our insistence that it
was

I sent mine via U.S.mail, and following the suggestion of someone at the
AHA, I marked the box as "Non-perishable food."
Al.

Date: Thu, 11 Apr 91 15:00:03 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: re-culturing from an iffy batch ??

My second and most recent batch was aerated while hot,
and pitched too hot, and ended up having some off flavors
which I believe came entirely from those two causes.

My question:

Am I being foolish to think that if I culture from a bottle
of this stuff the yeast itself will be OK? Or is it clear to
those who know better, that the yeast is `damaged' and will
continue to produce off flavors even if it is treated well
in the future?

Carl

Date: 11 Apr 91 15:30:49 EST
From: Jack Webb <JACK.L.WEBB@OFFICE.WANG.COM>
Subject: Tubing and "Psuedo" Beer

Two rather disparate items:

A friend showed me an ad for "Tygon" beverage/food tubing. According to him, this stuff was originally designed for the ice cream industry, and won't promote bacterial growth. He made the obvious connection to homebrewing. According to the ad, "Tygon B-44-3 tubing is odorless and taste-free, so it won't alter your formula for success." Tygon (a registered trademark) is made by Norton Performance Plastics. The ad concluded "For details, call 216-798-9240." At this point, I haven't called them, tho my friend did send in one of those circle-the-numbers-for-more-info type cards. Anybody out there familiar with this stuff?

A few HBDs ago, there was some discussion of non-alcoholic beers. I happened across a case (empty - I haven't tried any of it - I like alcohol :-)) of "Marke Clausthaler Non-Alcoholic Malt Beverage", and couldn't resist writing down the info on the case - thought it might contribute (late, I realize) to the previous thread. For the record, this stuff is brewed by Binding-Brauerei A.G., Frankfurt, West Germany. Per the box (direct quote) "Brewed from pure water, barley malt, hops and yeast in accordance with the German Beer Purity Law of 1516". Hmmm, no doubt, tho I'll bet the law doesn't cover removing the alcohol you tried so hard to create. Unfortunately, the blurb on the box made no mention of how they removed the alcohol. For what it's worth...

Jack

Date: Thu, 11 Apr 91 15:02:59 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Tubing and "Psuedo" Beer
troby@carl.org (Thorn Roby) writes:

> I've brewed something like 20 batches over five years in three Rotokegs
> and I think only two have gotten through the keg without needing
> additional carbonation.

shit! I just brewed my 11th batch last night, and I've only been in
business for 2 months. Do you still drink a lot of commercial beer,
or are you just a lightweight? The only problem is that I have to
keep drinking all these cases of Old Milwaukee just to get the bottles.
For the first couple batches I left the labels on, and when I gave a
bottle to a guest, he drank it and thought it was Old Mill :-)
I'm planning on cutting down on volume, though. This stuff takes
up too much time (almost as much time a reading notesfiles and
newsgroups).

bb

Date: Thu, 11 Apr 91 13:30:50 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Dry Hopping

<From: Doug Dreger <dreger@seismo.gps.caltech.edu>

<The lager that I am making is in the primary in the fridge. I want to
<dry hop it and was planning to add about 0.75 oz hops to boiling H2O in
<my erlynmeyer (sp?) flask, quickly cool it in an ice bath and add this
<to my secondary before I rack in the beer. Is all of this necessary ?
<Do I take a risk with infection if I simply add the hops directly with
<out the boiling H2O?

Dry hopping is certainly the way to get hop aroma into your beers, but
there is the nagging question regarding infection. Unfortunately, boiling
the hops long enough to ensure sterility also ensures that the hop aroma
has dissipated. The shorter the boiling time, the more hop volatiles
remain,
and the more critters survive. Fortunately, the critters typically found
on hops don't like a yeasty, anaerobic, low pH environment, which allows
dry hopping to be successful. I've dry hopped many beers, and this has
not caused any infection problems.

Last February, I took a homebrewing class from Dr. Lewis at UC Davis. He
said they had studied the problem, and concluded that tossing in hops 2-
3
days into fermentation is basically safe, and that no added precautions
were called for. (Correct me if I'm wrong Russ.)

<From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>

<And finally, I'd like to kick off a discussion on dry hopping. I made a
<Pale Ale on Sunday and plan to dry hop it with an ounce, or more, of
Goldings
<leaf hops when I rack it into the secondary. I would be interested in
hearing
<of other brewers' experiences with and procedures for dry hopping. I'm
<planning to simply put the hops, which are in compressed half-ounce
plugs, into
<the carboy and rack the beer onto them. It seems to me that letting the
hops
<have unrestrained contact with the beer should achieve the best result
in terms
<of extracting the desired compounds. Will they eventually sink to the
<bottom? Or am I opening myself up to a racking nightmare at bottling
time?
<I eagerly await your responses.

I've found that pellets generally work better than whole hops. The half
ounce plugs will separate into whole hops in the carboy. They do sink for
the most part, but are easily disturbed and tend to clog the racking
tube.
Pelletized hops break up into very small pieces that are less easily
disturbed. If you do pick them up, they will pass through the tube into
your priming vessel painlessly, where they have another opportunity to
settle.

Hope this helps,
CR

Date: Wed, 10 Apr 91 14:04:55 PDT
From: metaware!sol!rickh@uunet.UU.NET (Don't ya wanna hang out with the
Bleach Boys, baby)
Subject: Re: Homebrew Digest #612 (April 10, 1991)

I've tried to get mail to the request address, and it keeps bouncing.
Please
take me off this list.

Thanx,
//---<---@ -Echo
/X/The Potato-Salad-Eatin' Fool.
INTERNET: rickh@metaware.comAT&T: (408) 427-9814 home
UUCP:uunet!ucsc!metaware!rickh (408) 429-6382 x3086 work

Date: Thu, 11 Apr 1991 17:40:06 -0400
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: Rotokeg, carbonation

I had a Safron Superkeg, plastic keg for about 4.88 years, which split, and the store that sold it replaced it with a Rotokeg on the 5 yr warantee, as they no longer sold the superkeg. I've had the Rotokeg for about three years.

I have found that one has to be very careful to clean and lubricate all the seal joints if you don't want them to leak, and yield flat beer. Even if you are careful, sometimes a beer will suddenly go flat. On the other hand

I've had some batches in these kegs for 8 months with no problems. If you put a five gallon batch into the keg, you will most likely have to add CO2 cardtridges to get the last half out of the keg.

What I have been doing lately with good succes is the following:

I take a five gallon batch, and add two cups of sugar. I then bottle 24 bottles of this, and put the rest (3.5Gallons) into the Rotokeg, and seal it up. This is way more sugar than they recommend. You must have a relief valve of some type. My Brewcraft injector has one. The keg pressure

increases to the relief valve pressure, and then starts venting quite a bit of gas. This gas that is vented purges a fair amount of the air that

was in the large headspace in the keg, which helps reduce oxidation problems.

Because there is a large headspace filled to maximum pressure, there is enough gas in there to dispense most or all of the beer without any cartridges

SOMETimes it takes a cartridge to get the last 1/2 gallon or so out.

Note that I have often served the bottled version, and kegged version of the same batch to friends one after the other, and most like the bottled version better. Some won't even believe they are the same beer!!!!

The Rotokeg has the tap at the top of the keg with a pickup tube. The superkeg had the tap at the bottom. I found the Superkeg hard to get beer

out of. You either get a glass of foam if you crack the tap, or 90MPH beer flying around if you open it wide. With the small diameter pickup tube

in the Rotokeg, there is enough restriction in this tube, to open the tap wide, and still get beer coming out slow enough that you can keep it in the glass.

Even so there is lots of ofam. I'm thinking of making the pickup tube either

smaller diameter, or longer so the pressure drop is spread out more gradually, so the flow is lower, and the tendancy to foam less.

I once had someone who works for a beer company tell me that in there draft setups, if the keg was less than a certain distance from the tap, they added a small coil of small pipe between the tap and keg to reduce foaming.

He called this coil a "restrictor coil".

Bill Crick Brewius, Ergo Sumfoam!

End of HOMEBREW Digest #614, 04/12/91

Date: Fri, 12 Apr 91 08:25:20 EDT
From: "William M. Pierce Jr., Ph.D." <WMPIER01%ULKYVM.BITNET@CUNYVM.
CUNY.EDU>
Subject: Homebrew Digest

In reply to C.R. Saikley - if you're looking for Ohio brewpubs, there is
one
in Northern Kentucky about 10 minutes south of Cincinnati off I-75 (at
Buttermilk Pike) named Oldenburg Brewery.

In-Reply-To: note of 04/12/91 06:49

Date: Fri, 12 Apr 91 08:43:55 EDT
From: Jeff McCartney : 541-7340 <JEFF91%SYBIL@rti.rti.org>
Subject: PLEASE REMOVE ME FROM MAILING LIST

Date: Fri, 12 Apr 91 08:52:36 -0500
From: zentner@ecn.purdue.edu (Mike Zentner)
Subject: brewing stoves

For anyone who cares, I found a rather nice looking brewing stove in a Bass Pro Shops catalog (1-800-227-7776). It is stainless steel, 136000BTU, has a stove-top-like burner, and stands waist high. It comes with a 3 gallon stainless steel pot and lid with a large frying basket too (it's really for fish frying). The guy on the phone assured me that it was quite sturdy and that their return policy was very liberal. I have it on the word of an avid fisherman that they are a good place with which to do business. The price is regular 139.97, on sale till June 18 for \$99.97. I just ordered yesterday and have not yet recieved it, so no comment yet. Just thought I'd let anyone interested know so they could call for the catalog (which takes about a week or 2 to get there). They also have less elaborate 2 and 3 burner units.

If anyone is interested in how mine looks, email to me and I'll let you know when it gets here.

Mike Zentnerof to sample some bock....

Date: Fri, 12 Apr 91 9:21:16 CDT
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)
Subject: Thanks and kegging...

Hi all! First thanks to those folks who told me not to worry about the hydrogen sulfided oder in my latest batch. It does seem to be going away and I am not worrying! The yeast, BTW, is Witbred Lager yeast (dry, 14g).

Yesterday I picked up a small (2 1/4 gallon) Brewcraft pressure keg. In the literature it mentions an "Auto injector"? I assume this is a CO2 set up of some sort. Keeping the pressure up seem like a good idea to me since I don't plan on drinking the whole two gallons in one sitting ;-). Just what, exacly, is this critter and where can I get one? Are there alternatives? Thanks!

TTFN

- - -

Dave Beedle Office of Academic Computing
Illinois State University
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall
Bitnet: dbeedle@ilstu.bitnet Normal, Il 61761

Date: Fri, 12 Apr 91 10:46:41 EDT
From: vince@hickory.MSI.CORNELL.EDU (Vince Prantil)
Subject: Re: Homebrew Digest #614 (April 12, 1991)

I am sorry but my system is experiencing a severe disk space crunch and my mailbox folders on homebrew overfloweth. I would please request that you change my address to send homebrew newsletters to

vincei@isaiah.msi.cornell.edu

Otherwise I will have to continue destroying them (and not be able to read them) in order to open my mail folders.

VCP

Date: Fri, 12 Apr 1991 10:11:34 -0600
From: flowers@csrd.uiuc.edu
Subject: Ireks Weizen followup

Thanks for all the replies. I got my weizen and weisse a bit confused. Weisse is the weaker, lighter beer.

Apparantly, Ireks is 100% wheat, therefore no barley to wheat ratio to screw up by adding barley malt.

Jay Hersh recommended BME extract for a barley/wheat mix.

I'm going to add one can of malt extract and make a Dunkel Weizen. Should the starting gravity register high enough, I will call it Weizen Bock.

Weizen Bocks were highly recommended in a few of the replies.

Thanks again to everyone.

-Craig Flowers (flowers@csrd.uiuc.edu)

Date: Fri, 12 Apr 91 10:32:47 EDT
From: lighthouse!rob@uunet.UU.NET (Rob Kedoin)
Subject: please add...

Please add homebrew@lighthouse.com to your mailing list.

Thanks in advance,

Rob Kedoin rob@lighthouse.com
Lighthouse Design, Ltd
6516 Western Avenue Chevy Chase, MD 20815

Date: Fri, 12 Apr 91 11:18:11 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Coffee grinders

On Thu, 11 Apr 91 11:15:48 CDT, jlf@poplar.cray.com (John Freeman) said:

John> I used to use a coffee grinder with my hand drill to provide power.
John> Corona takes a minute or two per pound and is much more uniform.
John> My advice - get a Corona and don't waste time with a coffee
grinder.

Quick note to those who want to drive their Corona with a power-drill. I
smoked my Black-and-Decker VSR drill after grinding about three batches
worth of grain. My suspicion is that the drill is designed for high speed
and low torque, and that unless you can gear it down, you'll melt the
winding insulation like I did.

My solution? Hook up my Skil Hammer Drill to it. It has a lower speed but
much higher torque. Of course it costs \$100, which drives the cost of the
grinding system up... :-(

Have any of you build a roller mill? My brew store owner had one, and it
was great, but I think he said he spent over \$1000 on it!

Date: Fri, 12 Apr 91 08:30:22 pdt
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>
Subject: Dry hopping

A quick note on dry hopping. I tried it once for a holiday ale; It was your basic American pale ale, with (Wilamette?) hops added to the secondary. It tasted pretty good. I told people to drink it quickly, as I was afraid that the dry hopping would introduce an infection that would show up in a month or so.

Well, one of the people I gave it to stored it in his refrigerator for months. I was at his house the next summer, and he pulled one out. I never save my own brews for that long! Anyway, it tasted twice as good as it did when fresh brewed! No infection at all. Better than Anchor Liberty Ale!

The moral of this story is - don't worry too much; just do it!

Ted Manahan
tedm@hp-pcd.cv.hp.com

Date: Fri, 12 Apr 1991 11:42 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Head retention; Dry hopping; Straining

These remarks go back several issues:

Dan Needham asked about carbonating in kegs.

I've been artificially carbonating my beers for several years. I've found it necessary to *really* overpressurize the keg (50 or 60 PSI) for 2 or 3 days. Don't shake or roll the keg else you'll get big fish-eye bubbles instead of the smaller ones that result from letting it sit. Also, the colder you can get the keg while doing this the better. Cold beer absorbs CO2 better than warm beer.

Since the beer is overpressurized, it'll take a while to settle down to 8 PSI after you tap the keg. I usually depressurize just prior to pulling a beer. You'll have to do this for the first 8 or 10 beers.

Dan Strahs asked about adding maize for head retention:

Flaked maize is not the best way to go for head retention. Ditto the other remarks about Cara Pils, Crystal and Wheat malt. I've used all with good success.

Several other factors could be causing the thin head on your beer:

Did you wash any of your equipment with detergent? If so, you have to rinse, rinse, rinse to make sure none of it is left. Detergent breaks the surface tension of liquids and the head of your beer along with it.

Did you use sugar in your recipe? If so, shuck the sugar next time and use an equivalent amount of dried malt extract. All malt beers are thicker and more likely to exhibit good head retention than are sugar beers.

I usually add a cup or two of crystal malt to any and all extract beers. Crystal malt adds unfermentables to the wort which end up giving the final beer an all-grain character and more mouth-feel. This also helps with head retention.

Bob Clark wanted to know how Sierra Nevada gets those aromatics in their beer. I asked Ken Grossman that last year while touring the brewery. He dry hops and likes to use "gummy hops".

I haven't dry-hopped in a while but I've always been disappointed by the aromatics (rather, the lack of) from finish hopping. I built a modified hop back last year for use with my BrewCaps. In one batch I used Cascades, the other Chinooks (a nice gummy hop). The Cascade batch had no aromatics (just like old times). The Chinook batch was wonderful! Conclusion: If you're not dry-hopping, try a really high alpha hop for finishing to increase the aromatics. Low alpha finish hops are a waste of time and hops. If you are dry-hopping, try high alpha hops but go easy on the quantities. 1/4 to 1/2 ounce per five-gallon batch should be plenty.

And finally, a quick reminder of the pot-scrubber-in-a-mesh-bag technique for separating hops from your boiling wort/dry-hopped beer. Tie a copperwound pot scrubber around the end of your pick-up tube. Tie a fine mesh hop bag (No-See'um netting from a camping store works well,

too) around the scrubber, in effect putting the scrubber in a bag.
Suspend the bottom of the pick-up tube several inches above
trub/sediment and siphon. A painless, efficient technique.

Kinney Baughman | Beer is my business and
baughmankr@conrad.appstate.edu | I'm late for work.

Date: Fri, 12 Apr 91 10:43:12 CDT
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: Lies, damn lies and Guinness

Gee, I was so happy to get this visiting faculty position at Northwestern, but when I hear the way you folks dump on Evanston, it makes me glad I'll be leaving in a few months :-)

First, the outright lie. Graig Flowers says:

Craig> Evanston, including Northwestern University, is dry.

Then, BIOSCTH@UMCVMB.MISSOURI.EDU says:

BIOS> Brewpubs in Evanston ... Not likely. Evanston is the home of the
BIOS> Women's Temperance League (sic) -- the teetotaling biddies that
were
BIOS>
BIOS> The only good thing I know about Evanston, beer-wise that is, is
that it's
BIOS> on the northern border of The City of Broad Shoulders. Get a cab
and go
BIOS> to the Goose Island Brewery.

Just the facts, Ma'am: There are no brewpubs in Evanston, and the Goose Island is your best bet; it's about \$15 by cab, easily accessed by the CTA and the beer is good and fresh.

Evanston WAS a dry town, until 1971. Now, there are about as many pubs as you would expect in a suburb of its size, at least in "downtown"; I suppose the periphery long ago accustomed itself to drinking in the neighbouring townships. Most pubs serve Miller and have sports on TV, but there's one good pub. It's called Tommy Nevin's, 1500 Sherman Ave., right across from the Holiday Inn. They have half a dozen imports on tap, always fresh, and they know how to draw a pint of Guinness. The ambience is pseudo-Irish, there's no TV and the food is decent. It's associated with the Davis Street Fish Market, a restaurant where the fish is superb and the beer list closely approximates Tommy Nevin's.

And, no, the campus isn't dry. However, the majority of American campuses I've visited in the last year were. (Just as well I didn't get that job at Eastern Washington U. :-)

The Women's Christian Temperance Union is indeed headquartered here, but are a much bigger force, e.g., in Toronto (part of which is STILL dry; a referendum was held just a few years ago and that's what the RESIDENTS of High Park want). Nowadays, the WCTU doesn't lobby against drink but instead does charitable work on real causes: hunger, homelessness, child abuse, etc.

Perhaps they've decided it's easier treating the symptoms.....

Rob Bradley
bradley@math.nwu.edu

Date: Fri, 12 Apr 91 10:53:55 EST
From: pkel@psych.purdue.edu (Paul L. Kelly)
Subject: Homebrew from Canada, Lots-o-repitching: evaluation

I have an idea for the person(s) having trouble sending homebrew to the US.
Maybe you could do a relay thing where you ship the beer to somebody on the Canada/US border, and they cart it across to a place where they could ship it to the AHA. You could call it "the Underground Aleroad" :).

This dead horse has been beaten to a pulp, but since I have two cents to add, I figure I might as well. I met Father Barleywine this past weekend at a homebrewers club meeting, and he had several fine beers with him, which he claims were brewed with his repitching technique. If anyone has forgotten, it involves something like tossing new, cooled wort on top of the yeast from the last batch. The beer was *very* good.

Now let's be pragmatic about this. Despite all the hoopla about yeast mutations over "generations" of beer, it would seem that repitching works, at least for this individual. I would say that the real proof of a brewing technique is in the finished product. If you can handle the volume (repitching this way requires that you brew often), then give it a try. I intend to do so, as soon as the opportunity (i.e. money and time for brewing) presents itself.

Paul L. Kelly (pkel@brazil.psych.purdue.edu)

Date: Fri, 12 Apr 1991 11:16:26 -0600
From: flowers@csrd.uiuc.edu
Subject: Rare Trappiste Ale

After reading of the many exploits of Digesters travelling in Europe and all over the US, I never thought I would taste anything others haven't already posted about. As luck would have it, I have had the opportunity to taste one of the rarer Trappiste Ales.

A recent acquaintance travels to Belgium a few times a year for work. He brought back a Trappiste Ale and said the only place you could get it was at the Abbey. It came in a brown bottle and had no label. The cap is marked: Trappistenbier Westvleteren ABT. I looked it up in Jackson's book (the first edition) and found it was made by one of the 6 Abbeys that can lawfully call their beers Trappist. The abbey is run by the St. Sixtus Brothers and is referred to as the Westvleteren Abbey. They brew beer mainly for the brothers and will sell to visitors. The beer is not available away from the Abbey, although a local brewery brews another beer under the Brother's direction. This was about all Jackson had. Could someone look this up in Jackson's latest edition to see if there is any other information?

For the truly curious, the side of the cap reads: ST. SIXTUSABDIJ V.Z.W. B-8983 Vleteren. I don't know if Vleteren is town but that's what I would guess. I don't understand the ABDIJ connected to St. Sixtus nor whether B-8983 is in any way significant.

The beer is 11% alcohol by vol (also marked on the cap) and was very sweet and suprisingly well balanced. Definetly a sipping brew. It had plenty of yeast that was flocculating in clumps in the lower quarter of the bottle. It was impossible to pour even half the beer without any yeast. I noticed no yeast bite, but I suppose it could have been masked by the high alcohol. The color was a deep, clear brown. I really liked it and was suprised it survived the trip in such good condition. I have no idea how much it cost.

I am attempting to culture the yeast. I know of no practical way to share it with anyone, unless, of course, you live nearby, in which case you're more than welcome to a sample of the recultured yeast.

It's probably a bit too much for my Dunkel Weizen, huh?

-Craig Flowers (flowers@csrd.uiuc.edu)

Date: Fri, 12 Apr 91 10:40:12 MST
From: Steve Dempsey <steved@longs.LANCE.ColoState.Edu>
Subject: Re: Tygon tubing

In HBD#614 Jack Webb <JACK.L.WEBB@OFFICE.WANG.COM> writes:

> A friend showed me an ad for "Tygon" beverage/food tubing. According
> to him,
> this stuff was originally designed for the ice cream industry, and
> won't
> promote bacterial growth. He made the obvious connection to
> homebrewing.
> According to the ad, "Tygon B-44-3 tubing is odorless and taste-free,
> so it
> won't alter your formula for success."

Won't promote bacteriological growth, but probably won't prevent it either,
and if it does I don't want that antiseptic in my beer. I've seen this
stuff in Cole Parmer (big lab supply vendor) catalogs. They also have
lots of fancy tubing for handling corrosives, solvents, and other less
benign liquids than beer. The cost for these was in the few dollars per
foot range -- talk about overkill! I go for the cheap (\$.27/foot) FDA
clear vinyl hose from the local hardware store for siphon hoses, etc.
where the exposure time is low. For service lines from kegs the standard
beer tubing is equally cheap and maintainable. When they accumulate
enough
gunk and become slightly opaque I simply replace them.

Steve Dempsey, Center for Computer Assisted Engineering
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dempsey

Date: Fri, 12 Apr 91 09:20:23 PDT
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Vodka and Fermentation Locks

Regarding the problem of water being sucked from the fermentation lock into the carboy: There are two kinds of fermentation locks on the market. One has a moving float, and the other is an S-shaped tube with no moving parts. The S-shaped design is better, because it will bubble in either direction and it will not let water be drawn into the carboy.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Fri, 12 Apr 91 13:03:13 EDT
From: JWHITE@maine.maine.edu (Jim White)
Subject: Coffee grinders / grain malt.

>Date: Wed, 10 Apr 91 12:05:13 CDT
>From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
>Subject: Re: cracking/crushing/grinding grains...
>
>Does anyone use a home coffee grinder to crush grains? If so, how
effective is
>this? I have one of these things, and granted one can't grind too much
at a
>time, it would be nice to use this thing for something, as I don't drink
coffee.
>
>Kurt.
>

I usually add a bit of crystal or other flavoring malt to an extract
brew,
and always use my 'cheap' little coffee grinder. It's the motorized kind
with twin blades that rotate horizontally at about a zillion rpms.

One does need to take care, as it can turn the malt grains into a fine
powder
in about 10 seconds. I usually grind 1/3 cup at a time in small bursts
until
it looks ok. It doesn't get em all, and grinds some too fine, but it's
preferable (to me) than a rolling pin.

Jim White

Date: 12 Apr 91 13:49:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Lab chemicals as additives

In perusing my new Carolina Biological catalog, I have found some chemicals that would be useful in tayloring the mineral profile of my water. My question of any lab types out there: Can I assume that a reagent grade chemical will be safe to use in my beer, (providing that the chemical is not poisonous in the first place).

How about the same question for what they call "lab grade"?

Thanks a bunch,

Dan Graham, WA6CNN
Beer made with the Derry air, (Derry, New Hampshire)

Date: Fri, 12 Apr 1991 11:06:33 PDT
From: John_Zettler.ADFMcLean_CSD@xerox.com
Subject: SAM ADAMS

re: Varieties of Sam Adams (TSAMSEL 8/12)
I have found five varieties of Sam Adams at my local Safeway in the DC area (Fairfax, Virginia). However, only the Original and Lightship are continuously stocked. These five are:

- Original
- Lightship (a Light Beer - 1/3 less flavor than regular)
- Boston Ale
- Winter Lager
- Double Bock

My personal taste is that the original is far superior to all but the Winter Lager. The Double Bock is interesting for a change of pace.

P.S. - No success brewing a replica of Sam Adams original (although not one of my homebrew goals), yet I find many people compare much homebrew to Sam Adams, as it is the only domestic premium they have previously tried. Thanks for the Cooper's Australian recipe, I will give it a try.

JZ

Date: 12 Apr 91 10:33:29 EST
From: Jack Webb <JACK.L.WEBB@OFFICE.WANG.COM>
Subject: RE: Sam Adams Double Bock

A couple of HBDS ago, Dan Graham asked about Sam Adams Double Bock beer.
I
tried getting this to him a few times without success, so have to post.
Hey
Dan, how about sending me something so I can see what the hell your
address
is? My attempts seem to keep getting lost in the Derry Air :-)

Anyhoo...
I would highly recommend the brew (aka Dopplebock in Germany). Wonderful
stuff - dark, heavy, malty, potent! I enjoyed last years' batch so much
I
brewed a version of my own. Still, I'll pick up some of theirs again as
well.

Jack

Date: Fri, 12 Apr 91 14:17:15 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: RE: Sam Adams Double Bock

On Pitching yeast while hot:

I always make a "1-hr starter bottle" by taking a little bit of wort at the start of the boil, then add cold tap water to it to cool it down, then add the yeast and shake.

I've pitched yeast at anywhere from 80F to 105F. Anything over 100, and it seems to start slowly, possibly indicating that I've killed a significant portion of the yeast. 95F works fine - It usually starts off within 6 hours - I try to shoot for 85F, though.

I think the highest temperature you can get away with without killing the yeast will stimulate it, and get it going faster. The wort is usually cooled to near its final temperature within the next few hours - There isn't time to produce an appreciable amount of "off flavors". As long as you don't kill off much of the yeast, I don't see how it could be "damaged".

I usually do the "sparge hot wort into cold water method", so the aeration is in the cold water, not the hot wort. I seem to remember Papazian saying something in TCJOHB about not aerating the wort until it has cooled completely.

On airlocks:

If you use an S-shaped double bubble airlock, a vacuum in the carboy will not pull water back into the wort. I always use them for the first few hours in the carboy, where the cooling wort may create a vacuum. Once when I attached a blow-off tube right away, I had it pull water through 3 ft. of hose back into the carboy - never again. Now I make sure that CO₂ is being produced before removing the S-airlock and attaching the blowoff tube. After it's done spurting its stuff, I'll attach any old airlock (always an S-shaped one on a plastic fermenter - It was previously noted that a vacuum can be created when picking them up) The S-shaped airlocks clog more easily than the econo-locks, so you have to watch out.

On explosive Carboys:

If the tube is 1/4" ID, then it has $\pi/16$ sq. in. cross-sectional area. If you have a, say 14" in diameter carboy, then the area of the bottom is $\pi * 49$ sq. in. If the level of liquid is below the neck of the carboy, then there is ~ 800 times as much total pressure on the bottom of the carboy (plus the pressure from the weight of the wort!) as there is against the blow-off

My apologies for being an asshole in digest #614.

bb

Date: Fri, 12 Apr 91 12:58:15 pdt
From: QUINT_CHRIS/HP6600_1K@hpesf.cup.hp.com
Subject: Evanston's not dry

The last digest contained postings that said Evanston was dry. This is no longer true. Evanston is the home of the WCTU, and it was dry until a few years ago, but its "wet" now. While I was at Northwestern they got their first liquor store (Evanston's First Liquors) and several bars, and I graduated in '86 - so they haven't been dry for at least five years.

I don't know of any brewpubs in Evanston, but last time I was in town I went to a place called Tommy Nevins (Sherman and Lake) that had some good English beers on tap. Also, be sure to go to Walker Brothers pancake house on Green Bay road for breakfast - the food there is great.

-Chris

Date: Fri, 12 Apr 91 22:12 EDT
From: rob@maccs.dcss.mcmaster.ca (Rob McDonald)
Subject: Brew On Premises

Can anybody point me to a homebrew club anywhere between Toronto and Buffalo? I found the "Sensitive Hombrewers" in Hamilton, but they seem to be inactive as a club right now.

None of the homebrew shops around here (Burlington-Hamilton) carry liquid yeast cultures. Does anybody know of a supplier near Toronto? How about mail order houses? Who is near enough that the yeast would survive the trip? Is ordering liquid yeast this way advisable (possible)?

On a slightly different note, the latest thing around here is "Brew On Premises" facilities. They provide the equipment, sell the supplies, and do the cleanup. You mix up the extract and hops, and boil it up in their gas fired kettles. They run it through a heat exchanger to cool it, you pitch it, and leave it to ferment for 12 days. They then filter it and carbonate it, and you bottle it (they sell screw top bottles).

They provide for extract brewing only, with recipes posted right on the wall, and helpful staff on hand to direct you. They seem to be aimed at the "cheap beer" crowd (advertising proclaims 1/2 price beer!). A brewing acquaintance has tried a couple of these, and likes them. I tried

one of his, that was supposed to be a Newcastle Brown clone. It was a nice clean tasting brown ale. It certainly wasn't Newcastle Brown.

A recent batch of stout had a F.G. of 1.020, a bit higher than usual for this recipe. It foamed like mad (a problem I haven't had since you all straightened me out on pressure and opening the tap fully). Has anybody seen a correlation between F.G. and foaming with kegged brew?

.....rob

EMAIL: rob@maccs.dcss.mcmaster.ca<<< Standard Disclaimers Apply >>>
ARCHAIC: Digisonix, 2326 Redfern Rd., Burlington, Ontario, Canada, L7R 1X3.

Date: Sat, 13 Apr 91 16:56:47 -0400 (EDT)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Re: sanitary airlocks and carbonation

Re: alcohol in the airlock.

My molecular bio roommate guesses that the alcohol content of the liquid in an airlock should be at least 80%. I didn't query him at length, but he said that alcohol is not nearly as good at destroying things quickly, and a higher concentration of it is required to be useful....

A question: why use either CO2 from a bottle or prime the beer to generating carbonation in the keg? Does it take a lot of CO2 to carbonate? Is it worth it to avoid the yeast sediment? Is there something inherently different in these two processes?

It would seem to me that CO2 carbonation is ideal, since you don't waste any beer.

dug

End of HOMEBREW Digest #615, 04/15/91

Date: 15 Apr 91 01:33:25 MDT (Mon)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: Evanston, Boulder

Don't you folks in Evanston feel too bad...it **is** possible to recover from being a dry town. The notes said that Evanston had been dry 'til '71, right? Boulder was dry until '65, I believe (that's +/- a year), and now look--it's the Center of the Universe for homebrewing (well, c'mon, what would you call the home of Beer'n'Steer and the AHA?:-), and has two breweries, which is reasonable for a town of 10^5. People still take the occasional cheap shot, but you can always overlook that when there's good fresh local ale!

- ---
Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Mon, 15 Apr 91 09:59:54 -0500
From: zentner@ecn.purdue.edu (Mike Zentner)
Subject: Wort Chiller Caveat...

If you consider building a wort chiller, be careful about the oils inside your copper tubing. I noticed little silvery flecks coming out of mine after running boiling water through it. These were actually little bits of grease. I took a cotton swab, soaked in rubbing alcohol, and rubbed the inside of the tubing....yuck! Black gunk! So I uncoiled the thing, snaked stiff wire through, and pulled a string with cotton balls tied onto the ends soaked in soap, rinsed it, and then pulled rubbing alcohol soaked cotton through. Cold water may not loosen this grease, but hot water did so enough to let me know it was there, but not enough so as to clean it out. Does anyone else notice this problem, and/or found an easier way to fix it?

Mike Zentnerzentner@ecn.purdue.edu

Date: Mon, 15 Apr 1991 09:56:25 -0400
From: "N. Zentena" <zen@utcs.utoronto.ca>
Subject: Hops and stuff

Hi,

I'm looking at ordering some hop rhizomes and would like some information. The types that are available to me are:

Cascade
Hallertauer
Williamette
Tettnanger
Nugget

I was thinking of ordering Hallertauer, Tettnanger and Nugget. The thing is I've never seen or used Nugget. So could someone give me an idea what it is like?[I'm basically looking at has a high alpha bittering hop]

Since I'm supposed to have my order in my the middle of next week I would appreciate email responses.

The second question I have concerns priming. I don't use corn sugar so I would like to prime with normal white table sugar. Does anybody know how they relate in terms of amounts to add?[I've used the fact that cane sugar is supposedly 45degrees extract/lb versus 35/lb for corn sugar but this gave me flat beer :-(] Since priming is normally my only sugar addition I'm not worried about it affecting the taste.

Thanks
Nick

Date: Mon, 15 Apr 1991 10:56:00 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: steam beer

For the next few months, my brew-room will naturally stay at 60 degF, a little cold for an ale, and too warm for a lager. So how about a steam beer? Anyone got a recipe for an Anchor Steam-like beer?

Russ r_gelinias%unhh.unh.edu@mitvma.mit.edu

Date: Mon, 15 Apr 1991 09:03:31 -0400
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: Barley wine from mash

I tried to post this last week, but it bounced?

In my post of the other day about all grain barley wine, I suggested using the first run runoff to get a high gravity 1/2 batch. In that article, I presented it as if I meant to use no sparge water. This of course would probably compact the filter bed, and wreck it. This is not what I meant to say. What I meant was recycle the wort until the runoff is clear, to set the bed, and then add sparge water slowly to the top, as you runoff the high gravity wort. By knowing how much wort is in the bed to start, measuring runoff gravity, or watching for a color change, you can predict/detect when you hav ranoff all the initial wort, and are starting to get the sparge water coming through. This is when you will get a fairly sudden drop in the gravity of the runoff, and should consider your barley wine wort complete, and save the rest of the runoff for the lower gravity, or extract beer.

Hope this makes more sense??

Bill Crick Brewius, Ergo Summer!

Date: Mon, 15 Apr 91 12:46:10 PDT
From: florianb@chip.cna.tek.com
Subject: Re: St. Florian

Kris Weiss (love that name!) asks:

>Now wait a second here. Is this the same Florian that contributes to
this
>journal? Is Florian the Dreamer also Florian the Holy?? I dunno -- the
guy
>always struck me as some kind of troublemaker...

I was named after my uncle Florian, who was in turn named after St.
Florian.

St. Florian is the Bavarian Patron Saint of the Fire Brigade. A couple
of
years ago i was in an outdoor shop in Munich (one of the biggest sport
shops in the world). It was converted from an old grand house, you know,
the kind with the square cedar beams that are about 500 years old. In
this house were examples of the old lamp stands that were built into the
wall. This is a concave notch cut out of the wall where they put a
candle in the old days. The concave acted like a parabolic mirror, to
reflect the light out into the room. In these concave areas, they used
to paint a picture and write something witty, for orneriness. One of
the areas had a painting of St. Florian hovering in the clouds above
a burning building (probably a brewery), and had an inscription written
in Bayerish which translated something like,

"Dear St. Florian, protect this house...burn another..."

Florian is an extremely Bayerish name. In the middle of Garmish-
Partenkirchen is a town square called "Floriansplatz". This is, many
Germans argue, the most beautiful place in all of Germany. I was there
in 1986 on a perfectly clear blue day. With the Zugspitze in the
background, I had a beer in "Florianstuberl", in direct earshot of
the Floriansplatz fountain. The beer was so perfect, it was like
no beer I have ever tasted since. Pity that we home brewers can't
duplicate it exactly. The stuff that memories are made of.

Florian, the not-so-holy.

Date: Mon, 15 Apr 91 14:18:02 -0600
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: Re: Lab Chems in Home Brew

In HBD #615 Dan Graham writes:

>In perusing my new Carolina Biological catalog, I have found some
chemicals
>that would be useful in tayloring the mineral profile of my water. My
>question of any lab types out there: Can I assume that a reagent grade
>chemical will be safe to use in my beer, (providing that the chemical is
>not poisonous in the first place).

>How about the same question for what they call "lab grade"?

The **ONLY** grades suitable are USP (suitable for use as pharmaceuticals) and FCC (suitable for use as foods). I glanced at an old Carolina catalog after I read Dan's message: anything that's USP or FCC is clearly labeled as such. For example, they have many grades of Calcium Chloride. The one Dan should buy is labeled Reagent **AND** USP. If it just says Reagent, or just says Lab grade, STAY AWAY FROM IT. This is really something you don't want to mess around with- non USP/FCC grade stuff is frequently purified with some truly nasty stuff. Some off the shelf Calcium Chloride in our lab had heavy metals measureing in the parts per million range- the FDA limit is somewhere in the low parts per BILLION.

Let's be CAREFUL out there!

Jon Binkley
binkley@boulder.colorado.edu

Date: Mon, 15 Apr 91 17:32:40 EDT
From: boubez@bass.rutgers.edu
Subject: Can I forfeit the deposit and use the Busch keg?

As the Subject line indicates, one of my roommates had a party and got one of those nifty large Busch kegs with the hand-pump. He had to leave a \$40 deposit for it. This got me wondering.... I know this has been discussed in the past, but I don't remember when, so I'm asking again. I'd appreciate either direct answers, or references to previous issues in the HBD archives. So, getting to the question, Can I use this keg for keggng my beer? If so, are there any modifications, special instructions, etc... I figure that \$40 is not too bad to pay for a keggng system. Any comments/
Thanks in advance.

toufic

```
R 2 4
| - | - | Toufic Boubez
| - | - | boubez@caip.rutgers.edu
1 3 5 CAIP Center, Rutgers University
```

Date: Mon, 15 Apr 91 14:37:05 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: EBC, EBU

I've been reading my newly purchased copy of New World Guide to Beer and was wondering if anybody knows a conversion from Jackson's bittering units to aaU per 5 gal batch. Also, does anyone have the color scale handy?

kj

Date: Mon, 15 Apr 91 18:19:06 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Florida Brewpubs

There was a recent request for info on brewpubs in Florida. So once again I dug into the archives, expecting the brewpub scene in Florida to be similar to its neighboring states'. WOW - Was I surprised!!! Florida is blessed with 12 brewpubs (ahhh, the joyous decadence of Spring Break). It ranks third behind California and Oregon in total number of brewpubs, and is tied for fourth in number of microbreweries and brewpubs combined.

Here's what I found:

Clearwater - Hops Grill and Bar #1

Ft. Meyers - Kidder's Ale House

Ft. Lauderdale - River Walk Brewery

Gainesville - Mill Bakery, Brewery and Eatery #1
- Market Street Pub

Miami - Florida Brewing Co.

Pensacola - McGuire's Irish Pub and Brewery

Sarasota - Sarasota Brewing Co.

Tallahassee - Mill Bakery, Brewery and Eatery #2

Tampa - Hops Grill and Bar #2
- Tampa Bay Brewing Co.

Winter Park - Mill Bakery, Brewery and Eatery #3

Interested parties can email me for addresses. If anyone knows of new openings or closures :--<, please let me know.

Cheers,
CR uunet!grumpy!cr

Date: Mon, 15 Apr 91 19:44:10 PDT
From: mbharrington@UCSD.EDU
Subject: Looking for mail order places...

My local homebrew store isn't that local, and the selection and prices are pretty poor. People have mentioned ordering through the mail. I'd be interested in finding out the numbers/addresses of some places.

Much thanks!

- --Matt

Date: Mon, 15 Apr 91 22:43:54 EDT
From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
Subject: EWU and the area

Rob Bradley (bradley@math.nwu.edu) slipped in a shot at Eastern Washington U. in #615.

Well Rob, having moved from WSU (in Pullman, WA) just a year and a half ago I can tell you that there are be worse places to be employed than Cheney. Pullman for one, though it does have a good pub called Rico's. Cheney is close to Spokane, where Jim's Homebrew Supply is located. In my limited experience with homebrew shops this is quite a good establishment. Tom (the current owner) stocks quite a wide variety of extracts, grains, hops, yeasts, and wine stuff, as well as all the usual brewing equipment. His prices are quite competitive and he is a good guy, always willing to talk homebrew and give advice when asked for it. In addition he has a liquor license and stocks an incredible selection of micro and import brews. I noticed recently that he is advertising as a mail order supplier now and would encourage those of you who are looking for such to contact him for a catalog. By the way, he is the sponsor of the Rauchbier catagory for the AHA national competition. If anyone needs the address he has an ad in the 1990 special Hops issue of Zymurgy, or you can e-mail directly to me and I will supply the information.

Ein Prosit,

Dr. John

Date: Mon, 15 Apr 1991 18:03:57 -0400
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: Claening copper

This talk of pots to span two elements made me think of a copper "boiler" I have in the basement that would span two burners, and should hold 10- 15 gallons. The only problem is that it is fairly oxidized from about 20 years of sitting in basements. Any idaes on an easy way to clean it? I seem to remember you could remove the axide off of copper with an acid, but forget which one? Nitric? Muriatic? any ideas?

Thanks Bill Crick Brewius, Oxide, Sum!

Date: Mon, 15 Apr 91 22:24:15 PDT
From: lg562@koshland.pnl.gov
Subject: lab grade chemicals

Date: 12 Apr 91 13:49:00 EDT
>From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>

In perusing my new Carolina Biological catalog, I have found some chemicals that would be useful in tailoring the mineral profile of my water. My question of any lab types out there: Can I assume that a reagent grade chemical will be safe to use in my beer, (providing that the chemical is not poisonous in the first place).

STOP! I would suggest not using lab grade or reagent grade chemicals. Although they may be pure, you don't know what the trace elements are. If you can, select pharmaceutical grade or USP-grade. Lab/reagent/ACS grades are good for lab work where one is not consuming them. A prime example is 100% ethanol. This stuff is pure, but to get it to 100%, they use benzene (or something like that), so there is a trace of benzene left in the ethanol. (It turns out that 95% ethanol is safer, since simple distillation will get you to 95% from ethanol-water mixtures.)

Michael Bass
Molecular Science Research Center, K2-18
Battelle - Pacific Northwest Laboratory
Richland, Washington 99352
lg562@pnl.gov

End of HOMEBREW Digest #616, 04/16/91

Date: 15 Apr 91 22:57 +0000
From: DAVIDSOND%AC%CSC@CSC.ISU.EDU
Subject: sm/sntp&

We've just started two batches of mead/metheglin:

One is 5 Lb. dark honey to 2 gal water & 1 quart raspberries (et. spicetera)

The other is 12 Lb. light honey to 5 gal water (ibid.)

FIZZ TRICKS for MEAD:

The batches are our first attempt at mead, so we're unfamiliar with how Montrachet yeast and honey coexist/mingle. Since we're interested in the drinks

having some fizz/carbonation when opened, I would appreciate help or tips on handling it. Specifically, Cheri Feinstein (some months ago) said that

one seals at a late stage in fermenting (how late?!) then 'kills' the yeast

with everclear or vodka and bottles it. Since my experience has been that

pouring carbonated drinks (or siphoning them) tends to agitate enough to let

a hefty share of the CO2 out... and since the yeast is hopefully (regrettably)

quite dead upon arrival in his/her/its new glass house (and thus unable to make

life fizzy for me)... I suspect this leaves a very mild effervescence, no?

Other postings seem to suggest one consults Specific Gravity ratings, or other

mystic help at 'guessing' the correct time to bottle. Since we'd prefer to

use caps, and since this is a first experiment with mead, complete with a very unique fermentation cycle compared to any of our limited experiences...

can someone either repost good estimated SG's for a recipe of 12lb. honey to five gallons water (estimated)... or Jeanne Dixon's toll-free number.

Well, that also mentioned the other option I've been handed: corks. That way

seems to allow options other than bottle-grenades... but we aren't equipped

with corker, corks, or any clue for that approach.

RACKING MEAD for clarity/speed/etc.

Also, regarding racking: Monday (Taxday) is day two, and I'm left with an impression that every few days I should be racking into clean containers.

This is for (what?) clarity? taste? speed to maturation?

SPEED MEADing

Finally, if I want to 'nudge' this toward an early maturation, someone said that

strangling the yeast early with grain alcohol added will help. Right? Wrong?

which? Oh-oh, the sysop's kicking me off!

Please, if any responses are 'time sensitive', post to me directly!!! The newsletter seems to take two days delivery here sometimes.
- ---Darryl Davidson
DavidsonD@CSC.ISU.EDU ID is just a state of mind...

Date: Tue, 16 Apr 91 08:35:52 -0400

From: flowers@osf.org

Subject: Root Beer

I just finished mixing up a batch of Root Beer (My wife doesn't drink beer, and wanted to play brewer with me.). As I was bottling it, I started to wonder, what stops the yeasti-beasties from eating all that unfermented sugar, and blowing bottles all over my kitchen. I thought that the yeast stoped working when either the sugar was gone or the alcohol reached some high amount (~14%?). I just gotta believe that my brew supply store wouldn't sell me a home bomb making kit.

Ken Flowers

Date: Tue, 16 Apr 91 06:49:32 CST
From: Rob <C08926RC@WUVMD.Wustl.Edu>
Subject: Jackson Book?

In the last digest I saw reference to a book by Jackson. From the post it appears that this is an directory of beers or something. Could someone give me more info on this book, such as the title, etc?

Thanks!

```
=====|
Rob Caton | | Disclaimer: |
Programmer/Analyst | "I live with danger |What? |
Washington University | everyday, J. R., | Me worry?|
-----| but occasionally I |-----|
C08926RC@WUVMD | leave her and go hunting."--GABI|
=====|
```

Date: Tue, 16 Apr 91 13:29:55 GMT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: Florida Brewpubs

In digest <1991Apr16.070406.26471@mthvax.cs.miami.edu> CR writes:

[lists brewpubs]
>Miami - Florida Brewing Co.

Miami has two brewpubs - Zum Alten Fritz, in downtown Miami near the Omni, and another whose name I cannot remember, in Ft. Lauderdale right on New River. There is nothing in the phone book listed for "Florida Brewing Co."

aem

- - -

aem@mthvax.cs.miami.edu

.....
Out of life comes death and out of death life, out of the young the old,
and out of the old the young, out of waking sleep and out of sleep
waking,
the stream of creation and dissolution never stops. - Heraclitus

Date: Tue, 16 Apr 91 09:15:06 CDT
From: Fritz Keinert <keinert@iastate.edu>
Subject: St. Sixtus Abbey

In homebrew digest #615, Craig Flowers (@flowers@csrd.uiuc.edu) writes

> For the truly curious, the side of the cap reads: ST. SIXTUSABDIJ V.Z.
> W.
> B-8983 Vleteren. I don't know if Vleteren is town but that's what I
> would
> guess. I don't understand the ABDIJ connected to St. Sixtus nor
> whether
> B-8983 is in any way significant.

The word "abdiij" is Flemish for "abbey". The "8983" is the zip code.
It is customary in Europe to precede the zip code by the country code,
so you don't have to write the name of the country on the envelope.
"B" is Belgium, obviously. Vleteren must indeed be the town, then.

I don't know what the abbreviation "V.Z.W." stands for.

Fritz Keinert phone: (515) 294-5128
Department of Mathematics fax: (515) 294-5454
Iowa State University e-mail: keinert@iastate.edu
Ames, IA 50011

Date: Tue, 16 Apr 1991 11:03 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Jim's Homebrew; Cleaning Copper

RE: Jim's Homebrew.

Tom sold Jim's Homebrew to Bob Ketcham a couple of months ago. While I hated to see Tom leave, Bob seems like a helluva nice guy and I would recommend his services to everyone.

Address: Jim's Homebrew Supply
North 2613 Division
Spokane, WA 99207
(509) 328-4850

RE: Cleaning copper

I'm pretty sure B-Brite does the trick for cleaning copper. Try filling the copper kettle with water, dump in some B-Brite, and boil it.

Cheers ya'll,

Kinney Baughman

Date: Tue, 16 Apr 91 11:20:58 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: copper laundry tubs

Bill Crick mentions a
> copper "boiler" I have in the basement that would span two burners,
sounds like a laundry tub to me.

I would have a care and check just how this tub is constructed,
I would not be surprised to find that the seams are soldered
with a lead solder which would be fine for doing laundry, but
appreciably less than terrific for making acidic food or drink.

If the seams are rolled instead of soldered and show no grey metal,
you may well have something useful there.

Good Luck,

Carl

Date: Tue, 16 Apr 91 12:12:44 EDT
From: hersh@expo.lcs.mit.edu
Subject: Cleaning Wort Chiller, Cleaning Copper

>If you consider building a wort chiller, be careful about the oils
inside
your copper tubing.

Not a problem for immersion chillers since the wort only touches the
outside.
Good point for those making counterflow chillers to consider though.
You've
likely saved some poor soul from ruining a btach Mike :-)!!

Russ G says
>For the next few months, my brew-room will naturally stay at 60 degF,
a little cold for an ale,
Not really, some yeast strains still work nicely at this temp. I believe
Whitbread Ale will, I'm sure at least one of the wyeasts should also,
consult
your supplier for more info.

> Claening copper
Bill try B-Brite, I use this on the outside of my Copper Chiller and it
works
well.

Date: Tue, 16 Apr 91 11:48:11 -0500
From: jmellby@skvax1.csc.ti.com (JRM @ 214/575-6774)
Subject: Pub/Brewpub data

I am seeing increased traffic with mesagesssages like "where are pubs in XXX".

From all they replya s there are a lot of us who keep notes on good pubs around the country. My own problem is that during the day (which is usually when I see these messages) I can't take time w away from work to search my pub database and construct a reply.

So what I want to do is create a more formal database that I can queyr ry asking things like
what pubs are in J San Jose
what microbrewerys are in San Franciso co or in the 808 area code
what l beer stores are near Tulsa
and so on.

I already have a large amount of semi-formatted data (around a 100K annotated list of pubs including notes and comments from the net). Has anyone else already got such a prob gram? Would anyone else be willing to contribute their list of pubs for such an effort?

I this was successful (assuming no one else already has it) I would be happy to send it one to interested people.

jmellby@iluvatar.dseg.ti.com
jmellby@skvax1.ti.com
John R. Mellby
Texas Instruments (<knows nothing of this>
(214)157- 517-5370

Date: Tue, 16 Apr 91 10:52:24 PDT
From: Marty Albin <martya@sdd.hp.com>
Subject: pure strain of weizen beer yeast

I'm looking for a source for weizen yeast
(saccarimides delbruckii, I think) in pure form. Please don't
tell me about Wyeast 3056; it's got another strain mixed in with
it. I want the straight stuff.

If somebody's got addresses/phone numbers for Wyeast
and/or MeV, I'd appreciate seeing that too.

- - -

Marty Albin

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty

phone : (619) 592-4177

UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya@sdd.hp.com

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA
92127-1899 USA

Date: Tue, 16 Apr 91 10:39:09 PDT
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: Lab chemicals as additives

In HBD #615, "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil> asks:

> Can I assume that a reagent grade chemical will be safe to use in my
> beer, (providing that the chemical is not poisonous in the first
> place).
>
> How about the same question for what they call "lab grade"?

Only food grade chemicals should be used in brewing. Such chemicals will be marked "USP" or "FCC". I don't know what your supplier means by "reagent" or "lab" grade; USP and FCC chemicals have to meet well-defined standards of purity.

A friend in the chemical supply industry tells me that one DOESN'T want to take chances with non-food grade additives. They can and often do contain dangerous levels of lead, arsenic, cadmium, etc.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: 16 Apr 91 14:52:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: HBD 154, where are you?

Well, I'm up to May of 1989 in reading all of the Homebrew archives.
Whew!

I'm learning a lot. I should get college credit for some of this stuff.
Anyway, digest number 154 is missing from the May 1989 archive file.

If someone has number 154, could they send it to me. I know I'm
requesting
these on a regular basis, but I do want to read all the material I can
get
hold of.

Thanks kindly in advance,

Dan Graham, WA6CNN
Beer made with the Derry air, (Derry, New Hampshire)

Date: Tue, 16 Apr 91 14:05:12 CDT
From: kevin vang <MN033302@VM1.NoDak.EDU>
Subject: Spokane WA

In HBD 616 John E Lenz rises to the defense of the Eastern Washington region.
I would like to add that Spokane is also the home of the Fort Spokane Brewing Company. I was there last summer and I was very impressed. I forget the exact address, but it is located right in the downtown area. When I was there they had four of their own beers on tap, and Guinness and a few others. I was in a hurry (I had to meet someone at the train station) so I only sampled one. If I remember right, it was called "Red Alt" and I thought it was very good, although it was served too cold in my opinion. I can't remember what the other choices on the menu, but they looked intriguing and I regretted not having more time. (The selections were written on a chalkboard, so I assume they vary). The atmosphere was great. Also, in Couer d'Alene, Idaho (about 20-30 E of Spokane) there is the CdA Brewing Company, also known as TJ Fischer's Brewpub. As of last summer, they were brewing Centennial Pale Ale (I wasn't that impressed, but it won a gold medal at the Great American Beer Festival), Summer Weizen Light (which has a wonderful bready wheat flavor and aroma -- the only beer I've found which my wife will drink), and a bock (I forget the name, but I liked it) and a stout, which I haven't tried yet. The beer is available at several area restaurants and in bottles at local stores. The owner and staff are very friendly and will give tours if you call in advance. I'm headed out that way again this summer, and I would appreciate hearing if there is anything else in the area that a beer hunter should know about.

Date: Tue, 16 Apr 91 12:23:03 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Foam

From: rob@maccs.dcss.mcmaster.ca (Rob McDonald)

<A recent batch of stout had a F.G. of 1.020, a bit higher than usual for
<this recipe. It foamed like mad (a problem I haven't had since you all
<straightened me out on pressure and opening the tap fully). Has anybody
<seen a correlation between F.G. and foaming with kegged brew?

There is a correlation between FG and foaming in bottles, and may be in
kegs depending on your carbonation method. The high FG may indicate that
the yeast isn't really finished yet. The beer then goes into its package
and finishes. If you're priming the green beer with sugar, malt extract,
wort or whatever, then there is more sugar present than the priming
addition would indicate. Hence more carbonation and foam.

If, on the other hand, you are artificially carbonating, timing may be
the key. One possible scenario goes like this.

1. Transfer to keg and seal
2. Pressurize beer to x psi
3. Wait n days
4. Tap

In step 2, the keg is pressurized to the level required to achieve the
desired carbonation. During step 3, the beer continues to ferment,
thereby increasing the pressure in the keg, and carbonation in the beer.
Again, it all depends on the timing.

I've had problems with high FG's and over-carbonated beer. It also seemed
to correlate with those fermentations that dragged on endlessly. I've
been working on a system that should alleviate this and other problems
that have plagued me. I'll follow up with the details after it comes
together.

Cheers,
CR

Date: Tue, 16 Apr 1991 13:18:28 PDT
From: Crawford.Wbst129@xerox.com
Subject: All-grain troubles

I have been attempting all-grain brewing and have run into a problem. In three attempts I have ended up with extremely husky tasting brew. It is so bad that the beer is undrinkable. Here is a quick rundown of my process:

- I use pre-crushed, two row english pale malt from Great Fermentations.
- Infusion mash in a coleman cooler with the slotted copper pipe drain in the bottom
- Pre-heater water (about 170 deg) is added to the grain at a ratio of 1 quart/1 lb of grain, in a 5 gal kettle.
- Heat is added (via a gas stove) until the target temp. is reached (about 152 deg).
- PH is at 5.5
- This is then transfered to the pre-heated coleman cooler until conversion is complete.
- The drain is opened for the sparge. Sparge water is 165 deg at PH 5.5.
- Sparge is terminated before the PH of the runoff reaches PH of 6.0.

I believe my problem is directly heating a mash that is too thick. What grain/water ratio do you all-grain pros use? Do you boost temp only by adding heated water? Can you boost the temp. from sacccrification temp. to mash-out temp (or protein rest to sacccrification) by just adding hot water? Or is mash-out at 165 really necessary?

Any help would be appreciated before I screw up another attempt. Please hurry,
I might start worrying...

Greg

Date: Tue, 16 Apr 91 14:29 MST
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Supply shops near 'Frisco

Californians:

A friend of mine (and former HBD subscriber) lives in San Francisco,
and is looking for local homebrew-supply shops.

Please send me replies directly. (coronellrjds@che.utah.edu)

Thanks,
Chuck

Date: Tue, 16 Apr 91 13:02:28 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: All-Grain Barley Wine

With the recent talk of all-grain barley wines, I thought I'd put in my two cents.....

A friend of mine, who is a professional brewer, made a batch of barley wine at home last month. Having a penchant for excess, and access to grain at \$0.23/pound, he used *70* pounds of grain, mostly pale malt. The mash was as stiff as he could get it (don't know the specifics), and no water was added after mashing in - no mash out, no sparge, no nothin. After draining the mash tun and boiling, he ended up with 7 gallons of wort at SG 1.120!!! (Don't try this at home kids! ;-]

It will be quite a while before we know the final results. Until then, we can only salivate.

CR

Date: Tue, 16 Apr 91 14:18:58 PDT
From: smithey@esosun.css.gov (Brian Smithey)
Subject: SAM ADAMS

On Fri, 12 Apr 1991 11:06:33 PDT,
John_Zettler.ADFMcLean_CSD@xerox.com said:

> re: Varieties of Sam Adams (TSAMSEL 8/12)
> I have found five varieties of Sam Adams at my local Safeway in the DC
area
> (Fairfax, Virginia). However, only the Original and Lightship are
continuously
> stocked. These five are:
> - Original
> - Lightship (a Light Beer - 1/3 less flavor than regular)
> - Boston Ale
> - Winter Lager
> - Double Bock

I first had SA's Boston Ale when in Boston a little over a year ago. It was available only on tap, I ran across it in a Boston restaurant. Where else has the bottled Ale been seen? The Lightship recently showed up at my local (San Diego) Liquor Barn, but I'd gladly trade it for the ale ... has anybody seen it on the West Coast yet?

Brian
- - -

Brian Smithey / SAIC, Geophysics Division / San Diego CA
uucp: uunet!seismo!esosun!smithey
Internet: smithey@esosun.css.gov

Date: Tue, 16 Apr 91 15:54:42 PDT
From: degennar%bmsr9.usc.edu@usc.edu (Raymond Degennaro)
Subject: Re: Homebrew Digest #616 (April 16, 1991)

please remove me from the list

Date: Tue, 16 Apr 1991 18:27:52 -0400
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: Brewcraft injector

I have been using a brewcraft injector for years. First on a Safron Superkeg, and now on a Rotokeg. This injector fits onto the keg, and server to add CO2 to the keg to keep the pressure up in the keg by replacing the volume of the beer removed with pressurized CO2. The source of CO2 is the little soad siphon cartridges that are about \$0.50 ea. My five gallon keg uses up about 2 per batch. There are several cartridge injectors availble for plastic kegs. Most of them dump the whole cartridge in at once. If there is not enough room in the keg to hold all of the CO2 without exceeding the pressure relief valve pressure, the excess CO2 is wasted. The brewcraft injector contains a pressure regulator, that only fills the keg to a certain pressure, and shuts off. From there on, when you draw off beer, and reduce the pressure, it adds enough gas to restore the pressure. This gives more even carbonation through the life of the batch, and saves on the cartridges. The regulator works on the same principle as the regulators used with regular draft setups, using a spring, a diaphram and a valve to add the gas. The Brecraft regulator is a bit more Mickey mouse, and doesn't maintain teh pressuere as evenly, due to stiction in the piston that is the diaphram. Overall, it works quite well.

NOTE: when I go tmy injector, the little clear plactic piston (a disk about one inch in diameter) was cracked! When I returned it, the sotre had a whole box of cracked ones, and we had to sort through a box of new ones to find a good one. It eventually cracked, and a friend made me one from aluminum which has worked fine since. Several weeks ago I looked at Brewcraft injector in a store, and the piston was a green plastic that seemed more resiliant, so they may have solved the problem, but it may be worthasking the store if they get many back?? The original piston was hard, brittle, clear plastic.

The injector will also work as a relief valve. It the pressure gets high enough, the piston gets pushed far eough that gas will escape past it. NOTE that the pressure it relieves at is fairly high, and is higher than the relief valve that was in the lid of my superkeg. I have been using the injector as my relief valve on teh Rotokeg, with no problems for two years now, and I routinely add too much priming sugar so the extra CO2 gets vented, and purges some of the air out of the keg.

Alternatives are: Injector that adds whole cartridge; Refillable aerosol cans of CO2 that you use to "give the keg a shot by hand when needed"; CO2 tanks and regulators setup; Not filling the keg as much (I bottle 24 bottles from a 5 gallon batch and put the rest in my 5 gallon keg),

with lots of priming sugar (2 cups/5 gallons: YOU NEED A PRESSURE RELIEF VALVE!!)
the extra gas in the large head space will dispense most or all of the beer without adding any gas.

Bill Crick

End of HOMEBREW Digest #617, 04/17/91

Date: Wed, 17 Apr 91 07:31:52 EDT
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>
Subject: microbrewery suppliers

does anyone know of any microbrewery suppliers that are publicly
traded companies?

Date: Wed, 17 Apr 91 9:10:34 CDT
From: mailhost!mailhost!b11!mspe5!guy@uunet.UU.NET
Subject: Re: Rare Trappiste Ale

In Homebrew Digest #615, Craig Flowers writes:

> ... As luck would have it, I have had the opportunity to taste one of
the
> rarer Trappiste Ales.
>
> A recent acquaintance travels to Belgium a few times a year for work. He
> brought back a Trappiste Ale and said the only place you could get it
was
> at the Abbey. It came in a brown bottle and had no label. The cap is
> marked: Trappistenbier Westvleteren ABT. I looked it up in Jackson's
book
> (the first edition) and found it was made by one of the 6 Abbeys that
can
> lawfully call their beers Trappist. The abbey is run by the St. Sixtus
> Brothers and is referred to as the Westvleteren Abbey. They brew beer
> mainly for the brothers and will sell to visitors. The beer is not
> available away from the Abbey, although a local brewery brews another
beer
> under the Brother's direction. This was about all Jackson had. Could
> someone look this up in Jackson's latest edition to see if there is any
> other information?
>
> For the truly curious, the side of the cap reads: ST. SIXTUSABDIJ V.Z.
W.
> B-8983 Vleteren. I don't know if Vleteren is town but that's what I
would
> guess. I don't understand the ABDIJ connected to St. Sixtus nor
whether
> B-8983 is in any way significant.

I talked to a friend who is a Belgian national to see what he knew
about
this beer/place. He did not know the beer but he did know of Vleteren.
It
is not a town but rather an area of the Flemish part of Belgium. His
guess as
to the significance of the other letters and numbers on the top was that
it is
the address of the abbey. His parents, who still live in Belgium, are
coming
over for three months in October and his father has offered to bring me
up to
six beers of my choice (that he can obtain relatively easily) from over
there.
He is also going to try and bring several glasses and/or mugs including a
Chimay one if he can get it. He will also be bringing a somewhat larger
quantity of Jupiler for his son as it is his favorite beer.
Unfortunately,
Jupiler is not the best example of the finer Belgian beers. I have
another
Belgian friend who is a rabid fan of the Trappist ales and he probably
would
know more about this particular one as he hails from the Flemish section
of
Belgium. I have been unable to contact him as of yet.

--

=====

=====

Guy D. McConnell | | "All that is gold does not
Intergraph Corp. Huntsville, AL. | These | glitter, not all those
who

Mass Storage Peripheral Evaluation | opinions | wander are lost, the
old

Tape Products | are mine | that is strong does not

Mail Stop CR1105 | and mine | wither, and deep roots are

uunet!ingr!b11!mspe5!guy | alone. | not touched by the frost."

(205)730-6289 FAX (205)730-6011 | | J.R.R.T.

=====

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Date: Wed, 17 Apr 91 10:56:02 EDT
From: hersh@expo.lcs.mit.edu
Subject: Astringent Beer, Pressure Barrels

>I have been attempting all-grain brewing and have run into a problem. In
three
>attempts I have ended up with extremely husky tasting brew. It is so
bad that
>the beer is undrinkable

How much sparge water do you use?? How far do you sparge (ie till the
liquid
runs completely clear)?? Perhaps you are oversparging, thus taking extra
astringency otherwise left in the grain bed along into the wort. This is
a
typical problem.

Grain/Water ratios vary with brewing technique, grain used and recipe,
though
the number I'm familiar with is 1qt. per pound of grain.

I used to have an Edme pressure Barrel, I spent \$40 on the thing and it
never
really carbonated properly, even when using CO2 capsules to inject extra
pressure. Today I wish I had just gone all the way and gotten the
Cornelius
System like I have now and not wasted the \$40. IMHO the 3 or 5 gallon
Cornelius
System is much more reliable and durable and produces much better
results, and
the extra cost was well worth it for what I consider a permanent piece of
equipment.

Jay H

Date: Wed, 17 Apr 1991 11:06 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Root Beer, Jackson, Database

Ken Flowers asked why root beer doesn't turn into soda bombs:

Yeast need not only sugar but also nutrients in order to proceed with their fermentation duties. Since cane sugar has hardly any nutrients, the yeast quit working even though there is plenty of sugar left to munch on. Thus a sweet soda pop that is naturally carbonated.

Rob Caton, the Jackson book referred to is The World Guide to Beer, by 'Sir' Michael his rotund self. Available at a Walden's or B.Dalton's near you. A magnificent resource. Pictures and descriptions of damn near every beer in the world. Highly recommended to all homebrewers and a must for those preparing for the BJCP exam.

John Melby's idea of putting together a database of pubs, breweries, and homebrew shops is a great idea. I'd suggest sticking it in the archives. Beer travelers of the world could search there first before departure. We could get the information we want directly and immediately and save our fellow brew-buddies the task of writing the rather lengthy exposes of such and such a place, many times repeating a discussion from a few months past.

-KRB

Date: 17 Apr 91 11:06:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Water, water everywhere; and all the drops did stink.

Brewing with the Derry air is fine, but the Derry water is the pits!

First off, much thanks to all who put up with my novice questions. The first couple of batches of homebrew turned out very good. The problem is that our city water has a rather strong chlorint taste, plus some other off tastes and odors. I can identify these impurities in the beer, so I want to get a water purifier. I'd rather start with very pure water and add back the minerals necessary for a good brew than continue using this city hydrobilge.

I am confronted with three basic types of water purification units: Distillation, UV/carbon block and reverse osmosis with pre and post filters. I've ruled out distillation because they are more expensive and use a lot of electricity. Between the other two I can't decide. Each claims that the other type is no good, or not so good. What are thoughts on these devices?

The carbon block with UV sterilization seems very good to me, but the reverse osmosis people claim that the carbon won't remove the metallic ions from the water. The carbon folks claim that reverse osmosis is wasteful and no better than the carbon blocks.

I want the water to be as pure as possible. What do various of y'all think? If you email to me directly, I'll post a summary to the net.

Dan Graham, WA6CNN
Beer made with the Derry aire, and unfortunately, with the Derry water.

Date: Wed, 17 Apr 91 08:34:26 pdt
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>
Subject: Home brewed pop

> As I was bottling it, I started to wonder,
> what stops the yeasti-beasties from eating all that
> unfermented sugar, and blowing bottles all over my
> kitchen.

The explanation given to me is that the soda mix doesn't have enough nutrients for the yeast to do much. Unfortunately, this is wrong, and I ended up with some very highly carbonated ginger ale when I tried it. Though there may not be enough nutrient for a good fermentation, your soda will slowly but surely gain pressure.

You must put your soda pop in the refrigerator when it reaches a good level of carbonation, or it will (really) pop!

Ted Manahan
tedm@hp-pcd.cv.hp.com

Date: Wed, 17 Apr 91 08:54:52 PDT
From: Mailer-Daemon@Eng.Sun.COM (Mail Delivery Subsystem)
Subject: Returned mail: Service unavailable

----- Transcript of session follows -----
Connected to snail:

>>> RCPT To:<arjuna@niklas egreen>
<<< 554 <arjuna@niklas egreen>... Unknown host : niklas egreen
554 <arjuna@niklas egreen@Eng>... Service unavailable

----- Unsent message follows -----
Received: from novel.Eng.Sun.COM by Eng.Sun.COM (4.1/SMI-4.1)
id AA14986; Wed, 17 Apr 91 08:54:52 PDT
Received: by novel.Eng.Sun.COM (4.1/SMI-4.1)
id AA02445; Wed, 17 Apr 91 09:08:39 PDT
Return-Path: <gerry.comeau@sunesc.East>
Received: from snail.Sun.COM by novel.Eng.Sun.COM (4.1/SMI-4.1)
id AA02441; Wed, 17 Apr 91 09:08:38 PDT
Received: from East.Sun.COM by snail.Sun.COM (4.1/SMI-4.1)
id AA08025; Wed, 17 Apr 91 08:54:45 PDT
Received: from sunesc.East.Sun.COM (sunesc-gw.East.Sun.COM) by East.Sun.
COM (4.1/SMI-4.1)
id AA15771; Wed, 17 Apr 91 11:54:43 EDT
Received: from musicman.East.Sun.COM by sunesc.East.Sun.COM (4.1/SMI-4.
1)
id AA21673; Wed, 17 Apr 91 11:54:38 EDT
Received: by musicman.East.Sun.COM (4.1/SMI-4.1)
id AA01744; Wed, 17 Apr 91 08:03:48 EDT

Date: Wed, 17 Apr 91 08:03:48 EDT
From: gerry.comeau@sunesc.East (GERRY COMEAU)
Subject: Returned mail: Service unavailable
To: homebrew@Sun.COM
Subject: add to mail list - please

Hello out there,

If this is the right mail list can you add me to the
homebrew digest mailing?

thanks! Gerry

Date: Wed, 17 Apr 1991 12:22:29 EDT
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: RE: Homebrew Digest #617 (April 17, 1991)

Ken Flowers asks about root beer.

The yeast in root beer will have a harder time growing than the yeast in regular beer, due to the lack of yeast nutrients. However, root beer still has copious bomb-making potential. I made one batch of ginger beer in Pepsi bottles and came home one day to find a sticky slush of ginger beer and glass, and splinters of glass embedded in the wall at eye height.

After your root beer has gone the minimum amount of time needed to carbonate it, put it in the fridge. I've found that at Florida temperatures, 12 hours is sufficient to carbonate. Drink it within a week or so.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute MFENET: pepke@fsu
Florida State University SPAN:scri::pepke
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Wed, 17 Apr 91 13:35:59 EDT
From: Paul Bigelow <bigelow@waterloo.hp.com>
Subject: Root Beer

Ken Flowers says:

> I just finished mixing up a batch of Root Beer
Thanks, you goaded me into finally posting something I've been
meaning to write for a long time.

> As I was bottling it, I started to wonder,
> what stops the yeasti-beasties from eating all that
> unfermented sugar, and blowing bottles all over my kitchen.
Precisely the question I asked myself, and of course the answer
is "Nothing". Unless of course, you have a spare fridge to house
all your bottles at near freezing temperatures or dump something in
to kill off the yeast after you magically devine that the bottles are
sufficiently carbonated..

> I just gotta believe that my brew supply store wouldn't sell me
> a home bomb making kit.
Unfortunately they have. I always follow recipes religiously the
first time before modifying them. So when I mixed up a batch of
root beer from a Hires extract, I somehow forgot everything I had
ever learned about brewing. I did get a bit suspicious of the mumbo jumbo
in the recipe about adding more or less yeast depending on the
temperature.
Adding yeast is essentially a binary process. Either the yeast
grows or it doesn't. And it doesn't stop until it runs out of sugar.
The recipe calls for over NINE cups of sugar. Just think what your
beer would turn out like if you primed it with that much sugar.
I spent every evening for a couple of weeks opening bottles to release
the pressure. Then I had to add more sugar before serving for sweetening.
My kids didn't get to the point of staggering around, but
they did swear it was the best root beer they ever had :-)

The recipe I came up with (and works well for me) is:
Use one cup of sugar at bottling time (5+ gallon batch).
Before serving, put 1/4 to 1/3 cup sugar per 750 ml of liquid
(depending on your sweet tooth) in a clean bottle, pour in one bottle
of root beer, shake.
Adding the sugar directly to the root beer doesn't work well
because it foams all over the place.

Paul Bigelow bigelow@waterloo.hp.com

Date: Wed, 17 Apr 91 14:02:33 EDT
From: "Jeff McCartney (x7340)" <JEFF4320%SYBIL@rti.rti.org>
Subject: SIGNOFF HOMEBREW

signoff homebrew

Date: Wed, 17 Apr 91 13:15:30 CDT
From: Mike Charlton <umcharl3@ccu.UManitoba.CA>
Subject: Soda Pop, Weizen yeast, Grainy beer

Ken Flowers talks about rootbeer:

> what stops the yeasti-beasties from eating all that
> unfermented sugar, and blowing bottles all over my
> kitchen.

NOTHING!!! This is very important. I have exploded more than one batch of rootbeer in my time. I have, however devised a fairly safe way to make soda pop (using yeast to carbonate it). First, use only plastic bottles (and only new ones to boot). Plastic bottles will make a mess when they explode, but won't usually kill people. Secondly use a yeast that is fairly temperature dependent (an ale yeast is good -- bread yeast, lager yeast, champagne or wine yeast are all out). After you bottle, squeeze the bottles periodically until they are hard. Put them in the freezer. When they get cold enough (almost frozen), take them out and decant the liquid off of the yeast. rebottle and store the bottles in the fridge. I have found that this method gets rid of most of the yeasty taste and will give you much more control over the carbonation level. It's well worth the extra work.

Marty Albini asks about a pure Weizen beer yeast:

MeV sells one. I can't remember the number, but it is mentioned in the Zymurgy special issue on yeast.

Greg asks about husky tasting yeast:

Your method basically looks OK, but I can see a few places where you might be going wrong. When you are applying heat (and adding hot water) to the mash, make sure you stir like crazy. As long as you get no hot spots above 168 degrees F, you will be OK as far as huskiness goes. Also, I recommend a mash out as this will make your sparge go a little easier. The next possibility is that you are oversparging. A final pH of 6.0 is a bit high. Fix mentions that the industry standard is around 5.8 (Warning: possible faulty memory on this point :-)). The two batches I have tested have a final pH of around 5.5 (I usually get very good extraction)

Finally, you may be getting grains in the boil. I recommend recirculating your sparge until it starts to come clear (although, watch that final pH, you don't want it to get too high). You also have to watch out for leaching stuff out of the grains that will adversely affect head retention. As long as you keep the recirculation below 2 gallons, this should be no problem.

Mike Charlton

Date: Wed, 17 Apr 91 14:22 EST
From: STAFINIAK@hermes.psycha.upenn.edu
Subject: WANTED: Good brew in Boston and/or Denver

I'm relatively new to this and apologize in advance if this has been requested and answered already. I'm traveling soon to Boston and Denver and would like info on good brewpubs, micros, etc. Any suggestions?

STAFINIAK@HERMES.PSYCHA.UPENN.EDU

Date: Wed, 17 Apr 91 11:24:38 PDT
From: degennar%bmsr9.usc.edu@usc.edu (Raymond Degennaro)
Subject: Re: Homebrew Digest #617 (April 17, 1991)

please remove me from the list

Date: Wed, 17 Apr 91 11:23:16 MST
From: Dennis Hurlbut <ASDJH%ASUACAD.BITNET@CUNYVM.CUNY.EDU>
Subject: Re: Homebrew Digest #616 (April 16, 1991)

IN RESPONSE TO BILL CRICK'S REQUEST FOR INFORMATION ON REMOVING OXIDATION
FROM
COPPER, TRY ACETIC ACID (VINEGAR). IF YOU LET THE COPPER SOAK, IT SHOULD
REMOV
E THE OXIDATION.I'M TRYING TO SEND THIS MESSAGE,BUT WITH DIFFICULTY. IF
THERE
ARE MULTIPLE COPIES COMING THROUGH, TELL ME.

Dennis Hurlbut
Department of Anthropology
Arizona State University
Tempe, AZ 85287

Date: Wed, 17 Apr 91 14:13:01 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: mead

I just made a 6 gallon batch of orange ginger mead:

15 lb clover honey
juice from 1 orange (because I had no citric acid)
6 oz grated ginger
1 oz halletauer hops

combined above ingredients, brought to a boil.
took out a little wort, cooled down, added champagne yeast
and shook. boiled the remaining wort 30 min.
added another .5 oz halletauer hops. boiled 30 min.
turned off heat. cut 4-5 lbs of oranges in half, and squeezed
into the wort. Threw the halves right in after squeezing.
let sit 15 min. sparged into cold water, while removing the
orange halves and squeezing the last bit out (with clean
hands - very hot - ouch!). added yeast starter when cool.
I got a S.G. of 1.088 at 85F. It's been fermenting like
a mad dog for almost a week now. I'm not going to rack it
to a secondary until I slows down a little - Nothing's
settled out (except for a little bit of yeast) with the
rapid fermentation constantly stirring it up.

Anyway, hope this helps anybody who wants to try making
mead get the S.G right. btw, I practically had an orgasm eating
the last bit of fruit out of the hot, honey-soaked orange
halves after I was done.

brian

Date: Wed, 17 Apr 91 12:27:30 PDT
From: Bob Devine 17-Apr-1991 1328 <devine@cookie.enet.dec.com>
Subject: Invasion of the Yeast People???

For the second time recently, after I gave a beer novice a bottle of my homebrew, they became very interested in brewing for themselves.

Now that got me thinking. If anyone ever read "The Selfish Gene" by Richard Dawkins, it may explain the reason for a sudden desire to be a homebrewer. In the book, Dawkins posits that it is really the genes that control everything and human beings are nothing more than a gene's way of making more genes.

Therefore it seems entirely reasonable that the yeasts used in homebrewing have mutated to control our very thoughts. Right now there are millions, nay, trillions! of yeasts inside your body telling you to MAKE MORE BEER!

On the other hand, maybe they just liked my beer....

Bob ;-)

Date: Wed, 17 Apr 91 15:36:39 EDT
From: Eric Rose <rose@aecom.yu.edu>
Subject: Cider Making

Howdy everyone. I'm new both to this list and to homebrewing.

When I was in England a while back, I tried several different brands of hard sparkling cider, and loved them all. The only brand name I remember was "Strongbow." They were all very very dry, and really tasty.

I'm writing to inquire whether anyone has a recipe for such stuff, or, even better, has made it themselves. Around September here in the Northeast, you can get excellent freshly-pressed apple cider from local orchards, so I thought I might try making some then.

Peace,
Eric Rose.

- - -

Date: Wed, 17 Apr 91 18:13:04 -0400
From: botteron@bu-it.bu.edu (Carol Botteron)
Subject: Sending email from US to UK

This is for anyone who is trying to send email between the US and the UK, especially those who have tried to reach Morgiana P. Halley [Ye Olde Batte] at EG2MH@primea.sheffield.ac.uk

She asked me to forward the following message:

If this gets through to you, I have a suggestion for your other British mail, in fact, two suggestions.

- 1] Reverse all commands to the right of the @ sign. The Brits like to use the opposite side from the rest of the world. (Like driving, you know). So, if it's given to you as ABC@XYZ.ZXY.ZXYsend to ABC@ZXY.ZXY.XYZ
- 2] If the above doesn't work, look for a relay or link path to send it through. EAN is the one I use from here, but I can't remember the ones I used while in North America.

Date: Wed, 17 Apr 91 19:08:32 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: More on Florida Brewpubs

From: aem@mthvax.cs.miami.edu (a.e.mossberg)

<Miami has two brewpubs - Zum Alten Fritz, in downtown Miami near the
<Omni, and another whose name I cannot remember, in Ft. Lauderdale right
<on New River. There is nothing in the phone book listed for "Florida
<Brewing Co."

The pub in Ft. Lautertun is probably :

River Walk Brewery
132 Isle of Venice
Ft. Lautertun, FL 33301
305-463-2337

The records we have at the Celebrator Beer News indicate that there
is a Florida Brewing Co/Garlic Grill & Brewpub at :

1840 NE 4th Ave
Miami, FL 33132
305-358-5731

I spoke with these folks today (4/17), it turns out that this place and
Zum Alten Fritz are the same. Directory assistance has both the Florida
Brewing Co, and Garlic Grill & Brewpub listed at the above number. ZAF's
number is 305-374-7610. I don't know why they maintain three distinct
names,
and two phone numbers
- --

From: jmellby@skvax1.csc.ti.com (JRM @ 214/575-6774)

<So what I want to do is create a more formal database that I can query
<asking things like
<what pubs are in San Jose
<what microbrewerys are in San Francisco or in the 808 area code
<what beer stores are near Tulsa
<and so on.

<I already have a large amount of semi-formatted data (around a 100K
<annotated list of pubs including notes and comments from the net).
<Has anyone else already got such a program? Would anyone else be
<willing to contribute their list of pubs for such an effort?

Sounds like a great idea, John. I'd be happy to give you access to the
Celebrator's records. We've talked about creating such a database, but
thusfar it's only talk.

But alas, we stray from the topic of homebrew. So I pose a question :

Does S. Delbruckii have oxygen requirements similar to
standard brewing strains, like S. Cerevisiae and S. Uvarum ??

I'll be making a wheat beer soon, and would like to learn more about the metabolism of S. Delbrucki. If I use a mixed strain, will lots of O2 favor one strain over the others?? Can a pure strain of S. Delbruckii be used satisfactorily?? Any input would be appreciated.

A friend recently returned from Munich with a bottle of Amertaller Weizen which is unequivocally the finest libation in the Universe (beats a Pan-Galactic-Gargle-Blaster hands down!!). So I plan to culture the dregs. The brewery is very tiny, so I doubt they filter out the Delbruckii and then add a different strain to bottle condition. This is how the large German breweries make HefeWeizen (according to Dave Miller - me thinks).

Cheers,
CR Saikley
Associate Editor - Celebrator Beer News

End of HOMEBREW Digest #618, 04/18/91

Date: Thu, 18 Apr 1991 7:17:43 EDT
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: The Invasion of the Yeast Critters

This scenario (with Dawkins' THE SELFISH GENE) was covered in sci fi in the late 60s/early 70s in Frank Herbert's THE SANTAROGA BARRIER. Smart microbes in Northern Califa! (Oh so that's why there are so many micros in the PacNW!!) (;-[)

Ted (TSAMSEL@USGSRESV.BIT)

Date: Thu, 18 Apr 91 09:25:07 EST
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>
Subject: Re: Brepubs in Boston (April 18, 1991)

STAFNIAK@HERMES.PSYCHA.UPENN.EDU asked about brewpubs in the Boston area. We are not as fortunate as oh, say, Seattle in thsi regard, but I do heartily recommend the Cambridge Brewing Company near Kendall Square, in Cambridge, especially their porter (yum). Commonwealth Brewery near North Station, in Boston, is not so hot, though, imho. They vary tremendously in quality from day to day, it seems.

Steve

Date: Thu, 18 Apr 91 10:12:02 -0600
From: Eric S. Maniloff <eman@sashimi.Colorado.EDU>
Subject: Re: WANTED: Good brew in Boston and/or Denver

In Boston, try the Commonwealth Brewery. You could also try the
Cambridge
Brewery, but the commonwealth has better beer. Make sure to try the
stout
at the commonwealth!

In Denver try the Wynkoop. Not quite as good as you'll find in Boston,
but
it's still worth a visit.

Eric Maniloff
eman@boulder.colorado.edu

Date: Thu, 18 Apr 91 12:56:44 EDT
From: hersh@expo.lcs.mit.edu
Subject: Pub Database

> We could get the information we want directly and
>immediately and save our fellow brew-buddies the task of writing the
>rather lengthy exposes of such and such a place, many times repeating
>a discussion from a few months past.

There is a benefit to these things being reposted (as Pat Baker of Crosby
&
Baker, & The Beer Bar Atlas fame can attest) regularly. That is that the
Brewpub/Beerbar industry is rather fluid :-). If a database is made, it
needs
to be updated. That can be a bit of work. Repostings have the advantage
of
being kept up to date in a distributed manner (ie lots of people doing
it), and
probably have broader coverage. Now I'm not against the idea, just
pointing out
some of the cons (since people have already mentioned the pros).

I personally have just made a directory where I keep a file for each
geographic
area, and concatenate new info onto the old files. If this thing does get
going
I'll gladly send you what i have to date.

Good Luck, keep us posted.

JaH

Date: Thu, 18 Apr 91 09:57:16 PDT
From: Bob.Clark@Eng.Sun.COM (Bob Clark - Sun Engineering)
Subject: Root Beer question

I've never made root beer, nor have I even seen a recipe for it, however, my girlfriend wants me to make a batch to add to the fridge for our summer parties.

Is the only purpose of yeast and fermentation to carbonate the root beer? Since I have a keg system, couldn't I just mix up the appropriate amounts of sugar/syrup/water/?? and carbonate it artificially?

Bob C.

Date: Thu, 18 Apr 91 14:39:26 CDT
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: Eastern Washington is great, honest!

My sincere apologies to any Spokane/Coeur d'Alaine area residents who may have taken offence at my my crack about EWU in #615. For the record, I really liked what I saw of the area, Spokane seems to be a truly fine town, I really liked the Fort Spokane Brewery (I even bought the sweatshirt :-) - their Red Alt is very scrumptious indeed, and I actually do wish I'd got the job.

Craig Flowers - who has written me personally and apologized; his information was not so much false as long out of date - claimed that Northwestern is dry. Not only is that false, but I somehow felt that, being piggy-backed with the statement about Evanston, it was being held up as something out of the ordinary.

In the 19 months I've lived in the USA, I've visited a lot of universities to attend conferences, give talks and, most recently, interview for permanent faculty jobs. Every state school has been dry. EWU is only distinguished by being the only one of this number that I visited for reasons of a job interview.

The drinking age is 21 in the USA, and many (most?) undergraduates are less than that. I guess the dry schools see this policy as a way to limit their liability. It certainly doesn't curtail the drinking itself any more than Prohibition did.

As I understand it, different states had various drinking ages from 18 through 21 until quite recently, but were forced to toe the line at 21 by some recent federal legislation that predicated federal money for highways on a drinking age of 21.

The way I figure it, 19 and 20 year olds are going to find a way to drink no matter what the law says. I'd rather they could do it in pubs where they just might walk or take public transportation than have them doing it at tailgate parties which essentially guarantee drinking and driving.

I've lived in Quebec (drinking age 18), England (17? 18?) and Ontario (19). Being foreign parts, the moral standards were of course quite low :-) Nonetheless, I would be surprised to hear that the drinking and driving statistics are any worse there than they are in a typical State of the Union.

What do you suppose motivates the legislators in this country?

Rob Bradley
(bradley@math.nwu.edu)

P.S. I never received a copy of #615 (Monday). Could some kind soul out there send me a copy? Thanks a lot. Rob

Date: Thu, 18 Apr 91 13:03:59 PDT
From: Dave Sheehy <dbsh@hprnd.rose.hp.com>
Subject: Re: Soda Pop and exploding bottles

As we have seen in the last several posts the general consensus seems to be that making soda pop is an exercise in demolitions manufacture. My experience however has been to the contrary. I have some bottles of home made soda pop that have been sitting at room temperature (which can range up in the high 70s in the summer) for over a year. Why do I not have the problems that many others have had? I've thought over my procedure and think that I may have a reasonable hypothesis. My procedure is:

1. Put the required quantity of water (4 gals.) in my brewpot and heat. I may or may not bring this to a boil depending on how patient/distracted I am that day but the temperature definitely gets into the sanitation range (> 165 F).
2. Start the recommended amount of yeast (1/4 tsp) separately in a bowl of warm sugar solution.
3. Add the entire quantity of sugar (8 cups) and soda extract to the water. Dissolve the sugar into the water and allow the solution to cool to, oh say somewhere in the 80s.
4. Add the yeast starter to the soda solution and mix well.
5. Bottle immediately (do NOT pass GO, do NOT collect \$200 :-).
6. It commonly takes 3-4 weeks to carbonate. It's really much better after several months in the bottle. The flavors blend or something, it's a very noticeable effect.

Why does this procedure not cause problems? Here's what I think may be going on. The commonly offered explanation for why bottles of soda pop do not overcarbonate and explode is that the yeast is limited by available nutrients. I think this statement is true but that it is only part of the answer. In my procedure I heat the water up to a high temperature driving off any dissolved oxygen in the process. This limits the aerobic phase (and therefore the reproductive stage) of the yeast. This limits the effective population of yeast. With a limited population of yeast you are less likely to overcarbonate. In this scenario, the pitching rate becomes a factor. If you pitch a large initial population of yeast, you will get overcarbonation. In fact, the only time I've had bottles explode (and they blew up in the vegetable crisper of my refrigerator by the way) was when I exceeded the recommended pitching rate of

1/4 tsp. Therefore, I disagree with the poster who maintains that pitching is a binary function. I believe pitching rate is significant in this situation.

I got a whole load of pretty vehement email about exploding bottles about a year ago when I posted about an experiment in making psuedo low cal soda pop (I still haven't tried it but it involves using fructose which is 80% sweeter than sucrose, I think you can figure out the rest of my plan). Since I hadn't had the problems that these people had I've been thinking alot about my procedure and why I don't have the same problems. This is what I came up with. So, what do y'all think?

Dave Sheehy
dbs@f.rose.hp.com
(916) 785-4012

Date: Thu, 18 Apr 91 15:02:43 CDT
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Infected batch

I've got a batch of bitter in my secondary that has what looks like white strings on the surface. You have to look closely or with a light to see it. I suspect the lactobacillus bug has got me. Should I dump this batch down the sink and start over? Or is there any hope? I'm sure the culprit is my counterflow chiller. I'm going back to bleach solution for sanitation instead of boiling water. I never had problem until I switched to boiling water. Suggestions?

Darren

-----*
| Darren Evans-Young, Sys Prg BITNET: DARREN@UA1VM.BITNET |
| The University of Alabama Internet: DARREN@UA1VM.UA.EDU |
| Seebeck Computer Center Phone: (205)348-3988 / 5380 |
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |

-----*

Date: Thu, 18 Apr 91 18:30:49 EDT
From: boubez@bass.rutgers.edu
Subject: Re: Jackson Book?

>From: Rob <C08926RC@WUVM.D.Wustl.Edu>

>In the last digest I saw reference to a book by Jackson. From the
>post it appears that this is an directory of beers or something.
>Could someone give me more info on this book, such as the title, etc?

What I have is: "The Simon&Schuster Pocket Guide to BEER", by Michael Jackson. I got it when I bought his "Beer Hunter" videos. It claims to be "the connoisseur's companion to over 1000 beers of the world". It's a quick guide to a lot of beers, with a pretty decent index at the end. I like it very much. ISBN for it is 0-671-66225-2.

>| Rob Caton | | Disclaimer: |

toufic

R 2 4
| - | - | Toufic Boubez
| - | - | boubez@caip.rutgers.edu
1 3 5 CAIP Center, Rutgers University

Date: Thu, 18 Apr 91 23:01:29 GMT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: More on Florida Brewpubs

CR Saikley writes:

>The pub in Ft. Lautertun is probably :
(Ft. Lauderdale - sic)

> River Walk Brewery
> 132 Isle of Venice
> Ft. Lautertun, FL 33301
> 305-463-2337

Yea, that's it. River Walk Brewery...

>The records we have at the Celebrator Beer News indicate that there
>is a Florida Brewing Co/Garlic Grill & Brewpub at :

> 1840 NE 4th Ave
> Miami, FL 33132
> 305-358-5731

That's Zum Alten Fritz alright..

>I spoke with these folks today (4/17), it turns out that this place and
>Zum Alten Fritz are the same. Directory assistance has both the Florida
>Brewing Co, and Garlic Grill & Brewpub listed at the above number. ZAF's
>number is 305-374-7610. I don't know why they maintain three distinct
names,
>and two phone numbers

They are very strange. The proprietress is a Cuban-German woman who reportedly looks for asexuality in her staff. Zum Alten Fritz is the over-priced german restaurant. She opened the brewpub about a year or year and a half ago, and was immediately shut down for serving beer before the arrival of the license... The "Garlic Grill" is adjoining, and serves, obviously, nothing but foods with garlic. It opened a couple months ago.

aem

- - -

aem@mthvax.cs.miami.edu
.....
Percentage of U.S. Senators and Representatives who have been in office
for more
than four years: 73 ; Percentage of Politburo members who have been in
office
for more than four years: 25 - Harper's Index 1-89

Date: Thu, 18 Apr 91 17:56:51 EDT
From: fitz@wang.com (Tom Fitzgerald)
Subject: Homebrew archive server

The homebrew archive server at Wang is alive again, after being dead for most of a year. To pick up individual homebrew digest issues, send a message to `archive-server@wang.com` that looks like:

```
send homebrew <issue1> <issue2> ...
```

and it will send you back those issues, one per mail message. Sending a message containing:

```
send homebrew index
```

will get you an index of the stuff we've got online. A message with just the word "help" will get you a help file. In all cases, your message's subject is ignored.

Let me know if there are any problems, please!

- - -
Tom Fitzgerald Wang Labs fitz@wang.com
1-508-967-5278 Lowell MA, USA ...!uunet!wang!fitz

Date: Thu, 18 Apr 91 17:37:28 PDT
From: mbharrington@UCSD.EDU
Subject: looking to imitate Celebrator/Salvator

Two of my favorite beers are Celebrator and Salvator, and I have partly taken up homebrewing to save some money, as my local store sells these beers for \$2 a bottle. (Plus, homebrewing is great fun!) Anyhow, I'd like to make a doppelbock with a minimum chance of goofing it up. Perhaps someone could recommend a kit?

Thanks!

-Matt H
Matthew B. Harrington Internet: matt@ucsd.edu
University of California at San Diego Recycle or Die.
BiophysicsThink! It's not illegal yet.

Date: Wed, 17 Apr 1991 13:35:29 -0400
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: Wiezen yeast

Re; the request for wiess beer yeast S. Delbruckii:

Mev does a pure S.Delbruckii culture, Mev 033. I've got a batch of FrancenWiezen brewing with it now. It definitely gives a clove tang to the beer.

The Yeast Special issue of Zymrgy mentioned the Wyeast 3056 as being a blend, and the Mev 033 as being pure delbruckii. They also mentioned ONE of the following, but I forget which: Wyeast has a pure Delbruckii culture, OR Mev also has a blend.

As far as getting the Mev yeast, they do have a US distributer, but I don't know who. I Canada, they presently don't have a distributor.

Mev's address is: P.O. Box 123
Waterloo, Ontario,
Canada.
N2J 3Z9
Phone 519-742-7227

Note they are moving in a month or so to a bigger facility.

I get my Mev yeasts from: The Hop Stop
1661 Montreal Rd.
Ottawa Ontario
Canada
K1Y 6N6

613-748-1374

Hop Stop will do UPS mail orders if you want.

Hope this helps.

Greg: Re the Husky flavor: I don't think heating the thick part will hurt, as

decoction mashing biols the thickest third of the mash
In may not be the mash? Too hot a temperature removing
tannins results in an Astringent taste. Is that what
you mean by Husky? I know the Zymrgy troubleshooting
issue lists a taste specifically as "husky"> I forget
what the cause is. I believe they list Astringency
as a separate flavor characteristic.

Looking at my own posts, I notice a lot of character reversals that I don't seem to notice when I proofread. Blame ti on being left handed! If you can't understand some words, try flipping character pairs around. Os there a Unix spel checker? How do I use ti?

Bill Crick Brewuis, Egro Smu!

End of HOMEBREW Digest #619, 04/19/91

Date: Fri, 19 Apr 91 07:58:42 MDT

From: hplabs!mage!lou

Subject: ballistic root beer

There's been some traffic lately regarding root beers and exploding bottles. I don't brew the stuff myself, but I wonder if those who do have tried using lactose or some other non-fermentable sugar to get the sweetness and only include enough fermentables to get carbonation.

Louis Clark

Date: Fri, 19 Apr 91 10:20:49 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Wiezen yeast

On Wed, 17 Apr 1991 13:35:29 -0400, hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick) said:

Bill> Mev does a pure S.Delbruckii culture, Mev 033.

Bill> As far as getting the Mev yeast, they do have a US distributor, but
I

Bill> don't know who.

I've gotten MeV from Brewhaus in Knoxville, TN.

Date: Fri, 19 Apr 91 08:00:45 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: doppelbock recipe

> >From: mbharrington@UCSD.EDU
> Subject: looking to imitate Celebrator/Salvator
>
> Two of my favorite beers are Celebrator and Salvator, and I have partly
> taken up homebrewing to save some money, as my local store sells these
> beers for \$2 a bottle. (Plus, homebrewing is great fun!) Anyhow,
> I'd like to make a doppelbock with a minimum chance of goofing
> it up. Perhaps someone could recommend a kit?

Well, I can't recommend a kit, but I've had success making a Salvator-like doppelbock in the past. I wrote an article for the Maltose Falcons newsletter a while back, and since I still have it lying about, here it is (sorry about the length, but...)

Thinking About Beer:
More About Recipe Formulation
by Darryl Richman

Brewing the 1st place Bock beer wasn't a slap-dash effort. It's the second bock I've attempted, and the first was a disaster. Let me lead you through the development of the recipe for this beer, in a qualitative rather than quantitative way. You don't need the specific numbers for this and that if you understand why you need to do something.

First, let me tell you what I want to make: Paulaner Salvator. See, I have a goal in mind. I like that beer because, although it is big and malty as a doppelbock should be, it isn't overbearingly so, like EKV 28, which I find to be cloyingly sweet and unbalanced. Salvator actually has a reasonably dry finish, and a hint of hops in the aftertaste to keep you from getting tired of it. The beer is dark brown, but not opaque. There is no hop aroma, and very little flavor from the hops in the mouth.

My first approach was to look at the beer and say to myself "it's dark..
.
add some black malt. A little bit of Munich malt as an adjunct. And throw in lots of that klages malt to get the body that we need." But all of that malt needs a lot of sparge water to get the full extract from the grain. Lots more volume than I can fit into my boiling pot. Barleywines are made from only the first runnings, and what's left is used to make low gravity Mild. Finally, I thought, "only use boiling hops-we don't want any aromatics."

So I made a big, black lager beer. It wasn't opaque, as I had wanted, but it wasn't the right color, either. It was malty, but it didn't have the right malt character to it. It had that black malt bite that wouldn't smooth out with aging. In short, it was very little like Salvator.

What was wrong? I turned out a fine beer. It was clean and malty. But I had shot far wide of the style. Clearly, I needed to understand the style better before I could make my beer.

What malt is used to make a bock? The style comes from Bavaria; the Paulaner brewery is one of the big six in Munich. I had used a bit of

Munich malt--about 10%--as an adjunct. But Munich malt is a natural, local malt for a brewer to use there. It is also darker than the very pale 2 row klages, although not by a lot. Munich malt is noted for its toasty character, and that toasty aroma was precisely what my beer needed. Clearly I was onto something here: try to make the beer with more of the indigenous ingredients.

I was not displeased with the hopping in my first attempt. It was the only thing about the beer that seemed to be right. I had used exclusively Hallertau hops, and that seemed to be right. It's best not to mess with things that work.

Fred Eckardt, in his "The Essentials of Beer Style," said that I needed an original gravity in the mid 70s. I had done that by using enough malt to make a 90s gravity beer, if all the extract could have been pulled into the required volume. Of course, barleywines are special beers, made only occasionally. Bocks and doppelbocks are much more frequently made, and I reasoned that the thrifty brewer wouldn't waste valuable extract on a regular basis.

Well, if I couldn't get the needed extract into less water, I would have to remove some of the water afterwards, by boiling. Hmmm, a long boil would definitely caramelize some of the sugars and darken the beer. Bingo! By reducing the beer in the boil, I could get the extract and darken the beer to the right color, while controlling the volume. The pieces of the puzzle fit into place.

So that is what I set out to do. Here is my recipe for 15 gallons of all-grain Bock Aasswards:

24 lbs. Munich malt
6 Vienna malt
6 2 row Klages malt
1.5 80L Crystal malt

I treated my medium hard water with 18 grams of Calcium Bicarbonate. I mashed in with 10.5 gallons of water, which is about 1 1/8 quarts per pound--pretty thick mashing! This was dictated by the size of my mash tun, which I filled right to the brim. I followed a mash program of 0:50 at 50C, 0:20 at 58, 0:40 at 65, 1:30 at 70, and a mash off for 0:15 at 77.

I sparged for almost an hour and a half, collecting 19 gallons at the end. I determined the end point when I could no longer perceive any sweetness in the runoff (at about 1.010 gravity).

At this point, I had to boil in two pots. I boiled for a total of 3:20, until the volume was down to about 13 gallons. As the volume decreased in my regular kettle, I added back the wort from my other pot. Getting down to 13 gallons was also dictated by my setup, as I cannot get a good whirlpool at the end of the boil without 2 gallons of headspace. I added my hops (200 grams of Hallertau pellets) about 2:00 into the boil, not being quite certain how long the boil would have to continue. The result of this was a beautiful brown wort with lots of red highlights.

I pitched this with a 2 liter starter I had retrieved from a batch of lager I had just made with an AB yeast strain. This wasn't my intent, but the starter of Bavarian yeast I had made didn't smell right. The AB yeast likes relatively warm conditions (50-55F), but I held it down at 48 for the primary. The original gravity, adjusted to 15 gallons, was 1.075. After three weeks I racked it and topped it up to 15 gallons, and brought it down to 36F.

I bottled 5 gallons 6 weeks later with 130 grams of dextrose with a final gravity of 1.022. That yields a beer of about 6.5-7% v/v, which is perfect. Then I put the bottled beer back into my thermostat-rigged chest freezer and held it up to the present at 36F. The other ten gallons went into two kegs, which I carbonated by overpressuring.

I'm not going to claim that this is the way to make an authentic bock. In fact, I'm not going to claim that this is at all authentic, because I don't know. What I do know is that I was able to reason my way to making what I think is an authentic-tasting bock beer, and the 2nd round judges at the AHA National Competition seem to agree.

Date: Fri, 19 Apr 91 08:31 PST
From: PIERCE%GONZAGA.BITNET@CORNELLC.cit.cornell.edu
Subject: Spokane red

In addition to Fort Spokane Brewery and Jim's Homebrew (now of course run by Bob) Spokane also has a wonderful tavern with over 20 beers on tap, most of them from microbreweries in the Northwest. It is the Viking and is only about six blocks from downtown. The only thing we can't find beerwise is a good homebrew club. We moved down from Anchorage last year and the Great Northern Brewers, the club in Anchorage, is sorely missed. In addition to the places mentioned above Hale's Brewery will be moving from Colville, Washington to Spokane sometime this year so another beer attraction will be available.

Linda Pierce

Date: Fri, 19 Apr 91 09:04:28 pdt
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>
Subject: homebrew doppelbock

mbharrington@UCSD.EDU writes:

> I'd like to make a doppelbock with a minimum chance of goofing
> it up. Perhaps someone could recommend a kit?

Well, maybe not the simplest recipe, but I made 'potlatch doppelbock'
from The Complete Joy Of Homebrewing. This is a partial extract
recipe.

I had a lot of trouble with temperature control with that batch. The
temp was all over the map, back and forth, too hot and then too cool.
None the less, the beer was one of my best batches ever! Well ballanced,
smooth, and rich. Try it!

Ted Manahan
tedm@hp-pcd.cv.hp.com

Date: Fri, 19 Apr 91 12:05:55 CDT
From: tomm@pet.med.ge.com (Thomas Manteufel 4-6589)
Subject: root beers

while we're on the subject, does anyone care to share a recipe for a GOOD root beer (or other soda). i want something better than "add the extract and X pounds [kg] generic cheapo sugar and a bunch of yeast."

thank you,
thomas manteufel

Date: 19 Apr 91 14:24:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: Water and brewing, a summary.

Firstly, many thanks to the many who emailed me directly about water treatment and purification. I've also read, (had read to me ... I'm nearly blind ...), some relevant literature on water. I also had a long conversation with a water chemist at The Water Test Corp., in Manchester, NH.

What I've learned is that the water purification scene is confusing and there are contradictory claims aplenty. These seem to be the main kinds of purification and filtering methods: Boiling, charcoal filtering, carbon block filtering, UV sterilization, reverse osmosis, distillation and deionization.

A lot of the people who wrote to me said they boiled their water before using it to brew. This can be useful if it is boiled for an hour and allowed to sit until cool so there can be a "cold break" and an opportunity to get rid of the sediments on the bottom of the boiling vessel. Boiling also gets rid of most of the chlorine and a good portion of the volatile organics like benzene and phenol. The problem with the organics is that once out of the water, they are in the air, thusly, in your lungs.

The simple charcoal filters like the Teledyne, and others that attach to the faucet are only so-so. They do remove chlorine and some organic stuff, but wear out very quickly and once worn out, tend to release all that stuff they caught at first.

The carbon block filters are pretty good if the water path through the carbon is long enough, say fifteen to twenty inches. These will not remove the light metallic ions like sodium and potassium. They do remove lead and other heavys, all organic matter and virtually all nasty chemicals. They produce a very good tasting water. Since they do not remove all minerals, they may leave the water just right for brewing, or some additional minerals may need to be added. The good carbon blocks filter down to .75 micron. Most mineral ions are in the 5 nm to 80 nm range so they can't be removed by any type of filtering.

The ultraviolet light idea is used in high grade lab purifiers to sterilize the water. Sears and Electrolux market carbon block filters with Ultraviolet lights. The water passes by the UV light both before and after being filtered.

The reverse osmosis devices do produce very pure water. The water is nearly of distilled quality in terms of total dissolved solids and mineral content. Since distilled water isn't much good for brewing, these units

probably produce water that is too pure and would need additional minerals in almost all brewing cases. While this is fine as far as I am concerned, they are very pricy. Unless you want to pay in excess of \$1,000, you can only get three to six gallons a day, which is not always adequate. The carbon block filters are high volume, a gallon per minute is normal. The RO units also tend not to be very portable, while a countertop carbon block unit is easily moved for brewing at a friend's house.

Distillers are good if you want mineral and substance free water ... except for volatile organics which most non laboratory grade stills transfer from the source water to the distilled side intact. Good distillation units are in the \$1,000 to \$1,500 range, so out of my range.

The deionizers are the ultimate in mineral removal. They must be coupled with some other method, however, to get rid of the organics and bacteria or viruses. They tend to be expensive, but one day, I'll probably spring for one to piggyback on my UV carbon filter ... the best of all worlds.

As was obvious, I have decided on the carbon block unit with the ultraviolet light sterilizer. I wonder what would happen if I modified the unit to use just the UV light and passed the wort by it on its way to the fermenter ... hmmm ...

Well, that's a thumbnail sketch of what I found out. You can spend as much or as little as you wish to get pure water. One thing I did find out was that most bottled water isn't worth a tinkers damn. There are virtually no regulations on the water. You could bottle some water from your pipes and call it "jerry's super duper spring water" in most places and there are no laws to stop you.

So, I'll be getting my unit on Monday, assuming it passes my wife's palate, she has a very sensitive water taster. (She still thinks of the carbon filters as fish tank filters, even though there aren't any fish.)

I hope some of this is useful to people. Water is a very important factor in beer and I want to eliminate all the potentials for disaster that I can do without spending the earth.

Dan Graham, WA6CNN
Beer made with the Derry air and the filtered Derry water.

Date: Fri, 19 Apr 1991 15:17 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Sterilizing, cleaning copper in chillers

Darren Evans-Young hypothesized that the sterilization method he was using for his counter-current wort chiller was the source of the recent infection of his beer. This is a subject dear to my heart because I've been using (and selling) counter-current chillers for about 8 years. I had always stored my chillers with a mild solution of clorox and water (1 teaspoon clorox per 1 gallon of water) in the chiller between brewing sessions. Since this worked for me-never an infection in 8 years-I recommended the same to my BrewChiller customers.

Then a friend in the plumbing business pointed out that they use copper to sterilize swimming pools when they become real funky. It seems that copper has anti-bacterial properties. Added to that were the comments that the clorox caused little blue flakes to form inside the copper tubing. I've never worried about the blue flakes because even though blue, they were sterile, and didn't seem to affect the taste of my beer in any way.

Still blue flakes were a recurring comment and I began to consider doing what Darren did, use boiling water to sterilize my chiller instead of storing it with the clorox solution in the tubing. And so far so good, but I still do a quick 30 minute clorox soak prior to brewing. I'm a paranoid at heart. :-)

To insure that boiling water sterilizes the copper tubing, one must siphon it through the tubing when the chiller is dry, that is, no water in the "cooling chamber". This must be done both after a brewing session and before the next one. So my question to Darren is: Is that they way you handled your sterilization procedure? If so, given what my plumber friend said, I'd be surprised that the chiller is the source of the infection. Still I'm not a chemist and I'd be interested in what the net has to say about all of this.

While we're on the subject:

A few digests back, someone pointed out that new copper has oils which must be removed before first use of a chiller. That's absolutely correct. I think they use silicone oils when extruding the copper tubing. I've always recommended doing a couple of clorox soaks (1 Tablespoon clorox to 1 gallon of water, for 30 minutes) before using copper chillers for the first time. Following up or interspersing it with a couple boiling hot water rinses is a good idea as well.

Cheers,

Kinney | Beer is my business and
baughmankr@conrad.appstate.edu | I'm late for work.

Date: Fri Apr 19 16:26:29 1991
From: semantic!bob@uunet.UU.NET
Subject: Re: Pub Database

KRB> John Melby's idea of putting together a database of pubs, breweries,
KRB> and homebrew shops is a great idea. I'd suggest sticking it in the
KRB> archives. Beer travelers of the world could search there first
before
KRB> departure. We could get the information we want directly and
KRB> immediately and save our fellow brew-buddies the task of writing the
KRB> rather lengthy exposes of such and such a place, many times
repeating
KRB> a discussion from a few months past.

Yes, Yes, Yes! A few months ago I tried to motivate the same thing.
(Even discussions on removing repetitiveness are repetitive)

Remember the HBD FYI?

As for local brewpubs and good bars: I suggested an individual in each
area
of the country write up a few page article on what's happening in their
area. Upon completion this would be posted to the digest for review by
the
masses. In it's final draft it would then be put on-line with the
archives.
Then as it grew out of date the author would revise it and repost to
digest
and finally back to the archives.

This could also work for basic homebrew subjects. For example, An
article
on 'Dry Hopping for the Homebrewer'. This would work for many repetitive
topics on the digest. All that's needed are motivated individuals who
feel
that they know a lot about a particular area of brewing to write up a
comprehensive article on their area of interest. Of course the author
would have to be willing to take into account other people view and
techniques. However, as long as the topics are on basic brewing
practices
there shouldn't be much controversy.

The last time I brought this up the general opinions I received were
good
but nothing much happened. A brewpub/bar guide may be a good place to
start to get people motivated.

Personally I feel Boston is a good place to start, seeing as how this is
the largest metropolitan area near to this years AHA National Conference.
I would be willing to put together a list of what's happening in
Massachusetts. Anybody with an opinion or list could send it to me and I
will incorporate it.

Anybody for Vermont, Maine, Florida, ... ?

-- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
-- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
--

Date: Fri, 19 Apr 91 14:08:07 PDT
From: degennar%bmsr3.usc.edu@usc.edu (Raymond Degennaro)
Subject: remove me from the list

i think th subject line says it all.

Date: Fri, 19 Apr 91 15:29:20 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Re: Infected Batch

>I've got a batch of bitter in my secondary that has what looks like
>white strings on the surface. You have to look closely or with a light
>to see it. I suspect the lactobacillus bug has got me.

I had a batch that had a greenish "pond scum" sort-of on top. I say sort of, because it wasn't floating -- it was just below the surface. I tried to photograph the scum in the carboy before racking to the keg, but was unsuccessful. When I racked, I tried to leave it behind, but I think that was unsuccessful also. The flavor was just a tad on the sour side, but not overpowering. I primed the keg and let it sit at 68F for 3 weeks. After the three weeks, it tasted normal. Actually, this was part of an experiment. I brewed two batches of extract brew (1 can M&F Old Ale Kit + 1 oz Hallertauer boil + 1 oz Hallertauer finish) under the same conditions (except 1 week apart). In one I used Wyeast (I don't recall which but I have it in my notes) and in the other, I used the Muntona yeast provided with the kit. The Montona batch had the pond scum. After the three weeks, the only obvious difference was in a slight phenolic taste, but I wasn't doing a formal evaluation, so I don't recall which had the phenolic taste. I will do a formal evaluation (blind taste test with crackers & water between, etc.) eventually.

Back to your question. I suggest you ignore it. If it really is lactobacillus, I suggest you call it a pseudo-lambic and enjoy that.

On a semi-related note, this is my second request on this point, if I don't hear from anyone on this topic, I will assume I imagined it: About a month ago, CNN had some story on a link between bread mold and cancer. Does anyone have any more info on this? This probably doesn't affect us brewers because the alcohol, hop oils and lack of oxygen probably make beer an uninviting environment for bread mold. Right?

Al.

Date: Fri, 19 Apr 91 15:29:35 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Re: Jackson book.

>What I have is: "The Simon&Schuster Pocket Guide to BEER", by Michael
>Jackson. I got it when I bought his "Beer Hunter" videos. It claims to
be

I too got the videos and the book came with them, however, two weeks ago
I received the new 1990 edition and it has a lot of new beers in it.
The pictures and text up front have been cut out. He now starts directly
with the first region (England, Belgium, etc.). At the same time I
bought
the other book by Jackson (the name escapes me). This one is hard cover
and has lots of photos, labels, etc. Each has its place. The only
problem

I had with the pocket guide was that while my friends just picked beers
by curiosity (from the extensive list at Winekeller in Skokie, IL - near
Chicago) I was still matching the book to the list. The price of obscure
taste is high: \$8.00 for 12 oz of Mort Subite Kriek (Sudden Death Cherry
Lambic)! I think the Lindemann's was \$8.00 also.
Al.

Date: Fri, 19 Apr 1991 13:44:16 -0500
From: caa@com2serv.c2s.mn.org (Charles Anderson)
Subject: Re: Homebrew Digest #619 (April 19, 1991)

- - -

/-Charles-Anderson-/
/-----/
The rose goes in front
big guy -Crash Davis
myself)

caa@c2s.mn.org || caa@midgard.mn.org
Com Squared Systems, voice (612) 452-9522
2520 Pilot Knob Road fax (612) 452-3607
Mendota Heights, MN 55120 (I speak for

Date: Sat, 20 Apr 91 10:37:23 EST
From: ken@oldale.PGH.PA.US (Kenneth R. van Wyk)
Subject: Cooking with homebrew

I suppose that this isn't 100% in tune with what this list is for - my apologies. But, has anyone else done any cooking with homebrew? My wife and I recently made a loaf of beer bread (using a simple supermarket beer bread mix). The recipe called for 12 oz. of "premium American beer". Since I rarely buy commercial beer anymore, all we had was various batches of homebrew, so I used a bottle of ale. (Well, to be honest, she had some Coors Light, but I couldn't imagine how that would be any better than using water...) The ale was rather hoppy, and I was curious how that would affect the bread. As it turned out, the bread had a subtle hop taste that was great, IOHO.

If anyone has any good recipes for that call for beer/homebrew, I'd love to see them. Please email and I will write a short summary for the digest.

Cheers,

Ken

ken@oldale.pgh.pa.us (home)
krvw@cert.sei.cmu.edu (work)

Date: Sat, 20 Apr 91 10:56:12 EDT
From: Paul Bigelow <bigelow@waterloo.hp.com>
Subject: Re: Root Beer question

> Is the only purpose of yeast and fermentation to carbonate the root beer?

Yes. It's just a question of economics. A pinch of yeast and a cup of sugar amounts to pennies. A carbonation system requires a major capital investment.

> Since I have a keg system, couldn't I just mix up the appropriate amounts
> of sugar/syrup/water/?? and carbonate it artificially?

Yes. Most keggers use systems originally designed for making soda pop.

I have only a soda syphon, which requires one CO2 cartridge per bottle of root beer. I can buy commercially made root beer for the cost of the cartridge. That's why I use yeast to carbonate.

Paul Bigelow bigelow@waterloo.hp.com

Date: Sat, 20 Apr 91 14:57:34 MDT
From: Jim Anderson <andersj@jacobs.CS.ORST.EDU>
Subject: too much body

When attempting our second batch of homebrew, my friend Aaron came up with the idea of adding crystal malt to the wort. Since Aaron's ignorance of homebrewing is only slightly less abysmal than mine, I didn't object when he decided to put two pounds of the stuff into our 5 gallon batch. Later Aaron finds out the purpose of crystal malt is to add body. Let me tell you, we DEFINITELY have body.

Can anyone give me a suggestion as to how to remove some of the sediment before we bottle it? Direct email is fine, unless you think this would be a question of general interest.

Thanks in advance.

Jim Anderson (andersj@jacobs.cs.orst.edu)

Date: Sun, 21 Apr 91 09:16:24 MDT

From: hplabs!mage!lou

Subject: chilling wort

I finally broke down and made an imersion wort chiller (I lucked into another homebrewer who wanted one and we got a box of 50' of copper tubing for 40% less than the regular per foot price).

I used to chill my wort by putting my brewpot in cold water in the sink (constantly being replaced with running water) and stirring the wort to speed cooling. This time I put cold water in the sink, put my brewpot with the chiller in the water, and used the output of the chiller to refresh the water in the sink (after it started coming out cool). After about 10 minutes, the pot was still too hot to touch. I swirled the chiller around to stir the wort and the pot immediately cooled and I poured the wort into the fermenter a minute later.

The point of all this is, I never heard or read of anyone using their chiller to stir the wort but it certainly made a big difference when I tried it. In fact, using my usual method of pre-chilled fill water my initial temperature was 50F and I don't know if my yeast will survive the shock.

Louis Clark
lou%mage.uucp@ncar.ucar.edu
anti-disclaimer: I am my employer

#####

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@@
| | @ Relax
| | | @@@@| _
| / / | : | / / Don't Worry
| H B | | . | | | |
| | | | | | |
| | / _ / |
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Date: Sun, 21 Apr 91 18:37:42 EDT
From: rtidd@ccels2.mitre.org (Randy Tidd)
Subject: Water water everywhere

I've been thinking more and more about the water I use to make my beer. I've made about 6 or 7 batches that I thought were pretty good -- but when I helped a friend make his first two batches, I noticed quite a difference in the way the beer tasted. The stuff made at his house was "cleaner", with a crisper taste and no excessive bitterness nor off-tastes that I sometimes find in my beers. Since we both used the same kit for our first batches, i've decided it's the water.

In my supermarket I see both distilled and "spring" water for sale for somewhere between \$0.69 and \$0.99 a gallon -- not too bad. I assume the spring water would have some stuff in it (i.e. minerals) but that the distilled water would have virtually none. What minerals, if any, would I have to add to this water? I've seen a lot of recipes that call for Burton water salts or gypsum. What results can I expect if I use only pure water, malt, yeast and hops?

I do mostly extract brewing, with no more than 1-1/2 lbs of specialty grains per batch (usually) so I don't think I have to worry about water pH or anything that you mashers need to worry about. Is this true?

Thanks! Please send e-mail unless you think this should be a new thread.

Randy Tidd
rtidd@mwunix.mitre.org

Date: Sun, 21 Apr 91 17:19:08 PDT
From: Doug Dreger <dreger@seismo.gps.caltech.edu>
Subject: Dry Hops

I've added about 3/4 oz of hops to the secondary when I racked, and now I have hops just about everywhere with the most at the surface. My question is, do the hops at the surface and those that seem suspended within the beer drop out? I suppose it doesn't matter whether they're at the surface or the bottom as long as they're at one end and not suspended.

I added them about 2 days ago now, and plan on leaving the beer in the secondary for 2 weeks. But I am interested in hearing of others' experiences.
Please Email responses.

Thanks
Doug

End of HOMEBREW Digest #620, 04/22/91

Date: Mon, 22 Apr 1991 9:16:23 EDT
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)
Subject: copper tubing

Appologies if this has been discussed recently...

I just got some old copper tubing and I want to make a chiller. The stuff is pretty old, and has a bit of corrosion. It was originally used as a gas line. I'm looking for advice on how to treat the stuff to get it clean and in shape to touch my beer. Thanks...

David Poore
poore@gw.scri.fsu.edu

Date: Mon, 22 Apr 91 08:32:06 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Counterflow Wort Chillers, blue flakes and oil

Kinney Baughman wrote:

> were the comments that the clorox caused little blue flakes to
> form inside the copper tubing. I've never worried about the blue
> flakes because even though blue, they were sterile, and didn't seem to
> affect the taste of my beer in any way.
>
> Still blue flakes were a recurring comment and I began to consider
> doing what Darren did, use boiling water to sterilize my chiller

The fact that blue flakes were coming out indicates that there was a layer of blue stuff inside that had formed and was flaking off...not necessarily that all of the corrosion was washed out, though. In industrial applications, this stuff is very important, because fouling reduces drastically, in many cases, the efficiency of heat exchange. I don't suspect it matters much in a home-application, though. I am still pretty sure I wouldn't want it in my beer, for no real scientific reason, just because I'd "know" it was there.

> A few digests back, someone pointed out that new copper has oils which
> must be removed before first use of a chiller.
> ...
> tubing. I've always recommended doing a couple of clorox soaks
> (1 Tablespoon clorox to 1 gallon of water, for 30 minutes) before using
> copper chillers for the first time. Following up or interspersing it
> with a couple boiling hot water rinses is a good idea as well.

Sorry to keep harping on this subject, but I think it's VERY important. Bleach will have very little effect in dissolving oils. Hot water may "soften" the oil enough that some will float out, but it will not get the thin layer off the edge of the copper. You need one of two things which interact either chemically or physically with oil to remove it: Either something with surfactant properties (soap) or a solvent (alcohol will work). I really tried about everything possible running through my chiller to get this gunk out, and nothing was effective. I ran hot soap solutions through it, propanol, and even pine sol (this worked a little bit). Simply rinsing with this stuff was not effective. It actually required physical agitation to get the oil out...which meant uncoiling the darn thing and fighting with it half a day with stiff wire and cotton balls.

The easiest reliable way to know if you have oil in there or not is to actually dip a cotton swab in rubbing alcohol and stick it in, rubbing it around. If it comes out black, that's grease or oil. After you wash it out, test it again, inserting the swab to a different depth, so you don't test the same area you swabbed clean earlier.

The other option is to say, "I can't taste it, so who cares?" It just depends on what kind of person you are. Just knowing it was there was too much for me to relax about.

Mike "got rid of the greasies" Zentner

Date: Mon, 22 Apr 91 8:35:15 CDT
From: medch!chris@uunet.UU.NET
Subject: Mason Jars

Just curious, but has anyone out there tried quart Mason Jars rather than bottles? I'm thinking of starting to brew in the near future and like the convenient size of these jars. Besides, theres something about alcohol in mason jars in northern Alabama...

- - -

#

Chris Hudson # Don't try to have the last word,
b17a!medch!chris # you might get it.

X1375 IW17A5 #

Intergraph# -Lazarus Long

#

Date: Mon, 22 Apr 91 10:24:44 -0400
From: "Andy Wilcox" <andy@eng.ufl.edu>
Subject: MeV German Alt Yeast

Has anybody brewed with this yeast before? Here's my situation. I started the yeast in a two-quart malt solution. From this, sterile agar slants were inoculated. The original starter was then used to brew a batch of beer. This fermentation was slow to get going, but then produced a slab of light brown material covering the top of the glass fermenter. There is a strange odor to this brew - not "bad", per se, but strange. It's improving significantly with lagering (1 month now).

Now, the slants. They were my first. Not knowing what a healthy slant should look like, I assumed these were good. They were not "pure creamy white" as described in the Leistad book, but more like light creamy tan. (One of the slants did become infected with some green goo. I *knew* that wasn't right :-). From this slant, I made a 100ml starter, and then pitched this in 1000ml and then 2000ml. This was pitched in wort. This fermentation is behaving exactly the same as the original, except it started much faster.

Is this "normal" behavior for this yeast? I'm dissapointed that it seems to need so much aging. I *really* like the german Alt style, and would like to have it mature sooner.

-Andy

Date: Mon, 22 Apr 91 11:01:30 EDT
From: msharp@hawk.ulowell.edu (Mike Sharp)
Subject: Yeast for Lambics

Hello all,

I have just added cultures of *Brettanomyces Bruxellensis* and *Pediococcus Cerevisiae* to my culture collection. These are the two main yeasts which give Belgian Lambics their distinct characteristics.

Both of these cultures are from a 'reputable lab' which wishes to remain anon. These are pure cultures, not sludge from the bottom of a bottle.

If there is sufficient interest, I will make them available in liquid cultures. What I need to know is if there is sufficient interest.

If you're interested in obtaining subcultures or just getting on my mailing list please contact me at msharp@cs.ulowell.edu or (508)441-2220.

(if your e-mail bounces try msharp@hawk.ulowell.edu)

I'll be using the mailing list to keep net-folks up to date on the availability of special yeasts & bacterias as well as equipment and techniques for making pseudo-lambics.

FYI, I can probably start subculturing in about a month or by special arrangement prior to that. (I'm running some test batches at the moment)

--Mike Sharp

>> This is NOT another april fools joke! I really do have these. <<

Date: Mon, 22 Apr 91 11:49:32 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Pub Database

Regarding the databasing of brew pubs and local breweries, I like it, but it's been done in a convenient paperback. Micheal Jackson's Pocket Guide to Beer. I just bought his latest version ('`Revised, Updated, and Expanded'') the other night when I saw him speak.

Excellent book.

Of course it can't change as rapidly as electronic media, but it is thorough.

Date: Mon, 22 Apr 91 10:05:50 -0600
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: re water purification

Some thoughts on a couple of water purification messages in HBD #620:

Dan Graham said:

>As was obvious, I have decided on the carbon block unit with the
>ultraviolet light sterilizer. I wonder what would happen if I modified
the
>unit to use just the UV light and passed the wort by it on its way to
the
>fermenter ... hmmm ...

I don't think this would be a good idea. We all know what certain wavelengths of light can do to hop components; while I've never heard of UV being implicated, it wouldn't surprise me if there's something in your complex soup that could get re-combobluted into something nasty smelling/tasting after getting hit by UV.

Randy Tidd sez:

>In my supermarket I see both distilled and "spring" water for sale for
>somewhere between \$0.69 and \$0.99 a gallon -- not too bad. I assume
>the spring water would have some stuff in it (i.e. minerals) but that
>the distilled water would have virtually none. What minerals, if
>any, would I have to add to this water? I've seen a lot of recipes
>that call for Burton water salts or gypsum. What results can I expect
>if I use only pure water, malt, yeast and hops?

You'd probably be okay using spring water, but you might run into problems with using only distilled. Yeast require a bunch of bizarre minerals at very low concentrations which wouldn't be in distilled water, and wouldn't be added with gypsum or burton salts. However...

>I do mostly extract brewing...

So what I said is probably moot. The trace minerals extract adds back are probably sufficient, and would probably allow you to get by using distilled water plus burton salts.

Jon Binkley
binkley@boulder.colorado.edu

Date: Mon, 22 Apr 91 13:55:40 EDT

From: John Mireley <mireley@horus.cem.msu.edu>

Subject: re water purification

Greetings. As a newcomer to the art/science of homebrewing I have several questions concerning glass ware. I recently purchased, at a garage sale, the glassware of a fellow that made wine. I got two five gallon carboys and a half dozen glass jars. The glass jars and one of the carboys seem to have been made by the same company as they all have the same sort of pattern on their bottoms. All but one of the jars is three or so gallons. The odd jar looks like it will hold five gallons. All have a threaded wide mouth and a wire/wood handle. The bottoms have a random pattern of lines that look like the patterns in cracked mud. I would guess they are there to increase the strength of the bottoms. They are marked on the bottom with an "I" in a diamond and an oval. What were these jars made for? All the jars and the carboy have, what appear to be small curved cracks in the bottoms. The 5 gallon jar has a small crack in the side. Do these cracks represent a problem? Could the 5 gallon jar be used if I wrapped the jar with, say a fiberglass, tape?

Can a wort that has been pitched and does not start fermenting be reboiled and repitched?

I bottled my first batch of beer a week ago. We ran out of beer Saturday and money on Friday so my wife wanted to start drinking the green beer. I objected but she insisted. She says she likes it better than anything that we have been buying. Are there recipes that are designed not to be carbonated?

When using hopped extract, I have 6lbs of M&F amber, do the producers assume that you will be mixing it with some amount of unhopped extract or other sugar source? Can I just use all six pounds to make a batch or will it be too heavily hopped?

John Mireley

Date: Mon, 22 Apr 91 13:08:24 CST
From: Joe Dalsin <joed@cbs.cbs.umn.edu>
Subject: Re: Homebrew Digest #620 (April 22, 1991)

In message <9104220700.AA11210@hpfcmi.HP.COM> homebrew-request@hpfcmi.
fc.hp.com

writes:

>

Please remove my name from the list.

Thank you.

joe-d@molbio.cbs.umn.edu

>

```
////////////////////////////////////  
// Joe Dalsin //  
// CBS - Networking Services //  
// University of Minnesota //  
////////////////////////////////////
```

Date: Mon, 22 Apr 91 16:02:35 PDT
From: Marty Albini <martya@sdd.hp.com>
Subject: weizen yeast

Found it! Saccarimides Delbruckii can be ordered
from: Brewhaus, of Knoxville, TN. Their number is (615)
523-4615. It is, by the way, apparently MeV #033. Still
looking for MeV's address, BTW.

Thanks to all who aided in the search, whose names are
omitted to avoid having to spell from memory. I owe you a beer!

- - -

Marty Albini

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty
phone : (619) 592-4177

UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya@sdd.hp.com

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA
92127-1899 USA

Date: Mon Apr 22 15:34:13 1991
From: microsoft!larryba@uunet.UU.NET
Subject: Long Term Physiological Effects of Beer Drinking

Does anyone have any hard information regarding long term physiological and/or psychological affects of drinking (home brew) beer at the rate of 5-6 pints a week? What about 8-10 pints a week? What about abstinence and binging?

I consider 6 pints/week to be moderate. My wife, who works as a statistician in the medical community, typically considers more than three bottles of beer a week "problem" drinking for classification purposes.

I take popular medical recommendations with a large grain of salt. They seem to change every six months. So the current fad of near abstinence is pretty suspect. Info, or pointers to info, names of researchers, etc would be helpful.

Larry Barello
Microsoft

End of HOMEBREW Digest #621, 04/23/91

Date: Tue, 23 Apr 91 08:25:05 EDT
From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
Subject: Random(?) notes

A few comments regarding items in HBD #621:

Chris Hudson asks: ...but has anyone out there tried quart Mason Jars rather than bottles?

I'd recommend that you save the Mason Jars for the output from your still
Chris. If you are planning to carbonate your beer the Mason Jars will probably not withstand the pressure.

Andy Wilcox asks about the MeV German Alt yeast,

I haven't used this particular one, but have used one of the Wyeast German Alt cultures with good results. Don't worry too much about the color of the yeast growing on your slant, as long as it looks clean and uniform. If you haven't seen it, there is a good article by Farnsworth in the Zymurgy special yeast issue. One of the things that he recommends is cooking up your slants and letting them sit at room temperature for about 5 days to ensure that no unwanted organisms have taken up residence in the tubes. If you like the ALT style and remain disappointed with some aspects of the MeV culture I would recommend trying one of the Wyeast Alt cultures (I believe that they are marketing two different Alt strains now).

John Binkley in responding to Randy Tidd's query about using distilled and spring water says he thinks spring water is ok.

Probably, but check the label to see if it has an analysis. Some of the spring water I've seen being commercially marketed contains very high levels of bicarbonates, which you probably shouldn't be putting too much of in your wort regardless of whether it comes from a mash or extracts. Also, the popular press has lately run a lot of stories about unscrupulous operators who are labelling and selling just about anything as spring water, seems that there isn't much regulation in this area, or if it is it isn't being enforced too vigorously. Caveat emptor.

John Mireley asks about glassware, lightly carbonated beers, and hopped extracts.

Given the recent posting (I can't remember the issue) from the poor soul who had his carboy expire during a fermentation I'd be mightly hesitant to use those carboys that look like they are already cracked. After investing the time and effort required to produce a batch of beer it would be a crying shame to have the carboy crap out on you. An being new to the hobby you might even find yourself in a situation where you don't even have a beer to cry into.

I claim no particular expertise on the topic of lightly conditioned beers, but do remember reading that many of the styles of beer served in the pubs in southern England are quite lightly carbonated. If this is what tickles your (and your wife's) fancy then you should make your beer that way. After all, isn't producing beer precisely as you like it what brewing your own is all about?

As to the hopped extracts, I wouldn't worry about having an overhopped beer when using these as my sole source of fermentables. These extracts might be considered to be balanced, though if anything they are probably conservative in their hopping rates both for reasons of economics and mass marketing (if I may apply the term to a homebrew product). You may find that you want to add some bittering hops to the worts you produce from such products.

Finally, I don't think I've "publicly" thanked all those who so kindly responded to my question about dry hopping, both here and directly to me. I added the hops to the carboy before I racked the beer into the secondary, they are now floating in an inch-thick mass at the top of the beer. I'll be bottling the stuff later this week and will report on it when it is ready to be, and has begun to be, consumed.

Cheers,

Dr. John

Date: Tue, 23 Apr 91 09:28:31 EDT
From: olson@antares.cs.Virginia.EDU
Subject: Re: Homebrew Digest #621 (April 23, 1991)

In HBD 621, Larry writes:

>I consider 6 pints/week to be moderate. My wife, who works as a
>statistitian in the medical community, typically considers more
>than three bottles of beer a week "problem" drinking for
>classification purposes.

That's what you get for living on the health-conscious west coast :-)
No, seriously, I can't quote you figures, but under that definition
I would bet that 85% of the adult populations of Germany and the UK
count as "problem drinkers". If we extend it to the equivalent amount
of alcohol consumed in wine, add 98% of the populations of France and
Italy. In any case, add 99% of the readers of this newsgroup.

What makes a person an alcoholic is not quantity per se, but the
extent to which alcohol controls their behavior (eg interferes with
work and play, impairs their ability to operate heavy machinery, is
necessary for them to feel good etc). My own consumption runs between
3 and 6 pints a week, at a rough guess, depending on how much evening
work I'm doing. Much above that I start to notice that I'm putting on
weight, and cut back. I think that's moderate; I don't think I'd
enjoy drinking a lot more than that. I could well believe that a
large person could handle more without technically being a lush, though.

Someone more knowledgeable than I will have to talk about health
effects. I'm sure that at 7 pints a week they are measurable,
and that somewhat fewer is somewhat better. I bet that the difference
is small, however. Special exception for pregnant people: I think
the best evidence is that anything beyond one or two beers a week
has significant negative effects on fetal health, and that none at
all is considered safest.

- --Tom Olson

Date: Tue, 23 Apr 91 10:04 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: CLEANING COPPER TUBE

Greetings,

With all this talk about cleaning copper tubing I can't help but add my noise to the net. I've spent a lot of time cleaning tubing (usually stainless steel, but...) and I have a suggestion that might not be practical (or even advisable, depending on how conservative one is). For getting grease out of tubing acetone (major ingredient in nail polish remover) works pretty well. There are better things like trichloroethylene, but that's quite unhealthy. Even with a powerful solvent I have found that either scrubbing or agitation is necessary. If you have access to acetone you might also have access to an ultrasonic agitator; that combination works pretty well.

About removing the acetone from your tube (acetone is not very good for you either), an alcohol rise followed by lots of water should work well. I've used such a process (starting with TCE) to clean components of a gas system and it turned out clean at a level of parts per billion. That should be clean enough for beer.

My disclaimer: I'm not suggesting that anyone actually do this, I'm just thinking out loud at my keyboard.

Good luck,
Joe

Bitnet: GERMANI@YALEVMS
Decnet: 44421::GERMANI

%%%

What care I how time advances:
I am drinking ale today. Poe

%%%

Date: Tue, 23 Apr 91 10:15:22 -0400
From: "Andy Wilcox" <andy@eng.ufl.edu>
Subject: Re: water purification

>From: Jon Binkley <binkley@beagle.Colorado.EDU>
>Some thoughts on a couple of water purification messages in HBD #620:
>
>Dan Graham said:
>> I assume
>>the spring water would have some stuff in it (i.e. minerals) but that
>>the distilled water would have virtually none. What minerals, if
>>any, would I have to add to this water?

>You'd probably be okay using spring water, but you might run into
>problems with using only distilled.

On a related note... I've made some **very** authentic tasting
pilsners using light extracts, saaz hops, a quality yeast,
and ~4 (FOUR) gallons of a U.S.P. water. Boil with your
carbon filtered tap water (for the mineral component), and
then add the (agitated) USP water to your fermenter.

This works well here in Florida, where our water is a bit
on the hard side. Your mileage may vary.

-Andy

Date: Tue, 23 Apr 91 10:13:10 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Long Term Physiological Effects of Beer Drinking (FLAME ON)

On Mon Apr 22 15:34:13 1991, microsoft!larryba@uunet.UU.NET said:

Larry> I consider 6 pints/week to be moderate. My wife, who works as a
Larry> statistician in the medical community, typically considers more
Larry> than three bottles of beer a week "problem" drinking for
Larry> classification purposes.

Obviously, this is horse-crap. I got this same dogma when I had to go
through a alcohol awareness class.

Now if this were true, the Germans, French, Italian, Czech, etc, who
drink
beer and wine with their meals must *all* be alcoholics. I mean, gosh --
even their *kids* drink the stuff!! :-)

When will the neo-prohibitionists wake up?

PS: at least the people from countries who treat beer/wine as a food (eg:
quality and consumption rate) grow up treating it more responsibly
than
the folks in the US. Here, the two main rites of passage are a
driving
license and the ability to drink. Oh, yeah, and sex, which seems to
be
inextricably wound up with the previous two.

END-OF-FLAME

Date: Tue, 23 Apr 91 10:41:05 EDT
From: Pete Soper <soper@encore.com>
Subject: Re: Yeast for Lambics

Mike Sharp advertised *Pediococcus* cultures recently. I'm curious about how closely related this type of *Pediococcus* is to the *Pediococcus* that scares the bejesus out of commercial non-Lambic breweries? I suggest folks explore this before letting this bacteria into their homes.

I hate like hell to mention this and feel Mike's offer of slants is a great idea. Hopefully I'm wrong and this is a "friendly" *Pediococcus* and not the one that is hard to kill and which can permanently infect brewing environments.

Speaking of mailing slants, I've found that cutting a block of styrofoam and drilling it allows for a well insulated, light shipping package that can be reused many times.

-
Pete Soper (soper@encore.com) +1 919 481 3730
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

Date: Tue, 23 Apr 91 11:31:43 EDT
From: hersh@expo.lcs.mit.edu
Subject: Long Term Physiological Effects of Beer Drinking

>Does anyone have any hard information regarding long term
>physiological and/or psychological affects of drinking (home
>brew) beer at the rate of 5-6 pints a week? What about 8-10 pints
>a week?

I have a pint with dinner, and a few more on the weekends, so I guess that puts me in the 8-10 per week range, at least the 5-6. So just ask anyone who knows me (in person or via my long term presence on this digest) what the psychological effects of long term consumption are :-))!!

I do remember one discussion regarding a symbiotic bacteria that causes flatulence. Seems that this bacteria consumes dead yeast. It occurs naturally in beer in small amounts. It ends up in your body when you drink the fresh beer and ends up consuming the yeast in the homebrew, and excreting methane at a fairly high rate, causing increased flatulence. If I recall the discussion yeilded the cure of abstincence for a several week period to starve the creatures.

The only other physiological indicators I know of are the oft quoted studies that moderate consumption of 1-2 oz alcohol per day (your glass of wine, or pint with dinner) can help reduce risk of heart disease.

I have found that too many people use a number to define what is the difference between acceptable drinking and overindulgence. This is total *BS*. If you use the numbers AA tells you, the whole couuntry of Germany is full of Alcoholics. Basically these numbers ignore the manner in which one drinks, physiological and psychological dependencies, lifestyle, manner in which you were raised, and a host of real, important factors that effect your attitudes. Of course I'm often told by these same people that these are smoke screen issues I cite to conceal my drinking problem (ie end reasonable discussion).

A personal observation is that the friends I have who have grown up in households where moderate drinking (for religious or social purposes) was done (ie they gained exposure to responsible alcoholic consumption at an early age) have *NEVER* had problems with alcohol. I have known others who grew up in households with either relatives with drinking problems, or no exposure to

responsible enjoyment of alcoholic beverages. These people tended either not to drink, or to drink to excess.

I consider the viewpoint of a large portion of the medical and rehabilitative communities to be an intemperant load of garbage. I am partly of German descent, and strongly favor the view they have of Beer (and other alcoholic beverages) as part of the daily diet, not some aberant evil thrust upon us. Guess I'm just a radical though.

JaH

Date: Tue, 23 Apr 91 8:42:03 PDT
From: Marty Albini <martya@sdd.hp.com>
Subject: mason jars

> From: medch!chris@uunet.UU.NET
>
> Just curious, but has anyone out there tried quart Mason Jars rather
> than bottles? I'm thinking of starting to brew in the near future
> and like the convenient size of these jars. Besides, theres
> something about alcohol in mason jars in northern Alabama...

Pour it out of the bottle and serve it in the jar.
Mason jars are not pressure vessels, and their lids probably
won't work either (this is good, as it would be a shame to
start a tradition of ducking glass shrapnel in northern
Alabama).

- --

Marty Albini

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty
phone : (619) 592-4177
UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya
Internet : martya@sdd.hp.com
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA
92127-1899 USA

Date: Tue, 23 Apr 91 11:51:15 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re Mason Jars

I have one suggestion: DON'T!! Canning jars in general are not designed to withstand any internal pressure. The type that uses a 2-piece lid (one flat with rubber edge, and a ring to hold it in place---the only ones I've seen recently were made by Ball) can take some external pressure (it's how they seal), but I wouldn't assume that you can seal them tightly enough to get the beer to carbonate---and if you did, you'd probably get an explosion before carbonation. The type with a one-piece(plus-sealer-ring)lid (the lid held on with a wire hinge/handle) //might// take the pressure but I wouldn't care to bet on it. Seeing as you're safely out of range, would you like to try it? :-)

The alcohol that comes in jars all over the rural south (at least by tradition) is mostly corn whiskey at up to 150 proof, so it's not likely to carbonate. Your neighbors (e.g., the Atlanta Worldcon bid committees) have discovered a manufacturer of (you'll pardon the oxymoron) legal moonshine--- as a marketing gimmick it's sold in something like a jar (rather like the bad sherry that was sold in a drawstring bag (=sack)).

Date: 23 Apr 1991 8:54 EDT
From: hplabs!ames!rutgers!bellcore.bellcore.com!hera!afd (adietz)
Subject: Re: MeV German Alt Yeast

The first time I used this yeast, the result was a *wonderful* amber ale. The only new recipe variable was the yeast, so I sing it's praises. I have not encountered the unusual activity mentioned in the other posting.

The second time the yeast never took off. The packet still sits on my kitchen counter somewhere. We ended up making an emergency steam beer with an MeV lager when the alt yeast didn't puff up after 2 days. Still, this is only two data points and any brewer worth his salt perseveres.

-A Dietz
Bellcore, Morristown

Date: Tue, 23 Apr 91 11:39:48 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Message for AR Korzonas

Since I have no means of direct reply to:

> From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

I have to send it here - SORRY, I know this is taboo... (whatever happened to signatures w/good addresses attached? ;^)

>The only problem
> I had with the pocket guide was that while my friends just picked beers
> by curiosity (from the extensive list at Winekeller in Skokie, IL - near
> Chicago) I was still matching the book to the list. The price of obscure
> taste is high: \$8.00 for 12 oz of Mort Subite Kriek (Sudden Death Cherry
> Lambic)! I think the Lindemann's was \$8.00 also.

Well, get thee to Evanston First Liquors, Davis street, Evanston, IL. The selection is not as good, but is quite adequate, but the prices are much better. For example, one gets 2x the Lindemann's for the same \$\$'s. (Reactionary Evanston laws seems to believe that bums won't roll around the streets drinking beer if the have to buy at least 2 bottles at a time - as if any indigent is going to be drinking Lindemann's... < ;^)

Kurt Swanson
kswanson@casbah.acns.nwu.edu

Date: Tue, 23 Apr 91 16:45 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: beer cooking K long term

Date: 23-Apr-91 Time: 12:48 PM Msg: EXT00931

Hello,

in HBD 621 Larry Barello asks about long term effects of drinking beer. There was an article recently in Glamour magazine about drinking beverages with tannin in them (beer, wine, coffee, etc) and tooth decay. It seems that researchers have discovered that tannin adheres to the teeth and inhibits the bacteria that cause tooth decay. However, the article said that more research was needed. This may not be what you were asking about, but it is health related. Also in the magazine was a short take on that "love beer". No verdict on its taste.

in HBD 620 Ken vanWyk asked about cooking with beer on Homebrew Digest. There is a nice recipe for Cheddar Cheese soup that has beer as an ingredient in the first cookbook by The Frugal Gourmet (a PBS show). I don't have it, but it is in print, and your local library might even have it. I used to have a nice recipe for quick beer bread, but I never wrote it down. I think it was 3-2-1: 3 cups flour, 2 eggs, 1 bottle beer, but I can't remember for sure. I never saw a recipe that specifically mentions homebrew, but no doubt using better beer will make for better food.

Lee Katman == Thirteen/WNET == New York, NY
"If at first you don't succeed have a beer" cartoon in The New Yorker.

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Tue, 23 Apr 91 11:04:42 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: immersion vs. counterflow

I hope I don't start a war here, but all this talk about cleaning out the inside of copper tubing reaffirms that I made the right choice in choosing to build an immersion chiller. It helps me not worry when I can see the condition of the surface that will be touching my wort. Also, it's much easier to clean the outside of the tubing than the inside. The water out of the tap here in Palos Hills, IL is plenty cold year round and last week I got the wort down from boiling to ~70F in about 20 minutes. I probably used about 10 gallons of water altogether. I have a long translucent white plastic (not vinyl - PVC would melt) hose on the output side of the chiller which I use to fill the carboy and sanitation bucket with ~180F water (the first couple of gallons) for sanitizing solution.

Just for the record (all from Ace Hardware): 50 feet of 3/8 inch O.D. new copper tubing, 10 feet of 3/8 inch I.D. clear PVC tubing, 10 feet of 3/8 inch I.D. translucent white plastic tubing, three small hose clamps, brass fittings to go attach the PVC to the faucet (slop sink, garden hose-type fitting). I used a compression fitting with a plastic ferrule and a flanged brass reinforcing sleeve (on the inside of the PVC hose end) but a barbed hose fitting and another clamp would have probably been better.

Al.

Date: Tue, 23 Apr 91 12:15:01 EST
From: Mr. Michael R. Rosen <mirrosen@silver.ucs.indiana.edu>
Subject: Re: Homebrew Digest #621 (April 23, 1991)

Please take me off the distribution list,
I just haven't been able to keep up with
the large volume lately.

Thanks,

Mike

Date: Tue, 23 Apr 91 10:21:59 EDT
From: rlr@bbt.com (Ron Rader)
Subject: Just Say Mo! (Homebrew, that is)

Larry Barello (microsoft!larryba@uunet.UU.NET) asks...

> I consider 6 pints/week to be moderate. My wife, who works as a
> statistician in the medical community, typically considers more
> than three bottles of beer a week "problem" drinking for
> classification purposes.

Cripes! More than 3 bottles a week constitutes 'problem' drinking,
now?
I wonder what ~8 beers/week means to the meds now, should my friends
start
renting refrigerator cartons? (No offense intended).

> I take popular medical recommendations with a large grain of
> salt. They seem to change every six months. So the current fad
> of near abstinence is pretty suspect.

I agree. I have studied some psychology, and the more-or-less-current
know-
ledge holds that individual differences in psychological drug tolerance
are
primarily due to genetic factors and biochemistry. Interesting, huh?

Regardless, from my own personal non-empirical observation, it depends
on
the individual. I've known people who IMO are heavy alcohol drinkers (~
12
beers/night on occasion, not as easy to monitor the booze drinkers)
suffer no
short-term physical, psychological, or lifestyle effects other than the
occasional hangover. Mind you, these folks maintain ~3.8 GPA, or decent
jobs
and families. Not a hint of dysfunctionality. I've also known people
who
down 2 beers, lose all inhibitions, and habitually black out. Not a good
scene, these unfortunates seem to be predisposed to drug _abuse_, not
use.
I don't know any homebrewers in the latter group.

I realize that I'm not providing anything other than personal
observation,
but I naturally have an elevated opinion of my observing skills.

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and
do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Tue, 23 Apr 91 12:28:36 PDT
From: csswingley@ucdavis.edu
Subject: Re: Homebrew Digest #621 (April 23, 1991)

Date: Tue, 23 Apr 91 12:42:09 PDT
From: Bob Devine 23-Apr-1991 1236 <devine@cookie.enet.dec.com>
Subject: RE: Homebrew Digest #621 (April 23, 1991)

> Does anyone have any hard information regarding long term
> physiological and/or psychological affects of drinking (home
> brew) beer at the rate of 5-6 pints a week?

You should research the effect of heavy beer consumption for
people in East Europe. Germany, Austria, Belgium, Poland,
Czechoslovakia, etc are countries that consume lots o' suds.

I just saw in an article detailing the problem Czechoslovakian
hop farmers are having with finding enough workers to string
up the hop vines now that they can't just get students that
the average per capita Czech beer consumption is 100 quarts/year.

That works out to a little less than a beer per day.
The only demonstratable effect is that one day you will wake
up and attempt to change the government! ;-)

Bob Devine

Date: Tue, 23 Apr 91 10:24:17 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: Long Term Physiological Effects of Beer Drinking

> Does anyone have any hard information regarding long term
> physiological and/or psychological affects of drinking (home
> brew) beer at the rate of 5-6 pints a week? What about 8-10 pints
> a week? What about abstinence and binging?
>
> I consider 6 pints/week to be moderate. My wife, who works as a
> statistician in the medical community, typically considers more
> than three bottles of beer a week "problem" drinking for
> classification purposes.

How about some not quite anecdotal evidence: I filled out a questionnaire
for my wife's company's insurance about my health and habits. I
indicated
that I consumed 8 12 oz. beers in a week. The computer printout that I
got returned indicated that this was considered "moderate" drinking.

As far as I can tell, the latest fad is to say that abstinence is best,
but
then whisper that moderate drinking (about 1 ANSI drink/day, +/- 0.5) is
best. Apparently there is a dip in the curve for heart attacks at this
point. Above 3/day, the curve starts going way up. Seems that a nip is
good for a stress reliever, but when you thoroughly abate the stress,
it's
bad for the other organs. ;-)

--Darryl Richman

Date: Tue, 23 Apr 91 17:14:02 EST
From: Bill Thacker <hplabs!hp-1sd.cos.hp.com!cbema!wbt>
Subject: Long term effects of beer drinking

Larry Barello writes:

(Concerned about long-term effects of homebrew drinking)

I usually consume between 8 and 10 pints a day, so I'd be glad to provide you with a data point.

> Does anyone have any hard information regarding long term
> physiological and/or psychological affects of drinking (home
> brew) beer at the rate of 5-6 pints a week?

Phizziol... physica... fizzawho ?

>What about 8-10 pints a week?

8-10 pints of what ?

>What about abstinence and binging?

Um... I forget. But I think I always abstain from sex while binging, usually.

I hope this has been helpful. Let me know if I can answer any more questions for you. Whoever you are.

8-)

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Tue, 23 Apr 91 10:23:44 PDT
From: Kevin Karplus <karplus@ararat.ucsc.edu>
Subject: please remove me from homebrew mailing list.

Goodbye everyone.

Although I found the homebrew digest interesting, reading and participating for several months, I have not had time to read it in 3 months, and so am requesting that I be removed from the list, so that network bandwidth is not wasted.

I wish that the digest were a newsgroup, so that I could participate on an occasional basis without having it appear in my mailbox every day. I believe that the fears of flames (the usual reason given for not having a newsgroup) are unjustified---none of the newsgroups I read have any flaming on them. I know that there are newsgroups with violent personal attacks, but these newsgroups generally lack either a focus of discussion or rational participants. I believe that rec.homebrew could be as successful as the current digest.

I anyone wants my mead recipe, send me e-mail.

Kevin Karplus

Date: Tue, 23 Apr 91 15:32:58 PDT
From: degennar%bmsr9.usc.edu@usc.edu (Raymond Degennaro)
Subject: Please, please please take me off this list.

i have been trying for the past four issues to get my name removed from
the list. please do it now.

Date: Tue, 23 Apr 91 17:40:12 CDT
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Chlorine..contact time

I've read all sorts of different chlorine contact times.
One book says 30 mins, another 10, another just a dip
and a rinse. Anyone have the real scoop? What is the minimum
contact time for chlorine solution..say 1 Tablespoon per gallon?
What about higher concentrations?

Darren

-----*
| Darren Evans-Young, Sys Prg BITNET: DARREN@UA1VM.BITNET |
| The University of Alabama Internet: DARREN@UA1VM.UA.EDU |
| Seebeck Computer Center Phone: (205)348-3988 / 5380 |
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |

-----*
-----*

Date: Tue, 23 Apr 1991 15:15:57 -0400
From: hplabs!bmr-vpa!bmr-rsc!crick (Bill Crick)
Subject: Mason Jars? NO!

Someone asked about bottling in Mason Jars. I would suspect that the tops of the jars wouldn't be able to stand the pressure, and would either leak, or buckle. I also wonder if the glass is strong enough. Mason jars are designed to have a small negative pressure inside which is achieved by capping when contents are near boiling, and the partial pressure of the water goes down when it is cooled, and some of the water vapour condenses.

What do I know?

Bill Crick Boomius, Ergo Summer!

Date: Tue, 23 Apr 91 19:52:08 PDT
From: mbharrington@UCSD.EDU
Subject: what is the best stuff to sanitize with?

Papazian's book recommends a dilute bleach solution, and says never use sulphites. But my local homebrew store says sulphites are OK, and that bleach is too hard to rinse. I'll be bottling this weekend, and am wondering what is the best stuff to use (I have both). Any tips?

- --Matt

Date: Tue, 23 Apr 91 19:55:04 PDT
From: mbharrington@UCSD.EDU
Subject: when is it ready to bottle?

I'd like to know when it is OK to start bottling. Papazian says to take hydrometer readings, or bottle when fermentation seems to be negligible. But I've also heard to wait for 3-4 days after there are no more bubbles. Suggestions appreciated...

- --Matt

Date: Tue, 23 Apr 1991 23:34 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Jars, M.eV.'s address, & abstinence

Some answers to some of John Mirely's questions:

The wide mouth glass jars with handles are old pickle jars. If they're old enough and you soak them in a strong solution of clorox and water, they should be fine for making beer. I used to use them as primary fermenters for my wine and ciders. Chuck the cracked jar. You not only may lose a batch of beer but could severely injure yourself if it broke at an inopportune moment. Besides, the crack could harbor bacteria.

I see no problem with reboiling wort that hasn't started fermenting. It may not be common practice but of such experiments the joys of homebrewing are made.

M.eV.'s address is: M. eV. Research
POB 123 Waterloo
Ontario, Canada N2J 3Z9
(519) 742-7227

Murray Voakes is the proprietor.

Larry Barelllo, 6 pints of homebrew a week isn't moderate. It's damn near abstinence! :-)

Cheers ya'll,

Kinney Baughman

Date: Wed, 24 Apr 91 0:49:55 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Hunter Energy Monitor on sale again...

To those midwesterners who didn't pick one up last spring when they were on sale, the Hunter Energy Monitor is on sale for \$19.96 at Builder's Square. This handy device gives you accurate digital control over your refridgerator's temperature.

K.

End of HOMEBREW Digest #622, 04/24/91

Date: Wed, 24 Apr 1991 8:01:14 EDT
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: Pulque and Broken Carboy (Redux)

I have had the pleasure of drinking fresh pulque while in Mexico. If you can still find them, the pulqueri'as have lurid murals on the walls and are a step back in time for a home brewer. (Not grain/malt but you get to watch the fermentation as you drink).

This was nearly 20 years ago but we stopped in a pulqueria called "Los Tigres" (the tigers) somewhere between Saltillo and San Luis Potosi. The walls were emblazoned with tigers playing baseball. We brought in our cups, bought a gourd full and drank. Very weird and yeasty. We filled a couple of gallon milk jugs and put them in the ice chest and continued on our journey, venting them every hour or so. Other than moderate flatulence, no ill effects were perceived.

Broken carboy II:

After acquiring a 15 gallon carboy, a friend made several batches of (yech) raisin wine. The final batch occurred when a raisin made its way into the blowoff tube, obstructing the vent. Thus a 15 gallon raisin jack bomb. Luckily no one was in the house at the time.

Ted (tsamsel@usgsresv.bit)

Date: Wed, 24 Apr 91 09:31 EST
From: Rob Malouf <RMALOUF@MSRC.SUNYSB.EDU>
Subject: Long term effects of homebrew

I read an article a while back that reported a statistical link between "moderate" beer consumption (whatever that is) and certain kinds of cancer.

As I recall, they found no such relationship between drinking wine or clear

spirits and cancer. Perhaps the carcinogenic ingredient is one of the unsavory additives used in commercial beer production, but I would not be surprised if it were a naturally occurring beer component. Of course, I live

just up the road from Love Canal, so I'm not going to worry about a little nitrosamines in my homebrew!

Rob Malouf
rmalouf@msrc.sunysb.edu

Date: Wed, 24 Apr 91 09:29:07 PDT
From: tima@apd.MENTOR.COM (Tim Anderson @ APD x2205)
Subject: Long term effects of homebrew
In HBD 622, Lee Katman writes:

>in HBD 620 Ken vanWyk asked about cooking with beer on Homebrew Digest.
There
>is a nice recipe for Cheddar Cheese soup that has beer as an ingredient
in the
>first cookbook by _The Frugal Gourmet_ (a PBS show). I don't have it,
but it is
>in print, and your local library might even have it. I used to have a
nice
>recipe for quick beer bread, but I never wrote it down. I think it was
3-2-1: 3
>cups flour, 2 eggs, 1 bottle beer, but I can't remember for sure. I
never saw a
>recipe that specifically mentions homebrew, but no doubt using better
beer will
>make for better food.

I've recently tried a couple of recipes using beer. One was a cheese
soup,
which called for ale, the other a beef soup with a thin broth that just
said
beer. In the first case, I used Hood River Golden Ale, in the second
case a
pale ale of my own. Both soups were excessively bitter. My wife, who
believes
the only good use for malt is in milkshakes, found them to be
unpalatable, and
even to me, a born-again hophead, they were unpleasant. My guess is that
the
heat accentuates the bitterness. I'm seriously considering trying
American
industrial swill next time, since the hops in most of these seem to exist
in the
imagination only.

I'd like to believe that "better beer will make for better food", but
maybe not.

tim

Tim Anderson tima@mentorg.com

Date: Wed, 24 Apr 1991 12:35 EST
From: ZIGGY <JPZ94@GENESE0.BITNET@CUNYVM.CUNY.EDU>
Subject: CULTURE AND IT'S EFFECTS ON ALCOHOLISM

FIRST OF ALL, WHAT IS ALCOHOLISM? THE BEST DEFINITION I CAN COME UP WITH

IS THAT AN INDIVIDUAL:

- 1) CAN'T CONTROL THE AMOUNT HE OR SHE DRINKS
- 2) FAILS TO YIELD WARNINGS OF FRIENDS AND FAMILY ABOUT HIS OR DRINKING
- 3) ALLOWS ALCOHOL TO BECOME MORE IMPORTANT THAN HIS OR HER COMMITMENTS

SECONDLY, I REMEMBER READING A STUDY THAT STATED THAT THE LEADING CAUSES OF ALCOHOLISM IS THE SITUATION IN WHICH AN INDIVIDUAL IS RAISED. THE COUNTRIES WITH THE HIGHEST RATES OF ALCOHOLISM ARE THOSE WHERE THE PEOPLE

ARE ECONOMICALLY AND POLITICALLY OPPRESSED (SOVIET UNION IS A GOOD EXAMPLE) OR

WHERE DRINKING IS NOT CONSIDERED A CULTURAL OR FAMILY ACTIVITY.

AS A COLLEGE STUDENT, I HAVE SEEN THAT THE PEOPLE WITH THE GREATEST PROBLEMS WITH ALCOHOL ARE THOSE WHO USE ALCOHOL TO "FORGET ABOUT ..." OR "JUST NOT TO FEEL ANYTHING".

THE PROBLEM IS THAT WITH THE DRINKING AGE (21) ALCOHOL IS FIRST INTRODUCED TO THE INDIVIDUAL AS SOMETHING TO HIDDEN AND KEPT SECRET. IF INDIVIDUALS WERE INTRODUCED TO ALCOHOL AS THEY ARE IN WESTERN EUROPE, PROBLEM

DRINKING WOULD MOST LIKELY DECLINE.

JAMES ZUNIGA
JPZ94@GENESE0.BITNET

Date: Wed, 24 Apr 91 12:38:22 EDT
From: bmac@wpi.WPI.EDU (Bruce A Macwilliams)
Subject: nuclear carboys?

Yesterday I purchased a couple of 6.5 gal glass carboys from a local chemical supply company. They both supposedly previously contained HCl, but were not identical. One had a sticker on it reading:

ATTENTION!!

This Container hazardous when emptied.

Since emptied container retains product residues (vapor, liquid, or solid), all labeled hazard precautions must be observed. SCD-3-78

also on the bottom, it is stamped NRC (please tell me this doesn't stand for Nuclear Regulatory Commission). Is anyone familiar with HCl bottling practices, would a bottle of acid normally have a label like this on it? Should any special cleansing techniques be used. Should the carboy be used at all? Will my beer glow in the dark?

Bruce MacWilliams (not very relaxed and slightly worried).

Date: Wed, 24 Apr 91 11:12:05 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: Re: Long term effects...

>Darryl writes:
>best. Apparently there is a dip in the curve for heart attacks at this
>point. Above 3/day, the curve starts going way up. Seems that a nip is
>good for a stress reliever, but when you thoroughly abate the stress,
it's
>bad for the other organs. ;-)

I was under the impression that the benefit is because the alcohol
thins the blood (the same reason that I've heard a doctor suggest
to elderly persons to take one aspirin per day). Maybe the stress
relief is part of it too, though.

Hat's off to Bob Devine, the only person to put Belgium in their
list of high-consumers. An article in Zymurgy in 1988 or 1989
listed the amounts of beer per-capita for various countries.
West Germany was #1 and I'm almost positive that Belgium was #2.
This was before I had tasted Belgian beers... now I question why
the Belgians are not #1!

Personally, I abstain on weeknights and drink at a German pace on
weekends (although I'm Lithuanian ;^).

Al.
korz@ihlpl.att.com

Date: Wed, 24 Apr 91 12:57:50 EDT
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: beer bread

My landlady routinely makes bread with whatever I have leftover after bottling (e.g., partial bottle at end plus contents of hydrometer (which various sources say not to put back in the tank)). The results vary with the intensity of the beer; a good ESB or stout can give great results in a part-wheat (10-25% whole wheat flour) mix. Weaker-flavored beers tend not to affect taste because you use several cups of flour for each cup of beer, but it might be interesting to try a good lager in an all-white sourdoughesque bread. If your yeast cakes reasonably well you can also pour off what's left after you rack from the fermenter; this will give a faster-rising dough but even the pre-bottling beer will do the job if you're patient.

Note that because the yeast is already suspended in liquid you have to use a sort-of-sponge method; add flour to the beer until it's almost as thick as molasses (or batter from a cake mix), then make dough from that when the yeast is going vigorously. (And that's about the limit of my knowledge concerning bread making.) It's not a quick operation, but that just means you can make the starter when you're done bottling, then work on the dough the next morning.

Date: Wed, 24 Apr 1991 10:06 PST
From: Fred Condo <CONDOF@CGSVAX.CLAREMONT.EDU>
Subject: Bad Science & Homebrew

In HBD 622, a bunch of people write about how many beers a week constitute craven dereliction, based on larryba@microsoft's statistician wife's contention that more than *THREE* bottles of (presumably American light Pilsner) beer per *WEEK* constitutes "problem" drinking.

I guess we hit a nerve. ;-)

Political disclaimer: I believe people should be free to make their own personal decisions as long as they don't screw things up for others by, e.g., running them down with an automobile. I also think the War on Drugs and Alcohol is really a War on Liberty. Nuff sed.

As someone who does research that involves the use of statistics, I know how easy it is to do bad science. That's why one must remain skeptical and ever vigilant against error. I wonder how much of the "alcohol will kill you if you get within a mile of it" research has a hidden axe to grind. Here's one error that I suspect may be embarrassingly common and would be widely known except for the rampant scientific illiteracy in these United States:

Consider the cutoff criterion cited by Mrs. larryba@microsoft: 3 per week. Now consider an epidemiological study where people are asked how many beers they drink per week (or even a garbological study where you count the dead soldiers in their dumpsters). Then you partition the sample into two groups: those who drink fewer than 3 and those who drink 3 or more per week. Then you do some kind of medical history on them all. You do an ANOVA or t-test, and, surprise, surprise! There's a significantly higher incidence of bad stuff in the 3-or-more group. This is BAD EVIL NASTY science, because the granularity of the partition isn't fine enough. The 3-or-more-per-week group includes the 24-per-day people. Alcohol's effects are dose-related, so the dosages you pick for comparison are critical to the scientific validity of studies. Without having read the actual studies on which some of the public pronouncements are based, I just don't believe what I read in the newspaper. Again, nuff sed.

Write your Congressman and Senators. Tell them what you think the War on Drugs and Alcohol. Don't wait until they start introducing bills to ban homebrewing to appease noisy neo-prohibitionists.

Oh, and by the way, you don't really think that homebrew was what was studied, do you?

Date: Wed, 24 Apr 91 10:53:24 -0700
From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>
Subject: Re: Long Term Physiological Effects of Beer Drinking

There is a commercial on TV around here for one of thos chemical dependency clinics. In it a somber gent comes on and says, "I'm worried about my friend Bob, he's ... he's into BEER AND DRUGS!" (gasp!)

Anyway, it cracks me up everytime I hear it.

Date: Wed, 24 Apr 91 11:01:35 -0700
From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>
Subject: Re: Mason Jars? NO!

My dad tell me when he was a kid. One of his friends put some dry ice into a mason jar, which blew up and sent shards of glass threw his neck, killing him dead.

I don't know if the pressure of a homebrew is anything near what dry ice would be, but I wouldn't wanna be around to find out.

Does anyone know the final pressure in a typical homebrew?

Date: Wed Apr 24 11:02:30 1991
From: bose!synchro!chuck@uunet.UU.NET
Subject: get a clue

I am getting real tired of reading countless 'delete me' messages.
Use the 'homebrew-request' address for administrative messages.
You did it to join the list, you can do it to leave the list.
This is standard operating procedure for all internet mailing lists.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

Date: Wed Apr 24 11:45:57 1991
From: bose!synchro!chuck@uunet.UU.NET
Subject: UPS sucks

As a businessman, I have been hosed by UPS so many times I should be blase by now, but they did it again.

Yesterday a neighbor told me they had a package for me from UPS. They mentioned they had it for a week, why didn't I get it earlier? Well, UPS had left no note at my address indicating that my neighbor had a package for me. This didn't surprise me, it has happened about a dozen times in the last few years.

What surprised me was the package itself. It was our entries for the national competition which we had sent over a week ago. Affixed was a large yellow sticker proclaiming "no alcohol through UPS". The packaging didn't mention alcohol, the package was sent from the local UPS center and no mention of alcohol was made. How did they decide there was alcohol?

I called UPS this morning, all they were willing to do was take a complaint about the lack of a message. I explained that the yeast samples were a time sensitive shipment and I wanted to know how they decided to return them. The answer, "we opened the box and saw beer bottles". They weren't even apologetic and suggested it was my fault for not writing "yeast samples" on the package. They also reminded me that they are not responsible for perishable goods.

Well I am sure none of this is news to anyone who has dealt much with UPS, but I felt it was worth posting as a reminder and a warning. My policy for the last couple of years has been to use FedEx for shipping anything important, but my brewing partner decided to save a few bucks. I recommend sending competition entries by FedEx overnight. It costs more, but your beer is in their hands less than 24 hours, and actually arrives at its destination.

- Chuck Cox (uunet!bose!synchro!chuck) - Hopped/Up Racing Team -

Date: Wed, 24 Apr 91 12:04:10 PDT
From: csswingley@ucdavis.edu
Subject: Re: Homebrew Digest #622 (April 24, 1991)

Greetings fellow beerbrewers:

Just thought I'd add to the list of micro's.

I live in the Davis/Sacramento area of central California, and although I am by now means an expert on the microbrewery scene, there are two breweries around here that make pretty good stuff.

Sudwerk's is on Pole Line Road and first street in Davis CA and serves German beers and good food--try the french fries, they are excellent. The beer is sometimes excellent, but usually very good.

Dead Cat Alley is on Main Street in the downtown section of Woodland CA, about 10 miles north of Davis, and 20 minutes west of Sacramento

on Interstate 5. It's a more traditional bar, and serves stout, amber and

a lager beer. The stout and amber are quite good, but sometimes have a few peculiar flavors. Not bad, just unusual. Give it a try if you are in the area.

Also check out the Crown City Brewery in Pasadena CA down in the Los Angeles area. It is a block from the Amtrak station (which is how I discovered it) It has excellent beer, as well as offering a multitude of world beers to choose from. It's the best micro I've been to.

Let me know if anyone knows of any others in my general area.
Adios.

Date: Wed, 24 Apr 91 15:36:30 EDT
From: rtidd@ccels2.mitre.org (Randy Tidd)
Subject: Mason jar hooch

> From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
>
> The alcohol that comes in jars all over the rural south (at least by
> tradition) is mostly corn whiskey at up to 150 proof, so it's not
likely to
> carbonate. Your neighbors (e.g., the Atlanta Worldcon bid committees)
have
> discovered a manufacturer of (you'll pardon the oxymoron) legal
moonshine---
> as a marketing gimmick it's sold in something like a jar (rather like
the
> bad sherry that was sold in a drawstring bag (=sack)).

This isn't directly related to home brewing, but this story about "legal moonshine" reminded me of a friend at Virginia Tech -- he acquired a jar of "Georgia Moon" whiskey. It is sold in a mason jar, with a label that reads "guaranteed to be less than 30 days old!". It was horrible stuff -- he had one shot, then kept it around to de-ice the locks on his car. It does a great job...

Randy

Date: Wed, 24 Apr 91 15:55:30 EDT
From: JWHITE@maine.maine.edu (Jim White)
Subject: Mason jars, I've tried it.

The results were uninspiring.

The jars I used were NOT the old kind with the wire holder and the rubber ring, but a sort of two part metal lid. One part a circle rimmed on one side with a rubbery/foamy edge, and fitting into the other threaded part.

In any event, none of the jars reacted dynamically to any pressure buildup, because there was little or no such buildup (ie. the beer was flat)! The lid simply didn't seal tight enough.

I was a bit disappointed, as these jars would be easy to clean in a dishwasher, (substituting B-brite for standard dishwasher fare, mayhap?) but alas I deemed it a failed experiment.

Date: Wed, 24 Apr 91 10:32:22 PDT
From: aimla!ruby!ken@uunet.UU.NET (Ken Ellinwood)
Subject: In need of Hunter Energy Monitor

Does anyone know of a vendor for the Hunter Energy Monitor
in the Los Angeles area? If so, please let me know. I'd like
to purchase one. Thanks,

- Ken Ellinwood -

Date: Wed Apr 24 11:24:56 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: Long Term Effects

Wow! thanks for all the personal and digest responses. I guess people are getting bored with the intricacies of cleaning copper pipe :=)

First, let me say that my wife doesn't personally believe that 6 pints/week is a problem. She just uses three drinks a week for classification purposes in statistical analysis. She has to set the limit low enough to catch all potentially problem drinkers. Her main problem with my drinking is that she is pregnant and can't share. Also, I tend to lose my "work ethic" (gosh not too surprising) after a pint.

I have relatives in Italy. They have wine with Lunch and Dinner. They never get intoxicated and they are mildly embarrassed by the drinking problem of Italy (drunk driving and attendant death rates - plus the more chronic problems of alcoholism). The people I met in France seemed to share the same viewpoint. Of course, my sample was small and highly educated (like this digest).

The kind of hard data I was looking for was of the medical, personal health, life span variety. For example the tannins and tooth decay. There is a book called "The Life Extension Handbook" that was popular in the mid 80's. It had a section on alcohol and its affects and how to mitigate them (Papazian hit the major ones). Unfortunately the book is full of semi-pseudo-research references. I was hoping to get a lead to some reputable, peer reviewed research or pointers to medical centers doing real research.

I read in the wall street journal that moderate drinking was associated with lowered cholesterol levels and a more favorable HDL/LDL ratios. This was about a week or so ago with regard to a woman who inherited two copies of the methuselah gene and had *radically* low LDL and extremely high HDL levels. She also had a drink a day for the last thirty or so years.

Keep those letters coming. I am interested in pos & neg personal testimonials. Send them to me direct and I will try to summarize next week.

Personally, I am a "Born Again All Grain HomeBrewer", hence the increased consumption! I find that all grain adds about 1.5 hours to my brew (4 hours start to finish), cuts the costs in half and the results are always just great. Plus mashing smells so good. I also like to bake bread. Hmm.

Larry Barello

Microsoft

End of HOMEBREW Digest #623, 04/25/91

Date:Thu, 25 Apr 91 08:28 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Biostatistics and Beer

I am a first year medical student and let me tell you, one of the most common lines you will hear from any first year about the course load is "When am I ever going to use this basic sciences crap in my career? If I wanted Biochem I would have never graduated from college. Well, as it turns out, one of these courses is Biostatistics, which the department says is important in teaching us Young Doctors in Love how to interpret data presented in medical literature. Finally a practical application: health risks/benefits of beer/alcohol.

Perhaps the greatest source of hidden error in research data is a phenomenon nicknamed "The Great Confounder". This represents apparent cause/effect relationships when there are none, but instead the "cause" is only closely associated to the true cause, but not the effect. Example: An apparently well designed study identifies a correlation between number of matches in one's pocket at any one time and the risk of lung cancer. All the data supports it. People who never have matches in there pocket almost never get lung cancer, or many other respiratory and cardiovascular diseases. So what is it about matches that causes cancer? Well, of course, you say, people with matches smoke cigarettes. Well maybe beer drinkers smoke more cigarettes, too. Think about it.

I'm sorry I'm running on, but I get so few opportunities to practically apply my limited knowledge.
Al Taylor
Uniformed Services University
School of Medicine
Bethesda, MD
s94taylor@usuhsb.bitnet

Date: Thu, 25 Apr 91 8:14:12 CDT
From: medch!chris@uunet.UU.NET
Subject: Mason Jar replies

Thanks for the answers about Mason Jars. I'll admit, I hadn't thought about their ability to withstand the pressure of homebrew. I was more concerned about whether or not they would seal tight enough for fermentation. Oh well, it was just a thought...plastic 2-liter bottles don't appeal to me much at all.

- - -

Chris Hudson #
b17a!medch!chris # Rub her feet.
X1375 IW17A5 #
Intergraph# -Lazarus Long
#

Date: 24 Apr 91 23:12:16 EDT
From: chip upsal <70731.3556@compuserve.com>
Subject: #608 reusing water

Upon returning to the online world and picking up old mail I noticed an old posting about conserving water. I try to save as much water as possible since I haul my water from a near by well and I use solar power to run it in the house.

First off I use all water from the chiller to clean up. If there is any left over I dump it in the washing machine for the next load. The same goes for water from sanitizing solutions ect. the little bit of bleach will not affect the cloths at all.

Chip

Date: Thu, 25 Apr 91 09:40:44 EDT
From: wolfe@zeus.WEC.COM (braumeister)
Subject: UPS returns HOMEBREW COMPETITION entry's

Friday, April 19, 1991, I had returned to me, my homebrew entries. Reason, UPS does not violate Federal Law of Interstate Transport of Alcoholic Beverages across state lines. When the package left Maryland, somehow the UPS distribution center in Pennsylvania decided to check my package. They decided that it was really beer, although it was not marked as such. They informed me that they "know" all of the tricks and are watching for packages marked: beer, yeast, vinegar, malt, "Zymurgy". They also know of the competition, it's locations and dates.

I was instructed to cease and desist my attempted shipping of alcohol across state line, or they would report me to the BATF. note: the entries were shipped from Baltimore MD, on April 10, 1991. Package was marked: "Liquid in Glass, Yeast Cultures".

We need to find a solution to this problem!!

Date: Thu, 25 Apr 1991 10:19:31 EDT

From: IOCONNOR@SUNRISE.ACS.SYR.EDU

Subject: Beer HyperCard Stacks

I have a Macintosh program which might be of some interest to home brewers. You need a Macintosh and HyperCard to run it, so ignore this if you don't.

It is the Beer HyperCard stacks. Evrything you wanted to know about beer, including breweries (US only), recipes, etc. It doesnt cover everything, but it's still kinda nice. It's shareware. I didnt write it, but I uploaded it to sumex (a Mac archive).

Anyone who is interested in a copy, email me and I'll help you get a copy. Please tell me if you have ftp capability.

Kieran O'Connor

Bitnet: IOCONNOR@SUNRISEInternet: IOCONNOR@SUNRISE.ACS.SYR.EDU

Date: Thu, 25 Apr 91 10:50:41 EDT
From: hersh@expo.lcs.mit.edu
Subject: Re: Get a Clue

Chuck says> I am getting real tired of reading
I knew this would happen sooner or later, too many homebrews Chuck :-)

(Sorry I basically can't resist the temptation to quote Chuck out of
context)

JaH

Date: Thu, 25 Apr 91 11:13:56 EDT

From: rlr@bbt.com (Ron Rader)

Subject: Los Angeles Pubs & more Alcoholic Science (!) debate

csswingley@ucdavis.edu shares with us:

> Also check out the Crown City Brewery in Pasadena CA down in the
> Los Angeles area. It is a block from the Amtrak station (which is how
I
> discovered it) It has excellent beer, as well as offering a multitude
> of world beers to choose from. It's the best micro I've been to.

I wasn't as enthused over their beer, although I must admit that at
times
it was great! I don't know if there were different brewmasters or what,
but
going to Crown City fairly regularly revealed a lot of variance in their
brews. Sometimes the stout was a bit too flat and thin for my taste. I
do
like their Mt. Wilson Ale, though. The food is good as well, although a
bit
too pricey (like everywhere else near Old Town Pasadena).

When in Pasadena, get to the Loch Ness Monster Pub (north on Fair Oaks,
I don't remember the address). Center of the infamous Doo Dah Parade,
this
is a nifty little pub without their own brew, but they do have Bass,
Watney's
and Guinness on tap, and loads of other stuff in the bottle. Good bands
on
the weekends, with a fairly cheap cover.

In L.A. proper, I recommend Goriky's. There's one downtown near the
Museum
Of Contemporary Art and Little Tokyo, and I think they opened one up in
Hollywood where the old Tick Tock Diner used to be. Goriky's is
insufferably
gimmicky (with their "Soviet Socialist" theme), but it is lots of fun to
go
to and hear bands. Don't know too much about their food. Lots of artsy
types in and out, nothing like the yuppified atmosphere of most brewpubs.
I like Goriky's amber and dark brews in particular, these seemed more
consistent
than the Crown City brews (to me, anyway).

And Fred Condo <CONDOF@CGSVAX.CLAREMONT.EDU> sez:

> I also think the War on Drugs and Alcohol is really a War on Liberty

Yes. Thank you.

> As someone who does research that involves the use of statistics, I
know how
> easy it is to do bad science. That's why one must remain skeptical and
ever
> vigilant against error.

Regarding statistical analysis, one thing my Applied Psychology
professors
always pounded into our skulls was the very important concept:

Correlation, In And Of Itself, Does Not Imply Causation!

To demonstrate the importance of this rule, we were given the raw data for a study of birth order and the effects on intelligence. The class analyzed this data using common statistical methods, and came up with a very valid and significant conclusion. Something like firstborn children most definitely tend to have higher intelligence. Mind you, our analysis was not flawed, according to the professor. Chuckling, he handed us the data for parental involvement, and very quickly showed us how this neglected component completely invalidated our previous conclusion. The correlation was present and the causation implied, yet with more information, poof! no causation! Powerful stuff, and I'm never able to read anything statistical in the newspaper without thinking "what's wrong with this study?"

Science is most definitely politicized, and the neo-prohibitionists are among the worst misusers of statistics. Remember that as you down your fourth homebrew for the week ;) .

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Thu, 25 Apr 91 11:48:41 EDT
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: 15 gallon carboy? Hunter energy monitor?

In HBD 623, Ted (tsamsel@usgsresv.bit) mentions a 15 gallon carboy. My largest vessel is a 12-gal antique wine jar, thin-walled, pear shaped, made of pale green glass. It originally came to me in a wicker basket, padded with wood shavings. I'm guessing it's Portuguese or Italian. I would be thrilled to get a modern, thick walled 15 gal carboy as I cringe whenever I have to move or scrub my fragile old relic. Any leads?

Ken Ellinwood (aimla!ruby!ken@uunet.uu.net) is searching for a Hunter Energy Monitor. Having read the brief recent posting, so am I. Any leads on manufacturer or distributor? Thanks, and happy lagering. -- Jean Hunter

Date: Thu, 25 Apr 1991 12:18:19 EDT
From: POORE@Scri1.Scri.Fsu.Edu (DAVID)
Subject: Beer recipes

Regarding the beer use in recipes...

I think if you flatten the beer it won't be so bitter. I used to make a dish called Carbonade Flamande (Belgian Mock Venison Stew was teh translation given in my recipe) which calls for a cup or two of flat beer.

I made it once without flattening the beer, and it was too bitter to eat. Ever since, flat beer makes a great dish.

David Poore
poore@gw.scri.fsu.edu

Date: Thu, 25 Apr 91 13:41:49 EDT
From: msharp@gull.ulowell.edu
Subject: Re: Homebrew Digest #622 (April 24, 1991)

[Pete Soper says:]

> Mike Sharp advertised *Pediococcus* cultures recently. I'm curious
> about how
> closely related this type of *Pediococcus* is to the *Pediococcus* that
> scares
> the bejesus out of commercial non-Lambic breweries? I suggest folks
> explore
> this before letting this bacteria into their homes.

As for the relationship of this *Pedio.* to the one which has been
known to inhabit breweries -- yup, this is the one. Be careful
folks.

I doubled checked this with the lab that supplied the original
cultures. There is no problem using this strain of bacteria
PROVIDED that all fermenters, utensils, racking tubes, etc
are sanitized with the usual bleach solution. This assumes
that you are starting with something that can't be sanitized to
being with (i.e. NOT wood). In other words, do what you always
do (or should) and you won't have any problems.

I'd go further than this and also avoid soft plastics just in
case. This means either a glass primary/secondary, or, if you're a
fanatic like me, a special oak one.

The problem that breweries have is due more to their size than
anything else. *Pedio* is hard to kill in a brewery because it can
hide anywhere in your ten story building. The standard homebrew
5 gallon setup doesn't have this problem. If you want to be
extra sure everything is dead you can put it in a tube full of
bleach -- commercial brewers can't put their whole plant in a
tube of bleach.

> I hate like hell to mention this and feel Mike's offer of slants is a
> great idea. Hopefully I'm wrong and this is a "friendly" *Pediococcus*
> and
> not the one that is hard to kill and which can permanently infect
> brewing
> environments.

This was a good question so don't worry about it. Since I'm
brewing only Lambics its something I've never worried about.

Finally, part of my testing of this prior to sending it out is to
see if it causes infection problems for two volunteers. Getting
these results will take a little while, so if you're nervous I'd
wait for an announcement of the results (probably around the end
of June).

--Mike Sharp

Date:Thu, 25 Apr 91 14:29 EST
From: <S94WELKE%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Re: Alcoholism

In HBD 623, James Zuniga (ZIGGY) Writes:

- > WHAT IS ALCOHOLISM?
- > 1) CAN'T CONTROL THE AMOUNT HE OR SHE DRINKS
- > 2) FAILS TO YIELD WARNINGS OF FRIENDS AND FAMILY ABOUT HIS OR
> DRINKING
- > 3) ALLOWS ALCOHOL TO BECOME MORE IMPORTANT THAN HIS OR HER
> COMMITMENTS

In the military, people can be involuntarily referred for alcohol rehabilitation if they drink so much that:

- 1) they neglect their job
- 2) they neglect their responsibilities
- 3) it's hurting their family
- 4) their health suffers

Most people are unaware (or unwilling to admit) these effects are occurring;

that's why it's important for friends to be bold enough to let someone know they appear to have a problem. Alcohol, you see, can dull your perception of the things on my list; so #2 on Ziggy's list is everyone's responsibility to those they care about. If a person says they're irritated by friend's warnings, this is a clear signal of alcoholism. Worse--most alcoholics deny their problems (much less their illness). So be careful...we all love beer, but we're playing with fire.
- --Scott Welker, Uniformed Services University Med School

Date: Thu, 25 Apr 91 16:27:47 EDT
From: boubez@bass.rutgers.edu
Subject: Can I forfeit the deposit and use the Busch keg?

I sent this a little while ago, but never received any responses. As it happens our /usr disk was wiped out, and some mail was lost for a couple of days, so I'm assuming I lost some stuff there. Of course, it could also be that nobody is interested in replying, in which case I won't bother a third time.

As the Subject line indicates, one of my roommates had a party and got one of those nifty large Busch kegs with the hand-pump. He had to leave a \$40 deposit for it. This got me wondering.... I know this has been discussed in the past, but I don't remember when, so I'm asking again. I'd appreciate either direct answers, or references to previous issues in the HBD archives. So, getting to the question, Can I use this keg for keggering my beer? If so, are there any modifications, special instructions, etc... I figure that \$40 is not too bad to pay for a keggering system. Any comments/
Thanks in advance.

toufic

R 2 4
| - | - | Toufic Boubez
| | | boubez@caip.rutgers.edu
1 3 5 CAIP Center, Rutgers University

Date: Thu, 25 Apr 91 15:14:00 -0700
From: krweiss@ucdavis.edu
Subject: bottling after long period in secondary

Opinions please... I've got a batch of beer which ended up sitting in the secondary for a long time -- around eight weeks. The beer is really nice and clear, and shows no sign of infection.

My question is this: Should I add fresh yeast before bottling, to ensure carbonation?

Ken Weiss
Manager of Instruction
Computing Services
U.C. Davis
Davis, CA 95616

916/752-5554
krweiss@ucdavis.edu

Date: Thu, 25 Apr 91 17:50:31 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: Norm Hardy's trip to Germany

Does anyone have copies of Norm Hardy's trip to Germany which he posted last summer? I'm wishing I had it now.

2nd item. Get off the beer health effects/alcoholism trip. You all sound like my mother.

kj

Date: 25 Apr 1991 17:18 EDT
From: hplabs!ames!rutgers!bellcore.bellcore.com!hera!afd (adietz)
Subject: Brewpub info request

Geez, I hate to ask this, I swore I never would...

What: Another request for SF brewpub list
Why: Another visit by someone to the SF bay area
When: Another Wed. May 1 -> Sun. May 5 trip.

Private e-mail please. No use clogging up the digest with rehashed info.
What the heck, go for broke. If anyone has the information phone # for
Yosemite, send that too.

-A Dietz
Bellcore, Morristown

End of HOMEBREW Digest #624, 04/26/91

Date: Fri, 26 Apr 91 07:56:06 EDT
From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
Subject: HB Digest no. 624

In # 624, Jean Hunter writes

>. . . is searching for a Hunter Energy Monitor. Having read the brief
> recent posting, so am I.

Well, I can't resist. Jean, is this for personal use, or are you really going to use it for fermenting?

On a more serious note, Ken Weiss asks about adding a fresh dose of yeast prior to bottling a batch that has been in the secondary for 8 weeks.

Well Ken, I guess the definitive answer is "It depends." If this has been an 8-week cold lagering I'd definitely add some active yeast. On the other hand, if it has been at "room temperature" (whatever that is) there may be enough yeast in suspension to do the conditioning without adding more, even though the beer appears clear there may indeed be some active yeast in suspension. In either case, adding some fresh yeast shouldn't hurt, unless of course the yeast is some of that infected dry stuff I've been reading about lately in Zymurgy, and will probably speed up the bottle-conditioning process.

Lastly, Ron Rader, Jr. writes:

> . . . one thing my Applied Psychology professors always pounded into our skulls was the very important concept:
>
> Correlation, In And Of Itself, Does Not Imply Causation!

They told us that in econometrics as well, but to read the literature you wouldn't know it. Economics, being a non-experimental discipline, too often results in models being concocted on the basis of how some economist thinks the world works with the results being presented in causal arguments which really only have there basis in correlations. All too frequently the above advice seems to be forgotten, or, worse, ignored. So you can, if you haven't already, add economics-related items to the list of things could be hazardous if taken at face value.

Date: Fri, 26 Apr 1991 10:00:33 -0600

From: flowers@csrd.uiuc.edu

Subject: Hardy's trip to Germany

I have a hard copy of Norm's 6 (?) part series on his trip to Germany. I thought there was some talk about extracting it and posting it to the archives by itself. Was this done? It would be a good idea.

The series is great to read because (in my opinion) he doesn't clog it up with too much description of tastes. He describes the atmospheres of the different establishments to give a nice overall view of the experience. Coupled with the homebrew hints, it makes a nice reference piece. I really hate discussions about wine where people describe mouth feels, tastes and aftertastes that apparently never made it into my glass.

-Craig Flowers

An HBD subscriber since issue #444

Date: Fri, 26 Apr 91 10:59:55 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Can I forfeit the deposit and use the Busch keg?

Well, you can certainly forfeit the deposit :-)

We've got 3 `half kegs' (15 gallon) and a couple pony/quarter kegs (7 gallon). The deposit was \$10, so it was easy to justify.

We've turned one into a barbecue grill (turn on it's side, cut longways -
-
it'll never rust like the overpriced Webers). The other, we cut a large hole in the top and use it as a brew kettle. The third, we've figured how to remove the valve so we can clean it, and are thinking of doing a 10 gallon strong batch, diluting to 15 gallons, and serving at a party.

To remove the valve, you remove the spring-clip, then just pull up the valve; it's a little harder to get it back in, but a rubber mallet will help. Your/our biggest problem will be fermenting 15 gallons (3 carboys? an other keg?), but one guy I talked to just used a 15 gallon plastic trashcan!

You can get the CO2-fired taps from Foxx -- I can't remember the cost, but it's not too bad. I think you can do better than a \$40 deposit, but if you're going to be making a kettle out of it, it's still a hell of a lot cheaper than buying a 10 gallon stainless pot from Rapids (\$100).

WARNING: If you're making a kettle (or grill), cutting through the stainless is a bitch. Forget jigsaws, and even a Sawzall doesn't cut (sorry :-) it. Use an abrasive wheel (like for concrete) and a circular saw. It makes a *lot* of noise, too...

Ciao!

Date: Fri, 26 Apr 1991 11:28:36 EDT
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>
Subject: Re: Long Term Effects

On Apr 24, 11:24am, microsoft!larryba@cs.washington.edu wrote:
> I find that all grain adds about 1.5 hours to my brew (4 hours
> start to finish)

Really? Only 90 minutes extra? Can you explain how much time
you spend

- (a) measuring
- (b) grinding
- (c) mashing
- (d) sparging

It takes me about 30 minutes to get everything measured and ground,
another 1-2 hours to mash, and an hour to sparge. And that doesn't
include the extra half hour or so it takes me to bring the larger
quantity of wort to a boil. What am I doing wrong?

While I'm talking, I'd like some advice on a problem I'm having with
extraction. I've calibrated my thermometer against a fever thermometer.
I check pH at mash-in and at the start of the boil and adjust with
gypsum when necessary. I'm careful to stir the mash pretty frequently
to equalize temperature. I sparge with 160-168 degree water acidified
to pH 5.7 as recommended by Dave Miller in TCHOHB. I let the mash go
on ridiculously long (also Miller), and I use the temperature ranges
specified in Miller's recipes. The specific gravity at the end of
sparging is always very near 1.000. Once it was even below. Oh yeah,
my water is damn close to distilled:

- >Calcium 11.2 (probably 16-17 from tap)
- >Magnesium 1.3
- >Sulphate 11.5
- >Chloride 8.2
- >Bicarbonate 17
- >Carbonate 0
- >Sodium 3.2
- >Iron 0.06
- >pH 6.85-7.2

The problem is that my extraction rate is about 75% of what Miller and
a number of you folks are getting. The only reason I've come up with
is that I might be measuring specific gravity at a different point from
everyone else.

After the boil (I use 1/4 to 1/2 tsp Irish moss at the end for a good
hot break) I chill the wort to 70 degrees with an immersion chiller and
strain it into a big bucket. The strainer catches virtually all of the
trub, several cups' worth I'd say. I say "all" because there's never
more than a 3/8 inch layer in the bottom of the 6.5 gallon carboy I
use as a fermenter. Then I add cold water to the bucket to bring the
quantity of chilled wort to a bit over five gallons. I let it sit for
a while to let any remaining trub settle. Then I let it drain noisily
from the spigot on the bucket into the fermenter, which already contains
the yeast. When half of the wort has drained I capture a sample in
the SG measuring tube -- the SG of that is what I note as my original
gravity.

Using these methods, which are very close to Miller's (although he's

rather vague about measuring SG), I'm getting 26 points of SG per pound of Klages (or English pale ale) instead of the 35 that Miller claims.

Any ideas? Do I have to get Noonan's book and start decocting? :-)

-- Marc Rouleau

Date: Fri, 26 Apr 91 11:38:10 EDT
From: tigde@inmet.inmet.com (Michael Tighe)
Subject: 2-liter bottles

I have heard from relevely reliable sources (master of my brewing club) that the plastic 2-liter bottles which are used to contain carbonated beverages are not appropriate for storing alcoholic beverages (such as home-brew). The issue is that the alcohol causes some of the plastic bottle to be dissolved into the drink, making the drink slightly poisonous. I do know that there are various kinds of plastics and that they are graded (classified) for their use in the food and beverage industry. For instance, I have seen plastic bottles used for liquor (Scotch in a plastic bottle - how unasthetic!).

REMINDER: THIS IS ONLY A QUESTION! I DON'T HAVE ANY FIRST HAND KNOWLEDGE!

The reason I raise this question in this public forum and risk the nasty rumor business :-(is that I've been reading "homebrew digest" for a few months now, and I find the high level of intelligent discourse very pleasing. (Apart from the usual "my pub's better than yours" :-) discussions! - let me tell you about the ones in Boston!)

I am sure there are people on this network who have more knowledge than I do about plastics and their interactions with alcohol, and I would appreciate a summary or some pointers to reference material which will allow me to resolve this question for myself (and my brewing club).

Thanks in advance.

Michael Tighe
Intermetrics Microsystems Software Inc.
Cambridge, MA 02138 (USA)
email: tigde@inmet.inmet.com

Date: Fri, 26 Apr 91 08:45:14 PDT
From: Mike.Tuciarone@Eng.Sun.COM (Michael J. Tuciarone)
Subject: Re: Homebrew Digest #624 (April 26, 1991)

> From: krweiss@ucdavis.edu
>
> I've got a batch of beer which ended up sitting in the
> secondary for a long time...Should I add fresh yeast before bottling,
> to ensure carbonation?

Nah. I made a pilsener that sat from Christmas to March, and not only did it carbonate fine, it was the best beer I ever made. I just last weekend bottled a brown ale that had been "resting" for six weeks, and it's carbonating OK as well. (It also tastes really smooth and nice...I'm beginning to notice a trend here. I wonder if my interpretation of the data is correct :-)

Now I need to buy more carboys so I can age everything a couple of months before bottling.

t

Date: Fri, 26 Apr 91 12:10:52 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Bass Pro Shops brewing stove

A few people asked me to post my experiences with my brewing stove from Bass Pro Shops after I had a chance to play with it a little bit.

It came 7 days from ordering, using a credit card. Yesterday was the first chance I had to get out and get a propane tank, hence the delay. In appearance, it is quite comsmetic, since the whole thing is stainless steel. They do an amazing packing job getting it all to fit in the box, so some assembly is required. The assembly directions were lousy, but it really doesn't take too much to figure out from the schematic how things fit together. The 3 gallon stainless steel pot that comes with it is large diameter, thus somewhat "flat". Everything is included except the propane tank. You even get a hose with valve and 50 psi regulator.

There are two heights for this thing, depending on whether you put on the extender legs or not. With the legs, the book says do not put more than 50 lbs on it. This translates to about 6 gallons of water, minus the weight of your kettle. I put on 5 gallons, and the thing still felt very sturdy, like it could go at least 2 more gallons. With just the short legs, the book says 150 lbs is OK, which ought to be more than sufficient (18 gal!) for most homebrewers.

If you are expecting to buy one of these things to use in your kitchen, I'd advise against it. This is the second different "type" of high output propane burner I've seen, and neither would I use indoors unless VERY well ventilated. The legs on the model I have do not get hot, so burning your floor would not be a problem.

I brought 5 gallons of water to boil (VERY strong rolling boil) in about 35 minutes on a very low setting. By very low, I mean the point where the flames were just barely licking out from under the pot. There certainly was a lot more heating ability if you turned the thing up higher, as verified by opening up full throttle in the absence of a pot. I'm not sure I'm impatient enough to try it on a real pot, though. These things will leave some black soot on the bottom of the pot, but that comes off of SS easily enough. I wouldn't use it in your favourite Calphalon stock pot, though :-). Again, if you really want to crank up the heat, you'll definitely have flames going up the sides of your pot (it takes a good amount of fire for a 170,000 BTU burner).

And, as always, be safe with propane. The lady at the store was sure to remind me of the article in the paper that same day about the family out camping who stored the tank in their tent, and did not wake up the next day.

All in all, for me, I think it was a worthwhile investment. I'll be doing my boiling mostly in the evenings, either in the garage or the back patio.

Mike Zentner, who feels like he better just mention the keywords "copper tubing" just for kicks :-).

Date: 26 Apr 91 10:45:22
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: To A. Dietz

Reply to: To A. Dietz
I sent this direct via e-mail, but it bounced so I'm sending it to the digest.
It applies to any visitors to California anyway.

Just contact me when the visit begins and I'll start you in the right direction. Once you get to SF, or CA for that matter, locate a California Celebrator for local list of places to drink beer and get beer news. I'd offer to send a copy out in advance, but there isn't time. There are several "tastings" going on in SF on the weekend of the 4th of May which I can explain better by voice.

Russ Wigglesworth (415) 474-8126 (h) 476-3668 (w)

Rad_Equipment@RadMac1.ucsf.edu

Date: Fri, 26 Apr 91 12:26:07 PDT
From: Doug Dreger <dreger@seismo.gps.caltech.edu>
Subject: LA BP's / Pitch yeast at Priming

On the Subject: Los Angeles Pubs
I agree about CrownCity. It is variable.

>When in Pasadena, get to the Loch Ness Monster Pub (north on Fair Oaks,
>I don't remember the address).
This is a good place to go. It is now called something like the
Old Town Pub and is located on the northeast corner at
Fair Oaks and Union. Another place to go is the John Bull located on
Fair Oaks (South of Del Mar). This is a decent place with good food
and a different selection of beer than the Old Town Pub, featuring ESB
Newcastle, Devonish, Fullers and a special ale that changes from time to
time.

On the Subject: bottling after long period in secondary

I often lager my beer and found that it does take longer to carbonate
if you don't pitch a yeast to prime. I added yeast once at priming at it
noticeably changed the character of the beer. To a friend that brews
lagers
I recommended not adding the yeast and patiently wait. After a month the
beer was very nicely carbonated and had the character it had at bottling.
As for myself I now keg all of my beer and force prime it. The long
lagering
period is especially nice in that there no sediment dropping out after the
beer is kegged.

-Doug

Date: Fri, 26 Apr 91 13:28:43 -0600
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: more alcoholism BS

I've been trying my hardest to stay out of this- I don't feel this is the proper forum for this kind of discussion; but I couldn't let this pass without venting my spleen:

In HBD#624, Scott Welker wrote:
>If a person says they're
>irritated by friend's warnings, this is a clear signal of alcoholism.
>Worse--most alcoholics deny their problems (much less their illness).

Great. And if a man denys beating his wife, that's a clear sign of wife beating. And if you deny being a witch from Salem, well, stoke up that kindelin', Wilbur, we got oursel's another one!!

Oh great Powers That Be, save us from lawyers, statisticians, and first-year medical students.

Jon Binkley
binkley@boulder.colorado.edu

Date: Fri, 26 Apr 91 14:07:56 EDT
From: perley@easygoer.crd.ge.com (Donald P Perley)
Subject: Self fulfilled Alcoholism

Scott Welker, Uniformed Services University Med School writes:

>In HBD 623, James Zuniga (ZIGGY) Writes:

>> WHAT IS ALCOHOLISM?

>> 1) CAN'T CONTROL THE AMOUNT HE OR SHE DRINKS

>> 2) FAILS TO YIELD WARNINGS OF FRIENDS AND FAMILY ABOUT HIS OR
>> DRINKING

>> 3) ALLOWS ALCOHOL TO BECOME MORE IMPORTANT THAN HIS OR HER
>> COMMITMENTS

>Most people are unaware (or unwilling to admit) these effects are
>occurring;

>that's why it's important for friends to be bold enough to let someone
>know they appear to have a problem. Alcohol, you see, can dull your
>perception of the things on my list; so #2 on Ziggy's list is everyone's
>responsibility to those they care about. If a person says they're
>irritated by friend's warnings, this is a clear signal of alcoholism.
>Worse--most alcoholics deny their problems (much less their illness).
>So be careful...we all love beer, but we're playing with fire.

You should beware of circular reasoning here. Say someone has 1 beer
per week. Some well meaning Temperance Union zealot tells him he has
a problem. He says "Get stuffed! One beer per week is NOT
excessive!"

Now the poor sot is rejecting suggestion of a problem. Plus, in the
eyes of some, he drinks excessively. To top it off, he can't control
his drinking (actually, he is not willing to change his habits just to
please some whacko who really thinks ANY alcohol is immoral).

While a "true" alcoholic may practice denial, isn't that
a REASONABLE action for a non-alcoholic? In short, while you should
recognize the tendency to deny a problem, denial itself isn't an
indicator of the problem.

-don perley

Date: Fri, 26 Apr 91 17:29:40 PDT
From: Rick.Goldberg@Corp.Sun.COM (Rick Goldberg - demo guy)
Subject: Re: Kegs (Toufic Boubez)

Dude,
If the keg and apparatus are CO2 go ahead. If its the hand pump variety, forget it you are just asking the dormant bacteria to start breathing. Also, you may find it difficult to clean and fill. Some companies like Hamms (I think, maybe Old Mil) have a rubber removeable bung that can be removed with a cork screw and replaced at a buck a shot.

I just sank \$70 (probably a bit steep) in a party ball plus CO2 cartridge tap plus adapter set up; It actually pays for itself in a couple of brews if I rate myself at \$5/hour for cleaning and filling, since the whole process takes less than 20 minutes. And it holds upto 5 gallons which is a typical batch.

I just do a second ferment in the beer sphere and let it sit for about two weeks for flavor. The pressure usually lasts for a couple of drinking sessions, then I have the option of either adding more sugar and waiting over night, or injecting 8 grammes of CO2 vi cartridge through the tap (made by EDME). I'm pretty satisfied with it except that my first batch had a Lactobasilus (sp?) infection halfway through due no doubt to opening and closing while trying to figure out the right way to screw on the damn adapter.

None the less its a neat idea, so if you were inclined to forfeit \$40 for a heavy metal keg plus I-don't-know-how-much for the CO2 tank, regulator, adaptor and tap, you might want to look into the Beer Sphere setup instead.

The only place I know of that supports its distribution is The Fermentation Settlement in Saratoga, California (they should pay me grain for advertisment now!)

Have a blast, man.

Rick Goldberg
rmgold@buddah.Corp.Sun.Com
TSE Sun Microsystems Corporate Demo Center

End of HOMEBREW Digest #625, 04/29/91

Date: 29 Apr 91 08:39:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Fermentation rates for small batches.

Last Wednesday, I put in a two gallon batch of Irish Stout. Using a Whitbread ale yeast, fermentation was off to a good start in just a few hours. By Saturday, the glug rate in the airlock had dropped to about two a minute. By this morning, (Monday), it had dropped to about one every three minutes. I would expect a five gallon batch to take a couple of weeks or more to drop to this level of carbon dioxide production. This is the first time I have made a small batch. Is this normal for a small batch. Obviously, there is less material to ferment and less yeast doing the work. Have others with small batch experience had this same result, or is this yeast just not particularly attenuative.

Dan

Date: Mon, 29 Apr 91 10:02:56 CDT
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: Fermentation rates for small batches.

Numerologists take note: 625 is 5 cubed. In any case, it's a great milestone for the HBD.

In #625, Chris shenton, talking about a 15 gal. Busch keg, says:
> ... The third, we've figured how
> to remove the valve so we can clean it, and are thinking of doing a 10
> gallon strong batch, diluting to 15 gallons, and serving at a party.

Augh!!!! The dreaded practice of high-original-gravity brewing, bane of the Canadian brewing industry (and American I suppose? Anybody know?) since the mid-seventies. Another example of the triumph of accounting over sound brewing practice. It increases the throughput of a brewery, but adding water (carbonated, in the case of the Canadian biggies) means raw, watery beer and oxidation.

Chris: do evrything you can to remove the oxygen from the water you'll be using to dilute the beer. Heck, just drink the true beer, strong and free :-)

Yet another entry into the 'long-term effects' fray: I find all the preaching about alcoholism chafing as well. However, consider the following: if you drink 24 beer a day, you will undoubtedly suffer long-term PHYSIOLOGICAL effects (as in 'body'). If you drink 1 per week, you undoubtedly won't. Who's to say that the cut-off isn't three per week? No, I don't believe in 3 either. If you eat right and exercise, it's undoubtedly much higher. But let's not kid ourselves, at some point the body has trouble processing the poison if it's going to be coming in >300 day per year. Maybe the livers of our Czech cousins look pretty bad by age 60.

Cheers,
Rob
(bradley@math.nwu.edu)

Date: Mon, 29 Apr 91 09:14:25 -0600
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Mashing time and efficiency

I'm with Marc. I've recently gone over to all-grain brewing (except when I'm desperately low on brew and don't have time for mashing) but I find it takes me the better part of EIGHT HOURS to brew a batch. It's not a total write-off since I can use some of the dead time to get chores done around the house, but it does control my whole day. I'd really like to know how it can be done in four hours!

Marc goes on to say:

>While I'm talking, I'd like some advice on a problem I'm having with
>extraction. I've calibrated my thermometer against a fever thermometer.
.... stuff deleted ...

>Using these methods, which are very close to Miller's (although he's
>rather vague about measuring SG), I'm getting 26 points of SG per pound
>of Klages (or English pale ale) instead of the 35 that Miller claims.

>
>Any ideas? Do I have to get Noonan's book and start decocting? :-)

>
> -- Marc Rouleau

I have experienced the very same trend in my first few mashes so this past weekend when I mashed my first original recipe I boosted the grain content to account for poor extraction efficiency. My recipe was:

5 lb. pale ale malt
3/4 lb. cryatal
1/4 lb. black patent
1 lb. corn sugar
1 cu. molases.

Per Miller's book this should have yielded an OG of around 45. I added a sixth pound of pale ale malt to compensate for poor efficiency. The result: an OG of 52! This time I replicated Miller's extraction almost exactly. The only deliberate change in my procedure this time was to avoid temperature overshoot when adjusting the mash temp. In the past, I had set the mash temp and when I returned to stir I'd found the temp to actually be higher than before. I think this time by avoiding overshoot and stirring regularly to maintain uniform temperature (as Marc does) I avoided de-activating my enzymes prematurely.

Just one brewer's experience.

Don McDaniel
dinsdale@chtm.unm.edu

Date: Mon, 29 Apr 91 9:33:20 EDT
From: moss@anagld.analytics.com (Diane M. Moss)
Subject: Cooking with beer/health issues

First, let me say I just *love* this subscription!!

Next, on to cooking. I love to use a good pale ale as a marinade for most any kind of beef. Take a roast, pour an ale (or two) over it, season it with a little seasoned salt or the like, some fresh pepper and let it sit for a couple of hours. Put it all (liquid too!!) in a roaster, cover it and put it in the oven on about 350 for a couple of hours. Remove the meat when it is done and make a gravy with the remaining liquid by cooking it on the stove and adding a tablespoon or two of corn starch. Add a little little water if you want more liquid. You probably won't need to add anything else to the gravy -- I don't because I like it just like that.

Another favorite from back home (Wisconsin) was beer batter trout. I will need to get the recipe from my brother if anyone is interested.

Finally, health. Just for your statistics and since I didn't read anything coming from the female portion of our reader populace, I drink 1.5 to 2 pints per night and slightly more on weekends. It doesn't seem to have had any affect on my ability to hold a job (I've changed jobs twice in the last ten years) and I am a wife and mother too. I like beer and I especially like our homebrew although we have only been brewing for about two months.

Keep up the great correspondence, I love it.

Later, Diane

Date: Mon, 29 Apr 91 10:33:22 EDT
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>
Subject: Repitching yeast after long secondary

John E. Lenz <JELJ@CORNELLA.cit.cornell.edu> writes:

> On a more serious note, Ken Weiss asks about adding a fresh dose of
yeast
> prior to bottling a batch that has been in the secondary for 8 weeks.
>
> Well Ken, I guess the definitive answer is "It depends." If this has
been
> an 8-week cold lagering I'd definitely add some active yeast.

I've never brewed a lager, so maybe this question is silly. Instead of
adding new yeast, why not stir up some of the sedimented yeast in the
secondary fermenter? Seems to me this would avoid the risk of
infections
being brought on by adding new yeast.

Sort of like the old brewer's trick of using the yeast from one batch to
pitch the next.

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Mon, 29 Apr 1991 16:44:09 EDT
From: IOCONNOR@SUNRISE.ACS.SYR.EDU
Subject: Beer Hyper Card Stacks

I got quite a few requests for the beer hyper card stacks for the Macintosh. I e-mailed a copy to anyone who asked--if you still want to get a copy, email me, or if you can FTP ftp this:

FTP sumex-aim.stanford.edu

login anonymous--

cd/info-mac/card

get beer.hqx

I can stil send you a copy if you can't ftp. Someone told me that the place that hold the HBD archives has this stack aslo--I looked, but it was in six or seven parts, and I didnt want to put it together to find out. The "sumex" version is in one piece.

Anyone who has any other Macintosh beer related programs, I'd appreciate a message, especially programs with recipes.

Last item--I mailed to someone in Canada--and it wouldnt go through--too large. I lost his address, but this is part of it--SMTP%"iex!supernet!harlie!digi.lonestar.org!MAILER-DAEMON@uunet.UU.NET"

Please email me--so I can get you a copy.

Thanks!

Keep on Brew'in!

KieranIConnor@SUNRISE.ACS.SYR.EDU

Date: Mon, 29 Apr 91 16:36:24 CDT
From: "Mark A. Andrews" <MANDREW1@UA1VM.ua.edu>

Subject: Beer Hyper Card Stacks

There's been a lot of discussion of late about wort chilling. Well, this past weekend I tried something. I started with 5 gallons of bottled water. I refrigerated 3 gallons while allowing the other two to stay at room temp. I used one of the room temp. gallons for my boil. When I was ready to mix everything, I remove the 3 chilled gallons from the fridge, poured them into my primary, added the remaining gallon of room temp water and then poured in the boil. A couple of stirs of the resulting wort gave a temperature of 85 degrees F. All I had left was to test the gravity, pitch the yeast, put on the lid, and install the fermentation lock. The total time to do all this was 5 minutes from the time I poured in the first gallon of water. In about 10 hours it was bubbling away...no unusual odor and hopefull no infection. I'll keep the list posted as to the outcome.

: // _ _ . _ : :
: // /_ / ://: : / _ /_/: MANDREW1@UA1VM.UA.UANET :
: /X/ / / : : : / _ / / : MANDREW1@UA1VM.BITNET :
: :
: "THE COMPUTER FOR THOSE OF US WHO USE BOTH SIDES OF OUR BRAINS" :

Date: Mon, 29 Apr 91 16:12:21 PDT
From: mbharrington@UCSD.EDU
Subject: looking for place to get beer mugs

Can anyone suggest a mail order place to buy beer steins and other glassware for beer drinking? I've looked at many stores here in San Diego, but haven't had any luck. Actually, stoneware would be great also. Williams Sonoma sells a set of 6 Oktoberfest mugs for \$18 but they only hold 12 oz., and I was looking for something a bit larger. I'd love to get a large, authentic stein, or something else impressive.

Thanks in advance.....

Matt

Matthew B. Harrington Internet: matt@ucsd.edu
University of California at San Diego Recycle or Die.
BiophysicsThink! It's not illegal yet.

Date: Mon, 29 Apr 1991 11:27:11 -0400
From: hplabs!bmr-vpa!bmr-rsc!crick (Bill Crick)
Subject: yeast at priming, time to mash

To the person who had beer in carboy for 8 weeks, and is wondering about adding yeast. I regularly have beers in secondary, or tertiary carboys for several months, and often at low temperatures. I've never had a problem with priming. I don't think you need to add yeast. It may take a bit longer to carbonate, but it should carbonate just fine.

Re: 1.5hr mash??? How do you do it? It takes us at least three hours, not including heating the water for the protein rest which is in parallel with breakfast. This also doesn't include roasting or grinding which we usually do the night before.

It takes almost 1.5 hours to sparge? say 45 minutes of recycling to set the bed, and 45 minutes to sparge, and run it off.

Mash 45 minutes or so, and protein rest of 30 minutes??

Bill Crick Brewius, ergo sum!

End of HOMEBREW Digest #626, 04/30/91

Date: Tuesday, 30 Apr 1991 07:26:26 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Fermentation rates for small batches

>From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>

>Last Wednesday, I put in a two gallon batch of Irish Stout.
>Using a Whitbread ale yeast, fermentation was off to a good
>start in just a few hours. By Saturday, the glug rate in the
>airlock had dropped to about two a minute. By this morning,
>(Monday), it had dropped to about one every three minutes. I
>would expect a five gallon batch to take a couple of weeks or
>more to drop to this level of carbon dioxide production.

Hmmm, most of my 5 gallon batches drop to that level of CO2
production in about three to four days. Maybe I just ferment too
warmly, though. IMHO, your experience with 5 gallon batches
seems more unusual than your 2 gallon batch.

I suppose it depends on the yeast, the temperature, and the
amount of unfilled space in the fermenter (I do the
primary ferment in a 7 gallon acid carboy).

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tue, 30 Apr 91 08:19:49 CDT
From: "George D. Holmes" <GHOLMES@UAFSYSYA.UARK.EDU>
Subject: Re: Homebrew Digest #626 (April 30, 1991)

In reply to Matthew B. Harrington's request for a source for LARGE beer mugs, steins, etc., try a mail order company by the name of "Crate and Barrel". I do not have their address, but you could try 1-800 information, or look in your phone book to see if there's a local store. We receive a catalog every month or so, showing a wide selection of kitchen ware, including beer mugs of varying sizes and shapes. They even have the "dimpled" English pub mugs! I bought a large (18 oz. capacity) glass mug last year, which has the all important large handle which keeps my hand from warming the beer. I'll post the address etc., if there's any interest.

George D. Holmes
Fulbright College of Arts and Sciences
University of Arkansas
BITNET: GHOLMES@UAFSYSYA

Date: Tue, 30 Apr 91 07:15:53 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: Mac brewing software

Kieran's (IOCONNOR@SUNRISE.ACS.SYR.EDU) posting yesterday reminded me that

I've been remiss in not passing along my recipe formulation spreadsheet for Excel on the Mac. I built this a couple years ago and almost turned it into a product for sale. But I decided that I needed to do a lot more with it to turn it into a commercial product, and grinding Excel macros is definitely not for me. I long ago uploaded it onto CompuServe, but I'd like to post it into one or more of the ftp sites. How? Thanks in advance! Just to whet your thirst, this spreadsheet allows you to select what units you use (grams v ounces, kgs v lbs, etc.) and then has a water adjustment calculator, beer color and extract estimator, and a hop bitterness feature. There are adjustable fudge factors like your brewery's extract rate and pellet and leaf hop utilization. Color is estimated based on the length of the mash. There are tables of grain characteristics which you can update or add new entries to. Included in the package are the macro sheet, a blank worksheet, a half-done manual, and a couple sample spreadsheets. If only someone would email me the way to upload this...

--Darryl Richman

Date: Tue, 30 Apr 91 10:15:11 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: 15 gallon batch without dilution?

On Mon, 29 Apr 91 10:02:56 CDT, bradley@dehn.math.nwu.edu (R. Bradley) said:

Rob> In #625, Chris shenton, talking about a 15 gal. Busch keg, says:
> ... The third, we've figured how
> to remove the valve so we can clean it, and are thinking of doing a 10
> gallon strong batch, diluting to 15 gallons, and serving at a party.

Rob> Augh!!!! The dreaded practice of high-original-gravity brewing,
bane

Rob> of the Canadian brewing industry

Rob> since the mid-seventies. Another example of the triumph of
accounting

Rob> over sound brewing practice. It increases the throughput of a
brewery,

Rob> but adding water (carbonated, in the case of the Canadian biggies)

Rob> means raw, watery beer and oxidation.

Rob> Chris: do evrything you can to remove the oxygen from the water

Rob> you'll be using to dilute the beer.

Anyone have any suggestions on how to boil up 15 gallons? My equipment includes a 10 gallon stainless pot and a 15 gallon keg-kettle, but the latter can really only handle 12-13 gallons of boiling wort; I suppose I could split the batch between the two...

Date: Tue, 30 Apr 91 10:22:58 EDT
From: BRP@maine.maine.edu
Subject: More questions about plastic bottles.

With regard to the recent question (#625) about using 2-liter plastic bottles for beer:

>I have heard from relatively reliable sources (master of my brewing
>club) that the plastic 2-liter bottles which are used to contain
>carbonated beverages are not appropriate for storing alcoholic
>beverages (such as home-brew). The issue is that the alcohol causes
>some of the plastic bottle to be dissolved into the drink, making the

>drink slightly poisonous.

In addition to information about the above, I would also like to know:

Does any significant amount of CO2 diffuse out of the bottle and conversely can O2 diffuse into the bottle?

Are there any differences between the 2-liter, 1-liter and 16 oz. bottles (other than the amount of beer they will hold)?

I have been using these bottles for about 6 months with no obvious effects or loss of pressure, but would be very interested in hearing from someone in the know.

Bryan Pearce
University of Maine
(brp@maine)

Date: Tue, 30 Apr 91 14:22 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: cooking, nuclear, l t eff

Date: 30-Apr-91 Time: 10:24 AM Msg: EXT00978

Hello -

Cooking with Beer - The current issue (June) of Playboy has a section on cooking with beer that calls for varied types of beer. One recipe is for ice cream made with porter or stout. They also have an interview with MacNeil and Lehrer (Plug Plug:)

Alcoholism and Beer - This is a really touchy topic. The amount of alcohol that would make me sick drunk would be a drop in the bucket for someone else. I am small, female and have an hereditarily low tolerance for alcohol or other intoxicating substances (thanks mom). My friend drinks at least four bottles of beer (homebrew or good micro/import stuff) on weeknights, and more on weekends. He is a father and husband, around 6' 1" and stocky, and recently passed a big exam and received a promotion in his job (mechanical engineer). Maybe I'm being naive, but I think those people who make beer or wine have a different type of personality than those who have addictive (alcoholic) personalities.

Nuclear Carboys - My boyfriend is a grad student and works in a medical research lab. They use both HCl and radioactive materials. He has no idea what those messages on your carboy meant, they resemble nothing he has ever seen. There is no danger from any HCl itself, it is in your stomach, Coca-Cola, etc. He did not know if perhaps some other ingredient (like Benzene, etc) was or was not used to purify your HCl.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Tue, 30 Apr 91 10:31:36 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Problems getting Beer to AHA (wrt: USPS/UPS)

Last week there were a couple articles from people who had their beer returned by UPS or the USPS. I'd like to get `reprints' and follow-up information on these and any other cases you know of.

If the USPS won't send beer, I'd like to push the folks in government to change that. I live on Capitol Hill [sic] and a neighbor (and recent convert to homebrewing) works with the powerbrokers. Between the two of us, I think we could get things changed.

If it's just ignorance of the legality of shipping beer by the USPS, then maybe we can get a copy of the law, photocopy it and tape it to boxes which are being sent to competitions, etc.

If it's UPS who won't send it, then there's not much we can do except to petition them.

Any and all comments appreciated. Comments on the legality and policy of the USPS and UPS should ideally be backed up by references or somesuch, rather than speculation; I'd hate to talk to these people without sound facts...

Thanks.

Date: Tue, 30 Apr 91 09:41:44 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Arithmetic

> Numerologists take note: 625 is 5 cubed. In any case, it's a great
> milestone for the HBD.

Um, yes it is a milestone. But 5 cubed? ummm. No.
Methinks Mr. R. Bradley has been relaxing a bit too much :-)

- --Danny

Date: Tue, 30 Apr 91 09:14:55 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Re: wort chilling

Mark Andrews writes:

>There's been a lot of discussion of late about wort chilling. Well, this past weekend I tried something. I started with 5 gallons of bottled water. I refrigerated 3 gallons while allowing the other two to stay at room temp.
>I used one of the room temp. gallons for my boil. When I was ready to mix everything, I remove the 3 chilled gallons from the fridge, poured them into my primary, added the remaining gallon of room temp water and then poured in the boil. A couple of stirs of the resulting wort gave a temperature of 85 degrees F.

I used to do something just like this before I built my wort chiller. I have several additions to your procedure, Mark. I pre-boiled four gallons of tapwater (Palos Hills water tastes pretty good out of the tap), poured it into gallon plastic jugs and chilled overnight. In the morning, I took one of the four jugs and put it in the freezer. That evening, I would brew using 1.5 gallons of tapwater in the kettle. The freezer jug water was used to get a good cold break after the boil (sometimes I would have to crack up a layer of ice that had formed in the jug). The three refrigerator jugs were splashed into the primary. The final temperature was somewhere in the 70-75F range.

Several things to keep in mind: 1. boiling the water will kill or otherwise beat-up-on any nasties in your water (yes, even bottled water has nasties), 2. boiling drives off chlorine your water dept. adds, and 3. boiling drives off oxygen (which means you need to aerate your water or finished wort before pitching).

So why use a wort chiller? Well, if you are doing all-grain, you have little choice. If you are doing extract, then there are still some advantages: 1. better cold break, 2. better hop utilization (a higher gravity boil will give you less hop utilization), 3. if using my above mentioned procedure, you don't raise the temperature of the inside of your fridge to 60F with four gallons of boiling water (I had noticed a correlation between spoiled milk and brewing sessions). By the way, better cold break is another argument for immersion versus counterflow chillers.

Al.
korz@ihlpl.att.com

Date: Tue, 30 Apr 91 09:19:37 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: Oops!

I wrote:

>better cold break is another argument for immersion versus counterflow

What I meant to say is that if you use an immersion chiller, it is easier to dispose of your cold break trub -- you just leave it in the kettle as you transfer to the primary. A counterflow chiller will still give you the same cold break, but you have to filter it out of your wort somehow.

Al.

Date: Tue, 30 Apr 91 08:20:33 -0700
From: mcnally@wsl.dec.com
Subject: glassware

Matt Harrington asks about glassware. I can suggest a couple of things. (Note that my interest lies in beer-brand-name or brewery-name labeled glasses and to some extent mugs.) Call distributors of beers for which you'd like glassware. You might try Merchant du Vin in Seattle. Manneken-Bruxelle in Austin used to exist, and had a lot of Belgian glassware; they may not anymore. Sierra Nevada also sells some nice glassware.

If you're ever up in the Bay area, there are a couple places you might want to check out. First, there's Harry's Bavarian Deli in San Jose. Harry has an amazing collection of German glassware for sale. Must be seen to be believed. In Morgan Hill, there's Let's Brew, a homebrew supply/pub/cookware/coffee/tea shop, and they carry a small but nice selection of glassware (got my gold Chimay glasses there).

On a recent vacation in Munich, my wife suggested that we look for glassware. "Right" I said; I speak little useful German, and I figured it would be impossible to track down anyplace in a city the size of Munich. I mocked her mercilessly for having such a silly idea as we were strolling about west of Marienplatz, when we turned a corner and came across the (a?) "Glaswerk" store. Lots and lots and lots of glassware. Amazing.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Tue, 30 Apr 91 11:24:00 -0400
From: wbb@cs.duke.edu (William (Boyce) Byerly)
Subject: Re: Homebrew Digest #626 (April 30, 1991)

Please unsubscribe me. I love it, but I'm a grad student, and I have about 300K of unread issues piling up.

Boyce

Date: Tue, 30 Apr 91 10:41:49 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: more on carbonation after long fermentation

I have a doppelbock waiting to reach drinkable age. It was fermented eight weeks in primary (it took that long to get below ~30 sec/glug, then quit) and bottled. I tried a bottle at one week and it had a // wonderful// head.

I suspect that carbonation depends less on time per se and more on two other factors: sedimentation rate of the yeast and (which affects this) presence of clarifying agents. I made the mistake last fall of putting the recommended amount of Polyclar in a batch of stout (to get it to blow off CO2 to flush O2 out of the secondary---stouts aren't supposed to be clear); it was a few days in primary and a week in secondary, and it still has NO head at all. I asked both my suppliers what I could do about avoiding this and they basically went fmfuh-fmfuh-well-you-could-add-yeast. (Note that a number of German bottle-conditioned beers, e.g. "hefeweizen" do this after deliberately filtering out the fermenting yeast).

If you're really worried, you could try mixing a sample with a 1/4-tsp or so of sugar in a bottle; put on a fermentation lock and see whether it starts bubbling in a day or so. Even this may be too pessimistic an assessment, because you'll probably scoop up some yeast when you rack.

Date: Tue, 30 Apr 91 11:05:18 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: Fermentation rates for small batches.

About two weeks ago I finally got around to drilling a one inch hole in the bottom of the side of a one gallon jug (a story in itself, if there's interest I'll try to describe it). This was so I could insert a stopcock, the idea being that I would be able to draw off samples from the fermenter without compromising the 'bio-seal' (not worrying, just trying to be careful). I then started a one gallon batch using Whitbread's Ale Yeast. Within 28 hours of pitching the whole 14gm package, the yeast was beginning to settle. That seemed pretty quick. Five days later, the batch was down to less than a blub a minute so I bottled it, it's still aging and has yet to clear. Before bottling, I cooked up another gallon of (low SG) wort, poured it off into a clean jug to cool and settle the trub, and in the morning siphoned it in on top of the yeast and 1/2" of beer from the last batch and shook it up good. Before I was done with breakfast I was getting about a blub every two seconds. By the time I got home that night the Krausen had risen and fallen (it left marks) and the yeast was beginning to settle. This time I'm going to let it settle 'till it's clear before I bottle.

By my limited experience, yeah, small batches go faster, It probably has more to do with pitching rate than size though.

- --Carl

Date: Tue, 30 Apr 91 11:32:56 EDT
From: hersh@expo.lcs.mit.edu
Subject: Fermentation rates for small batches, etc..

> I would expect a five gallon batch to take a couple of
> weeks or more to drop to this level of carbon dioxide production.

fermentation rates are batch size independent, Think about this,
otherwise it
would take places like Anchor N times longer to produce a batch than a 5
gallon
homebrewer, where N is the ratio of their batch size to the homebrewers.

Things that effect fermentation times are
1) pitching rates, how much active yeast you add at the start
2) proper aeration, how much oxygen is present to allow the yeast to
undergo
aerobic fermentation which produces more energy thus allowing for
reproduction,
which utilizes a lot of energy, and greater yeast concentration
3) presence of proper trace minerals for yeast health
4) temperature at which fermentation occurs
5) attenuative ability of the yeast, how much alcohol it can produce
before it
poisons itself.

Most ale ferments take on the order of 3-14 days ,independent of batch
size,
but dependent on the above factors.

Relax, don't worry.

To Bill Thacker,
primary yeast is much better than secondary yeast. It tends to
be more vigorous, since it has been dormant for a shorter period. Most
everything I've seen on repitching says use yeast fromn the primary...

To Mark Andrews:
The thing is you don't boil *ALL* your water. Many brewers like to do
full
boils, thus necessitating wort chilling. I used your method in the past,
but
now that I do full boils I use an immersion chiller, 15 miinutes is not
so long
to wait...

JaH

PS Sure seems like a lot of people in the military have taken to
homebrewing.

--

It's a window system named X, not a system named X Window.
Disclaimer: Programmers may be able to control computers,
but no one has learned how to control programmers.

Date: Tue, 30 Apr 91 12:32:43 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Re: Fermentation rates in small batches

I don't think the size of the batch affects the fermentation rate per se, assuming you use proportionately as much yeast, same temperature, etc.

As for your beer finishing in two days, I find this normal for a stout. My favorite beer is to follow the guidelines for "Dark Sleep Stout" in TCJOHB, doubling or tripling the grains and hops, adding 3 extra lbs of dry dark malt extract, and starting with 6 gal. instead of 5, so that I have 5 left when transferring to a secondary. I usually get an initial S.G. of ~1.070, or slightly less. The beer ferments completely in 2 days! I started a batch last tuesday, and it was practically done fermenting thursday night. I gave it until saturday to settle, racked it to a secondary, and then bottled it last (monday night). by tomorrow it should be carbonated and ready to drink. 8 days total. Anybody know of anything faster? (P.S. I've only tried this with munton & fison ale yeast - perhaps that has something to do with it)

I find it interesting that you get much less of a stout flavor when you add the third bag/can of malt extract. (even if you cut the roasted barley proportionately.) The weaker stouts taste stoutier, the stronger ones taste more like a cross between a porter/bock/stout, more to my liking, - I can't stop licking my lips the whole time. (but quite volitate to your digestive system)

Saturday night I tried to brew an oatmeal stout. I cooked the oatmeal separately, used a lot of water, and strained the finer oat particles into the boil. They certainly made the wort thicker, but did not add much S.G. to it. I started with 42 oz. oatmeal, and probably threw 75% or it down the drain, getting about 2 gallons of the finer particles in the boil. Same basic recipe as above, with only 2 cans of malt extract, no dry. initial S.G. 1.053, final S.G. 1.027. There was 5 inches of oatmeal sediment in the bottom of the fermenter - it all settled out. Perhaps one needs to start with cracked oats, not oatmeal.

bb (former lite beer drinker)

Date: Tue, 30 Apr 91 11:14:17 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: Hunter, extraction temps

Does anyone know where to pick up a Hunter Energy Monitor in the Bay Area/

Don McDaniel writes:

The result: an OG of 52! This time I replicated Miller's extraction almost exactly. The only deliberate change in my procedure this time was to avoid temperature overshoot when adjusting the mash temp. In the past, I had set the mash temp and when I returned to stir I'd found the temp to actually be higher than before. I think this time by avoiding overshoot and stirring regularly to maintain uniform temperature (as Marc does) I avoided de-activating my enzymes prematurely.

Last week I completely screwed up a batch by mashing at 170 F, because I was using a friend's thermometer and was used to the C scale. Anyway, I tried to save it by lowering the temperature and adding a little more grain, but I only got 1036 out of 10 lb of grain. I'm bumming. I used to mash at 70 C, because of the quick conversion times. But I always seemed to get really shitty extraction rates like 25 pts/lb. Is it possible that a lower mash temp would improve things? What kind of temperature/time combinations are people using to get good results? I'm thinking of switching to a 90-120 min mash so I can sleep in class while starch is converting.

kj

Date: Tue, 30 Apr 91 15:59:19 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: cheap malt extract

What's the cheapest source of malt extract (canned or dry) available? Please list distributor, price, and address in response.

bb

Date: Tue, 30 Apr 91 16:56:38 EDT
From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
Subject: HB Digest No. 626

In today's (4-30) digest Dan Graham asks about the attenuative abilities of the Whitbread ale yeast.

I've seen this referred to as an unattenuative strain (at least in its dry form) but have just recently used the Wyeast Whitbread culture and don't feel this is so. The original gravity, on a Pale Ale, was 1.058, and after a one-week primary and a two-week secondary fermentation the terminal gravity on this batch was 1.010. Seems like a reasonable attenuation to me. CO2 production can be somewhat misleading at times, specific gravity seems to be a more reliable indicator of what activity has taken place, though with a two gallon batch I understand if you are unwilling to "waste" very much of it on specific gravity readings.

Bill Thacker asks about using the yeast drop from the secondary in lieu of pitching fresh yeast when bottling.

Seems like a reasonable approach, why don't you give it a try and let us know how it works out.

Matthew Harrington is looking for a mail order source for beer steins.

As I recall, Jim's Homebrew Supply, in Spokane, WA (address was posted recently) had a catalog from which these could be ordered, at least this was the case a couple years ago when Tom was the proprietor.

A general comment regarding the extract levels that Dave Miller claims to get, 35 points per pound per gallon seems a bit high to me, but then Dave may have been brewing long enough to have optimized his procedures and processes. Something in the 28 to 30 points per pound per gallon range seems like a reasonable expectation to me. One thing I remember from some reading I was doing a few years back is that beyond some point (which I don't recall) the relationship between pounds of grain mashed and points of extract starts to show some diminishing returns (i.e. the relationship isn't simply linear).
If anyone has some more detailed knowledge on this subject I'm sure that some of us would appreciate a posting on the subject.

Lastly, do any of you have any experience with the Wyeast Bavarian Wheat yeast culture? I'd like to know what the lower end of the temperature range at which this one will actively ferment is.

Ein prosit,
Dr. John

Date: Tue, 30 Apr 91 14:23:56 -0500
From: huyink@npdiss3.StPaul.NCR.COM (Dave Huyink)
Subject: Re: Pasadena Pubs

In HB 624 rlr@bbt.com mentioned:

> When in Pasadena, get to the Loch Ness Monster Pub (north on Fair
Oaks,
>I don't remember the address). Center of the infamous Doo Dah Parade,
this
>is a nifty little pub without their own brew, but they do have Bass,
Watney's
>and Guinness on tap, and loads of other stuff in the bottle. Good bands
on
>the weekends, with a fairly cheap cover.

Except for the bands, this almost sounds like another Pub in Pasadena:
The John Bull, also on Fair Oaks about two blocks south of Colorado (I
think
the cross street is Delacey). In fact, I thought the Doo Dah Parade
originated with the John Bull. Perhaps it is no longer there, but if it
is,
it is a real treat (and just across the street from the Amtrak Station).
No
homebrew, but a good place to drink the beers of the Empire.

Date: Tue, 30 Apr 1991 18:54:50 EDT
From: IOCONNOR@SUNRISE.ACS.SYR.EDU
Subject: Pitching

Hi,

This is my third batch. I have two bottled and one in the secondary fermenter. Due to the fact that I live in an apartment, I brew in the kitchen and ferment in the living room. My apartment is about 75F constantly, and sometimes gets to 80F. Here's the question: when I pitch, the fermenter bubbles for no more than 2 days--max. When I move it to the secondary, no more bubbling occurs.

What am I doing wrong? Most literature I've read here and in the brewing books talks about 7 days--what's up? BTW, the first two batches ended up with ending gravities of about 1010, and starting gravities about 1042, so it is fermenting. The first batch tasted ok.

Second quick one--would taking a gravity measure with the scum from the bottom of the bucket, i.e. mostly yeast, be completely inaccurate. I haven't done this, but was wondering.

Keep on Brewin'!

Kieran

IOCONNOR@SUNRISE.ACS.SYR.EDU InternetIOCONNOR@SUNRISE (bitnet)

Date: Tue, 30 Apr 91 08:50:40 CDT
From: motcid!red!chambers@uunet.UU.NET (Jeff Chambers)
Subject: fruit fermentation in HB

My recent batch, a Raspberry Stout, after transfer to the secondary, laid dormant for two weeks. The fermentation then took off just when we felt that the fermentation was over. I'm wondering: Do the complex sugars found in fruit beers somehow delay fermentation? We normally use Munton & Fison Yeast and we have not noticed activity of this kind in any of our other brews.

Thanks in Advance for any Wisdom imparted,
Jeff

Date: Tue, 30 Apr 91 21:49 CST
From: <SU0751A%DRAKE.BITNET@CUNYVM.CUNY.EDU>
Subject: Small batches, beer spheres, brewpubs

A couple of quick comments on recent postings:

Re: Small batches ==> Fast fermentations

We do our ales in standard 5-gallon batches, at about 70 deg F., in a large plastic primary. Our rule of thumb is that four days is sufficient for the fermentation to be slowed enough (i.e., several minutes between glubs) to rack into secondaries. On the other hand, our hard cider is fermented in its original 1-gallon jugs, but takes >2 weeks to reach a similar level of fermentation rate. I realize that the cider has more fermentables, but not THAT much more. We make ciders of differing strengths, but they all take roughly the same length of time. All of the batches, ciders and ales, use dry ale yeast (usually M&F) that has been given a head start (an hour or so in warm sugar water).

My point is not that small batches imply long fermentations. As the recent statistical discussions point out, coincidence does not imply causation. My point is just that small batches do not necessarily imply short fermentations either. For whatever that's worth.

Re: A source for beer spheres

There will probably be a lot of replies to this, since I got my original info from Zymurgy. A company called Marc C. Fritz, Inc., in Potsdam, NY, sells what they call a Batch Latch system for reusing party balls as homebrew kegs. Prices for different systems range from \$29.95 to \$185.00; individual parts are available also. If you're interested, call them at 1-800-762-2560 and they'll send you a free info package in a month or so. I don't work for them, I just think it looks like they have a good setup and am considering it myself. If we go through with it, I'll post a summary of the results.

Re: A new topic

My brewpartner and I have recently been thinking quite seriously of going commercial, in the form of a brewpub. It just so happens that both of our lives have a sort of opportunity for this right now. ANY information from

knowledgeable types (preferably someone who's done this before) would be greatly appreciated. Please e-mail directly to me or my brewpartner (MC2331S at the same node); if I get a lot of good stuff, I'll post a summary. Thanks!

Sterling Udell
Big Dog Brewing Cooperative
SU0751A@DRAKE.BITNET
SU0751A@acad.drake.edu
su0751a@dunix.drake.edu

"Look, Ma, I'm drinking my oatmeal!" - Armageddon Oatmeal Bock

Date: Tue, 30 Apr 91 22:48:47 PDT
From: mbharrington@UCSD.EDU
Subject: should it take 16 days in the fermentor?

I've had a batch of Teleford's Lager (kit) in my carboy (5 gal.) for 16 days now, and it still hasn't stopped. Any suggestions as to how to speed it up a bit?

Also,
does anyone have any tips about taking samples out of the carboy to take hydrometer readings?

Thanks!

PS. I'll post a summary about my request for beer stein info...

End of HOMEBREW Digest #627, 05/01/91

Date: Wed, 1 May 91 04:23:48 -0400
From: nobody@Kodak.COM
Subject: Beer in plastic bottles.
Full-Name:

Date: 05/01/91 04:27:58
To: homebrew%hpfcmr@hplabs.hpl.hp.com
Subject: Beer in plastic bottles.
>From: Richard von Blucher
Subject: Beer in plastic bottles.

Hello fellow brewers.

I've been quiet about this beer in plastic bottles thing because I felt that someone with more experience than I would interject, but I just have to open my big mouth. I'll just add one data point about beer in plastic.

I'm 6 months into an 18 month assignment in London. With all those pubs, why should I be concerned about beer in plastic bottles, you ask. Well, I do have to shop for groceries and so have perused the beer section at my local supermarket (a Safeway of all things!). British beer is available in 2, 2.5, and 3 liter amber plastic bottles. The plastic looks very similar in color to that used for the Matt's Party Ball, but the beer is much better :-). The bottles are typically labelled with a Best Before Date about 3 months in the future (of when I find them in the Safeway). Several brands are available, my favorite being the Samuel Smith's Old Brewery Bitter in the convenient 2 liter bottle. Costs about 3 pound, versus about 1 pound 60 pence per pint (20oz.) at the few Samuel Smith tied houses I know of.

So, other than bragging about having so much beer to choose from, what does all this mean? Well, the beer seems to keep pressure for months in proper plastic bottles, proper plastics do exist, and some very good beer is put into them. I won't mention Matt's anymore :-).

Personally, if I ever run out of new pubs and beers to try, I plan to bottle in used plastic beer bottles. But with only about 12 months left to go, I don't have much chance of running out of new adventures!

Oh, and they sell homebrewing supplies at the local Boots, the Chemist.

Cheers!

Richard G. von Blucher
Eastman Kodak, Rochester Technology Center/European Region Office
Knet: (65) 55695 KMX: 65-55695 Normal: (44) 071-748-7979 x 55695
Email: rgvb@kodak.com

Date: Tue, 30 Apr 91 13:26:31 PDT
From: dannet!bruce@uunet.UU.NET (Bruce Hill)
Subject: Beer in plastic bottles.
Subject: Pale Bock yeast?

Greetings!

I just got back from spending a week in Ft. Collins, Colorado at Hewlett-Packard trying to port our device driver to the new HP 9000 Series 700. My technical support person was none other than our very own Homebrew Digest coordinator, Rob Gardener! Unfortunately I did not get a chance to taste his "Hacker Brew", but I did get around to all of the Brewpubs in Ft. Collins.

I picked up an assortment of microbrew at this HUGE liquor store in Boulder and one of the brews I brought back was Sierra Nevada "Pale Bock". It says on the label that it is "Bottom-Fermented", so I am assuming that the yeast they used is a Lager yeast and is different from the "Chico Ale" yeast that they use in all of their other Ale-type brews. Does anyone out there know what variety of yeast they used? There seems to be some yeast in the bottle, so I am going to try to make a culture from it. Hopefully, I will be able to get a culture from this and be able to make a "Steam" beer. Is a Bottom-Fermented Pale Bock the same type of style as the trademarked "Steam" beer from Anchor Brewing?

Thanks.....

Bruce Hill

Date: Wed, 1 May 91 08:51:17 EDT
From: Jim Culbert <culbert@iesl-b.mit.edu>
Subject: glassware and england

Two questions for the gallery:

1) The talk about glassware and the recent addition of "yards" to the Cambridge Brewery's serving menu got me wondering again, "where can one get these yard glass things"? Anyone know? I'd particularly like to get my hands on a few half yards as they are a little more wieldly. Yards would be a fun way to serve up homebrew to friends! (and myself)

2) I'm going to be in England for three weeks at the beginning of June. I'd like to include a few brewery tours. Can anyone recommend some "must-see's" ?

Thanks,

-Jim

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===
> Jim Culbert <
> M.I.T Intelligent Engineering Systems Laboratory <
> Room 1-270 <
> Cambridge, Ma. 02139. <
> <
> Phone 253-7134 <
> e-mail: culbert@iesl.mit.edu <
=====
===
* When cows laugh does milk come out their nose? *
=====
===
```

Date: Wed, 1 May 91 9:18:03 EDT
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>
Subject: Repitching

Jay Hersh wrote:

>fermentation rates are batch size independent, Think about this,
otherwise it
>would take places like Anchor N times longer to produce a batch than a 5
gallon
>homebrewer, where N is the ratio of their batch size to the homebrewers.

Another way to look at this is, "How does the yeast know if the little
bit
of brew it's sitting in is surrounded by one gallon or a million?"

However, it is worth noting that for those of us whos fermentation
temperature is at the mercy of our household thermostats, large batches
will take longer to adjust temperature to match the surroundings, so will
be less sensitive to periodic fluctuations in room temperature. This can
affect fermentation rates, but unless your fluctuations are really
extreme,
I wouldn't think the amount would be great.

> To Bill Thacker,
> primary yeast is much better than secondary yeast. It tends to
> be more vigorous, since it has been dormant for a shorter period. Most
> everything I've seen on repitching says use yeast fromn the primary..
.

Now you've got me confused. "From primary" to me would mean getting some
yeast out of the primary fermenter (obviously requiring that you have
another batch working when you bottle the first). I'd agree that the
yeast
there is more "awake."

The article I was replying was (I *thought*) about throwing in a fresh
package of yeast at bottling time. In this case, I'd argue that the
yeast
from secondary would be a better choice. It didn't just get thawed or
rehydrated, for one thing. For another, we're constantly told to aerate
the wort before pitching yeast to provide enough oxygen for reproduction,
but you definitely don't want to aerate at bottling time.

John E. Lenz wrote:

> Bill Thacker asks about using the yeast drop from the secondary in lieu
of
> pitching fresh yeast when bottling.
>
> Seems like a reasonable approach, why don't you give it a try and let
us
> know how it works out.

I have, actually. The last batch we brewed was a porter, and we didn't
get
around to bottling it until it had been in the secondary for about 4
weeks.
(We had racked off the primary as soon as fermentation was done, knowing
it

would be a while until we could bottle.) Our previous batch had seemed a bit slow in carbonating, so we kicked up a little bit (*) of the yeast in the bottom of the secondary while siphoning into the bottling bucket. It did carbonate a bit quicker -- about a week and a half -- but based on one batch, I certainly can't claim that the theory is proved.

(*) - about a quarter cup of the "cake." Which brings up a question. I've heard of the dangers of yeast autolysis in fermentation, but what about bottling ? Will an "excessive amount" (?) of yeast autolyze in the bottle ? I certainly don't want my yeast driving around in little autos, burning up all the alcohol and polluting my beer with exhaust fumes ! 8-)

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Wed, 1 May 91 10:14:06 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Small batches, beer spheres, brewpubs

On Tue, 30 Apr 91 21:49 CST, <SU0751A%DRAKE.BITNET@CUNYVM.CUNY.EDU> said:

Sterling> Re: A source for beer spheres

Sterling> A company called Marc C. Fritz,
Sterling> Inc., in Potsdam, NY, sells what they call a Batch Latch system
Sterling> for reusing party balls as homebrew kegs. Prices for different
Sterling> systems range from \$29.95 to \$185.00

Geez, for \$185 (or less, maybe) you can get a complete soda-keg and CO2
tank setup (from Foxx or from American Brewmaster, maybe others). Just a
keg will set you back about \$30. My 5# CO2 cylinders lasted about 6
months,
and may last another at the rate of about 20 gallons/month.

This beer-ball thing seems too expensive to me.

Date: Wed, 01 May 91 09:55:50 EDT
From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
Subject: HB Digest No. 627

Chip Hitchcock writes about his doppelbock which has a wonderful head after only a week in the bottle.

I'd monitor this pretty closely, I had an all-grain Maerzen which was of a similar nature after a week in the bottle. Unfortunately, after 3 to 4 weeks in the bottle the stuff was damn near unmanageable in that it produced a pitcher full of head with very little liquid left at the bottom when it was poured. For those of you who are thinking "Aha, an infected batch," I don't think so, I still have a bunch of this stuff (now 2 years old) and once the head turns back into beer it is quite tasty. Turns out that it wasn't fully fermented when bottled (after about a 2-3 week primary and a 2-month cold lagering) and dropped about 7 points !! in the bottle. Needless to say, I've since become quite conservative in my priming.

Ken Johnson asks about the effects of temperature on extraction rates.

There is definitely a relationship here. According to my calculations your 70 degree C mash temperature is 158 degrees F. Mashing at this high a temp. will produce a very dextrinous wort, in a relatively short time to boot. I have read that mashing at 150 degrees F is generally believed to produce a very well-balanced (in terms of dextrans v.s. fermentables) wort. Mashing below 150 degrees F will produce a lot of fermentables at the expense of dextrans, and will take much longer to convert. I generally try to maintain a mash temp. of about 150-152 F, 2-3 degrees higher if I want some residual sweetness in my beer. My extraction rates aren't on the order of those which Miller gets, but I usually get about 38-30 points per pound per gallon which I find quite acceptable.

mbharrington@UCSD.EDU writes about his batch which has been 16 days in the fermenter, and seems to want to speed things up.

I'd say you might be better off simply waiting for things to proceed at their own pace. Within reasonable limits you might try warmer fermentation temperatures, though you will likely get increased ester production (not too desirable in a lager).

mbharrington also asks about taking samples out of the carboy for hydrometer

readings.

I have a rather large plastic "wine thief" which I use. It is a 3-piece thing which is easily sanitized in bleach solution. I usually have to draw out two portions of beer with it to get enough for a reading. A lot of homebrew suppliers sell these things, and also some made of glass. The glass ones are really too small to be of much practical use, at least the ones I've seen.

Cheers,

Dr. John

Date: Wed, 1 May 91 08:22:40 -0700
From: krweiss@ucdavis.edu
Subject: repitching from secondary, ferment times

Kieran O'Conner (known Mac user) writes:

>My apartment is about 75F
>constantly, and sometimes gets to 80F. Here's the question: when I
>pitch, the fermenter bubbles for no more than 2 days--max. When I
>move it to the secondary, no more bubbling occurs.
>
>What am I doing wrong? Most literature I've read here and in the
>brewing books talks about 7 days--whats up? BTW, the first two batches
>ended up with ending gravities of about 1010, and starting gravs about
>1042, so it is fermenting. The first batch tasted ok.

The drop in S.G. tells the story... You're not doing anything wrong.

Warmer

ferments go faster. I'll bet you're using dry yeast, too, which takes off very rapidly, as a rule. Stick with ale yeasts, and heartier recipes that will cover some of the esters and potential off flavors from a warm ferment, and enjoy.

>

>Second quick one--would taking a gravity measure with the scum from
>the bottom of the bucket, i.e. mostly yeast, be completely
>inaccurate. I havent done this, but was wondering.

Yes, it would be inaccurate. If the S.G. of the stuff at the bottom was the

same as the S.G. of the stuff at the top, it wouldn't settle out.

Consider

an extreme case, like a mixture of oil and vinegar...

Bill Thacker asks about reusing yeast from the secondary fermentor.

I have done this three times now, with very good results. I brew and bottle on the same day. While the new beer is in the boil, I bottle the previous batch. Then I swirl up the sediment from the secondary fermentor and use it to pitch the new beer. The biggest problem I've had is the resulting acceleration of my brewingschedule, and deceleration of the rest of my life, as I try to drink the beer faster than I'm producing it...

Ken Weiss
Manager of Instruction
Computing Services
U.C. Davis
Davis, CA 95616

916/752-5554
krweiss@ucdavis.edu

Date: Wed, 1 May 91 11:09:29 EDT
From: rlr@bbt.com (Ron Rader)
Subject: More fun in Pasadena!

To all the folks who replied to my post regarding pubs in Pasadena, CA, thanks! I'm very VERY sorry I forgot all about the John Bull, I would definitely recommend it to anyone going to the area. Fair warning: if you want to kick back and relax at the John Bull or the Loch Ness Monster (did the name actually change?) DON'T go on a weekend night. Late weekday evenings are bad for relaxing as well. You see, the John Bull is faithfully frequented by the South Pasadena rich suburban kids, and it gets pretty loud and rowdy at times. It's still fun, but not if you want quiet reflection. Ah, growing up in L.A. ...

The John Bull is definitely on S. Fair Oaks (~6 blocks south of Del Mar), and definitely catty-corner from Gerlach's Liquors. I'd tell you the name of the cross street, I can vividly see it in my mind's eye, but I can't remember the name.

The Doo Dah Parade definitely started at the Loch Ness Monster.

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Wed, 1 May 91 9:13:57 PDT
From: Marty Albini <martya@sdd.hp.com>
Subject: wyeast Bavarian wheat beer yeast(s)

> From: "John E. Lenz" <JELJ@CORNELLA.cit.cornell.edu>
>
> Lastly, do any of you have any experience with the Wyeast Bavarian
Wheat
> yeast culture? I'd like to know what the lower end of the temperature
> range at which this one will actively ferment is.

It's actually two yeasts: *S. Delbruckii* (the estery one) and a top fermenting ale yeast (the boring one). If you fool with temperature, you will favor one over the other. My own experience indicates that lower temperatures will favor the ale yeast, making the clove aroma characteristic of wheat beers disappear.

The reason they mix yeasts is that they were afraid the pure *S. Delbruckii* would be too intense for most people. Mixing yeasts seems like a poor approach to me; I would rather ferment down to some level of gravity and change yeasts, but then I'm a fanatic.

Pure strains of *S. Delbruckii* are available from

MeV
PO Box 123
Waterloo, Ontario, Canada
N2J 3Z9
(519) 742-7227

There's also an outfit in Tennessee that stocks it, but my order is two weeks old now, and still no yeast, so I hesitate to recommend them.

Wyeast will sell you a package of pure *S. Delbruckii*, but this is not a retail product; they sell it to brewpubs and the like. They quoted me \$14 for one packet!

Go ahead and try the Wyeast; I've had excellent wheat beers made with it (as well as bland beers with little detectable wheat character), so I know it's possible. The straight stuff is proving almost as hard to *get* as it was to *find*.

- - -

Marty Albini

"He that will an ale-house keep must have these things in store: a cham-ber and a fea-ther-bed, a chim-ney and a Hey, no-ney no-ney Hey no-ney no-ney, hey no-ney-no! Hey no-ney-no, hey no-ney-no!." --Thomas Ravenscroft

phone : (619) 592-4177
UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya
Internet : martya@sdd.hp.com (or @nosc.mil, @ucsd.edu)
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

Date: Wed, 1 May 91 13:32 EDT
From: "Eric Roe" <KXR11@PSUVM.PSU.EDU>
Subject: Fast fermentations, oats

In HBD #627, Brian Bliss writes:

>I started a batch last tuesday, and it was practically done
>fermenting thursday night. I gave it until saturday to
>settle, racked it to a secondary, and then bottled it last
>(monday night). by tomorrow it should be carbonated and
>ready to drink. 8 days total. Anybody know of anything faster?
>(P.S. I've only tried thried this with munton & fison ale yeast
> - perhaps that has something to do with it)

Munton & Fison is indeed a speedy yeast. I was really surprised the first time I used the stuff. At 60 degrees, it fermented a stout out in 5 days -- done, kaput, not another glub out of it. My previous experience with Whitbred dry ale yeast is very different. At the same temperature I've had the Whitbred continue fermenting for over three weeks.

Also, regarding the use of oatmeal.

>I started with 42 oz. oatmeal, and probably threw 75%
>or it down the drain, getting about 2 gallons of the finer
>particles in the boil. Same basic recipe as above,
>with only 2 cans of malt extract, no dry. initial S.G. 1.053,
>final S.G. 1.027. There was 5 inches of oatmeal sediment
>in the bottom of the fermenter - it all settled out.
>Perhaps one needs to start with cracked oats, not oatmeal.

You've got to mash oats otherwise none of the starches will convert. If you just boil the stuff, all you get is goo. Steel cut oats will work best. If you decide to try it: 1) don't use much more than a pound of oats and 2) be aware that oats are very sticky -- it's quite easy to get a stuck run-off.

Eric Roe
<kxr11@psuvm.psu.edu>

Date: Wed, 1 May 91 10:57:18 PDT
From: csswingley@ucdavis.edu
Subject: Cheap sparger

Howdy,

Just thought I'd pass along my cheap sparger idea. Being a graduate student and homebrewer often come in conflict due to the expense of the hobby. I had wanted to try an all-grain recipe, but didn't want to spend the money (typical for me) to get all the equipment.

The sparger I now use is made out of an old Culligan 5-gallon water jug. One can go to a Culligan water distribution center and buy "defective" water jugs for 50 cents. All I did to convert it to a sparger was cut the top off, cut a hole in the bottom, and attach a piece of plastic pipe to the bottom. A simple plug serves to stop the flow of liquor when more water needs to be added. I suppose a spigot could also be used, but the plastic pipe pieces I used were very cheap, and serve the purpose well.

The only difficulty in converting the water jug is cutting it up. I don't have any tools save an electric drill, so I had to drill umpteen holes and crack the top off. Perhaps a hack saw or pipe saw would work more quickly, I don't know.

Anyhow, just thought I'd pass the idea along for those who want to try all-grain brewing (an hour and a half!!) but don't want to buy several buckets and all the stuff Burch recommends in Brewing Quality Beer. I should also add that cheesecloth does not serve well as the sparge bag that holds the grains--the cheesecloth just fills with grain and plugs up the pipe at the bottom. Nylon is really the only thing I've found that works.

Also, any advice on brewing during the summer? It gets pretty` damn hot out here in central Ca over the summer. Burch recommends a water jacket to cool the fermenting beer. Any other ideas? Does the water jacket idea work? Let me know. Thanks.

Adios.

- --Chris Swingley csswingley@ucdavis.edu

Date: Wed, 1 May 91 11:48:37 PDT
From: Brew Free or Die! 01-May-1991 1444 <hall@buffa.enet.dec.com>
Subject: Brew Free or Die Homebrew Club of New Hampshire

Here's a reminder/pointer to anyone interested in being a member of a homebrew club in the southern NH/northeastern Mass area.

The club that started at a brewer's home in Pembroke, NH some months ago has really gotten off the ground. We call ourselves the Brew Free or Die Homebrew Club of NH. We meet from 3-6 PM on the second Saturday of the month on the 3rd floor of the building that houses Masi Plumbing and Heating Supply and The Grainery Restaurant, at 36 Otterson Street in Nashua, NH. This location is fairly central for both NH and Mass brewers, and it is offered gratis by one of our members and our /berbra|meister, Ed Boisvert (made famous recently in an article about home brewing and Jasper's Home Brew Supply printed in the Nashua Telegraph and another in the Manchester Union Leader). There is a large meeting room, several small rooms (one with a fridge), and a bathroom. All the conveniences of somebody else's home. 8^)

We've already gotten a logo designed (shows the Old Man of the Mountains hoisting a frosty mug), and will be printing up T-shirts both for ourselves and to sell at a table we have reserved at the AHA conference in Manchester. Dues are \$10/year, and \$2/meeting, which will be used for mailings, and put towards possible club trips, holiday dinners, or a summer barbecue.

So far, we've got about 20 regular members, with a fair mix of men and women, and several all-grain brewers. We've been in contact with the AHA regularly, and in fact, Charlie Papazian has agreed to speak at Ed's Rotary meeting, and several club members will be in attendance. I invite anybody interested in joining the club to get in touch with me. Your friends are welcome too. The more members, the merrier. We are a *very* informal club. I will scan and email the first three newsletters and a map to anyone who requests.

The next meeting is May 11 at 3 PM, and if you're interested, the Beer of the Meeting is Brown Ale, though any beer is welcome, including commercial products. Last time, someone brought Catamount's new Ethan Allen Ale. Now I know I don't need to waste my money. IMRHO, the first bad product Catamount has produced, and they did it in a big way - truly wretched!

See you there!

-Dan

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Dan Hall      | Digital Services / Network Connectivity
Digital Equipment Corporation | ARPAnet: hall@buffa.enet.dec.com
Digital Drive | EASYnet: BUFFA::HALL
MS MK01-2/H10, PO Box 9501 | Usenet : ....!decwrl!buffa.dec.com!hall
Merrimack, NH 03054-9501 | NET      : (603) 884-5879
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Disclaimer: My employer doesn't drink beer.

Date: Wed, 1 May 91 12:53:14 CDT
From: whg@tellab5.tellabs.COM (Walter H. Gude)
Subject: Cheapest extract...

The cheapest extract in my limited experience is Yellow Dog Malt Extract. The sole source is from the Home Brewery 1-800-321-BREW, its approximately \$8.50 for four pounds. Yellow Dog is made for the Home Brewery by Alexander's. By the way, the Home Brewery seems to have good prices on all extracts.

Walter

Date: Wed, 1 May 91 15:28:30 CDT
From: Brian D. Moore <bemo@spacsun.rice.edu>
Subject: State Bill

Here in Texas, it is currently illegal to operate a brewpub. However, there is currently legislation to allow microbreweries to operate (defined to be production < 75,000 barrels, a limit I do not exceed -- yet). Debate is ongoing, so I ask: in my letter to my representative, what arguments should I include? My local supplier suggests tourism, but I cannot back this up with any facts. Is local color enough of an argument for passage? Too bad the NRA doesn't have any vested interest; it would pass in a heartbeat.
-- bemo

Date: Wed May 01 11:53:21 1991
From: microsoft!larryba@uunet.UU.NET
Subject: Re: Four hour brews...

Ok, so there is some doubt about my claims. Well perhaps I slipped a few minutes here and there... This is the letter I sent to Marc. My appologies for the length, in advance.

I get my grain measured and crushed at the local supplier. I bought a grain card so all I do is walk in with my recipe and walk out with a sack o grain 5 minutes later. I guess I don't count this in the brew time... I do a loose rendition of single step infusion mash and typically get 105% efficiency compared to miller. Conversion at 150deg takes about 1/2 hour - but I let it go for 1 hour. I sparge with 175deg water. I use a mash/sparge bucket with a home made screen on the bottom (polycarbonate laboriously hand drilled) and an insulite wrap. I overlap starting the boil with sparging (spage into the boiler, on the heat) I use a counterflow chiller and it takes about 8 minutes to chill 5.5. gal.

I don't have much fine control over the process, however simplicity makes the process quick. The resulting beers are pretty consistent. I am happy just to be able to calculate IBU's and control that aspect with confidence. Use of carmel malt or other high kilned malts (munich, etc) seem to make the biggest difference in the quality of the brew. If I were a micro brewery and wanted to use dirt cheap klages for the bulk of my brews, then fine control over mashing technique would be more important. I am certain that I will get more anal about the process as my skills and tastes improve. Below is a log of a brown lager I made this weekend:

11:00am start heating 8.5qt water + 2 tsp burton salts (Seattle water is soft)
Fill carboy, racking tube, chiller with bleach solution (2oz/6gal)
11:30 water @ 172deg, put in bucket, measured at 170
mash in at 145deg (6lb Pale Ale, 8oz Xtal, 4oz Chocolote)
11:45 Mash stabilised at 150, start heating ~4 gal of sparge water.
11:50 Add 1qt of boiling water to mash, bring temp back to 150??
Periodically recirculate 2 qts of wort and check with iodine.
12:30 Conversion done (mash temp still around 150) Start sparging.
12:50 Boil Heat on at around 3 gal of sparge
1:10 Sparge Done. Add 1qt of water to bring total to 6 gal
1:40 Boil started, mash bucket & kitchen cleaned
1:55 pitch hops (16 grams of Chinook - ~7aau) start draining carboy/
chiller
2:40 Heat off, pitch 1oz of Cascades, swirl hard. final rinse of
carboy.
2:50 Chilling done, wort at 60deg, pitch yeast, SG = .043
3:00pm Carboy wrapped and in refer, boiler cleaned, wort chiller rinsed.

There was some fooling around so my mash water was about 5 deg hotter than usual. I was trying to mash at 160, but goofed. I still don't know what went wrong.

P.S.

The reason I wanted to mash at 160 is due to the highly attenuative yeast I got from a local microbrewery. 163 is the temp they mash at in order to get decent body. I have brewed with Klages using the above technique and obtained essentially identical results (klages tends to be more fermentable). I use a hot water heater fire ring to preheat my water. Another technique is to simply crank the temperature of your hot water

tank to 180-190 the night before brewing (and all through the house...) I use pellet hops. I don't worry too much about bleach in my beer. I toss the first pint or so from the wort chiller before turning on the cold water. I let the chilled beer splash into the carboy. For an ale I chill to 75 deg, for the lager I chilled to 60. I make extensive use of gravity to speed the chilling. I put the kettle on a bucket on the counter and the carboy on the floor. The sparge bucket also goes on top of a bucket so I can sparge directly into the kettle. I use a tube on the spigot so I don't splash the wort into the kettle. Aside from preheat, everything is done on my electric stovetop. Because I overlap so much stuff, I find the four hours to be pretty busy. Usually I have a half hour to eat lunch between the hops pitch and the final rinse of the carboy. The bleach takes that long to drain because there is essentially no head between the carboy and the sink.

There, I have told all. The lager was my 7th brew since switching to grain.
I hope this answers all your questions... For additional details send mail direct to me. Thanks.

Date: Wed, 1 May 91 16:51:30 CDT
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: Re: Four hour brews...

OK, OK. 625 is 5 to the 4th power. Had to be one of those positive integers, didn't it? This is all further indication that a mathematician doesn't need to be any good with arithmetic (there's always some student in the class who'll correct it for you).

What I really want to find out about is diacetyl and other unpleasant by-products.

During the course of some 160 or so batches in my Toronto years, I had three significant flops. They all had an off-taste I referred to in my log book as "clinical". It reminded me of that antiseptic/solvent smell you notice in hospitals, clinics and doctors' offices. The first two I was foolhardy enough to bottle and pray, but they never got appreciably better. The third one I pitched out; it also had a strong banana aroma, which I seem to recall hearing about in the HBD about a year ago. BTW, that last one was an experiment with lots of flaked rice, and a dried lager yeast with room temperature fermentation.

I had heard about diacetyl here and there, but the term "butterscotch" was frequently used.

Fast forward to December 1990 in Evanston. I had a batch of pale ale, bottled less than two weeks from brew-up, with an unmistakable "butterscotch" nose and palate. Strong, even over-powering, but not entirely unpleasant. I even kind of liked it. Kind of, and only one at a time. After about a week in the bottle, the old "clinical" flavour started to develop, so I put it all into the fridge, and nothing much changed from then on.

So I'm beginning to think that "clinical" is just what happens to diacetyl after long aging. Either it actually mutates chemically, or it's just a secondary characteristic that develops with time.

About two months later another batch of pale ale, almost identical to the December batch. At two weeks it's showing only "clinical", and strongly so.

So here's where the tinkering begins. Diacetyl is an intermediate product, right, somewhere between the $C_6H_{12}O_6$ and the C_2H_5OH that's supposed to get produced and consumed, right? Trace amounts are normal, large amounts an indication of unhealthy fermentation, right? So I throw the whole mess back into a primary with a pound of dextrose dissolved in water, a vigorous oxygenation and a new pitch of dried yeast (M&F, same as I'd started it with). A new fermentation got going, sure enough, but the results four days later were no more or less "clinical" than they'd started out being.

Oh, well, chalk up another one to empirical science. :-) I flushed the whole batch away.

3 bad batches in 160 isn't too bad. 2 out of a dozen is awful. A few months back, someone suggested the following way to get rid of trub: pitch the yeast into a primary with trub and all, rack 12-24 hours later when the trub has settled and the anaerobic has yet to begin. I tried it three times: the first with great success, the latter two being the above-mentioned batches. You can bet I won't be trying that trick again.

So, answers and/or opinions, please. Is the "clinical" thing mature diacetyl, or something diacetyl turns into? Is this kooky method of racking after (typically) 16 hours likely to cause diacetyl problems? Could the whole thing be explained by infection?

BTW, which issue number will be the next prime power?

Rob
(bradley@math.nwu.edu)

Date:Wed, 1 May 91 10:42 EST
From: <S94WELKE%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Alcoholism again

In HBD #625, Don Perley writes:

>You should beware of circular reasoning here. Say someone has 1 beer
>per week. Some well meaning Temperance Union zealot tells him he has
>a problem. He says "Get stuffed! One beer per week is NOT
>excessive!"

I suggested that a FRIEND's warning should be heeded. There aren't any
Temperance Union zealots on my Christmas card list! But if a person
whose opinion I generally respect tells me I drink too much, I'll
listen. I don't give a damn for the "drinking is immoral" crowd. Does
anyone in this audience? It's not circular if you consider the source.

>Now the poor sot is rejecting suggestion of a problem. Plus, in the
>eyes of some, he drinks excessively. To top it off, he can't control
>his drinking (actually, he is not willing to change his habits just to
>please some whacko who really thinks ANY alcohol is immoral).
Those criteria I listed in HBD #623 are what the military uses to find
problem drinkers--do they sound reasonable to you? Anyone whose life,
family, job, and health have crumbled has problems, if you ask me.
There are no acceptable criteria for a specific volume being "too much."
One beer a week is not enough, if you ask me. Even a case a day may
not be "too much" for some people.

>While a "true" alcoholic may practice denial, isn't that
>a REASONABLE action for a non-alcoholic? In short, while you should
>recognize the tendency to deny a problem, denial itself isn't an
>indicator of the problem.

Roger. Denial itself indicates nothing. However, you seem to
believe in a "true" alcoholic...what is that, exactly, and would
you tell a friend if you thought they were? Hypothetically, you
do so, and they say "stuff it." What are you going to think then?
"Time to join the Temperance Union?" Or maybe "it's more
serious than I thought?"

If you still want to argue, lets take it off the net;
HBD isn't a debate forum, after all.

- --Scott Welker, USU Med

Date: Wed, 1 May 91 16:07:52 PDT
From: winter@cirrus.com (Keith Winter)
Subject: Hunter Energy Monitor

I've noted a couple of requests for locations from which to obtain the Hunter Energy Monitor in California and the San Francisco Bay area. I bought mine at Home Depot. I know these are all over California and I believe they are a nation-wide chain so if one is in the area, give them a call to see if they have it.

Keith Winter @ Cirrus Logic, Inc. (winter@cirrusl)

Date: Wed, 1 May 91 18:12:02 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)
Subject: Re: should it take 16 days in the fermentor?

mbharrington writes:

>I've had a batch of Teleford's Lager (kit) in my carboy (5 gal.) for
>16 days now, and it still hasn't stopped. Any suggestions as to how
>to speed it up a bit?

You can raise the temperature, but you will be defeating the purpose of brewing a lager. You can brew an ale with any yeast (ale, lager, bread, etc.) but lagers are more elusive. The primary difference between a lager and an ale is the amount of esters (fruity flavors). Ales, in general, are fruity and lagers are not. At what temperature are you brewing? If you are brewing at 70 or 75F and it's taking 16 days, then I don't know... maybe you have a bacterial infection (some bacteria can digest complex carbohydrates that most yeasts leave behind). If you are brewing at 40F, then buy some good micro beer or import beer to take your mind off the homebrew -- it will take longer than 16 days at that temperature.

Al.

to 65F is good
for ales and will produce enough esters. Some ale yeasts will tolerate 50F or even lower. Also, some yeasts will produce less esters at 70F than others do at 60F.

Al.
korz@ihlpl.att.com

Date: Wed, 1 May 91 20:18:34 EDT
From: ken@oldale.pgh.pa.us (Kenneth R. van Wyk)
Subject: Miller on special malts

Hi all - I was at my brew supply store this evening, and I finally broke down and bought a copy of Dave Miller's "The Complete Handbook of Home Brewing". My first impressions are very good. I did see one thing that confused me a bit, so I thought I'd ask the group.

In chapter 8 (Special Malts), Miller says (any typos are undoubtedly my own), "One point that must be emphasized is that all roasted and crystal malts contain residual starch, and should be mashed with a diastatic malt in order to convert that starch and extract their full flavor and color."

This is contrary to what I've always believed. Even many extract recipes that I've seen call for crystal malt. I've never heard of mashing crystal or roasted malts. I've always mashed my [pale|klages] malt and then tossed in the specialty malts in with the sparge, leaving some time for them to steep at about 170F. Perhaps I should be mashing. What do other folks do?

A related question - won't mashing a dextrin (cara-pils) malt convert some of the dextrose into maltose during the maltose (~155F) phase? Do you all mash your dextrin malt?

Thanks,

Ken

- - -

Kenneth R. van Wyk
ken@oldale.pgh.pa.us (home)
krvw@cert.sei.cmu.edu (work)

End of HOMEBREW Digest #628, 05/02/91

Date:Thu, 2 May 91 8:36:01 EDT
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>

Subject: Re: cheap malt extract

Alternative Beverage
1-800-365-BREW
Charlotte, NC

The dry is not the best price but the syrup is the best I've seen.

Their dry is M&F they have Canned extract
X-light, light, amber, dark, Price
and X-dark Brand Wt Hopped Unhopped

Quantity	Price	American	3.3	6.95	6.80
1 lb	3.40	Eagle, L,A,D			
2 lb	5.85				
3 lb	8.40	EDME DMS, SFX	3.5	---	7.45---
4 lb	10.85				
5 lb	13.30	John Bull	3.3	7.85	7.25
		L,A,D			
		M&F L,A,D	3.3	7.65	6.95

Other places for dry:

Hennessy homebrew Barleymalt & Vine Mayers
1-800-hobrews 1-800-666-7026 1-800-543-0043
Rensselaer, NY West Roxbury, MA Webster, NY
American Eagle American Eagle or American Eagle L,A,D
bulk plain, L,A,D M&F 2.25/lb or 6.49/3 lbs
109.95 for 50lbs 1.99/lb pick-up only 93.00/50 lbs
Telford L,A,D
2.49/lb or 7.25/3 lbs
121.85/55 lbs

I live on the East coast so all the places I order from are out here, I don't know where you are from but I hope this helps.

Date:Thu, 2 May 91 9:27:18 EDT
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>

Subject: Unhopped malt

My brew partner wants to brew our next batch with unhopped extract and add no hops. I think this will not turn out very good. Has anybody tried this and how did it turn out.

Bill Boyle

Date: Thu, 2 May 91 06:45:03 PDT
From: 02-May-1991 0940 <hannan@gnpike.enet.dec.com>
Subject: Maybock

I recently bought some Ayinger Maibock (May Bock) beer from West Germany. It is a very bitter very heavy very strong delicious brew which I had never heard of. Apparently "bock" doesn't mean dark, as this brew has a basic dense, golden color.

Anyone know the definition of May bock beer, or bock in general ?

Dankeshen,
Ken

Date: Thu, 2 May 91 7:23:15 PDT
From: Marty Albini <martya@sdd.hp.com>
Subject: source for wheat beer yeast

> From: Marty Albini <martya@sdd.hp.com>
> Subject: wyeast Bavarian wheat beer yeast(s)
>
> There's also an outfit in Tennessee that stocks it,
> but my order is two weeks old now, and still no yeast, so I
> hesitate to recommend them.

It arrived the afternoon I posted this. To make up for
impugning their reputation, here is a plug:

Brewhaus
4955 Ball Camp Rd.
Knoxville, TN 37921
(615) 523-4615

I mentioned in this article that I thought lower
temperatures would work against the S. Delbruckii strain in
the Wyeast packet; the MeV packet says "ferment below 20 deg
C" on it, which is pretty cold for an ale yeast. I'm going to
bite the bullet and make the international phone call today to
get the straight poop. Byron Burch recommends a warm ferment
for the Wyeast to get lots of esters, and I'm confused (but
not worried!).

Also:

> From: Brian D. Moore <bemo@spacsun.rice.edu>
>
> Here in Texas, it is currently illegal to operate a brewpub. However,
> there is currently legislation to allow microbreweries to operate
> (defined
> to be production < 75,000 barrels, a limit I do not exceed -- yet).
Debate
> is ongoing, so I ask: in my letter to my representative, what arguments
> should I include? My local supplier suggests tourism, but I cannot back
> this up with any facts. Is local color enough of an argument for
passage?

Tell them the current laws are anti-competitive, and
are inhibiting a potentially lucrative industry. Jobs is a
good argument; I don't think anybody in the legislature would
be sympathetic to "I'm sick of bad beer!" If the process of
regulating alcohol is as corrupt in TX as it is in CA, the
megabreweries will have an easier time suppressing competition
than the public will encouraging it.

Simply pointing out the absurdity of a law doesn't
seem to help much either...

- - -

Marty Albini

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty
phone : (619) 592-4177
UUCP: [hplabs|nosc|hpfla|ucsd]!hp-sdd!martya
Internet : martya@sdd.hp.com
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA
92127-1899 USA

Date: Thu, 2 May 1991 10:47 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: cara-pils; diacetyl; mash-time

Greetings All:

The U.S. Open Homebrew Competition was a success. We judged 90 beers. The guys who judged Best of Show had an awful time deciding which deserved the "Big Blue" but in the end it went to the Pale Ale, from a homebrewer in Texax (sorry, I didn't write down his name). This was the first competition to participate in the Southeastern Homebrewer of the Year Award program, an award to the homebrewer from the Southeast who accumulates the most points in a year from all the competitions he/she enters.

Being the judge director, I didn't have the privilege to judge a category :-(. But the most interesting beer I sampled was a raspberry/clove mead by Jeb Sturmer from Durham. A MOST interesting beverage. A little heavy on the cloves otherwise it might have taken first in the meads. In case anyone wants to try something different...

A question arose so at the competition so I pass it to the group:

How do they malt Cara-pils so that it doesn't have any convertible starches?

As for diacetyl in beer:

It's my understanding that diacetyl can be produced by racking too quickly to a secondary fermenter. There is a diacetyl reduction period just after primary fermentation when the beer needs to sit on the yeast cake for a day or two. Diacetyl is what they use to make margarine taste like butter (check out the ingredients on the side of the package sometime) so "butter" is definitely what you should be tasting if diacetyl is your problem. "Medicinal/clinical" probably relates to another defect. I'll have to check some of my sources to nail it down.

As for the time it takes to make all-grain beer:

I find that most of the time involved in making all-grain beer is used up waiting for the mash to convert, sparging, and then waiting to finish the boil. I wrote an article for the All-Grain special issue that outlines a procedure whereby you brew two beers at once and "stagger" the steps. Sparge #1 while you're mashing #2; Boil #1 while you're sparging #2; Cool #1 while you're boiling #2. It takes some advance planning. I grind the grains, weigh out the hops and sterilize the carboys the night before, because once the process begins, it's non-stop! The net effect though is two batches of all-grain beer in just a little more time than it takes to brew one. The drawback is that it takes two brewpots. I'm a Bruheat fan and use two Bruheats. Whatever you use, if you can borrow the extra pot and mash tun from a fellow brewer for a day, then you don't have to drop the coins on the extra equipment.

Kinney Baughman | Beer is my business and
baughmankr@conrad.appstate.edu | I'm late for work.

Date: Thu, 2 May 91 11:32:10 -0400 (EDT)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Styro-Mead

Last September, I decided to try making a small batch of mead. I used a recipe from the list calling for ginger, tea, and orange peel in addition to the honey. I ended up with a one gallon batch (heated for 45 minutes with scum-scraping, no boiling) dubbed "Feynstein Troublemead."

It has had pretty much the same taste since the fermentation (with Red Star Champagne yeast) ended. Very sweet, no real taste of alcohol, and a horrid composure of styrene!

Yuk. I've never heard about this taste before; what could be causing it? The stuff came out of my stainless steel boiler into the glass fermenting vessel and glass conditioning jug, never making it's way through coffee cups or anything like that. I've only racked it once after the primary fermentation, and there's a few wisps of yeast left at the bottom; could this have anything to do with the taste? Is this something that might go away? It seems as strong as ever.

Goofy stuff.

Douglas Luce
Carnegie Mellon

Date: Thu, 2 May 91 09:44:51 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: yards

[sorry for ommitting the reference, but I'm not on my ususal windowing
termial today]

Yards are available from the Association of Brewers Catalog (often
included in Zymurgy. They seem a bit pricey -- I'd love to get a few,
but I'm looking around for a better price. Here's the AoB's prices:

yard glass w/stand - 36" tall - (holds 42 oz.)\$75.50
1/2 yard glass w/stand - 18" tall - (holds 25 oz.) 56.50
set of four 1/2 yard glasses w/stands208.25

they also have 12" "foot" glasses

I assusme that these prices do not include shipping, because
the "weight" of the glasses is listed.

Association of Brewers
P.O. Box 287
Boulder, CO 80306-0287

Order by fax: 303-447-2825
Order by phone: 303-447-0816

Office hours: M-F 9-5 Mountain time

[Disclaimer: I'm not affiliated with the AoB other than being an AHA
member.]

Al.
korz@ihlpl.att.com

Date: Thu, 2 May 91 08:55:49 PDT
From: keng@ic.MENTORG.COM (Ken Giles)
Subject: diacetyl, clinical flavor

In HBD 626, R. Bradley asks about diacetyl and 'clinical' flavors:

From what I've read, diacetyl is naturally produced during the yeast's aerobic reproductive phase. And during the anaerobic phase, diacetyl is reduced by the yeast. I believe the amounts produced and reduced can vary in different strains of yeast. Also, reintroducing oxygen during the anaerobic phase will restart diacetyl production, sometimes producing more than can be reduced. You sound like an experienced brewer, so I hesitate to suggest this, but are you being very careful not to oxygenate the wort when racking off the trub? To me, this seems like the most likely cause of your diacetyl problem. I wouldn't say that diacetyl is the product of an unhealthy ferment, but rather an improperly controlled ferment.

As for the clinical taste deriving from diacetyl, I don't think that could be true. Some commercial brewers purposely try to produce some diacetyl (Samuel Adams and Samuel Smiths come to mind) and it's a desirable attribute in stouts and porters, where it stays in the background. I think the 'clinical' flavor you're describing is known as phenolic. I usually associate this with contamination problems. I know, you've done 160 batches with no problems, but a small change in procedure can sometimes cause problems. Myself, I made good beer for two years, then, all of a sudden, every second batch was going bad. I realized (after doing a lot of reading) that I had just started using adjunct grains in my extract beers, and since I wasn't doing full wort boils, the dust from the cracking of grains was contaminating my brew water. I started cracking outside, and no more problem. It sounds like you've changed your procedure, slightly. Try to determine if you've increased the contamination risk, or tell us more.

kg.

Date: Thu, 2 May 91 10:37:55 mdt

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Re: mashing dextrine malt

Ken asks about mashing dextrine, crystal and roasted malts. I don't. I put them in a grain bag and drop the grain bag in my kettle as I bring the cold liquor up to boiling temp. Then I remove the grain bag and add extract malts and boiling hops (which I recently read are also called "copper hops" since kettles are (were) also known as "coppers"). I agree that mashing them can convert the more complex carbohydrates that you seek to add by using the crystal or dextrine malts. Al.

Date: Thu, 02 May 91 13:09:42 EDT
From: hersh@expo.lcs.mit.edu
Subject: Bottling Yeast

>The article I was replying was (I *thought*) about throwing in a fresh
>package of yeast at bottling time

Oops guess I wasn't paying close enough attention. I've never heard of
primary
or secondary yeasts added at bottling time. the only thing I know about
bottling yeasts is that it is a not uncommon practice for German brewers
to add
a liquid yeast of a different strain than used for fermenting at bottling
time.
I don't know the specifics of how they go about this though.

JaH

Date: Thu, 2 May 91 11:15:35 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: extract prices

Disclaimer: I have a limited collection of catalogs from a limited set of suppliers. They are in the order that I found them. I have only purchased from Lil' Olde Winemaking Shoppe and have had no problems with their products or service. Shipping prices vary and are not included. I am not affiliated with any of the suppliers mentioned.

Here's the cheapest prices that I could find in all the catalogs I have (please note the age of the catalogs):

William's (prices expire Oct. 31 1990) 415-895-2739
6 x 6lbs English Light or Dark - \$66.00 (\$1.83/lb)

Brewhaus (catalog revised Nov. 15, 1990) 1-800-638-2437(BIER)
Munton&Fison 55 lb. pail (5 gallons) - \$103 (\$1.87/lb)

Alternative Beverage (fall/winter 1990) 1-800-265-BREW
6 x 3.3lbs Americal Eagle Light, Amber or Dark - 10% (for buying 6)
\$36.72 (\$1.85/lb)

Lil' Olde Winemaking Shoppe (fall 1990) 708-557-2523
3.3 lbs John Bull Plain Light, Amber or Dark - \$6.19 (\$1.88/lb)

Al.

Date: Thu, 2 May 91 09:45:52 PDT
From: keng@ic.MENTORG.COM (Ken Giles)
Subject: Re: Miller on special malts

In HBD 628, ken@oldale.pgh.pa.us (Kenneth R. van Wyk) writes:

> In chapter 8 (Special Malts), Miller says (any typos are undoubtedly
> my own), "One point that must be emphasized is that all roasted and
> crystal malts contain residual starch, and should be mashed with a
> diastatic malt in order to convert that starch and extract their full
> flavor and color."
>
> This is contrary to what I've always believed. Even many extract
> recipes that I've seen call for crystal malt. I've never heard of
> mashing crystal or roasted malts. I've always mashed my [pale|klages]
> malt and then tossed in the specialty malts in with the sparge,
> leaving some time for them to steep at about 170F. Perhaps I should
> be mashing. What do other folks do?

You'll find that Byron Burch, author of "Brewing Quality Beers" is an
advocate
of mashing adjuncts, as well. What do I do? When I make extract beers, I
use
primarily dry malt extract, which is almost complete fermentables, so I
use
crystal to add both flavor and body. Therefore, I don't mash it, but just
steep it. When doing all-grain, however, I'm using the mash process to
control
body. So I go ahead and mash the crystal (and other adjuncts) with my
pale malt.

As to Miller's claim that mashing adjuncts must be done to "extract their
full
flavor and color", I think he might be over-stating things, especially
color. I
haven't done any extract-with-mashed-adjunct beers to support my opinion,
though. As it has been noted here before, crystal makes extract beer so
much
better, almost every brewer will keep increasing it and end up with a
beer
that's too sweet. If you were to mash the crystal, you could increase the
crystal without your beer becoming cloying. When I mash a pale ale, I use
1 lb
of crystal for 5 gallons. In an extract recipe for 5 gallons of pale ale,
1/4 lb
of unmashed crystal is about the limit (IMHO, of course) before causing
over-sweetness.

kg.

Date: Thu, 2 May 91 16:11 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: prime power/glasses

Date: 02-May-91 Time: 12:12 PM Msg: EXT01002

Happy May to all and sundry -

1) The next issue whose number will be a prime power should be 729 which is 3 to the 6th power.

2) Someone mentioned Crate and Barrel as a source of glassware. Their 800 number is 1-800-323-5461. Other companies that have nice glassware are Williams Sonoma 1-800-541-2233 (really pretty beer mugs) and Pottery Barn. Pottery Barn doesn't have an 800 number. I called 1-212-505-6377 (a local call) and they put me on the mailing list.

3) The local homebrew supply guy says that he has a catalogue at home with "yard" glasses in it. I suspect it is wholesale, but who knows. You could send him an SASE and ask for the name. His address is

Milan Home Wine and Beer
57 Spring St.
NY, NY 10012
212-226-4780

Disclaimer - I was never very good at arithmetic. (gee, am I going to need a REAL disclaimer soon? after all, what opinions could Thirteen have about homebrew...)

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu, 2 May 91 09:51:43 PDT
From: Drew Lynch <kpc!atl@uunet.UU.NET>
Subject: Brewing into Plastic bottles

I brewed a batch of brown ale and bottled it in plastic bottles. I noticed no odd flavors or loss of carbonation. I wanted to be able to take some beer in for the first day of a backpacking trip and not have to carry around heavy bottles or cans for the rest of the trip. I figured that the plastic bottles are very durable and would serve well as canteens when the beer ran out. Unfortunately, we didn't get another backpacking trip in before all the beer was consumed! :-)

Date: Thu, 2 May 91 17:45 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: rootbeer revisited

Date: 02-May-91 Time: 01:46 PM Msg: EXT01008

Hello again
Does anyone have a recipe for rootbeer that is "from scratch" using the
actual
plant parts that make the syrup? Thanks,

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com

Date: Thu, 2 May 91 14:49:58 -0500
From: peterson@ddd.prepnet.com (Mike Peterson)
Subject: Weizen Yeast

Hello. I've got a quick question for all you out in homebrew land. I am an intermediate extract/speciality grain homebrewer with an interest in making an attempt at producing a Weizen this summer. I was hoping to do something simple with a wheat malt extract and a traditional top fermenting Weizen yeast. Here's where the question comes in. My girlfriend and I managed to get these bargain basement tickets to Germany and are going to vacation in Bavaria, alias Beer Heaven. I would like nothing better than to grab a couple of bottles of Weizen mit Hefe (wheat beer with yeast) to bring home in order to reculture the yeast for my Weizen. The problem is that according to Papazian in the Spring 1990 issue of Zymurgy, most Bavarian Weizen beers are filtered in order to remove the yeast used during fermentation. The yeast is then replaced with a lager yeast which flocculates better. Does anyone know of a Weizen brewer that does not do this? If so, do you have any advice on reculturing from bottle conditioned beers? Thanks in advance.

Mike Peterson

E-mail: peterson@ddd.prepnet.com
Phone: 215-975-0975

Date: Thu, 2 May 91 11:34:21 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Quicker Brewing

From: dinsdale@chtm.unm.edu (Don McDaniel)

>I'm with Marc. I've recently gone over to all-grain brewing
>(except when I'm desperately low on brew and don't have time for
>mashing) but I find it takes me the better part of EIGHT HOURS
>to brew a batch. It's not a total write-off since I can use some of
>the dead time to get chores done around the house, but it does
>control my whole day. I'd really like to know how it can be done
>in four hours!

I made the move to all-grain about three years ago, and have been refining my brewery and technique since then. In the last six months, I have gotten my brewing time down to four hours. A full blown description of my technique would be rather tiresome, so I'll limit the discussion to a few hints and caveats. First the caveats.

This style of brewing is not for everyone, for at least three reasons.

1. Managing time efficiently. To brew that quickly, you must streamline your process. There are usually several things happening simultaneously, which must be executed with precision. Even if you know what you're doing, it can get kind of harried. Often I would rather take 5-6 hours, which leaves more time for relaxing etc.
2. Equipment. The brewery set-up must be easy to use, and must do its job quickly. Setting this up can consume hundreds of dollars and infinite amounts of time. It helps to love brewery building as much as brewing!!
3. Flexibility. If you really want to brew in four hours, you'll probably have to forgo protein rests, low temp saccharification rests (<157F), roasting your own grains, longer boils, whirlpooling, etc. A high temp, single step infusion mash, followed by a one hour boil limits your flexibility, but speeds up your brewing.

And now a few hints.

1. Concentrate on the "critical path". Know exactly what you will need when, and have it ready at that time. Use periods of lesser activity to prepare and clean. Examples, a) sterilize equipment during the mash; b) drain and rinse carboys during the boil; c) clean mashtun while chilling wort (saves water too!). By thinking carefully about the process, you'll be able to see things that can be done in parallel.
2. Use pre-cracked grains. If you get your supplies on brewing day, or the day before, have your supplier crack them for you. It beats spinning the handle of the old Corona, and should give you a better crush too (assuming your supplier has a 2 roller mill).
3. Get a high output burner. This is a great way to shorten brewing time that causes nothing to be compromised. The kettle is used to heat mash water, heat sparge water, and boil wort. Depending on

your set up and schedule, all 3 of these may be on the critical path. Anything that you can do to shorten the critical path will reduce the time spent brewing. My 125,000 BTU burner can boil 15 gallons in 10-15 minutes, and has shortened my brewing time considerably.

4. Use hot tap water. Part of your work is already done for you.

5. Brew outside. If you've got a high output burner, you'll want to do so for safety reasons. Furthermore, you'll never have to mop another floor again!! (A word of caution, sanitation can get trickier outside.)

6. Shorten mash times. According to Dr. Lewis at UC Davis, nearly all of the conversion takes place in the first 5 minutes of the mash, provided that you use enzyme rich American malt (2 row Klages is excellent), and mash in at 158-160F. Marin Brewing Co is now mashing for about 35 minutes (it takes that long to get the sparge water up to temp), and one sip of their beer is enough to convince most skeptics. I've mashed for as little as 1/2 hour at 158F, and been very pleased with the results. Because of the high mash temp, the finished beer will be full bodied and rich in unfermentables (yummm).

7. Use a hot liquor back. This is an insulated tank that stores heated sparge water. By freeing up the brew kettle, you can begin heating the runoff before sparging is completed. You must exercise caution, however, to avoid scorching the high density first runnings.

8. Limit the boil to one hour. One hour is sufficient to extract & isomerize alpha acids, sterilize the wort, and get a good hot break.

9. Clean up as you go. If you do this, you will minimize the amount of drudgery after the fun part is over. By the time I've got cooled wort and yeast into the carboy, there are only two things left to clean : the brewkettle and the heat exchanger.

Naturally there are times when you wouldn't want to use some of the above techniques. If, however, minimizing brewing time is a priority, you might want to try them.

Questions?
Comments?
Advice?

CR

Date: 02 May 91 07:16:32 EDT
From: Robin Garr <76702.764@compuserve.com>
Subject: Federal law?

According to wolfe@zeus.WEC.COM (braumeister)'s account, "UPS returns HOMEBREW COMPETITION entry's," ...

> Friday, April 19,1991, I had returned to me, my homebrew entries.
>Reason, UPS does not violate Federal Law of Interstate Transport of Alcoholic Beverages across state lines.
> I was intructed to cease and desist my attempted shipping of alcohol across state line, or they would report me to the BATF.

Balderdash! UPS may elect not to ship the Demon Alky-hol across state lines, but they have no right to tell you that you're a law-breaking malefactor. There is NO federal law that forbids interstate shipment of alcohol, except specifically by the U.S. Postal Service, and that's a postal matter, not in BATF's bailiwick. Call the BATF agents in your own home town and they will be happy to confirm this.

Most UPS agencies are quite willing to look the other way when you ship "processed barley" via their system. In this case, while acknowledging that they have the right to deny your shipment, I think I'd have a little talk with your agent's supervisor about his attitude problem.

I think that UPS' problem, other than a galloping case of neo-prohibitionism, is that there's a patchwork of STATE laws governing shipment of alcohol IN, and a relative minority (Texas is said to be one such) are fairly aggressive about enforcement. This is generally not because of prohibitionist sentiment as because the states like to collect excise taxes. UPS, among others, finds it easier to decline to accept the shipment than to keep track of the paperwork.

Try Federal Express or Greyhound Package Express. And tell UPS that you don't intend to send ANYTHING on the big brown truck until they get their act together.

Robin Garr
Associate Sysop, CompuServe Wine/Beer Forum

Date:Thu, 2 May 91 13:38 PST
From: <CONDOF%CLARGRAD.BITNET@CUNYVM.CUNY.EDU>
Subject: Diacetyl & "clinical" odor

bradley@math.nwu.edu (Rob Bradley) asks about diacetyl and a "clinical" odor/flavor.

Diacetyl is short for diacetyl ester, $\text{CH}_3\text{COCOCH}_3$. It has a sweet or butterscotchy or buttery flavor/odor, depending on who you are. In low amounts, it can be quite pleasant. It's present only in young ales, because the yeast will eventually digest it, even in the bottle.

According to "Principles of Brewing Science," by George Fix, high levels of diacetyl can be generated by a bacterium, *Pediococcus* sp. These bacteria also produce lactic acid, and I believe they are used on purpose in Lambics. In other brews, they're considered disastrous.

Other sources of diacetyl, again according to Fix: minor metabolic pathways of yeast, "petite" yeast mutants, spontaneous decomposition of alphaacetolactic acid, too much oxygen in the wort, too little valine in the wort.

Correction: above I said it's diacetyl ester. That's wrong. It's diacetyl KETONE.

As for the "clinical" odor, I suspect you mean a phenolic character. The compound of interest, again according to Fix, is 4-vinyl-guaiacol. It is produced by superattenuating wild yeast (*S. diastaticus*) in high quantities. It is produced more by ale (*S. cerevisiae*) than by lager (*S. uvarum*) yeast, and it is produced by *S. delbrueckii*, the Bavarian wheat beer yeast, in which it is considered desirable, as in low quantities, it provides the "clovelike" character of those beers.

>So, answers and/or opinions, please. Is the "clinical"
>thing mature diacetyl, or something diacetyl turns into?
>Is this kooky method of racking after (typically) 16 hours
>likely to cause diacetyl problems? Could the whole thing
>be explained by infection?

The "clinical" and diacetyl flavors are caused by quite different compounds produced by quite different pathways. The "maturing" of diacetyl to "clinical" is caused by the disappearance of the unstable diacetyl. The prevalence of phenol could be explained by infection by *S. diastaticus* or its presence in a contaminated dry yeast source, for example. Very high levels of diacetyl could be explained by infection by *Pediococcus*.

According to Fix, *Pediococcus* loves maltose, so incomplete or slow-starting fermentations are most susceptible. If you're not getting short lag times after pitching, this could be something to look into. Of course, thorough sanitation is necessary. Fix says the bacteria can live even in scratches in glass, and plastic is a great haven for them. Consider replacing all your plastic equipment.

Hope this helps.

===

Fred Condo

Bitnet: condof@clargrad INET: condof@clargrad.claremont.edu

Date: Thu, 2 May 91 16:01:50 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: next issure such that # = prime ^ n

$3^6 = 729$

bb

Date: Thu, 02 May 91 17:03:15 PDT

From: darrylo@hpnmxx

Subject: Re: brewing software

[Darryl Richman's post on Mac brewing software reminded me of this.]

In the 1989 or 1990 special issue of Zymurgy (the one on "Beer and Hops"), there is an article by Jackie Rager (sp?) that gives a formula for calculating IBUs given a hop's alpha content, boiling time, etc..

Can anyone tell me how accurate it is? I programmed the equations and data table into my HP 48SX calculator, and noted that, using the example in the article, an error of one minute roughly translated into an error of one IBU. In other words, if the wort is boiled for an extra five minutes, the IBU changes by 4-6 IBUs (I've forgotten the exact number). Given that the IBU value can change rapidly with time, how do you take into account wort cooling time, or is this already reflected in the equation? Perhaps the bitterness extracted from hops decreases rapidly with wort temperature?

-- Darryl ("Just a beginner") Okahata
Internet: darrylo@sr.hp.com

Date: Thu, 2 May 91 20:18:45 -0400
From: mason@habs11.ENET.DEC.COM (Gary Mason - I/V/HI PCU - 603-884
[DTN264]1503 02-May-1991 2014)
Subject: Beer Stacks...

Are all of these transmissions regarding HyperCard stacks about beer &
brewing
referring to the BeerStax stacks I placed (with help) in the Homebrew
Archives
some months back? If so, there they are.

Cheers...Gary

Date: Thu, 2 May 91 17:31:55 PDT
From: mbharrington@UCSD.EDU
Subject: looking for person with Druid... .signature

If you are the person with the little snippet about naked Druids in your .signature, could you send me a note? I'd like to ask you something...

Thanks!, and please forgive the excessive use of bandwidth...

- --Matt

Date: Thu, 2 May 91 17:33:49 PDT
From: mbharrington@UCSD.EDU
Subject: Looking for second brew book

I own Papazian's book and love it dearly. I'd also like to get something else, just for a second opinion and more recipes. I'm considering Miller's book, but just thought I'd see what y'all thought of it before I paid for it. Any comments?

Date: Thu, 2 May 91 20:35:28 -0400
From: mason@habs11.ENET.DEC.COM (Gary Mason - I/V/HI PCU - 603-884
[DTN264]1503 02-May-1991 2030)
Subject: Spreadsheet..

To the would be spreadsheet contributor...(sorry, I can't find your name)
...

Rather than FTP, why not submit it to the Homebrew Archive? Then we can
ALL
copy it via E-mail. BTW - is there any chance that it is in an older
version
of Excel? The new version (V2.2?) is not acceptable to some other
programs yet
(like my version of Macintosh WingZ at the moment)? I would like very
much to
get at that piece of work. Thanks in advance

Cheers...Gary

Date: Fri, 3 May 91 11:51 EST
From: "David Taylor, Hardware Maintenance" <DAVID@phillip.edu.au>
Subject: new reader's questions

Gooday from Australia,

I'm a recent subscriber to this digest and think that it's great. What follows is part of an article that I posted to rec.food.drink a few weeks ago. Two homebrewers kindly mailed me details of this list. Some of my questions may provoke some discussion?

I've been homebrewing for several years now with results ranging from the usual undrinkable failures to some that were 'few-cents-a-bottle' masterpieces.

I started with kits, made extract brews, then graduated to grain brewing - [poetic waffle about joys of brewing deleted].

Since moving to a four acre block in the hills North-East of Melbourne and starting to owner-build our house there isn't much time for brewing (*HOME* brewing on a massive scale). I've made a few extract brews to keep up a supply but with mixed results. Here are some comments and questions:-

We're now on tank water, currently a 2000 gallon galvanised main tank. Are zinc ions known to affect yeast performance? When the house is habitable we'll have a 15000 gallon concrete tank - some calcium carbonate to harden the water - looks like I'll be brewing pale ale!

I believe that yeast quality has a large affect on flavour. One of my best beers was made with a lager yeast that came from the US in a liquid culture via the president of the local brewers club. I grabbed one of his empties and got the sludge to start. My beer was all grain, hops and water and had clean malt taste with beautiful yeast complexity and balanced bitter finish. I wish I could make it again! Any comments on yeast quality, sources, methods of culture etc?

I've just sent off a cheque to AHA to subscribe and ordered the 'Yeast' and 'Extract' back issues, also, am about to invest in a glass carboy for a primary fermenter (my plastic fermenter is getting old and I'm not sure how well it cleans up these days). All in the cause of more consistent, cleaner tasting brews.

Cheers... David Taylor

End of HOMEBREW Digest #629, 05/03/91

Date: 2 May 91 03:10:13 MDT (Thu)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: re: State Bill (brewpub rationale)

Brian D. Moore <bemo@spacsun.rice.edu> writes:
> Here in Texas, it is currently illegal to operate a brewpub. However,
> there is currently legislation to allow microbreweries to operate
(defined
> to be production < 75,000 barrels, a limit I do not exceed -- yet)...

That's a generous upper limit! (I remember when Anchor was at about 30,
000
barrels/year; where are they now?)

>...Debate
> is ongoing, so I ask: in my letter to my representative, what arguments
> should I include? My local supplier suggests tourism, but I cannot back
> this up with any facts. Is local color enough of an argument for
passage?

Tourism is a minor issue. I'd suggest two possibilities:
- Moderation: Microbreweries tend to make beer which has more
flavor and body. People drink less of a flavorful, full-bodied
beer than of thin beer. (It takes a little work to write it all
out in convincing style, but "less filling" really means "more
intoxicating".) They also drink less of good beer than of hard
liquor. Therefore, microbreweries encourage those who drink to
drink in moderation.
- Local control and local economic benefit: A local beer employs
local people, is locally controlled, generates more local tax
revenue, and doesn't ship our dollars off to them damn furriners.
(Apologies in advance; I'm sure there are "damn furriners" in the
audience! No ill will intended. We're trying to help a fella
get local breweries by speaking to the issue in terms that will
be understood in his locale.)

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Fri, 03 May 91 06:32:10 EDT
From: JWHITE@maine.maine.edu (Jim White)
Subject: Hopless (hopeless) Beer ?

William Boyle writes.....

>

>Subject: Unhopped malt

>

>My brew partner wants to brew our next batch with unhopped
>extract and add no hops. I think this will not turn out very
>good. Has anybody tried this and how did it turn out.

>

>Bill Boyle

Yuch! What shall we call this strange concoction ?

IMHO Beer w/o the bitter would be like Chocolate w/o the sweet. Though
I'm sure that history would provide some precedence for such a brew, I
wouldn't recommend it.

Date: Fri, 3 May 91 07:35:49 EDT
From: John Mireley <mireley@horus.cem.msu.edu>
Subject: Where to brew my Ale?

I have been fermenting my lager beer in the basement. The temperature has been 61 and hasn't changed more than a degree either way. I want to brew my first batch of ale. I'll be using a Muton and Fison Olde Ale kit.

Should I do the fermenting upstairs where it will be warmer but the temperature is likely to vary more (5-10 degrees) or keep doing it in the basement at a steady 61 degrees? My inclination is to do it in the basement and be patient.

John Mireley

Date: 05/03/91

From: Joe Kendall <SYSHJK%GSU.EDU@CUNYVM.CUNY.EDU>

Subject: Filtered water

I recently purchased an NSA water filter for my tap. I've noticed a definite improvement in drinking water and coffee and I wonder if it will have a similar effect on my home brew. We have fairly soft water in my area (Atlanta, Ga. USA). The home brew produced with unfiltered water is fine. The question is will I see any effects from filtered water (adverse or beneficial).

Date: Fri, 3 May 91 09:00:06 EDT
From: dave@circus.Camex.COM
Subject: Re: Homebrew Digest #629 (May 03, 1991)

Please remove me from this mailing list. Unsubscribe, etc.

Thanks

P. David Pruyne UUCP: dave@camex.com or
Camex, Inc. uunet!camex!dave
75 Kneeland St., Boston, MA 02111
Tel: (617)426-3577 Fax: 426-9285

Date: Fri, 3 May 91 08:40:48 -0400
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: root beer cross post

Date: Thu, 2 May 91 17:45 GMT
From: "KATMAN.WNETS385"
Subject: rootbeer revisited

Does anyone have a recipe for rootbeer that is "from scratch"
using the actual plant parts that make the syrup?

I just saw such a posting in rec.food.drink (see, they're good for
something :-) and saved it, on the off chance that someone here
might once again ask the question. I think the rootbeer and the mead
question comeup once a year. However is keeping archives could have
special mead and rootbeer files just for those times... :-)

The first recommendation is to use the bottled extract (Schilling, or
McCormick, or Hires [I don't think Hires sells their extract anymore]).
But you say you want more... shameless picked up somewhere on the Net:

Date: Thu, 18 Apr 91 13:03:59 PDT
From: Dave Sheehy <dbsh@hprnd.rose.hp.com>
Subject: Re: Soda Pop and exploding bottles

As we have seen in the last several posts the general consensus seems to be that making soda pop is an exercise in demolitions manufacture. My experience however has been to the contrary. I have some bottles of home made soda pop that have been sitting at room temperature (which can range up in the high 70s in the summer) for over a year. Why do I not have the problems that many others have had? I've thought over my procedure and think that I may have a reasonable hypothesis. My procedure is:

1. Put the required quantity of water (4 gals.) in my brewpot and heat. I may or may not bring this to a boil depending on how patient/distracted I am that day but the temperature definitely gets into the sanitation range (> 165 F).
2. Start the recommended amount of yeast (1/4 tsp) separately in a bowl of warm sugar solution.
3. Add the entire quantity of sugar (8 cups) and soda extract to the water. Dissolve the sugar into the water and allow the solution to cool to, oh say somewhere in the 80s.
4. Add the yeast starter to the soda solution and mix well.
5. Bottle immediately (do NOT pass GO, do NOT collect \$200 :-).
6. It commonly takes 3-4 weeks to carbonate. It's really much better after several months in the bottle. The flavors blend or something, it's a very noticeable effect.

Why does this procedure not cause problems? Here's what I think may be going on. The commonly offered explanation for why bottles of soda pop do not overcarbonate and explode is that the yeast is limited by available nutrients. I think this statement is true but that it is only part of the answer. In my procedure I heat the water up to a high temperature driving off any dissolved oxygen in the process. This limits the aerobic phase (and therefore the reproductive stage) of the yeast. This limits the effective population of yeast. With a limited population of yeast you are less likely to overcarbonate. In this scenario, the pitching rate becomes a factor. If you pitch a large initial population of yeast, you will get overcarbonation. In fact, the only time I've had bottles explode (and they blew up in the vegetable crisper of my refrigerator by the way) was when I exceeded the recommended pitching rate of

1/4 tsp. Therefore, I disagree with the poster who maintains that pitching is a binary function. I believe pitching rate is significant in this situation.

I got a whole load of pretty vehement email about exploding bottles about a year ago when I posted about an experiment in making psuedo low cal soda pop (I still haven't tried it but it involves using fructose which is 80% sweeter than sucrose, I think you can figure out the rest of my plan). Since I hadn't had the problems that these people had I've been thinking alot about my procedure and why I don't have the same problems. This is what I came up with. So, what do y'all think?

From pepke@gw.scri.fsu.edu Tue Apr 23 11:49:15 1991
From: pepke@gw.scri.fsu.edu (Eric Pepke)
Subject: Re: ginger beer/ale, root beer

Here is the recipe I usually use for ginger beer.

Ingredients:
3-4 oz. fresh ginger
2 lemons
2 cups sugar (sucrose or brown sugar or both)
1 gal. water
Yeast

Peel the ginger and slice into 1/8 inch slices. Mix the water with the sugar and put in the ginger. Boil an hour or so. Slice the lemons, add to the boil, and boil for about 15 minutes. Allow to cool to room temperature. Add yeast. Let the yeast grow overnight. Bottle in very strong bottles. Let sit at room temperature for about 12 hours to carbonate. Put bottles in the fridge. Open very carefully.

Notes:

Every time I did not peel the ginger, the yeast did not multiply properly.

There may be a causal relationship.

The more you let the lemons boil, the more bitterness will be extracted from the peels. For a result a lot like Canada Dry's Bitter Lemon, increase the number of lemons to 4, let the lemons boil for about 1/2 hour, and cut back on the ginger. If you don't like the lemony flavor at all, substitute about 1 tsp. cream of tartar for them. I don't know what it's supposed to do, but it's better with than without.

I first started making this when I was a teenager and knew nothing about homebrewing. I always used baking yeast and didn't really sanitize anything. It worked fine. Now I brew all-grain beer with fresh yeast, but I still use baking yeast for this recipe.

I have a number of recipes for root beer as well, but (1) they require some ingredients which are difficult to find even in well-stocked yuppie granola-head stores, (2) most of them include sassafrass bark, which is no longer legal to sell for human consumption, and (3) none of them produce results that taste much like the modern extract-based root beer that we're used to. I will try to put my hands on them if there is any interest.

I have recieved several requests for root beer recipes. Here are some from a 19th century book, which has long since been nicked from the library.

Most of these recipes contain sassafras bark, which is illegal to purchase for human consumption because it contains small amounts of a toxin. So, don't make root beer with sassafras. Instead, go out and buy a whole carton of unfiltered cigarettes and smoke them all at once. That's legal.

Root Beer--1.--To 5 gal. of boiling water add 1 1/2 gal. of molasses. Allow it to stand for 3 hours, then add bruised sassafras bark, wintergreen bark, sarsaparilla root, of each 1/4 lb., and 1/2 pt. of fresh yeast, water enough to make 15 to 17 gal. After this has fermented for 12 hours it can be drawn off and bottled.

2.--Pour boiling water on 2 1/2 oz. sassafras, 1 1/2 oz. wild cherry bark, 2 1/2 oz. allspice, 2 1/2 oz. wintergreen bark, 1/2 oz. hops, 1/2 oz. coriander seed, 2 gal. molasses. Let the mixture stand 1 day. Strain, add 1 pt. yeast, enough water to make 13 gal. This beer may be bottled the following day.

3.--Sarsaparilla, 1 lb.; spicewood, 1/4 lb.; guaiacum chips, 1/2 lb.; birch bark, 1/8 lb.; ginger, 1/4 oz.; sassafras, 2 oz.; prickly ash bark, 1/4 oz.; hops, 1/2 oz. Boil for 12 hours over a moderate fire with sufficient water, so that the remainder shall measure 3 gal., to which add tincture of ginger, 4 oz.; oil of wintergreen, 1/2 oz.; alcohol, 1 pt. This prevents fermentation. [Yeah, right--EMP] To make root beer, take of this decoction, 1 qt.; molasses, 8 oz., water, 2 1/2 gal.; yeast, 4 oz. This will soon ferment and produce a good, drinkable beverage. The root beer should be mixed, in warm weather, the evening before it is used, and can be kept for use either bottled or drawn by a common beer pump. Most people prefer a small addition of wild cherry bitters or hot drops to the above beer.

Date: Fri, 3 May 91 09:23 CST

From: CONNELL@vax.cord.edu

Subject: chlorine as sterilizer

My local water utility is in the process of building a new water treatment facility. The reason given is that new EPA guidelines on trihalomethanes can only be met if ozone rather than chlorine is used as the primary disinfectant in water treatment. That has me wondering how good an idea it is for us to use bleach in disinfecting/sanitizing brewing equipment. My uncertainty on this is even greater since I have seen such wide variations in recommended concentrations of bleach in water to use. Are bisulphites or B-Brite safer?

George Connell
Connell@vax.cord.edu on Internet

Date: Fri, 03 May 91 09:47:52 CDT
From: Fritz Keinert <keinert@iastate.edu>
Subject: Re: Maybock

In digest #629, <hannan@gnpike.enet.dec.com> asks
>> Anyone know the definition of May bock beer, or bock in general ?

"Bock" means "male goat" in German, and you often find a picture of one on the bottle. However, the name of the beer has nothing to do with that. Bock beer was first brewed in the town of Einbeck, and got its name from that. The Einbeck beer was extra strong and became well known for that, even outside the immediate area. Other beers could not be transported well in the olden days; they spoiled in transit. (We are talking oxcarts over dirt roads, here, with the beer in wooden kegs).

Today, Bock beer just means any extra strong beer. Many breweries in Germany make one of these for Labor Day (May 1 in most countries except for the USA), so that is Maibock.

The traditional Labor Day activity in Germany is to take a hike in the outdoors, to enjoy the coming of spring, until you run into one of the beer tents set up all over the place. This is where Maibock comes in.

Fritz Keinert phone: (515) 294-5128
Department of Mathematics fax: (515) 294-5454
Iowa State University e-mail: keinert@iastate.edu
Ames, IA 50011

Date: Friday, 3 May 1991 11:22:06 EDT
From: m14051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Cheap Extract

>What's the cheapest source of malt extract (canned or dry)
>available? Please list distributor, price, and address

It seems to me that the folks that sell their malt extract in the plastic bags (that can go right in the boil) offer the best prices.

The best price I got was last year when Williams Brewing in CA had a sale on English Light--\$10 for 6lbs. I just recently ordered some from American Brewmasters in NC. In quantity, the cost goes down to \$6.08 for a 3.3lb bag.

As Chris Shenton pointed out to me, if you include shipping charges, your effective price will vary on distance, so shipping from NC probably saves me more anyway.

It would seem likely that buying the 55lb pails of extract would be the cheapest, but it never goes below \$2/lb, so it can only be cheapest by including the shipping charges, which are typically included in the price.

John "BTW, the next issue that is a prime power is actually 631^1, followed by 641^1" DeCarlo

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Fri, 3 May 91 10:18:59 -0500
From: jmellby@skvax1.csc.ti.com (JRM @ 214/575-6774)
Subject: Brewpubs in Texas and pub database

I have heard that out club president, Mike Leonard (also runs one of the local home-brew stores) has been down to Austin to testify to the legislature to legalize brewpubs. Usually the first real hurdle is to make it into the legislature as a real issue, as opposed to something the politicians ignore.

I believe we have made it this far. The real opposition now is the very strong beer distributors' lobby (which wants to keep the 3-tiered system).

On another note, v1 of my pub (and brewpub and microbrewery) program is running. It has about 640+ entries (181 brewpubs, 77 microbreweries). The README file is 8k so I'm not posting it here, but I'll send it to anyone interested. The program is in C++ for a Sun/4. The db itself is currently 126k.

Anyone having listings of brewpubs, microbreweries, or bars you can recommend please talk to me.

John R. Mellby
jmellby@iluvatar.dseg.ti.com
jmellby@skvax1.ti.com

Date: Fri, 3 May 91 10:28:45 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Re: Numerology

> 1) The next issue whose number will be a prime power should be 729
which is 3
> to the 6th power.

Move over amateur numerologists... the next prime power is 631, which
is 631^1 . Hah, hah hah.

K.

Date: Fri, 3 May 91 11:04:08 EDT
From: abvax!icd.ab.com!bwc@uunet.UU.NET (Barry Cunningham)
Subject: Re: Next prime power

631 is a prime. $631^1 = 631$.

| Barry Cunningham [cwjcc,pyramid,decvax,uunet]!bwc@icd.ab.com |
| Allen-Bradley Company, Inc.or ICCGCC::CUNNINGHAM |
| 747 Alpha Drive orBWCUNNIN@MRGSD@REMNET |
| Highland Hts., OH 44143 phone: (216) 646-5241 FAX: (216) 646-4484

Date: Fri, 3 May 91 11:45:43 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: Miller's homebrew book

When ZYMURGY reviewed this, the chief rap was that the book was very opinionated, taking vigorous positions on matters that brewers disagree on without backing them up with solid research. This is certainly true; consider -"iodine testing for starch conversion is a waste of time"-. Miller also disdains extract brewing; most of his recipes are for full-mash brewing, with partial-mash versions appended. It's definitely a book that would scare away most beginners.

On the other hand, the book notes many of the advances in basic homebrewing technique. All recipes specify AAU's of hops (Papazian specs ounces, which is much less precise), and he covers a very wide variety of styles with both recipes and discussions of what defines the style, and without cute names or distracting and inaccurate descriptions. I've used his recipes to figure what to add to light extract to make various styles (this is Papazian's weakest point---his recipes and his table of style additives show an excessive fondness for black malt, which I am now //very// cautious about using at all). It's well-organized (technique in brief, technique in detail, recipes), discusses chemistry in useful detail, and has an index.

I'd say it's still not the ideal book, but it's much better than any other general homebrewing book you can find (e.g., there are some pretty good English books that cover fewer styles and call for ingredients that are either unavailable or strangely named). NB: the cover varnish on my copy shrank even without exposure to sunlight; a nuisance, but I don't think this can be fixed (somebody should tell Miller he has a cheap publisher) and it doesn't spoil the book.

Date: Fri, 3 May 91 09:12:18 PDT
From: tima@apd.MENTORG.COM (Tim Anderson @ APD x2205)
Subject: re: Maybock

In HBD #629 (17 * 37) Ken writes:

> I recently bought some Ayinger Maibock (May Bock) beer from
> West Germany. It is a very bitter very heavy very strong delicious
> brew which I had never heard of. Apparently "bock" doesn't mean
> dark, as this brew has a basic dense, golden color.
>
> Anyone know the definition of May bock beer, or bock in general ?

Read your description. Sounds like a pretty good definition to me.

tim

Date: Fri, 03 May 91 09:16:32 PDT
From: florianb@chip.cna.tek.com
Subject: Re: I'm sick of bad beer

Marty Albini commented on Brian D. Moore's input to the Texas legislature:

> Tell them the current laws are anti-competitive, and
>are inhibitting a potentially lucretive industry. Jobs is a
>good arguement; I don't think anybody in the legislature would
>be sympathetic to "I'm sick of bad beer!" If the process of
>regulating alcohol is as corrupt in TX as it is in CA, the
>megabreweries will have an easier time suppressing competition
>than the public will encouraging it.

The trouble is, having microbreweries legal isn't any guarantee that the beer quality will improve. In fact, here in Oregon there are several breweries producing ale of such poor quality that if I had made it in my own kitchen, I would have poured it out. Some of this stuff **should** be illegal!!

Rarely do I purchase microbrewery beer out of bottles on the grocery shelf. But recently, I made a trip to Portland, then Corvallis on a weekend. Being away from my own brew, I took the plunge and bought some bottled micros from two grocery's. In PDX I bought Portland Ale, Full Sail Amber, and some European standby's. In Corvallis I bought Sierra Nevada Pale Ale, Sierra Nevada Bock, Bridgeport Coho, and Coors. Of all these, I could only stomach the Sierra Nevada and Coors. Here is a little miniature beer judgement:

- 1 Portland Ale. Muddy, floating debris, autolyzed, a rotten egg buried under a chicken coop for 10 years, unbalanced bitterness, of interest only to Philistine swine.
- 2 Bridgeport Coho. Murky, stale, bitterness akin to quinine without the redeeming medicinal quality, "sweet bile", aroma of rotting manure, bathtub odor. The weekend drink of desert oil-drilling equipment mechanics.
- 3 Sierra Nevada Bock. Clean, well-balanced, satisfying, good aroma, professional.
- 4 Coors. Clean, neutral, thirst-quenching, unoffending, nearly worth the cost.
- 5 Corvallis tap water. Dark, moldy, floating boulders, aroma of rotting fish, reminiscent of Portland Ale, but with the aminic stench of Bridgeport Coho.

But hey, it's only my opinion.
florian, bearing the standard of democratic brewing quality

Date: Fri, 3 May 1991 09:26:45 -0400
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: diacetyl -/> Phenols, S. Delbruckii, mit hefe,maibock

Diacetyl, and phenols:

Diacetyl can be created by the yeast, or by contamination. I've also heard that too much adjuncts can contribute.

I don't think diacetyls can change to phenols? I have intentionally brewed high diacetyl ales, and stored them for long periods with no evidence of phenols.

Source of phenols? Most likely is residue from Chlorine bleach creating chloro-phenols. These have flavor thresholds in the parts per BILLION!! Note they have medicine like, plastic like flavor. Like chewing an old bandaid?

You did chew bandaids when you were kid?

Have you changed your cleaning methods lately? Started using bleaches?

A cleaner with chlorine based ingredients? Decided to really get it clean by using concentrated (> than 1oz/5gallons IE:a teaspoon in a gallon)

bleach to "really nuke it"?

Temperature, and S. Delbruckii:

I have a batch going with Mev 033 Wheat beer yeast, which is supposed to be pure S. Delbruckii. They list 16C to 20C. At 16C its going pretty slow (can you say 7weeks, and still fizzing?),so depending what the other yeast is,

I'd suggest that at 16C teh S.Delbruckii won't be doing too much attenuation,

but I don't know what its secondary flavor activity is at this temp.

Maibock:

Although several friends have brought Maibock home from Germany, I've never seen it described in any beer books? HOW come? How popular is it?

Bill Crick Brewius, Ergo Sum

Date: Fri, 3 May 91 09:52:25 -0700
From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>
Subject: extract prices by the barrel?

Howdy Folks,

Some of the homebrew supply stores I've been to, have 55 gallon barrels of malt extract syrup. You take your own bucket and fill it with the amount of extract you need, and they charge you by the pound. (Last time I did this is was about \$1.69).

(From my inquires, I've found that a barrel is about 700 pounds of extract.)

But the owners always are a little touchy about how much they paid for it.

(One said he'd sell it to me for about \$1.20 per pound).

So my question is,

"How much do thos 55 gal barrels of malt extract syrup cost the homebrew supply stores?"

And if I had a sudden desire to make 583 gallons of beer, could and where would I procure it?

I'm just curious; I live in a one bedroom apartment, and a barrel would take up half my living room. :-)

Date: Fri, 3 May 91 15:52 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: off tasting mead

Date: 03-May-91 Time: 11:53 AM Msg: EXT01012

Hello,

Doug Luce in #629 asks about off-tasting mead from September. When I made my first two batches of mead (winter 86-87 and 87-88) I tried 2 recipes. One was the tea, ginger, orange & honey variety, one was from Acton & Duncan (powdered acids & honey). After a year (and I think 3 rackings) the stuff still smelled and tasted off, not quite like formaldehyde, but a similar sweet chemical taste. I chalked it up as a loss and stuck the gallon jugs in a dark corner of the basement. And forgot them. For two years.

In 1989 I moved and found them. I decided to bottle them and ask more experienced brewers what I did wrong. Surprisingly, both tasted great! We're talking superb, dry, wine-like meads. I suspect that if you give your mead a while longer to age, it will get better. I know people who make drinkable mead in 2 months, but they usually do not add any acids. Mead and wine take longer than beer to mature. Relax. :)

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: 3 May 91 14:52:26 EDT (Fri)
From: GC Woods <gcw@garage.att.com>

Subject: off tasting mead

After reading the latest zymurgy I'm confused. The vast majority of the digest posts stress the point to remove the wort from the cold break. This is contrary the zymurgy article on "The trouble with trub" (sorry can't remember the authors name) which stated for most type of beers the cold break trub is actually good for a limited time (you would not lager on trub).

He further stated that the hot break precipitates are detrimental to the flavor of the beer. The problem is I did not see an easy way to separate these small (80 - 100 micron) precipitates from the wort. The idea of siphoning from the side of a whirlpool does not seem practical and since these precipitates are so small settling may take forever and siphoning may stir them up again anyhow.

Any comments on how to eliminate hot break trub from the wort and why the digest and Miller say to separate the wort from the cold break??

Geoffrey Woods
att!garage!gcw (uucp)
gcw@garage.att.com (internet)

Date: Fri, 3 May 91 14:35:59 CDT
From: quinnt@turing.med.ge.com (Tom Quinn 4-nnnn)
Subject: Some questions from a novice

Hi folks,

Now that my third batch is relaxingly burbling away in my carboy, I have a few questions about some of the techniques I attempted in my last brewing session. The last place I ordered ingredients from included some directions for new ways of doing things, but there's a few things I'd like to understand better.

The first new process I used was preparing a yeast starter from a liquid culture. I boiled 1c water, 3Tbsp malt extract, and one hop pellet for ~20 minutes, cooled, and transferred into a sanitized bottle topped with a fermentation lock. When a nice foam had formed I brewed and pitched the entire contents into my 5 gallon batch. Am I right to assume that I could have perpetuated this yeast by preparing another wort like above, and placed some of my yeast in it to make a new starter? If so, how much would I need to use in the starter? I guess I'd really like to learn more about yeasts. Is the Zymurgy yeast issue a good source?

I'd also like to try reusing the yeast by adding my next batch on top of the yeast left from this batch in the carboy. I've seen mention of something called "washing" the yeast, but no explanation of how to do this. Could someone please fill me in? How soon after siphoning off the first batch must I pour in the new one?

Thanks for any help.

Tom Quinn

Date: Fri, 3 May 91 13:41:16 -0600
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Starch conversion in specialty grains

I'm looking for some experiences with converting the starches in specialty grains in all-extract batches. The recent mention of Miller's comment that the color and flavor is fully released only in mashing reminds me of these thoughts.

I have seen a couple of products in brew catalogs (sorry, I can't remember which ones) which should allow an extract brewer to get sugars from his special grains. One was DMS: diastatic (sp?) malt extract. That's extract with enzymes. The other product was a liquid containing concentrated enzymes. The description said it was used in the production of sake. Add a small amount, adjust the pH and temperature, and full conversion would take about 15 minutes.

It seems to me that one could steep the crushed grains in a grain bag, add the enzymes and let it go for 30 min. Then dissolve the extract and continue as usual. This would add no extra time as you need to steep for color and flavor anyway. It would let you get the sugar from the grain and might result in more color and flavor. Miller says specialty grains yield 25 points per pound per gallon (somewhat more for crystal). For a five gallon batch then, you'd get about five points out of a pound of crystal (common amount for a pale ale).

Has anyone tried any of these products? How do they work? Do you see any reason they might not work?

Don McDaniel
dinsdale@chtm.unm.edu

Date: Fri, 3 May 91 10:40:50 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Hopless Bars?

From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>

>My brew partner wants to brew our next batch with unhopped
>extract and add no hops. I think this will not turn out very
>good. Has anybody tried this and how did it turn out.

I would tend to agree with you. Hops are very beneficial to beer, so
use 'em :-D

The Anchor Brewing Co made a special Sumerian Brew. The recipe allegedly
came from the inside of a cave in Sumeria (sometimes referred to as Iraq!
).

The mash was made from loaves of bread and dates. The "wort" was heated,
but not boiled. No hops were used. It was not your everyday drink, and
was
enjoyed by some yet decreed vile by others. I put some in my cellar to
see
how it would develop. It went off very quickly. This brew had the
shortest
shelf life of any I've known.

Moral of the story : Boil your wort and add hops.

Hoppy Brewing,
CR

llbock, but is nonetheless a heavenly
brew. Maibocks can vary in color, I've seen them range from golden to
amber. For a domestic Hellbock that does its Bavarian brethren proud,
look
for Sierra Nevada Pale Bock, the proverbial nectar of the gods.

Date: Fri, 03 May 91 14:29:59 CDT
From: kevin vang <MN033302@VM1.NoDak.EDU>
Subject: bock definition, starch in spec. grain

"Bock" means "goat". One of the charming traditions of German brewers is the brewing of special seasonal beers to be drunk at various times of the year. Oktoberfest beers being one obvious example. Bock beers were traditionally brewed by monks to be drunk during lent (Salvator, brewed by the Paulaner order, is the archetypical example). Either the season when bock is brewed or served (I forget which, I'm not up on astrology) occurs during the sign of Capricorn, the goat, hence "Bock bier". Bocks are traditionally stronger than usual brews, and one which is extremely strong is a "Doppelbock" (double bock). A "Maibock" would be a bock intended to be drunk in May. "Helles" means light (color, not calories) and "Dunkel" means dark, so a "Helles bock" is a light colored bock. (bocks are typically dark, so you wouldn't say "dunkelbock"). Incidentally, most bock beers will have a picture of a goat somewhere on the label. I was amused by two domestic bocks. Augsburg bock (if I remember correctly) has a picture of a sheep on its label, and Kessler bock, brewed in Helena, Montana, has a Rocky Mountain goat.

Specialty grains -- The purpose of mashing is to convert non-fermentable starches into fermentable sugars. Crystal malt has been soaked in water and then kilned, which process converts the starches to sugar. Thus crystal can be added at any time, and does not need mashing. Cara-pils (dextrine) malt is similar to crystal except (I think) that it is kilned at a lower temp, so it has less color, and it has some starches; so it should be mashed. Roasted malt, black patent malt, and chocolate malt are added purely for color and flavor, and thus don't need to be mashed. Munich malt, wheat malt and adjuncts (rice, maize, flaked barley, oatmeal) have only unconverted starches, and therefore must be mashed.

Date: Fri, 03 May 91 15:52:04 EDT
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: Maibock, etc.

A few comments regarding postings to HBD #629:

Ken <hannan@gnpike.enet.dec.com> asks about the Maibock style,

According to Michael Jackson, in "The Simon & Schuster Pocket Guide to Beer"
Maibock is "A bock beer of super-premium quality. Usually pale. Made for the end of April and beginning of May to celebrate spring." I have had this particular beer (Ayinger Maibock) a couple years ago and don't recall it as a particularly bitter, perhaps they have changed the formulation.

Bill Boyle asks about making a hop-free beer with unhopped malt extract, I don't think that this would produce anything that I'd personally want to drink, haven't tried it and don't plan to.

Darryl Okahata asks about Jackie Rager's IBU formula in the Hop issue of Zymurgy,

Guess I'll have to play around with the formula a bit more to look into its apparently extreme sensitivity to the time of the boil. One thing I did notice in the presentation is that the formula as presented, if used strictly as presented, produces different numbers than the example which follows it later in the article. Seems that Zymurgy could use a good technical editor; this is not the first time that they have had articles with mathematical formulae which don't give the answers that subsequent examples produce. Caveat emptor. As to additional extraction of bittering compounds during the time between the boil and when the wort is all chilled, I personally wouldn't worry about it too much as a good rolling boil is required to isomerize the alpha acids.

Mbharrington@ucsd.edu asks about Miller's book

In my opinion this is a good book that picks up with a lot of topics where Papazian leaves off. It also doesn't suffer from the cutesiness that Papazian was so fond of (he seems to have toned it down somewhat recently, and thankfully, though I guess the true test will be the second edition of "The Complete Joy of Homebrewing" which is reportedly due out this fall.)
The only caveat I would place on my recommendation for Miller's book concerns

those who have no interest in mashing, if you are among this group you may not find the book to be all that useful. If, on the other hand, you are thinking about dabbling with some partial mashes, or jumping into all-grain brewing, then this is the book for you.

Is anyone out there planning to take the Beer Judge exam at the AHA conference next month? I know we have at least one beer judge on the forum (Darryl Richman), any others? If so, do you have any study/exam-related advice for those of us aspiring to judgeship? Any and all comments would be graciously accepted and appreciated.

Cheers,

Dr. John

Date: Sat, 4 May 91 13:50:29 MDT
From: David Lim <limd@sulu.Colorado.EDU>
Subject: Culturing Paulaner hefeweizen yeast

Hi. I'm interested in knowing what kind of experiences people have had in culturing Paulaner hefeweizen yeast. I realize that it's a lager yeast that they add to the bottle after fermentation (i.e. not the yeast they use to do the "primary" fermentation - which I'm assuming would be one specifically needed to produce the classic wheat beer phenolics, esters, etc... such as *S. Delbruckii* (spelling?)). What I'm interested in is how good of a yeast this bottle yeast is for lager fermentation.

It doesn't seem to be a very flocculant strain, as shaken bottles of Paulaner hefeweizen seem to stay cloudy for quite a long time - maybe this is intentional on Paulaner's part to make sure that the drinkers know that they're getting "real" yeast (hefe) in their brew. (I hear that some breweries in Germany actually have dispensers of yeast slurry for customers to *add* to their glasses of beer!) I do have the ability to culture my own yeast colonies on agar slants and plates, so I'm looking to expand my "collection" with other samples. If anyone has successfully used this yeast for fermentation of lagers, what's it like? Is it attenuative? Does it have any "quirks" like having the need to raise the fermentation temperature during the final third to reduce diacetyl? Is it "stable" enough for home culturing?

Yes, I could just as easily start from some "known" strains such as those Wyeast provides, but that's not as fun.

Thanks!

_Davin Lim (limd@sulu.colorado.edu)

Date: Sat, 4 May 91 13:54:40 MDT
From: David Lim <limd@sulu.Colorado.EDU>
Subject: Microwave ovens...

Hi again. Does anybody know if a microwave oven has any ability to serve as a sterilizing/sanitizing device for small items such as stoppers, hoses, tubes, etc...? I mean other than boiling-off any of the water that may be clinging to such items. I was wondering if the microwaves themselves are of any use to killing / deactivating the microorganisms that might infect beer.

I agree there are much more energy efficient methods of sanitization, but would like to know anyway.

-Davin Lim (limd@sulu.colorado.edu)

Date: 04 May 91 08:44:53 EDT
From: chip upsal <70731.3556@compuserve.com>
Subject: fruit in beer

In hbd 627 Jeff Chambers writes:

>My recent batch, a Raspberry Stout, after transfer to the secondary, laid
>dormant for two weeks. The fermentation then took off just when we felt
>that the fermentation was over. I'm wondering: Do the complex sugars
found
>in fruit beers somehow delay fermentation? We normally use Munton &
Fison
>Yeast and we have not noticed activity of this kind in any of our other
brews.

You betcha. Thinkk of the fermentation of wine and mead. Those
products take an extreemly long time to ferment.

Chip

Date: Sun, 5 May 91 14:38:54 -0400
From: randy@aplcomm.jhuapl.edu (RANDALL SCHRICKEL (NCE) x7661)
Subject: San Diego pubs, etc.

Oh no, another one of those "Where to go in xxx" posts. Sorry, but I can't post to any (rec, misc, etc.) newsgroups.

So, for my ten day trip to San Diego - any suggestions? Brew pubs, micros, etc., would be great, but also any information on any good drinking/eating establishments that I should try to hit while there. Thanx.

Date: Sun, 5 May 91 17:24:21 PDT
From: roborr@polari (Robert Orr)
Subject: Re: Homebrew Digest #629 (May 03, 1991)

HI! My copy of HBD629 seems to be rather garbled. could you send it again?

Date: Sun, 5 May 91 21:54:12 MDT
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)
Subject: siphoning

OK, it's ignorant beginner question time once again....

How do you start the siphoning from a fermenter? The problem, as I understand it, is to pull enough of a vacuum in the siphon tube that the liquid fills the tube. You then get whatever pulled the vacuum out of the way (preferably replaced by whatever you're siphoning into), and let gravity do the rest of the work. Is there some convenient vacuum pump available, or does everyone just suck on the tube? The latter approach seems pretty much guaranteed to contaminate things....

Thanks.

Dworkin
"Your spatial laws are ok, but God, the choices you give us." -- Deborah Blau
dworkin@solbourne.com Flamer's Hotline: (303) 678-4624

End of HOMEBREW Digest #630, 05/06/91

Date: Mon, 6 May 91 08:59:37 EDT
From: rtidd@ccels2.mitre.org (Randy Tidd)
Subject: Lagering lagers

I'm on my 6th or 7th batch of homebrew now, and wanted to make a lager. I decided to use Papaizan's recipe for Rocky Raccoon's Honey Lager with slight modifications; I used 4 lbs of light extract (Alexander's) and 3 lbs of clover honey. I brewed it and pitched a liquid bavarian lager yeast. Once the fermentation got going, I put the fermenter in the fridge at about 40F. The fermentation went real slow once it cooled down, then stopped after about 3 days. I decided it was too cold, so I warmed up the fridge a little (from 'E' to 'C' on the little dial inside -- wonderful gauge, that) and racked the beer to a secondary. Now it's been going for about 4-1/2 more weeks! The lock has been glubbing about once every 20-30 seconds the whole time. Now the beer is clear enough that I can see little bubbles inside as it ferments.

Will this beer be ready to drink anytime this year? This is taking much much longer than I expected. I was hoping to have a homebrew to celebrate graduation with, but it looks like I'm gonna miss my mark by about a month. I was going to make another lager that was slightly richer (6-7 lbs of extracts + specialty grains), but if this supposedly "light" beer is taking 5-6 weeks to ferment, I hate to think how long a richer beer would take. Is this normal?

I'm not worrying, i'm just thirsty.

Randy Tidd
rtidd@mwunix.mitre.org

Date: Mon, 6 May 1991 9:33:19 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: Oatmeal, Frank Jones

I've got 2 lbs. of steel-cut oatmeal, and plan to make an oatmeal stout. I understand that the oatmeal needs to be mashed, something I have never done. Does oatmeal have enough enzymes by itself, or do I need to include some pale malt in the mash?

I tried some Frank Jones Reserves Extra Special Bitter this weekend. It tasted **very** much like Sierra Nevada Pale Ale. Delicious! It is contract brewed by Catamount brewery in VT., for the Frank Jones company based in Portsmouth, NH. F.J. had a **big** brewery at the begining of the century. (I lived in his house for awhile; there were 3 apartments and an insurance company in the building. Big house.) Anyway, there has been a Frank Jones Pale Ale out, also made by Catamount, that's good, but nothing super. The ESB is great. I've only seen in it NH liquor stores. The store tag says it has 12% alcohol, but that's wrong. They must mean 12 proof. Tom Hardy Ale is listed at 10.3% alcohol, and Corsendonk Monk ale was 7.9%, and the ESB was not as strong as those. But I still highly recommended it, even at "only" 6% alcohol.

Russ Gelinias

Date: 05/06/91

From: Joe Kendall <SYSHJK%GSU.EDU@CUNYVM.CUNY.EDU>

Subject: Bottling and cleanliness

I'm about to bottle my first batch of homebrew in about a week. I'd like to clean and sanitize my bottles the night before I bottle. I'm worried that doing this will allow the bottles to get contaminated. How long can I expect a bottle to remain sanitary when it's sitting on a counter in a clean kitchen? Should I cover the bottles? Store them upside down in their cardboard box? Thanks in advance for the help.

Date: Mon, 6 May 91 10:59:08 EDT
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>
Subject: Bottling and cleanliness
Subject: lost issues & bitter taste

Could somebody send me, I think the last two digests. The last one I received was "2 May 91 Are you SURE yo Homebrew Digest #628 (May 02,". As of Monday at 9:00 est I have not received any others. Thank you!

Also I bottled My first batch on Sunday 5/5/91, I used Coopers Australian hopped extract and Wyeast (British), I had trouble starting the siphon and had a "back wash" when the siphon broke. This kicked up a bunch of the sediment, I bottled anyway. I tasted the stuff I used to take the hydrometer reading and it had a bitter taste, not a hop bitterness. Could this be from the sediment being mixed in, I know if it is just sediment taste it will settle out. If this is not the sediment will this taste age out, any comments will be appreciated.

Bill Boyle

Date: Mon, 6 May 1991 12:18 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Trub, washing yeast, BJCP exam, siphon starting

Bill Crick writes:

>Source of phenols? Most likely is residue from Chlorine bleach
>creating chloro-phenols. These have flavor thresholds in the parts per
>BILLION!!

Not exactly. Chloro-phenols are a special type of phenols. So you can have a problem with phenols in your beer and not have them be chloro-phenols. As for chloro-phenols having flavor thresholds in the parts per BILLION, that's exactly right. I made a beer that suffered from chloro-phenols once. WOW! It was like drinking chlorine! Nowhere close to "clinical".

Geoffrey Woods writes:

>"The trouble with trub" (sorry can't remember the authors name)
> which stated for most type of beers the cold break trub is
> actually good for a limited time (you would not lager on trub).

Though others probably have opinions to the contrary, I would agree that fermenting on cold break trub is O.K. I've been doing it for years. I am the BrewCap man, though, so the cold break gets drained away relatively early in the fermentation process, doesn't sit around for a couple of weeks, and I've noticed no adverse flavors as a result. Racking to a secondary is probably a good idea if you're not using something like a BrewCap. Cold break is protein. And we all know what protein does if left at room temperature for a couple of weeks!

>Any comments on how to eliminate hot break trub from the wort
>and why the digest and Miller say to separate the wort from the
>cold break??

As for separating hot break trub from the wort, after the boil, stir, stir, stir the wort in the kettle creating a whirlpool. Let this settle for about 10 - 15 minutes. The whirlpool will force all precipitate matter to a cone in the bottom of the kettle. Then siphon, don't pour the wort into the fermenter. By siphoning, especially if you hold or suspend the pick-up tube close to the top of the liquid as you go, you will get the cleanest possible run-off. Never pour your wort into a fermenter, not even through one of those fine mesh bags, if you're worried about getting hot break into the fermenter. And you should be worried about that.

Tom Quinn asked about washing yeast:

Yeast is washed by shaking it in an acidified solution (tartaric acid, phosphoric, or sulphuric). It is generally not recommended, even in commercial breweries, because of all the variable factors involved- the choice and concentration of the acidifier, and the length of time the yeast is in contact with the acid. In addition, while it may kill some of the bacteria present, it also has an adverse effect on the viability of the yeast. In short, don't wash. Just be your normal, careful, sanitizing fiend when handling the wort after the boiling stage. Most micros reuse yeast 5 or 6 times without worrying a great deal.

Dieter Muller asked about starting a siphon:

Stick a short length (2 ") of copper tubing in the end of your siphon hose, suck on the copper and remove it before the wort comes. If you hold the end of the siphon hose *above* the top level of the beer when you do this, the wort will never rush into your mouth. Pinch the hose when the wort is a couple of inches away from your mouth, remove the copper tubing, drop the hose below the top level of the beer in the fermenter and you're off and running.

Studying for the BJCP exam:

You'll be quizzed on malt (the different types, how they're made and used in making beer), hops (the different kinds, alpha levels, how they add to the flavor and stability of beer, which kinds are used in which styles of beer), yeast (the different types, ideal fermentation temperatures, which type for which style of beer, characteristics, etc.), and sometimes water (water treatment for different styles of beer). There are usually several questions on beer styles (difference between ales and lagers, name and describe several ale styles, name and describe several lager styles, describe a couple of Belgian style ales, etc.) You might get a question on how to brew a particular style of beer and give a 5-gallon recipe. You usually get some off the wall question concerning an obscure commercial beer: name two breweries in Czechoslovakia, four breweries in Japan, two breweries in Scotland, the strongest beer in the world, the strongest beer in America, what's a Steinbeer?, etc.) Sometimes a question that zeroes in on some aspect of the brewing process (why boil beer, why add hops to beer, why an ale instead of a lager yeast, why Munich malt instead of crystal malt, why soft instead of hard water...) There's always a question on the BJCP program (how are points assigned in a national or regional competition, what are the different levels one can attain...)

You'll be asked to judge 4 different beers and judge them as you would in a competition. Some will be commercial beers, some are homebrewed beers, and there's usually a problem beer in the midst as well.

You have three hours to take the exam. The test is quite a bear! Your answers need to be precise and concise, yet thorough in order to get it finished and do justice to all the questions.

The written portion is 70% of your score. The evaluation of the beers is 30% .

As for how to study...Get a copy of The World Guide to Beer by Michael Jackson and absorb as much of it as you can for the beer style questions. Read something like The Big Book of Brewing by Dave Line, or Brewing Lager Beer by Greg Noonan, or The Complete Handbook of Brewing by Dave Miller for discussions on the technical side of brewing, recipes, etc. And get the latest copy of the flyer that describes the BJCP program and memorize it. (I have some copies and will send one to you if you send me your snail mail address)

Hope this helps.

Kinney

Date: Mon May 6 13:03:02 1991
From: "David E. Husk" <deh7g@newton.acc.virginia.edu>
Subject: Price lists

In the last digest there was a list of prices for various products from various beer supply places. Of course I lost the info. Could someone mail me the list? Thanks.

Husk@virginia.edu

Date: Mon, 6 May 1991 12:18 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Trub, washing yeast, BJCP exam, siphon starting

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Hope this helps.

Kinney

Date: Mon, 6 May 91 12:00:56 -0500
From: huyink@npdiss3.StPaul.NCR.COM (Dave Huyink)
Subject: Siphoning Method

In hb 630, Dieter Muller (dworkin@habitrail.Solbourne.COM) asked:

>How do you start the siphoning from a fermenter? The problem, as I
>understand it, is to pull enough of a vacuum in the siphon tube that
>the liquid fills the tube. You then get whatever pulled the vacuum
>out of the way (preferably replaced by whatever you're siphoning
>into), and let gravity do the rest of the work. Is there some
>convenient vacuum pump available, or does everyone just suck on the
>tube? The latter approach seems pretty much guaranteed to contaminate
>things....

I siphon twice with every batch, once from the primary fermenter (food grade plastic) to the secondary (glass carboy) and once more from the secondary to the bottles. I start the siphon by sucking on the tube. I always clean the tube before each use. Even though the end of the tube is inside your mouth, you can prevent it from touching the inside of your mouth, so the only point of contact between your mouth and the tube will be on the outside of the tube where it will not contact the beer.

With very little practice, you can start the siphon and pull the tube out of your mouth before the beer actually reaches the end of the tube. This is even easier with a clear plastic tube because you can see the beer start down the tube. My early experience in siphoning was in siphoning gasoline through a non-transparent hose, so I learned quickly how to start the siphon without getting a mouth full of gas. Since the hose was not the cleanest (or even tastiest) this was also where I learned to keep the contact between my mouth and the siphon tube to a minimum.

Once I start the siphon for bottling, I am careful not to break the siphon, and with practice it can be done. When a bottle is nearly full I move it to about the level of the beer in the carboy, stopping the siphoning action as the bottle becomes full, but not far enough to break the siphon.

I am probably more careful than I have to be about sanitation since at the bottling stage the beer is already fermented (except for the little bit that carbonates the beer in the bottle) and any bacteria that got on the tube from your mouth and subsequently into the beer should be taken care of by the alcohol.

What have I learned from this? Siphoning beer is more desirable than siphoning gasoline, but the principle is the same for both!

dh

Date: Mon, 06 May 91 13:32:56 EDT
From: hersh@expo.lcs.mit.edu
Subject: Re: Homebrew Digest #630 (May 06, 1991)

>>My brew partner wants to brew our next batch with unhopped
>>extract and add no hops. I think this will not turn out very
>>good. Has anybody tried this and how did it turn out.
>>
>>Bill Boyle
>
>Yuch! What shall we call this strange concoction ?
>
>IMHO Beer w/o the bitter would be like Chocolate w/o the sweet. Though
>I'm sure that history would provide some precedence for such a brew, I
>>wouldn't recommend it.

Nonsense. Beer was brewed without hops for a long time. Many of the
Munich
styles use very low hopping rates. This simply will give you a beer with
a full
sweet palatte. In most beers the hop bitterness offsets the sweetness,
but in
some styles (say Munchener Helles) a sweeter, lower alcohol beer is the
mark,
though typically some hops are always used, just not enough to impart any
substantial bitterness or aroma.

Florian, about those beers you tasted, quit pulling punches, tell us what
you
REALLY think of them :-) :-)

> I know we have at least one beer judge on the forum (Darryl Richman),
> any others?
Yeah I'm ranked at the National level now.

>How do you start the siphoning from a fermenter?
Well I rinse with vodka, then spit siphon. Now I've never had a problem
doing
it like this, but before everyone who ever read this forum flames me, I
would
recommend you try one of the other methods that are sure to be posted...
...

JaH

Date: 6 May 91 12:51:34
From: Bob Hettmansperger <Bob_Hettmansperger@klondike.bellcore.com>
Subject: Wort straining

Time:01:37 PM Date: 5/6/91

Subject: Wort straining

I recently bought a glass carboy to replace my plastic food-tub for single-stage fermenting. I also have a rather large funnel with a metal screen near the bottom to strain the wort as I pour it into the carboy. Well, I tried it for the first time last night, and when I went to pour the boiled wort into the carboy, I found that the screen got clogged almost instantly from the hops. Not really knowing what to do, I just ran the wort through a regular kitchen strainer to get the big stuff out, and poured the rest into the carboy through the funnel without using the screen (gee, I hope I didn't end up contaminating the wort in the process...). My questions then, are this:

- 1) Why sell me the stupid little screen in the first place (I doubt most homebrew stores are out to rip anyone off)
- 2) As long as I bottle as soon as fermentation stops, do I need to strain the wort at all? I've brewed a few batches before without straining at all, and they seemed ok. But, then again, maybe they could have been better.

Thanks,

Bob Hettmansperger (reply to, bobh@twinkie.bellcore.com please)

P.S. The clear glass carboy is the way to go. Imagine, all those other batches where I couldn't see all the cool stuff going on inside the carboy!

Date: Mon, 6 May 91 10:55:58 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: Miller's homebrew book

> >From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
> When ZYMURGY reviewed this, the chief rap was that the book was very
> opinionated, taking vigorous positions on matters that brewers disagree
> on
> without backing them up with solid research. This is certainly true;
> consider -"iodine testing for starch conversion is a waste of time"-.
> Miller also disdains extract brewing; most of his recipes are for full-
> mash
> brewing, with partial-mash versions appended. It's definitely a book
> that
> would scare away most beginners.

As author of the review that appeared in Zymurgy, let me say that I
always
recommend Miller's book over CJoHB because I feel that one is likely to
produce a better beer, even at first, using Miller. I wish he (or his
editor, whom he indicted in a reply letter in Zymurgy) had picked
a different title, one that was not reminiscent of CJoHB, and one that
better described the contents. I agree that his recipes and style
descriptions are superior; I use them in talking to a BJCP prep class
we give, to help people learn how ingredients and process make styles.

I have grown to dislike CJoHB for its sappy humor and approach that
says "this isn't a serious hobby". Perhaps I'm just too serious.
Anyway, Miller is often on my desk when I'm working up a recipe, but
Papazian rarely is. I like it a lot, and I now wish that I hadn't been
as strong in my review about the book's problems, because it clearly came
over as a negative review. But, for me, my conclusion is still true: I
use Miller along with Noonan consistently.

--Darryl Richman

Date: Mon, 6 May 91 11:12:50 -0700
From: krweiss@ucdavis.edu
Subject: Poison beer letters, siphon starting

Florian (not the saint -- the other Florian) writes:

>1 Portland Ale. Muddy, floating debris, autolyzed, a rotten
> egg buried under a chicken coop for 10 years, unbalanced
> bitterness, of interest only to Philistine swine.
(other vitriol deleted)

Just had to say, "Thanks, Florian!" I really enjoyed your reviews. Best laugh I had in a week. I've got to find a vintage can of Brew 102 to send you for evaluation...

Dieter Mueller asks:

>OK, it's ignorant beginner question time once again....
>
>How do you start the siphoning from a fermenter? The problem, as I
>understand it, is to pull enough of a vacuum in the siphon tube that

I fill the siphon tube with water from the tap. Stick one end in the carboy, the other in wherever the beer is supposed to go. Since the tube is already filled with liquid, no vacuum is needed.

Ken Weiss
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Date: Mon, 6 May 91 11:36:17 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: studying for the BJCP Exam

> Is anyone out there planning to take the Beer Judge exam at the AHA
> conference next month? I know we have at least one beer judge on the
> forum (Darryl Richman), any others? If so, do you have any study/
exam-
> related advice for those of us aspiring to judgeship? Any and all
comments
> would be graciously accepted and appreciated.

I'll give you my standard advice. The test is not trivial, and passing requires a good knowledge of the field. The test is composed of 10 short essay questions and 3 or 4 beers to judge.

The essay questions cover ingredients, process, styles, and faults. Expect questions like "What is the lifecycle of yeast?" or "Describe each of the following malts, how they are made and what they are used for: a) chocolate malt, b) crystal, c) Munich, d) Cara-pils". Be sure to study up on beer styles, they've been asking more questions (e.g., "Describe the Altbier style") about styles on recent tests. I think that it is important to be able to answer the questions succinctly. Clearly, one could write a book (some have!) in answer to these kinds of questions. However, a shorter answer that includes all of the pertinent details demonstrates breadth and depth of knowledge more than an extended one. There is always a question about the program itself, so get a copy of the booklet and read through it.

The tasting portion is very similar to what you'd get in a real judging. You are presented with the beer and told what category it was entered into. You have a judging sheet to fill out. Perception is, of course, important, but so is neatness, tact, and feedback to the brewer regarding any faults or tuning. It is likely that at least one beer will have a noticeable fault.

The written portion counts for 70%, the tasting, 30%. The test runs for 3 hours, but that should be more than sufficient.

--Darryl Richman

Date: Mon, 6 May 91 11:46:42 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: Hunter wiring

I just bought a Hunter Energy Monitor and found that it's for a 24V system.
And my fridge thermostat is 120V. What can I do? Has anyone any wiring tricks to get around this?

kj

Date: Mon, 06 May 91 11:50:00 -0700
From: Will Allen <willa@hpcvlwa.vcd.hp.com>
Subject: Portland (OR) area brews

florianb@chip.cna.tek.com reviews some local (to me) brews in the bottle he bought at a grocery store:

>1 Portland Ale. Muddy, floating debris, autolyzed, a rotten
> egg buried under a chicken coop for 10 years, unbalanced
> bitterness, of interest only to Philistine swine.
>
>2 Bridgeport Coho. Murky, stale, bitterness akin to quinine
> without the redeeming medicinal quality, "sweet bile",
> aroma of rotting manure, bathtub odor. The weekend drink
> of desert oil-drilling equipment mechanics.

Florian:

You really should've visited a brewpub instead of a grocery store. The stuff available on tap here is great. I've bought many a bottle of Portland Ale w/o ever a problem. The stuff is light, moderately hoppy, and has a nice clean finish. Most local beers 'round here have chill haze (I prefer to drink 'em warm enough to eliminate it) but it doesn't affect the flavor.

My wife bought a six pack of the Coho and it tasted kinda fishy. Perhaps it's supposed to -- after all, it's named Coho. I haven't tried it on tap yet.

. . .Will

Will Allen
HP Vancouver Division
willa@vcd.hp.com or ...!hplabs!vcd!willa

Date: Mon, 6 May 91 13:19:55 CDT
From: quinnt@turing.med.ge.com (Tom Quinn 4-nnnn)
Subject: Re: extract prices by the barrel?

Date: Fri, 3 May 91 09:52:25 -0700
From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>

...
But the owners always are a little touchy about how much they paid for
it.
(One said he'd sell it to me for about \$1.20 per pound).

So my question is,
"How much do thos 55 gal barrels of malt extract syrup cost the
homebrew
supply stores?"
And if I had a sudden desire to make 583 gallons of beer,
could and where would I procure it?

Some friends and I recently purchased some 60-pound, 5 gallon buckets
of malt. We paid wholesale prices, and picked it up it directly from
the processor. Our price was \$50.00/bucket, with a minimum purchase
of three (or maybe it was five). That works out to \$0.83/pound, which
we were quite pleased with. Unfortunately this was a one-time deal
that I don't think we can repeat, but it does give you an idea of what
a supply shop must pay.

Date: Mon, 06 May 91 15:51:24 EDT
From: Dale Veeneman <devl@gte.com>

Subject: Comment/Two questions: temp. and dark grain boil

A while ago, there was some discussion on the viability of yeast after a long secondary storage. I thought I would relate this:

Around last Thanksgiving, I brewed an IPA with Irish Wyeast (1084), and bottled around Christmas (4 day primary, 3.5 week secondary). Unfortunately, my cellar (where the fermenters are) got pretty cold around then (low 50's), so after bottling, I left the bottles upstairs for a couple weeks, then everything went back into the cellar where there's more room. The beer never carbonated. Occasionally, I would try a bottle but it was always flat. This spring, as the weather warmed, I tipped both cases upside down and shook. Now, a few weeks later, upon opening and pouring, there is a beautiful creamy head and the nicest carbonation you'd ever want.

Which brings up my first question (also related to some recent discussion): if you could pick any temperature to ferment an ale, what would it be? It most likely would depend on the strain - does anyone know for different Wyeast strains, for example?

Second question (also related to recent discussion): I know that dark grains have no fermentables, so there is no need to mash. However, Papazian recommends cracking all speciality grains, put in the cold water, bring to boil, and then remove, while Burch says to put uncracked dark grains directly in the boil for the whole time. I've done it both ways, and while I haven't noticed strong tannins with Burch's method, I still wonder what's really better?

Date: Mon, 06 May 91 13:14:32 PDT
From: florianb@chip.cna.tek.com
Subject: siphoning

In yesterday's HBD, Dieter Muller asks:

>How do you start the siphoning from a fermenter? The problem, as I
>into), and let gravity do the rest of the work. Is there some
>convenient vacuum pump available, or does everyone just suck on the

Yes, just suck on the tube.

>tube? The latter approach seems pretty much guaranteed to contaminate
>things....

That depends on what you had been sucking on prior to transferring your
wort or beer.

I have read in and heard from various sources that this practice can
lead to contamination. But I can't find any scrap of evidence that
that is the case. I used to take a swig of whiskey before sucking
on the racking tube, but that got expensive, since all I have
around the house is Bushmill's, and it tasted so good one swig
wasn't enough. I stopped being paranoid about tube sucking and just
did it anyway. Somehow, there are a lot more important factors
in good brewing to consider than this one.

florian

Date: Mon, 6 May 91 13:59:34 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Re: Oregon Brew Bashing

From: florianb@chip.cna.tek.com

>The trouble is, having microbreweries legal isn't any guarantee that
>the beer quality will improve. In fact, here in Oregon there are
>several breweries producing ale of such poor quality that if I had
>made it in my own kitchen, I would have poured it out. Some of this
>stuff *should* be illegal!!

Procedes to bash excellent breweries like Bridgeport, Portland etc.....

I suggest that the problem was that you got your beers in a grocery store. Microbrewed beer should be enjoyed fresh, but unfortunately, grocery stores often sell stale beer.

If you are interested in checking out these beers, find one of their many draft accounts at the very least. Of course, for the best brews, go to the breweries themselves. The cask conditioned ales at Bridgeport are truly wonderful.

And now an approximate quote :

"Bridgeport serves the finest examples of cask conditioned ales I've had in America."

Michael Jackson

Date: Mon, 6 May 91 14:46:11 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Round One!

The first round of judging of the AHA Nationals is over, and in the West, at least, it was grand. The Anchor brewery was the perfect place for it, and the team of Russ Wigglesworth, Brook Ostrom, and Paddy Giffen did an outstanding job of organizing it. Everything ran like clockwork. The stewards had the right beers in the right places at the right time at the right temperature (we checked), the judges had no unreasonably long flights to judge, all judges I was seated with seemed VERY competent, and if the beers I entered all flop, it's my own damn fault.

In between judging sessions there were always interesting people talking about interesting things (beer), affording, in some cases, the opportunity to connect a face with a familiar name. HBD's own Darryl Richman and C.R. Saikley, for example, are even better in real life than in print. Knots of brewers stood by the windows of the fermentation rooms, watching Steam or Liberty churn. Folks, it was marvelous.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 6 May 91 15:31:27 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: One Goat

From: 02-May-1991 0940 <hannan@gnpike.enet.dec.com>

> I recently bought some Ayinger Maibock (May Bock) beer from West Germany. It is a very bitter very heavy very strong delicious brew which I had never heard of. Apparently "bock" doesn't mean dark, as this brew has a basic dense, golden color.

Anyone know the definition of May bock beer, or bock in general ?

Aying is a pleasant little town just outside of Munich. I had the pleasure of touring the brewery in 1982, and they do make some fine brews. Seek out Ayinger Ur-Weizen, it's wonderful stuff.

In Germany, a bock is defined as a brew that starts at a gravity of over a certain amount (1.065 I believe). If the gravity is 1.075 (?) or more, then it is christened dopplebock. This nomenclature is not adhered to in the US.

If it doesn't specify otherwise, a bock is typically a dark brew. In general, a pale colored bock is a Hellbock, but is nonetheless a heavenly brew. Maibocks are usually pale, although they can vary somewhat in color.

For a domestic Hellbock that does its Bavarian brethren proud, look for Sierra Nevada Pale Bock, the proverbial nectar of the gods.

Date: Mon, 6 May 91 17:22:08 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: safety of bleach as sterilant

The problem with chlorine in your drinking water is that you drink it (unless you boil the water first); ozone is much more unstable, so it tends to sterilize the water and dissipate. Homebrew sterilizing is a two-step process: soak in sterilant, then rinse //thoroughly// in hot water; you shouldn't be consuming any significant amount of bleach. B-Brite is a nasty substance too---I wouldn't say you're any safer drinking it.

Note also that the chemistry is somewhat different---water plants use chlorine gas instead of sodium hypochlorite (although I can't guess which is more likely to yield THM's).

Date: Mon, 6 May 91 18:54:59 EDT
From: tigde@inmet.inmet.com (Michael Tighe)
Subject: Sumerian Beer

C.R. Saikley (grumpy!cr@uunet.UU.NET) writes:
> The Anchor Brewing Co made a special Sumerian Brew. ...
> I put some in my cellar to see how it would develop. It went off
> very quickly. This brew had the shortest shelf life of any I've known.
> Moral of the story : Boil your wort and add hops.

I visited the Anchor Brewing Co specifically to find out more about their sumerian beer. I did get a taste from their bar (he had a few bottles left) and it had already gone south.

Their explanation for the short shelf-life is twofold:

a) No hops. To brew commercial beer in the U.S., you are required to brew beer with hops. They had to get a special permit to make the sumerian beer without hops. Hops has specific anti-bacterial activity which is one of the reasons it was added to beer to begin with.

b) Flash-pasturize. Anchor normally only heats their finished product to 140 deg for 20 seconds to get a shelf life of six -to- nine months (if I remember correctly). For the Sumerian Beer, they didn't do even that since it was a one-batch item intended for a conference (Micro-Brewery Conference in S.F.).

The bottle I tasted had definite signs of having gone sour, but I did still taste the dates and the grains used to brew it. It was a neat experiment and I hope they continue to do specialty brews. In fact, I hope they make the sumerian beer again - I want a "fresh" bottle.

The Anchor Brewing Co. gives great tours and very fine samples at the end of the tour! :-)

Intermetrics Microsystems Software Inc.
Cambridge, MA 02138 (USA)
email: tigde@inmet.inmet.com

Date: 06 May 91 22:54:54 EDT
From: chip upsal <70731.3556@compuserve.com>
Subject: ale temps

John Mirely writes:

>I have been fermenting my lager beer in the basement. The
>temperature has been 61 and hasn't changed more than a degree
>either way. I want to brew my first batch of ale. I'll be using a
>Muton and Fison Olde Ale kit. Should I do the fermenting upstairs
>where it will be warmer but the temperature is likely to vary more (5-
10
>degrees) or keep doing it in the basement at a steady 61 degrees? My
>inclination is to do it in the basement and be patient.

61 deg. sounds fine for an ale. I think of most ales fermenting at
celler tempature and lagers fermenting at 'fridge temps.

Chip

End of HOMEBREW Digest #631, 05/07/91

Date: Tue, 7 May 91 8:21:28 EDT
From: msharp@hawk.ulowell.edu (Mike Sharp)
Subject: Belgian Lambics mailing list

Hi!

Just wanted everyone to know that the Belgian Lambics mailing list is up and running. This has started as a relatively technical forum so may not be for everyone. Currently most of the articles center around two test batches, the techniques used to make them, and the behavior of the specific bacteria/yeast.

Anyway, my point for posting this was to let everyone know the new addresses:

lambic@cs.ulowell.edu for submissions
lambic-request@cs.ulowell.edu for administrative junk

--Mike Sharp

Date: Tue, 7 May 91 09:29:36 EDT
From: simmon@eeel.nist.gov (Eric Simmon)
Subject: SF brewpubs

I am going to be in San Fransisco next week for a conference. Could someone please send me a list of good brewpubs and microbreweries to check out while I'm there.

Also, I want to brew a good, dry hopped, extract pale ale. Anybody have any good recipes? Any good Dopplebock recipes?

Please Email.

Thanks

Eric D. Simmon

simmon@eeel.nist.gov

Date: Tue, 7 May 1991 10:19 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Re: cheap malt extract

>Some friends and I recently purchased some 60-pound, 5 gallon buckets
>of malt. We paid wholesale prices, and picked it up it directly from
>the processor. Our price was \$50.00/bucket, with a minimum purchase
>of three (or maybe it was five). That works out to \$0.83/pound, which
>we were quite pleased with. Unfortunately this was a one-time deal
>that I don't think we can repeat, but it does give you an idea of what
>a supply shop must pay.

Don't forget that most shops can't pick up those 60-pound pails
directly from the processor so their prices reflect an appreciable
shipping charge.

Kinney

Date: Tuesday, 7 May 1991 10:19:13 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: looking for second brew book

>From: mbharrington@UCSD.EDU

>I own Papazian's book and love it dearly. I'd also like to get
>something else, just for a second opinion and more recipes. I'm
>considering Miller's book, but just thought I'd see what y'all
>thought of it before I paid for it. Any comments?

What do you want the book for? I think that Miller's book is
more useful for brewing technique than Papazian's. Papazian has
some interesting recipes, especially for us extract brewers. I
also like Byron Burch's Brewing Quality Beers as a concise
description of brewing.

Once you get into it, there are lots of other books on specific
topics.

Anyone have a Brewing/Beer Book Bibliography on-line?

John "I only have about two dozen books related to brewing so
far" DeCarlo

Internet: jdecarlo@mitre.org
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Fidonet: 1:109/131

Date: Tuesday, 7 May 1991 10:28:02 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Siphoning Method

>From: huyink@npdiss3.StPaul.NCR.COM (Dave Huyink)

>I siphon twice with every batch, once from the primary fermenter
>(food grade plastic) to the secondary (glass carboy) and once
>more from the secondary to the bottles. I start the siphon by
>sucking on the tube.

> ...

>With very little practice, you can start the siphon and pull the
>tube out of your mouth before the beer actually reaches the end
>of the tube.

>...

>I am probably more careful than I have to be about sanitation
>since at the bottling stage the beer is already fermented

OK, let me say that I have not had any problems with
contamination, but I may be lucky in what resides in the air and
dust in my house. On the other hand, I love to *taste* the beer,
as fresh as I can. *Therefore*, I start the siphon with my
mouth, and drink a little bit of it, before transferring the
siphon to the container. I do this when racking to the secondary
and when racking to my priming bucket before bottling. Now,
I don't know what I would do about tasting the beer if I changed
methods, and wouldn't want to give that up.

John "*I* like the taste at all stages" DeCarlo

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tuesday, 7 May 1991 10:28:58 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Wort Straining

>From: Bob Hettmansperger
> <Bob_Hettmansperger@klondike.bellcore.com>

>I also have a rather large funnel with a metal screen
>near the bottom to strain the wort as I pour it into the carboy.
>Well, I tried it for the first time last night, and when I went
>to pour the boiled wort into the carboy, I found that the screen
>got clogged almost instantly from the hops.

I use this method (though I plan to try the whirlpool and siphoning someday) and equipment. You need to keep a spoon or something to stir the hops around so they don't clog up the funnel. Every so often I stop and dump the hops into a pan and continue on. The hop bed on the strainer helps get more of the hot break particulates from getting into the fermenter (I am told). It works best with two people, but my funnel fits nicely and stably in the carboy neck, so I can manage it myself.

Oh, and you can try a hop bag to keep your hops in if you want to make the hop cleanup easier. Then you can put the bag on the screen and pour through that without causing any clogging.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tuesday, 7 May 1991 10:29:55 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Removing Cold Break

I went back and read the _zymurgy_ article, "The Trouble with Trub". Let me quote a few portions:

"Hot break and cold break should be removed before fermentation to create easy access for the yeast to the nutrient base, as well as to delete negative flavor components."

Followed later by:

"The consensus on cold break influencing the flavor of the beer is mixed. It is well-documented that total removal of cold break creates negative attributes for the fermentation cycle and the final flavor spectrum. ... However, the advantage of cold-break removal is apparent with respect to vitality of the yeast reuse."

So, my interpretation was to remove as much of the cold break as you can, but not **all** of it. Though it isn't discussed, presumably the oft-used methods we homebrewers use **don't** remove all the cold break*. So I decided not to worry.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tue, 07 May 91 11:09:13 EDT
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: Re: Homebrew Digest #630 (May 06, 1991)

Davin Lim asks if a microwave oven would be any use in sterilizing. No, because they heat so unevenly that you might melt one part of your plastic hose while another part barely warmed up. The microwaves themselves do not have sufficient energy to disrupt the DNA of contaminating bacteria. Micro waves are like radio waves; they have a wavelength longer than visible light. You would need UV light or the even shorter wave X-rays to decontaminate your equipment. The only use I know for a microwave in brewing is to warm your sterile stock of malt extract agar before pouring out some new slants. Or to pop some popcorn to go with that great home brew. --Cheers, Jean

Date: Tue, 7 May 91 08:19:43 -0700
From: krweiss@ucdavis.edu
Subject: a non-beer related cooling question

Get those flamethrowers ready -- this is a non-brewing related query!

A net.correspondant of mine has a 300 gallon marine aquarium. The intense lighting and high capacity pumps needed to support this monster are raising the water temperature to an unacceptable level. For about \$1400 she could buy a stainless steel thermostatically controlled chiller to maintain 75 degrees. She's looking for a lower cost solution.

It occurred to me that the participants in HBD might have some good suggestions on a cut rate way to maintain a mass of salt water at a set temperature. I thought of using a stainless coil inside a small refrigerator, with a Hunter energy monitor to maintain the temp. Any other/better ideas? Design parameters:

Must achieve about a 10 degree drop from ambient temperature.
Must maintain temperature +/- 1 degree F.
Must be non-corrosive and non-toxic (i.e. copper tubing is probably out)
Must cost less than \$1400

Thanks for your consideration. Since this is non-brewing related, please direct all replies to me at krweiss@ucdavis.edu, and I'll summarize if anything comes in that looks like it would be of general interest.

Ken Weiss
Manager of Instruction
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U.C. Davis
Davis, CA 95616

916/752-5554
krweiss@ucdavis.edu

Date: Tue, 7 May 91 08:19:49 -0700
From: krweiss@ucdavis.edu
Subject: bottle contamination worries

>Date: 05/06/91
>From: Joe Kendall <SYSHJK%GSU.EDU@CUNYVM.CUNY.EDU>
>Subject: Bottling and cleanliness
>
> I'm about to bottle my first batch of homebrew in about a week. I'd like to
> clean and sanitize my bottles the night before I bottle. I'm worried that
> doing this will allow the bottles to get contaminated. How long can I expect
> a bottle to remain sanitary when it's sitting on a counter in a clean kitchen?
> Should I cover the bottles? Store them upside down in their cardboard box?
> Thanks in advance for the help.

Joe,

I run my bottles through the dishwasher as I drink 'em, and keep them in a kitchen cabinet until I'm ready to bottle. No sanitizing, no nothing. I keep them right side up and uncovered. I have (please don't strike me down for hubris, Lord!) never had a problem with contamination. I think you'll be reasonably safe, assuming the bottles are clean to begin with.

Ken Weiss
Manager of Instruction
Computing Services
U.C. Davis
Davis, CA 95616

916/752-5554
krweiss@ucdavis.edu

Date: Tue, 7 May 91 09:49:39 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Carapils

From: BAUGHMANKR@CONRAD.APPSTATE.EDU

>How do they malt Cara-pils so that it doesn't have any convertible
>starches?

Carapils is made very much like crystal malt. It goes thru the same steeping and germination periods that all malt does. After germination, pale malt, Munich malt, chocolate malt and black patent malt are dried and then roasted to the desired degree.

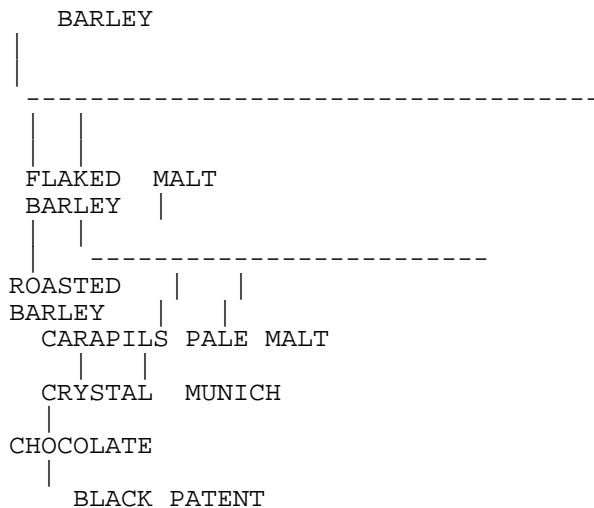
Crystal malt and carapils are not dried. They are raised to saccharification temp while still moist, allowing starch->sugar conversion in the hulls.

Crystal malts are then raised to a still higher temp to allow caramelization of the newly formed sugars. This is why crystal adds residual sweetness, the caramelized sugars taste sweet, but are not fermentable.

Carapils is dried at a lower temp, so it does not go through the caramelization that crystal does. The amount of dextrin in carapils is controlled by the temp during starch->sugar conversion. If you mash with carapils, you can convert these dextrins into simple sugars, thereby losing those elements that the maltster so painstakingly provided.

Given that the conversion takes place in the uncracked grains, I don't think that it's accurate to say that carapils has no convertible starches.

Here is an attempt at ascii graphics :



Hope this helps,
CR

Date: Tue, 7 May 91 09:57:29 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re: Homebrew Digest #631 (May 07, 1991)

I'd like to second Martin Lodahl's impressions of the west coast first round of the national competition. Anyone who sent a beer to San Francisco owes a debt to Russ Wigglesworth, Brook Ostrom, and Paddy Giffen. I salute you for the best run competition I've experienced. We also owe thanks to Anchor Brewing for allowing the use of their excellent facilities. Behind the scenes, Russ had all of the entries on his computer, and the results were tallied within an hour of the collection of the last judging sheet. I think that the biggest flight tasted was 11 beers, the average more like 7 or 8. With 35 or so judges this weekend, three judges per flight, and two flights per day, this was a most professional event. I hope that the other sites can carry on in this Grand Tradition in the making.

> HBD's own
> Darryl Richman and C.R. Saikley, for example, are even better in
> real life than in print.

Wull, garsh. >blush!< Ya ain't so bad yerself. (Oww! I seem to have strained my arm reaching behind my back! ;-)

--Darryl Richman

Date: Tue, 7 May 91 11:15:44 -0600
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Fermentables in Dark Malts

in HBD 631, Dale Veeneman says:

```
>  Second question (also related to recent discussion): I know  
>  ^^^^^^  
>that dark grains have no fermentables, so there is no need to  
>^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^  
>mash.  However, Papazian recommends cracking all speciality  
>^^^^^  
>grains, put in the cold water, bring to boil, and then remove,  
>while Burch says to put uncracked dark grains directly in the  
>boil for the whole time.  I've done it both ways, and while I  
>haven't noticed strong tannins with Burch's method, I still  
>wonder what's really better?
```

I'm not the sage that some of the more experienced contributors to this digest are, but I am an all-grain brewer with ten batches of experience. (So much for establishing credibility) I feel compelled to respond to Dale's highlighted statement which, judging from other recent postings is a common misconception.

Dark grains have no enzymes with which to convert starch to sugar. Enzymes are produced in the sprouting or "malting" process. They are naturally produced to allow the seed to convert its starches into sugar which can be metabolized (wrong word for a plant I'm sure) in the growth of the plant shoot. The sprouting of the grain is then stopped by the maltster so that we brewers can use the enzymes and starch at our convenience. Dark grains are kilned at high temperatures. This roasting caramelizes some of the starches and de-activates the enzymes. There ARE still starches which may be converted to sugars if the grains are mashed with pale malts which have excess enzymes. Miller's figures for extract are 24-25 points of gravity per pound per gallon for dark roasted malts. This compares with 35-36 points for typical pale malts.

In my recipe formulation I account for the fermentables in dark malts and my OGs have been coming in very close to my calculated expected gravities. So, if you want to get the most of your malts...MASH.

Don McDaniel
dinsdale@chtm.unm.edu

Date: 7 May 91 15:15:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: Cheaper extract.

In 630 comment was made about not finding liquid extract for less than \$2.00 per pound. In #631 a brewer fell into a deal of less than a dollar per pound. While this is not likely to be repeatable, I have found \$1.33 to \$1.50 per pound at several mail order shops if you purchase a five gallon bucket, (60 lbs.) of extract.

Alternative Beverage, 800 365-BREW, sells a "Concentrated Wort" which is, they claim, pure extract, in 5 gallon buckets for \$91.25. This is just above \$1.50 per lb. The Homebrewer's Store, 800 TAP-BREW sells their own extract, Premier and Telford's extracts in the 5 gallon buckets for \$75 to \$80. This is as low as \$1.25 per pound. My local supplier, also a mail order shop, Jasper's Homebrew Supply in Litchfield New Hampshire, don't know the phone, will sell extract at \$80 per five gallons.

Now, these prices don't include shipping, and shipping on a 66 pound net package can run as much as \$25 from coast to coast. I suggest you use the one nearest you, and call others for the bulk prices. Many places don't carry the 5 gallon buckets, but might if the demand goes up.

There is another issue here; will it spoil. If you get pasteurized extract, probably not, if it's unpasteurized, it will grow alien life forms in several months if it's unused. There is a cure for this. If your extracts grows, put it in a large pot, your wort pot will do, and bring it to pasteurizing temperature, about 158 F. Hld it there for a few minutes and ladle off the surface scum and mold, or whatever grew. This should reclaim the extract and render it perfectly useful. This is a trick maple syrup folk have used for years should their syrup develop mold.

Even pasteurized syrups will grow on you if they are left long enough. The above procedure will work for them, too. If this is at all unsafe, I would appreciate the word of a qualified commenter.

The moral is: Brew a lot, or buy with a friend and split it up. This business of \$9.95 for 3.3 lb. cans is far too expensive for my taste.

Dan
"Beer made with the Derry air, (Derry, New Hampshire)"

Date: Tue, 7 May 91 12:28:32 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: Siphoning tip

```
-
siphon hose - A
/ - (don'tcha love ascii graphics?)
-
- B
-
-To start, be sure that your hose is all uphill.
- If it isn't, you'll get air bubbles in the hose which
/ will probably break the siphon before it's begun.
! / ! Draw the beer up to point A in the hose. Then pinch or
!/ ! kink the hose or simply maintain suction and push part
! / ! B of the hose down below C level and fasten it there,
!^^^/^^C^! gently release the pinch, kink, or suction. Your siphon is
! /! now ready to flow whenever you lower the end of the hose
! /! below C level, and it will stop when you raise it above C
! Beer ! level. (There is hysteresis in the system due to the
!_____! inertia of the liquid in the hose, it won't stop instantly)
```

Cheers,

Carl

Date: Tue, 7 May 91 14:22:09 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: hop growing question

In all the descriptions I've read about growing hops, they describe trellises that are 12 to 20 feet off the ground. Is this to avoid some sort of pest? Or does it make the whole project more convenient somehow? (hard to believe). Maybe it's to keep vines from running into each other?

Also, in the planting instructions from Freshops it says that rizomes of the same kind may be planted as close together as three feet, but different varieties should be at least five feet apart. Anyone know why?

Carl

Date: Tue, 7 May 91 15:04:45 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: SN culturing question

I'm attempting to culture the yeast from the sediment from a bottle of Sierra Nevada Pale Ale. I poured off (and drank :) all but the last 1/2" of beer, flamed the lip of the bottle, and added about 1/2" of weak sterile wort and sealed up the bottle with a fermentation lock.

I figured that keeping some of the beer involved would help keep the bacteria down, and what better place to grow a yeast than where it's been surviving nicely (I hope/assume) 'til now.

Everyday I shook it up to aerate the wort and stir up the sediment/yeast. About four days later I added about another inch of weak sterile wort. I've continued the shaking routine. There has never been a `head' on the wort, but there have been a few bubbles and the fermentation lock looks like it might be glubbing about once a day. The liquid has always been clear, whatever's in there settles very quickly.

A week and a half later there is about an 1/8" of sediment in the bottle. SOMETHING is growing in there. Is there any test short of brewing a small batch that'll tell me if I got it? Those of you who've had success with this sort of thing, does this sound like a success so far? This is my first attempt, so I have no idea.

Carl

Date: Tue, 7 May 91 15:34:14 MDT
From: David Lim <limd@sulu.Colorado.EDU>
Subject: Re: Oregon Brew Bashing

I understand where Florian (florianb@chip.cna.tek.com) could have easily found some less-than-ideal local micro-brews at the groceries. Sigh.... the one thing I miss the most about leaving Portland (even above the fantastic windsurfing in the Gorge) was the abundance and variety of brewpubs. I lived in the neighborhood of NW Portland (the artsy, eccelctic, increasingly yuppie, but-still-a-whole-lot-better-than Beaverton, part of town) and was easily within a three miles of about *six* brewpubs - Bridgeport, Portland Brewing, McMenamins (I could never spell this right) Tavern and pool, the Blue Moon (another McMenamins), Widmer (really the Heathman Deli), some other McMenamins in a hotel on 23rd. Talk about a *real* pub crawl... There's now probably a few new establishments since I left - almost two years ago. My favorites were Bridgeport, Widmer's, and Portland Brewing. They had the most consistent products and the cask-conditioned Blue Heron Ale at Bridgeport was heavenly. The McMenamini products are not so consistent, but can be excellent on occasion.

Anyway, I *do* feel that having microbreweries WILL eventually make for better beer all around. I just don't buy the line that Bud, Miller, Coors, etc... shouldn't be knocked because they're "extremely consistent and If any homebrewer who tries to make them would understand how difficult it really is, blah, blah, blah..." Consistency and repeatability do NOT make a beer great. Clean and refreshing are adjective that can well be applied to water as well as beer. As more communities become exposed to a wider variety of beers at a *LOCAL* level, and understand that fine beer can be made right next door (as opposed to some bohemian castle in a long-lost land, far, far, away...) the demand for such products will only grow. I seem to recall that micro-brew beer consumption in the Portland metro area (yes, even Beaverton) is approaching the levels of consumption of mass-marketed beer. With education comes appreciation (of fermentation? sorry...) Even if there are example of less than perfect-beer, it's still a whole lot more fun than seeing Hamms, Bud, and Blitz as the only choices on the menu (oh, I forgot the import Corona.) As the micro and pub brewers begin to mature, it *is* inevitable that the product quality *must* improve - otherwise they will drop by the wayside.

-Davin Lim (now a Colorado resident and trying to support the local brewpub and microbrewery businesses as well as I can.)

(limd@sulu.colorado.edu)

Date: Tue, 7 May 91 14:49:17 PDT
From: mbharrington@UCSD.EDU
Subject: looking for brewpot

Great Fermentations of Santa Rosa has a 33 gallon brewpot (ceramic on steel) for \$36.95 + shipping/tax. Seemed like a great price to me. Anyone have comments or suggestions for a better place to get a brewpot on a starving student's budget? Thanks in advance...

- --Matt

Matthew B. Harrington Internet: matt@ucsd.edu
University of California at San Diego Recycle or Die.
BiophysicsThink! It's not illegal yet.

Date: Tue, 7 May 91 14:52:19 PDT

From: mbharrington@UCSD.EDU

Subject: sanitizing bottles

I'm about to sanitize my bottles for my first batch of homebrew. Some of the bottles came from the recycling bin in my dormitory (sp?) so I can't vouch that the people that drank from them were healthy. Should I soak the entire bottle under water+bleach overnight? Or is filling the bottle sufficient? Help! I can't relax and have a homebrew knowing that I could get hepatitis or something...

Thanks,
Matt

Date: 7 May 91 17:17 -0500
From: Michael Westmore <umwestm0@ccu.umanitoba.ca>
Subject: unsubscribe

Please remove me from the mailing list. Thankyou.

Date: Tue, 7 May 91 16:42:50 PDT
From: 07-May-1991 0923 <hannan@gnpike.enet.dec.com>
Subject: Maibock == Heller Bock

Thanks all for the Maibock (May Bock) descriptions. It makes me feel better knowing what I'm drinking ;-)

As someone mentioned via private email, bock doesn't mean dark at all. Closer inspection of a 6-pack holder revealed the added generic name of Heller Bock, and I know that Hell means light in German, so light colored strong beer is a rough enough description.

Thanks,
Ken

Date: Tue, 7 May 91 21:47:37 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: Hunter phone number

Damn. I bought the wrong thermostat. O.k., now I'll start my search for the Hunter AIR STAT which may or may not be had at Home Depot where I bought and will return the wrong item. Just in case my search comes up with nothing, does anyone have Hunter's phone number?

kj

End of HOMEBREW Digest #632, 05/08/91

Date: Tue, 7 May 1991 21:45 PST
From: Mike Schmidt 314-872-3168 <@hplabs.hpl.hp.com,@hp-sdd.sdd.hp.com:
@MDCBBS.COM: SCHMIDT@AEC830>
Subject: Dave Miller's Book

> I own Papazian's book and love it dearly. I'd also like to get something
> else, just for a second opinion and more recipes. I'm considering
> Miller's book, but just thought I'd see what y'all thought of it before
> I paid for it. Any comments?

IMHO, Dave Miller's book is wonderful! However, keep in mind that I was asking myself a similar question (i.e. I have been using TCJoHB as my bible for extract brewing, now where do I go for more info and an INTRO to mashing?)

One thing was clear to me after joining a local homebrew club; the all-grain brews tasted better than most extract brews (my opinion). Miller's book is letting me dabble with partial mashes now. I am not geared up equipment wise or mentally prepared for truly all-grain mashing, instead Miller's book will give you great instructions for your first partial mash. Once you have done a partial mash then you can be the judge and decide if your brew has inched up the quality scale.

Miller does have some chapters (e.g. the chapter on water) that are a bit to detailed for me but I will come back to those details when I am ready. What really sold me on this book is Miller's common-sensical approach to brewing. His book is just littered with neat tips. For example stuff like: (1) to calibrate your thermometer, use a mercury fever thermometer as it is accurate to 2/10 of a degree, (2) draw your brewing water from hot tap water at 150 degrees as chloroform boils and chlorine gasses out in a few minutes, (3) an easy way to maintain a partial-mash temp of, say, 150 degrees is to put your covered kettle in the oven -- if you can set your oven to a temp that low, (4) AAUs explained (very helpful), (5) use the dry heat cycle on your dishwasher to sterilize bottles. etc. etc.

Last but not least, Miller takes the time to explain every brewing term he uses; and for the most part the definitions are easily understandable by the above average beginning brewer. Furthermore you can later find his definition in the body of his book because he has a decent index (which is lacking in Papazian's book).

Sorry to go on so long here but as you can see, I would recommend this book for the brewer who has 8-10 batches under his belt and is looking for more

homebrewing information, tips and/or challenges.

Date: 08 May 91 08:35:50 EST
From: JBAUER@bat.bates.edu
Subject: Los Vegas brewpubs?

Does anyone know of any brewpubs or good places to go in Vegas?

thanks.
Jim
jbauer@bat.bates.edu

Date: Wed, 08 May 91 08:19:14 EDT
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: HBD No. 632

Ken Weiss says he keeps his clean bottles in a kitchen cabinet and simply uses them as needed.

Ken, might I suggest that you turn the bottles upside down while storing them, though you have had no problems to date you probably have indeed tempted the gods by posting your info. If you have the bottles upside down they may find it harder to put any nasties in them. Otherwise, it does seem unlikely that anything could live for long on clean dry glass.

C.R. Saikley provided a graphic of barley derivatives.

C.R. are you sure you want to put roasted barley where you have? Your chart implies that roasted barley is roasted flaked barley, and interesting concept but one which I have yet to encounter (all the roasted barley I've seen, and bought has been whole corns). Perhaps the roasted barley should be on its own branch?

Carl West relates a tale about an attempt to culture from a Sierra Nevada bottle.

Carl, sounds like you have an old bottle there. I personally wouldn't use it to pitch a batch of homebrew, think about how bad you'd feel if it fermented a whole batch as weakly as it appears to be fermenting the small amount of wort you have introduced into the bottle. I would want to see an active ferment, with a good head, after a day or two if I were going to consider pitching yeast from an experiment such as this. But, these are only my personal opinions, do what you like.

Matt Harrington asks about the Great Fermentations "33 gallon" brewpot.

Planning to brew some big batches Matt? I think that you probably meant to say "33 quart." I bought one of these, from this source, about two years ago, for about a dollar a quart as I recall. The only thing I would caution you against is lifting the pot by its handles when it is full of wort. The handles aren't strong enough for this task, mine has some small chips on the inside of the pot from doing this once (I never lift it when it is full any more). The price seems reasonably good, but if you can get by with whatever you are using and save your pennies for a while you might be further ahead waiting till you can afford a 10 gallon stainless steel pot, I wish I had done this but I too was a "starving" grad student (and thirsty too) when I bought the

afforementioned ceramic on steel pot. This is a serviceable piece of equipment if treated with care and used within its limits.

Matt also asks about sanitizing bottles from a questionable source.

I'd go ahead and immerse them in a bucket of bleach solution for a good long soak. In addition to cleaning the insides good this will loosen most paper labels, I personally find it more aesthetically pleasing to put my beer into bottles which are clean both inside and out. And, make sure that you get rid of any gunk inside the bottles before you soak them, use a brush or a pile of BB's (didn't you have a BB gun when you were a kid?) to scour the insides of the bottles. The BB's work rather well, just dump in a small handful of them along with a bit of liquid and swirl them around till they have loosened the deposits.

I'd like to thank all of you who responded to my query about the beer judge exam. The information should all be useful in my attempt to achieve the highest possible score the first time I take the exam.

It seems, from several recent postings, that there is more than one variation on the Hunter Energy Monitor (perhaps going by several names). Does anyone have the lowdown on this thing (these things)? What is involved in getting them installed and usable? Are these the same type of gizmo that some homebrew suppliers (Williams in particular) are selling (i.e. the type of thing that plugs into the outlet, and you plug your fridge or freezer into, and has a thermocouple that controls how much current your fridge gets to run its compressor)? A somewhat detailed discussion would seem to be in order if anyone has the knowledge and the inclination to share it.

Good brewing,

Dr. John

Date: Wed, 08 May 91 08:54:16 EDT
From: Dale Veeneman <dev1@gte.com>
Subject: Dark/Black grain fermentables

In my previous posting where I asked about mashing vs. boiling dark grains, I guess I should have said BLACK grains used as adjuncts. Burch says, "Unlike the lighter grain malts, black grains do not have to be mashed, as all the starch has been effectively burned out during the kilning, and they consequently have little effect on the amount of fermentables in your wort." What I was wondering about is the possible effect of tannins or whatnot due to boiling (as Burch recommends).

Date: Wed, 8 May 1991 08:59 EDT
From: GKUSHMER@RUBY.TUFTS.EDU
Subject: Hard Cider

Hello everyone.

I'm a New England native that loves hard cider and wants to try getting some batches up starting in apple season. I know that this board is more geared to beer, but there has to be someone out there that has at least tried since the same equipment can be used (the carboy anyways).

I've done a little reading on the topic, but I was wondering if anyone out there had any tips on either (or both) of the following:

- 1) How to control how dry or sweet the end-product becomes.
- 2) The legality of selling it at roadside stands.

I have read that the Federal Government allows New England natives to sell limited quantities of hard cider from roadside stands - not even requiring a license or taxes! But I'm not sure if this law has any provisions - and then there's the state. I'd love to try selling some, but not at the expense of spending a weekend in jail.

Thnx

- --gk

Date: Wed, 8 May 1991 9:12:30 EDT
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)
Subject: Reccomendations

Hi folks...

My mother is going to France in a month or so and I have a couple questions.

First, what are the prospects of shipping (relatively) large quantities of beer from France to US? Possible? Costly? What carriers?

Second, can anyone reccomend brews that would be readily available and tasty to have her send? I am interested in Belgian brews, mostly lambics, and also would like to get some Dutch Trappist brews as well. I'd prefer brews from smaller breweries and will want to try to get some yeast cultures (if the yeast in the bottle is the 'real' yeast).

Any suggestions about shipping procedures and specific brews to buy will be much appreciated. Thanks...

David Poore
poore@gw.scri.fsu.edu

Date: Wed, 8 May 91 09:41:34 -0400
From: jpb@tesuji.dco.dec.com (James P. Buchman)
Subject: Room temperature lager

My brother and I are making a steam beer for batch #5, roughly based on the "The Sun Has Set On Time Steam Beer" recipe in Papazian. That recipe describes its product as "a lager beer fermented at ale temperatures". Since I don't have enough refrigerator space for my carboy but wanted to try a lager anyway, I got some MeV high temperature lager yeast for the experiment. The package says that the yeast works best between 10 and 16 C; my basement stays around 18 C. Papazian assures us that perfectly good beer can be made with lager yeast at those temperatures but that we might sacrifice some smoothness. Does anyone have firsthand experience with room temperature lagers? Will it take longer to ferment than ale? And is racking to secondary necessary at higher temps?

Secondly, when substituting dry malt extract for the liquid, I've been using 80% as much dry as I would liquid, on the assumption that the liquid is 20% water. Is this a good estimate?

Last, there was a discussion some weeks ago about spruce beer. We made a batch of this using the recipe for Special Red Bitter; we tossed a pint cup (loosely packed) of the smallest spruce twigs into the wort for the last 10 minutes of the boil, then removed them. We thought this would be safe; it's far less spruce than is called for in the Kudmis Island Spruce Beer recipe in Papazian; but in the first few bottles we opened, the beer tasted like puree'd pine tree. After aging in the bottle for five weeks, though, it has mellowed and is pretty good (though the pine taste is still too strong). A few more weeks of aging might be all it needs. I'd still advise using about 1/4 what we used and working up from there.

Thanks,
Jim Buchman
jpb@tesuji.dco.dec.com@decuac.dec.com

Date: Wed, 8 May 91 09:28:11 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Re: bottle contamination worries

Joe Kendall asks:

> Should I cover the bottles? Store them upside down in their cardboard
box?
> Thanks in advance for the help.

Ken Weiss replies:

>I run my bottles through the dishwasher as I drink 'em, and keep them in
a
>kitchen cabinet until I'm ready to bottle. No sanitizing, no nothing. I
>keep them right side up and uncovered. I have (please don't strike me
down
>for hubris, Lord!) never had a problem with contamination. I think
you'll
>be reasonably safe, assuming the bottles are clean to begin with.

I'm sure Ken knows this, but for a beginning brewer it might be
important. There may be nothing wrong with this as long as you use
some common sense. For instance, consider what else you do in your
cabinets/bottle storage area. My wife was fooling with sourdough bread
starters for a while, keeping them open-top in the cabinets. Point is,
just make sure the area you propose to use is free of obvious
contamination sources (ie microbes, pets, pests...). As Ken suggests,
keep them washed as soon as you're done with them. If there's nothing
in them that bacteria like, chances are it won't thrive in there.

Mike Zentner

Date: Wed, 8 May 91 09:48:23 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Cheap ? brewpots

Matt Harrington asks:

>Great Fermentations of Santa Rosa has a 33 gallon brewpot (ceramic on steel)
>for \$36.95 + shipping/tax. Seemed like a great price to me. Anyone
>have comments or suggestions for a better place to get a brewpot on
>a starving student's budget? Thanks in advance...

A couple of things worth looking into. First, I assume you mean 33 quart, not gallon. Anyhow, I found a 5 gallon stainless steel pot for \$20 (on sale from \$30) at a store called Venture. I've also been told by another person that one can get a 6 gallon SS pot at Service Merchandise for between \$30 and \$40. I just recently ordered a 10 gallon SS pot from a place called Rapids that Marc Rouleau posted a blurb about from Chris Shentons mail order summary. This is what Chris had to say:

-> Rapids Inc: 1011 2nd Ave SW; P.O. Box 396; Cedar Rapids, IA 52406;
-> 800-553-7906. Restaurant wholesale equipment. Most interesting: 10 gal 20

-> gauge stainless pot: \$80; matching lid: \$20. The pot is quality, and it's

-> a good company with which to do business. [chris@asylum.gsfc.nasa.gov]

The pot is now \$90. They sent me the lid, but the pot was on backorder. After

seeing the heavy duty construction of the lid, I can hardly wait to get the

pot. Having used both ceramic on steel and SS now, I am glad I never spent

any money on a c-o-s pot specifically for brewing. SS pots seem easier to

clean up (after mistakes) and they don't chip. Also, it doesn't seem like I

scorch as often on the SS, but maybe that's just because I'm being more careful

these days.

Re: your bottles....for peace of mind, I'd soak the whole bottle instead of

just filling them up. When I sterilize my bottles, I always soak the whole

bottle, (especially considering that my dog or cats may have snuck a lick while

I wasn't watching:-).

Mike Zentner

Date: Wed, 8 May 91 08:10:01 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: sterilizing with a microwave

Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu> says:
> Davin Lim asks if a microwave oven would be any use in sterilizing. No,
> because they heat so unevenly that you might melt one part of your
plastic
> hose while another part barely warmed up.

I agree with this, but I still use a microwave to sterilize. What I do is add a small amount of water to whatever it is (usually yeast starter jars), cover but don't close it (e.g., saran wrap), and run them in the uwave until most of the water has steamed away. I like to use boiling water as my sanitizer, and steam is pretty good too. This technique does require that you watch what's happening somewhat closely, because running the uwave dry could result in the replacement of the magnetron bulb (and they're expensive, I'm told.)

--Darryl "we don't need no stinkin' chlorine" Richman

Date: Wed, 8 May 91 8:06:39 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Brewkettle

In HOMEBREW Digest #632, Matt Harrington asked:

> Great Fermentations of Santa Rosa has a 33 gallon brewpot (ceramic on
> steel)
> for \$36.95 + shipping/tax. Seemed like a great price to me. Anyone
> have comments or suggestions for a better place to get a brewpot on
> a starving student's budget? Thanks in advance...

That's a pretty average price, from what I've seen in the catalogs.
You're not getting rooked; might as well buy it from Byron. I found
one of these kettles for somewhat less in an aging hardware store,
but that was clearly a fluke. They're good kettles, wide enough to
cover two burners on the average stove, a factor you will definitely
appreciate when boiling the full wort volume.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 8 May 1991 10:27:24 -0600
From: flowers@csrd.uiuc.edu
Subject: Hop growing

I'm growing hops this year and have read a book (don't know the name offhand) from the catalog found in Zymurgy.

>In all the descriptions I've read about growing hops,
>they describe trellises that are 12 to 20 feet off the
>ground. Is this to avoid some sort of pest? Or does it
>make the whole project more convenient somehow?

Hops grow like crazy (up to a foot in a day) and are a vine. That's just how it is. According to the book I read, if you don't let them vine (can that be used as a verb too?) you will get a diminished crop. They will grow horizontally as well. Someone on the net was going to try to grow them near the ground in a horizontal manner. Maybe they can comment on how it's working.

>Also, in the planting instructions from Freshops it says
>that rhizomes of the same kind may be planted as close
>together as three feet, but different varieties should be
>at least five feet apart. Anyone know why?

All hop plants look alike. A sprout can break the surface a good foot or more from where the rhizome was planted. If they are too close, it's possible to get confused which variety is which. Also don't forget about the root system that they develop. They will spread rapidly in a few years and become mixed with a nearby variety if you are not careful. (They won't create a new variety because they are all females. By mixed I mean you won't be able to tell which variety a particular sprout is.)

Finally, there was a useful picture in the book which showed hops planted too close together. The result was said to be reduced harvest. I have no experience with this part.

-Craig Flowers (flowers@csrd.uiuc.edu)

Date: Wed, 8 May 91 8:21:04 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: About Hops ...

In HOMEBREW Digest #632, Carl West asked:

> In all the descriptions I've read about growing hops,
> they describe trellises that are 12 to 20 feet off the
> ground. Is this to avoid some sort of pest? Or does it
> make the whole project more convenient somehow? (hard
> to believe). Maybe it's to keep vines from running into
> each other?

I suspect it's really in keeping with the natural proclivities of the hop vine. What's happened in my hopyard in the last few days seems pretty typical: one of the Mt. Hood shoots had gotten long enough for me to begin twining it around a cord. In the two days since then, it's nearly doubled in length, while the other shoots seem listless, by comparison. Hop vines climb; that's just what they do. This is to our advantage, as we can train them in ways that enhance our access to the cones at harvest time.

> Also, in the planting instructions from Freshops it says
> that rizomes of the same kind may be planted as close
> together as three feet, but different varieties should be
> at least five feet apart. Anyone know why?

Two possible reasons come to mind. First, the vines grow like bloody 'ell and will climb anything in sight, including each other. So, if you want to have any idea what kind of cone that is you're pulling from the impenetrable thicket of intertwined hop vines, it would behoove you to keep the varieties some distance apart. Second, the reason Freshops has rhizomes to sell is that the hops crown vigorously sends out these underground stems looking for a new dunghill to colonize, and so in subsequent years shoots can appear a considerable distance from the crown. If the hills are too close, you could have Cluster shoots cleverly masquerading as Saaz ...

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 8 May 1991 10:54:17 -0600
From: flowers@csrd.uiuc.edu
Subject: Brewpot

I posted this in issue #609:

>I couldn't locate a large canning pot in any store, so I finally called
the
>company. Here's the info in anybody is interested.
>
>General Houseware Corp.
>Terre Haute, IN
>812/232-1000
>
>33 quart, ceramic on steel canning pot with lid
>16.5 inch diameter, ~11 inches high
>\$33.50 including shipping

Probably the same pot sold by Great Fermentations. If you like GF, give
them the profit.

-Craig Flowers
(flowers@csrd.uiuc.edu)
Subscriber since issue #444

Date: Wed, 8 May 91 12:42:37 EDT
From: Pete Soper <soper@encore.com>
Subject: Re: hop growing question

From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)
Subject: hop growing question

>In all the descriptions I've read about growing hops,
>they describe trellises that are 12 to 20 feet off the
>ground. Is this to avoid some sort of pest? Or does it
>make the whole project more convenient somehow? (hard

Because plants grow this tall and sometimes much taller. My Cascades are
19
feet tall right now (in central North Carolina). Since the vines can't
climb
air, a trellis or twine is needed to accomodate lots of vertical space.

>Also, in the planting instructions from Freshops it says
>that rizomes of the same kind may be planted as close
>together as three feet, but different varieties should be
>at least five feet apart. Anyone know why?

Because the plants spread and after a few years you will not know what is
growing from where unless you can use other clues like leaf shape.

Date: Wed, 08 May 91 13:31:12 EDT
From: hersh@expo.lcs.mit.edu
Subject: AHA First Round

> With
>35 or so judges this weekend, three judges per flight, and two flights
>per day, this was a most professional event. I hope that the other
>sites can carry on in this Grand Tradition in the making.

We had a similar experience out here in Beantown (at least the day I
judged),
though we probably did slightly larger flights. Kudos to Bill "Zymurgy"
Murphy
and Dave Ruggiero, thanks to Jim Koch and the Boston Beer Co. (makers of
Sam
Adams, plug, plug).

In general from the results on either coast it seems like the
distribution of
labor was a total success. Too bad it took so long for the AHA to trust
it's
own membership to take on some of the load (HBD old timers recall our
long past
discussion of the tiered competition system).

JaH

Date: Wed, 8 May 91 10:36:15 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Brewkettles

From: mbharrington@UCSD.EDU

>Great Fermentations of Santa Rosa has a 33 gallon brewpot (ceramic on steel)

^^^^^^

>for \$36.95 + shipping/tax. Seemed like a great price to me. Anyone
>have comments or suggestions for a better place to get a brewpot on
>a starving student's budget? Thanks in advance...

Are you sure it's not a 33 quart brewpot???

If it's truly 33 gallons, then it's a very good deal. However, you'll need a burner that can boil 33 gallons - stove tops are right out.

Another alternative is making a kettle out of a Sankey keg. It takes a bit of time, but can be had for little more than the price of a keg deposit (\$15).

Once you've got the keg, cut a 12-14 inch diameter hole in the top using a Milwaukee Sawzall (or a plasma cutter if you've got access). Cut a 1 & 1/16 inch hole near the bottom. A drill with a hole saw is fine for this. Then get a stainless steel coupling, and weld it in the hole at the bottom. You can then attach plumbing to the coupling : nipples, elbows ball valves, etc. When all is said and done, you've got a 15 gallon stainless steel kettle with a valve at the bottom for cheap.

There is still the burning issue of how to boil 15 gallons. Broken hot water heaters are a pretty good source of cheap burners. It's another project, but the spirit of homebrewing can easily spill over into home brewery building.

It's really pretty easy to do this stuff. I knew absolutely nothing about metal working until I built my kettle, and it works like a charm. I've left out many of the details. If anyone is interested in more info, respond via email. Also, Buffalo Bill Owens wrote a book on building a home brewery in which he talks about using a keg for a brewkettle.

Happy Brewing,
CR

Date:Wed, 8 May 91 13:44:25 EDT
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>
Subject: IHMO

This may be a stupid question, but it's starting to drive me crazy. What does "IMHO" stand for, I know it means you like what ever you use it with. Also could you list any other abbreviations commonly used by the users of this digest. I know what TCJoHB stands for, and if the meaning is in the book I don't have it yet, it's been on back order for two months.

Bill Boyle (B2)

Date: Wed, 8 May 91 14:17 EDT

From: BMENK@ccr2.bbn.com

Subject: Beer Bibliography

I have a bibliography that I would be happy to send out to anyone upon direct request. (Because it's made from copyrighted materials I can't just post it somewhere for general use - but I can share if someone asks me).

It is not exhaustive, since it covers only what is in Books In Print and listed as currently available. There are many more that have gone out of print that could only be found through used book dealers, etc. It does not cover titles published in the UK unless they were also published in the States. But there are a number of useful titles on it - including an obscure treatise on the importance of beer in the tribal religion of a somewhere in Africa.

It's about 15 pages long (or 50k).

Anyone who would like me to send them a copy should e-mail me directly at:

BMENK@BBN.COM

Hope you can find it useful.

Bobb Menk
Senior Technical Librarian
Bolt, Beranek, & Newman

Date: Wed, 08 May 91 11:25:57 -0700

From: kjohnson@gold.berkeley.edu

Subject: Funny smells

My current batch of fermenting beer has this really strange smell to it.

I think the starter may have been infected with something and I didn't realize it until I had poured all of it in the wort. It's not a smell of rotten food or anything, but it's strong and very strange. Has anyone had experience with bad smells and how did the beer turn out?

kj

Date: Wed, 8 May 91 11:03:50 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Cultural Exchange

From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)

>I'm attempting to culture the yeast from the sediment from a
>bottle of Sierra Nevada Pale Ale.

A noble pursuit. I've brewed several award winners with yeast pilfered from Sierra bottles. There are several ways to do this, here is the one that works for me.

1. Brew about one quart of lightly hopped, low gravity (1.020 or so) wort. Cool and transfer to a sterile 48 oz jar fitted with an airlock.
2. Add the dregs from 3 or 4 bottles of Sierra, flaming tops as you go. Be sure to drink the beer ;-D. If there are any off flavors, don't use the sediment.

If your source of Sierra is fresh, your starter should be in high krausen in 3 days. I usually make a starter on Thursday, and brew on Sunday. It's that easy. There are those who insist that autoclaving is necessary when making starters, but that hasn't been my experience.

>A week and a half later there is about an 1/8" of sediment in the
>bottle. SOMETHING is growing in there. Is there any test short of
>brewing a small batch that'll tell me if I got it?

Yes there is. One of the niceties of making starters is the quality checks you get along the way. The simple test is to taste a small amount of the starter. If it tastes like very green beer, then you're probably OK. If it's off, don't use it.

CR

Date: Wed, 8 May 91 13:45:34 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Please give phone #'s!!!

> Great Fermentations of Santa Rosa has a 33 gallon brewpot (ceramic on
steel)
> for \$36.95 + shipping/tax. Seemed like a great price to me. Anyone
> have comments or suggestions for a better place to get a brewpot on
> a starving student's budget? Thanks in advance...

And once again, we are getting price quotes (this time for equipment)
without an address or phone number. please include this information
for those of us unfortunate enough to know all these places by heart
so that we may order from them also, without having to spend an hour
finding out how to contact them.

bb

Date: Tue, 07 May 91 13:09:48 PDT
From: florianb@chip.CNA.TEK.COM
Subject: Re: lagering lagers

Yesterday, Randy Tidd inquired about lagering lagers:

>yeast. Once the fermentation got going, I put the fermenter in the
>fridge at about 40F. The fermentation went real slow once it cooled
>down, then stopped after about 3 days. I decided it was too cold, so
>I warmed up the fridge a little (from 'E' to 'C' on the little dial
>inside -- wonderful gauge, that) and racked the beer to a secondary.
>Now it's been going for about 4-1/2 more weeks! The lock has been
>glubbing about once every 20-30 seconds the whole time. Now the beer
>is clear enough that I can see little bubbles inside as it ferments.

I'm going to guess that you pitched the yeast from a packet into room temperature wort. Then you cooled the wort and shocked the yeast. It recovered after three days and intended to do its job when you racked it and shocked it further.

>month. I was going to make another lager that was slightly richer
>(6-7 lbs of extracts + specialty grains), but if this supposedly "light"
>beer is taking 5-6 weeks to ferment, I hate to think how long a richer
>beer would take. Is this normal?

A beer with "specialty" grains shouldn't take any longer to ferment than the pale beer, unless you are using lots of 80L crystal or something like that. The 5-6 weeks isn't normal fermentation. In any case the present stage is fermentation, not lagering. Please let me go into some detail to develop this by giving an example of how I brew lagers.

First, I prepare a yeast starter by pitching the packet into a solution of 1/8# dry light unhopped extract in one quart water, which has been (I mean the solution has been) boiled 20 minutes, then cooled to about 70 degrees. I do this two days before brewing. On the brew day, I prepare the wort, then chill to about 50 degrees in a large tub fermenter. I pitch the yeast starter, stir like hell, then put it into a 48 degree fridge. Here is where temperature control is extremely important. After two days, it is fermenting bodaciously. When the foam head has dropped, I transfer to a carboy quickly so that the temperature of the wort doesn't change much. Then I jam it back into the fridge at 48 degrees for about 12 more days. The fermentation should be just about over by then.

At that point, I do one of two things. Here are the two options.

(1) I rack it once more and put it back into the fridge. I lower the temp gradually over one week to 35 degrees. Then I leave it for 6-8 weeks. After that, I carbonate it. I then store it at 48 degrees for one week to carbonate it, then lager it once more until consumption.

(2) I keg and prime it. The I put it in the fridge at a temperature of 48 degrees for one week. Over a week's time, I lower the temp to about 36 degrees. Then I leave it for 6-8 weeks.

In either case, the lagering occurs after fermentation is complete. It is optional whether to carbonate before or after fermentation.

Most likely, if the beer is requiring 5 weeks to ferment out, the culprit is temperature. The one and only real good alternative

is to use a temperature controller on the fridge.

I hope this helps. The most important things are to (1) stay cool
(2) don't worry, (3) stay in school and graduate (4) keep brewing.

Florian

Date: Wed, 8 May 1991 18:41:31 -0400
From: "N. Zentena" <zen@utcs.utoronto.ca>
Subject: Coleman coolers?

Hi,

I'm thinking of getting a cooler to using for mashing. What I've seen is a 10gallon round beverage cooler. Will this work? Or should I use a square one? If I use the round one how would I create a false bottom for it?
Nick

Date: Wed, 8 May 91 19:04:22 PDT
From: mbharrington@UCSD.EDU
Subject: looking for keging suggestions

As I bottled last night, I thought about how nice it would be to have a Cornelius system, in that it would be so much less effort than washing all of those bottles. It is a bit pricey for me though, about 1/3 of my tuition here! Papazian's book shows a keg that looks like it would be a lot cheaper, but I havent been able to find one in a catalog. Not the actual keg, but the bungholes, etc. Have these kegs been phased out? Does anyone still use them?

Also, I was thinking that it was a lot easier, but if I only had one keg, I could only have one type of beer at one time, right? And, it wouldn't be economical to drink some beer and age some for a while. I gather that many readers of HBD use a keging system and I'd appreciate your comments.

What really made it a pain in the rear was that many of the bottles that I set aside to use couldn't be capped with my capper, which I believe is called a Universal capper made in Italy. The capper I have needs a bit of an angle on the neck of the bottle, and the neck can't be too thick as in champagne bottles. I found out the hard way as the first champagne bottle shattered into itsy bitsy shards of glass.

Is it possible to use a Bud/Miller/etc. keg from my local store to brew
? I'd just give up the deposit...

Thanks,

Matt Harrington
(that should be Harrington :-)

Matthew B. Harrington Internet: matt@ucsd.edu
University of California at San Diego Recycle or Die.
BiophysicsThink! It's not illegal yet.

Date: Wed, 8 May 91 19:23:55 -0700
From: jpaul@lccsd.sd.locus.com (James Hensley)
Subject: spaten

There seem to be several brands of beer from germany called 'spaten'. One of these has a spade on the label, leading me to believe that it means 'spade'.
What is a spaten?

Thanks,
James

End of HOMEBREW Digest #633, 05/09/91

Date: Thu, 9 May 91 08:40:06 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Spaten

>Date: Wed, 8 May 91 19:23:55 -0700
>From: jpaul@lccsd.sd.locus.com (James Hensley)
>Subject: spaten

>There seem to be several brands of beer from germany called 'spaten'.
One of
>these has a spade on the label, leading me to believe that it means
'spade'.
>What is a spaten?

Spaten is indeed a spade, and Spaten is also one of the bigger braueries
in
the Munich region. The spade is the brewers spade, used to turn the
grains in
the malting/mashing process.

On a recent trip to Germany, I was suprised to see how many breweries
have
the spade, fork and a hop cluster in their logo. Also of interest was the
brewer's star, which was a star of David. Anybody know what the
background
on that is? How did the symbol of Judaism become associated with brewing?

Date: Thu, 09 May 91 08:26:00 EDT
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: Re: Hunter Energy Monitor - The right one

Two friends and I just received Hunter energy monitors picked up for us by a fellow IHD subscriber. We have the model 42205, H.E.M.-AC, which is meant for use with a room air conditioner and will handle a 115-V power source. Presumably the 24-V model referred to in a recent HBD is the one that connects to a home thermostating system. My new HEM plugs into the wall, then the fridge plugs into it. It has a thermocouple (thermistor?) plug at the end of a 4' cord, which goes inside the fridge to measure temperature. It is microprocessor based and can be programmed for a weeklong cycle with four temperature changes/day on weekdays and two on weekends. Temperatures are set digitally in a range from 40 - 90F. The dead zone is 1 degree above to 2 degrees below setpoint and there is a 4 minute minimum delay between power-off and power-on to protect the fridge compressor. The H.E.M. is made by Hunter Fan Company, 2500 Frisco Avenue, Memphis TN 38114. Their customer service line is (901) 745-9222, M-F, central time. Enough? No one has ever accused me of brevity. Cheers - Jean

Date: Thu, 9 May 1991 9:20:40 EDT
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)
Subject: more questions about hops

All this talk about hops has me wondering a few things, and I'm curious if it would be productive to try to cultivate my own.

I live in N. Fla., very hot and humid, and a few freezing nights in the winter. I've got a fairly limited space of full sun with most of my property pretty well shaded. Can I cultivate hops in these conditions? If so, can someone list the address and numbers for Freshops or any other good sources for rhizomes?

Also, is it too late in the year to get them started? How soon can one expect to harvest after planting?

Thanks...

David Poore
poore@gw.scri.fsu.edu

Date: Thu, 9 May 1991 09:28 EST
From: 11PDAVIS%GALLUA.BITNET@CUNYVM.CUNY.EDU
Subject: Re: IMHO

IMHO = In My *Humble* Opinion

Universal Encyclopedia of Oxymorons - Abridged

That's right; yet another acronym. Judging from your net address, you must be familiar with others; like SNAFU, ASAP, SOP. Have you been in long enough to remember FTA - For Today's Army? Or F___ the Army; I guess it depended on your orientation. I'm sure we will always be able to depend the military PR types for new and interesting word games. Some may even make the UEoO-A. When was the last time you met an acronym that was all vowels, eh?

Have fun!
Pete Davis

Date: Thu, 09 May 91 08:47:46 CDT
From: Fritz Keinert <keinert@iastate.edu>
Subject: Spaten

In digest #633, jpaul@lccsd.sd.locus.com (James Hensley) asks

> There seem to be several brands of beer from germany called 'spaten'.
One of
> these has a spade on the label, leading me to believe that it means
'spade'.
> What is a spaten?

"Spaten" is indeed the German word for spade. I think it is simply the
name of the brewery, but I am not sure.

Fritz Keinert
keinert@iastate.edu

Date: Thu, 9 May 91 10:00:29 -0400
From: Matthias Blumrich <mb@Princeton.EDU>
Subject: Archives out of date

Sorry to post this, but I got no response from -request. Maybe somebody can answer this:

Why has the archive not been updated since January? I want to delete the digests I have saved but I won't do so until they show up in the archive. I see that there are files called "9102.index", etc., but I can't read them.

- Matt -

Date: 05/09/91

From: Joe Kendall <SYSHJK%GSU.EDU@CUNYVM.CUNY.EDU>

Subject: Growing hops

The discussion on hop growing is fascinating! Where does one get hop plants to start? A quick search of local nurseries revealed no leads. There were a few strange looks and a laugh or two, though!

Date: Thu, 09 May 91 10:13:34 EST
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>
Subject: Re: Homebrew Digest #633 (May 09, 1991)

IMHO = In my humble opinion
IMNSHO = In my not so humble opinion

Date: Thu, 9 May 91 7:37:30 PDT
From: Marty Albini <martya@sdd.hp.com>
Subject: steam beer and kegs

> From: jpb@tesuji.dco.dec.com (James P. Buchman)
> Subject: Room temperature lager
>
> My brother and I are making a steam beer for batch #5, roughly based
> on the "The Sun Has Set On Time Steam Beer" recipe in Papazian. That
> recipe
> describes its product as "a lager beer fermented at ale temperatures".
> Since I don't have enough refrigerator space for my carboy but wanted
> to
> try a lager anyway, I got some MeV high temperature lager yeast for the
> experiment. The package says that the yeast works best between 10 and
> 16 C;
> my basement stays around 18 C. Papazian assures us that perfectly good
> beer can be made with lager yeast at those temperatures but that we
> might
> sacrifice some smoothness. Does anyone have firsthand experience with
> room
> temperature lagers? Will it take longer to ferment than ale? And is
> racking
> to secondary necessary at higher temps?

This is my regular summer brew (it's called "The Sun
Has Left Us On Time Steam Beer," btw, after a quote from
Thomas Edison). I have gotten good results with both Red Star
lager yeast and William's dry lager yeast.

If you brew at the temperature mentioned, you are
not brewing a lager, you are brewing a steam beer. A
different animal, and quite enjoyable in its own right. I have
been able to improve the smoothness of this recipe by lagering
the secondary, and doing the primary ferment at room
temperatures, but as you point out, this requires a LARGE
fridge. Even doing both at room temperature makes a fine
beer.

> Secondly, when substituting dry malt extract for the liquid, I've
> been using 80% as much dry as I would liquid, on the assumption that
> the liquid is 20% water. Is this a good estimate?

Yes, by weight. This makes TSHLUOTSB an easy recipe:
five pounds of dry malt extract and half a pound of crystal
malt. Try dry hopping with Cascades as the finishing hops.

> From: mbharrington@UCSD.EDU
>
> As I bottled last night, I thought about how nice it would be to have
> a Cornelius system, in that it would be so much less effort than
> washing all of those bottles. It is a bit pricey for me though, about
> 1/3 of my tuition here! Papazian's book shows a keg that looks like
> it would be a lot cheaper, but I havent been able to find one in
> a catalog. Not the actual keg, but the bungholes, etc. Have
> these kegs been phased out? Does anyone still use them?

Don't mess with it. Soda kegs are cheap if you know
where to shop (you're local, so give me a call) and you don't
mind reconditioning a used keg. The rest of the hardware isn't
bad, and can be found used as well. Figure a hundred bucks to

get started with used stuff, twice that with new. Another thirty bucks per keg additional (used).

> Also, I was thinking that it was a lot easier, but if I only had one
> keg, I could only have one type of beer at one time, right? And, it
> wouldn't be economical to drink some beer and age some for a while.
> I gather that many readers of HBD use a keggng system and I'd
appreciate
> your comments.

Well, I have more than one keg 8<:^) (anybody who's been to my house can appreciate the humor). I store my beer in five gallon kegs and refrigerate and serve from 2.5 and 3 gallon kegs (they fit the fridge better). I use a transfer hose to move from one to the other. I only use bottles when I need a "single serving" package for some reason (my annual Christmas beer distribution, for instance).

- - -

Marty Albini

"To enjoy the flavor of life, take big bites. Moderation is for monks."
phone : (619) 592-4177
UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya
Internet : martya@sdd.hp.com
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA
92127-1899 USA

Date: Thu, 9 May 91 10:21:22 EDT
From: Bill Thacker <hplabs!hp-1sd.cos.hp.com!cbema!wbt>
Subject: IMHO

William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL> writes:

>
> This may be a stupid question, but it's starting to drive me
> crazy. What does "IMHO" stand for, I know it means you like
> what ever you use it with.

"Imbibe More Homebrew Or-else."

Actually, it's "In my humble opinion" or "In my honest opinion."
And BTW, "BTW" stands for "by the way," not "Bavarian Tater Works."

Subject: spaten

jpaul@lccsd.sd.locus.com (James Hensley) writes:

> What is a spaten?

I thought it meant "dry."

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Thu, 9 May 91 7:48:08 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: "IMHO", IMHO

In HOMEBREW Digest #633, Bill Boyle asked:

> This may be a stupid question, but it's starting to drive me
> crazy. What does "IMHO" stand for ...

In My Humble Opinion. The "Humble" is usually ironic ... ;->

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 9 May 91 12:06 EDT
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>
Subject: Four Comments on Four Topics

Subject: AHA First Round

I echo Jay Hersh's positive comments about the East-coast first round judging. Everything went well. We spent one full weekend and one evening unpacking and registering our ~400 entries. We expected lots of broken bottles, but received only one. We had about 15 entries from wrong categories sent to us by mistake - these were re-shipped to Boulder. We received about 20 bottles with imprinted or raised lettering - illegal bottles!

We ran 5 judging flights, held over 3 days. Most flights had between 8 and 10 entries. IMHO, most beers were excellent.

Is there any news from the Boulder judging crew?

> In general from the results on either coast it seems like the
> distribution of labor was a total success. Too bad it took so long for
the
> AHA to trust it's own membership to take on some of the load (HBD old
> timers recall our long past discussion of the tiered competition
system).

I agree. I see this year's experiment as the first step to the tiered competition system. If the AHA sets up more first-round sites, and allows each site to judge all categories, then we will have a regional "tiered system".

Subject: IHMO

> This may be a stupid question, but it's starting to drive me
> crazy. What does "IMHO" stand for...

FYI, it means "In my humble opinion".

Subject: Coleman coolers?

> I'm thinking of getting a cooler to use for mashing. What
> I've seen is a 10 gallon round beverage cooler. Will this work? Or
should
> I use a square one? If I use the round one how would I create a false
bottom
> for it?

I use a 5 gallon cylindrical Coleman cooler. It works fine - I use it as a one-step combined masher/sparger. For sparging, I wrap a stainless vegetable steamer in a nylon bag and place it on the bottom. It fits just above the valve. Oh yes, I've removed the standard push-to-dispense spigot and replaced it with the usual draining valve.

Subject: spaten

> There seem to be several brands of beer from germany called 'spaten'.
One of
> these has a spade on the label, leading me to believe that it means
'spade'.
> What is a spaten?

The Spaten Brewery is in Munich and makes many styles of beer. Spaten means shovel/spade in German, and they use a spade as their logo. BTW, they used to call their Dobbblebock "Doppelspaten" and put two shovels on the bottle.

Mike Fertsch

Date: Thu, 9 May 91 13:54:25 EDT
From: John Mireley <mireley@horus.cem.msu.edu>
Subject: first batch of ale

After brewing three batches of lager I've brewed my first ale. I used the expeditious ale recipe from tcjohb. It sure is expeditious. I've been getting 14 or so day fermentations with the lagers. This batch went from an og of 48 to 18 since Monday evening. I used both yeast packs from the Old Ale kits and I would guess that this contributed to the quick ferment. I figured if I racked it into the secondary fermenter Thursday morning I wouldn't have any blow off through the fermentation lock. I did it to quick on my last batch and wound up putting the boil off tube back in. Anyway, the fermentation slowed to one glug in 50 seconds and the specific gravity was down to 18 when I racked it. Did I wait to long? Is this rate to slow to drive off the air in the carboy? Is this quick ferment typical of ales or just this recipe? I would be inclined to use a single stage fermentation if this is typical. Would pitching just one packet of yeast help? Should I bottle this now or is there enough CO2 to drive out the oxygen and keep it from going bad.

John Mireley

P.S. I would like to brew a Southern Brown Ale for my next batch. Can someone recommend a good extract recipe?

Date: Thu, 9 May 91 11:06:25 PDT
From: smithey@esosun.css.gov (Brian Smithey)
Subject: Carapils

On Tue, 7 May 91 09:49:39 PDT,
grumpy!cr@uunet.UU.NET (C.R. Saikley) said:

CR> Carapils is dried at a lower temp, so it does not go through the
CR> carmelization that crystal does. The amount of dextrin in carapils is
CR> controlled by the temp during starch->sugar conversion. If you mash
with
CR> carapils, you can convert these dextrans into simple sugars, thereby
CR> losing those elements that the maltster so painstakingly provided.

I'm a bit confused now, what is the "proper" way to use Cara-Pils?
If steeped before mashing, I would expect the extracted dextrans
to be broken down into fermentables during mashing. After mashing
and sparging, everything is too hot. Should Cara-Pils be steeped
separately, and then this dextrin soup added to the kettle after
sparging and boiled with the full-volume wort?

Brian

- - -

Brian Smithey / SAIC, Geophysics Division / San Diego CA
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

Date: Thu, 9 May 91 11:40:53 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: Last word on Hunter

I finally got my Hunter Air Stat and it works great. For those of you who will be getting beer fridges or just thinking about getting beer fridges pay close attention. Hunter is a ceiling fan company that also makes thermostats. The Hunter Energy Monitor is too loose a term, because it applies to almost all of their stats (including the regular house heater/AC stat which I unknowingly bought the first time). What the brew wants is the Hunter Air Stat, an air conditioner thermostat that plugs into the wall. You plug your fridge into the Air Stat, put the remote temperature sensor in the fridge, set the stat, and away you go. This model goes down to 40 F, which is plenty low. If you want to get cooler, just put the stat on manual and control the temperature with your regular fridge stat. The energy monitor feature allows one to read how long the unit has operated on the current day, the previous day, and a running total. For those of you who don't know where to buy one, look in your phone book, or call Hunter at 901-745-9222. A warning about calling them: no one ever answers the phone. It may take you several tries to get through. Cost retails around \$40 (I think).

Bay Area: buy yours at Home Depot, because they're on sale for \$19.95. Look in the air conditioning dept.

Midwest: check Builder's Square for the ~\$20 price.

To make sure you are buying/have bought the right one, the model # is 42205.

good luck
kj

Date: Thu, 9 May 91 12:58:53 MDT
From: hplabs!mage!lou
Subject: hard cider and steam beer

In HBD #633 GKUSHMER@RUBY.TUFTS.EDU writes:

>I'm a New England native that loves hard cider and wants to try getting
>some batches up starting in apple season...

>I've done a little reading on the topic, but I was wondering if anyone
out

>there had any tips on either (or both) of the following:

> 1) How to control how dry or sweet the end-product becomes.

This is decidedly non-trivial. As a beginner, I wouldn't even try - just
ferment it and decide how you like the result before getting fancy. The
key is

how attenuative your yeast is (are you using the natural yeast in the
fresh-pressed juice or are you pasteurizing and adding yeast? If so,
what

kind?). What is your original SG? You can add sugar (actually I'd
recommend

honey, but then, I'm a mead-head) to a level where there will still be
some

sweetness after the yeast dies off. On the other hand, you can add
Everclear or

vodka to kill the yeast before the fermentation is done. Anything you do
to try

to control it is going to be tricky.

I've fermented out and bottled cider. My opinion is that just pouring
the

juice in a sanitized carboy and adding an airlock works as well as the
more

sophisticated techniques of pasteurizing and adding yeast that I've
tried.

My preferred way of having hard cider is to just leave the jug open at
room

temperature for 2-4 days and then serve. You get a little bit of
fermentation

and the result is short on alcohol but long on taste. Of course, you
can't

bottle it and serve it next July this way but I think this way has the
best

taste.

> 2) The legality of selling it at roadside stands.

>I have read that the Federal Government allows New England natives to
>sell limited quantities of hard cider from roadside stands - not even
>requiring a license or taxes! But I'm not sure if this law has any
>provisions - and then there's the state. I'd love to try selling some,
>but not at the expense of spending a weekend in jail.

Reading this makes me wonder if you live in the same United States that I
do.

The federal government not requiring taxes on the sale of alcohol????? I
strongly recommend that you ask the nearest office of the US Bureau of
Alcohol, Tobacco, and Firearms and the state Liquor Control Board and get

permission in writing before trying this.

This is purely speculation and not based on fact or even rumor, but my guess is that the Feds are tolerant if the roadside stand's cider ferments slightly and contains traces of alcohol when it is sold since it is very difficult to prevent this from happening. I suspect that they take a very different opinion of someone deliberately fermenting cider and selling it without paying tithes to Uncle. don't expect to spend a weekend in jail if you're caught; think in terms of years and \$K.

Also, Jim Buchman writes:

> My brother and I are making a steam beer for batch #5, roughly based
> on the "The Sun Has Set On Time Steam Beer" recipe in Papazian. That
> recipe
> describes its product as "a lager beer fermented at ale temperatures".
> Since I don't have enough refrigerator space for my carboy but wanted to
> try a lager anyway, I got some MeV high temperature lager yeast for the
> experiment. The package says that the yeast works best between 10 and 16
> C;
> my basement stays around 18 C. Papazian assures us that perfectly good
> beer can be made with lager yeast at those temperatures but that we
> might
> sacrifice some smoothness. Does anyone have firsthand experience with
> room
> temperature lagers? Will it take longer to ferment than ale? And is
> racking
> to secondary necessary at higher temps?

The answer is a very definite maybe. Some lager yeasts take longer than others. I haven't tried steam beer with that yeast. Racking may or may not be necessary depending on how long the fermentation goes. Try it and find out.

> Secondly, when substituting dry malt extract for the liquid, I've
> been using 80% as much dry as I would liquid, on the assumption that
> the liquid is 20% water. Is this a good estimate?

Sure, why not. Don't get too hung up on the numbers.

Louis Clark
reply to: lou%mage.uucp@ncar.ucar.edu

Date: Thu, 9 May 91 13:24:09 -0600
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: enamel brewpots

I got the 33 qt enamel-on-steel pot from Great Fermentations in San Raphael. It is indeed the pot from General Housewares. GF shipped it to me in the original GH box! There appears to be no savings in ordering from GH, so give some profit to GF. Also as much as I wanted a stainless steel pot, all SS pots that I could find are tall units with small bases. They will not straddle two burners as the c-o-s pot will. This makes a big difference to me. I'm tired of waiting for my 7 gal. wort to boil!

Don McDaniel
dinsdale@chtm.unm.edu

Date: Thu, 9 May 91 14:29:24 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Alternative Grains...

Has anyone out there ever tried using rye in brewing? Besides
barley, I've heard of wheat, oats, corn and rice being used in
brewing, what about rye?? What other grains am I missing?

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Thu, 9 May 91 12:41:54 PDT
From: Mark Hoeft <mhoeft@hpsmtcl.cup.hp.com>
Subject: Add me to the list
Full-Name: Mark Hoeft

Hi,

Please add me to the homebrew digest mailing list

We're getting ready to brew out third batch soon.

- - -
Mark Hoeft
(408) 447-7323, 48NB
mhoeft@cup.hp.com

Date: Thu May 09 12:18:54 1991
From: microsoft!larryba@cs.washington.edu
Subject: Grain Brewing, Cleaning Equipment, Kegs, etc.

Why does everyone act like grain brewing is hard and that beginners shouldn't attempt it? Although I did extract brews for years (with mediocre results) and my anxiety levels were very high for the first grain batch, the results were good and the process was pretty easy and forgiving. Stick to simple, single infusion mashes (ala miller or Papazian), get a sparge bag, wrap your mash/sparge bucket with a towel or two and most of all "Relax, have a homebrew". The equipment requirements for a good mash are really pretty low tech. I just added a barrel tap to my old plastic fermenter and voila: mash & sparge bucket!

The proof is that a friend of mine did his first three batches ever as all grain and had very nice brown ales to show for it.

- ---- Cleaning Equipment

Try plain old Washing Soda (in a blue box at your supermarket) It is just Sodium Carbonate (main ingredient in your dishwasher detergent). A chemist friend of a friend claims Soda doesn't etch your glass ware (the phosphorous in detergent is the culprit) and rinses out very easily. Also, the stuff strips off beer labels and the gum very quickly. This doesn't sanitize and shouldn't be mixed with bleach. Etched glassware is a haven for bugs and harder to clean/sterilize.

- ----- Kegs

I got used Firestones for \$30/ea. I spent around \$220 for CO2 bottle, regulator, hoses, kegs, taps for three kegs. It was a lot of money, but the kegs are pretty convenient. I also bottle (from the keg) when I want to give someone my beer or take some on a picnic. Unless you can find a supply of used kegs real cheap you probably won't get setup this cheap. The place that set me up (Brewers Warehouse, Seattle) doesn't carry used kegs anymore... The only problem I have with kegs is that I am limited to how many beers I can have on tap - this gets even worse now that I am playing around with lagers and a keg is tied up for a month or so before I can start drinking!

Anyone have a pointer to a supply of cheap used pin lock kegs?

Date: Thu, 9 May 1991 17:44:32 EDT
From: IOCONNOR@SUNRISE.ACS.SYR.EDU
Subject: Pitching and Traveling

Two questions:

- 1) My third and fourth batches seem to have a high ending gravity. I didnt do anything different from the previous two--but the third one started at 1046 and ended @1024 when I bottled. I just racked my fourth batch to a
I used a M&F premium kit in the first one and a John Bull Stout kit in the second case. I did not do anything different from the first two batches, and they came out at <1010. Whats the deal? My ferments are quick because of the temp in my apt, about 76 deg. Will the beer taste bad, or be unfermented?
- 2) Any pointers tobrew pubs in London and Luxembourg City? Either in the HBD archives, or by personal email? I'll be in both cities in July and early August.
- 3) I lied about two questions, it was to get you to read this. Can someone describe the proper way to create a "starter". Mine failed to "glug" when I did it a day in advance. I used a cup of spray malt and a half gallon of H2O, then put the yeats in at 80 deg. I know, it was hot, but I was impatient.

Thanks for any and all responses.

Kieran

IOCONNOR@SUNRISE.ACS.SYR.EDU (internet) IOCONNOR@SUNRISE (bitnet)

Date: Thu, 9 May 91 15:18:44 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Beers from France, Miller

In HOMEBREW Digest #633, David Poore asked:

> First, what are the prospects of shipping (relatively) large quantities
of
> beer from France to US? Possible? Costly? What carriers?

I can't answer this one. I started looking into the question several years ago, and at the time, the complexities involved with the shipping plus the BATF and ABC red tape made me finally give it up. Unless you're willing to be an honest-to-goodness importer, it just doesn't seem to be worth it. I hope someone else has a better answer than that ...

> Second, can anyone recommend brews that would be readily available and
> tasty to have her send? I am interested in Belgian brews, mostly
lambics,
> and also would like to get some Dutch Trappist brews as well. I'd
prefer
> brews from smaller breweries and will want to try to get some yeast
> cultures (if the yeast in the bottle is the 'real' yeast).

Where's she going? Many Belgian beers are available in Paris, including many lambics. My brother-in-law lives next to a tiny, completely unremarkable neighborhood store in the 20th Arrondissement, and it carries such delicacies as Leffe Trappiste, Mort Subite kriel & gueuze, and Jenlain biere de garde. A couple blocks away is an ordinary liquor store that has Orval, the three major Chimays, St. Sixtus, Timmerman's gueuze, kriel, and framboise, and many others. In short, if she's going to Paris, she should have no trouble at all finding things you'll like. To the best of my knowledge there's no practical limit on the quantity she could bring back in her baggage, but excess baggage charges make it not practical politics to bring more than a case or so, and she'll be charged duty on anything over 2 liters.

The question of culturing from the bottle is a real "gotcha", for exactly the reason you've stated. There's an additional problem with lambics: due to the the complex nature of the fermentation, only some of the organisms lying in that heap of rubbish at the bottom of the bottle are likely to be viable, and of those that are, some reproduce very slowly. So, if you manage to culture something from a gueuze bottle and use it to make beer, that beer probably won't taste much like gueuze.

On an entirely different subject: I wholeheartedly throw my support behind the Miller book (The Complete Handbook of Homebrewing). I agree with Darryl's reservations concerning the title, but it's always the first place I look when I'm considering brewing a new (to me) style of beer. I personally believe it belongs in every homebrewer's library.

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= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 09 May 91 18:54:06 EST
From: "Dr. Ruth Mazo Karras" <RKARRAS@PENNSAS.UPENN.EDU>
Subject: Subscription

May I be included in the distribution for the Homebrew Digest?

RKarras@PennSAS.BITNET

- or -

RKarras@PennSAS.UPenn.EDU

Date: Thu, 9 May 91 15:39:46 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Cappers

In HOMEBREW Digest #633, Matt Harrington observed:

>What really made it a pain in the rear was that many of the bottles that
>I set aside to use couldn't be capped with my capper, which I believe
>is called a Universal capper made in Italy. The capper I have needs
>a bit of an angle on the neck of the bottle, and the neck can't be
>too thick as in champagne bottles. I found out the hard way as the
>first champagne bottle shattered into itsy bitsy shards of glass.

Two-handled cappers are traps for the unwary. Frankly, I can't imagine why retailers sell them. Actually I can, but just wish I couldn't. I had exactly the same problems, and sent many a perfectly usable bottle off to be recycled, before my wife found a bench capper at a yard sale for \$3. For a few batches I bravely tried to go on using that two-handled glass smasher on those bottles it seemed suited to, but I finally gave up on it and just keep it in case of the (unlikely) failure of my bench capper. Do yourself a favor, Matt, and start setting a little money aside each month for a good capper. They're lots cheaper than Cornelius kegs.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 9 May 91 18:25:46 PDT
From: mbharrington@UCSD.EDU
Subject: i've settled on a brewpot

>

Thanks to the person who suggested looking for a 33 quart brewpot at Barley Malt & Vine. The price was \$25 with free shipping for orders over \$30, so I ordered some ingredients as well. I don't have the number with me now, but it is included on the list of homebrew stores which some reader of HBD has kindly made up.

I'll be making the traditional porter (sweeter) from Papazian's book.

By the way, many people have recommended a book called Winner's Circle. Does this book only contain all-grain recipes?

- --Matt

Date: 09 May 91 23:56:29 EDT
From: chip upsal <70731.3556@compuserve.com>
Subject: hop growing

Carl West x4449 writes

>In all the descriptions I've read about growing
>hops, they describe trellises that are 12 to 20
>feet off the ground. Is this to avoid some sort
>of pest? Or does it ake the whole project more

I beleve it is mostly to support the tremendously long vines that the
plants will produce.

>Also, in the planting instructions from Freshops it
>says that rizomes of the same kind may be planted
>as close together as three feet, but different
>varieties should be at least five feet apart.

Just so you can tell them apart later.

Chip

this
type brew deserves a long time in the bottle to reach prefecion. But it
is well worth the time.

Chip

Date: Wed, 8 May 1991 13:39:26 -0400
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: Fresh beer?

Something I have been wondering about: Several new small breweries around here date stamp their beer, and go to great lengths to explain that they do all sorts of things to make sure you get "Fresh beer"?? Why? The last thing I want is fresh beer? I go out of my way to hide freshly brewed beer where I won't be tempted to drink it until it has aged. I consider a few months to be minimum, six months better, so what is it with the "fresh beer"??

Of course this is mainly for cool/cold fermented beers. When I throw a bitter into the keg, I figure I deserve a glass right away for washing such a big container;-) It's amazing that in five minutes, there is enough gas produced to ooze that first glass out of the keg. But IMHO, even warm flat ales taste better after aging.

Comments?
Bill Crick Brewius Eons Sum!

Date: Thu, 9 May 91 08:11:57 CST
From: hplabs!cdp!uunet!inland.com!pals
Subject: Honey, siphons, and bottles

In HBD #631, Randy Tidd writes:

>I'm on my 6th or 7th batch of homebrew now, and wanted to make a lager.
>I decided to use Papaizan's recipe for Rocky Raccoon's Honey Lager with
>slight modifications; I used 4 lbs of light extract (Alexander's) and
>3 lbs of clover honey. I brewed it and pitched a liquid bavarian lager
>yeast. Once the fermentation got going, I put the fermenter in the
>fridge at about 40F. The fermentation went real slow once it cooled
>down, then stopped after about 3 days. I decided it was too cold, so
>I warmed up the fridge a little (from 'E' to 'C' on the little dial
>inside -- wonderful gauge, that) and racked the beer to a secondary.
>Now it's been going for about 4-1/2 more weeks! The lock has been
>glubbing about once every 20-30 seconds the whole time. Now the beer
>is clear enough that I can see little bubbles inside as it ferments.
>Will this beer be ready to drink anytime this year? This is taking much
>much longer than I expected.

One point to remember is that honey takes a long time to ferment. I recently bottled a Mild Ale that contained 4 pounds of amber DME and a bit less than a pound of honey, and used Wyeast ale yeast. Normally, I would expect this to be done fermenting in about a week at 65 F. With the honey, it took 3-4 weeks! And for a good portion of that time, the fermentation lock was going at 5-6 glubs/minute (constant). By the way, this stuff turned out great - it will make a wonderful summer beer. When it got down to the area of 1 glub/min, I bottled with my normal prime - 3/4 cup corn sugar. This stuff is *carbonated*, as the honey wasn't completely fermented out - but I like it that way for a light summer beer.

Also in HBD #631, Dave Huyink writes:

>I siphon twice with every batch, once from the primary fermenter (food
>grade plastic) to the secondary (glass carboy) and once more from the
>secondary to the bottles. I start the siphon by sucking on the tube.
>I always clean the tube before each use.

I use a turkey baster to start the siphon. It works reasonably well. The area that causes difficulty is where the soft plastic tubing fits over the hard plastic racking tube. This increase in diameter plus the occasional air leak at this point sometimes breaks the flow.

In HBD #632, Matt Harrington writes:

>I'm about to sanitize my bottles for my first batch of homebrew. Some
>of the bottles came from the recycling bin in my dormitory (sp?) so I
>can't
>vouch that the people that drank from them were healthy. Should I soak
>the
>entire bottle under water+bleach overnight? Or is filling the bottle
>sufficient? Help! I can't relax and have a homebrew knowing that I
>could
>get hepatitis or something...

Bottles I have just received from elsewhere (a liquor store, etc) are some

of the grossest things I've ever laid eyes on. I'd say over 50% have large, nasty mold colonies growing in the bottom. I've found cigarette butts and even *live* bugs in the bottles. So, my routine for these "new" bottles is (1) fill about 2 inches with *strong* (1 oz. per gallon or more) bleach solution. Soak overnight - this should loosen the mold colonies. Then, I put them in the laundry tub and soak them inside *and out* in another bleach solution of 2 oz per 5 gallons. Rinse thoroughly.

Now, I don't go nearly this far once I've used the bottles. I rinse them well right after drinking from them. Before using again, I soak the insides only in a weak bleach solution and then rinse thoroughly.

Randy Pals
pals@inland.com

End of HOMEBREW Digest #634, 05/10/91

Date: Fri, 10 May 91 11:16:11 GMT
From: steinbal@rhi.hi.is (Steinthor Baldursson)
Subject: Please unsubscribe me from the list

In real life : Steinthor Baldursson

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*****  
*  
Steinthor Baldursson   Internet: steinbal@rhi.hi.is  
University of Iceland UUCP: ...!mcsun!isgate!rhi!steinbal  
*****  
*
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Date: Fri, 10 May 91 08:38:23 EDT
From: ted@evi.com (Ted Stefanik)
Subject: Legality of Selling Cider

> > 2) The legality of selling it at roadside stands.
>
> >I have read that the Federal Government allows New England natives to
> >sell limited quantities of hard cider from roadside stands - not even
> >requiring a license or taxes! But I'm not sure if this law has any
> >provisions - and then there's the state. I'd love to try selling
some,
> >but not at the expense of spending a weekend in jail.
>
> Reading this makes me wonder if you live in the same United States that
I do.
> The federal government not requiring taxes on the sale of alcohol?????
I
> *strongly* recommend that you ask the nearest office of the US Bureau
of
> Alcohol, Tobacco, and Firearms and the state Liquor Control Board and
get
> permission in writing before trying this.

I have a book on making cider called "Sweet & Hard CIDER, Making It,
Using It &
Enjoying It", by Annie Proulx and Lew Nichols, published by Garden Way
Publishing, Pownal Vermont. It is copyrighted in 1980, but in its fifth
printing in 1990; I don't know if it was revised in the mean time. It
has a
chapter called "Cider and the Law", which says the following about the
Feds:

The Federal law reads:

Sec. 5042. Exemption from Tax. (a) TAX-FREE PRODUCTION. --
(1) CIDER. -- Subject to regulations by the Secretary, the
noneffervescent production of the normal alcoholic
fermentation of apple juice only, which is produced at a
place other than a bonded wine cellar and without the use
of preservative methods or materials, and which is sold or
offered for sale as cider and not as wine or as a
substitute for wine, shall not be subject to tax as wine
nor to the provisions of subchapter F.

However, before you start siphoning off jugs of your cellar's best to
sell to passing cider lovers, check with your state officials --
either the Department of Liquour Controls or the State Attorney
General's office for the laws and regulations of your particular
state that govern the manufacture and sale of cider. These laws vary
considerably from state to state...

The book also mentions that "surprisingly few farmers and apple growers
in the
US take advantage of this exemption". Too bad :-(

Date: Fri, 10 May 1991 10:16 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: mash tun design; fresh beer

Chip Upsal requested hints on how to improve his mash tun design:

A small point. You don't have to solder anything with that type of design. Just fit the copper caps onto the open ends of the tubing. You want it to leak. That's the whole purpose.

Bill Crick asked about fresh beer::

I made the same mistake, Bill. There was a time when I wouldn't touch my homebrew until it had 'aged' three months. That was in the old days of marginal extract and I thought the extract 'tang' would go away if it aged longed enough. Hogwash. The objectionable extract 'tang' will never go away. Use good ingredients and when the beer tastes good, drink it. Most pubs serve their beer when they're only 1 week old. I don't recommend drinking it that young but I have had some beers that peaked in a month, held for a month, then started going downhill by the time they were three months old. By going downhill I mean the hop character started degenerating.

The rule of thumb here is the more hops and the more alcohol in the beer, the more the benefits from a little ageing. Light bodied lagers, bocks, sweet porters, viennas, etc. can be drunk rather early on.

Relax, don't worry, and quit waiting. Have a homebrew!

Kinney

Date: Fri, 10 May 91 10:48:00 EDT
From: karp@unix1.cs.umass.edu ("Peter Karp")
Subject: candy sugar

According to several recipes for Trappist ales, candy sugar is a traditional additive to the boil. What is candy sugar. I have heard it described as either glucose or beet sugar. Is corn sugar a suitable substitute?

Peter

Date: Fri, 10 May 91 10:00:10 EDT
From: rlr@bbt.com (Ron Rader)
Subject: Two-handled cappers

Martin A. Lodahl <pbmoss!malodah@PacBell.COM> sez:

>Two-handled cappers are traps for the unwary.

As a minor data point, I've used my cheapo two-handled Jet capper to bottle ~5 5 gal batches, and had absolutely no problems with breaking bottles whatsoever. And I'm not that light-handed, I was a little rough with the first batch (after all, you want those suckers to seal up TIGHT, right? ;)) and now the cheapo pot metal handles bear permanent curves.

Not that I wouldn't mind a better capper, but I've really had decent luck with my two-handled Jet.

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Fri, 10 May 1991 10:48:50 -0600
From: flowers@csrd.uiuc.edu
Subject: Some basic hop information

Hops grow best above the 50th parallel which is why Washington and Oregon are hop country. That's not to say they WON'T grow anywhere else. It's always worth a try.

Hops like lots of sun. At least a half day of sun is required.

Hop rhizomes are usually only available in the spring but a place like Freshops might still have some. You won't get much harvest this year starting so late, but you'll be all set for next year. (First year harvests are usually poor anyway.)

Hops are very hardy, being able to stand freezes and constant cold weather.

They can be planted in early March without much worry. Indeed, established rhizomes are already sprouting at that time.

Harvest time varies with variety. Some are ready by late summer, others in the fall.

I received my hops from Nichols Garden Nursery. I don't have the number or address on hand but they usually sell out by late fall. (They may even get their rhizome supply from Freshops because my directions came with a reference to Freshops.) Anyway, Nichols is an excellent company and guarantees their products. When my hops didn't come up last year, they placed a reorder for me at no cost with no questions asked. Of course, I had to wait an extra year to receive the hops. I'll post their address if there's interest. I don't know the Freshops address. BTW, Nichols carries several (4 I think) varieties and include good directions.

-Craig Flowers (flowers@csrd.uiuc.edu)

Date: Fri, 10 May 1991 10:49:02 -0600
From: flowers@csrd.uiuc.edu
Subject: Bleach concentrations

>Bottles I have just received from elsewhere (a liquor store, etc) are
>some
>of the grossest things I've ever laid eyes on. I'd say over 50% have
>large,
>nasty mold colonies growing in the bottom. I've found cigarette butts
>and
>even *live* bugs in the bottles. So, my routine for these "new" bottles
>is (1) fill about 2 inches with *strong* (1 oz. per gallon or more)
>bleach
>solution. Soak overnight - this should loosen the mold colonies.

Once again we see the assumption that more is better. Randy I suggest
you
try a lighter bleach concentration even with these 'new' bottles. It
can't
hurt to try it once and you might be suprised at how effective 3
tablespoons of bleach per 5 gals of water can be.

When your clothes are really dirty, do you add an extra cup of bleach to
the washer? Why do it now? (Admittedly though, 1 oz per gallon may not
be
THAT bad, just as long as it doesn't turn into 1/2 cup per gallon.)

-Craig Flowers (flowers@csrd.uiuc.edu)

Date: 10 May 91 08:51:00
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: RE>Homebrew Digest #634

Reply to: RE>Homebrew Digest #634
Regarding the appearance of the "Star of David" in brewing establishments
in
Europe: I believe that the six pointed star was also a frequent symbol
among
the alchemists of days gone by. Seems to me I read this in Jackson's
World
Guide as well, so the association is made through the "science"
connection with
alchemy rather than any religious ones with Judaism.

As for using rye for brewing: Grant Johnston, brewer at Marin Brewing in
Larkspur, CA, has used rye. I have not sampled the results. I will see
Grant
on the 22nd at the Malt's general meeting and ask him for some comments
on the
subject so I can post them here.

Russ Wigglesworth <Rad_Equipment@RadMac1.ucsf.edu>

Date: Fri, 10 May 91 11:54:11 EDT
From: pmh@media-lab.media.mit.edu
Subject: kegs, CO2, Old P - book, filter

After four years of grad school and homebrewing in England I've just move back over the Atlantic last October. I've been reading with interest for the past few months and figured maybe I'd make a few comments and questions that might be of interest to some readers:

1) kegs (or pressure barrels in the UK). Why do plastic pressure barrels cost so much over here?? They cost about 15 pounds (\$25) in England and here they ask \$70 here! Anyone have a source for less expensive barrels? I brought one over on the plane and I use it with a very cheep CO2 system. There are two kinds you can get. The first uses an automatic injector that takes the small cartridges that are normally used on seltzer bottles (the injector is made by Edme and I've seen it for sale at Barley, Malt and Vine 617/327-0089); the second uses a manual injector (I think Edme or Boots, UK makes them - but I've never seen them over here) that takes a much larger CO2 cartridge that is intended for a SodaStream drink maker (they are 12" high and probably 30x more CO2 than the small ones).

SodaStream drink makers are small carbonation systems that are very popular in England (sold at all Boots chemists and Tesco's food stores). To my great pleasure I found an American supplier that sells the drink makers (about \$20), many soda extract syrups (all Schwepps products), and, most importantly, the CO2 refills (for only \$4 each with free shipping over \$12!! - they don't even take a deposit on the cartridges!) The company is:

Schwan's Sales; 115 W. College Drive; Marshal, MN 560258
1-800-282-2244 ask for the Cap-Your-Own division.

Unfortunately, they don't sell the connectors that go onto the pressure barrels - anyone going to England can get one for ~\$17 at any Boots. or maybe someone knows where to get one here??? The only problem I see with this type of system is that you can't monitor the pressure - but don't worry - it works just fine.

2) Anyone know a recipe for Old Peculier (Theakston), Bishop's Tipple (Gibbs Mew), or Skullsplitter (Orkney) (three of my favorites). I once saw a book in England called "Making beer like those you can buy" but I haven't been able to find it since (there or here)... any help? I know Old P is some kind of Brown Ale using Molasses, but I don't know the recipe.

3) To filter out the hops and stuff I use one of those large flat circular screens that are intended to keep spattering fat from hitting your face when frying up bacon. The large fine surface doesn't clog as easy as those stupid funnel screens. Warning: better get your own rather than steal someone else's.

4) you people worry more than my mother! I never even heard of anyone using a fermentation lock for beer until I came here! A loose lid always did the trick for me in England. Are there different bacteria here or is it just paranoia?

Cheers,

Paul Hubel USQUE AD MORTEM BIBENDUM

Date: Fri, 10 May 91 10:24:15 MST
From: Steve Dempsey <steved@longs.LANCE.ColoState.Edu>
Subject: Re: AHA First Round

The East/West-coast folks report that the AHA first round judging was a resounding success. I wish I could be as enthusiastic about what transpired in Boulder.

There was no major snafu as far as I know, but once again there were too many beers and not enough judges. Eight sessions held over four days were not quite enough to judge 900+ entries. Most flights were a full 12 entries. Depending on how many entries were received, the last flight in some categories ended up with 11 or 14 beers. A few similar categories were combined in a flight. I judged four sessions on four days: Munich Helles(12), Fruit lagers(5)/ales(9), Bavarian Pils(11), and Fruit ales(12). Some of the judges worked two sessions in one day, with an hour or two break between; these folks were showing definite signs of fatigue half way into the 2nd session. At the conclusion of the last scheduled session on Saturday afternoon, there were some 35 entries remaining to be judged. A few judges were recruited to finish them off at one extra session the following Tuesday.

The minor problems included misplaced entries -- beers showing up in the wrong categories. This could have been the entrant's fault in specifying the wrong class, or a handling error. Some of the specialty beers were not labeled as to their unique ingredients. Melomels, fruit lagers & ales, herb beers, etc. were identified only by category. This was probably an omission on the entry form as most entries clearly listed special ingredients. Four of the fruit beers I judged were not labeled. A few of them remained unidentifiable even after the evaluation!

Everyone got a good laugh when during the last session on Saturday, Charlie Papazian opened an entry with a loud POP! Everything within five feet was doused and foam gushed violently. Charlie stood up and said "we're judging still meads". There was not really enough liquid left in the bottle to judge it and the score sheets were drenched. The cover sheet remained and a comment was recorded: "Please do not ever enter a sparkling mead".

I can hardly wait for the second round and the conference!

Steve Dempsey, Center for Computer Assisted Engineering
Colorado State University, Fort Collins, CO 80523 +1 303 491 0630
INET: steved@longs.LANCE.ColoState.Edu, dempsey@handel.CS.ColoState.Edu
UUCP: boulder!ccncsu!longs.LANCE.ColoState.Edu!steved, ...!ncar!handel!
dempsey

Date: Fri, 10 May 91 13:44:38 EDT
From: Paul Bigelow <bigelow@waterloo.hp.com>
Subject: Re: boiling speciality grains

Dale Veeneman says:

> I haven't noticed strong tannins with Burch's method,

I made a (supposedly Guinness-like) stout in which I left my speciality grains in for the full boil, and got a very definite tannin bite. I think I may have got the recipe from Burch's book.

Papazian says that a small amount of sour beer gets added to real Guinness, and I found that to some extent the tannin bite mimics the sour beer. However I only like tannin in my teacup, so next time I'm only going to steep.

Paul Bigelow bigelow@waterloo.hp.com

```

    out <-----> to grain bed
    *****
  /+-----+-----/
  /  |         | /vvvvvvvvvvvvv/
  /  | vvvvvv  +-----^ ^ ^ ^ ^ ||x|_|
  /  +-----| |x
  /  | | | _____
  /  | _____ /
  /
  Ream out this opening to fit tubing through

```

I've left off the nut part of the compression fitting.

Hope this helps,
 Mike "give me a CAD system" Schrempp

Date: Fri, 10 May 91 11:57:00 CDT
From: kevin vang <MN033302@VM1.NoDak.EDU>
Subject: moving to oregon

Here's another "I'm going to _____ and need to know _____" posting.

I've just been accepted into graduate school at Oregon State Univ. at Corvallis so I will be moving there next fall. I'm also going there at the end of May to look for a place to live. So, therefore, I would like to know: Are there any HBD readers in or near Corvallis? Where might a person go to look for good beer (or food, for that matter)? Is there a homebrewing club in Corvallis?

Please e-mail responses directly to me. Thanks in advance,

Kevin Vang -- Math Dept. -- Minot State University -- Minot ND
amusing quote here

Date: Fri, 10 May 91 11:34:51 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Alternative Grains

From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)

>Has anyone out there ever tried using rye in brewing? Besides
>barley, I've heard of wheat, oats, corn and rice being used in
>brewing, what about rye?? What other grains am I missing?

I have never used rye myself, but I have tasted a rye beer. A friend of mine is a professional brewer who still finds time to brew at home. He tends to get pretty experimental at home and does things that may not go over well at the brewery. One of his experiments was a rye beer.

The beer was pale in color and big in flavor. It was high in alcohol, had lots of body and was relatively lightly hopped. These attributes helped to bring out the character of the rye. Both the aroma and flavor had spicy and bready elements. It was somewhat reminiscent of a loaf of pumpernickel (no - really!!). If you can get ahold of the raw materials, it's definitely worth checking out.

This brew was made with both malted barley and malted rye, which is *extremely* difficult to find. Great Western (a large American malting company) made an experimental batch of malted rye, and my friend managed to get 10 pounds. They do not make it on a regular basis. Malted rye is made in Scotland for the distilleries, but to my knowledge no one has started importing it. The demand just isn't there. You could try using unmalted rye, but the results would surely be different. Mashing would get trickier also. Unmalted rye has no enzymes, so you'd probably have to use a lower rye/barley ratio. Depending on the temp at which rye starches gelatinize, you may have to cook the rye before mashing. It may also tend to gum up the mash, making sparging more difficult. Nonetheless, it would be worth a try if you're interested in alternative grains.

On a similar note, the Capital City Brewing Co in Middleton Wisconsin makes a wild rice beer. It's quite good if fresh and not light struck (green bottles :-Q). Don't know much about how they make it though.

I've been formulating a recipe using blue corn in the mash. Don't quite know what to expect, but the color should be interesting.

CR

Date: Fri, 10 May 91 11:57:02 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: Books

I'd like some opinions on the following books:

Brewing Lager Beer - Noonan
Principals of Brewing Science
Yeast Culturing - Leistad

Send me e-mail on what you think.
Thanks

kj

Date: Fri, 10 May 91 14:44:20 EDT
From: card@apollo.hp.com
Subject: Miller

I completely disagree with the recent assessments of Miller's book.
I think he's a fanatic. If you're the type that likes spending more
than 2-3x the time to complete a task (IE. rinse your bottles 6 times)

,
than necessary, by all means use this book as your bible. But really,
Papazian has it all over this guy!

However, I still recommend that you buy it, but use it only as a
reference.

/Mal Card

Date: Fri, 10 May 91 15:15:39 CDT
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: chlorine removal, stout kits

Using a chlorine test kit designed for swimming pools, I tested tap water and water that was being boiled. To my surprise, even after 30 minutes of vigorous boiling, there was still a substantial amount (4-5 ppm) of chlorine left. The original level was 5-7 ppm. However, testing the water the next morning revealed no remaining chlorine. This is the second time that I have done this test with the same results. My next batch I'll be more scientific with the timings to see how long one should boil.

I have two John Bull stout kits (3.3 lbs) and looking for a good stout recipe. I've found the "Mega Stout" recipe in the archives, but it uses Munton and Fison's stout kit. Can I substitute the John Bull for the M&F?
Are they close in flavor/strength? I've heard that there is a big difference between stout kits.

Darren

-----*
| Darren Evans-Young, Sys Prg BITNET: DARREN@UA1VM.BITNET |
| The University of Alabama Internet: DARREN@UA1VM.UA.EDU |
| Seebeck Computer Center Phone: (205)348-3988 / 5380 |
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |

-----*
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Date: Fri, 10 May 91 16:59:57 EDT
From: hersh@expo.lcs.mit.edu
Subject: Cider Sales

Can't speak for the Fed, but in NYS the ABC laws do allow for sale of hard cider at roadside stands. I think this is cause the cider tends to go hard naturally and the provision was put in to prevent cider makers who sell their product from being prosecuted from inadvertantly selling alcohol when they were selling went hard. Cider sales are a pretty big seasonal business in some parts of NY.

I do disagree with Lou C. about certain aspects of cider making. I've been doing this for a few years, and while it has required some tuning I don't think it's all that complicated and would encourage others to give it a try.

E-mail to me (hersh@expo.lcs.mit.edu) and I'll try to put together a how to do it mailing. You best wait for the fall though as you will find much better and fresher cider to start with then.

>Two-handled cappers are traps for the unwar
I've had the 2 handle Italian capper for years. Never had a problem. I oil the joints once a year and it works like a charm, makes me regret I've gone mostly to kegging :-))!! Oh also the one I have has these little metal plates that make it the right height for beer bottles, but pivot back to work on champagne bottles (American type), have a closer look at your capper, perhaps you've overlooked this feature on yours (I did for the first 2 years I had mine :-)

>start setting a little money aside each month for a
>good capper. They're lots cheaper than Cornelius kegs.
Ah but nowhere near as much fun as drinking right from the keg tap :-)) :
-)

From Bill C.

>I consider a few months to be minimum, six months better, so what
>is it with the "fresh beer"??
Bill did you used to drink a lot of imports?? Perhaps you've just grown accustomed to that stale beer taste. Urban Myth has it that someone once did a taste test with fresh imported beer, and imported beer bought through retail outlets (ie OLD) and the consumers preferred the old stuff since it was what they were used to. Sigh....

We've been through this before, but in general beer is a fresh product that undergoes spoilage. Now the big CAVEAT is that certain styles are brewed to require aging. On the ale side those styles typically have high alcohol content, or as someone else put it "big" body (ie higher residual sweetness). On the lager side, well lagering is typically part of the brewing process and is done before bottling, but for homebrewers this can often be done in the bottle, but basically aging for lagers is a COLD storage process which avoids spoilage through temperature control.

Now I do cold condition my ales, at 35F for 2-4 weeks and it has an excellent effect, but I would never dream of aging these same beers at room temp.

JaH

Date: Fri, 10 May 91 17:27:45 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Re: fresh beer

Bill Crick was wondering about the fresh beer fanaticism he's seen. A relevant issue was beaten to death in rec.food.drink recently; some people got to wondering about the shelf life of homebrew which got people preaching about when beer is best, etc.

Of course, it is simply a matter of taste. Personally, I think the fun part is trying to detect the change in beer over time and to decide if that batch got better or worse. As far as stamping dates, I like it because it's nice to know. With Bud, I have no idea how old it is. With freshness dating, I can drink a beer and say, "Wow, and that was bottled last Christmas!" or whatever.

Fresh, young, old, whatever. We all will drink the stuff when we want to, but it is nice to know just how old the stuff is.

- --Danny
subscriber since issue # ... well I don't know how long.
but who really cares anyway?

Date: Fri, 10 May 91 17:37:41 PDT
From: jschmidt@antares.Tymnet.COM (John Schmidt)
Subject: Root Beer

I brewed a batch of root beer from concentrate--Hires, using double the extract--and it came out marvelously. Does anyone have any non-extract recipies for root beer that they would care to share?
John

Date: Sat, 11 May 91 15:15:20 EDT
From: rtidd@ccels2.mitre.org (Randy Tidd)
Subject: Making wheat beers from extract

I know this thread came up a month or two ago, but I can't remember what came of it. My local brew shop just got some wheat extracts in and I want to make a wheat beer. The extracts are 3.3lb cans of all wheat extract. Does anyone have any recipes for making a wheat beer from extract? What I was thinking was 3.3lbs wheat extract, 3-4lbs light extract, maybe 1/2# Crystal and 1/4# Chocolate malt. I'm not sure about the hops. Do I add extra hops to compensate for the sweetness of the wheat? Also, what sort of yeast should I use? I don't think my brewshop had any special wheat-loving yeast, but I could order some. Please reply via e-mail to rtidd@mwunix.mitre.org.

BTW I made "Toad Spit Stout" from Papaizan's book a while ago and was sort of worried after tasting it at bottling time -- I went a little crazy with the specialty grains (1/2# each Black Patent, Roasted Barley and Chocolate) and 3oz of high-alpha hops gave it a very bitter edge. But after aging in the bottle for 5 weeks, it's looking like it's going to be really good! I've gotta learn to be patient! I'm going to make it again in a few months, but this time i'll try to add soured beer to it according to the method posted to rec.food.drink. What is it, something like 3 or 5 percent soured beer in the fermenter?

Randy Tidd
rtidd@mwunix.mitre.org

Date: Sat, 11 May 91 23:31:20 PDT
From: mbharrington@UCSD.EDU
Subject: star of david in brewing

Michael Jackson's New World Guide to Beer says that the star of David is associated with brewing because it is also a symbol of alchemism, which used to be associated with brewing. I believe that someone asked about this a few days ago...

- --Matt
Matthew B. Harrington Internet: matt@ucsd.edu
University of California at San Diego Recycle or Die.
BiophysicsThink! It's not illegal yet.

Date: Sun, 12 May 91 12:38:13 mdt
From: hplabs!hp-bsd.cos.hp.com!att!drutx!homer
Subject: Las Vegas Beer

Brewpubs are not legal in Nevada yet.

There are two places to know about though.

The American Grill at the Rio, (~1 mile off the strip) has a large selection of American bottled beers. They have Anchor and Sierra Nevada, several regionals, and few mass market beers.

O'Shays (sp), between the Flamingo Hilton and Imperial Palace. Guinness on tap fits in with their Irish theme.

Good luck

Jim Homer
att!drutx!homer

Date: Sun, 12 May 91 13:11:06 mdt
From: hplabs!hp-bsd.cos.hp.com!att!drutx!homer
Subject: National Homebrew Competition

We are also finished in Boulder. We did the last 25 beers in a special session at Dave Welker's house last Tuesday.

There were 9 total sessions this year, all but the last were at the Boulder Brewery. Most flights were of 12 beers, as has always been the case.

We had about 12 come in for beds for brewers last weekend. The party at Dave's house was of course great.

The entries were:
889 Boulder
389 Boston
349 San Francisco

1627 total, the division was about as we had expected.

Thanks to all who participated.

Jim Homer
att!drutx!homer

Date: Sun, 12 May 91 21:28:57 -0400 (EDT)
From: Stephen Brent Peters <sp2q+@andrew.cmu.edu>
Subject: what can you make with beer?

On wednesday we're going to have a party and I'm going to try out two recipes I've found - Beer Bread, and Scandanavian Beer Pancakes.

If anyone has any recipes for interesting foods with beer in them, please send them to

sp2q@andrew.cmu.edu

we'd love to try them out!

We'll be using whatever beer we happen to have around at the time (no homebrew, tho)
and I'll post if we turn up anything really interesting.

p.s. if you're interested, write and I'll send you a copy of what we have.

Hot Grits! Hot Rats! Hot Cats! Hot Zits! YOU
Stephen Brent Peters, sp2q@andrew.cmu.edu CAN ASK
Ha! I just stole all your Slack! ME ANYTHING!
"I'm pretty sure I've got my death ray in here somewhere"

Date: Mon, 13 May 91 11:43 EST
From: "David Taylor, Hardware Maintenance" <DAVID@phillip.edu.au>
Subject: submission

Regarding the recent discussions on growing hops. I have some plants (Ringwood Special, a bitter variety) that have had a rough time over the last few years. Originally the root cuttings came from an established and spreading hop garden belonging to a long time local home brewer. I planted them in our suburban garden and got a small crop the first year.

To dry the flowers I fastened flywire over the end of a tall cardboard carton and used a fan heater blowing warm air in at the bottom. After running overnight the aroma in the room was glorious! I noticed the fresh hops had the yellow aromatic resin (lupulin?) all over them - far more than the whole flowers bought through the usual supplier.

The flavour carried through to the grain brew made with them. It had a fresh hop character and perfume that I haven't achieved since.

As for the plants - when we moved to rented accomodation I dug up the roots and potted them, where they suffered our poor care and lack of water for two years. Last summer (too late) I planted them into permanent beds. Two vines valiantly struggled up to about 5 feet then faded with the coming of colder weather. I've been told that you can't kill hop plants! I'm holding out great hope for next season.

By the way, in Victoria, Aust. hops are a declared noxious weed so growing your own is not encouraged!

Cheers... David Taylor

End of HOMEBREW Digest #635, 05/13/91

Date: Mon, 13 May 1991 6:25:18 EDT
From: IOCONNOR@SUNRISE.ACS.SYR.EDU
Subject: Pitching and Traveling

Many thanks to those who responded to my request for info about starters. I got two replies but I lost one. My node had a problem Friday so I got the one by Brian Smithey6--could the other fellow re-mail to me?

I also lost info on going to London. Someone indicated that there was the Beer Festival and sent quite a long list about bre pubs, etc. Could you send it again.

I apologize for using the list this way, however I don't have any of the addresses.

Thanks a lot.

Kieran O'Connor

Bitnet: IOCONNOR@SUNRISE Internet: IOCONNOR@SUNRISE.ACS.SYR.EDU

Date: Mon, 13 MAY 91 13:23:34 BST
From: GAINS@vax.lse.ac.uk
Subject: Pitching and Traveling

First, a question:

Has anyone tried (preferably successfully) to make the Czechoslovakian Budwieser Budvar? At risk of stirring up national pride, dare I say I prefer it to the American Budweiser.

Second, an answer:

A reader mentioned a book "Making beers like those you buy". I have a 1983 version of this, and it includes (amongst many others) Bishops Tipple and Old Peculier. Rather than clutter up HBD I will email the recipes to any one interested.

Yours expecting bud-related hate mail

Ade

Date: Mon, 13 May 1991 8:45:41 -0400 (EDT)
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: Legal 'Shine? and Alchemical Symbols

Please confirm this:(or not).

A friend claims that it has recently become legal to produce 2 gallons of distilled spirits per adult per year. I doubt this. Has anyone else heard this?

The use of the the Star of David in Alchemy may have a strong Cabalistic connection, with Islamic/Jewish overtones. Like in FOUCAULT'S PENDULUM!!
Ted

Date: Mon, 13 May 1991 9:28:50 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: fresh/aged beer

I think there's something to be said for both. It depends on the brew. I've had a keg of amber ale from the Commonwealth Brewery in Cambridge, MA that was explosive in its "fresh-baked" (like bread) aroma and flavor. That beer needs no aging, and it shouldn't be aged. But it was professionally made. My own ales tend to improve with a few weeks of 60 degree aging, and what they lose in freshness is more than offset by the gain in smoothness. I think this has been said before on the list...If you make the brew "correctly", it should be drunk fresh. Aging will help to cover up the mistakes.

Now as for old beer, I had some Red Star Ale, from *East* Germany, so it was made before the unification. It still tasted very good. No off flavors. Did East Germany prescribe to the Rheingesbot, or did they allowed preservatives? It might have been Red Star lager....

I notice clove flavor/aroma in all German beer, not just wheat beer. Even in Becks. Is this just a case of taste-sensitivity, like the aluminum (oh no he said it) debate, or does the "standard" German yeast produce clove esters?

Russ (from Manchester....BFD!)

Date: Mon, 13 May 91 10:03:40 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: hop growing conditions

"above the 50th parallel"? There aren't many hop fields in Canada; perhaps you mean below? (NB, the northern border of the US is the 49th parallel.)

The remarks I've seen (e.g., in the hop issue of ZYMURGY) say that hops grow best between ~40 and ~50, but that's an approximation subject to climates; it also said there haven't been hops grown commercially in NY (latitudes 40-47N) for many years (maybe hops like the wet weather and mild winters of WA/OR more?) and all of Kent (UK) is above 50N.

Date: Mon, 13 May 1991 10:02:09 -0600
From: flowers@csrd.uiuc.edu
Subject: Whoa, major hop information mistake!

>Hops grow best above the 50th parallel which is why Washington and
Oregon
>are hop country. That's not to say they WON'T grow anywhere else. It's
>always worth a try.

No, no, no. That should be the 40th parallel! I'd like to say it was a
typo, but really I just got my numbers confused. It was pointed out to
me
that the 50th parallel is in Canada. We all know hops grow well in
Washington!

Sorry for the mistake and thanks to those who pointed it out.

-Craig Flowers

Date: Mon, 13 May 91 10:25:42 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re alternate grains (sources for malted rye)

I think Canadian whisky has a fair amount of rye in it; maybe CC could tell you where to get malted rye (I wouldn't bet they'd be willing...).

Date: Mon, 13 May 91 08:15:40 -0700
From: mcnally@wsl.dec.com
Subject: rye

In HBD 635, C. R. Saikley mentions that rye is malted in Scotland for whiskey, but no-one imports it here. That seems mighty strange to me, since I was under the impression that American whiskies are made with rye while Scotch whiskey is made from barley. It may be that the Scots use rye as an adjunct, but I'd think that the quantities use would be dwarfed by American whiskey production.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Mon, 13 May 1991 10:26:46 -0600
From: flowers@csrd.uiuc.edu
Subject: Not really related to brewing...

I'm expanding my brewing operation...I just became engaged over the weekend. She's not a brewer, but she does like to drink it!

-Craig Flowers

PS - Sorry, just HAD to say it.

Date: Mon, 13 May 1991 11:46 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Those Brits

>I never even
>heard of anyone using a fermentation lock for beer until I
>came here! A loose lid always did the trick for me in
>England. Are there different bacterias here or is it just
>paranoia?

Yeah and those are the guys that drive on the wrong side of
the road, too. :-)

"Loose lids sink sips"

Ouch! I'm outta here.....

I'm not even gonna sign this thing....

Date: Mon, 13 May 91 12:30:08 EDT
From: (Mark Stevens) <stevens@stsci.edu>
Subject: Wheat beer

In Homebrew Digest #635, Randy Tidd (rtidd@mwunix.mitre.org) asked about brewing wheat beers with extracts.

On the issue of adding extra hops: Probably not a good idea. Wheat beers are generally not real hoppy, and most recipes either omit or go very light

on finishing hops.

On the issue of yeast: Yes, there are special wheat beer yeasts. The Brewers

Choice line from Wyeast Labs has a liquid culture (I believe it's either #3026 or #3056) called "Bavarian Wheat". This is a very good choice for a wheat beer, although I've also had reasonably good results from their European Ale yeast. [Your mail address looks like it's in the D.C. area, in which case, you can get the Wyeast liquid cultures from BrewMasters in Rockville.]

Okay, now a recipe:

This turned out so good that I brewed two batches, the first was called "Jihad Better Have a Beer" [named by Karl Lutzen---thanks Karl], and the second was dubbed "Casual Dunkelweizen".

3.3# Northwestern weizen extract
3.3# Northwestern amber extract
1/2# crystal malt (crushed)
1/2 cup black patent malt (lightly crushed)
1 tsp. gypsum
1/2 tsp. Irish moss
8.6 AAU hops (I used 2 ounces of Mt. Hood at 4.3%)
Wyeast Bavarian Wheat liquid yeast

The black patent was *VERY* lightly crushed (I just ran a heavy rolling pin over it a few times) because I just wanted a light brown beer---not a black beer. The grains were steeped to just before boil and strained out. Add extract and all of the hops. Boil 60 minutes. Add to cold water in fermenter and pitch yeast.

Cheers!

- ---Mark Stevens
stevens@stsci.edu

Date: Mon, 13 May 91 11:00:58 -0700
From: paul@Rational.COM
Subject: More on Rye

From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)

>Has anyone out there ever tried using rye in brewing? Besides
>barley, I've heard of wheat, oats, corn and rice being used in
>brewing, what about rye?? What other grains am I missing?

A couple of pubs near where I was living in England were selling a beer called Rogen around the end of last year and beginning of this year. It is made by the Bavarian brewer Thurn & Taxis, and the pubs also sold their

Hefeweizen (wheat beer - also widely available at Tesco supermarkets). The label claimed it was the first beer to revive a style not brewed for decades (I forget the exact number, but could easily have been over 100 years). Written in German, it said something about it not surviving a particularly bad succession of rye harvests.

Like the weizen, the Rogen came in half litre bottles and they supplied the tall weizen "vases" to drink it from. It was much darker than the weizen, a deep, reddish brown, and was also much smoother. Poured correctly (up-ending the bottle and shaking to get the last dregs out) it had the same massive head, but held it better than the wheat beer (the glasses probably hadn't been rinsed too well, which didn't help). Taste-wise, it was delicious: reminiscent of the better English mild ales, sweetish and smooth. It rapidly became a favourite for when I was feeling rich; at 1.75 pounds it was considerably more than a pint of bitter (around 1.25 to 1.35).

The pubs are both owned by Brent Walker. They are the Tap and Spile, Crouch Hill/Stroud Green Road, near Finsbury Park, London (part of a themed chain specializing in constantly varying selections of independent brewers real ales) and Fat Harry's near the Sobell Centre, also near Finsbury Park. I won't guarantee either still has the Rogen, but both carry a rewarding selection of ales.

Let me know if anyone finds this in California!

Paul

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RATIONAL Santa Clara Fax: +1 (408) 496-3636
Object-Oriented ProductsCA 95054-3197 USA Email: paul@rational.com

Date: Mon, 13 May 91 11:45:24 MDT
From: rxxd@doc.lanl.gov (rob derrick)
Subject: Mystery Ingredient

Dear Brewbie,

Can you tell me what the mystery ingredient in Olde brewing is, namely, something called "God is Good"? I have a quote from ~1700's which goes something like - "Anyone that doth put anything else to their ale than is rehearsed, than yeast, barley malt, or God is Good, doth sophisticated their ale...". Sign me, Curious in Kenoma.

rob derrick

Date: Mon, 13 May 91 15:50:07 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)
Subject: Sanitation

All this talk of starting siphons with one's mouth and not sanitizing bottles before bottling makes me feel that I should comment. I feel that these two procedures should not be recommended as being okay. I'd like to point out that if you drink the entire batch within two weeks of it being carbonated, then you could probably not boil anything and ferment in your toilet bowl. However, I have four homebrews on tap at all times plus a couple aging, so that sometimes a beer will take two or three months to be consumed. In my experience, if I cut one corner in my usual sanitation procedure, I get (probably) a lactobacillus infection after 8 - 10 weeks. I suggest following the usual procedures recommended in the texts and sticking with them. Once you make a habit of them, they don't get in the way and don't increase brewing time that much.

Al.
korz@ihlpl.att.com

End of HOMEBREW Digest #636, 05/14/91

Date: Tue, 14 May 91 04:26:03 CST
From: Rob <C08926RC@WUVM.D.Wustl.Edu>
Subject: Germany

My in-laws are traveling to Germany, Austria and France soon. What beers should I ask them to bring back for me? I'd like to get some that are not available in the states. BTW, is EKV Kulminator Urtyp Hell available in the U.S.?

Thanks!

Rob

Date: Tue, 14 May 91 07:58:00 EDT
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: HBD No's 635 & 636

In HBD #636 C.R. Saikley mentions a wild rice beer.

Just to set the record straight, this is brewed by the Capital Brewing Co., Madison, next to Middleton, is the capital city of Wisconsin, but the brewery name doesn't contain "City." I have yet to taste this brew, though all the other products I've had from this brewery have been very good.

Just to add my empirical evidence to the two-handled capper discussion, I have broken the tops off of a few bottles with mine. Haven't done so since I received a Colona(?) single-handled capper for Christmas a couple (3?) years ago (probably due to the fact that I retired the 2-handled job then :-)) . The Colona capper is capable of capping some types of bottles I couldn't cap with the 2-handler, and also speeds up my bottling considerably.

In today's digest, Rob Derrick asks about "God is Good"

I believe this is a term that was used for yeast, in the period before its importance in brewing was understood. There were other terms, I believe "barm" was one of them though am sure someone will correct me if I'm mistaken :-), that were used in that period also.

Good brewing,

Dr. John

Date: Tue, 14 May 91 07:19:41 CDT
From: Fritz Keinert <keinert@iastate.edu>
Subject: Re: Roggen

>> A couple of pubs near where I was living in England were selling a
beer
>> called Roggen around the end of last year and beginning of this year.
It
^^

You probably mean "Roggen". "Rogen" means "roe", as in fish eggs.
"Roggen" is rye.

>> is made by the Bavarian brewer Thurn & Taxis, and the pubs also sold
their
^^

Thurn & Taxis is one of the largest privately owned German business
conglomerates, maybe THE largest. Sort of like Rockefeller or Trump.
Apparently, there is also a brewery in there (or several).

>> Hefeweizen (wheat beer - also widely available at Tesco supermarkets)
.

For those who don't know: "Hefe" means yeast. A Hefeweizen still
contains lots of yeast and is cloudy. The filtered, clear stuff is called
"Kristallweizen".

Fritz Keinert phone: (515) 294-5128
Department of Mathematics fax: (515) 294-5454
Iowa State University e-mail: keinert@iastate.edu
Ames, IA 50011

Date: Tue, 14 May 1991 8:54:01 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: ?'s

A couple of them: I've seen a couple of people mention putting black patent malt into wheat beers. Is that a common practice? Every wheat beer I've had/made was light colored and flavored, with no call for black patent. I don't see how it would fit. Also, I think you *should* use a good amount of aromatic hops (Hallertau works very well) in a wheat beer. It may not be "in the style", but the combination of the big head and the light flavor makes a lighter AAU hop very noticeable. Try it.

I guess that's only one ?.

Russ

Date: Tue, 14 May 91 09:19:12 EDT
From: pmh@media-lab.media.mit.edu
Subject: dates for beer fest???

Does anyone know the dates and location for the CAMRA "Great British Beer Festival"? I went to it last August in Brighton and liked it so much I want to go back...
thanks,

Paul Hubel USQUE AD MORTEM BIBENDUM

Date: Tue, 14 May 91 15:49 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: Hops 'n questions

Date: 14-May-91 Time: 11:51 AM Msg: EXT01082

Hello,

1) if you grow hops be prepared; they take over and may strangle your other plants. Put them in a separate area or use that plastic stuff you bury as an underground fence.

I'm planning to start a batch (extract only) in about 2 weeks.

2) Are Grolsch type bottles ok to put homebrew in?

3) What effect on my beer will a small vibration have? The only place to put the fermenter is near the washers on the cement floor. Bottled beer will be upstairs, so any sediment will be able to settle out in the bottle.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: 14 May 91 12:41:31
From: Bob Hettmansperger <Bob_Hettmansperger@klondike.bellcore.com>
Subject: Homebrew supply stores on Je

Time:12:36 PM Date: 5/14/91

Subject: Homebrew supply stores on Jersey Shore?

Help. I live in Monmouth County on the Northern Jersey Shore (no, that's *not* what I need help with) and I'd like to find a homebrew supply store that's not too far away. I figure there's got to be one around, but the closest I've come so far is in Manhattan. Can anybody help?

Thanks

Bob Hettmansperger (I also receive email at bobh@twinkie.bellcore.com)

Date: Tue, 14 May 91 11:11:30 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: mead ferment times

I was wondering how long before the activity of the yeast slows down in this mead. I bought 15 lb of honey for 5 gal. It's been fermenting for about five weeks right now. OG 1100 SG 1060 right now. If it will finish near 1000, how long is this going to take before I can bottle? The yeast was Red Star Champagne, and the ingredients were water and honey. Should I add some yeast nutrient next time?

kj

Date: Tue, 14 May 91 13:46 CDT

From: MC2331S@ACAD.DRAKE.EDU

Subject: Wheat Beer

After seeing the wheat beer tips in the last issue (624?) I have my own question. Has anybody ever used M&F wheat extract? It is, I think, 55% wheat and 45% barley. Does it work? Is it good? In a similar vein, does

anybody have a [extract] recipe for Berliner Weisse?

Mark Castleman

Big Dog Brewing Cooperative

MC2331S@ACAD.DRAKE.EDU

Beer is our business, and we're late for work -- Locomotive Breath Steam Beer

Date: Tue, 14 May 91 14:46:44 EDT
From: hersh@expo.lcs.mit.edu
Subject: Hops & NY, Gingered Pale Ale at AHA Conference

My understanding was that upstate NY and Western Mass. were big hop growing regions, but shortly after the opening of the West (in a commercial sense) in the late 19th/early 20th Century more hops began to be grown out West.

I was told that the final nail in the coffin of Eastern hop growing was a nasty fungus which destroyed the commercial viability of the crop in this region.

Hops acreage now is tightly controlled by the USDA and one needs to be registered and/or licensed to grow hops. This has to do with some type of bidding system to insure an adequate supply for commercial breweries. Sounds like restraint of trade to me though...

And a warning to all planning to attend the AHA conference. I am brewing up a batch of my soon to be infamous Gingered Pale Ale (4 oz chopped ginger, 2oz Eroica + some Sticklbract), talk about a beer with a bite. Look for it at the AHA club night or the Wort Processors Courtesy Suite.

JaH

Date: Tue, 14 May 91 15:19:07 EDT
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>
Subject: pilsener urquell

>Has anyone tried (preferably successfully) to make the Czechoslovakian
>Budwieser Budvar? At risk of stirring up national pride, dare I say I
>prefer it to the American Budweiser.

Is this the same as pilsener urquell, anyway, my question is in TCJoHB
there
is a recipe for pilsener urquell called "Propensity Pilsener Lager". In
this
recipe it calls for Bierhaus Light Lager Kit, and Lager yeast. Has
anybody
brewed the Pilsener urquell, if so could you post the recipe. Also is it
a
true Lager or a Steam Beer. I can't find Bierhaus Light Lager Kit, and
what
type of Lager yeast, there are so many?
B^2

Date: 14 May 91 15:25:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>
Subject: MALT (BEER) VINEGAR.

I have had good luck making cider and wine vinegars, but have never tried a malt vinegar. I'm informed the technique is basically the same: You start with a vinegar mother for the kind you want and some of the basic ingredient and let it acetic acid ferment for a few months.

What I am wondering is if anyone here has tried it with different styles of beer. I'm sure a malt vinegar made with a Pilsner would be rather different from one made with a Porter. Any adventurously souls out there who like malt vinegar on fish?

Dan
"Beer made with the Derry air, (Derry, New Hampshire).

Date: Tue, 14 May 91 13:20:57 PDT
From: florianb@chip.CNA.TEK.COM
Subject: rye in beer

For the benefit of the person who inquired about using rye in brewing.

I have used rye with good success in the past. I purchased the rye by the pound at a nearby feed store. I cracked it along with my other grains (I brew all grain) and mash it along with the malt. The recipes I have dreamed up use maximum 1 pound of rye, but there is no reason why more could not be used. According to Papazian, it converts readily in a normal mash, even though it has no or very little enzyme. The enzyme is provided by the balance of the malt.

I have used it in both lager and ale. It imparts a flavor which I can only describe as "pointed." It appears to accent the bitterness of hops, the dryness of pilsener, and the statement of strong ale. If these words are insufficient to describe its flavor, I'm sorry. For better information, you could try it yourself.

Another grain I've had delightful results with is triticale. I buy rolled triticale at the local giant food store out of the bulk bins. I add it in the amount of 1/4 to 1/2 pound per batch of beer, again all-grain recipes. It goes in right in the mash in the beginning. Note that I do a protein rest at 122 degrees F for 30 minutes. This grain seems to impart smoothness to the brew.

BTW, rye will not add cloudiness to your brew; in fact, it may help clarify the beer. Don't ask me how.

florian

Date: Tue, 14 May 91 13:47:51 PDT
From: greg@cemax.com (Greg Wageman)
Subject: Re: Sanitation

I just have to stick my two cents in after reading all the postings saying, "I don't worry about sanitation, and have only had X bad batches out of Y...".

First of all, depending on where you live (and how often you clean), the number and kind of flora in the air differs tremendously. I've brewed in a basement condo in southern New Hampshire, and now do so in the S.F. Bay area.

Both areas have two things in common: dampness (in the form of humidity here, drought notwithstanding) and a propensity for mold. Mold spores are present in the air constantly in humid areas, and will settle and grow on virtually anything the least bit damp (for example, the inside of rinsed, uncovered beer bottles). Needless to say, sanitation is of the utmost importance in this kind of climate, otherwise homebrew tends to develop a grey-green head in the bottle. Not a pretty sight, and even worse for the flavor.

The human mouth is another wonderful repository for bacteria of several kinds. Most will happily grow in your homebrew. This is why starting a siphon with your mouth is a bad idea. If you are siphoning from the secondary, it will take longer for the bacteria to get started, but if you lager or age in the bottle for any length of time you *will* see an infection. The bacteria will digest sugars that yeast will not, leading to drier and drier beer, gushers and grunge.

Yuck.

Secondly: I don't know about the rest of you, but I find brewing to be a fair bit of work. Like most people who work for a living, I don't have a whole lot of free time to waste, so if a little bit of extra care in sanitation is going to save me from having to toss the product of several hours labor and ~\$30 worth of materials because of an infection, I'm all for it.

So, I guess the point is this: if you can get away with poor sanitation because of where you live, or don't mind dumping an occasional batch, good for you. But don't mislead others into thinking that this is a desirable or even acceptable practice for anyone else. Many beginners look to this list for good advice, and you're not doing them any favors by downplaying the importance of sanitation.

-Greg (cemax!greg@sj.ate.slb.com)

Date: Tue, 14 May 1991 17:26:11 EDT

From: IOCONNOR@SUNRISE.ACS.SYR.EDU

Subject: Capping Bottles

I saw a show about wine bottling the other day. They say to lean bottles of wine on the side to keep the caps moist and the cork therefore expanded. While I realize that most don't use cork caps, would there be any benefit to laying your bottles on the side, or would any advantages outweigh the fact that the sediment will be all over the bottle?

Second question--I have a bag of caps with cork in them--anyone have any experience using them? I got them as a gift--but don't want to ruin a batch if they will screw up the brew. Would it be to my advantage to age a brew capped with *these* caps?

Kieran O'Connor

IOCONNOR@SUNRISE.ACS.SYR.EDU internet
IOCONNOR@SUNRISE (bitnet)

Date: Tue, 14 May 1991 18:19:08 EDT
From: IOCONNOR@SUNRISE.ACS.SYR.EDU
Subject: Grolsch Bottles

I like to use the Grolsch re-sealable bottles for bottling. They are 16 ounces and they are re-sealable. Capping is a breeze! The problem however, is getting them. Does anyone know where I could get a lot at a reasonable price? I know I can get the gaskets, but the bottles? Or similar ones?

Kieran

IOCONNOR@SUNRISE.ACS.SYR.EDU
IOCONNOR@SUNRISE (bitnet)

PS it's sunny and 80 degrees in Syracuse, NY.

Date: Tue, 14 May 91 15:41:08 PDT
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Varia

1. God is Good (indeed!) refers to the yeas Back in the old days they didn't understand microorganisms as we (but not I) do now.
2. Hop growing is best in WA and OR (and Idaho too) because of the seasonal temperature differences (not TOO extreme). Heck, even in Latte-land Seattle my hops are 10 feet up to the trellis and very hardy (hearty?) despite a coospringtime here in America's most overrated city.
3. Czech Budweiser Budvar is not to be compared to the #1 selling A-B product. T real thing is 5% alcohol by volume with an OG of 1.048 which is clearly printed on the bottle. Better on tap though, it is smooth and malty with a tawny color and non-threatening hop character. The bitterness is just right for the malt. Let me know when an authentic recipe for Klages is available.
4. Age and beers: recently during a brewing drought I was forced to start consuming some ancient brews as old as 5 years. I was surprised by the way most all the brews kept their flavor and in some cases got better; by which I mean smoother. I store the bottles on the basement floor which fluxuates between 54 and 62 during a year's time. Cleanliness in the handling of the beers seems to be a very important consideration.
A few of the beers were gushers but had little flavor loss once the foam died down.
5. AHA question: did the number of entries to the competition (1600+) exceed the projected number? Did the price increase affect the number?

Norm Hardy in Seattle
[

Date: Tue, 14 May 91 20:04:19 EDT
From: michelma@division.cs.columbia.edu (Paul Michelman)
Subject: Strange hoplike herbs

For the last couple of years, an herbalist friend has been insisting that I brew a batch of beer -- if you could call it that -- using some herbs other than hops. This year, she is expecting a good crop of ale-hoof, a.k.a. ground ivy. This plant and some others, including rosemary, were apparently used in England before hops became widely accepted. Are there any adventurous souls out there who have experimented with these concoctions? If so, were the results potable?

Paul Michelman
Dept. of Computer Science
Columbia University
New York, N.Y.
michelma@division.cs.columbia.edu

End of HOMEBREW Digest #637, 05/15/91

Date: 15 May 91 02:19:36 MDT (Wed)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: gingered ale

hersh@expo.lcs.mit.edu claims:

> And a warning to all planning to attend the AHA conference. I am
brewing up a
> batch of my soon to be infamous Gingered Pale Ale (4 oz chopped ginger,
2oz
> Eroica + some Sticklbract), talk about a beer with a bite. Look for it
at the
> AHA club night or the Wort Processors Courtesy Suite.

Hmmm...have things gone so far downhill at the conference that a gingered
ale is once again a threat? Especially with only 4 oz ginger, a mere
pittance!...or was this only a 2-gallon batch?!? (In '84, our amber
gingered ale took a first in Specialty. We used 9.5 oz ginger in 5 gal.
Try it; you'll like it.)

Seriously...I wish Jay the best, and I wish more people would try ginger
for specialty beers. It's a wonderful addition. In particular, the
combi-
nation of a gingered, well-hopped pale ale with good Chinese food (Hunan/
Szechuan), or with barbecue, is a match made in heaven.

Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Wed, 15 MAY 91 12:54:47 BST

From: GAINS@vax.lse.ac.uk

Subject: gingered ale

Having recieved a *considerable* number of requests for recipes for Bishops Tipple and Old Peculier, I have decided to send the recipes and quoted method to HBD. This is quite a lengthy message and I apologise to those who have the book. For those who haven't, however, the details are:

Brewing Beers like those you buy
- David Line
ISBN 0 900841 51 6

It is/was published in GB by The Standard Press (Andover) Ltd., South St, Andover, Hants, England and is an Amateur Winemaker publication. I don't think it has been released in the states.

It contains *many* recipes for Lagers, Light Ales, Pale Ales, Keg Beers, Brown Ales, Stouts, Barley Wines and Strong Ales. Most beers included are British, although there is a section on Beers of the World, including Chimay, Pilsner Urquell, Grolsch etc. Best though, is the Real Ale section with *43* recipes - many of which are authentic, that is to say they have been adapted from the true recipe and techniques used by the brewery. I have brewed several of the Real Ales, and can verify in most cases that results are good, and occasionally better than the original:-) Most are all-grain brews.

Old Peculier - Theakstons, Masham, N Yorks (Approx 6% Alcohol)

15Litres of water treated for 'brown ale' brewing (although it is not a Brown Ale!)
2000g Dark malt extract
250g Crushed roast Barley
250g Crushed crystal malt
1000g Soft dark brown sugar
60g Fuggles hops (or extract)
5 Saccharin tablets
60g Brewers Yeast
100g Black treacle ;-)

Boil extract, malt grains + hops in water for 45mins. Strain into bin and sparge the grain and hops with hot water. Dissolve sugar in hot water and add to bin. Top up to *25* litres with cold water. When at room temp, pitch in yeast and saccharin. Ferment until activity dies down and rack into secondary. Fit airlock. After 7 days rack into a barrel primed with treacle. After seven days conditioning it should be ready to sample:-)

Bishops Tipple - Gibb Mew, Salisbury (OG 1066)

3500g Crushed pale malt
500g Crushed crystal malt
15g Crushed black malt
15 Litres of water treated for 'strong ale' brewing
5ml Irish moss
750g Golden syrup
60g Molasses
100g Goldings hops
5Saccharin tablets
60g Brewers yeast

15g Gelatine
60g White Sugar (for priming)

Raise water to 60C and stir in crushed malt. Stir continuously raise temp to 66C, retain at this temp for 1.5 hrs. Contain mashed grain in a grain bag to retrieve sweet :-) wort. Sparge grains with hot (~70C) water to collect 20 litres of extract. Boil extract with hops for 1.5 hrs. Dissolve molasses and sugar in some hot water and add during boil. Pitch Irish moss. Strain clear wort into bin and top up to *20* litres with cold water. When cool add yeast and saccharin. Ferment until sg 1020, rack into secondary, add gelatine, and fit airlock. After 10 days rack into primed barrel. Sample after 10 days.

These are Lines recipes and method, not mine, and *should* be experimented with, for example to capture cold break or to replace unavailable ingredients. Suggested improvements would be welcomed.

I would appreciate hearing from anyone who has a go at these recipes, and will answer brief queries. Much arm-twisting would be required, though, if I am to release any more recipes. I am, however, compiling a recipe and method database and will send to anyone interested. Contributions of course are welcome.

Finally I am glad to hear of your healthy loathing of American Bud.

Ade

[Obvious disclaimer on above!]

Date: Wed, 15 May 1991 8:08:21 EDT
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)
Subject: Dutch Trappist Ales

I got some good advice on Belgian beers available in France to have my mother get for me this summer (thanks Martin!). However, no word on Dutch Trappist Ales. One of the Beer Hunter episodes had a bit about these brews and breweries which left me in a bad state: rolling around on the floor drooling. Most unattractive. Can any one help me out? What brand Dutch Trappist Ales (if any) would be available in Paris?

Also, re: the cantilever cappers. I also ditched mine in favor of a bench capper. Broken bottles etc. The problem I had with it is that it wouldn't work on all bottle types (even with the adjustable collar) and it didn't mash the caps on completely. The bench capper works on everything and is much fast and safer. They can be had cheaply and easily by haunting a couple flea markets or garage sales.

David Poore
poore@gw.scri.fsu.edu

Date: Wed, 15 May 91 9:45:22 EDT
From: Eric Rose <rose@aecom.yu.edu>
Subject: Un p'tit rien

For every wound, a balm
For every sorrow, cheer
For every storm, a calm
For every thirst, a beer

----Kwoted in Geo. Herriman's "Krazy Kat" komic strip, 1918

- - -

Date: Wed, 15 May 91 08:45:00 CST
From: Mahan_Stephen@lanmail.ncsc.navy.mil
Subject: Grolsch bottles

Lee Katman asked about the suitability of Grolsch bottles. They work great. Check the gaskets before starting bottling and replace those that are questionable.

I usually bottle using both 12 oz. (IBC root beer) and 16 oz. (Grolsch) bottles. The 12 oz. bottles are good for giveaways, as my family consumes enough root beer to keep up the supply. The Grolsch bottles are MINE. I can bottle in Grolsch by myself in one pass, running the bottle filler with one hand, and capping and filling the case with the other hand. Conventional capping usually needs a helper or two passes, putting caps on as I fill and then crimping after all bottles are filled.

On the same topic:

>I like to use the Grolsch re-sealable bottles for bottling. The are
>16 ounces and they are re-sealable. Capping is a breeze! The problem
>however, is getting them. Does anyone know where I could get a lot at
>a reasonable price? I know I can get the gaskets, but the bottles?
>Or similar ones?

I found a German bar locally that saves them for me. I get about a case every week or two at no charge. I'm currently stocking up for myself and two or three brewing friends. Zymurgy usually has an ad from some people that sell Grolsch-like bottles (at an unknown price). They are:

E.Z.Cap Bottle Distributors
4224 Chippewa Road N.W.
Calgary, Alberta, Canada T2L 1A3
phone: 403 282-5972

I see the Grolsch bottles occasionally at the flea markets in small quantities, but the asking price is around \$1.00 per bottle. You could also make the sacrifice and buy and drink a few cases of Grolsch beer.

steve
mahan_stephen@lanmail.ncsc.navy.mil

Date: Wed, 15 May 91 11:49:19 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: homebrewers picnic

Hi folks,

For those of you in the Central or Western New York areas, there's a home-brewers' picnic in Trumansburg, NY, this Sunday from 1 to 4 pm. Trumansburg is about 10 miles NNW of Ithaca and not too far from Rochester, Syracuse, and Binghamton. Guests are requested to bring homebrew and/or a dish-to-pass, plus lawn chairs, a drinking glass, frisbees, musical instruments, children, small farm animals....wait a minute! There'll be some interesting homebrews, including Nettle Beer, various Belgian beers, plus fruit juice for the kids.

Please e-mail directly to me for directions, srussell@snoopy.msc.cornell.edu

Happy fermentations,

Steve

Date: Wed, 15 May 91 08:26:51 -0700

From: mcnally@wsl.dec.com

Subject: Black patent in wheat beers

I'm not a purist, so I have no moral indignation at putting black patent in a wheat beer. However, it is almost certainly not what German brewers do to make Dunkelweizenbier. More probably, they use a Vienna malt. Dunkelweizens are generally pretty sweet, with no tannic bite.

One of the best dark wheat beers I've ever had was a Weizenbock called "Aventinus". I had it in Munich. It's produced by a brewer that's relatively big but unknown in the states; I don't remember the name. Aventinus is really a fabulous beer, and it's served in the niftiest weissbier glasses I've ever seen.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Wed, 15 May 91 8:53:55 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: We wuz HAD! A Cautionary Tale ...

I'm passing on an experience our club had last night, to put you all on your guard against being duped as we were. The observations and opinions that follow are mine and mine alone, and don't necessarily represent those of even a single other member of my brewclub. And please forgive the length, but I believe this to be important.

A long-time member (and local pub brewer) contacted another long-time member and past President (and M. D.) to give a talk to the club about responsible drinking and the effects of alcohol. So far, so good. Part of the talk was to be the ritual demonstration of getting a few "designated drunks" plastered, after assuring they wouldn't be driving, to demonstrate the effects of various levels of blood alcohol content. To provide a consistent means of testing this, and to "sharpen the point" of the demonstration, a representative of the California Highway Patrol was invited. I don't know who invited Channel 13 News.

The lead story on the 11PM newscast was on DUI (it must have been a slow news day), the anchorperson fairly trembling with indignation and righteousness, and our club serving as unwitting shill for neoprohibitionist extremism in an amazingly crude form. Certainly none of us had ever imagined the footage would be used in this way. Fortunately, the name of the club was never mentioned, nor was anything said about its being a gathering of homebrewers; it's possible the "reporter" (who stood very much aloof, at the meeting) was unaware of the type of gathering the CHP officer was addressing.

We are under attack, and must be very careful of the image we present, how we present it, and to whom.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 15 May 1991 09:29:29 PDT
From: Steve Bagley <bagley@parc.xerox.com>
Subject: hops measurement question

Hi. I'm wondering about the difference between leaf and pellet hops. Is one type the "standard"? If a recipe says "2 oz. Cascade", which type are they referring to? Assuming that I can figure out which type they intended how much of the other type should I substitute?

Thanks.

- --Steve

Date: Wed, 15 May 91 11:36:36 CDT
From: lutzen@phys1.physics.umr.edu (lutzen)
Subject: Recipe Book

Are you tired of searching through the Homebrew Archives trying to find just the right recipe? Have you ever wanted to have a nicely formatted book of recipes from the Homebrew Archives? Well, then keep reading, because Mark Stevens and Karl Lutzen are proud to announce the release of their Homebrewing Recipe book, 'The Cat's Meow'. In it you will find a collection of recipes taken from the Homebrew Digest archives. After many hours of filtering through the archives, many more hours of editing, the book is now ready for public consumption. Rush right out via FTP to the homebrew archives, mthvax.cs.miami.edu, and change directories to homebrew/recipe-book. Here you will find the 15 parts of the book in compressed format. Please do not forget to set type binary before transferring the files! After the files in your machine and are uncompressed, you will have PostScript formatted files ready to go directly to your Laser printer. (Please note: A plain ascii version will be available upon an email request to Karl Lutzen at lutzen@apollo.physics.umr.edu. It should be ready in about 2 weeks).

So rush right out and get your copy of 'The Cat's Meow' today!

Date: Wed, 15 May 1991 11:49 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Barm and Rye

Various and sundry comments:

Dr. John:

I always thought that 'barm' was the clean, 'hot', recently deposited yeast in the secondary.

Florian:

A cautionary note. I've been told to be wary of grains bought in feed stores. Being fit for animal consumption doesn't mean being FDA approved for human consumption. They have all sorts of fertilizers, chemicals, etc. floating around in the air in those warehouses for one thing. For another, they spray all sorts of fertilizers and chemicals on grains while they're growing. They may or may not clean them if they're destined for the grain hopper in a barn somewhere.

There's no advantage to laying beer bottles on their side as I see it. It's necessary to keep corks damp in order to insure an air tight seal. The crimping of the crown around the upper neck of a bottle does the job for capped beer.

Cheers!

Kinney

Date: Wed, 15 May 91 11:08:38 MDT
From: David Lim <limd@sulu.Colorado.EDU>
Subject: Re: mead ferment times (HBD#637)

Ken Johnson asks about mead fermentation times...

Ah, the mysterious world of mead. I've made three batches of mead, and I've yet to discover what **really** makes them tick. The first batch was a plain still mead (no fruit or stuff.) I used a little acid blend (to get pH around 3.5) a little yeast nutrient (about 2/3 tsp for 5gal) and some Lalvin K-1 wine yeast. The K-1 yeast is one of the so-called "killer" strains which produces a substance (enzymes, i believe?) which kills off, or at least inhibits the growth of other competing micro-organisms. This batch took a few months to ferment from an OG of about 1.100. It stalled at about two weeks at about 1.060. I added some more nutrient and some more yeast - this time a more attenuative strain of S. Bayanus made by Lalvin. I wasn't sure if this yeast would take hold since there was the K-1 killer yeast already in the fermenter. However, it did go to completion (about 1.002 on my hydrometer) in a few months. My guess at why it took so long to ferment was that I didn't aerate the mixture enough prior to pitching.

My second batch, a raspberry mead, had only a slightly lower OG (1.090) and was aerated **thoroughly** prior to pitching. Same S. Bayanus yeast, no yeast nutrient or acid blend (I figure the raspberries would take care of this for me.) This batch had a very active fermentation - I had to attach a blow-off tube to the fermenter! This was **not** the classic lazy mead fermentation. The mead reached a final gravity of 1.000 in 1 1/2 weeks! It's still a beautiful deep red! Can't wait until it's a year or so old in the bottle.

Moral of the story: Aerate the cooled honey mixture! I don't have enough experience to make real scientific claims, but if you don't supply enough oxygen for the yeast for the respiratory phase, it only makes sense that the classic slow, possibly stalled fermentation could result. It needs enough O2 to form a large enough population to handle all that food.

Though aeration of a batch under fermentation is not a good thing (oxygen is bad after in the anaerobic phase of the yeast life cycle), I did it anyways with the first batch to see if I could kick start it. It did eventually go to completion and tastes fine. Not award-winning, but entirely enjoyable.

Good Luck!
-Dave Lim (limd@sulu.colorado.edu)

Date: Wed, 15 May 91 10:14:06 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Clarification

From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>

>C.R. are you sure you want to put roasted barley where you have? Your
>chart
>implies that roasted barley is roasted flaked barley, and interesting
>concept
>but one which I have yet to encounter (all the roasted barley I've seen,
>and
>bought has been whole corns). Perhaps the roasted barley should be on
>its own
>branch?

Sorry for the confusion. I didn't mean to imply that roasted barley was
made
from flaked barley, but that neither roasted or flaked barley went
through
the malting process.

If roasted flaked barley sounds interesting, you could try roasting it
yourself. It would probably be most suited to a stout. Dave Miller talks
about roasting your own grains. He makes it sound very hard. The
transcripts
from the 1990 AHA conference contain another discussion about roasting
grains. I think the talk was given by Randy Mosher. He makes it sound
easy.

CR

Date: Wed, 15 May 91 12:46:04 -0400
From: "a.e.mossberg" <aem@mthvax.cs.miami.edu>
Subject: Re: Archives out of date

In list.homebrew you write:

>Sorry to post this, but I got no response from -request. Maybe somebody
can
>answer this:

I have received no letters from you.

>Why has the archive not been updated since January? I want to delete
>the digests I have saved but I won't do so until they show up in the
>archive. I see that there are files called "9102.index", etc., but I
>can't read them.

All digests are available. The monthly digests have not been updated,
true, but all of the individual ones from the last monthly digest are
contained in ~ftp/pub/homebrew/incoming

aem

- - -

aem@mthvax.cs.miami.edu

.....

If you crumple your money into little balls, it will never stick
together.

- David Byrne

Date: Wed, 15 May 91 13:47:17 EDT
From: hersh@expo.lcs.mit.edu
Subject: Strange hoplike herbs

Well recently I was judging the fruit/herb beer category at the Southern New England homebrewing competition. One of the beers was a chamomille/marigold beer brewed by the very noteworthy Ron Paige. I personally didn't like it cause of the marigold flavors, but it was a well brewed beer and many others liked it.

Ron is part owner/operator of the brewers of Atlantic Amber, I think they're called the Connecticut Brewing Co. and are located in Norwalk Conn., though I'm not 100% sure of the breweries name.

JaH

Date: Wed, 15 May 91 13:50:52 EDT
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re re sanitation

> If you are siphoning from the
> secondary, it will take longer for the bacteria to get started, but if
> you lager or age in the bottle for any length of time you *will* see an
> infection.

Nonsense! I have been tasting bottles from last Fall and last Spring, all siphoned by mouth-starting, and have had //no// gushers---maybe your "any length of time" is over a year? The bacteria in your mouth aren't wimps, but they aren't guaranteed to get a foothold from the minimal contact of mouth-starting, especially in finished beer and/or if you avoid sucking the beer right into your mouth (I use a long enough tube that I can suck it about half full, then work the air out of the rest of it by gravity).

You're right that it's not good to be casual about sanitation; you don't know when something's around that's going to be a problem, and it would be a shame to ruin a batch that's cost a lot of time. But there's a limit to how fanatical you want to be; if you use water to start your siphon, do you boil it? I sanitize everything (10-60 minutes in std bleach solution) and have had only one spoiled batch, which had two vulnerable periods: >3-day lag, probably from dead yeast (I repitched after ~2), and 1 day in closed racking bucket because I found after racking that the spring in my filler had been corroded by overexposure to bleach, and I couldn't replace it immediately (as a dex 3 I didn't even consider trying to bottle with a pinch siphon).

Date: Wed, 15 May 91 13:09:37 MST
From: Steve Dempsey <steved@longs.LANCE.ColoState.Edu>
Subject: Re: mead ferment times

In HBD #637 kjohnson@argon.berkeley.edu (Ken Johnson) writes:

> I bought 15 lb of honey for 5 gal. It's been fermenting for about 5
> weeks right now. OG 1100 SG 1060 right now. If it will finish near
1000,
> how long is this going to take before I can bottle? The yeast was Red
Star
> Champagne, and the ingredients were water and honey. Should I add some
> yeast nutrient next time?

Red Star Champagne is a pretty good yeast, highly attenuative. But 15
pounds should have put your OG well above 1.100, probably closer to 1.
120.

I have consistently had OG 1.100 using only 12 pounds, which usually
works
out to exactly one gallon of honey per 5 gallons of mead. Most champagne
yeasts will attenuate about 100 SG points before the alcohol kills them.
Using 15 pounds should finish above 1.000 in the medium-sweet range.

What temperature is your primary? Unless you pitch a healthy quantity of
yeast and ferment fairly warm, things can go fairly slowly. I know guys
who do meads at 80F and complete primary in 7-10 days.

Nutrients are important in meads because there's not much in honey except
sucrose/dextrose. It's also very easy to overdo the nutrients and end up
with an unpleasant, bitter chemical mess. I'm down to 2 tsp nutrient per
five gallons and have gotten rid of the nutrient flavors. The aroma will
come through in some of the drier meads but I'm working towards medium
and sweet meads and this problem should work itself out.

Unless you want to wait 6 months for this thing to attenuate, my advice
would be to boil up 1 tsp nutrient in a cup of water throw it in.
Activity
should pick up for a while and maybe even complete. If it slows down
again,
another dose of 1/4 or 1/2 tsp nutrient may get it going once more. Or
just
relax and wait for it to finish on its own; as long as you can perceive
that
it is still active, it should be just fine (some day).

-Steve

Date: Wed, 15 May 91 12:30:38 -0700

From: kjohnson@gold.berkeley.edu

Subject: Honey Lager

I want to try making an all grain honey lager. I was just going to make a regular batch and add some honey. So what kind of malt/honey ratios work?

For a five gal batch with a normal starting gravity of 1050, how much honey could I add? One, two, five pounds? I assume the fermentation will take a very long time. Any comments about honey beer experience very welcome.

kj

Date: Wed, 15 May 91 23:09:12 cdt
From: "Schnabel, Eric S" <SCHNABEE%GRIN1.BITNET@CUNYVM.CUNY.EDU>
Subject: Indiana Univ. & BEER

Just finished some of YOUNG'S OLD NICKS and it is definately a winner.
I
was just thinking if anyone out their knows of some brew clubs and
suppliers
in the Bloomington Indiana area. I'm moving out within the next week and
will
be going to grad school for a while. If anybody has any info I'd sure
could use the help.

Thanks,
Eric Schnabee

ps. are their brewpubs in the area??

Date: Wed, 15 May 91 21:45:01 PDT
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Miller's book

Starting to brew in 1985 I read Papazian's book and was led by the hand by the wit and knowledge of the author. Even today the book is used as a reference for some of the charts on mashing or style recipes.

I grew weary of the light-hearted banter, accentuated by similar recipes and articles in zymurgy. It seemed that Charlie was intent on keeping the extract makers in business and the *serious* homebrewers making mediocre beer. Still, I read the book and the articles.

What attracted me to Miller's book was the attention to detail and the answers to many questions I had. I find Miller to be a little too serious at times and abit off at other times (like his stand on bleach for instance). But, by and large, I picked up MANY tips to improve my homebrewing, and they worked. At the same time that liquid yeasts became easily available, my brews took a quantum leap in quality.

Now, being a bit jaded and a little burnt out, I brew less often (maybe once a month) but make the best beer yet. Miller's book was a definite step upward for me.

Who wants to talk about Fix's book or Noonan's book? Is it true that Noonan now runs an ale brewery?

Norm Hardy

End of HOMEBREW Digest #638, 05/16/91

Date: 16 May 91 06:49:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Saccharine in Old Peculiar like recipe.

I am most interested in trying the recipe that was posted for the Old Peculiar like brew. I'd rather not use the saccharin tablets, though. I assume they are to provide some non-fermentable sweetness to the beer. I haven't been in brewing that long ... was crystal not available when that book was written? Would, say a quarter pound of crystal malt be a good substitute for those saccharin tablets?

Dan Graham
Beer made with the Derry air, (Derry, New Hampshire).

Date: Thu, 16 May 91 08:48:11 -0600
From: dinsdale@chtm.unm.edu (Don McDaniel)
Subject: Pilsner Urquell Recipe

I tried a Pilsner Urquell this winter (I called it Ersatz Urquell). It was my first partial mash batch and was unquestionably the finest brew I had made. I then tried the same beer in extract form. Again fine results. Unfortunately neither was an Urquell. The hop character just wasn't there. At the time I didn't know about the gravity adjustment for high gravity boils and I had Saaz pellets of questionable history.

The yeast I used produced a very clean, clear beer and I'd recommend it highly. It was the Wyeast Bohemian Pilsner yeast. If you haven't gotten into liquid yeast cultures yet, do it for this batch. The difference is tremendous. I did a two-stage fermentation. Primary, secondary and bottle conditioning were all done at a steady 50 F (that's where my cellar was during Dec and Jan).

Here's my extract recipe. I just took Miller's partial mash and calculated how much dry malt extract would be needed to get the OG of his recipe. I've also adjusted the hop rate upward by 20% for the gravity adjustment (I didn't account for that in my attempt).

4 lb. can Alexander's Pale malt extract syrup
2-1/3 lb. light dry malt extract
Saaz hops
 5 AAU 60 min boil
 5 AAU 30 min boil
 5 AAU 10 min boil
Wyeast 2007 Bohemian Pilsner yeast
OG ~1.050
FG ~1.010-1.008

I feel the key to success here are:
1. The lightest extract you can find
2. Fresh hops or pellets packed in Nitrogen
 (onlyonly Saaz will do)
3. Liquid yeast fermented at a steady low temp.

Happy brewing.

Don McDaniel

Date: Thu, 16 May 91 11:07:23 EDT
From: hersh@expo.lcs.mit.edu
Subject: Recipe Book, Mead, roasting grain

> We used 9.5 oz ginger in 5 gal.
Must have been that wimpy store bought ginger. Mine was dug fresh off the trail
and smuggled back from remote tropical Islands :-) :-)

1000 Humble Kudos to those brave souls involved, Mark Stevens and Karl Lutzen.

>My second batch, a raspberry mead,
How many raspberries?? I've made blueberry meads, and Strawberry Blueberry, and Orange Cinammon, and Raspberry Cider, but it's always useful to get the amount (lbs or pints) per gallon from others to compare.

Oh yeah I've gotten a few responses on the Cider starters offer. I'm just waiting for the last few stragglers before sending something out. Perhaps if there is sufficient interest I can set up an alias and mailing list here for cider, but I'll hold off on that for a while.

> Dave Miller talks about roasting your own grains
I think that's just a tendency Dave has in his writing style. I've roasted grains myself before and it's not that difficult. There was some sort of chart in a past issue of Zymurgy about temperatures and times for roasting your own grains, I'll try to find the issue.

>Is it true that Noonan now runs an ale brewery?
Greg runs the Vermont Pub & Brewery located in Downtown Burlington, Vermont.
A truly wonderful place, (well it helps that I'm friends with Greg having met him at many a competition while he lived in Williamstown Mass, and I was just over the border in Troy, NY.) with a nice atmosphere most of the time (occasional the UVM college types over run the place and it gets a little like a Frat party). The beers there are pretty good. I especially like the smoked Porter that he's been making for a while. From what I understand he now has someone else working for him doing most of the brewing, but on my last foray there I couldn't notice the difference.

JaH

Date: 16 May 91 10:59:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: Malt Vinegar.

Well, I didn't get any ideas about how different beers make diff. malt vinegars, but a few people did want to know where they could get the mothers for making their own malt vinegar. Several of the mail order homebrew suppliers carry vinegar mothers, they come in jars. I called to check, and Alternative Beverage, 1 800 365-BREW has them in stock. In fact, they have mothers for five different vinegars. I think they said the cost was \$4.50 or something like that.

You can use the mother many, many times so the cost is minimal. Making vinegar is a little stinky, so do it in the basement or attic, or anyplace that is well ventilated. Vinegar likes about 85 degrees to work, and takes about three months to complete. What happens is the bacteria in the mother are converting the alcohol to acetic acid. You don't want more than about six percent alcohol at the most, so if you use a XXX stout for your malt vinegar, cut it with a little water.

Ah, will the practical uses for homebrew never end!

Dan
Beer made with the Derry air.

Date: Thu, 16 May 91 11:29:01 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: leaf hops vs. pellets

>Hi. I'm wondering about the difference between leaf and pellet hops. Is
>one type the "standard"? If a recipe says "2 oz. Cascade", which type
are
>they referring to? Assuming that I can figure out which type they
intended
>how much of the other type should I substitute?

I've heard that 1oz. of leaf hops is equivalent to 1oz. of pellets,
and I've heard from other sources that leaf hops are up to 4 times
stronger, by weight. Personally, I believe that leaf hops are only
marginally stronger, when they are used as boiling hops.

I would use nothing but leaf hops for finishing, though.
If you add them right as you take the wort off the heat,
You can immediately sparge into cold water or remove them
by some other means, but the important thing is that their
aromatic qualities are immediately imparted to the wort
and that the wort is cooled immediately before they have
a chance to disappear. Pelletized hops need to be boiled
at least a little in order to break them up; by this time
the aromatic qualities have degraded significantly.

In my last batch of stout, I added only 1/4 oz hallertauer leaf
hops for finishing, mainly because I wanted the leaf filter bed,
and could definitely taste the difference (even through
2 oz. of fresh, nearly overpowering, bullion leaf boiling hops.)

When I follow a recipe, I use the weight of hops is called for,
be it pellets, or more often, leaves.

bb

\.

Date: Thu, 16 May 91 13:58:35 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: stuff

- 1) Thanks you very much Mark Stevens and Karl Lutzen for compiling "The Catus Meow".
- 2) > A cautionary note. I've been told to be wary of grains bought in feed
> stores. Being fit for animal consumption doesn't mean being
> FDA approved for human consumption. They have all sorts of
> fertilizers, chemicals, etc. floating around in the air in those
> warehouses for one thing. For another, they spray all sorts of
> fertilizers and chemicals on grains while they're growing. They may
> or may not clean them if they're destined for the grain hopper in a
> barn somewhere.

After spending 3/4 of my life on a grain farm, I wouldn't have any qualms about using grain from the local elevator. They handle the grain that goes to make your cornflakes, flour, corn chips, etc., and you might as well but directly from them what you can instead of paying 5000% markup. Any fertilizers or pesticides are applied sufficiently early in the growing season, with ample time for rain to wash the plant, and besides, the end product (seeds) have yet to form. The only disadvantage of buying animal food is that there's no one to sue if something does get contaminated, which is just as likely with human food.

bb

Date: Thu, 16 May 91 16:17:46 EDT

From: rlr@bbt.com (Ron Rader)

Subject: Beer Image

> We are under attack, and must be very careful of the image we present,
> how we present it, and to whom.
>
> = If it's good for ancient Druids, runnin' nekkid through the wuids, =
> = Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Gimme that ol' time religion, indeed!

No offense to Martin, I just found these two bits of his posting quite amusing when read together.

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and do

| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)

*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Thu, 16 May 91 16:32:00 CST
From: Teague_Joel@lanmail.ncsc.navy.mil
Subject: Canned Fruit

I'm preparing to brew some cherry stout for consumption this Christmas season. Since fresh cherries are hard to come by in my area this time of the year, I thought I might try canned, unsweetened, pitted, sour cherries. Stouffers, I believe, is the brand available at the local Food World.

Can anyone provide info on the use of canned cherries or other unsweetened canned fruit (rasberries, blue berries, etc) in their brew?

Thanks,

Joel

Date: Thu, 16 May 91 15:47:32 MDT
From: David Lim <limd@sulu.Colorado.EDU>
Subject: Wort Aerator Question

I recently read in a back issue of Zymurgy a aeration device based on a little pump which pumped air through an aeration "stone". The "stone" emitted air bubbles fine enough to efficiently aerate the wort. The test by someone on the Zymurgy staff concluded that this gadget produced a better result (i.e. shorter lag time) than simply shaking the fermenter to aerate.

I presume the pump was an air pump for a fish aquarium, similarly the "bubbler-stone" (I don't know the proper name) came from the same pet store. There was also a filter in the hose between the output of the pump and the stone. This filter supposedly filtered out any airborne contaminants before it reached the wort.

Here's my questions: What type of filter is this? Is the claim of filtering out any harmful airbornes valid? If so where can I get one of these filters?

I have the pump and can easily buy a bubble stone. I need to know if the filter is for real.

Thanks!
-Davin Lim (limd@sulu.colorado.edu)

Date: Thu, 16 May 91 15:49:59 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: re: various topics

I had fallen behind in reading HBDs and did not want to comment until I was sure that these topics had not been covered by others in subsequent digests. So here goes (sorry about this being a bit late and that I've lost the original poster's names):

Bock - Yes, goat in German - originally brewed for consumption under the sign of Capricorn (Dec 22 - Jan 19) i.e. X-mas holidays. Beyond that, I don't know for sure: I suspect that a similar style brewed for spring consumption gained the name Maibock. I second the praise for the German tradition of seasonal beers (although I'm not very fond of beers that lean too far on the malty side of hop/malt balance like the Oktoberfest style).

"the enzyme used by rice wine brewers for conversion" - I believe it's called "koji."

"3 or 5% soured beer in the fermenter [for more-authentic Guinness]"
I'd just like to add "PASTEURIZED soured beer"

"It is optional whether to carbonate before or after fermentation." - I suspect the author meant to say "before or after LAGERING." In other words, either you can prime+bottle (or keg) then lager or lager then prime+bottle (or keg). I don't have enough experience in lagers to comment on which is better -- I would like to hear what others recommend.

"Did I wait too long to rack to the secondary?" - I contend that using a secondary is unnecessary for beers that ferment out in a week or two. I used to transfer to a secondary after the krauesen fell (2-3 days at 65F) and then bottle after two or three weeks in the secondary. I stopped using a secondary for ales quite a while ago and did not notice any change in flavor. I did notice a decrease in infections, which may or may not be attributable to the one less racking. The primary reason for using a secondary is to get the beer off the dead yeast before it begins autolysis (where the yeast cell walls begin to break down). Although it is temperature and yeast-health dependent, I only go to a secondary after a week in the primary if I don't plan to keg or bottle within 6 weeks (lagers/high-gravity beers/scheduling conflicts).

Al.
korz@ihlpl.att.com

Date: Thu, 16 May 91 14:54:59 PDT
From: kentfo@polari (Kent Forschmiedt)
Subject: Re: Homebrew Digest #638 (May 16, 1991)

> Date: Wed, 15 MAY 91 12:54:47 BST
> From: GAINS@vax.lse.ac.uk
>
> Having recieved a *considerable* number of requests for recipes for
> Bishops Tipple and Old Peculier, I have decided to send the recipes
> and quoted method to HBD. This is quite a lengthy message and I
> apologise to those who have the book. For those who haven't,
> however, the details are:
>
>Brewing Beers like those you buy
>- David Line
> ISBN 0 900841 51 6

[text of recipes elided]

I am no expert in these matters, but isn't this a blatant violation of copyright? I mean, the whole point of selling the book is that people have to buy it to get the recipes. I believe that an apology and perhaps some reparation is due Dave Line, not the readers of the HBD who got free copies of unauthorized excerpts from Line's book.

Date: Thu, 16 May 91 12:55:53 PDT
From: florianb@chip.cna.tek.com
Subject: Re: hop question

Steve Bagley asks:

>Hi. I'm wondering about the difference between leaf and pellet hops. Is
>one type the "standard"? If a recipe says "2 oz. Cascade", which type
are
>they referring to? Assuming that I can figure out which type they
intended
>how much of the other type should I substitute?

There is no such thing as leaf hops. You are referring to "loose" hops, which are the pressed cone flowers. Pellet hops are cone flowers that have been munched up and compressed into pellet form. The use of either is determined (as far as I can tell) by individual brewer preference. Pellet hops are easier to deal with since they won't plug up your transfer tube, and for this reason, some people swear by them. Others swear at them, claiming that fresh cone hops are the only way to go./ Some of the European hops are only available in pellet form, for obvious reasons. The issue on which to use has been settled by two famous brewers, but their conversation takes place in the restaurant at the end of the universe. So unless you have time travel or can wait 6 billion years, you will have to decide for yourself which is better.

Substitute amounts by alpha equivalent content. For example, if you have on hand both types, and both have the same alpha acid percentage, then substitute equivalent weights. If the two types have different alpha acid percentage, then substitute amounts by taking the product of the weight and the alpha acid percentage.

...And hey! Enjoy yourself! -- Welcome to the neighborhood, Steve!

florian

Date: Thu, 16 May 91 13:09:04 PDT
From: florianb@chip.cna.tek.com
Subject: several

First, "Thanks" and a tip of the hat to Mark Stevens and Karl Lutzen for their work in compiling the recipes and making the work available to us!

Second, Kinney warns me:

>A cautionary note. I've been told to be wary of grains bought in feed
>stores. Being fit for animal consumption doesn't mean being
>FDA approved for human consumption. They have all sorts of
>fertilizers, chemicals, etc. floating around in the air in those
>warehouses for one thing. For another, they spray all sorts of
>fertilizers and chemicals on grains while they're growing. They may
>or may not clean them if they're destined for the grain hopper in a
>barn somewhere.

yes, I agree. But I was unable to find whole rye anywhere else. We have only one or two very poorly stocked health food stores in Central Oregon (where?). I haven't given up trying to find the rye elsewhere. Funny that triticale is in the grocery store, but rye isn't.

While we are on the subject of alternate grains, let me (how can you stop me?) talk about corn. I have been using corn in lager for a while now. It produces a cleaner, clearer, dryer lager, and this is just fine for making pilsener. I was using corn out of the feed store for a long time, but this year I grew and dried my own. I simply planted an overabundance of sweet corn, and left some on the stalks about 4 months into the winter. Then, I picked the mature, dried ears, hulled it, and stored it in a plastic bag. Before brewing, I measure out the grain, grind it in my Corona mill and gelatinize it. The gelatinizing is done the day before brewing in a large kettle. I use 1.5 gallons water to 1 pound cracked corn and boil it 1-1.5 hours. The next day, I add this porridge to the usual mash. For the specific application of pilsener, I am really pleased with the outcome.

florian

Date: Thu, 16 May 91 12:17:27 CST
From: hplabs!cdp!uunet!inland.com!pals
Subject: Honey lager

In HBD #638, kjohnson writes:

>I want to try making an all grain honey lager. I was just going to make
a
>regular batch and add some honey. So what kind of malt/honey ratios
work?
>For a five gal batch with a normal starting gravity of 1050, how much
honey
>could I add? One, two, five pounds? I assume the fermentation will
take a
>very long time. Any comments about honey beer experience very welcome.

There aren't any hard and fast rules. Papazian suggests that to retain
"beer character" you add honey in amounts less than 30%. That figure is
by
weight in an extract beer - for your 1050 OG that would be a bit less
than 2 pounds of honey. That would produce a fairly potent beer - I
would
guess in the 6-7% alcohol by volume range. I prefer to use only enough
malt for an OG of about 1040 (or less), and about a pound of honey. The
honey produces a pleasant dryness in the beer. Yes, the fermentations
get
quite extended - 3-4 weeks for a honey ale at 65F, and of course longer
for a lager fermented cold.

Randy Pals
pals@inland.com

Date: Thu, 16 May 91 23:19:25 -0400
From: mason@habs11.ENET.DEC.COM (Gary Mason - I/V/S PCU - 603-884
[DTN264]1503 16-May-1991 2315)
Subject: Recipe book...

I tried for the recipe book, but received only a "\$" for my trouble. I
used
the form :
 SEND RECIPE-BOOK FROM HOMEBREW
Any suggestions?

Thanks...Gary

Date: Thu, 16 May 91 23:28:00 -0400
From: patterso@gmuvax2.gmu.edu (Pat Patterson)
Subject: brewpub?

Does anyone know of a brewpub in the Memphis (Tennessee) area?
Thanks!

Date: Thu, 16 May 91 08:24:25 PDT
From: markj@amc.com (Mark Johns)
Subject: unsubscribe markj@amc.com

unsubscribe markj@amc.com

End of HOMEBREW Digest #639, 05/17/91

Date: Fri, 17 May 91 8:36:22 EDT
From: "Justin A. Aborn" <jaborn@BBN.COM>
Subject: Beer in 2 liter plastic bottles

I called the Pepsi Cola consumer information hotline (800-433-2652) to ask about whether the plastic bottles they use are "alright" for beer. They directed me to the "Plastic Bottle Institute" in Washington D.C. (202-371-5200).

The nice man at the PBI said that the 2 liter bottles used for soda are made out of PolyEthylene Terathalate (sp?) or PET. This used for liquor and beer bottles in Japan and the UK. He thought there were no worries. Who knows...

Justin
Brewer and Patriot

Date: Fri, 17 May 91 08:26:56 EDT
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: Copyrights, etc.

In today's digest (#639) Kent Forschmiedt suggested that by posting recipes from Dave Lines book to the digest we are blatantly violating copyright laws.

Well, it seems to me that if proper credit is given, as it has been, there probably isn't much of a problem. As to reparations to Dave Line, that might be rather difficult as he is no longer among the living. If buying his books helps to support his wife and child I'm all for it, in fact I own both the "Big Book of Brewing" and "Brewing Beers Like Those You Buy" and find them both to be very interesting.

As to the possible copyright infringement again, it seems to me that one of the main reasons for the digest is educational, and I beleive the copyright laws allow copyrighted material to be photocopied for educational purposes.

And lastly, this gives me an opening to broach a subject that has been bothering me for some time. To my knowledge, Dave Line was the originator of the alpha acid units concept. Now, for those of you who read Zymurgy, have you ever noticed the striking similarity between Homebrew Bittering Units and alpha acid units? (a rose by any other name . . . :-)) I am open to arguments against my position, but I currently think that Zymurgy has shamelessly ripped off Lines concept here, and have never seen him given the credit I think he is due. It doesn't seem to me that it would be that much trouble for Zymurgy to add on stinking little credit line to the sidebar to the recipe column and properly credit the man who discovered this concept.

I apologize if this seems like flaming to some, but it has been sticking in my craw for some time now. Any information on the subject will be gratefully, and humbly if necessary, accepted.

BTW, if anyone is interested in obtaining a copy of "Brewing Beers Like Those You Buy" and can't find one, e-mail me. Our local brew shop has a few copies and I'd be glad to arrange to send them to interested parties (supply is somewhat limited and I don't know the price right now).

Good brewing,

Dr. John

Date: Fri, 17 May 91 09:01:38 CDT
From: whg@tellab5.tellabs.COM (Walter H. Gude)
Subject: Re: Homebrew Digest #639 (May 17, 1991)

The last couple HBD's got blown away by my idiotocy. Are the archieves at an ftp site or is there an archieve server? If its an ftp site, I can't get there so could someone send me the last HBD (#638). If its a server type, could someone fill me in on the magic words to use.

Thanks
Walter

Date: Fri, 17 May 91 13:53 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: Prohibitionism

Date: 17-May-91 Time: 09:57 AM Msg: EXT01152

From Thursday's New York Times:

Albany, May 15 (AP) - A State Senator who wants to ban the sale of non-alcoholic beer to minors said today that it was a "training beverage for the real thing."

Several brands of non-alcoholic beer on the market look, smell and taste so much like real beer that people under 21 should not be allowed to drink it, said the Senator, Thomas Libous, a Republican of Broome County.

"We spend millions of dollars annually educating young people throughout New York about the negative consequences that result from alcohol abuse, yet we

allow access to a beverage that is brewed, packaged and marketed as a beer substitute," he said, adding that it was "sending conflicting signals."

His bill had no sponsor in the Assembly as of today, but it was supported by several groups fighting drunken driving, as well as by the New York Parents and Teachers Association.

Beer companies that also produce the non-alcoholic brew oppose the bill.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Fri May 17 11:26:14 1991
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>
Subject: Hops Plugs

Well with all this talk about pellets and loose hops, I figure I should jump in with a recommendation for a new form of hops - plugs. The hop plugs are hops that have been compressed, but not so much as a pellet.

The plugs come in vacuum sealed foil pouches. I have been using these for my last several batches and I am quite impressed. Storage is a problem with any type of hop, pellets store better, but they still have problems (unless you get them in vacuum bags also).

I had been unhappy with the quality of hops that I could obtain when the homebrew store I use got in the plugs. I gave them a try and they are just amazing. When you add them to the boil, they fluff up into loose hops again. FRESH!

If you can get them, I strongly recommend the hop plugs!

Bill

Date: Fri, 17 May 91 08:31:34 PDT
From: Jay.Littlepage@Corp.Sun.COM (Jay Littlepage)
Subject: FTP'ing the recipe book...

Hello,

I'd like to FTP the recipe book, but I have never FTP'd off anything other than newsstop. Can someone on the alias please clue me on how to FTP outside of Sun? Do I do something to the host address?

```
homebrew% ftp -n mthvax.cs.miami.edu  
mthvax.cs.miami.edu: unknown host
```

Thanks,

Jay

Date: Fri, 17 May 91 09:25:34 -0700

From: krweiss@ucdavis.edu

Subject: wort aerating machines

Davin Lim asks about filtering air that will be used to aerate wort.

You can home build a very effective air filter. Get a 12" length of 2" or 3" PVC pipe, and a couple of endcaps. Drill small holes in the endcaps and

attach very small hose barbs, or just use silicon gunk and glue airline tubing right to the caps. Attach one cap to the PVC pipe. Put a small wad of acrylic filter floss in the bottom of the pipe. Fill most of the pipe with activated carbon. Add another wad of filter floss, and cap the other end. Just friction fit the cap on the other end, and tape it for an airseal. This filter will remove 99% of airborne crud, and will last about

six months in continuous operation. For a homebrewer, it will probably last a lifetime.

BTW, if you're going to pursue this idea you might try to locate ceramic airstones. These can be cleaned by heating with a propane torch -- a handy

way to ensure that the airstone is sanitary./

Ken Weiss krweiss@ucdavis.edu
Manager of Instruction
Computing Services916/752-5554
U.C. Davis
Davis, CA 95616

Date: Fri, 17 May 91 09:47:10 PDT
From: BREIN@dsfvax.JPL.NASA.GOV
Subject: The late Dave Line

>> Date: Wed, 15 MAY 91 12:54:47 BST
>> From: GAINS@vax.lse.ac.uk
>>
>> Having recieved a *considerable* number of requests for recipes for
>> Bishops Tipple and Old Peculier, I have decided to send the recipes
>> and quoted method to HBD. This is quite a lengthy message and I
>> apologise to those who have the book. For those who haven't,
>> however, the details are:
>>
>>Brewing Beers like those you buy
>>- David Line
>> ISBN 0 900841 51 6
>
>[text of recipes elided]
>I am no expert in these matters, but isn't this a blatant violation
>of copyright? I mean, the whole point of selling the book is that
>people have to buy it to get the recipes. I believe that an apology
>and perhaps some reparation is due Dave Line, not the readers of the
>HBD who got free copies of unauthorized excerpts from Line's book.

My copy of Dave Line's "Brewing Beers Like Those You Buy" says that he
died in
1980, so any recompense is due his estate. I suppose one could apologize
to his
widow or solicitor...

Barry Rein
BREIN@GPVAX.JPL.NASA.GOV

Date: Fri, 17 May 1991 11:16:07 -0500
From: caa@com2serv.c2s.mn.org (Charles Anderson)
Subject: Recipe book problem.

Well I went off and grabbed the recipe book, it's real neat except for one thing. It has the actual characters in the file for special characters. What I mean is that there is a \$D5 in the file for a tick which gets the high bit stripped off of and ends up printing as a U. If you have this problem you probably need to do as I did and replace characters like this with there octal equivalent. (/325 for \$D5 etc...) I wrote a little perl script that does it for me. Here it is.

```
perl -e 'while(<>)[s/[\/200-\/377]/sprintf("//%3o",unpack("C",$&))/ge;
print;]'
    recipe-file | lpr
```

- - -

```
/-Charles-Anderson-/ | caa@c2s.mn.org || caa@midgard.mn.org
/-----/ | Com Squared Systems,voice (612) 452-9522
The rose goes in front | 1285 Corporate Center Drive fax (612) 452-
3607
big guy -Crash Davis | Suite 170 | Eagan, MN 55121 (I speak for
myself)
```

Date: 17 May 91 08:10 -0800
From: mike_schrempp%42@hp4200
Subject: ginger beer

There's lots of talk on Gingered beer, so here's my 2 cnets.

The last beer I brewed was an all grain Pilsner, using all pale malt. After a few weeks of fermenting, I racked off some and added fresh ginger. This was a great way to try a little ginger. I made only 6 bottles and got to try something different. Here were my steps:

1. Racked off 6 pints of wort from the secondary into a clean 1 gallon jug.
The wort OG was 1.040 and was 1.009 at this point.
2. Grated up a bunch of fresh ginger from the supermarket. I added 1/2 teaspoon to 1/2 cup of boiling water (hopefully to kill off the bad guys without losing the ginger flavor).
3. Added to the jug and attached airlock.
4. Bottled two weeks later. SG 1.007.

Its been in hte bottle for a month now adn I just had my first one yesterday.
My observations:

1. Too much ginger for a pilsner. This ginger rate might do for a medium ale.
2. The ginger seemed to add some additional bitterness.
3. No infection problems.
4. Good ginger aroma and taste.
5. The head went away. The remaining Pilsner has the best head of any beer I've made. The ginger version has none.
6. This method of trying out a new thing was great. Same base, change only one variable, compare results, lose 6 beers if it doesn't work.

My question for those that have made ginger beers with good balance, what kind of final gravity did your beer have? You know, how much sweet to balance the ginger?

Mike Schrempp

Date: Fri May 17 08:48:31 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: Leaf vs Pellets

There does appear to be differences between bittering abilities of pellet and whole hops. Two references, "The Practical Brewer" and a late issue of Zymurgy indicated about 20% greater bittering power of pellets (~32% vs 27% isomerisation of Alpha Acid) over whole leaf. The difference seems to be due to the complete rupturing of the resin glands in the pellets. Of course, if the pellets were stored improperly, then this works against you. The Zymurgy issue had a table of isomerization rates/boil time but didn't distinguish between pellets and whole leaf hops. As for aroma, fresh pellets sure smell good and do a good number on my beers. I use whole leaf for dry hopping.

Date: Fri, 17 May 91 11:25:40 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Stoned Beer

- - - - -

From: David Lim <limd@sulu.Colorado.EDU>

>I recently read in a back issue of Zymurgy a aeration device based on
>a little pump which pumped air through an aeration "stone". The
>"stone" emitted air bubbles fine enough to efficiently aerate the
>wort. The test by someone on the Zymurgy staff concluded that this
>gadget produced a better result (i.e. shorter lag time) than simply
>shaking the fermenter to aerate.

I'd be most concerned about sterilizing the stone. All of those tiny
little pores sound like the perfect environment for critters to hide
from bleach or boiling water or whatever you use to sterilize. Dropping
this into your cool, fertile wort at its most vulnerable time sounds
risky at best.

CR

- - - - -

Date: Fri, 17 May 91 15:49:11 -0400
From: "Andy Wilcox" <andy@eng.ufl.edu>
Subject: Brewpubs in Nashville, Tenn.

Subject line says it all. I'll be in Nashville for the summer Usenix conference next month, and would like to see what's out there beer-wise.

/Andy

Date: Fri, 17 May 91 20:07 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: manhattan brew pub

Date: 17-May-91 Time: 04:09 PM Msg: EXT01166

Hello,
several people have sent me e-mail about brew pubs in Manhattan and surrounding areas. I only know of one, Manhattan Brewing Co. 40 Thompson St. 212-219-9250.
I also called the Brooklyn Brewing Co. (Brooklyn Lager) 318 2 St. Brooklyn 718-768-2346 to see if they gave tours. Brooklyn Lager is brewed upstate in Utica. The Brooklyn location is only a distribution center. Bummer. If anyone is interested in Philadelphia brew pubs (they have TWO :) or bars with good selections in Philly, I'll e-mail you the "Philadelphia Magazine" article on the subject. On that note, apparently NRI is having trouble with their Internet to MCI Mail link. If you get a bounce from my address, try again in a day.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Fri, 17 May 91 15:48:01 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: Re: Saccharine in OP-like recipe

Dan Graham writes:
>Peculiar like brew. I'd rather not use the saccharin tablets, though.

I have not tried this recipe, but I would suggest trying Wyeast
Irish Ale yeast. It is not very attenuative and leaves the brew quite
sweet. If that's not sweet enough, you can add Lactose which is not
fermentable by most yeasts.

Al.
korz@ihlpl.att.com

Date: Fri, 17 May 91 16:14:54 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Re: Wort Aerator Question

>"bubbler-stone" (I don't know the proper name) came from the same
>pet store. There was also a filter in the hose between the output
>of the pump and the stone. This filter supposedly filtered out any
>airborne contaminants before it reached the wort.

>

>Here's my questions: What type of filter is this? Is the claim of
>filtering out any harmful airbornes valid? If so where can I get one
>of these filters?

I know that the "stone" part is right... can't say about the "bubbler"
part. I've heard stones are used to carbonate the finished beer in
some breweries.

Anyway, I got a good laugh when I read this review in Zymurgy. Whether
the manufacturer doesn't understand biology or wants to "pull one over
on us" or the reviewer made this up, I would expect a Zymurgy staffer
to know better than to write that a filter "STERILIZED" the air!
I assure you that no filter can sterilize air. Even sanitization
is probably impossible (I'm not a biologist either). At best, the
filter will remove large airborne particulates, which (when you think
about it) is better than simply sloshing your beer around to aerate it.
Al.

Date: Fri, 17 May 91 16:23:46 mdt

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Re: hop question

>There is no such thing as leaf hops.

I've always called them "leaf hops" to distinguish from pelletized hops. I use pelletized hop for boiling and finishing and use "leaf hops" for dry hopping. I use hop bags (fine, polyester mesh bags) so the transfer tube part is a mute point. I've read (and verified empirically) that hops in the pelletized form stay fresh longer.

Al.

Date: Fri, 17 May 91 16:34:36 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)

Subject: Corn-on-the-pub

Florian writes:

>While we are on the subject of alternate grains, let me (how can
>you stop me?) talk about corn. I have been using corn in lager
>for a while now. It produces a cleaner, clearer, dryer lager, and
>this is just fine for making pilsener.

I brew my own because I can buy clean, clear, dry, beer at Bobz Liquor's.
Hmmm? Isn't this the same florian who praised the taste of Budweiser?
All the pieces are beginning to fit together...

...sorry florian, it's been a tough week.

Al the instigator.

Date: 18 May 91 00:53:09 EDT
From: chip upsal <70731.3556@compuserve.com>
Subject: whiskey mashes

I hate to get off the topic of homebrew but this raises some interesting points:

mcnally@wsl.dec.com writes:

>In HBD 635, C. R. Saikley mentions that rye is malted in Scotland for
>whiskey, but no-one imports it here. That seems mighty strange to me,
>since I was under the impression that American whiskies are made with
>rye while Scotch whiskey is made from barley. It may be that the Scots
>use rye as an adjunct, but I'd think that the quantities use would be
>dwarfed by American whiskey production.

I was under the impression most American whiskies used corn.
As far as Scottish whiskey goes I know the single malt varieties use only
malted barley.
Does anybody know what goes into what type of whiskies?

Chip

Date: Sat, 18 May 91 15:14:48 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Aha! You Caught That!

In HOMEBREW Digest #639, the amazingly perceptive Ron Rader noticed:

```
>> We are under attack, and must be very careful of the image we present,  
>> how we present it, and to whom.  
>>  
>> = If it's good for ancient Druids, runnin' nekkid through the wuids, =  
>> = Drinkin' strange fermented fluids, it's good enough for me! 8-) =  
>  
> Gimme that ol' time religion, indeed!  
>  
> No offense to Martin, I just found these two bits of his posting quite  
> amusing when read together.
```

Ah, you caught that! So did I, and for a moment I considered excising it from my .sig before sending out the posting. What stopped me was the feeling that to do so would be to hand them a (small) victory; in effect, to strike my colors before their guns. No, even though it looks a bit jarring, I will continue to use that .sig, and the club will continue to have a booth at the State Fair. Inviting Minions of the Law and camera crews to the meetings, however, may well be another matter ...

```
I notice your .sig includes the couplet:  
> | | i gotta six-pack & nothing to do...  
> | | i gotta six-pack & i don't need you
```

Heh, heh ...

```
= Martin A. Lodahl Pacific*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =
```

Date: Mon, 20 May 91 14:02 EST
From: David Taylor <DAVID@phillip.edu.au>
Subject: The Cat's Meow

Gooday

Thanks to Mark and Karl for compiling 'The Cat's Meow'. My copy was FTP'd between several nodes before arriving in Postscript form on a Macintosh - then it was dumped to a Laserwriter. Some of the chapters were a few pages short but we put that down to Apple's PS interpreter.

More importantly, the recipes were terrific and give a clear picture of the types of brews being made in the US. There's a lot of experimentation going on with fruit and spices, honey etc. I've gained enough ideas to keep me brewing for a long time!

Almost all recipes did not use cane sugar (those that did were of UK origin). I'm weaning my own brews off cane sugar (commonly used and argued about by Aus. homebrewers too) and with Wyeast liquid cultures am hoping for excellent results.

Our commercial brewers seem to be able to handle cane sugar well, producing beer devoid of body and flavour yet with 5% alcohol. When I try to make a similar strength brew without sugar the malt comes through strongly. So... why don't *you* use cane sugar?

Cheers... David

I'd better put the disclaimer in this time! MINE! MINE! MINE!

End of HOMEBREW Digest #640, 05/20/91

Date: Mon, 20 May 91 02:14:25 PDT
From: Ed.Falk@Eng.Sun.COM (Ed Falk)
Subject: Re: FTP'ing the recipe book...

```
> homebrew% ftp -n mthvax.cs.miami.edu  
> mthvax.cs.miami.edu: unknown host
```

Hi all; Jay is having trouble with Sun's "firewall". The question and solution are only meaningful within Sun. I have given him a way to ftp the recipe book.

-ed falk

Date: Mon, 20 May 91 07:36:17 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: brewpubs in iraq

I am headed to Baghdad in a few months, and was wondering if anyone knew of any brewpubs in the area?

bb

Date: Mon, 20 May 1991 05:40:08 PDT
From: wegeng@arisia.xerox.com
Subject: Re: Copyrights, etc.

>As to the possible copyright infringement again, it seems to me that one of
>the main reasons for the digest is educational, and I believe the
>copyright
>laws allow copyrighted material to be photocopied for educational purposes.

Not really. The Copyright law grants exclusive rights to a work to the owner of the Copyright. The owner may then relinquish those rights as they so desire. Allowing short excerpts from a work to be printed as part of a review is an example of this. Educational use is sometimes permitted, but not always. The Copyright notice in the book sometimes lists the exemptions that have been granted, or you can contact the publisher for more information.

One aspect of the law that I'm not clear on is how long the Copyright remains in effect after the death of the holder. I think it's 50 years, but I'm not certain of this (I am certain that it's not 0).

Conclusion: it's probably illegal to send recipes from Dave Line's book (or any homebrewing book, for that matter) to the Homebrew Digest. In practice it seems unlikely that any legal action would be taken against you (or your employer if you sent it using a computer at work, or Rob Gardner, or Rob's employer, all for permitting the violation) but that doesn't make it legal.

/Don

Date: Mon, 20 May 1991 9:54:55 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: weekend spree

Well, I cleaned up this weekend. I picked up a Lindemann's Frambroise Lambic, an Orval Trappist Ale, an Aass Pilsner from Norway I think, and a Sierra Nevada Pale Ale, Porter, and Stout. I also had some Long Trail Ale (made in Vermont): supposed to be a pale ale, but it was amber, and had an "over-bitter" character to it, as if it had too much pellet hops (I know the flavor well...). Nice malt aroma, but the malt flavor got lost in the bitter, and it had little hops aroma. An ok ale, but

I also had another VT made ale on tap, but can't remember its name. It was made in Bridgeport (?). It was also a pale ale. It *was* pale, a little cloudy, and light. Little maltiness, little hopiness. A nice yuppie beer. Actually it would be nice on a hot summer day. It seemed "cleaner" than the Long Trail, but maybe that's 'cuz it was on tap (at 3 Dollar Dewey's in Burlington, VT. Great place, about 15 different beers on tap, from local VT brews to Spaten Bock!).

I also picked up 2 food grade 4.5 gallon containers. The plan is to turn them into a Zapap later tun. If anyone has done this and has some suggestions or things to avoid, I'd appreciate the info.

Now, Belgium (Flemish?) beer: What should I expect from the Lambic and the Orval. I've never had either before. The Orval is dated Feb 1990. Is that too old to culture the yeast? What temperature should the Lambic be served at?

Any info on the Aass pilsner?

All in all, a succesful (and expensive) weekend.

Russ in Manchester

Date: Mon, 20 May 91 10:30:24 EDT

From: F5LY@CORNELLF.TC.CORNELL.EDU

Subject: weekend spree

I no longer wish to receive HOMEBREW Digest. Please remove this account name from your file. Thanks.

Date: Mon, 20 May 91 09:42:25 CDT
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: 2-litre PETs, Long Island info

In #640, Justin A. Aborn writes:

> The nice man at the PBI said that the 2 liter bottles used for
> soda are made out of PolyEthylene Terathalate (sp?) or PET. This
> used for liquor and beer bottles in Japan and the UK. He thought
> there were no worries. Who knows...

These 2 litre (and 1 litre and even half-litre) PET bottles are also used in another strange, foreign land: Canada. Many micro-brewers have chosen to use them. Also, you can buy them in homebrew stores, where screw-on caps can also be purchased. There are two types: the re-usable ones seems more attractive on cost considerations, but they don't work as reliably as the one-time jobs that have a ring around the bottom which breaks when the bottle is breached.

On an entirely different note, I finally found a job. I'll be working at Adelphi University in Nassau County, Long Island, come September. Another lonely posting for "un Canadien Errant". Does anyone have information on local clubs, homebrew stores and brew pubs (I stress the "local" in the last point, as Manhattan brewpubs have recently been discussed...Adelphi is in Garden City and I'm told that nearby Hempstead is a nice town).

Thanks,

Rob
bradley@math.nwu.edu

Date: Mon, 20 May 91 07:58:22 PDT
From: smc@styx.desktalk.com (Steven M Cohn)
Subject: Contents of various whiskeys

Chip Upsal writes:

> Does anybody know what goes into what type of wiskies?

As I understand it:

Scotch: Malted Barley (Blends may use some others)
American/Canadian Whiskey (Seagrams, CC, Crown Royal): Rye
Bourbon (Only in Kentucky): Corn Mash
Sour Mash (Jack Daniels): Corn Mash

As for rye being malted in the US, I beleive that the House of Seagram is the largest single consumer of rye in North America. I doubt that they buy malted rye though, they probably do it themselves.

Steve

```
+-----+  
-----+  
|  
| Steven Cohn Internet: smc@desktalk.com |  
| Staff Engineer Voice:(213) 323-5998 |  
| DeskTalk Systems Inc Fax: (213) 323-6197 |  
| Torrance, CA 90502 |  
|  
+-----+  
-----+  
  
-----
```

Date: Mon, 20 May 91 07:57:43 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: Copyrights, etc.

> And lastly, this gives me an opening to broach a subject that has
been
> bothering me for some time. To my knowledge, Dave Line was the
originator
> of the alpha acid units concept. Now, for those of you who read
Zymurgy,
> have you ever noticed the striking similarity between Homebrew
Bittering Units
> and alpha acid units? (a rose by any other name . . . :-)) I am open
to

Actually, HBUs are not the same as AAUs. HBUs are not as useful a unit,
because they aren't volume neutral. (For those who don't understand
what I'm getting at: 1 AAU = 1 oz. 1% alpha acid hops/1 gallon.
1 HBU = 1 oz. 1% alpha acid hops. Therefore, any information that
quotes an HBU level must also specify the batch size, or else it's
useless. That's not true for AAUs.) Papazian "simplified" AAUs
because "everyone" makes 5 gallon batches.

I like Dave Line's Big Book of Brewing a lot and still refer to it.
It has got its drawbacks: for USians, the English volume units
can cause trouble; he specifies saccharin for several recipes because
his equipment did not allow him the temperature control he needed to
get a good, high dextrin mash, and once again for us, he calls for
a lot of sugars that I have not seen in the local Safeway. But
especially
considering just how long ago the book was written, it is a milestone
work. And it is a good reference when investigating English styles. His
bedtime story for enzymes is still not surpassed ;-).

--Darryl Richman

Date: Mon, 20 May 91 08:57:14 -0700
From: mcnally@wsl.dec.com
Subject: whiskey ingredients and beer stuff

When I said rye is used in American whisky, I should have said "some American whisky is made with rye." Like, maybe, "rye whisky".

Here's a brewing note: I've been using the technique suggested a few digests back of rinsing chlorine residues with cheap beer. I'm very satisfied with the results, which are mostly that I worry less (i.e., I'm not sure I've tasted any difference in the beer). At about \$3.69 a twelve-pack, Blatz is the best deal around here. (As an aside, I was struck by the pronounced yeastiness of this stuff. I didn't try any, just smelled it.)

Another brewing note: I got a notably higher extraction rate from a mash this weekend. I was thinking about life and mashing and stuff while I was in the recirculation phase (lauter tun->stovetop->lauter tun) when I decided that recirculation of some sparge water might be a good idea. I figured that the whole point was to extract as much soluble sugar as possible. Since a single pass through the grain bed is unlikely to fully exploit the solvent capabilities of the water, I figured I can give it a better chance by draining off some wort, adding some sparge water (maybe a gallon), then recirculating for a few minutes. I realized that I might be risking greater extraction of husk polyphenols, but I decided it was worth a try; besides, my sparge water was acidified to about pH 5.5. The result was an extract rate of about 31 for my mix of 7 lbs. 2-row, 1 lb. wheat, and 1 lb. mmedium crystal. We'll see how it turns out. . .

Finally: anybody who's thought of building a RIMS for mashing, but has been daunted by the complexity, I'd like to share ideas. Complete lack of understanding of thermodynamics, mechanical engineering, and fluid dynamics hasn't stopped me from planning various simplifications to the original plans (which came from Zymurgy? Somebody faxed them to me...) Anyhow, drop me a line if you want to share ideas.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Mon, 20 May 91 10:41:29 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: oops

I wrote:
>so the transfer tube part is a mute point.
 ^^^^

I meant moot. Blame it on too much blood in the alcohol system.
Al.

Date: Mon, 20 May 91 13:49:37 EDT
From: hersh@expo.lcs.mit.edu
Subject: Hops Plugs

Here here, I second that recommendation. These things are very convenient, and are available in a few varieties, which will probably increase as they catch on.

I toss one or two into hop boiling bags. They seem to break up nicely in hot wort, but I suggest you break them up if you're dry hopping with them.

JaH

Date: 20 May 91 14:07:22 EST
From: Dave Barrett <DAVE.BARRETT@OFFICE.WANG.COM>
Subject: feed store grains

Sorry to beat an almost dead horse, but I've been off the net for a while.

To Florian & Kinney:

Before I gave up all hope and became a computer weenie I was a pre-vet student at Michigan State. Other posters to the Digest have stated that you really don't have to worry about pesticides and the like in the grains you buy from feed stores. This is true as long as it is intended to feed animals that are to be used for human consumption. Lots of nasty things are allowed if the animals will never be served up.

What you do have to worry about is enzymes and hormones.

Both of these are often added to feed grain to increase/improve milk & meat production. Fortunately nothing in life (or feed stores) is free. Thus you have to pay extra for these wonderful chemical additives. Ask the people running the feed store if either of these are in what your buying. If they ain't there you should be OK.

Oh, another thing often added to food for ruminants (cows, horses, ect.) is nitrogen. It helps the bacteria that live in their stomachs (the bacteria are what actually digests the food). The nitrogen is often added in the form of urea (yes this means that they spray the grain with urine).

So buy your grain at feed stores and don't worry, just ask.

Dave Barrett@wang.office.com

Date: 20 May 91 16:48:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Returning to the digest

Hi there!

I've been out of touch for quite a while, due to an extended illness, and have just finished reading a s--tload of back homebrew digests. So, please pardon my commenting on a "dated" thread.

A number of people were asking about mead a while back; I wasn't able to retain the various questions. So: my "quick 'n' dirty, 3-week mead" recipe is available to those who would care to request it. Any other questions may also be addressed to me directly, rather than taking up bandwidth here.

Other than that, in dig 629 Douglas Allen Luce <dl2p+@andrew.cmu.edu> said:

>Last September, I decided to try making a small batch of mead. I used
>a recipe from the list calling for ginger, tea, and orange peel in
>addition to the honey. I ended up with a one gallon batch (heated for
>45 minutes with scum-scraping, no boiling) dubbed "Feinstein
>Troublemead."

>It has had pretty much the same taste since the fermentation (with Red
>Star Champagne yeast) ended. Very sweet, no real taste of alcohol,
>and a horrid composure of styrene!

>Yuk. I've never heard about this taste before; what could be causing
>it? The stuff came out of my stainless steel boiler into the glass
>fermenting vessel and glass conditioning jug, never making it's way
>through coffee cups or anything like that. I've only racked it once
>after the primary fermentation, and there's a few wisps of yeast left
>at the bottom; could this have anything to do with the taste? Is this
>something that might go away? It seems as strong as ever.

First of all, sorry you had any trouble with this recipe. But remember:
it
is meant to be a "quickie" recipe, with fermentation halted by
artificial
means (addition of grain alcohol or vodka).

Second, it is *meant* to produce a sweet (as opposed to a dry) mead, and
if I
remember correctly so states.

As to the off-flavor you're experiencing: presuming from the phrasing in
your
posting that you allowed fermentation to proceed until it ceased by
itself,
then you've probably got a mead that will need to age 2 years before it's
drinkable. One to two years are very typical mead aging times. Such is
the
case, for example, with the pyment I did last summer.

If that isn't the problem, then I would assume that the stainless steel
pot is

the culprit. I do *all* my brewing-type boiling *only* in enamel. As Papazian and others point out (if I remember correctly), metal can chemically interact with a boiling wort, with undesirable results.

Again, sorry you had trouble. Hope this helps.

Really glad to be back,

Cher

"I wish to the Lord someone would figure out a way of makin' baskets out of that ol' Kudzu vine; hit's 'bout to cover up Asheville!" -- Anon. NC woman

=====
=====

Cheryl Feinstein INTERNET: CRF@PINE.CIRCA.UFL.EDU
Univ. of Fla. BITNET: CRF@UFPINE
Gainesville, FL

Date: Mon, 20 May 91 22:20:28 GMT
From: aem@mthvax.cs.miami.edu (a.e.mossberg)
Subject: Re: Recipe book...

Gary wrote:

>I tried for the recipe book, but received only a "\$" for my trouble. I
used
>the form :
> SEND RECIPE-BOOK FROM HOMEBREW
>Any suggestions?

Hmmm. Let's see what the "index from homebrew" says..

recipe-book - directory of The Homebrew Recipe Book

Well, it says directory. Okay, let's see if there is a
"index from recipe-book"

- ----

The Homebrew Recipe Book, in 15 parts (listed below)

recipes_pt1.ps
recipes_pt2.ps
recipes_pt3.ps
recipes_pt4.ps
recipes_pt5.ps
recipes_pt6.ps
recipes_pt7.ps
recipes_pt8.ps
recipes_pt9.ps
recipes_pt10.ps
recipes_pt11.ps
recipes_pt12.ps
recipes_pt13.ps
recipes_pt14.ps
recipes_pt15.ps

- -----

By jove, there is. Perhaps

send recipes_pt1.ps from recipe-book

through

send recipes_pt15.ps from recipe-book

might work?

aem

- --

aem@mthvax.cs.miami.edu

.....
A nation that continues year after year to spend more money
on military defense than on programs of social uplift is
approaching spiritual death. - Martin Luther King, Jr.

Date: Mon, 20 May 91 18:22:42 EDT
From: boubez@bass.rutgers.edu
Subject: Recipe book

First of all, a big Thank You to mark Stevens and Karl Lutzen for their efforts. Next, (after the buttering up (-:), I'm having a small problem with the ftp'd 15-part book. When I print out a section, only the last page comes out. Has anybody had a similar problem. If so, how can it be cured? Thanks again.

toufic

R 2 4 Toufic Boubez
| - | - | boubez@caip.rutgers.edu
| - | - | Computational Engineering Systems Lab
1 3 5 CAIP Center, Rutgers University

Date: Mon, 20 May 91 22:36:23 EDT
From: Pete Soper <soper@encore.com>
Subject: sterile filtration, AHA Nats

It is possible to sterilize air by filtration, just as beer is commonly sterilized by filtration in many commercial breweries.

I played with some Cole Parmer L-02915-34 50mm nylon filters (\$27.50 for ten, 800 323 4340, credit cards welcome). These have a 0.2 micron pore size which will block darn near everything that is likely to cause infection. They come in sterile packages, have hose barbs on both ends and pass air very freely when driven with something like an aquarium pump.

I was not interested in reducing lag time but instead wanted to "turbocharge" yeast starters involving small dabs of yeast from slants. I hoped that by forcing a prolonged aeration period I could keep the yeast in a respiration phase longer and get more buildup of cells. After what looked like good results (which I ranted about privately), I set up an experiment, running sterile air into starters with two original gravity values while also running two starters without more than the usual "shake it up" aeration at the start, with matching gravities. There was no significant difference in apparent speed of onset of turbidity, sedimentation rate or amount, clarification speed, etc. In other words it was a great deal of trouble for nothing.

This was just one data point and probably says nothing about potential use for shortening lag in a larger volume of wort; I just wasn't interested in this application.

I got my judging sheets back from the pale ale and dry stout I sent off to Boston for the Nats. These were two just-OK beers and the judging forms went a long way toward showing me all that was wrong with them. I take issue with a few comments (of course) but overall think the judging was *VASTLY* improved over last year and for these two beers was a great help to me for understanding some brewing mistakes. It was a real treat to open bottles of the beers in question and sip them, reading the forms and saying to myself "Yes, yes!, yes, maybe, yes, yes!", instead of "Say what? Which planet did these guys fly in from?" :-)

End of HOMEBREW Digest #641, 05/21/91

Date: Mon, 20 May 91 7:53:08 CDT
From: medch!chris@uunet.UU.NET
Subject: Blueberry mead

Someone in HB#639 mentioned a blueberry mead. I happen to be a blueberry fiend. Any chance of posting this recipe? Thanks...

- - -

Chris Hudson # There are many ways of getting down a pit---
the easiest, of course, being to simply jump.
X1375# This practice is to be discouraged, however,
because the jumper might injure someone below...
b17a!medch!chris #
-Roy Davis
IW17A5 #
Intergraph#
#

Date: Tue, 21 May 91 08:50:03 -0400
From: mason@habs11.ENABLE.COM (Gary Mason - I/V/S PCU - 603-884
[DTN264]1503 21-May-1991 0847)
Subject: Homebrew archive "lesson"...

OK, OK, consider me suitably chastised for my lack of understanding about the vagaries of the archive. I am a VMS person. I am old. It's tough seeing that forest out there...too darn many trees in the way! But I learned something in the process (albeit the hard way, as usual).

Cheers...Gary

P.S. I may be dumb, but I'm stupid 8')

Date: Tue, 21 May 91 09:08 EDT
From: Alan Claver E6 Pattee 5-7213 <ALC%PSULIAS.BITNET@CUNYVM.CUNY.EDU>
Subject: Re: Homebrew Digest #641 (May 21, 1991)

>Date: Mon, 20 May 1991 05:40:08 PDT
>From: wegeng@arisia.xerox.com
>Subject: Re: Copyrights, etc.

>
>>As to the possible copyright infringement again, it seems to me that one of

(Stuff about copyright laws removed...)

>certain of this (I am certain that it`s not 0).

>
>Conclusion: it`s probably illegal to send recipes from Dave Line`s book (or any
>homebrewing book, for that matter) to the Homebrew Digest. In practice it
>seems unlikely that any legal action would be taken against you (or your
>employer if you sent it using a computer at work, or Rob Gardner, or Rob`s
>employer, all for permitting the violation) but that doesn`t make it legal.

No. No. No. We've had this discussion throughout the various cooking newsgroups and Fidonet echos. Recipes ARE NOT COPYRIGHTABLE!!! A recipe is a formula or process, neither of which can be copyrighted. A formula can be patented ("Our patented fire-brewed process...") but is specifically excluded from copyright since it is merely an idea.

A cookbook can be copyrighted under a compilation copyright which protects the total collection of recipes as a book from being reproduced. But, you can take out a recipe, retype is exactly as is, and put it in your own cookbook with perfect legality. Now, reproducing the page exactly, with pictures and all, probably is not legal, but here in the digest the format must have been retyped and is never substantially the same as the original.

Do you think that Papazian or Miller or Line all have completely original recipes in their books? Really!

You should have no qualms whatsoever in typing in your favorite recipe into the digest.

Date: Tue May 21 10:38:19 1991
From: "David E. Husk" <deh7g@newton.acc.virginia.edu>
Subject: Recipe's

Could the person/person's who are going to provide a text version of the recipe book mail me a copy or psot a ftp address for the text version. (Mainly because PS drives me crazy) A macintosh version (ie recipe.sit.hqx) would also work. Or for that matter recipe.zip or recipe.uud. So long as the recipes are in text.

Thanks

Husk@virginia.edu

Date: Tue, 21 May 91 10:39:50 EDT
From: Eric Rose <rose@aecom.yu.edu>
Subject: Re: Drinking game (fwd)

Dear homebrewians:

This ditty appeared on a folklore discussion list. It's a wee bit lengthy, like all good drinking songs. Hope you enjoy it. I've no idea what the tune would be...

Yours,
e.r.

> >From "Songs of the Pennine Hills. A Book of the Open Air", Ammon
> Wrigley,
> Geo. Whittaker & Sons, Stalybridge, 1938; a book belonging to my
> mother, who
> grew up in Lancashire next to the Pennines. - Pete Soper
>
>Friezland Ale
>Home brewed.
>
> Friezland - said to mean furze or gorse land - forms part of the
> Pennine
> parish of Saddleworth, Yorkshire.
>
> Whene're I drink old Friezland ale,
> Drawn from a big brown bottle,
> I feel as if a summer morn
> Were running down my "throttle";*
> A pint of sunshine at a swipe,
> All sparkle, grip and mettle,
> There's nothing like old home-brewed ale
> For keeping folk in fettle.
>
> It runs out of the bottle's neck
> Like morning's milk but richer,
> And bubbles up in bunches white
> Like roses in a pitcher;
> But never roses e're can be
> So full of bloom and sappy,
> A mellow pot of Friezland ale
> Would make a gatepost happy.
>
> And when I drink this hearty brew
> With malt and hops in plenty,
> I'm ten years younger with a pint,
> And if I've two I'm twenty.
> Then what a fool I'd be to change
> And join cold water teaching,
> I'd go to church on Sunday morn
> If Friezland ale were preaching.
>
> It is the ale that fills my pot
> With merry song and laughter,
> That makes me feel I'm made of joy
> And brings no headache after.
> It does not roll me on the road
> Or set my head a tugging,

> I always feel I'm twice the man
> When Friezland ale I'm supping.
>
> There is no ale from barley brewed
> With half so bold a flavour,
> For English folk and English soil
> In every drop I savour:
> And they who brew by Friezland moors,
> In homesteads clean and "warty,"
> Are jannock folk with double chins,
> And always hale and hearty.
>
> The ale-wife meets the early morn,
> When Heaven's brimming over,
> And filling all the meadow lands
> With buttercups and clover;
> For morning brings her wondrous gifts
> Of magic taste and witching,
> That make a charmed fairy room
> Of here old-fashioned kitchen.
>
> She gathers where the plover roves,
> As wild bees gather honey,
> Her apron full of fragrant things,
> The joyous and the sunny;
> The smell of blossom in the lane
> She catches as she passes,
> And blends it with the sweets she finds
> Among the mowing grasses.
>
> She captures, too, the skylark's song,
> And takes each run and quaver,
> And song of thrush in hedges green,
> To give her brew a flavour;
> The low of cows at milking time
> And smell of moorland heather,
> She mixes with her malt and hops
> And boils them well together.
>
> And then she takes her brewing tub
> And lays the "tow" across it,
> She gets her jug of gradely yeast,
> The "spiggott" and the "fawsitt";
> She knows that going too oft to th' well
> Will bring good malt to ruin,
> That just eleven quarts to th' peck
> Will make a Friezland brewing.
>
> Give me a warm and homely hearth,
> A pint for quiet drinking,
> There is no woman on this earth
> I'd marry to my thinking,
> For womenfolk are hard to please,
> And fond of fine apparel,
> If e'er I wed I'll take for wife
> A brown old Friezland barrel.
>
> Now he who drinks this home brewed ale
> Grows redder than the cherry,
> He walks on daisies all his life
> In sunshine blithe and merry;
> And in his hand you feel a grip
> That tells you e's your brother,
> For Friezland ale does parson's work

> It makes men love each other.
>
> * Dialect word for throat.
>

CHEERS!

Date: Tue, 21 May 91 12:26:17 EDT
From: hersh@expo.lcs.mit.edu
Subject: Re: Homebrew Digest #641 (May 21, 1991)

Cher F. says about off flavors in Mead
>If that isn't the problem, then I would assume that the stainless steel
pot is
>the culprit. metal can chemically interact with a boiling wort, with
undesirable
> results.

Sorry I don't buy it. You're not going to get off flavors from Stainless
Steel.
Stainless is not going to chemically interact with the boiling wort.
Almost every commerical brewer in this country uses Stainless (except
those
that use Copper). I have Stainless Surgical Steel implanted in my body,
Stainless Steel is pretty resistant to chemical reactions, particularly
oxidations.

I will personally stake a large quantity of my Mead that the source of
these
poor persons (HBD 629 Douglas Allen Luce) off flavors is *NOT* Stainless
Steel.

And no, I don't have any money invested in the Steel industry.
I just don't want to let you start propagating misinformation, the
Aluminum/Stainless debate is bad enough.

JaH

Date: Tue, 21 May 91 13:30:44 -0400
From: jpb@tesuji.dco.dec.com (James P. Buchman)
Subject: Re: iraqi brewpubs

> From: bliss@csrd.uiuc.edu (Brian Bliss)
> Subject: brewpubs in iraq
>
> I am headed to Baghdad in a few months, and was wondering if
> anyone knew of any brewpubs in the area?
>
> bb

They used to have beer in that area, in the Sumerian Empire days about four or so thousand years ago. Anchor recently put out a limited edition of a beer made to a Sumerian recipe, which I hear didn't keep well due to lack of hops. Since modern Iraq is an Islamic country, I doubt you'll find any alcoholic beverages sold there legally. (I assume you were kidding)

On a related subject, an archaeologist recently found the oldest wine yet discovered at a site in Iran, between ancient Sumeria and the Caucasian mountains. She found pottery fragments from 3500 BC, and intact bottles from 3000 BC, which still contained traces of wine. Her colleagues were skeptical at first--they didn't think man knew how to make wine until many centuries later, and were sure that her samples were just paint. Now they are all rushing back to test their own collections of pot shards :-)

This wine was definitely "mature" after aging for fifty centuries, but unfortunately it had dried out and was not drinkable. Does anyone know the record for the oldest wine that's still sloshing around in the bottle and theoretically drinkable? Last I heard, it was >2000 year old wine found in intact amphorae by Jaques Cousteau at the bottom of the Aegean. He actually took a swig from one of the bottles and said it was pretty good.

I didn't catch the archaeologist's name, but she says her next project is to discover the oldest beer.
Jim Buchman

Date: Tue, 21 May 1991 13:45:39 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: Is pale ale pale

Yes I know I made a mistake. I described Long Trail pale ale as not being pale, but as being amber. Well I know that pale ale **is** usually amber. But the Long Trail ale had this orange/reddish glow sort of color; it struck me as a strange color. Maybe it only looked strange because of the lighting in the house, or in comparison to the other pale ales I was having, or because I just plain had too many pale ales.

When does a pale ale become a brown ale?

Russ

Date: Tue, 21 May 91 13:53:35 -0400
From: connolly%livy@cs.umass.edu (Christopher Connolly)
Subject: Vermont brews

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
>I also had another VT made ale on tap, but can't remember its name. It
>was made in Bridgeport (?). It was also a pale ale. It *was* pale, a
>little cloudy, and light. Little maltiness, little hopiness. A nice
>yuppie beer. Actually it would be nice on a hot summer day. It seemed
>"cleaner" than the Long Trail, but maybe that's 'cuz it was on tap (at
>3 Dollar Dewey's in Burlington, VT. Great place, about 15 different
^ Brattleboro? Or is there one in Burlington too?
>beers on tap, from local VT brews to Spaten Bock!).
yow!

Vermont brews on tap at Dewey's in Brattleboro are:
Long Trail from Bridgewater
Otter Creek from Middlebury
Catamount Golden, Amber, Porter from White River Junction
Dewey's own (or at least they *said* it would be ready by now)
from Brattleboro

The (cloudy pale) ale you describe sounds like Otter Creek.
As far as I know, there is one other brewery in Vt., the Burlington
pub and brewery, and one brewpub-in-the-making just around the corner
from Dewey's at the Latchis Hotel in Brattleboro.

Date: Tue, 21 May 91 11:35:25 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Brewpubs in Iraq

From: bliss@csrd.uiuc.edu (Brian Bliss)

>I am headed to Baghdad in a few months, and was wondering if
>anyone knew of any brewpubs in the area?

I love it!!!

Try Ahmed's Ale House on Al Shiekh Ave.
The SCUD Steam Beer will knock your socks off, and
Camel Dung Brown Ale is the proverbial nectar of Allah.

Across town, try Saddam's Place.
They have a very aggressive Western Imperial Stout, but the
George Bush Bitter was a too astringent for my tastes.

Enjoy your stay,
CR (ibn Brahim) Saikley

Date: Tue, 21 May 91 14:50:03 -0400
From: "Andy Wilcox" <andy@eng.ufl.edu>
Subject: HEPA Filter Wanted

In the last several weeks, I've had the privilege of using a tissue culture facility to propagate yeast. There is nothing quite like using an industrial autoclave, a laminar flow hood, and a temperature controlled shaker! Needless to say, the resulting cultures are fabulous. Six hours after pitching a pale ale (with SN yeast, of course) one quart of blow-off had already accumulated!

Now that I'm addicted, I'd like to get a HEPA (High Efficiency Particulate Air) filter with which to build a small laminar flow hood. Does anybody know a source for these? I've found *one* that will sell me a 12"x24" filter for around \$110. Hopefully they are cheaper somewhere else???

/Andy

Date: Tue, 21 May 91 11:26:22 -0700
From: paul@Rational.COM
Subject: Re: dates for beer fest???

On Tue, 14 May 91 09:19:12 EDT Paul Hubel wrote:

> Does anyone know the dates and location for the CAMRA "Great British
> Beer Festival"? I went to it last August in Brighton and liked it
> so much I want to go back...

As I haven't seen a reply posted yet, and happen to have the information
with
me:

The 1991 CAMRA (Campaign for Real Ale) Great British Beer Festival will
be
from 13th to 17th August at the London Arena in London's Docklands. This
is a MASSIVE venue and is convenient to reach from Central London.

Promised are over 300 cask ales, bottle conditioned beers, foreign beers
and
lagers, cider and perry, pub games, live entertainment and family room.
Opening times are Tuesday 5-10.30pm, Wed-Fri 11.30am-3pm, Sat 11am-10.
30pm.

Unlike the Great (sic) American Beer Festival, you pay for the beer, but
you
can drink it in larger than thimble-size quantities.

Unfortunately, I won't be able to make it there myself, owing to my
current
self-enforced exile.

Paul Jasper 3320 Scott Boulevard Phone: +1 (408) 496-3762
RATIONAL Santa Clara Fax: +1 (408) 496-3636
Object-Oriented ProductsCA 95054-3197 USA Email: paul@rational.com

Date: Tue, 21 May 91 16:21:37 CDT
From: "Anton E. Skaugset" <skaugset@aries.scs.uiuc.edu>
Subject: styrene flavor in HB

Greetings.

Don't have all the editing capabilities of this system figured out yet, so forgive my paraphrasing rather than direct quotes.

In digest #641 Cheryl Feinstein commented on a posting from digest #629, in which Douglas Luce described making a small batch of mead with ginger, tea, orange peel and honey. The resulting brew tasted strongly of styrene.

Feinstein suggested that perhaps the use of a stainless steel brew kettle was to blame. (Again, forgive the lack of direct quotes.)

#641 was the first HBD I have received, and I hope that this thread hasn't been beaten into the ground, but I had a similar batch of beer last year. It was supposed to be a Christmas Ale, based on light malt extract (Munton and Fison) with some dark specialty malts to add character, and spiced with 1 pound of honey, fresh ginger, and orange peel. I used an enamel brew kettle, primary fermentation in glass, secondary fermentation in glass, and temperature control was good. However, the beer tasted *very* strongly of styrene. The flavor was sharp initially, and after some months was more subdued, but still made the batch undrinkable.

My techniques and ingredients were the same I've used in other batches, and produced at least drinkable brew, if not outstanding examples. After reading the ingredients for Douglas Luce's mead, and the similarity of the off-flavor (I mean it tastes like polystyrene smells) I wonder if using honey, ginger, or orange peel can produce this flavor.

Have other homebrewers encountered this particular phenomenon? I'm somewhat reluctant to attempt another "specialty beer" until I have some idea why the last one failed. If this topic has already been covered, could someone please e-mail me the consensus?

Thanks,

Anton Skaugset
skaugset@aries.scs.uiuc.edu
University of Illinois

Date: Tue, 21 May 91 18:02:08 CDT
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: missing issues...with a pattern observed

Why is it that (almost) every time I submit something to the HBD, I don't receive a copy of the issue it appears in. Anyone else have that difficulty? Anyone willing to send a copy of #641, or do I have to read up on `ftp' :-)

Rob
bradley@math.nwu.edu

P.S. Sounds like Hempstead has many detractors and no fans. Oh, well, I kinda like Evanston. so maybe I'll fit in just fine. :-) :-)

End of HOMEBREW Digest #642, 05/22/91

Date: Wed, 22 May 91 02:01:20 PDT

From: mbharrington@UCSD.EDU

Subject: iraq

I was under the impression that Iraq wasn't an Islamic state, as Iran is. Of course, Moslems make up the majority, but there are approximately 800,000 Christians and even a few Jews. I remember reading in the paper during the Persian Gulf conflict about Iraqi beer. Something about it being stronger than American beer and our troops didn't like it all that much. Too bad we couldn't start IPA again, except substitute Iraq for India.

- --Mat

Matthew B. Harrington Internet: matt@ucsd.edu
University of California at San Diego Recycle or Die.
BiophysicsThink! It's not illegal yet.

Date: Wed, 22 May 91 06:23:47 mdt
From: Mark.Nevar@hp-lsd.cos.hp.com
Subject: Breweries in Iraq

In the April-May issue of World Beer Review, in the What's Brewing section, there was a blurb that Iraq's only brewery, (name forgotten), a subsidiary of Amstel, had to cease operations due to lack of grains and other fresh ingredients.

Mark Nevar

Date: Wed, 22 May 1991 9:20:26 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: I don't mind, I don't have one

Uh, yeah, well it's probably a good thing I don't get over to Vermont very often. The town *was* Brattleboro (not Burlington). The cloudy (but not bad) beer *was* Otter Creek. And we've already covered the pale ale thing. But I did have a good time, I think.....

Some bad news: What used to be a good bar near where the AHA conference will be held is no longer as good. They had a reasonable good on-tap selection (Bass, Sam Adams ale, and other stuff), but they changed the bar around, made it smaller, and now only have American swill on tap. A real shame. It's called The Boston Trading Co. Still a lively place, but.....

Russ

Date: Wed, 22 May 91 10:51:55 EDT
From: Pete Soper <soper@encore.com>
Subject: Friezland Ale

>From: Eric Rose <rose@aecom.yu.edu>
>Subject: Re: Drinking game (fwd)

>Dear homebrewians:

>This ditty appeared on a folklore discussion list. It's a wee bit
>lengthy, like all good drinking songs. Hope you enjoy it. I've no idea
>what the tune would be...

[poem omitted]

How about the tune of Dylan's "Idiot Wind"?

Well this was a surprise. I sent that poem to a few friends Saturday
night for their amusement and now on Wednesday morning it is in the digest as a
drinking song, complete with my name and a reference to my dear mother. I
can't decide what to think about this.

Date: Wed, 22 May 1991 09:09:41 MDT
From: bill@geronimo.unm.edu (william horne)
Subject: Re: brewpubs in iraq

] >I am headed to Baghdad in a few months, and was wondering if
] >anyone knew of any brewpubs in the area?

] Across town, try Saddam's Place.
] They have a very aggressive Western Imperial Stout, but the
] George Bush Bitter was a too astringent for my tastes.

Their ``Mother of all Beers'' is very good also.

Date: Wed, 22 May 91 11:19:46 EDT
From: tighe@inmet.inmet.com (Michael Tighe)
Subject: comments on "styrene" flavor

I am responding to the "styrene" mead flavor question that has been raised here by a number of people. I'm a mead brewer, and I've had my share of good and bad batches. Here's my \$0.02.

I usually make mead with honey, fresh ginger and orange peel (or lemon peel). My brew is highly praised and valued by my friends (they've actually contemplated torture to get me to make it more often :-). Some of my friends make honey-based beers as well, using similar spices. The "styrene flavor" is definitely NOT from the ingredients listed above, and I don't think its possible that the flavor comes from the cooking vessels.

Here's my classification of the "bad things" that have happened to me (and a few roommates who also brewed) and why I think they happened.

a) brew turned the color green during primary fermentation - I never even sniffed (much less tasted) this one, but two different brewers in the same house using different techniques had the same problem several times in a two-year period. We assumed the house or water was cursed. In truth, our yeast was probably contaminated, or the fermentation was run way too warm.

b) bitter final product with soapy aftertaste - After consulting various people, I figure this is the result of adding too much of the white part of the orange peel. That is, the "white meat" of the orange peel is very thick in some oranges and appears to be the source of this flavor. Some people find this taste very horrible (chalk on a steel chalkboard), whereas other people don't notice it. My guess is that this is the cause of the "styrene" flavor being referred to in other postings. My opinion is that the orange peel ingredient adds the oils which are in the orange skin, and that is where a lot of the aroma comes from. You can reduce the amount of white meat by using a knife to cut the skin off the orange in thin slices rather than peeling it off the orange.

c) formaldehyde flavor (or medicinal flavor) - This I usually associate with some off-yeast getting into the brew. Then I made a batch that had this really tart almost (but not quite) formaldehyde taste. I wasn't sure it was worth saving, but I let some trusted friends taste it. Their opinion was that it was GREAT - they like "dry" and I like "sweet", and this particular brew had high alcohol content and was very dry. This is the most subtle of the problems I've encountered. Apparently I am not the best judge of my own brew - I've taken to trusting the taste-buds of various different brewers when I have a questionable batch. One person's brew is another's waste-water.

d) bitter-sour flavor - This is caused by bacteria getting into the brew. I was clearly able to prove this to myself when I tasted another brewer's product (he was a professional brewer) which he used as part of a demo (brewery tour). His batch was definitely spoiled, although

you could still taste the separate elements of his experimental brew. He called it "bacteria" spoilage, and it was the same taste of some batches of mine that went bad.

I have never found any problems cooking my brew in either aluminum or stainless steel - I've only used enamel once, so I can't really comment on it, although I assume its just a cooking vessel so it has to work fine. Most of my friends and I do fermentation in one of three kinds of containers: stainless steel, glass or alcohol-grade plastic.

We did do an experiment once with a bottle of my brew - we held a taste-test where the only varient was the drinking vessel. We tried glass, pewter, aluminum, glazed clay, wood and horn. The best, universally, was glass. All the others added off-aromas or dulled the taste of the mead. Second best was glazed clay, so I now only drink from one of those two, and prefer to brew and drink in glass. The pewter added the most flavor, and it was a relatively bitter and astringent additive.

Good Luck, and may your yeast always have Zest!

Michael Tighe
Intermetrics Microsystems Software Inc.
Cambridge, MA 02138 (USA)
email: tighe@inmet.inmet.com

Date: Wed, 22 May 91 11:18:56 EDT
From: hersh@expo.lcs.mit.edu
Subject: Blueberry Mead Recipe, Styrene Flavors

Straightforward, simple, In my memory one of the best Meads I've made, and the first.

For 5 gallons

12 lbs Wildflower Honey (got mine at an apiary in Troy, NY)
2 tsp gypsum or water crystals
3 tsp yeast nutrient
1oz Hallertauer Leaf hops
1 tblsp Irish Moss
2 lbs blueberries
2 pkg Red Star Pastuer Champagne yeast

Boil hops, yest nutrient, water crystals for 30 - 45 minutes. Add Irish Moss in the last 15-30 minutes of the boil. Turn off the heat and add the honey and the blueberries, steep at 180-190F for 15 minutes minimum (30 is ok too).

Pour the whole mixture to a bucket or Carbouy (if you have a wort chiller then chill otherwise let it cool) add the yeast at the temperature recommended on the packet (85-90F I think). Let it ferment. Rack the mead off the fruit after 6-7 days (you can actually let it go longer if you like) I fermented for 4 more weeks in the secondary then bottled. Other people like to rack their meads at 3-4 week intervals and let it keep going in the carbouy. I don't think too much fermentation went on after the first 4 weeks (I made this in July so it fermented fast), so if you keepcracking you'll basically be doing some of the aging in the carbouy, otherwise it will age in the bottles.

This mead had a terrific rose color. It took over 8 months to really age, and was fantastic after 2 years. It had a nice blueberry nose to it, and quite a kick.

Enjoy.

Was the ginger peeled?? I have made orange-cinnamon mead, no off flavors. I have made ginger beers, again no styrene. I haven't mixed orange and ginger but have tasted fruit specialty beers that have. They tasted fine. If I had to make a guess I might guess that perhaps if you didn't peel the ginger that these flavors came from the peel. I have never heard of this

particular off flavor arising before. I'll try polling Steve Stroud, my local Organic chemistry consultant and coc-conspirator in Dr. Beer sessions. Perhaps these poor souls can give us a better description of how the ingredients were prepared, and the brewing process. This might help us some, otherwise maybe you'll want to consider sending a bottle for diagnosis.

JaH

Date: Wed, 22 May 91 10:31:16 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Re: styrene flavor in HB

In digest #641 Cheryl Feinstein commented on a posting from digest #629, in which Douglas Luce described making a small batch of mead with ginger, tea, orange peel and honey. The resulting brew tasted strongly of styrene.

I, too, have a batch of orange ginger mead going. Its almost two months old, and ready for bottling. I took a SG reading two days ago (1.000), and tasted it. It was kind of nauseating. I used 6 oz. ginger and 5 lbs of oranges (half of which was probably peel). My guess is that prepubescent orange ginger mead always tastes like styrene.

Let's both keep our fingers crossed and hope it improves with age.

bb

Date: Wed, 22 May 91 10:53:59 CDT
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: Re: Homebrew Digest #641 (May 21, 1991)

Merci beaucoup, Docteur Jean.Docteur Robert

Date:Wed, 22 May 91 12:20 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: **Brewpubs in Baghdad**

There are brewpubs in Baghdad, but you'd never see Saddam in one. Why,
do
you ask? 'Cause he can just stay at home and get bombed.
Al Taylor
Uniformed Services University
School of Medicine
Bethesda, Maryland

Date: Wed, 22 May 91 13:02:37 EDT
From: card@apollo.hp.com
Subject: christmas ale (extract recipe's)

Any have any tried and true extract recipe's for CHRISTMAS ALE?

/Mal Card - card@apollo.hp.com

Date: Wed, 22 May 91 12:36:48 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Alcohol toxicity in common yeast strains

Yesterday I tasted the first bottle of my weizen batch, (extract, 2/3 wheat, 1/3 barley, OG 62, TG 20), and found it quite sweet. I was wondering if there was a problem in that since OG was relatively high, the high alcohol content killed off the yeast (WYeast 3056). I have to believe that certain strains are better than others at surviving certain levels of alcohol toxicity. Does anyone know of ball-park figures (in terms of OG or %alcohol), for various yeasts?

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Wed, 22 May 91 8:04:29 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Judging: I Concur

In HOMEBREW Digest #641, Pete Soper said:

> I got my judging sheets back ... the judging forms went a
> long way toward showing me all that was wrong with them. I take
> issue with a few comments (of course) but overall think the
> judging was *VASTLY* improved over last year and for these two
> beers was a great help to me for understanding some brewing
> mistakes. It was a real treat to open bottles of the beers in
> question and sip them, reading the forms and saying to myself
> "Yes, yes!, yes, maybe, yes, yes!", instead of "Say what? Which
> planet did these guys fly in from?" :-)

Well said (as usual), Pete! I did the same last night, reading and sipping. I'd entered one that I knew damn well was out-of-category, and EVERY judge picked up on it. Reading the forms, I even had some "AHA! So THAT'S what that is!" experiences. For me, entering was well worth the money!

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 22 May 91 15:36:00 EDT
From: "FEINSTEIN" <crf@pine.circa.ufl.edu>
Subject: Shipping reg's; anecdote

Hi there!

Regarding the recent thread about shipping homebrew UPS, and the legalities of such (and especially to the gentleman with legislative connections, who wants to gather data): a couple of things occurred to me while thinking about the postings I'd read.

First, my own experiences in having to do legal research came to mind. I discovered long ago-- and *much* to my surprise-- that while much legislation is written in Legalese, much is also written in Plain English. Thus, it's worth one's while to go to a library and simply look up the requisite statutes. The worst that can happen is that the stuff's in Legalese after all.

The other thing is to politely write such government agencies as the BATF and request any literature they may have explaining their policies. Many government bodies are image-conscious, and have all sorts of pamphlets and things that they will cheerfully deluge you with. Often, these are helpful sources of information.

Totally aside from the above: recently, a Czechoslovakian blacksmith (an *extremely* talented and astute gentleman) visited my blacksmithing mentor, who is his pen-pal. Iaroslav brought with him a number of bottles of *GEN-YEW -WINE*, *homemade*, Moravian Slivovitz! Talk about quality hooch! After my second shot, the only thing I could say was "Cowabunga!"

It seems that, since Iaroslav was not a state-approved artist (under the now-defunct Communist regime), he needed to hold down a job to support his family. Thus, he and his brother-in-law work at the local power plant, which is water powered. The plant stands on an island in the middle of a river, and a good chunk of it is covered with plum trees. Iaroslav and his brother-in-law harvest approx. 1 metric *ton* of Moravian plums every year, with the slivovitz the end result. They keep a still on the island, and double-distill it, btw.

Another amusing side-effect for Iaroslav of not being a state-approved artist: after the Communist Party fell, a New York gallery solicited some of his work. Since Iaroslav wasn't listed as an artist, then it followed that what

he was shipping out wasn't necessarily art. So, he shipped his sculptures as "scrap iron" to avoid certain bureaucratic entanglements! Think about it...

Yours in Carbonation,

Cher

"I wish to the Lord someone would figure out a way of makin' baskets out of that ol' Kudzu vine; hit's 'bout to cover up Asheville!" -- Anon. NC woman

=====
=====

Cheryl Feinstein INTERNET: CRF@PINE.CIRCA.UFL.EDU
Univ. of Fla. BITNET: CRF@UFPINE
Gainesville, FL

Date: Wed, 22 May 91 13:22:25 PDT
From: zucker@tazdevil.llnl.gov (Rick Zucker)
Subject: ancient or just old wines/beers (was brewpubs in Iraq)

>Date: Tue, 21 May 91 13:30:44 -0400
>From: jpb@tesuji.dco.dec.com (James P. Buchman)
>
> stuff about five thousand year old wine
>
>This wine was definitely "mature" after aging for fifty centuries, but
>unfortunately it had dried out and was not drinkable. Does anyone know
>the record for the oldest wine that's still sloshing around in the
>bottle
>and theoretically drinkable? Last I heard, it was >2000 year old wine
>found in intact amphorae by Jaques Cousteau at the bottom of the Aegean.
>He actually took a swig from one of the bottles and said it was pretty
>good.
>
>I didn't catch the archaeologist's name, but she says her next project
>is to discover the oldest beer.

Well, this is nothing close to these ages, but when I went on
a tour of the Guinness Brewery in Dublin, they had a letter or told a
story from some arctic/antarctic explorers. It seems these guys had
discovered a cache of supplies from an earlier expedition. Among the
supplies they found were three bottles of Guinness (I believe the supplies
had belong to a British expedition). They brought one bottle back and I
think they gave that bottle to the brewery. As for the other two, they
"were put to good use". :-)

Rick Noah Zucker
noah@cs.washington.edu

Date: Wed, 22 May 91 16:30:36 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: general questions on various & sundry yeast

All right, I realize fully that this question
a) will add to the general ongoing flame, and
b) has been asked and maybe even answered before (in parts), BUT
this hasn't seemed to stop anyone else on this digest, so here goes!

What, in general, are your impressions of the various yeast strains and varieties you have been using? The type of qualities I'm after are:

- 1) fruitiness in aroma and flavor
- 2) maltiness in aroma and flavor
- 3) other flavors/aromas, which may or may not be off flavors, like clove
- 4) temperature of usage, and how this affects flavor, attenuation, etc.
- 5) attenuation (how low is typical FG, and how does this vary w/ recipe?)
- 6) time until krausen, time of krausen
- 7) speed of fermentation (how long does it take to reach this FG?)
- 8) consistency
- 9) interactions among the above 8 items
- 10) anything else you feel to be of importance

I have the yeast issue of Zymurgy and I like it very much. However, I would like more information from you most educated digest types (stand back as I wipe my brown nose!!) as well as a larger sampling pool. Feel free to be as simplistic or as detailed as you'd like, but specifics are helpful.

Please, please, *PLEASE* send me responses directly and I will try to make a compendium of sorts and post it on the net (or distribute it individually, if this method seems to be more appropriate) in a couple of weeks, if there is sufficient response and sufficient interest. Of course, this could be biting off more than I can chew....

As Dr. John would say, "here's mud in your eye",

STEVE RUSSELL

srussell@snoopy.msc.cornell.edu

Date: Wed, 22 May 91 11:16:49 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: AAUs v. HBUs, revisited

I recently jumped into the discussion of the difference between AAUs (as presented by Dave Line in his "Big Book of Brewing") and HBUs (as given by Charlie Papazian). In that message, I indicated that CP's HBUs were different and less useful than AAUs and, as a part of the discussion, indicated that there was no real ripoff by CP of DL.

I wish to retract my previous statement.

I had opportunity to look back in the BBoB and discovered that AAUs are not volume neutral; they require an accompanying volume to be of any use. They are exactly the same as CP's HBUs.

In explanation of this goof (and as an attempt to extract my feet from my mouth), I will tell you that I don't use either, and that DL's explanation of AAUs involve working on a per gallon basis, before expanding them to the 5 gallon batch size.

I'm sorry if I led anyone astray,

--Darryl Richman

Date: Wed, 22 May 91 14:47:09 MDT
From: abirenbo@rigel.CEL.SCG.hac.com
Subject: Cider, the easy way

I have soem recipes for how to make cider from apples, but being a beginner I was looking for an easier path. does anybody have a recipe on how to make Hard-cider from regulat old un-pasturized apple cider? I have heard that all you need to do is add yeast, but I would like to know how much. also, if i wish to make a sparkling cider, when shoudl i bottle it? and should I add sugar at any time?

thanks in advance for your replies

New Mailing List member (hopefully... I haven't heard anything)
aaron birenboim
abirenbo%rigel.cel.scg.hac.com@hac2arpa.hac.com

End of HOMEBREW Digest #643, 05/23/91

Date: Thu, 23 May 91 09:49:57 +0200
From: Francois Felix Ingrand <felix@vega.laas.fr>
Subject: Homebrewing in France.

I used to Homebrew when I was in the SF Bay Area... Now that I am back in France, I would like to continue this practice. However, I have no idea if anybody does that here (they are more in the wine businees around here) and if yes, I am looking for place (mail order or shop) to order the ingredients.

(a place in Belgium or Switzerland would be OK)

Thanks in advance,

- - -

Felix

Date:Thu, 23 May 91 8:24:09 EDT
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>
Subject: Xmas ale

Here are two Xmas extract Recipes from "our" Recipe file, I have not tried either of these, but my next batch will be the first one (I have all the ingredients but I need time to make it). Hope you like them.

B^2

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+++

Subject: Xmas Beer Recipe

I just tried one of my ginger beers brewed following CP's recipe in TCJHB. Although only in the bottle a week, it was really tasty. It will make a nice spicy beer by Xmas. Here's the recipe,

3.3 lbs Northwestern light ME
2 lbs DME
2 lbs wildflower honey
2 oz Hertsburger (Spelling?) boiling
1/2 oz Goldings finishing
2 oz fresh grated ginger boiling
1 oz fresh grated ginger finishing
2 paks M + F ale yeast started

Start yeast in about 90F watered down wort. Boil malt extract, honey, hops, and ginger about 1 hr. Strain, then add finishing hops and ginger. Cool rapidly in tub, pitch yeast already started. SG=49, FG=14 after 2 weeks. Prime and bottle. This is a quite light beer with a nice ginger aroma and flavor.

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Subject: Fleming's Christmas Ale Recipe

Ingredients for 5 gallons

3 1/2 pounds Munton and Fison Stout Kit
3 1/2 pounds Munton and Fison amber dry malt extract
3pounds Munton and Fison amber dry malt extract] ?? Typo ??
1/2 ounce Hallertauer hops (60 minutes)
1/2 ounce Hallertauer hops (5 minutes)
3/4 pound honey
53-inch cinnamon sticks
2teaspoons allspice
1teaspoon cloves
6ounces ginger root
6rinds from medium size oranges
Wyeast No. 1007 German ale liquid yeast
7ounces corn sugar for priming

*O.G.: 1.069
*T.G.: 1.030
*Primary fermentation: 14 days @ 61 degrees F.
*Age when judged: six months

BREWER'S SPECIFICS

Simmer spices and honey (45 minutes). Boil malt and hops (50 minutes).
Add finishing hops and boil (5 minutes). Cool, strain and pitch yeast.

MY COMMENTS:

The second call for 3 pounds of M & F amber dry malt extract is probably
a
typo in the magazine. 7 pounds of extract and 3/4 pound of honey would
give you an O.G. of around 1.069. 10 pounds of extract would give you an
O.G. much higher than that.

Date: Thu, 23 May 91 9:18:42 EDT
From: prcrs!link@uunet.UU.NET (John S. Link)
Subject: Final gravity calculation

Date: Thu, 23 May 91 09:20:18 CST
From: Rob <C08926RC@WUVMD.Wustl.Edu>
Subject: Jaegermeister/First Brew

Well, my in-laws have gone to Europe, but they couldn't find the beers I requested, so they're bringing me some Jaegermeister. I've heard various rumors regarding the ingredients of this; could someone shed some light on the subject? (I know it's not beer, but this is the only list I know of that may know something of it...)

For my first homebrewing attempt I was thinking of doing a bock. Does anyone have a recipe that's similar to Aass Bock? Or would I be better off brewing another, easier style for my first?

Thanks in advance!

Rob

Date: Thu, 23 May 91 14:13 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: cider-hard

Date: 23-May-91 Time: 10:11 AM Msg: EXT01203

Hello,
in HBD abirenbo asks about making hard cider. I haven't done it, but a
friend
of mine buys that unpasteurized cider in the soft plastic bottles, drops
a
pinch or two of champagne yeast in it, lets it sit a few days (covered
with
towels in case it explodes), and then puts it in the fridge. Nice
sparkling
cider. We also had some cider "turn" on us. Just don't drink it all, let
it sit
a few weeks, and you'll probably get hard cider. No guarantees of quality
(:

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu, 23 May 91 08:13:17 PDT
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Be Prepared

Be advised that if you don't start your liquid yeast packet well in advance of your brewing session, and you leave your wort in your fermenter without yeast in it for two days, mold will grow on your beer, and you'll have to throw it out.

That is all.

gak

I guess there's some things | Seems like the more I think I know
I'm not meant to understand | The more I find I don't
Ain't life a riot? Ain't love grand? | Every answer opens up so many
questions
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

Date: Thu, 23 May 91 08:20:32 PDT
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Guinness Tours?

In HBD# 643, Rick Zucker writes:
> Well, this is nothing close to these ages, but when I went on
>a tour of the Guinness Brewery in Dublin...

Are they giving tours of the Guinness Brewery again? When I was there
(July 1987? I'll have to check my passport) they let me into the gift
shop, but not the brewery and not the tasting room. They must have
heard I was coming... :-)

have fun

gak

I guess there's some things | Seems like the more I think I know
I'm not meant to understand | The more I find I don't
Ain't life a riot? Ain't love grand? | Every answer opens up so many
questions
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

Date: Thursday, 23 May 1991 10:27:54 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Culturing Yeast from Wheat Beers
Full-Name:

OK, I keep hearing that you can't get any of the choice S. Delbruckii
(sp?)
by culturing the dregs of wheat beers.

So, can anyone out there provide a counter-example?

Anyone know how Grant's handles their wheat beer and filtering of the
yeast?

Thanks in advance.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Thu, 23 May 91 11:35:55 EDT
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)
Subject: Re: Boston Trading Co.

In Homebrew Digest #643, Russ Gelinat writes:

>Some bad news: What used to be a good bar near where the AHA conference
>will be held is no longer as good. They had a reasonable good on-tap
>selection (Bass, Sam Adams ale, and other stuff), but they changed the
>bar around, made it smaller, and now only have American swill on tap.
>A real shame. It's called The Boston Trading Co. Still a lively place,
>but.....

I know the owner of the BTC. I have spoken with him on the topic of the AHA conference and he assures me that there will be a good selection of beer on hand during conference week. The problem he has had in the past in keeping "good" beers stocked is that his distributor charges him "import" scales for such locally brewed beers as Sam Adams, Harpoon, Catamount, Frank Jones, etc.

The distributors apparently have two different pricing structures; one for domestic, and one for imports. The only beers on the "domestic" structures are the products of the Big Three (Coors, A-B, and Miller)

He doesn't like getting ripped off, and practically the only people who drink "Good Stuff" (He DOES keep some Harpoon around and occasionally some Sam Adams, but you have to ASK for it) are myself and the rest of the Monday night dart crowd.

As for the bar changing around... It only appears to be smaller. They pulled it away from the wall and arranged it in a square in the middle of the room. The bar still has the same frontage, it just uses the floor space more efficiently now. This has allowed them to put in more tables. They also recently (2 weeks ago) opened up an outdoor patio area. Also, this week they FINALLY got a new pinball table in.

BTW, you can find me at the BTC on Monday nights throwing darts (or playing the silver ball between rounds of darts.) John, the owner, sometimes joins in. Once in a while he'll play us for a round of beers on the house, and he's not a very good dart player. But, he is a good sport.

- - -

Kevin L. McBride|Contract programming (on and offsite) |Brewmeister and
President |X, Motif, TCP/IP, UNIX, VAX/VMS, |Bottle Washer
MSCG, Inc. |Integration issues, Troubleshooting. |McBeer Brewery
uunet!wang!gozer!klm |Reseller of ISC UNIX and Telebit Modems.|Nashua, NH

Date: Thu, 23 May 91 10:55:23 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Bock Recipe

Due to the stated lack of dark lager recipes in the excellent brew recipe compilation, I'm going to contribute a bock recipe that turned out very good.

BEAT ME OVER THE HEAD WITH A STICK BOCK

Ingredients:

- 6.6 lb John Bull light malt extract
- 3 lb Klages malt
- 1/2 lb chocolate malt
- 2.75 oz of 4.7% AAU willamette flowers (60 minute boil)
- 0.5 oz " " " " " " " " " " " " " " " " " " (2 minute steep)
- pick your favourite lager yeast (I used something from MeV)
- 10 g Burton Salts (for the partial mash (I've got soft water))

Method: partial mash---NOTE for those of you who generally skip a recipe without reading it when you find the word "mash" anywhere in the text...read on. The title of this brew comes from a friend of mine who would never try something, and when he did, his only thought was, "Why didn't you guys beat me over the head with a stick when I was so afraid of this...this is great!" I used to skip those recipes too, but it's real easy to do, and the taste is worth it.

OG: 1.072 FG: 1.021 (7%)

Procedure: I ended up with a lot of volume for the amount of grain used, but that's OK if you're just doing partial mashes.

- Bring 3 qt + 2 cups of water to 130 F.
- Add cracked Klages and chocolate malts (temp = 122F)
- Rest 30 min
- Add 7 cups of 200F water to bring temp up to 150F
- Rest 30 min.
- bring up to 158F with burner
- rest 20 minutes
- mash out at 170F

Sparge with 7 quarts of 170F water, recycling the first runoff. I did this step very slowly since the filter bed was quite shallow in my full size lauter tun and I didn't want to add sparge water too violently and disturb the whole bed.

Add malt extract and boil as normal.

Chill the wort and pitch. Aerate vigorously with a hollow plastic tube...there's no need to get fancy equipment here. With the hollow tube I can whip up a 3" head of froth on the chilled wort. Bubbling activity is almost always evident within 8-10 hours of pitching a 12-18 oz starter solution.

Ferment as you would a lager, or do it in a semi-cool room (my only option at the time). You can make a lager outside of a refrigerator, but it won't taste quite the same.

Comments:

Don't worry...give partial mashing a try. Before doing it, my biggest worry was how to keep the temperature constant. During each phase of the mash, I only had to add heat once to keep it within a degree or so.

Variation - Add ale yeast instead and call it a porter.

Finally, don't worry about extraction rates, points, etc... The point is, you can make a beer distinctly different from anything possible with straight extracts by using a mash. Hook yourself on the idea first, worry about details after you're convinced it's not as hard as it sounds.

Mike Zentnerzentner@ecn.purdue.edu

Date: Thu, 23 May 91 10:06:46 MDT
From: Bruce W. Hoylman x5806 <bruce@patton.uswest.com>
Subject: ?? Brew head retention techniques ??

I'm a basic "green" extract brewer type of guy, to give you folks a frame of reference. My question is:

What methods/ingredients/drewid chants are useful if I want to create a brew that has a good head of foam when poured (cold or warm) ... definitely one that is thick and creamy (or otherwise)? I'm looking for some input as to ways to toy with the head retention properties of brew, so if you could phrase your responses in the terms of "This method does this to brew head" and "This ingredient produces this type of brew head" and "This chant on this day with this animal draped about your shoulders produces this type of brew foam ..." these would be ideal.

I ask this because my last batch, although the flavor was tremendous (ask me ... I'll tell you ...) after two weeks in the bottle, it had sort of a sparkling nature to it. Any head which formed while pouring quickly dissipated, sort of like a soda does when you pour it. I'll admit, the head has slightly improved since then (age has an effect?) but I'd like to be able to control this quality of a beer myself or at least have an idea as to what causes/effects it while brewing.

My local brew supply dude suggested a ration of crystal malt be steeped into my next batch (which is to be a John Bull stout derivation). I'm looking forward to trying this additive. Do yeast varieties have any effect on brew head? How about fermentation times or bottling techniques? Anyway ...

Thanks. Either post to the digest or email and I can post a summary.

Date: Thu, 23 May 91 15:39:45 -0400
From: Matthias Blumrich <mb@Princeton.EDU>
Subject: Recipe book troubles

Hi. When I print the recipe book files, I only get one page from each file. Anyone know what the trouble is? Thanks.
- Matt -

Date: 23 May 91 18:16:25 MDT
From: BELGARATH@CS-DEN.Prime.COM
Subject: Recipe book troubles
To: (homebrew%hpfcmi@hplabs.hp.com)
From: Frank Jones (belgarath@CS-DEN.Prime.COM)

Date:23 May 91 6:07 PM
Subject: A few interesting words...
Subject: Recipe book troubles

Hello all,

(Dr. John, You were right!)

1) Barm, n, a peculiar kind of dance.

2) Barm, n, yeast; froth; nonsense; foolish talk;

-v. used of the mind: to work; to fret; to mix wort with barley to cause fermentation; used for money; to grow with interest. (side-note: the term "barming" is used for interest accrual)

Barmy, adj. volatile; flighty; passionate; irascible

(sound like anyone you know? You can also be barmy-faced! Too much bock, I

guess, see below :-)

The terms are as defined in "Scots Dictionary" circa 1911. (**wonderful*

book, that.)

btw, the same Dictionary defines Bock: v. to retch; to vomit. (Which I don't

think is the meaning the Germans had for it!)

disclaimer (there is that word again) No, I have nothing against German

beer... I even drink Maibock on occasion. I grew up in Germany (army-brat)

and IT is responsible for my inability to palate most domestic beers, thank goodness.

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While on that subject (bock, not disclaimers) The term Bock is used for some

male stock animals eg, goats, sheep and deer... "Buck, derives from the old

english Bucca, german has a similar root. Which has little to do with the beer of that name, but 'tis interesting.

Anyway, (ah-ha, a point!) anyone have a mash recipe for a McEwan taste-a-like?

Send direct or general delivery if you think it apropos.

Russ Gelinias in #631 writes:

> I tried some Frank Jones Reserves Extra Special Bitter this weekend.

>It tasted *very* much like Sierra Nevada Pale Ale. Delicious! It is

>contract brewed by Catamount brewery in VT., for the Frank Jones company

>based in Portsmouth, NH. F.J. had a *big* brewery at the begining of

>the century. (I lived in his house for awhile; there were 3 apartments

"I don't remember having a *big* brewery, It's just a small operation, AND I

don't remember you ever living in my house! I am interested in tasting the brew though..."

Frank Jones a.k.a. belgarath@cs-den.Prime.COM

Who is know to ask:

"If we aren't supposed to play with words, then why do we have so many?"

"

- - - - -

Date: Thu, 23 May 91 22:38:45 EDT
From: Pete Soper <soper@encore.com>
Subject: AAU

>From: darryl@ism.isc.com (Darryl Richman)

>I had opportunity to look back in the BBoB and discovered that AAUs
>are not volume neutral; they require an accompanying volume to be of
>any use. They are exactly the same as CP's HBUs.

Sure the AAU must be used with volume to be of any use. However the AAU
itself
is volume neutral. An AAU is 1/100 ounce of alpha acid, period. No
volume in the definition at all. This is clearly spelled out in Line's
definition of the AAU on page 82 of BBoB. ("One Alpha Acid Unit is
represented
by 1 percent of acid in 1 ounce of hops.") I agree that volume must play
a
part in any practical application but disagree that AAUs are exactly the
same
as HBUs.

But to paraphrase Byron Burch (in his newsletter a couple years ago),
it's
time to move to on IBUs. For my money AAUs are just a step better than
"Add three ounces of hops" and HBUs not much different (so I'm agreeing
with
you in principle).

But just what is an IBU and how can Digest readers make use of this unit?

For the past couple years I've been refining a spreadsheet I wrote to run
with a
customized version of the public domain Unix spreadsheet program named
"sc".
Among other things I use this to calculate hop bitterness since it
incorporates
isomerization data from Burch's wonderful little book and a bit of
refinement
involving what others have reported about utilization as well as
adjustments
for the gravity of the boiled wort. This has given me a great deal of
predictability as far as basic bitterness goes.

You've been doing similar things, haven't you Darryl? Perhaps you could
give
us a taste of what you will be talking about next month at the
conference.

- ----
Speaking of retractions, I apologize for my "Idiot Wind" remark
yesterday.

Pete Soper (soper@encore.com) +1 919 481 3730
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA

End of HOMEBREW Digest #644, 05/24/91

Date: Fri, 24 May 91 7:40:48 EDT
From: prcrs!link@uunet.UU.NET (John S. Link)
Subject: Final Gravity Calculation

How does one figure what the final gravity should be when your are not following a recipe which provides this info?

This is my third batch. I've kept away from brewing for over a year due to non-impressive results from the first two. I've been reading the HBD to learn more.

Here is the highlights of what I've done:

5/18 - Made yeast starter. Boiled 2 cups M&F Pale DME in 2 quarts of charcoal filtered water with 8 cascades hop pellets. Added water as needed during boil. Added 1/3 pack of yeast nutrient/heading salts after boil. Quick Cooled, added 14 gr Whitbred Ale yeast and placed in gallon jug with air-lock.

5/20 - 3 1/2 gallon boil with charcoal filtered water and

- 2 tsp Water Salts (gypsum)
- 2 tsp water crystals (calcium and magnesium sulfates)
- 1 tsp Irish Moss
- 3 lbs John Bull Amber liquid malt extract - hopped
- 3 lbs M&F Amber DME
- 1 cup M&F Pale DME
- 1/2 oz Clusters pellets at start and 1/2 oz again 30 min.
- 1/4 oz cascade pellets at end.
- last bit of yeast nutrient/heading salts.

- Quick cooled to 78 degrees in 35 min.

- Original gravity was 1.046 adjusted to 1.048 for temp.

5/22 - Siphoned off primary into secondary. I hope the bubbles which were forming inside the tube were CO2 and not O2 so oxidation is not a problem. There were enough bubbles to stop the siphon 4 times. I'm sure I kept the primary end of the tube below the surface. I also kept the secondary below the surface to minimize oxidation. The gravity reading at this time at 76 degrees was 1.022 adjusted to 1.024. It has a slight cidery taste with a lingering bite (hops?).

What is a reasonable final gravity for this and how do you figure it out? Please feel free to critique, I need it.

Thanks,

John S. Link
uunet!prcrs!link

Date: 24 May 91 07:46:39 EST
From: RJS153%SYSU@ISS1.AF.MIL
Subject: Supply info for a new brewer

Hi All!

I just started getting this news group, and hopefully you guys can answer a few questions for a rookie brewer. I'm in Dayton, OH and I'd like to start up a homebrew operation. Does anyone know of a supplier of brewing equipment as well as ingredients in SouthWest Ohio (Dayton-Cincinnati-Columbus)? I'd also like any information you have of mail-order type places for supplies. There are sure to be more questions as I get started, but a friend of mine has convinced me that homebrewing is a very rewarding hobby. Thanks!

- --Randy Smith--

Date: Fri May 24 09:59:41 1991
From: semantic!bob@uunet.UU.NET
Subject: Prelude to Release 1.0

Well, I've finally got it together...

Release 1.0 of "Points of Interest for The Beer Enthusiast (Eastern Massachusetts)" is completed!

This is a list of Brewpubs, Breweries, Beer Bars, HomeBrew Suppliers and Beer Stores in the Boston Area/Eastern Massachusetts.

There are only two Brewpubs and two Breweries so these sections were easy to put together.

The Beer Bar list I limited to only bars with a decent selection of interesting beer. I purposely left out many bars with "a nice atmosphere and a good pint of Guinness". This was to keep the list short and concise for the visiting tourist. Those establishments marked with a (*) are favored by most local beer lovers.

The section on HomeBrew Suppliers is a complete list of shops in the 508 and 617 area code, to the best of my knowledge. Every brewer has their own favorites and I will make no distinctions as to which stores are preferred.

The Beer Store list is what slowed me down. Obviously there are many stores that sell a moderate selection of beer. The list that is presented was taken from the suggestions of local area homebrewers. I have first hand knowledge of only a few of them so I did not make distinctions as to which might be the best to visit. Any of them will surely lend to an armful of interesting malt beverages. The list is surely not complete and is primarily centered around Boston.

To enable me to get the first release out as soon as possible I limited the contents to basic phone book information and hours of operation.

Ideas for Release 2.0 can be found at the end of page 4. Any comments on contents or layout for future releases would be appreciated as well as input on your favorite Beer Bars and Beer Stores.

I would like to release a revised version of 1.0 before the AHA conference, so your timely input would be most appreciated.

Enjoy....

-- Robert A. Gorman (Bob) bob@rsi.com Watertown MA US --
-- Relational Semantics, Inc. uunet!semantic!bob +1 617 926 0979
--

Date: Fri May 24 09:59:42 1991
From: semantic!bob@uunet.UU.NET
Subject: Release 1.0

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Points of Interest for The Beer Enthusiast (Eastern Massachusetts)
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Release 1.0 May 1991 Page 1
=====

Brewpubs
- - - - -

The Cambrigde Brewing Company Hours: Mon-Fri 12:00 to 11:00
1 Kendall Square Sat 12:00 to 1:00
Cambridge, MA Sun 12:00 to 12:00
(617) 494-1994

The Commonwealth Brewing Company Hours: Mon-Fri 11:30 to 12:00
138 Portland Street Sat 11:20 to 12:30
Boston, MA Sun 1:00 to 9:00
(617) 523-8383 Tours: Sat-Sun 3:30

Breweries
- - - - -

The Boston Beer Company Tours: Thu,Sat 2:00
30 Germania Street
Boston, MA 02130
(617) 522-9080

Mass Bay Brewing Company Tours: Fri-Sat 1:00
306 Northern Avenue
Boston, MA
(617) 574-9551

Beer Bars
- - - - -

Blackthome Tavern Hours: Mon-Fri 11:30 to 12:30
402 Turnpike Street Sat-Sun 5:00 to 12:30
South Easton, MA
(508) 238-9017

Cornwall's (*) Hours: Mon-Sun 11:30 to 2:00
510 Commonwealth Avenue
Kenmore Square
Boston, MA
(617) 262-3749

Doyle's (*) Hours: Mon-Sun 9:00 to 1:00
3484 Washington Street
Jamaica Plain, MA
(617) 524-2345

The Green Brior Hours: Mon-Sun 11:00 to 1:00
304 Washington Street
Brighton, MA

(617) 789-4100

Jacob Wirth's Hours: Mon-Fri 11:30 to 11:00
31 Stuart Street Sat-Sun 11:30 to 12:30
Boston, MA
(617) 338-8586

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Points of Interest for The Beer Enthusiast (Eastern Massachusetts)
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Release 1.0 May 1991 Page 2
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The Seven's Ale House Hours: Mon-Sat 11:30 to 12:00
77 Charles Street Sun 12:00 to 12:00
Beacon Hill
Boston, MA
(617) 523-9074

The Sunset Grill & Tap (*) Hours: Mon-Sat 11:30 to 1:30
130 Brighton Avenue Sun 10:00 to 1:30
Allston, MA
(617) 254-1331

Woodley's Hours: Mon-Sun 5:00 to 12:30
2067 Massachusetts Avenue
Cambridge, MA
(617) 576-2240
[Basement of Tapa's]

The WursthauS Hours: Mon-Sun 7:30 to 12:00
Harvard Square
4 JFK Street
Cambridge, MA
(617) 491-7110

HomeBrew Suppliers

BarleyMalt & Vine Hours: Tue-Fri 12:00 to 7:30
Dave Ruggiero Sat 10:00 to 5:00
4 Corey Street
West Roxbury, MA 02132
(617) 327-0089

Beer & Wine Hobby Hours: Mon-Thu 10:00 to 6:00
Karin Baker Fri-Sat 10:00 to 5:00
180 New Boston Street
Woburn, MA 01801
(617) 933-8818

The Modern Brewer Hours: Wed-Thu 12:00 to 8:00
Jeff Pzena Fri 12:00 to 7:00
2304 Massachusetts Avenue Sat 11:00 to 5:00
Cambridge, MA 02140
(617) 868-5580

New England Home Beer & Wine Supply Hours: Tue-Fri 12:00 to 6:00
Don O'Connor Sat 12:00 to 5:00
501 Worcester Road
Framingham, MA 01701
(508) 875-1414

The Village Store Hours: Mon-Sat 10:00 to 5:00
999 Main Road
Westport, MA 02790
(508) 636-2572

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Points of Interest for The Beer Enthusiast (Eastern Massachusetts)
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Release 1.0 May 1991 Page 3
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The Witches Brew Hours: Tue-Fri 4:00 to 6:00
Bob Stocks Sat 10:00 to 5:00
25 Baker Street
Foxboro, MA
(508) 543-2950

Beer Stores
- - - - -

Beacon Hill Wine & Spirits Hours: Mon-Tue 10:00 to 10:00
63 Charles Street Wen-Sat 10:00 to 11:00
Boston, MA
(617) 742-8571

Blanchard's Hours: Mon-Sat 9:00 to 11:00
103 Harvard Street
Brighton, MA
(617) 782-5588

Coloniel Spirits Hours: Mon-Sat 9:00 to 10:00
69 Great Road
Acton, MA
(508) 263-7775

Downtown Wine & Spirits Hours: Mon-Sat 8:00 to 11:00
Davis Square
225 Elm Street
Somerville, MA
(617) 625-7777

Gordon's Liquors Hours: Mon-Thu 8:00 to 10:00
Main Street Fri-Sat 8:00 to 11:00
Waltham, MA 02154
(617) 893-1900

Kappy's Liquors
(800) 287-9463

Macy's Liquors Hours: Mon-Wen 8:00 to 10:00
1826 Center Street Thu-Sat 8:00 to 11:00
West Roxbury, MA
(617) 325-9200

MacKinnon's Liquors Hours: Mon-Thu 8:30 to 9:00
5 Concord Road Fri-Sat 8:30 to 10:00
Sudbury, MA
(508) 443-6411

Martignetti Liquors Hours: Mon-Thu 9:00 to 10:00
1650 Soldier's Field Road Fri-Sat 9:00 to 11:00
Brighton, MA
(617) 782-3700

Marty's Liquors Hours: Mon-Sat 9:00 to 11:00
193 Harvard Avenue
Brighton, MA
(617) 782-3250

=====
Points of Interest for The Beer Enthusiast (Eastern Massachusetts)
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Marty's Liquors Hours: Mon-Sat 9:00 to 11:00
675 Washington Street
Newton, MA
(617) 332-1230

Star Market Hours: Mon-Sat 9:00 to 11:00
699 Mount Auburn Street
Cambridge, MA
(617) 876-1450

Wine & Cheese Cask Hours: Mon-Thu 10:00 to 10:00
Beacon Street Fri-Sat 10:00 to 10:45
Somerville, MA
(617) 623-8656

Winecellar of Silene Hours: Mon-Fri 11:00 to 7:00
320 Bear Hill Road Sat 9:30 to 5:00
Waltham, MA 02154
(617) 890-2121

Winecellar of Silene Hours: Mon-Fri 10:00 to 7:00
Copley Square Sat 9:30 to 5:00
430 Stuart Street
Boston, MA 02116
(617) 424-9300

Future Enhancements
- - - - -

Brewer products
Draft beer selection
Bottle beer notes
Food notes
Dinner hours
Short reviews
Expand beer bar list
Expand beer store list
Expand to western Mass

Comments-To: Bob Gorman +1 617 893-5655 <bob@rsi.com>

910524095656

Date: Fri, 24 May 91 09:22:38 EDT
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: Digest No. 644

Greetings,

A few comments regarding the contents of today's digest (#644) seem in order.

John DeCarlo asks about culturing yeast from bottled weizens

I can't provide any counter-example, all that I've heard and read indicates that, at least the German Hefe-Weizens, are filtered and then pitched with a bottom fermenting yeast prior to bottling. As to Grant's weiss (sic) beer I think that they do indeed filter it prior to bottling, if there is a sediment in it I think it may be something other than yeast (I may be wrong here but I don't think Grant's does any bottle-conditioned beers).

Bruce Hoylman weighed in with an interesting question regarding various factors which may affect head formation/retention.

As to the druidic chants, we can only hope that Martin (if it's good enough for Druids . . .) Lohdahl can provide some help. As to the more mundane approaches, crystal malt is reputed to help out head retention, but will definitely sweeten, and add a caramel note to, your brews if used in any appreciable quantity; this is definitely not appropriate for some of the drier styles. If you are willing to do a partial mash you could use a couple pounds of malted barley augmented with a half-pound of either cara-pils or malted wheat (either of which should help out in the head department).

Are you using sugar in your brews? Too much sugar is detrimental to head formation and retention, all-malt beers generally produce a good and reasonably long-lasting head.

I'm sure that the temperature of the beer at pouring has an effect, as more CO2 is held in solution at colder temperatures; but I'll leave the full explanation of this phenomenon to the more erudite correspondents.

You might consider priming with wort rather than sugar when bottling, in my experience this makes for a creamier head (composed of tiny bubbles which seem to last longer).

For your stout you might consider using some flaked barley (1/2 pound or so) in a partial mash. The proteins in it add to the heading qualities and any haze they might create would be unnoticeable in a stout.

Well I've rambled enough, and I'm sure that any misinformation I've imparted will be corrected by others.

Frank Jones asked about a mash recipe for a McEwan clone,

If you get one I'd sure appreciate a copy, presuming you are talking about the dark, faintly smoky, delicious stuff we get in the bottle here in the U.S.

Pete Soper asks "what is an IBU"

As of May 7 it is the "Ithaca Brewers Union" as we changed our club's name, but I presume you are referring to International Bittering Units, and you will find articles on the subject in the Zymurgy special issue on hops. In particular, there is an article in this issue by Jackie Rager which gives several IBU-related formulae. If you consult this source beware, a close examination of the examples is required in order to make some transformations to the general formulae so that they give the desired results. It isn't always clear just what units (and how they are measured or transformed) are required when you read the conceptual presentations of the formulae. Sorry to keep ragging on Zymurgy, but it seems that they need to pay a bit more attention to technical detail when they have equations and formulae in their articles. Thankfully, there are usually examples in these technical articles which give enough computational details to allow the interested reader to make the necessary corrections to the notation necessary to arrive at the desired results. But it would be nice to be able to use the stuff as it is presented and get the right sorts of answers the first time.

Cheers,

Dr. John

Date: Fri, 24 May 91 09:22:36 CDT
From: Fritz Keinert <keinert@iastate.edu>
Subject: Digest No. 644

In digest 644, <C08926RC@WUVM.D.Wustl.Edu> (Rob) asks

>> Well, my in-laws have gone to Europe, but they couldn't find the beers
>> I requested, so they're bringing me some Jaegermeister. I've heard
>> various rumors regarding the ingredients of this; could someone shed
>> some light on the subject?

Jaegermeister is a sweet herb liqueur. The exact ingredients are probably secret, unless you can find some on the bottle. The main ingredient is definitely sugar, followed by many, many secret herbs and spices.

I have seen it sold in this country, too, in several places. It is quite good in small doses, if you like liqueurs, but don't ever get drunk on it. I got the most vicious hangover from it that I have ever had. Twice, actually; I should have known better after the first time.

There is absolutely no relation between beer and Jaegermeister, other than that they both contain alcohol.

"Jaegermeister" means "master of the hunters". The bottle has a deer with big antlers on the front.

Fritz

Date: Fri, 24 May 91 10:29:52 EDT
From: David Arnold <davida@syrinx.umd.edu>
Subject: Another looking for brewpubs

Howdy folks,

After seeing the posts for just about every city in the US, I haven't noticed one for the Washington D.C./Baltimore MD area. Do any brewpubs exist in this corridor? While we're at it, how about Philadelphia, PA?

There are a few places where you can get decent brews; the Brickskeller in Washington has a good selection, but it's been yeeeeeears since I've been there. The Olney Ale House in Olney, MD has a variable but good selection of beers, and Guinness, Oxford, and Genessee 12-Hourse (for hot summer days) on tap. Also, Oliver's Saloon in Laurel MD has an Oliver's Lager on tap which is pretty good (brewed somewhere in NY state). Any other suggestions?

David Arnold

Inet: davida@syrinx.umd.edu
UUCP: uunet!syrinx.umd.edu!davida

Date: Fri, 24 May 1991 10:55:55 EDT
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)
Subject: step mash <-> infusion recipes

Hi folks,

I am currently not set up to do step mashes (and won't be for a while) and it seems that the ratio of step to infusion recipes I see is about 10:1. Is there a pretty reasonable way to convert recipes using step mash to infusion or am I simply limited by the types of grains I can use? I've got a Gott picnic cooler mash/lautertun and I'm also wondering if it is feasible to do a step mash using this by simply adding different temp water or if it is necessary to have a heat source. Thanks for any help.

David Poore
poore@gw.scri.fsu.edu

Date: Fri, 24 May 91 12:13:14 EDT
From: hersh@expo.lcs.mit.edu
Subject: Hard Cider

One more time, for those interested I have put together a little history/synopsis of my few years experience with a number of approaches to making the product. For a copy send e-mail to hersh@expo.lcs.mit.edu and I'll send you something out. If there are enough questions /interest I will consider setting up a mailing list.

JaH

Date: Fri, 24 May 91 9:50:25 EDT
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>
Subject: Keg Registration?!

This came across another mailing list I subscribe to, and it seemed of interest to homebrewers, as well.

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Forwarded message:

> Date: Thu, 23 May 91 17:40:04 MDT
> From: jimkirk@Outlaw.UWyo.Edu (James Kirkpatrick)
> Subject: Keg Registration?!
> To: firearms-politics@cis.ohio-state.edu
>
> Not only do folks want to register firearms:
>
>
> "Green River council moves keg registration law to final reading"
>
> Green River, Wyo. (AP) -- ...
> Green River's city council on Tuesday approved in its second reading
> the ordinance seen as a tool for police to help them track the
> purchasers of beer that might be consumed by those under the age of 21.
> ...
> The ordinance would require Green River liquor dealers to put
> numbered labels on kegs to keep records on kegs purchased and their
> buyers.
> The labels would identify both the seller and the buyer and would
> allow
> police to trace the buyer of kegs and investigate possible charges of
> furnishing alcohol to a minor.

Date: Fri, 24 May 91 16:09 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Head Retention Methods

I know of three ingredient factors that will improve head and head retention:
All malt brewing (and that means no corn sugar, even for priming)-Leads to

to tiny little bubbles (in my beer...makes me happy...makes me full of cheer...), which will make a creamier head.

Crystal malt-I believe the residual, unfermentable sugars from crystal make the

beer more sticky or viscous or something, but tends to develop fairly slowly. Mine take about 1 month to fully develop.

Hops-Some component in the hop oil gives the beer head retention. Some kind

of detergent, coming from oil I would guess some kind of phospholipid.

All these attempts will be futile if your apparatus from brew pot to bottles

is not very clean. Any oils will kill the detergent action of the hops (try drinking a big head beer with greasy potato chip lips), and other forms of

detergents (like Cascade or Ivory liquid) will counteract the hop action. I have good success with these simple techniques.

Al Taylor
Uniformed Services University
School of Medicine
Bethesda, Maryland
s94taylor@usuhsb.bitnet

Date: 24 May 91 16:20:27 EST
From: Attilio Lee Menegoni <ATTILIO.MENEGONI@OFFICE.WANG.COM>
Subject: RE: Hunter AirStat /Cheap

RE: Hunter Air Stat \$19.95 @Builders Square:

The current Builders Square sales circular, for NH at least, has the
Hunter
Air Stat for \$19.95. This price is good until May 28th at least, which
may
be the day you see this. The picture in the ad suggests that this device
is
used to control an air conditioner, it shows an AC plug for standard
house
voltage.

Brew Free or Die
Lee Hudson NH

Date: Fri, 24 May 1991 12:00:37 -0400
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)
Subject: mold, head

Someone mentioned haveing to throw out a batch because it got some mold on it before he pitched. You don't necessarily have to toss it. What have you got to lose by fermenting it? I had a batch that had some mold on it once. I skimmed it off, and went ahead with it. The beer tasted good, and forgetting about the mold, I entered it in a tasting. It won!!!!!! It was only when I went back to my book to supply info on the beer to the tasting participants, that I found the reference to the mold. I forget whether I told them about it, but I think i did;-)

Finding good head, and making it last a long time. -> Think about baseball;-0
Seriously, adding a bit of malted wheat, wheat flakes, or shredded wheat can improve head formation, and retention. The wheat has more of the head forming protiens that barley has.
Most heading liquids, or powders are basically edible soap? :-P
IF you try some, use it in moderation. I once tried some heading powder, at about 1/8th of the recommended dosage, and the effect was pretty dramatic.

Bill Crick Brewuis, Ergo Sum!

Date: Fri, 24 May 91 16:42:05 CST
From: mike@ranger.bison.mb.ca (Mike Charlton)
Subject: Re: ?? Brew head retention techniques ??

>

>What methods/ingredients/drewid chants are useful if I want to create
>a brew that has a good head of foam when poured (cold or warm) ...
>definitely one that is thick and creamy (or otherwise)? I'm looking
>for some input as to ways to toy with the head retention properties of
>brew, so if you could phrase your responses in the terms of "This
>method does this to brew head" and "This ingredient produces this type
>of brew head" and "This chant on this day with this animal draped
>about your shoulders produces this type of brew foam ..." these would
>be ideal.

>

I've had real problems with head retention as well. Here are a few
pointers

I have found out in my search for improving head retention. I'll leave
out the stuff about protein rests and mashing in wheat since you are
an extract brewer.

1. Use only FRESH leaf or compressed hop plugs. These types of hops
apparently help promote head retention. If you can't get good
hops locally, then I suggest mail order (Freshhops is good for
the limited supply they carry). Also high alpha acid hops are
supposed to be best for head retentive qualities (more hop resins).
2. Ferment at a low temperature. This sounds a bit iffy to me, but
Terry Foster mentions this in his book "Pale Ale" and looking back
at my brews I do note a reasonable probability for correlation.
3. If you are adding specialty grains, make sure they are taken out
before the boil starts. This is because you may leech out tannins
that will cause the medium weight proteins and albumins to
precipitate out. This can cause lack of head retention.

That's all I can think of right now (actually I'm surprised I can think
at
all after the day I've had). Anyway, I hope this helps. I should point
out
that I'm still searching for the perfect head, so perhaps the above is
not really worth looking at. Then again, I guess it can't hurt.

Mike Charlton

Date: Sun, 26 May 91 6:04:31 EDT
From: James P Laird <jlaird@magnus.acs.ohio-state.edu>
Subject: Subscription

Please subscribe jlaird@magnus.acs.ohio-state.edu to the
homebrew list. Thanks, Jim

Date: Sun, 26 May 91 15:00:03 MET DST
From: etxsral@california.ericsson.se (Lars Nilsson)
Subject: Information about Scotland needed

Attention: Connoisseurs of Beer/Ale and Homebrewers.

I'm going on a holiday to Scotland this summer ,
the hotel is in Ayr in the county of Ayrshire.
We will visit Glasgow,Edinburgh and some other larger cities.

Here is some questions.

1. Name some good Scottish Beers/Ales
2. Is there some especially fine Pubs in the areas I will visit ?
3. Is there some breweries that is open to visitors ?
4. Is there some shops with homebrew equipment in the area ?

/Lars Nilsson/

- - -
Lars Nilsson
Technical Support
Ericsson Telecom AB , Stockholm - Sweden
Systems Integration

E-mail: etxsral@california.ericsson.se
Phone: +46 8 719 7308 , Fax: +46 8 645 60 76

End of HOMEBREW Digest #645, 05/27/91

Date: Tue, 4 Jun 91 13:14:37 -0700
Message-Id: <9106042014.AA15098@pollux.ucdavis.edu>

Subject: Here Is 646
Status: OR

HOME BREW Digest #646 Tue 28 May 1991

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

(Kevin L. Scoles)
malty ale recipes? (Stephen Russell)
Getting "Bombed" on Homebrew (IOCONNOR)
Hops Question (Bret Olmsted)

Send submissions to homebrew%hpfcmi@hplabs.hp.com
Send requests to homebrew-request%hpfcmi@hplabs.hp.com
[Please do not send me requests for back issues]
Archives are available from netlib@mthvax.cs.miami.edu

Date: Mon, 27 May 1991 02:47:21 -0500
From: kscoles@pnet51.orb.mn.org (Kevin L. Scoles)
Subject:

May 26, 1991

Greetings.

I am new to the digest, and this is my first letter. Please forgive what the

ASCII transfer to E-mail does to its format.

I have brewed a Guinnessesque brew that turned out so well that I must share

it. I call it Mach Guinness and it has soured ale in it, so I will give you

both recipes.

Mach Guinness

5 lbs pale 2 row British malt
1 lb rolled barley
1 lb roasted barley

2 lbs lighth dry malt extract
2 cups corn sugar
2 Oz bullion Hops (1.5 boiling, 0.5 finishing) (preferably whole)
1 pkg Whitbread Ale Yeast
2/3 cup corn sugar

Mashed 5 lbs 2-row, rolled barley and roasted barley

Mashed in at 132 deg F.

Protein rest 30 min

Starch Conversion 2 hours at 153 degrees

Mashed out 15 minutes at 168

Sparged with 4 gallons 172 deg water

Add the 2 lbs dry ME and the 2 cups sugar. Bring to a boil. Add 1 1/2 oz of

hops. Boil 1 hour. Add 1/2 oz of hops, turn off heat, and let stand for 15

minutes. Cool wort to 72 degrees, strain into fermenter, and pitch yeast.

(note: I personally cool the wort in the boiler and then pour it through a

strainer to oxigenate it and remove the hops, as apposed to straining it hot, which oxidizes it)

S.G - 1.066

T.G - 1.016

Ferment 7 days. Rack and settle 6 to 9 days.

one to two days before bottling, sour two bottles of ale. To do this, pour

two bottles of ale into a steril glass container. Cover with a clean cloth

secured with string or rubber band. Put in the cupboard (or somewhere relatively dark and warm) and let stand one to two days. It should sour, but

not mold.

At bottling time, put 2/3 cup corn sugar in the sour ale, and boil for 10 to

15 min. Add this to the bottling container, and siphon wort into it. This

gives a good mixture without having to risk stirring it. Bottle and try in

two weeks. The flavour changes week by week and levels off after 6 weeks.

This stout is creamy, but not as heavy as some, with a head that takes almost 30 seconds to form, lightly bitter, with that back of the throat

sourness from the soured ale.

Now, the beer I soured is a unique ale, and you dont have to use it, but it

is also very good, and I know it worked:

Ides of March Ale:

1 cup brewed Kenya AA coffee
.25 lb Black Pattice malt
.25 lb chocolate malt
.25 lb 40 deg crystal malt
1 lb rice syrup
1.5 lb light dry malt extract
1.5 oz Willemette whole hops
1 can Coopers Ale Kit
1/2 cup corn sugar - bottling
?? finings (follow directions)

In three gallons of brewing water, put Black Pattice and Chocolate malt. Bring to a boil. After boil just starts, strain out grains. Add coffee, crystal malt, rice syrup, dry ME and 1.5 oz willemette hops. Boil 45 min.

Add Cooper Ale Kit, and continue to boil 3 to 5 min. (much longer and the finishing hops in the Coopers kit make the brew bitter)

Cool and pitch with Ale yeast from the Cooper Kit.

S.G. 1.046

T.G. 1.012

Ferment 7 days. Rack and add finings (or polychlar). When settled,

bottle with corn sugar.

Hope someone trys these and has as much luck as I had. Later - kls

UUCP: [tcnet, crash, quest]!orbit!pnet51!kscoles
ARPA: crash!orbit!pnet51!kscoles@nosc.mil
INET: kscoles@pnet51.orb.mn.org

Date: Mon, 27 May 91 12:00:44 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: malty ale recipes?

Hi folks,

I was wondering if any of you had successfully brewed any beers that resemble malty British pale ales such as Fuller's ESB and all those various, wonderful Scotch ales, and what were your recipes? Since someone recently had requested a McEwan's recipe, I thought I'd chime in.

It seems to me that such a maltiness in aroma and flavor could be achieved using German malts such as Munich, but as this is probably not the actual ingredient in Fuller's (since the British use British malts and the Germans use German malts), I'd like to know how to achieve that maltiness using British ingredients. For all I know, this "maltiness" could be accomplished by some combination of sugars like demarara or treacle, which I have never used myself due to their lack of availability in my area.

Of course, part of the freedom in homebrewing is making German beers using British ingredients and vice versa, so *any* recipes you have would be most gladly accepted.

Thanks,

STEVE

Date: Mon, 27 May 1991 13:30:00 EDT
From: IOCONNOR@SUNRISE.ACS.SYR.EDU
Subject: Getting "Bombed" on Homebrew

OK, so you thought by my header, that I meant drunk when I said "bombed." Well I got you to read this.

This weekend i got bombed by my own beer bottles. Luckily I wasn't there when it happened, but it could've been pretty bad. One bottle exploded in the case containers I keep my bottled brew in. So I cleaned all the bottles and set them on the counter to dry. When I returned, two more exploded and put glass everywhere. I'm really glad I wasn't home!

A couple of weeks ago I asked about ending SG's of 1026 for an extract ale. I used M&F premium to make this brew, and I added only crystal and spray malt to it. My friend said that it tried to ferment more in the bottle, and this caused them to explode. I waited almost two weeks to bottle, so it should have stopped fermenting. What gives?

Any help would be appreciated.

If anyone wants this recipe to take revenge on someone, email me.

Kieran

IOCONNOR@SUNRISE (bitnet)
IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)

Date: Mon, 27 May 91 10:25:25 -0700
From: ez005426@deneb.ucdavis.edu (Bret Olmsted)
Subject: Hops Question

My question pertains to hop growing. I planted two rhizomes in mid March. One was a Hallertau the other a Willamette. The Hallertau now has reached eleven feet, while the Willamette is six inches tall. I know that the Willamette is supposedly a slow grower but should it be that slow compared to the Hallertau? Both of them get direct sun and lots of water. For anybody in the San Jose area, is eleven feet good for first year growth of Hallertau?

Bret Olmsted
InterNet: bsolmsted@ucdavis.edu
BitNet: bsolmsted@ucdavis
UUCP: ucdavis!bsolmsted
GENie:G.OLMSTED

End of HOMEBREW Digest #646, 05/28/91

*

Date: Tue, 28 May 91 12:55:11 EDT
From: (Mark Stevens) <stevens@stsci.edu>
Subject: D.C. area brewpubs

In Homebrew Digest #645, David Arnold (davida@syrinx.umd.edu) asked why he hasn't heard anything about brewpubs in the D.C. area.

The most likely reason is that there aren't any. About 2 years ago, plans were afoot to build a brewpub--tentatively called "Atlantic Brewing Co." in Alexandria. Brewpubs are legal in Virginia, and a use & occupancy permit was issued to the would-be brewers. I don't think they ever got further than that though, because there certainly isn't a brewpub in Alexandria today.

Would-be brewers are now trying to open a brewpub in D.C. on New York Avenue at the site of the old Greyhound depot (next to the convention center). John Ray of the D.C. City Council sponsored a bill to legalize brewpubs in the District, but I don't know if this was made into law or not, nor do I know how far along this brewpub is.

There are, however, two excellent brewpubs in Baltimore, if you're willing to make the 45 minute drive up the parkway. Sisson's, at 36 East Cross Street in the Federal Hill area, offers Cajun food and some very good ales (as well as a couple thin ones). Sissons seems to do best with its seasonal specialty beers. I was up there 2 weeks ago and had an excellent I.P.A.---very hoppy and sharp.

A few blocks away is the Baltimore Brewing Company (Albemarle and Pratt Streets). This is a cavernous brick place with huge copper kettles adorning the back bar. They serve up lagers here, with the most distinctive

being their pils, which is very hoppy and pleasant. I wasn't crazy about their light lager, but their dark lager was suitably dense and malty.

If you're just looking for pubs with a good variety of microbrews, try the Last Chance Saloon in Columbia (e-mail me for directions), which serves up dozens of different kinds of beer (last time we were in, they had 17 taps going, including Anchor Foghorn, Wild Goose, and Schlosser Alt...all at about \$2/pint. Monday is a good night because it's half price hamburger night.

Another good place is Heroes in Manassas. It's been a couple months since I've been out there, but last time was worth the trip. We loved their house beer, which is brewed by the Old Dominion Brewing Co. in Chantilly.

Happy Drinking.

- ---Mark Stevens
stevens@stsci.edu

Date: Tue, 28 May 91 13:02:08 CDT
From: lutzen@phys1.physics.umr.edu (lutzen)
Subject: The Cat's Meow - Ascii

Hi folks. The ascii version of the recipe book, "The Cat's Meow" is now available at the homebrew archives, mthvax.cs.miami.edu, under the directory /pub/homebrew/recipe-book. The file is cats_meow.txt.Z It has been compressed with the UNIX compress utility. Run uncompress to restore. Be sure to set type binary when FTP'ing the file.

There were several requests to me that I could not reply back to. I mailed a test message to everyone who requested an ascii version, and those that got through, I sent a copy of the book to them. Most of the problems were the dreaded "Host unknown" error. I tried everything I could think of, but finally I have given up. If there are people out there still wanting an ascii version of the book mailed to them, please send another email note to me at the address below. Please be sure to include all gateways you are mailing through, or as many hints as possible, so I can get back to you. (I do like mysteries, but I need clues).

Karl Lutzen lutzen@apollo.physics.umr.edu
University of Missouri - Rolla c0537@umrvmb.umr.edu
Physics Dept.314-341-6317
(in order of decreasing preference)

Date: Tue, 28 May 91 9:01:01 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Druidic Rites in Brewing

In HOMEBREW Digest #645, Dr. John commented:
> As to the druidic chants, we can only hope that Martin (if it's good
> enough for Druids . . .) Lodahl can provide some help.

Sacrifice is the answer. Animal sacrifice can cause trouble with the SPCA, and human sacrifice has been overdone lately, so I recommend the practice of sacrificing a bottle of a previous batch of homebrew early in the boil, and another after the cleanup is done, by straining the beer through the kidneys ... ;-)

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 28 May 91 10:12:43 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: To Step an Infusion

In HOMEBREW Digest #645, David Poore asks:

> I am currently not set up to do step mashes (and won't be for a while)
> and it seems that the ratio of step to infusion recipes I see is about
> 10:1. Is there a pretty reasonable way to convert recipes using step
> mash to infusion or am I simply limited by the types of grains I can
> use? I've got a Gott picnic cooler mash/lautertun ...

No, I don't think I'd try a stovetop step-mash in a plastic cooler, either 8-). Using a single temperature does limit you to grains that have been pretty completely modified, such as English pale ale malt, as the basis of the beer. If the recipe calls for lots of adjuncts, the pale malt may not be rich enough in enzymes to convert the mash fully, so some recipes will simply be beyond the scope of your equipment. For those within the realm of the possible, however, conversion is a matter of comparing the mash extract in the recipe with what you usually obtain with your own methods and materials, and adjusting accordingly.

> ... I'm also wondering if it is feasible to do a
> step mash using this by simply adding different temp water or if
> it is necessary to have a heat source.

Possible, but complex. You could start out with a very stiff mash, and add enough boiling water at each step to reach the temperature you want. Obviously, this will change the thickness of the mash, which has all sorts of effects on the conversion. Equally obviously, if you overshoot the temperature you'll have to add yet more (cold) water, and if you overshoot again ... Some brewers use this method as a matter of course, with good results. Another option is to go to a decoction mash, where a portion of the mash is abstracted and boiled, then returned to the main mash to raise the temperature. This also has its partisans; I haven't tried it yet. A very good description of it can be found in Greg Noonan's "Brewing Lager Beer", which deserves a spot on every brewer's bookshelf, IMHO.

= Martin A. Lodahl Pacific*Bell Staff Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 28 May 1991 15:44:48 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: Oatmeal stout

Well I made an oatmeal stout this weekend, complete with a partial mash (my first mash). , an infusion. I used 3 lbs of English 2-row pale malt, 1 lb. of steel cut oats, mashed in 5 qts. of water, sparged with 2.25 gallons of water through Zapap lauter tun. The sparge took 20 minutes, which seems fast. I expected ~10 minutes/gallon.

Would the deeper grain bed of a full mash slow things down? The runnings were never clear. I did recirculate the first runnings. The OG of the sparge was 1.026 in 3.5 gallons. Somebody want to figure out my efficiency?

The grain bed was not at all sweet after the sparge, which I took to be "a good thing".

I added 3.3lb of dark extract and 3 lbs. of dark DME to the wort and boiled with 2 oz. of Centennial leaf hops (AU=11.1, total=22.2 WHOOPS!) Good thing I like hops. Finished with 1 oz. of Cascade leaf hops. (AU=5)

Pitched Wyeast Irish Ale yeast starter (#1084?), took 24 hrs. for active ferment. The Wyeast packet was dated Feb 1991, (I got it cheap). The pouch

was started on Thursday, by Saturday it was nearly fully puffed. I made a started on Saturday night with it, by Sunday night it was at high krausen, and by Monday night it was happily eating oatmeal.

So, other than overhopping, it all went well, and the mash was alot easier and enjoyable than I expected. But now I need a bigger brewpot; I was right up to the edge on this one.

Russ

Date: Sun, 26 May 91 17:12:06 -0600
From: dinsdale@sauron.unm.edu (Don McDaniel)
Subject: Durango Brewpubs (an answer not a question)

I made a quick trip to Durango Colorado this weekend to race in the Ironhorse Classic bike race from Durango to Silverton. I wasn't thinking of microbrew when planning the trip, but being ever vigilant I was able to seize upon the opportunity to sample some of the local beverages.

I drove up from Albuquerque with a friend Friday afternoon and headed straight for Pronto's Pizza and Pasta for the usual biker's carb-load dinner. They have a fine buffet there. Naturally the place was packed with cyclists and there was a 20 min wait. I asked if we could be seated at the bar and we were ushered right in. I looked at the taps and saw Durango Lager nestled between Bud and Miller. Naturally I ordered a Durango. I expected some light innocuous lager and was pleasantly surprised with a rich dark brew. I can't do the beer justice in words. I'll just say that it was a satisfying, hearty dark lager with plenty of body and flavor. It was clear and had a good lingering head. I had a second mug even though I was racing in the morning. Cost was \$2.50 per mug (10 or 12 oz.).

I asked the bartender if the beer was brewed in town or if it was a contract brew. She told me it was local and that there was also a brewpub in town. I immediately knew where I'd be having lunch the next day after the race.

The next afternoon we found the Carver Brewing Company. It's a very small, plain restaurant with accompanying bakery and brewpub. The pub didn't open until four so we ate in the restaurant. Of course they featured their fresh breads with soups and sandwiches. I had a turkey Reuben that was very good except for the out-of-season tomato. The beers offered were a honey lager, a pale ale and a stout. I was very interested in trying the stout, but after racing needed something somewhat more refreshing. I ordered the pale. It was served in a nice pint pub glass (I just last week bought some for myself) for \$2.50. Although the waitress had described the ale as bitter, I found it underhopped for my tastes. It was also quite cloudy. In short, it was an adequate beer, but nothing any of my brewing friends couldn't easily match or exceed. I was unable to try any of their other brews as I had a 225 mile drive ahead of me.

Before leaving, I wandered back into the pub to have a look. It was surprisingly small, having only six tables and four barstools. Behind the bar was the obligatory glass window into the brewery. I saw a copper brewkettle, a stainless primary and two stainless secondaries (they were clearly labeled, making identification easy :-)). It was encouraging to see the small scale of this particular operation. Maybe there is hope for me. On the other hand, I expect this underwhelming operation may well have been unviable without the substantial bakery operation associated with it.

As for my race; I dropped my chain in the first mile, got it tangled in the rear derailleur and had to stop to fix it. By the time I got back underway, the pack was way down the road and I faced a headwind in trying to catch up. I slogged through the race alone and finished WAY down in the field. Bike racing can be frustrating, but it keeps me a skinny homebrewer :-).

Don McDaniel

Date: Tue, 28 May 91 15:02:24 PDT
From: kjohnson@argon.berkeley.edu (Ken Johnson)
Subject: Lager Eggs

I pitched a half gallon starter of cultured Sudwerk (Davis, CA) yeast into a fine batch of wort last week. After three hours there were six glubs/min. After four hours there was a three inch head on the beer. However, the smell of rotten eggs came out of the airlock. It wasn't overpowering, but very noticeable. I remember comments in the past about this activity. Is it normal? Will it go away? The fridge temp is set at 48 F.

kj

End of HOMEBREW Digest #647, 05/29/91

Date: 29 May 91 08:06:52 EDT
From: chip upsal <70731.3556@compuserve.com>
Subject: Step mash <-> infusion

POORE@SCRI1.SCRI.FSU.EDU (DAVID) writes:

> I've got a Gott picnic cooler mash/lautertun and
> I'm also wondering if it is feasible to do a step mash using
> this by simply adding different temp water or if it is necessary
> to have a heat source. Thanks for any help.

I use the same set up and here is how i do it; I call it the modified decoction method.

for a proteen rest I heat water to 135F and add to grains -- one quart of water for each pound of grain. The temp stabilizes at about 125-130F.

After 30 min I add one pint of boiling water for each pound of grist to the mash tun. this stabilizes the mash at about 150F for about 20 min.

To further raise the temp I remove about 1/3 of the liquid in the mash tun via the drain on the cooler and bring that to a boil. Then I return the boiling liquor to the tun and stabilize the temp at 158. I hold that about 20 more min.

Of course you will have to play with the times and temps to match your system

Chip

Date: Wed, 29 May 91 09:42:36 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Books on [shhhhhh!] distillation?

I'm looking for info on distillation -- techniques, equipment (eg: pot or refractory, etc), and so on.

Can anyone recommend a books, articles, or other sources? Thanks.

Date: Wed, 29 May 91 12:40:27 EDT
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: "Lager Eggs" in HBD #647 (May 29, 1991)

K-Johnson's new lager batch stinks - well, Ken, I hope your spouse is more tolerant of off-odors than mine. Seriously, don't worry, relax, etc. Different yeast strains blow off different by-products, and if the odor is coming off the primary, it will be minimized in the final product. Using a dry lager yeast, your batch would smell like strawberry and pineapple. Evolution of hydrogen sulfide means that your batch has a very low redox potential (opposite of oxidized) and is slightly acidic, both OK. Is your UC Davis yeast strain available commercially? It sounds like a very fast starter. I would be interested in getting some if it conserves malt character and does not produce diacetyl. Let us know how it goes! -- Jean

Date: Wed, 29 May 91 14:11:38 -0400
From: Matthias Blumrich <mb@Princeton.EDU>
Subject: I forgot...

Sorry to bring this up again, but I forgot what the substitution ratio of dry malt extract to liquid malt extract in recipes is. That is, I want to use dry instead of liquid. Could someone please mail this info. Thanks in advance.

- Matt -
mb@cs.princeton.edu

Date: Wed, 29 May 91 14:38:11 EDT
From: hersh@expo.lcs.mit.edu
Subject: Cider info

OK so why is it that the initial call to mail out Cider info generated only ~14 inquiries, but the "last chance" call generated ~30??

Is this group a little slow on the uptake or what??

JaH

Date: Wed, 29 May 91 14:37:48 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Chlorine alert?

Gack!! I saw this pass accross the net in reference to the PR efforts of the chlorine industry. I use regularly use bleach to sanitize my carboys, bottles, etc. What effect am I having on the environment/me? Anyone know?

"The truth is that chlorine is a chemical whose days are numbered. Its use has created some of the most intractable environmental problems in history."
DDT, PCBs, Agent Orange, CFCs and dioxin all originate from use of chlorine.

Date: Wed May 29 09:56:59 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: Oatmeal Stout, Mashing, Lager Smells.

On single infusion mashing: Klages is suppose to have enzymes equivalent to 6 row malt (Miller, The "Complete Handbook of Home Brewing"). I have had good results with Klages pale ale malt and 25% adjunct and single step infusion mash. It was a stout from Papazian, "The Complete Joy of Homebrewing", 6lb klages, 1 lb each, roast barley and flaked barley in 5 gallons.

I have had some good pilsners and made a couple of lagers (vienna, american bock and pilsner (still lagering)) that were all single step infusion mashed. Some were done with English and some with Klages pale ale malt.

- -----
For the fellow with the Oatmeal Stout, the extract rate per Miller is

Pale Ale = .035/lb/gal
Raw grain = .035/lb/gal (for barley, I assume oats are similar)

So you could expect $(.035 * 3 + .035 * 1) / 3.5 = .040$ (1.040). I don't think that 20 minutes is excessively fast. I typically spend less than a half hour sparging 7-10lb of grain for a 5 gallon batch. Your rates are probably small because of fixed losses in your system and the small size. If you did a full mash your rates would be similar to Millers. My first mash was similar to yours (a three gallon batch) and I got similar results. Subsequent batches have been a full 5 gallons and my rates are similar to Millers. My runnings are always cloudy. I think you just want to make sure you don't get any obvious grain or husk in your wort - not even an issue with a stout!

- -----
One of the defining characteristics of Lager Yeast is the rotten egg smell. I believe that the smell is suppose to be reduced by the yeast during the lagering period. That is what appears to happen in my lagers.

Date: Wed, 29 May 91 15:41:50 CDT
From: bradley@dehn.math.nwu.edu (R. Bradley)
Subject: infusion mashes, hot weather brewing

In #647, Martin Lodahl quotes David Poore, then advises:

>> I am currently not set up to do step mashes (and won't be for a while)
>> and it seems that the ratio of step to infusion recipes I see is about
>> 10:1. Is there a pretty reasonable way to convert recipes using step
>> mash to infusion or am I simply limited by the types of grains I can
>> use? I've got a Gott picnic cooler mash/lautertun ...

> Using a single temperature does limit you to grains
> that have been pretty completely modified, such as English pale ale
> malt, as the basis of the beer.

This appears to be a central part of the cannon to any homebrewer who has ever read Papazian. I've been mashing for 5 years this summer, maybe 160 mashes, and I've rarely used anything but an infusion mash. Canadian malt, American and English, 2-row and 6-row, singly and in combination. Never a problem with poor enzyme levels, slow or incomplete conversion, or excessive chill hazes. At first, believing Papazian and dreading chill haze, I always used step mashes. When I learned that Upper Canada makes German style lager with Canadian ("under"modified) 2-row malt in a single-stage, I stopped worrying...

I sometimes got chill hazes with step mashes, I now sometimes get perfectly clear beer at fridge temperatures with infusion mashes. I don't think there's any correlation at all.

I would be willing to believe that a step mash is necessary if one uses substantial amounts of adjunct, and I can understand wanting to brew wheat beer in the summer, but otherwise, I don't personally have much use for rice or corn.

Speaking of summer, it's 90 degrees in Illinois these days. I live on the top floor of a three-storey house. Is there anyway I can continue brewing short of air-conditioning the place?

Cheers,
Rob
bradley@math.nwu.edu

Date: Wed, 29 May 91 20:59:30 MDT
From: J. Michael Diehl <mdiehl@triton.unm.edu>
Subject: ZYMURGY?

How does one subscribe to ZYMURGY?

Thanx in advance.

```
+-----+-----+-----+-----+-----+-----+-----+-----+-----+
-----+
| J. Michael Diehl ;-] | I thought I was wrong once. But, I was
mistaken. |
+-----+-----+-----+-----+-----+-----+-----+-----+-----+
| mdiehl@hydra.unm.edu | "I like children.....they bounce!" |
| Thunder@forum | |
| Thunder@Tiny* | +-----+-----+-----+-----+-----+-----+
| (505) 272-HaHa | |THIS SPACE FOR RENT| |
+-----+-----+-----+-----+-----+-----+-----+-----+-----+
-----+
```

End of HOMEBREW Digest #648, 05/30/91

Date: 30 May 91 07:25:00 EDT
From: "Daniel J. Graham" <graham@drcvax.af.mil>
Subject: Missing #646

I think some link in the Internet maze took last Monday off. I never got issue 646. Could some kind soul please pass ti on to me? I checked and it's not in the Miami archives, either. I can't ge the Wang archives to answer me, so I haven't gotton it from there either.

Thanks a lot in advance, whoever you are.

Dan

Date: Thu, 30 May 91 10:16 EDT

From: WJW2@PSUVM.PSU.EDU

Subject: carlsberg

Hello all,

i'm a grain brewer looking for a recipe for my favorite beer-
carlsberg.

now hold on, that's carlsberg in denmark, not the wimpy export version.
in denmark it tastes similar to the elephant beer we get here (with a
little

less edge). has anyone tried to approximate it? don't send me the
recipe in

bblyb- i have it. i've been playing with the malt combination. i first
tried straight lager. i've also tried various lager/amber malt
combinations.

perhaps i should move up to pilsner malt next - help!

the frustrated (but still pretty great) dane.

Date: Thu, 30 May 91 7:36:24 PDT
From: Marty Albini <martya@sdd.hp.com>
Subject: attention keg shoppers

Used three gallon pin-lock soda kegs are now available from Foxx Equipment by mail order for \$25. If you've been looking for a low-buck way to start kegging, this may be the best deal you'll find on these small kegs. This is an excellent price, altho shipping will doubtless raise it.

You can phone order from two offices:

421 Southwest Blvd. 955 Decatur St., Unit B
Kansas City, MO Denver. CO
(800) 821-2254 (800) 525-2484
local (816) 421-3600 (303) 573-1766
fax (816) 421-5671 (303) 893-3028

Just a satisfied customer, who finally has enough three gallon kegs.

Date: Thu, 30 May 91 14:57 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: RE: chlorine alert

Date: 30-May-91 Time: 10:56 AM Msg: EXT01244

Hello all,

This is quoted from Seventh Generation's catalogue (they sell environmentally friendly stuff)

"When paper is bleached with chlorine, dioxins (some of the most deadly substances known to science) are formed along with other toxins such as furans and chloroform. Unbleached paper causes less pollution"

"When chlorine gets into the environment it forms unhealthy compounds like chloroform" (in reference to using chlorine vs. all-fabric bleach)

"Our water treatment facilities are overloaded and wastewater is being dumped directly into lakes and rivers. Therefore it's important to use cleaners

that biodegrade quickly and are as gentle as possible on the environment.
"

"to learn more about household chemicals, send \$9.95 for the Guide to Hazardous Products Around the Home to HHWP, S.W. Missouri State 901 S. National Ave. Box 108 Springfield, MO 65804"

I doubt that using 2 tablespoons in a gallon of water will be that bad for the environment, since chlorine is regularly dumped into water by the water authorities (I lived in Fort Lee, NJ and had to get bottled water, the chlorine odor was that strong). However, it couldn't hurt to use a less destructive chemical if there is one that will kill the bacteria like chlorine will. Hydrogen Peroxide breaks down into O2 and CO2 and is used for disinfecting cuts, would that do it?

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu, 30 May 91 14:57 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: philly pubs

Date: 30-May-91 Time: 10:58 AM Msg: EXT01245

sorry, should have included this with the chlorine stuff,
I have another article on Philly brewpubs. This one is from APPLAUSE, the
magazine of Ch. 12, Philly's PBS station. E-mail me if you want a copy, I
should have it on-line by the time you get this.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu, 30 May 91 12:12:21 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: missing digest #646

Sorry to waste precious space, but neither I nor any of my colleagues at Cornell received Digest #646 (Tues. May 28th). If one of you could forward a copy to me at:

srussell@snoopy.msc.cornell.edu

it would be most appreciated (and then I would be able to forward it onward to all the folks here in Ithaca).

Thanks,

STEVE

Date: Thu, 30 May 91 14:04:54 -0400 (EDT)
From: Mary Jane Kelly <mk36+@andrew.cmu.edu>
Subject: Brewing Lager Beers

Hello everyone.

I am intersted in different peoples techniques and results in brewing lager beer. Recently I have been able to clear room in my refrigerator for a carboy.

Do people find they have better results by doing all the fermenting in the refrigerator including the carbonating in the bottles and then storing the beer at room temp (60F).

Or do people do the primary fermenting at room temp and then store the carboy in the refrigerator for several weeks and then bottle and leave the bottles at room temp.

Or do people find they have better results by doing all the fermenting at room temp and then place the bottles in the refrigerator for several weeks.

What effects does temp. changes have on the beer and the yeast.

If I get enough responses I will post a summary.

MJ

Date:Thu, 30 May 91 16:17 EST
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>
Subject: Chlorine

While it may be true that all those listed noxious chemical have chlorine in their chemical formula (PolyCHLORINATED-Biphenyls, CHLORO-Fluorocarbons, etc.), they certainly don't come from the use of chlorine BLEACH. It may be phased out in industry, don't sell your stock in Chlorox.
Al Taylor
Bethesda, Maryland
s94taylor@usuhsb.bitnet

Date: Thu, 30 May 91 17:42:25 -0400
From: botteron@bu-it.bu.edu (Carol Botteron)
Subject: Chlorine + Wort -> Chloroform?

Steve Anthony brought up the subject of chlorine. I've been meaning to ask what is known about the effect of chlorine on wort.

In the processing of drinking water, a frequent problem is that chlorine reacts with organic matter in the water, forming chloroform and related compounds, some of which are carcinogenic.

Cambridge, Mass. (which has its own water system, mostly separate from the rest of the Boston area) has this problem; apparently the source of the organic matter is leaves falling into an open tank, so the tank is being replaced with a covered one.

A small biotech company in Cambridge got into trouble a couple of years ago because there was too much chloroform in their effluent water. The company didn't use any chlorine compounds, but the people there analyzed all their processes in an unsuccessful search for the source. Finally they measured the chloroform in the city water coming into their building....

Anyhoo -- wort has plenty of organics in it. Many people use chlorine bleach to sanitize equipment. If anyone has actual information on the effects of bleach on wort, probably quite a few people would like to read it. Meanwhile, thorough rinsing and draining sounds like a good idea.

Carol Botteron (proud descendent of Dionis Stevens of Newbury, Mass.)
botteron@bu-it.bu.edu

Date: Thu, 30 May 91 19:26:28 PDT
From: darrylo@hpnmxx.sr.hp.com
Subject: Re: Final Gravity Calculation

In HBD #645, prcrs!link@uunet.UU.NET (John S. Link) asks about final gravity calculations. I'm under the impression that FG is influenced by the type of yeast used and the amount of fermentable sugars in the wort (e.g., dextrinous worts will have high FGs).

However, I'm curious as to how the OG is calculated. This should be a simple topic, but I've been unable to find a good explanation in either Papazian's or Dave Miller's books. Can anyone tell me if the following is correct (I'm going to use John's recipe as a guinea pig)?

John uses the following malts:

```
> - 3 lbs John Bull Amber liquid malt extract - hopped
> - 3 lbs M&F Amber DME
> - 1 cup M&F Pale DME
```

(I'm ignoring any SG contributions from trace minerals, hops, etc..)

In Appendix 10 of Papazian's book, there is a table that gives estimated SGs for different ingredients (this table is on the very first page of Appendix 10). Taking the "average" values we have:

In 1 gallon, 1 lb of: Will yield an SG:

```
-----
Malt Extract (syrup) 1.035 (Papazian gives 1.033-->1.038)
Malt Extract (dry) 1.040 (Papazian gives 1.038-->1.042)
```

Note that Papazian gives SG *ranges*. Here, I'm giving an exact value to make things easy (but not necessarily exact).

I'm going to assume that 1 cup of pale DME weighs 1/2 lb (I'm taking a wild guess at this).

I'm also assuming that SG can be calculated by individually calculating the SG contributions of each malt, and then adding them up to get the real SG value:

***** For the 3 lbs liquid ME:

```
  0.035(3)/5    = 0.021 <-- SG contribution of this liquid ME
  ^   ^   ^
  |   |   +-- 5 gallon batch
  |   +----- 3 lbs of liquid ME
  +----- "normalized" SG of 1 lb of liquid ME in 1 gallon
  (SG is relative to 1.000, so I subtracted 1.000
  from the value, to make it relative to zero).
```

***** For the 3 lbs amber DME:

```
  0.040(3)/5    = 0.024 <-- SG contribution of this DME
  ^
  +----- "normalized" SG of 1 lb of DME in 1 gallon.
```

***** For the 1 cup of pale DME (assuming 1 cup DME weighs 0.5 lb):

```
  0.040(0.5)/5  = 0.004
```

Adding these numbers, we have (can you really add SGs???):

```
0.021 <-- liquid ME
0.024 <-- Amber DME
+ 0.004 <-- Pale DME
-----
0.049 --> SG (OG) of 1.049
```

John says that the OG was:

>- Original gravity was 1.046 adjusted to 1.048 for temp.

This is close to the calculated value of 1.049. If you use the min and max values in Papazian's table, you get:

```
Min OG: 1.046
Max OG: 1.052
```

Is the above right, or have I had a few too many beers? ;-)

Also, in HBD #648, Matthias Blumrich <mb@Princeton.EDU> asks about dry ME to liquid ME substitution ratios. If the above is correct, then DME can be said to be about 14% "better" than liquid ME (I've also heard that DME is 20% more "efficient", whatever that is). To *estimate* the amount of DME needed given an amount of liquid ME, you would multiply the liquid ME amount (weight in pounds) by 7/8, or 0.875.

```
-- Darryl Okahata
Internet: darrylo@sr.hp.com
```

DISCLAIMER: this message is the author's personal opinion and does not constitute the support, opinion or policy of Hewlett-Packard or of the little green men that have been following him all day.

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-----
End of HOMEBREW Digest #649, 05/31/91
*****
```


Date: Fri, 31 May 91 08:21:39 EDT
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>
Subject: AHA books

I'm interested in ordering the AHA's book on Lambic beers
Could someone send me the phone # (& tell me the approx.cost if you
know)!

By the way in regards to chlorine...
Did anyone see the article on Ozone degradation and chlorine in the
latest
Scientific American?

Date: Fri, 31 May 91 7:41:24 EDT
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)
Subject: Re: chlorine alert

With all this sudden panic going on about the dangers of chlorine,
most of you are completely missing the boat on something that is far
more dangerous:

the practice of oxygenating your wort.

Oxygen is a byproduct of the process used to produce DEADLY Hydrogen,
chief ingredient in the BOMB of the same name!

Quick, everybody, stop breathing!

- - -

Kevin L. McBride (-: Nothing left to do but :-)
MSCG, Inc.
uunet!wang!gozer!klm

Date: Fri, 31 May 91 10:04:00 EDT
From: Alan Garvey <Garvey@CS.UMASS.EDU>
Subject: re: keg registration

A few digests ago Bill Thacker posted a message about a keg registration law in Green River, Wyoming. That reminded me about a law that the town of Amherst, MA passed a couple of weeks ago.

The new law requires anyone in possession of a container that is 5 gallons or greater and has any beer in it to have a keg license. A license is obtained by going before the town selectboard and paying a \$25 fee. It is not clear whether this is a one-time fee or a per keg fee. I read the exact wording of the law and it is incredibly unclear. The intention is to give police the authority to remove kegs when they are called to a party where beer is being served to minors. Apparently undergraduate partying here at UMass (aka ZooMass) has gotten even more out of control than usual and the residents of Amherst are upset about it. I sympathize with home owners whose lives are disrupted by partying students, but this law seems much too broad.

Homebrewers who keg their beer (rather than bottle it) certainly fall under the ordinance. Homebrewers who brew 5 gallon or larger batches in a carboy or bucket (that is, nearly every homebrewer), may or may not fall under the law, depending on whether you consider the product in the carboy to be beer before the brewing process is completed.

A friend of mine who is a member of the town meeting that voted in the law (and who voted for it himself -- pinhead) tells me that the police promise not to harass "ordinary" citizens and use the law only to control student parties, but I have a hard time believing police promises to not use the full authority that the law gives them. The law was conveniently passed just as students are leaving for the summer. It will be interesting to see the effects of the law when the students return in the fall.

- -- Alan Garveygarvey@cs.umass.edu

Date: Fri, 31 May 91 13:45:17 -0400
From: Matthias Blumrich <mb@Princeton.EDU>
Subject: Partial mash

I would like to attempt a partial mash but I don't have the equipment for it. I'd like suggestions of how I can get started as inexpensively as possible, and I don't mind having to build something. Please reply to mb@cs.princeton.edu. Thanks.

- Matt -

Date: 30 May 91 16:48 -0800
From: mike_schrempp%42@hp4200
Subject:modified decoction

In HBD 648, Chip Upsal describes his "modified decoction" in which he removes and heats liquid from the mash. I've never tried any kind of decoction mash, by Noonan talks about pulling out the "thickest" part of the mash, by which I believe he means very little liquid. His claim is that the enzymes in the grain are quickly washed off the grains and into the mash liquid. Noonan also claims that boiling those grain husks will not deliver too many tannins to the beer (he had a reason, but I forget what it was). He claims boiling the liquid will reduce the enzyme potential.

Can't call that a data point, but there it is.

Now a question: I'm making batch 7, my first hopped extract kit (I know that's backward, but I got the kit as a gift so I used it), and it's been actively bubbling for almost two weeks. The kit is a "Draught Ale" from Newbegin Brewery in New Zealand. Has anyone had any experiences with this brand before? Is it slow (doesn't seem that way), or maybe just VERY attenuative (no SG check since pitching)? I'm not worrying, but all my bottled beer is nearly gone and I'm scared of a brew-drought.

Mike Schrempp

Date: Fri, 31 May 91 15:11:48 EDT
From: Jean hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: Re: Brewing in aluminum

At the risk of reigniting an old controversy, (why) is aluminum a bad material for a mash tun or wort kettle? Color, flavor, aroma, my health, the yeast's health? Is there a brief answer or an explanation in one of the available references on home brewing? If this is a flammable topic please e-mail to me, in ingles por favor, and I will post a summary. --
Jean

Date: Fri, 31 May 91 15:10:50 -0500
From: darrow@ucs.indiana.edu
Subject: Missing #646

Missing issues #646, please come home!
I'll trade an extra #645 that arrived in its place, cheap!

D. D>>->

David Darrow |darrow@ucs.indiana.edu (Internet)
Support Systems |darrow@iubacs.bitnet(BITnet)
University Computing Services |(812) 855-3497 (AT&T net)
Indiana University - Bloomington |1000 E 17th Street 47405 (USnail
net)

Date: Fri, 31 May 1991 18:39:27 EDT
From: FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu>
Subject: Impurities, Residues, and General Yuckiness

Hey Brewfreaks!

I've read many articles recently about the various molecules which can contaminate homebrew and what measures can be taken to avoid them. My big mouth and biochemical background have persuaded me to throw in my opinion.

The factor which most people tend to forget is the essential ingredient in brewing: yeast. If your water contains trace amounts of organics, if the copper coils lend a few molecules to your wort, the yeast you've pitched will generally suck this stuff right up. Few of us realize just how many cells are present in a completely clear glass of homebrew, much less the cloudy murk that reigns in early fermentation. The volume of water in your pitched wort is passed many times through yeast cells in the course of a days hard fermentation, and at each pass the water is effectively filtered (and, of course, effectively pissed in). Most toxic molecules have high affinities for components of living cells (which is often why they're toxic) and will bind strongly to them, and in the case of beer, be precipitated to the bottom during the inevitable die-back of the yeast population. Thus the yeast are going to clean up your starting materials.

This is not to say that beer is safe. During their life cycle, and particularly during anaerobic (no oxygen) fermentation, yeasts produce and excrete all sorts of questionable compounds into your beer. This is what makes your beer taste like beer and not malted hop tea. Alcohol is a great example (although this is a primary metabolite and not some wierd shit that yeasts have decided to make before dying) of a poisonous result of fermentation albeit one we have decided to take a liking to.

The conclusion is that you're more likely to die from eating the carcinogenic compounds produced by mushrooms and by drinking the secondary metabolites produced by yeasts than you are from the copper sulfate leached off from your old and crusty cooling coils. So sit back, pound down a few coffin nails, and reflect on the fact that people have been dying since the invention of reproduction by methods other than fission. Personally, I prefer sex and homebrews to living forever anyway.

Yours in Suds

Father Barleywine

Date: Fri, 31 May 91 23:10 EDT
From: KXR11@PSUVM.PSU.EDU
Subject: Cancel my subscription

Sorry I had to send this here, but the line at homebrew-request wasn't working. The message line says it all. Hopefully I'll have a new e-mail address soon. Thanks.
Eric

Date: Sat, 18 May 91 09:51:52 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: Cream soda, siphoning woes.

My biggest concern with many authentic root beer recipes is that they call for many bizarre and hard to find ingredients. Of course, one can always get the extract, but that just doesn't sound like as much fun to me. Besides, I'm not that big of a root beer fan anyway.

What I would love to try is a cream soda recipe! Does anyone have an actual recipe for cream soda? I'd prefer one that starts "from scratch" rather than from an extract.

On brewing: I whipped up a hellacious black/brown ale last night. I still work from extract, and I don't have a wort chiller yet. My biggest hassle in brewing is getting the wort from the brewpot to the carboy. I'd prefer to siphon or use gravity feed, but my tubing always gets something in it to plug it up and make me restart the siphon. I'm concerned that one of these days I'm going to infect the stuff. I don't want to pour, as that tends to slosh the hot wort around a lot. Also, it seems that pouring wouldn't adapt well to the day when I finally make a wort chiller.

So, let me hear some advice on getting hot wort into a carboy (I use cold water in the carboy to absorb the shock). Many thanks.

- --Danny

Date: Sat, 01 Jun 91 16:02:23 PDT
From: florianb@chip.cna.tek.com
Subject: back with the corn

...After a visit by NVir B, a total hardware breakdown on my Mac II and the arrival of my new Mac IIfx, I'm back...

About a week ago, in #640, Algis R Korzonas says:

>I brew my own because I can buy clean, clear, dry, beer at Bobz
Liquor's.
>Hmmm? Isn't this the same florian who praised the taste of Budweiser?
>All the pieces are beginning to fit together...

Geez, Algis, I didn't say my Pilsner was tasteless! And it was hot when I drank the Bud. I had an excuse!

florian

Date: Sun, 2 Jun 91 06:11:03 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)
Subject: Re: Brewing Lager Beers

MJ asks:

>What effects does temp. changes have on the beer and the yeast.

Drastic temp changes can shock yeast into dormancy or even death, but I think that what you need to ask is: "How does temperature affect the flavor of the finished product?"

I'm not sure what chemical reactions take place during lagering, however, the effect of fermentation temperature on flavor is, to put it simply, fruitiness. When yeasts perform fermentation at higher temps (60, 65, 70F, etc.), they produce more by-products such as esters. Esters are the chemical compounds that give fruits their flavor. Red Star ale yeast, for example, is known for "banana" esters. Cooler fermentation temperatures (50, 45, 40F, etc.) cause the yeast to produce less by-products, including esters.

Typically, ales are fermented somewhere in the vicinity of 60F, and then consumed shortly thereafter. Lagers, however, are traditionally fermented cooler, let's say around 45F, and then *lagered* (stored) for several months, also at cool temperatures, let's say 33F to 45F.

Maybe someone who knows beer chemistry better, can explain the effect of lagering temperature.

Al.
korz@ihlpl.att.com

Date: Sun, 2 Jun 1991 21:45 EDT
From: GOOOOOOOOOOD MOOOOOOOOOORNING ACS!!!!!!!!!!!!!!!!!!!! <ACSWILEY%EKU.
BITNET@CUNYVM.CUNY.EDU>
Subject: Re: Homebrew Digest #649 (May 31, 1991)

Hello,

I am interested in brewing me own beer, I however do not know where to start. I have no experience in homebrewing. Can anyone out there recommend

where I start looking, like maybe a company that sells everything I need to get started (like a beginners guide or something like that). I am also health concious..so if anyone knows a company that sells only organic stuff

that would be a positive...I just don't like to use chemicals if not %100 necessary...well any info...your experiences would be greatly appreciated.

THANKS!!!! You can mail directly to me if ya want...

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$$=(\frac{\quad}{U})=$$

(Bill Wiley BITNET: ACSWILEY@EKU)
(Academic Computing Services INTERNET: soon)
(Eastern Kentucky University VOICENET: 606-622-1986)
(Richmond, Kentucky 40475DISCLAIMER: YES)

They say I'm crazy but it takes all my time.....

Date: Mon, 3 Jun 91 00:05:55 EDT
From: capnal@aqua.who.edu (Al Duester)
Subject: question on recarbonation with dry ice

Does anyone have any experience with recarbonating leftover keg remnants by putting dry ice into a 2 liter plastic bottle with the brew? I don't want a dry ice bomb, and am not about to try it with glass! We don't have the fittings for this odd little keg of smoked beer (yes, wonderful) from the other side of the country, or the CO2 equipment, but I can snag some solid CO2 from the biology labs fairly easily.

Either weight or volume results, by testing or calculation, would be interesting. My chem is a little rusty, and figuring out the solubility, etc., would take a while. Particularly since I have no idea what "good" levels of carbonation are in physical terms.

Thanks in advance for any replies. I'll post a summary and any experimental results.

-Al

End of HOMEBREW Digest #650, 06/03/91

Date: 3 Jun 91 01:38:00 MDT (Mon)
From: ico.isc.com!rcd@raven.eklektix.com (Dick Dunn)
Subject: re: keg registration

Alan Garvey <Garvey@CS.UMASS.EDU> writes about a keg registration law:

...
> A friend of mine who is a member of the town meeting that voted in the
> law (and who voted for it himself -- pinhead) tells me that the police
> promise not to harass "ordinary" citizens and use the law only to
> control student parties, but I have a hard time believing police
> promises to not use the full authority that the law gives them...

Pinhead indeed! Alan's got it pegged: There's no excuse for passing laws which won't be enforced exactly as written, and if you think an existing law won't be used against you, you're at least optimistic and certainly naive.

The difference between "laws that exist" and "laws that are enforced" is a very dangerous ground; it should be as small as possible! That's the area where laws can be enforced selectively--where two people can do the same thing but only one gets prosecuted because he is black, is a longhair, lives in the wrong part of town, doesn't grease the right palm, etc.

If the law is unjust or unfair, bring focus on the law; get it repealed or rewritten. The letter of the law (and NOT what some transient council-creatures promise off-the-record, not-in-writing) is what matters. If the letter of the law is unconscionable, the law is unconscionable; don't take any excuses.

- - - -
Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

Date: Mon, 03 Jun 91 11:45:59 MDT
From: Petr Prasil <UNCLE%CSEARN@pucc.PRINCETON.EDU>
Subject: Re: Homebrew Digest #649 (May 31, 1991)

Hallo, my fantastic brevers

do you know beers as Budvar, Plzen (pilsner) or Kozel (Velke Popovice) ?
I think, this is one of the best beer all over the world.
It is interisting, that Pilsner has alcaline pH.
Do you know some beer with alcaline pH ?

Petr Prasil

Date: Sun, 2 Jun 91 22:31 EDT
From: "Russell D. Shilling" <SHILLING%UNCG.BITNET@ncsuvvm.cc.ncsu.edu>
Subject: Beer in Raleigh (Mayberry on Steroids)

I had a chance to sample several beers from Greenshield's, which is a small brewpub in Raleigh, N.C.
The light wheat beer was very good.
The dark wheat beer was very, very good.
The pale ale was very, very, very nasty.

I will admit that the high quality of the wheat beers may have made a mediocre pale ale seem worse than it was. However, it tasted acrid and somewhat soapy. Can someone tell me what the most likely culprit would be for such a flavor?

Finally, I would like to know if anyone can add to the following list of N.C. Brewpubs...

1. The Loggerhead
2. Spring Garden Brewing Company (both 1 & 2 are here in Greensboro)
3. Old Heidelberg (formerly the Weeping Radish in Durham)
4. Greenshield's (Raleigh)
5. Dillworth's (Charlotte)

Have I missed any?

Russell Shilling

Date: Mon, 3 Jun 91 09:25:44 CDT
From: saroff@ncsa.uiuc.edu (Stephen Saroff: TMC Applications Scientist at NCSA)
Subject: Root beers

I am considering brewing a root beer batch. However, I have always been warned that since there is little alcohol in root beer, there is nothing to really inhibit the yeast and the beer must either be drunk very quickly or refrigerated.

Is this true?

SzS

Stephen Saroff Application Scientist for NCSA
Thinking Machines Corporation 5215 Beckman Institute
<tmc@ncsa.uiuc.edu> <saroff@think.com> 405 N Matthews Ave
(217) 244 5556 Urbana, IL 61801

Date: Mon, 3 Jun 91 08:29:48 -0700

From: krweiss@ucdavis.edu

Subject: Is this negotiable?

>So sit back, pound down a few
>coffin nails, and reflect on the fact that people have been dying since
the
>invention of reproduction by methods other than fission. Personally, I
prefer
>sex and homebrews to living forever anyway.

>

> Yours in Suds

>

> Father Barleywine

OK, but how about if I give up sex? Can I still drink beer, and live
forever? I mean, what the hell, the beer is way more important than the
sex
already...

Ken Weiss krweiss@ucdavis.edu
Manager of Instruction
Computing Services916/752-5554
U.C. Davis
Davis, CA 95616

Date: Mon, 3 Jun 91 09:10:19 PDT
From: jeg@desktalk.com (John E. Greene)
Subject: RE:keg fees

>Homebrewers who keg their beer (rather than bottle it) certainly fall
>under the ordinance. Homebrewers who brew 5 gallon or larger batches in
>a carboy or bucket (that is, nearly every homebrewer), may or may not
>fall under the law, depending on whether you consider the product in the
>carboy to be beer before the brewing process is completed.

This may not be entirely true. I am unfamiliar with this particular law
but when it comes to state regulations on the alcohol content of beer,
the
term 'beer' has a very strict meaning. It only applies to 'lager'. Here
in California there is a 4% limit on the alcohol content of beer, or
lager.
However, there is no limit on the alcohol content of ale, stout, porter,
malt liquor, bock, etc. As long as you do not call it beer or lager, the
alcoholic content can be anything. If the law mentioned above refers
to 'beer' specifically than homebrewers should not be affected. After
all
you can call what you brew anything you want.

I would be interested in hearing some other opinions on this because it
seems to
me that unless they regulate the brewing process, the ingredients, and
equipment, they could not require you to register the container you keep
it in.
You could always claim, "Hey, it wasn't like that when I put it in there."
"

John E. Greene Everyone needs something to believe in. I believe
Sr. Staff Engineer I'll have another homebrew!
Desktalk Systems Inc. uucp: ..uunet!desktalk!jeg
(213) 323-5998 internet: jeg%desktalk.desktalk.com@uunet.uu.net

Date: Mon, 3 Jun 91 11:44 PST
From: STEPHENS@CMS1.1lnl.gov
Subject: Railroad ale

I would love to find an extract recipe for something similar to Devil Mountain Railroad Ale. Does anyone have any ideas? I know the real thing uses Galena hops, but when I see the high alpha content of Galena I can't relax and I start to worry. (Hey, one out of three, right?) Should I use Galena hops in the boil or just to finish? (To sweeten the pot, er, wort a little, I'll be more than happy to send some of the finished product to the supplier of the best recipe!)

Direct email is fine.

Jimmy Stephens
stephens@cms1.1lnl.gov
orstephens@tq5000.1lnl.gov

(Please give generously for those poor, unfortunate souls without fancy sigs.)

Date: 3 Jun 91 15:56:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: Issue #646 again.

If I weren't obsessive-compulsive about having every issue, I'd shine it on, but has ANYONE received digest 646? I haven't found anyone who got it at all. If anyone has it, could I have a copy? Also, since the archives in Miami don't have it, perhaps Mr. Mossberg would like a copy for them too.

If Tom Fitzgerald is listening ... I've tried to get stuff from the Wang archive server with no success. Mail to you doesn't get through, either, neither do phone calls ... anyhome home?

See ya all later,

Dan Graham

End of HOMEBREW Digest #651, 06/04/91

Date: Mon, 3 Jun 91 13:13:00 -0400 (EDT)
From: Mark Stroup <ms56+@andrew.cmu.edu>
Subject: Eastern Iowa

Will be moving to Eastern Iowa in August. Mount Vernon, to be specific, which is not far from Iowa City, Cedar Rapids, Davenport and the other Quad Cities.

Would like to know of brewpubs, brewclubs and general BierZeitgeist of the area.

Will be happy to let people know of what I find out; and if it's interesting, I'll compile and post.

Date: Tue, 04 Jun 91 05:11:37 CST
From: Rob <C08926RC@WUVM.D.Wustl.Edu>
Subject: New Book...

For the history buffs: a book has just been published about the Busch family and the A-B brewery. It's titled 'Under the Influence' and is available now. Word has it that the Busch family tried to keep this from getting out...

I'm making a batch of cider tonite (my first attempt at fermenting anything); I'll keep you informed...

Rob

Date: Tue, 4 Jun 91 09:13:43 -0400 (EDT)
From: Andy Kurtz <ak35+@andrew.cmu.edu>
Subject: beer in Eugene

i'm going to be in Eugene OR next week for a few days and would like to know the state of beer there -- bars, micros, etc...
thanx.

Date: Tue, 4 Jun 91 09:23 EDT
From: "Dennis R. Sherman" <DRS%UNCVX1.BITNET@ncsuvvm.cc.ncsu.edu>
Subject: low alcohol beer

The July 1991 issue of Popular Mechanics has an article on how brewers are taking the alcohol out of beer. They say there are 4 ways to take the alcohol out of beer: vacuum distillation, where the alcohol is boiled out of finished beer, then things are added to the beer to replace the esters also boiled out; reverse osmosis, where the beer is pushed against a semipermeable membrane that only allows the alcohol molecules through; brewing with a yeast that only ferments part of the sugars available; and arresting fermentation.

Most brewers use vacuum distillation. Reverse osmosis is expensive, and is used by Anheuser-Busch to make O'Doul's. Birell and Utica Club NA use the "stupid yeast" (or maybe 'not hungry yeast') method. The arrested fermentation method is used by the three beers PM rated highest, Clausthaler, Haake Beck, and Sharp's.

Interesting article - worth tracking down for a quick look.

=====
Dennis R. Sherman
Triangle Research Libraries Network
University of North Carolina-Chapel Hill
drs@uncvx1.bitnet

Date:Tue, 04 Jun 91 09:53:12 EDT
From: "Dennis Sutch" <ECF@CU.NIH.GOV>
Subject: Recommendations for Maui and Southern CA

I am looking for some suggestions of brewpubs and breweries that might be worth visiting on my next trip. I will be in Hawaii (Maui, to be exact) for one week. I will then fly into San Diego and head whichever way the wind blows me for the next two weeks. Any suggestions would be appreciated.

Thanks,
Dennis Sutch
ECF@NIHCU or ECF@CU.NIH.GOV or DSUTCH@RTI or DSUTCH@TITAN.RTI.ORG

Date: Tuesday, 4 Jun 1991 10:40:45 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Fresh Beer

>Date: Wed, 8 May 1991 13:39:26 -0400
>From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)

>Something I have been wondering about: Several new small
>breweries around here date stamp their beer, and go to great
>lengths to explain that they do all sorts of things to make sure
>you get "Fresh beer"?? Why? The last thing I want is fresh
>beer? I go out of my way to hide freshly brewed beer where I
>won't be tempted to drink it until it has aged.

Well, this is an age-old controversy, which is why I refrained
from replying until I saw what happened.

Good breweries only bottle when the beer is ready to drink. How
long it is aged beforehand depends on the type of beer, the
brewery, etc. For instance, Anchor Brewery stores their ales
cold (45? 50? 55? I forget) for awhile before bottling. IMHO,
good breweries don't use artificial preservatives (beyond the
yeast and hops). Therefore, you want to get their beer as
quickly as you can because it should be near the height of flavor
when bottled. [This does not apply to high-alcohol beers that
can age years.] Remember, the longer it is in the bottle, the
more likely it will be mishandled by being stored in hot
conditions or somesuch.

So, what about the beer you make yourself? After being on both
sides of the fence, I think that fresh is good, but not the
end-all and be-all of brewing. I store my beer in the basement,
not exposed to light or heat, fairly cool (roughly 60F all year).
So I have had good beer over a year old. Still, if I don't like
the taste at a week in the bottle, I figure there is something
about my brewing process that could be improved.

I have found that 1 week-old beer brewed with liquid yeast is
much, much better than the 1 week-old beer I made with dry
packets. I now regularly drink the beer young and enjoy it and
remark on the changes that occur as it ages. I like my beer both
fresh and aged, now that I think I am doing things more-or-less
right in the brewing process.

John "One brewer's opinion, anyway" DeCarlo

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tuesday, 4 Jun 1991 10:41:29 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Miller, the author

>From: card@apollo.hp.com

> I completely disagree with the recent assessments of Miller's
>book. I think he's a fanatic. If you're the type that likes
>spending more than 2-3x the time to complete a task (IE. rinse
>your bottles 6 times), than necessary, by all means use this
>book as your bible. But really, Papazian has it all over this
>guy!

OK, here is another data point. Before having ever brewed (and, unfortunately, not knowing other brewers in the area), I read what I could find on the subject. Someone I talked to recommended avoiding older books on the subject, so I ended up with Papazian and Miller. I thought Papazian was interesting and informative, but not really very helpful for a novice brewer who wasn't really sure if he had all the equipment, etc. Miller tried to be very thorough, explain what equipment you needed and what you probably already had in your kitchen you could use. His procedure was very detailed and easy to follow. I knew if I followed Miller I would not miss any steps, so I could relax.

In other words, it sort of depends on your personality and such, but I think Miller is by far the best for someone who hasn't brewed at all before. Once you are comfortable with the process and equipment, Papazian then is more fun and has more interesting recipes. Miller does become useful again when you want to get beyond the basics of extract brewing.

John "Oops, please sprinkly IMHOs liberally above" DeCarlo

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tuesday, 4 Jun 1991 10:42:09 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Beer with Taste???

>From: David Taylor <DAVID@phillip.edu.au>

>Our commercial brewers seem to be able to handle cane sugar
>well, producing beer devoid of body and flavour yet with 5%
>alcohol. When I try to make a similar strength brew without
>sugar the malt comes through strongly. So... why don't *you*
>use cane sugar?

I didn't notice a smiley-face here. If I don't want any malt
taste, I drink root beer or lemonade. Why drink beer if it
doesn't have any taste to it? If you haven't had a wheat beer,
you might be surprised at how good it is without much malt
flavor.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tuesday, 4 Jun 1991 10:42:57 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Washington D.C. brewpubs

>From: David Arnold <davida@syrinx.umd.edu>

>After seeing the posts for just about every city in the US, I
>haven't noticed one for the Washington D.C./Baltimore MD area.
>Do any brewpubs exist in this corridor? While we're at it, how
>about Philadelphia, PA?

People have already mentioned the two brewpubs in Baltimore.
Here in the DC area, there is a lot of activity. In Old Town
Alexandria, at the corner of King St. and Arthur St., a brewpub
called King Arthur's is due to open this fall. I talked to the
guy running things and all the legal hassles seem to be taken
care of, so it will probably open as planned. The current plan
is to invite the members of the brew club BURP to a pre-opening
event. I will post a review if I make it, sometime this summer.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tuesday, 4 Jun 1991 10:43:35 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Brewing in aluminum

>From: Jean hunter <MS3Y@CORNELLA.cit.cornell.edu>

>At the risk of reigniting an old controversy, (why) is aluminum
>a bad material for a mash tun or wort kettle? Color, flavor,
>aroma, my health, the yeast's health? Is there a brief answer?

Here is my relatively unbiased analysis of the situation.

1) Flavor. Some brewers can taste the aluminum-imparted flavor in beer brewed in aluminum. Some can't. Highly acidic liquids (wort is only mildly acidic) leach out aluminum (I know *I* can taste a metallic taste if tomato sauce is cooked in aluminum) from some types of pans. So, this is a human variable, at least.

2) Health. Current studies have established no link between dietary aluminum and any diseases. Also, other sources of dietary aluminum (such as plants grown in soil) far outweigh any possibility of aluminum from brewing.

3) Color? Haven't heard of any relationship there.

4) Aroma? Ditto.

John "Trying to be somewhat non-inflammatory" DeCarlo

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Tue, 04 Jun 91 11:26:54 EDT
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: Re: Homebrew Digest #650 (June 03, 1991)

Hi Al - Beer carbonation is generally expressed in volumes, that is how many volumes of CO2 at standard temp and pressure per volume of beer. Carbonation ranges from around 1 vol for "flat" British ales to nearly 3 volumes for a very lively beer like Anchor Steam. Going for two volumes, you'd need enough CO2 to make 4 liters at STP. From the ideal gas law, one mole of gas (44g of CO2) fills 24.4 liters at 1 atm. and 25 degrees C.

So you need $(4 \text{ liters}) * (44 \text{ g/mol}) / (24.4 \text{ liters/mol}) = 7.2 \text{ gm dry ice}$.
Let us know if it works - it is probably easier to deal with dry ice than with a whole keggings/pressure regulating setup. BTW, one caution, if you don't know how many volumes of CO2 are in the beer already, go easy on the dry ice. Happy bubbling, Jean

Date: Tue, 4 Jun 91 10:56:18 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: sex and beer

>>So sit back, pound down a few
>>coffin nails, and reflect on the fact that people have been dying since
>> the
>>invention of reproduction by methods other than fission. Personally, I
>> prefer
>>sex and homebrews to living forever anyway.
>>
>> Yours in Suds
>>
>> Father Barleywine
>
>OK, but how about if I give up sex? Can I still drink beer, and live
>forever? I mean, what the hell, the beer is way more important than the
>sex
>already...

have you ever tried combining the two? I find that a little stout
greatly improves the flavor of bodily fluids. (especially after
my girlfriend has been chain-smoking)

bb

Date: Tue, 4 Jun 91 09:09:24 PDT
From: gschultz@cheetah.llnl.gov (Gene Schultz)
Subject: Samuel Adams Beer taste-alike

Several months ago I posted a request for a recipe for something that tastes like Samuel Adams Beer. Several of you replied, and I brewed a four gallon batch based on the collective wisdom of these replies. I used a 3.3 lb. Cooper's Ale kit, steeped one pound of Crystal malt for 30 minutes in 2 qt. of water heated to 170 degrees F, added it to the syrup from the kit and water, added 3/4 oz. of Saaz hops and boiled for 30 minutes, then removed the heat and added 3/4 oz. of Saaz hops for finishing. Although I am a fanatic for liquid yeast, I (grimaced and) added the dry Coopers yeast supplied with the kit to the cooled wort in the primary. I transferred to secondary after two days. All fermentation was at approximately 60 degrees F. I primed with 5/8 cup of corn sugar.

I tasted the beer for the first time two days ago. It was wonderful--very similar in taste, body, and color (where did the red come from?) to Samuel Adams, but just a hint of the flavor of Anchor Steam Beer. I'm going to try to brew the exact same thing again this weekend--the first time in over 30 batches that I will ever have tried to brew an exact replica of something I have brewed before.

Thanks to you homebrewing folks who supplied me with the good info.!

---Gene Schultz
Lawrence Livermore National Laboratory
gschultz@cheetah.llnl.gov

Date: 4 Jun 91 12:31 EDT
From: smennitt@oasys.dt.navy.mil (stuart mennitt)
Subject: CHEAP Homebrew Supply Places Sought

I am new to the HBD, so pardon this basic request. Does anyone know of inexpensive mailorder HB supply companies? I have catalogs for Williams Brewing and The Hobby Shop, and their prices are not much cheaper than the local retailer. Thanks in advance. Any replies can be emailed or submitted to the HBD.

]~~~~~[
] Stu Mennitt [
]David Taylor Research Center, Bethesda, MD [
] smennitt@oasys.dt.navy.mil [
](301)227-3834[
~~~~~

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Date: Tue, 4 Jun 91 12:12:55 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: Soapy doesn't have to be bad.

In #651, Russell D. Shilling writes:

> However, it tasted acrid and somewhat soapy. Can someone tell me  
> what the most likely culprit would be for such a flavor?

Acrid could be one of many things, those more knowledgable than I will better be able to identify the source. A good fresh Goldings hop (particularly the British, as opposed to the British Columbian or Oergonian) sometimes has a soapy flavour. I remember noticing it for the first time in English real ale - a London brewer, a pale ale, but darned if I can remember which! - and being a little taken aback. I came to appreciate it with time, but was never able to duplicate it with the domestic Goldings I got in Toronto.

On a different note, I somehow suspect NOBODY RECEIVED #646!!!!

Cheers,  
Rob  
(bradley@math.nwu.edu)

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Date: Tue, 4 Jun 91 13:21:08 EDT  
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>  
Subject: soap taste, and sex?

<I mean, what the hell, the beer is way more important than the sex already...

and I thought I was the only one.

<I will admit that the high quality of the wheat beers may have made a mediocre pale ale seem worse than it was. However, it tasted acrid and somewhat soapy. Can someone tell me what the most likely culprit would be  
<for such a flavor?

I think the flavor comes from leaving the troob in the fermenter, the yeast eat-up the troob instead of the sugars, at least that is what I've been told

B^2

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Date: Tue, 4 Jun 91 14:03:44 EDT  
From: rastro!vlema!stef@uunet.UU.NET (stefan goellner)  
Subject: Chimay recipe request

Having been to Brussels and having tasted Chimay I'd love to brew some of the stuff. I brought along two bottles of Chimay from which to culture the yeast, so now all I need is a recipe. Since I'm not in a position to do any mashing I need an all extract recipe. Any tips are appreciated. Also please email, since HBD delivery is EXTREMELY unreliable to my site :-(.  
Stefuunet!rastro!stefor      rastro!stef@uunet.uu.net

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Date: Tue, 4 Jun 91 17:57:52 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Original Gravity Calculation

In HBD #649, darrylo@hpnmxx.sr.hp.com was asking about OG calculations:

> I'm also assuming that SG can be calculated by individually calculating  
> the SG contributions of each malt, and then adding them up to get the  
> real SG value ...

Yes, that's correct.

```
> ***** For the 3 lbs liquid ME:
>
>   0.035(3)/5    = 0.021 <-- SG contribution of this liquid ME
>   ^   ^   ^
>   |   |   +-- 5 gallon batch
>   |   +----- 3 lbs of liquid ME
>   +----- "normalized" SG of 1 lb of liquid ME in 1 gallon
> (SG is relative to 1.000, so I subtracted 1.000
> from the value, to make it relative to zero).
```

This is right, EXCEPT that you made one very common mistake. You want to divide by the volume of wort at the end of the boil, and that's not 5 gallons. You may end up with 5 gallons of beer, but chances are you're starting with more like 5.5 - 5.75 gallons of wort at the end of the boil. You lose some of that during the remaining steps (e.g., some gets soaked up and thrown away with the spent hops, some gets left behind during siphoning, some goes out the blowoff hose if you use that method, etc.). This may seem like a fine point, but it makes a surprisingly large difference in the OG that you calculate.

It just so happens that I wrote an article about this topic for the most recent issue of my brewing club's newsletter. It describes techniques I've been using which allow me to decide what I want my OG to be, formulate a recipe, brew it, and reliably hit the target OG almost exactly. The article is aimed at grain brewers, but the methods would also work for extract brewing. If anybody would like a copy, I'd be happy to send one. Just send a SASE to me at this address:

John Polstra  
9346 California Dr. SW  
Seattle, WA 98136

(I won't send out the article by Email, so don't bother asking.)

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: 04 Jun 91 14:19:41 EST  
From: Attilio Lee Menegoni <ATTILIO.MENEGONI@OFFICE.WANG.COM>  
Subject: RE: Keg registration

RE: Keg registration / license Amherst Mass:

A couple of comments on keg registration in Amherst Mass. The problem isn't that the law was passed after the students left, it was that most were not registered voters and could not vote on the issue. Your friend may indeed be a pinhead but he did register and did vote. Sitting on your ass relaxing with a homebrew will only produce sewage. Quibbling over the definition of beer isn't a solution either. If people are concerned about Neo Prohibitionism then they need to have their votes and voices heard. The sad thing about this type of law is the drinking problem it tries to address will not go away, people will make "party punch" in plastic buckets or buy Matt's Beer Balls (if they hold less than 5 gallons), and the law will still be on the books.

Live Free or Die  
Attilio Menegoni Hudson NH  
University of Mass / Amherst alumnus  
former resident / voter Amherst Mass

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Date: Mon, 3 Jun 91 12:10:40 -0400  
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>  
Subject: Cream Soda

Date: Sat, 18 May 91 09:51:52 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: Cream soda, siphoning woes.

My biggest concern with many authentic root beer recipes is that they call for many bizarre and hard to find ingredients. Of course, one can always get the extract, but that just doesn't sound like as much fun to me. Besides, I'm not that big of a root beer fan anyway.

What I would love to try is a cream soda recipe! Does anyone have an actual recipe for cream soda? I'd prefer one that starts "from scratch" rather than from an extract.

If anyone does have a cream soda recipe from scratch, please post it or email it to me as well...

As an aside, there are two types of 'cream soda' sold in North America. In the good ole' USA, we have 'Cream' or 'Creme' or 'Vanilla Cream' or something along those lines. What you get is a soda that is slightly golden colored and has the taste of vanilla - as in vanilla beans, or extract or ice cream.

Canada (at least Montreal and the southern part of Quebec province) has a soda called 'Cream Soda' or in French 'Soda Mousse'. This is a clear soda which tastes remarkably like cream (as in dairy cream) and has a long lasting head (for soda that is). The Canadian cream soda uses as an ingredient either saponin or quialla (sorry about the spellings) which is an extract from plants that is used to make soap - I guess just a bit in the soda makes for the wonderful head you get.

I have also seen in Montreal a 'cream nectar' type of soda, made by Canada Dry in Canada, which is similar in taste to the 'cream soda' we get in the US, but which also had the frothy head of the other Canadian 'cream soda'.

I would be interested in seeing if anyone does have a recipe for 'cream soda' and which one - US or Canadian?

For the US version, I'd think that a vanilla extract/sugar syrup mixture to suit your taste would be a good starting point, then make as any other soda.

Ihor

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End of HOMEBREW Digest #652, 06/05/91  
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Date: 5 Jun 91 08:27:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Thanks and a mead question.

Many thanks to those who sent me copies of issue #646. I hope I send on copies to all who asked me to send it to them if I got it.

Now, about mead. I'm starting a still mead which will probably require at least a year of aging after bottling. Is it best to bottle this kind of mead with caps, or corks. Since pressure isn't the issue, would corks be better to allow minimal oxygen transfer as in wine or should I use plain old crown caps and seal the mead away from the elements.

Thanks for your thoughts,

Dan  
"Beer made with the Derry air."

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Date: Wed, 5 Jun 91 09:10:48 MDT  
From: bates@noaacrd.Colorado.EDU (John Bates)  
Subject: Yeast repitching/conditioning

I know the Forum went around on the subject of repitching yeast a few weeks ago, but I have just had a very interesting experience. We are going through the spring/summer transition here in BOulder, and I decided to try one last lager before switching to ales for the summer. I made a Marzen recipe and used Mev high temperature yeast that I had started. The package was quite old (about a year, I hadn't caught the date at the store or I wouldn't have purchased it) and took about 5 days for the package to swell up. I then started it in about 16 oz a day before brewing, pitched, and had good fermentation in about 24 hours. After a normal fermentation, that batch was kegged, I repitched the yeast into two more different batches, and conditioned the first batch for about 2 weeks. Upon tasting the original batch, something wasn't quite right...not undrinkable, just not all it should be. Well I was supposed to bring this batch to our monthly club meeting...and did with some trepidation. Tasters there agreed it was probably the yeast, but the batch wasn't that off in flavor because the keg was empty by the end of the night. Charlie P. mentioned that they had biologists look at a number of yeast strains and MeV was noted for having some strange critters in the yeast.

Now the other two batches from the repitched yeast are ready to drink... and to my joy there is no longer an off yeast taste. Both of these batches are really quite tasty! So IMHO, yeast does improve after repitching once or twice. I know this is also the predominant view of the hard core homebrewers in our club.

Regards, John Bates (Norman's evil twin ==> no vacancy...)

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Date: Wed, 5 Jun 1991 11:12:21 EDT  
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>  
Subject: Mashing Crystal and Cara-Pils Malts?

This question has come up recently, and I've also seen it in the archives, but I've yet to see a really convincing answer one way or another.

Dave Miller claims in TCHOHB that you should mash all special malts to extract everything from them. He says that the processes that produce crystal and dextrin malts do not convert all of the starch. Merely steeping them wastes potential extraction and, because of the unconverted starch in the boil, reduces the clarity of the beer.

On the other hand, won't mashing convert all those dextrans into simple sugars that yeast like? If so, what happens to the rich mouth feel and sweetness that these malts are intended to produce?

I believe that I've had good results mashing crystal and dextrin malts, but I'm new to brewing and would like to hear about this from more experienced brewers. Can anyone confirm (or deny) Miller's view with a technical explanation? Has anyone tried it both ways?

-- Marc Rouleau

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Date: Wed, 05 Jun 91 10:19:01 CDT  
From: Fritz Keinert <keinert@iastate.edu>  
Subject: Brewpubs in eastern Iowa

In digest #652, Mark Stroup <ms56+@andrew.cmu.edu> asked about breweries and brewpubs in eastern Iowa.

I only know of one brewpub in all of Iowa; they were only made legal a year or two ago. It is in Iowa City and is called "Fitzpatrick's". I was only there once, but liked it a lot. A second one in Des Moines is supposed to be in the works.

There are some more breweries I know of, but they all make typical American beer, in my opinion, anyway. This includes:

- A brewery in the Amana Colonies (called "Mill Creek", I think)
- The "Dubuque Star" brewery in Dubuque, which is so small that it brews from malt extract; they survive by putting various labels on their beer, so that pubs or restaurants can have their "house brand".
- A brewery called "Foecking", which is run entirely by women and aimed at the yuppie drinker. I am not quite sure where that one is; Quad Cities maybe.

Anyway, I would recommend Fitzpatrick's, but not much else.

Fritz Keinert <keinert@iastate.edu>

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Date: Wed, 5 Jun 91 11:17:34 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Fresh Beer

On Tuesday, 4 Jun 1991 10:40:45 EDT, ml4051@mwvm.mitre.org (John DeCarlo) said:

John> I have found that 1 week-old beer brewed with liquid yeast is  
John> much, much better than the 1 week-old beer I made with dry  
John> packets. I now regularly drink the beer young and enjoy it and  
John> remark on the changes that occur as it ages.

By ``young'' do you mean ``1 week-old''? After one week, is the beer adequately carbonated? or are you doing more authentic (pronounced ``flat'') English-style ales?

What changes did you make to your brewing procedure -- or recipes -- which improved your relatively-young beer? Inquiring minds want to know!

As an aside, now that I keg, I find my beer lasts only a fraction of the time it used too -- not that it spoils, but my friends come over and hose it down in under a week! :-( I rarely have time to taste it changing.

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Date: Wed, 5 Jun 91 10:31:52 -0600  
From: John Friedman <friedman@col.hp.com>  
Subject: Things to do in LA?

I'll be in LA for a week in mid-August for a friend's wedding, and I'm looking for things to do, e.g., bands to see, clubs to check out, brewpubs to drink at, etc... Any help would be truely appreciated! Please reply directly to my email address.

Thanks!!!  
John  
friedman@col.hp.com

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Date: Wed, 5 Jun 91 13:04:22 EDT  
From: Jim Grady <jimg@hpwald.wal.hp.com>  
Subject: Re: cream soda in HBD #652

I am a recent subscriber so I didn't see the first request but I am also interested in any cream soda recipes from scratch so I would vote for posting any recipes.

If anybody is interested, Ihor Slabicky mentioned that:  
> Canada (at least Montreal and the southern part of Quebec province) has  
> a soda called 'Cream Soda' or in French 'Soda Mousse'. This is a clear  
> soda which tastes remarkably like cream (as in dairy cream) and has a  
> long lasting head (for soda that is). The Canadian cream soda uses as  
> an ingredient either saponin or quialla (sorry about the spellings)  
which  
> is an extract from plants that is used to make soap - I guess just a  
bit  
> in the soda makes for the wonderful head you get.

Quialla [sic, but I don't know how to spell it either] extract is also in the heading liquids available for homebrewers - to increase the head retention, not to give it one in the first place. I've never used them so I cannot report on how well they work. Has anybody else tried them? Are they yet another foreign object to keep out of my beer?

- --

Jim Grady  
Hewlett-Packard Co.  
175 Wyman St.  
Waltham, MA 02254  
Internet: jimg@hpwala.wal.hp.com  
FAX: (617) 890-5451

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Date: Wed, 5 Jun 91 13:50:46 EDT  
From: rmm@apollo.hp.com  
Subject: sunlight and beer

I have a question... When does sunlight stop threatening beer? (especially homebrew). According to Papazian, strong sunlight can ruin the flavor of beer in a matter of minutes. For this reason, I make sure that my carboys stay out of the sun and I only use brown bottles. I noticed, though, that at least a couple of excellent quality beers like Newcastle brown ale, and Sam Smith's Oatmeal Stout come in clear bottles. I would guess that these people know what they're doing, and that they put their beer in clear bottles because it is not at risk. Can someone shed a little more light (ow, that hurt :-)) on this for me? Thanks.

-ralph  
rmm@apollo.hp.com

( do I need a disclaimer for such a wimpy question? )

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Date: Tue, 4 Jun 91 16:31:23 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: NY, NJ, PA, CT brewclub members???

Greetings again!

Our homebrew club (the Ithaca Brewer's Union) is organizing a trip to Vernon Valley, NJ, the weekend of July 27-28. We will be there for "Germanfest", one of their many summer activities, but of more importance for subscribers to this digest, we will be getting a tour of the Clement Brewing Company (formerly the Vernon Valley Brewing Co.) courtesy of owner James Clement. The brewery is one of the few in the world that uses wooden casks for fermenting.

Anyhow, James has said that the tour is open to all who are interested. I have been trying to get in touch with regional brewclubs, in NY, NJ, PA, and CT, and would like to hear from you if you are a member of a club in one of these states. However, I also wanted to let others know as well. I figure that we could have an ersatz "conference", simply meaning a friendly get-together or something for all the homebrewers who show up.

Well, let me know if you are interested (please e-mail directly).

STEVE

srussell@snoopy.msc.cornell.edu

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Date: Tue, 4 Jun 91 16:21:20 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: malty ale recipe search

Tried to submit this in the missing #646, but here goes again.....

I would like to try and make a malty ale, such as Fuller's ESB. Do any of you have recipes I could use?? One common approach to making a beer maltier, in both aroma and flavor, is to use Munich malt. However, I assume that British brewers use British ingredients (pale ale, crystal, amber, chocolate, and black malts, roasted and flaked barley, adjuncts, and various sugars like Demerara and treacle) and therefore, Fuller's would be devoid of German malts like Munich. So I'm curious as to how they achieve it. Maybe the darker sugars come off as malty??? Or maybe using a certain yeast strain?

I am perfectly willing to try recipes that contain Munich malt, since one of the neat things about being a homebrewer is the freedom to make German beers out of British ingredients and vice versa. I just wondered how they do it.

Extract, partial mash, all-grain, whatever you've got will be gladly accepted.

Thanks in advance,

STEVE

srussell@snoopy.msc.cornell.edu

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Date: Wed, 05 Jun 91 14:30:36 CST  
From: Chris Carlisle <C24884CC@WUVMD.Wustl.Edu>  
Subject: Fresh Beer and Under the Influence

Our cat accidentally unearthed the last of a hidden cache of homebrew that my husband had forgotten about, made two years ago. It was great, but I don't think it had more than about six more months of life. It was almost too smooth!

The St. Louis Post Dispatch is running a series on Under the Influence all this week, with an excerpt per day. I've been reading it with great enjoyment. It's interesting to see which of the brewery's legends are false. It was also great to learn of the Busch's Prohibition-era pact with Al Capone, and to realize that what saved them was not their diversification into soda, health beverages, etc. as they claim when you take the tour, but their real estate. They owned a lot of corner saloons here in St. Louis and sold them off to gas stations. Read the book, it's fun!  
Chris Carlisle  
C24884cc@wuvmd

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Date: Wed, 5 Jun 91 12:24:06 -0700  
From: ez005426@pollux.ucdavis.edu (Bret Olmsted)  
Subject: Acid Carboys

I am searching for a 6.7 gallon acid carboy. I called up Great Fermentations of Marin and he said he can not get them in. He mentioned it had something to do with the war and government auctions in Sacramento. I was wondering if anybody knew of alternative places to buy these carboys. I live in the Bay Area and do not want to travel to far, really I would like to mail order it. My current one broke and I would like to continue brewing.

Bret Olmsted  
InterNet: bsolmsted@ucdavis.edu  
BitNet: bsolmsted@ucdavis  
UUCP: ucdavis!bsolmsted  
GENie: G.OLMSTED

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Date: Wed, 5 Jun 91 12:36:34 EDT

From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)

Subject: Really fresh ingredients & alehoof (yes, more questions)

Having gotten my hops plants into the ground very late, I don't expect much of a harvest, certainly not enough for more than one batch. I understand that drying is necessary for storage, but is it necessary that I dry the hops before I use them? or can I use them straight off the vine? The weight will be different, but aside from that?

While on the subject of very fresh ingredients, what about putting just-germinated barley directly into the mash? crushing it should be fairly easy, it seems that it would squish without busting up the husk much at all. I assume that by skipping the kilning you'd lose some body and flavor, but if you're trying for something light...

Anybody ever used alehoof instead of hops? I'm told that that's what is growing all over my yard.

Carl

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Date: Wed, 5 Jun 91 15:25:26 PDT  
From: gschultz@cheetah.llnl.gov (Gene Schultz)  
Subject: Correction to "Samuel Adams" posting in Homebrew Digest #652

Whoever sent e-mail to me inquiring about the possible lack of fermentables in the Samuel Adams taste alike recipe I posted in Homebrew Digest #652 caused me to run down to the local homebrew store over lunch. Guess what-- the Coopers Draught kit is 3.75 lb., not 3.3 lb. There are .45 lb more fermentables than I stated. Sorry.

---Gene

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Date: Wed, 5 Jun 91 12:09:04 CST  
From: <@hpfcla.fc.hp.com,@cdp.igc.org:pals@inland.com>  
Subject: Alternate Beverage massive price increase

I am an extract brewer, and have always purchased my supplies from Alternate Beverage. Generally, I've been happy with them. Up to now, any problems I've had with them relate to their growing pains. Their selection has been good, and prices reasonable. Their extract recipe packages are also very convenient.

However, I just called yesterday to place an order for some extract recipes, and their prices have \*SKYROCKETED\*. Example: Brown Ale recipe, was \$17.95 in the fall/winter 1990 catalog, is now \$22.95! That's a 27.9% increase!!

The person I talked to on the phone blamed this largely on the U.S. dollar-British pound exchange rate, as the malt extracts they buy are British. Sorry, folks - it doesn't wash. Here is a table of the dollar-pound exchange rate over the last year, as quoted in the Wall Street Journal:

| Date           | How many U.S. dollars to buy one British Pound |
|----------------|------------------------------------------------|
| May 9, 1990    | 1.67                                           |
| Sept. 13, 1990 | 1.86                                           |
| Dec. 19, 1990  | 1.93                                           |
| Jan. 30, 1991  | 1.96                                           |
| March 27, 1991 | 1.74                                           |
| April 25, 1991 | 1.69                                           |
| June 3, 1991   | 1.69                                           |

So, exchange rates are the same as they were one year ago. Even in January of this year, the pound was only 16% higher than it is now.

Besides just to rant and rave, my purpose is to 1) see if anyone has other information as to what prompted this drastic increase, and 2) encourage other Alternate customers to let Alternate know how they feel about this.

Randy Pals  
pals@inland.com

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Date: Thu, 6 Jun 91 15:06 EST  
From: David Taylor <DAVID@phillip.edu.au>  
Subject: Beer with real malt taste

>From: ml4051@mwvm.mitre.org (John DeCarlo)  
>Subject: Re: Beer with Taste???

>>From: David Taylor <DAVID@phillip.edu.au>

>>Our commercial brewers seem to be able to handle cane sugar  
>>well, producing beer devoid of body and flavour yet with 5%  
>>alcohol. When I try to make a similar strength brew without  
>>sugar the malt comes through strongly. So... why don't \*you\*  
>>use cane sugar?

>I didn't notice a smiley-face here. If I don't want any malt  
>taste, I drink root beer or lemonade. Why drink beer if it  
>doesn't have any taste to it? If you haven't had a wheat beer,  
>you might be surprised at how good it is without much malt  
>flavor.

I didn't phrase my query very well - what I meant was an attack on commercial brewers and praise for homebrew. Homebrewers here in Oz criticize the products of the large commercial brewers as being low in flavour while being high in alcohol. When we try to brew our own all malt beer to 5% v/v alcohol the result is very prominent malt character.

It is apparent that the big boys are using cane sugar or other cheap fermentables (brewery watchers have seen the sugar syrup tankers pulling up to the breweries). Labels are not required to list all ingredients so mention 'fine quality malt and hops' etc. I understand that one of the prominent American brands is honest enough to list rice on its label.

I am wondering how the commercials can use sugar and produce light but clean tasting, relatively high alcohol beers, when if I use sugar I often get estery cider flavours that cause me to tip the batch out. The major Melbourne brewer is very protective of its yeast strain which came from Carlsberg nearly a century ago and has been maintained and improved over that time. Apparently it is now characterised to ferment the part malt wort under slight pressure so would not be any good under homebrew conditions. The resulting mass market beer is excellent in its \*consistency\* and clean, slightly grainy, slightly bitter taste, though it doesn't suit most homebrewers who've tasted real malt and hops in a brew.

Aussie homebrewers have been mainly influenced by English publications - Dave Line, Winemaker magazine and a few others, who just about all use sugar in their recipes. Hence my comments which were prompted by reading 'The Cat's Meow' - most of the recipes from you lot are all malt. Those that use other sugars include honey, dextrose (which I believe ferments cleanly) or fruit. I love it! There's more variety and sheer INTEREST in TCM than in ten 'Brewing Beers Like Those You Buy'. I'm changing my ways as a result of seeing how American homebrewing has advanced - my sanitizing methods have improved, I'm leaving the sugar on the shelf, and I've been inspired with enough recipe ideas to keep me going a lifetime!

So, what I meant to ask was, how did you arrive at the all malt position? What bad experiences have you had with cheap fermentables? Or good ones?

John, I didn't say that I drink beer with no malt taste (unless someone else is buying!), as I said, once you've had a real, malty homebrew, there's nothing quite the same!

P.S. I didn't get HBD 646 either

Watch those boiling kettles![the above is the opinion of David Taylor]

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Date: Wed, 5 Jun 91 22:37:38 -0700  
From: cwilson@cs.uoregon.edu  
Subject: eugene brewpubs

Andy Kurtz <ak35+@andrew.cmu.edu> asks  
>i'm going to be in Eugene OR next week for a few days and would like to  
>know the state of beer there -- bars, micros, etc...

We have three brewpubs. The first two are part of the MacMenamin (sp?)  
chain (big in the Portland area).

- High Street Brewery & Cafe

\*Beer Art: They carry a nice range of their own brews. The standard  
bearers are Crystal (self explanatory) and Terminator (industrial  
strength

stout). Usually one can find about 5 others, including some strange  
ones: Ruby (raspberry), blueberry, or rose petal. Their beers are  
pleasant

and not at all objectionable. As well, they will have about 10 beers  
on tap representing other Northwest micros.

\*Ambiance: An old house festooned with deadhead paraphernalia. Very nice  
patio in the back with tables under the maples. Great on a hot day  
(here >70).

- East 19th Street Cafe

\*Beer Art: As above.

\*Ambiance: Former submarine sandwich joint converted to a merrye olde  
englande pub by a group of new agers with florescent paint. In the  
student ghetto next to the track stadium. Our favorite for department  
meetings Friday afternoon.

- Steelhead Brewery

\*Beer Art: Rather disappointing, but since they're in their start-up  
phase I should withhold judgement. They carry the usual range - pale,  
amber, stout, plus a special (bock, etc.). Palatable, but a bit harsh.

\*Ambiance: Nice decor - woodwork and brick (nearly a fern bar). Fewer  
students than the other two; more interesting food.

Chris Wilson  
Dept. of Computer and Information Science  
University of Oregon

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End of HOMEBREW Digest #653, 06/06/91  
\*\*\*\*\*  
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Date: Thu, 6 Jun 1991 05:25:01 PDT

From: wegeng@arisia.xerox.com

**Subject: Blank Mail Note**

>I'm starting a still mead which will probably require at  
>least a year of aging after bottling. Is it best to bottle this kind of  
>mead with caps, or corks.

I bottle mine with corks, but I don't think that it really matters. I've talked to the winemakers at a couple wineries about this, and they said that corks are used now days mostly because their customers associate corks with better wine. Crown caps are cheaper, and provide a better seal. I use corks for the same reason as the wineries - they look better.

/Don

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Date: 06/06/91

From: Thomas Conner <SYSTCT%GSU.EDU@CUNYVM.CUNY.EDU>

**Subject: Hopped Dry Extract**

I am interested in trying Papazian's recipe for Quiddity Dutch Lager (p. 162 of Joy) but am unable to find Wunderbrau hopped dry malt extract crystals. I've tried my local shop as well as Great Fermentations. Any suggestions about other sources or possible substitutions?

Thanks in advance.

Tom Conner

---

Date: Thu, 6 Jun 91 10:39:12 -0400 (EDT)  
From: Michael Harlan Shea <ms7i+@andrew.cmu.edu>  
Subject: Pgh Pubs

I don't know why I don't know this information, but it occurred to me that I'm unaware of any brewpubs in the Pittsburgh (or Oakland/Shadyside/Squirrel Hill) area. Are there any?

Thank you kindly, and  
May your Armadillo never drink and drive,

Michael

---

Date: Thu, 6 Jun 91 08:05:32 PDT  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Re: Mashing Crystal and Cara-Pils Malts?

In HBD #653, Mark Rouleau says:

> On the other hand, won't mashing convert all those dextrins  
> into simple sugars that yeast like? If so, what happens to the  
> rich mouth feel and sweetness that these malts are intended to  
> produce?

Yes, mashing can convert the dextrins in crystal malt to simple sugars.  
But it

won't convert the caramelized sugars, and that's part of the intended  
contribution of crystal malt, as well. So, what about mouth feel and  
sweetness?

They must be controlled with mashing temperature, which can be adjusted  
to

favor a dextrinous wort. Or, you can add the crystal after the mash, just  
like

you would in an extract brew.

kg.

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Date:Thu, 6 Jun 91 11:47 EST  
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>  
Subject: Light Struck beer.

The problem with UV exposure of beer is that a photoisomerization of certain hop components occurs, producing a "skunky" aroma. In some beers on some occasions, it is VERY distinct. The worst I've had it was with a fifth of Steinlager (have you had one yet?) from New Zealand. It is bottled in green glass, which doesn't absorb very much in the high frequency wavelength. Brown glass absorbs very well in this range. Finally, to answer the question that was asked in #653, most breweries DON'T protect their beer in green or clear bottles, and it IS susceptible to skunk. Miller Brewing Co. chemically converts their hop components so that they can no longer be converted into the skunky aromatic, while still retaining its hoppy character.  
Al Taylor  
Bethesda, Maryland  
Uniformed Services University  
School of Medicine

Disclaimer (does anyone ever really read these disclaimers?):  
The views expressed herein do not necessarily reflect the views of this institution, the Department of Defense, or any other uptight medical student here or anywhere else. They are solely those of the author.

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Date: Thu, 06 Jun 91 11:41:30 EDT  
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>  
Subject: Re: Homebrew Digest #652 (June 05, 1991)

On the subject of dry ice for beer carbonation I would like to post two comments that came in since HBD652. First, dry ice is not known for food-grade cleanliness, so anything carbonated with it should probably be consumed within a day or two to avoid the possibility of spoilage.

Second,

the formula I gave was for volumes CO<sub>2</sub> at room temperature, 25 degrees C. If you want to calculate volumes at 0 degrees C you have to use 22.4 liters

per mole, not the 24.4 that I gave.

So, Al, did it work? --Jean

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Date: Thu, 06 Jun 91 11:51:43 EDT  
From: pmh@media-lab.media.mit.edu  
Subject: UK beer festivals this summer

I just got this info in from a friend in England - sorry, I don't have anything other than dates and places. For more info try CAMRA, 34 Alma Road, St. Albans, Herts AL1 3BW, UK

At long last the boys have got around to sussing out prospective beer festivals this summer. The following might be of interest:

June 21-22 Surrey  
June 26-29 Greenwich (London)  
June 28-29 Exeter (Devon)  
July 2-6 Chelmsford (Essex)  
July 10-14 Derby (Derbyshire)  
July 12-14 Ashton (Manchester)  
July 13-14 North-Sussex  
July 13-14 Woodcote (near Reading)  
July 18-20 Kent  
July 27-29 Wynchcombe (Cotswolds/Gloucestershire)  
Aug 13-17 London arena (the big one! - CAMRA GBBF)

happy festing,  
---- Paul Hubel

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USQUE AD MORTEM BIBENDUM  
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Date: Thu, 6 Jun 91 11:54:48 EDT  
From: Eric Rose <rose@aecom.yu.edu>  
Subject: KC Brewpubs

Yeah, yeah, another "any brewpubs in X" posting.

I'll be in Kansas City in August. Any brewpubs?  
Thanks in advance,

Eric Rose  
Albert Einstein College o' Medicine

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Date: Thu, 6 Jun 91 12:24:57 -0400  
From: drk@ll.mit.edu (Dave Kohr)  
Subject: Clement Brewing Company (also, Chapterhouse in Ithaca, NY)

> Date: Tue, 4 Jun 91 16:31:23 EDT  
> From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
> Subject: NY, NJ, PA, CT brewclub members???  
>  
> Greetings again!  
>  
> Our homebrew club (the Ithaca Brewer's Union) is organizing a trip to  
Vernon  
> Valley, NJ, the weekend of July 27-28. We will be there for  
"Germanfest", one  
> of their many summer activities, but of more importance for subscribers  
to this  
> digest, we will be getting a tour of the Clement Brewing Company  
(formerly the  
> Vernon Valley Brewing Co.) courtesy of owner James Clement. The  
brewery is  
> one of the few in the world that uses wooden casks for fermenting.  
> [...]  
> STEVE  
>  
> srussell@snoopy.msc.cornell.edu

Is this James Clement the same one who (I believe) owns the Chapterhouse,  
and who briefly ran a brewpub near Syracuse University called "Clement's  
Brewpub" (which has since reverted to being "Hungry Charlie's")? I  
always  
try to visit the Chapterhouse whenever I'm in Ithaca, and I've been  
wondering about the "story" behind the Chapterhouse's origins and the  
owner's plans for expansion of his brewing enterprise.

Also, how widely will the products of the Clement Brewing Company be  
distributed? And does anyone know the story behind the rise and fall of  
"Clement's Brewpub" in Syracuse?

By the way, I'm glad to see that Michael Jackson has paid a visit to the  
Chapterhouse; a favorable entry for it in one of Jackson's books will  
make  
for excellent publicity for an otherwise (in my opinion) too little-  
known  
establishment.

David R. Kohr M.I.T. Lincoln Laboratory Group 45 (Radars 'R' Us)  
email: drk@ll.mit.edu (preferred) or drk@athena.mit.edu  
phone: (617)981-0775 (work) or (617)527-3908 (home)

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Date: Thu, 6 Jun 91 10:20:29 CST  
From: mike@ranger.bison.mb.ca (Mike Charlton)  
Subject: Mashing High Dextrin Content Malts

I don't really have any proof for my explanation of why mashing crystal leaves dextrins, but I think it is fairly reasonable. Basically, the reason that the complex sugars are not reduced to more simple sugars is that the enzymes work at a certain rate. They convert starch into complex sugars and convert those complex sugars into simpler sugars. The typical mash leaves a certain amount of complex sugars in the wort simply due to the fact that the length of the mash was not long enough to convert all the complex sugars. That being the case, when we increase the level of complex sugars at the beginning of the mash (by adding crystal malt, etc.) that level is still present at the end of the mash (although, probably not derived from the crystal malt itself, since that would have been converted right away). Anyway, you can get a fairly good idea of the dextrin content of your wort by closely inspecting your iodine test. Starch will turn iodine blue and simple sugars do not change the colour appreciatively. However, complex sugars will change the colour of iodine to a fairly dark brown. By inspecting the colour of the iodine test you can fairly easily get an idea about the fermentability of the wort and can adjust the length of time you spend mashing accordingly.

Mike Charlton

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Date: Thu, 6 Jun 91 12:23 CDT  
From: MC2331S@ACAD.DRAKE.EDU  
Subject: Leaping to the Defense of Iowa

In 653 there were some comments made about the state of brewing in Iowa, so I guess I just have to add my 2s 6d worth. Fitzpatrick's, in IA City is an excellent place, which give us extract brewers great hope (he is an extract brewer). Dubuque Star brewery contract brews Zele Lemon Light (weird stuff, but it did win a gold medal at the GABF). Millstream brews an excellent amber (Schild Brau), a lager and a really good Wheat.  
Mark Castleman  
Big Bog Brewing Cooperative, DSM IA  
MC2331S@ACAD.DRAKE.EDU

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Date: Thu, 6 Jun 91 13:33:53 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Thanks and a mead question.

Dan> Is it best to bottle this kind of  
Dan> mead with caps, or corks. Since pressure isn't the issue, would  
corks be  
Dan> better to allow minimal oxygen transfer as in wine or should I use  
plain  
Dan> old crown caps and seal the mead away from the elements.

I've used crown caps on large beer bottles, and plastic champagne style  
corks on -- oddly enough -- champagne bottles. Both worked just fine.  
Since  
I \*thought\* I was making a sparkling mead, I tied down the champagne  
corks  
with champagne-cork-wire-thingies: kind of a pain-in-the-ass to do, and  
unnecessary, cuz it came out still anyway.

I'd guess caps would be easiest, but make sure they fit your bottles.

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Date: Thu, 6 Jun 91 13:43:52 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Acid Carboys

On Wed, 5 Jun 91 12:24:06 -0700, ez005426@pollux.ucdavis.edu (Bret  
Olmsted) said:

Bret> I am searching for a 6.7 gallon acid carboy.

Bret> I was wondering if anybody knew of alternative places to buy these  
Bret> carboys. I live in the Bay Area and do not want to travel to far,  
Bret> really I would like to mail order it.

I got mine from Colonel John, in Boulder, CO. I don't recall the address,  
but he advertises in Zymurgy (or call the information operator there). It  
was under \$20 including shipping to DC.

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Date: Thu, 06 Jun 91 14:39:39 EDT  
From: David Arnold <davida@syrinx.umd.edu>  
Subject: Papazian index

I hadn't noticed this posted before, so I hope this isn't a repeat.

If you buy a copy of Papazian's book now, you should get the index with it. Mine came on what looked like a xeroxed insert of about four pages. I haven't compared it to the Postscript version in the archives, but it's nice to know that we don't have to rely on the 'homegrown' version anymore (for new buyers). Of course, it's too late to help all those who bought it before...

David Arnold

Inet: davida@syrinx.umd.edu  
UUCP: uunet!syrinx.umd.edu!davida

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Date: Thu, 06 Jun 91 15:42:37 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: Use of sugar

David Taylor (I think) asks what good and bad experience we've had with using sugar in our brews. Here's my bit:

I've had mediocre experience, and striking experience. The mediocre stuff was beer that wasn't half bad, but not quite as good as what I make now. The best thing about homebrew is that one's first efforts are really good even if the recipes use a lot of sugar -- the freshness must compensate.

One very stiking batch was a pale ale. My brew-partner and I used a fair amount of cane sugar in the batch. The stuff was awfull for quite a while. I think the yeast was partly to blame, but the stuff smelled and tasted almost like apple juice for a good 5 weeks. But once that went away, and it did, what remained was a clean, refreshing, beautiful beer.

People have come forth and admitted to using sugar in their brews with good results. It just creates a beer with different characteristics -- and isn't that what homebrewing is all about?

- --Danny

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Date: Thu, 6 Jun 91 17:28:16 -0500  
From: peterson@ddd.prepnet.com (Mike Peterson)  
Subject: Trouble with trub, crystal malt

Hi. I've got a couple of questions for you gurus out in homebrew land. I am an intermediate extract/speciality grain brewer who has been making some tasty (IMHO) brews for a while but needs some pointers on technique so that I can completely RELAX! I am having a bit of trouble removing the trub and hop bits before adding my wort to the primary. I typically add 1/2 tsp. of Irish moss 15 minutes before the end of the boil to aid the hot break and cool the wort by placing my brew pot in a sink full of cold water. The funnel I use for transferring the wort to the carboy has a fine screen in it for catching particulate matter. Upon pouring the wort through the screen, the screen becomes immediately clogged and I spend 20-30 minutes transferring the wort as I must continually pause to scrape the the screen clean. Though I'm not worried, I am concerned about exposing my wort to the air for so long. I also find I am getting lower starting gravities because so much wort is caught up in the trub and hop bits. Is there a simple way around my problem?

I am thinking of building a simple immersion wort chiller as I've seen dicussed in this digest, in the hope that more effcient cooling will precipitate trub better. I am also thinking of placing my hop pellets in a homemade hop bag made from some cheese cloth. Will this be alright? Does using a hop bag decrease hop utilization? Hop aroma? Enquiring minds want to know!

On a different matter, does anybody know the approximate degrees Lovibond (sp?) rating of crystal malt. The stuff I have been using is making my beers darker than I like and I was wondering if I got a bad batch or something?

Sorry if any of theses questions have been previously discussed. Thanks in advance for the advice.

Mike Peterson

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Date: Thu, 6 Jun 91 14:34:29 PDT  
From: smithey@esosun.css.gov (Brian Smithey)  
Subject: Mashing Crystal and Cara-Pils Malts?

On Wed, 5 Jun 1991 11:12:21 EDT,  
Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU> said:

Marc> Dave Miller claims in TCHOHB that you should mash all special  
Marc> malts to extract everything from them. He says that the processes  
Marc> that produce crystal and dextrin malts do not convert all of the  
Marc> starch. Merely steeping them wastes potential extraction and,  
Marc> because of the unconverted starch in the boil, reduces the clarity  
Marc> of the beer.

Marc> On the other hand, won't mashing convert all those dextrans  
Marc> into simple sugars that yeast like? If so, what happens to the  
Marc> rich mouth feel and sweetness that these malts are intended to  
Marc> produce?

I got interested in this during the last discussion, and  
did some more reading on it. I should probably go back  
and read some more before I open my mouth (for fear of  
sticking my foot in it), but here goes ...

I think there are a couple of things that keep you from  
converting "all those dextrans" into fermentable sugars.  
First of all, mash temperature will have a lot to do with  
how fermentable your wort is. A higher temperature mash  
will leave you with more unfermentables, as the enzymes  
are denatured by heat over time. I think the beta(?) -amylase  
(Papazian's "nibbler") stops working at a lower temperature,  
and I would think that this is the enzyme that makes most  
of the fermentables. (sorry if I've got alpha- and beta-  
amylase mixed up, go check Papazian). This is why a hotter  
mash will give you fewer fermentables, and a fuller bodied  
beer from the unfermentable dextrans.

Also, (here's where I get hazy) I think there are dextrin  
configurations that alpha- and beta-amylase cannot break  
down. I think these "limit dextrans" are different for  
each of the enzymes. So while you're mashing, you've  
got a couple of things keeping it from going too far:  
some of the dextrans get in a configuration where the  
a- and/or b-amylase can't do anything to them, and the  
heat is destroying the capability of the enzymes to break  
down the dextrans that they CAN still work on.

Brian

- - -

Brian Smithey / SAIC, Geophysics Division / San Diego CA  
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

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Date: Thu, 6 Jun 1991 18:52:31 EDT  
From: IOCONNOR@SUNRISE.ACS.SYR.EDU  
Subject: How to get "Bombed" on Homebrew. (resubmit from #646)

OK, so you thought by my header, that I meant drunk when I said "bombed." Well I got you to read this.

This weekend i got bombed by my own beer bottles. Luckily I wasn't there when it happened, but it could've been pretty bad. One bottle exploded in the case containers I keep my bottled brew in. So I cleaned all the bottleh. I rlla  
I wasn't home!

A couple of weeks ago I asked about ending SG's of 1026 for an extract ale. I used M&F premium to make this brew, and I added only crystal and spray malt to it. My friend said that it tried to ferment more in the bottle, and this caused them to explode. I waited almost twoavstpermti. hAny help would be appreciated.

If anyone wants this recipe to take revenge on someone, email me.

Kieran

IOCONNOR@SUNRISE (bitnet)  
IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)

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Date: Thu, 6 Jun 91 16:30 PST  
From: STEPHENS@CMS1.llnl.gov  
Subject: Homebrewers in Morgantown, WV?

I'm moving to Morgantown, WV in about a month. Any homebrewers there?  
How  
about homebrew supplies and homebrew groups? (Direct email response is  
fine.)

One other note: I, too, did not receive #646. Has anyone sent it to the  
archives yet? (It wasn't there on 6/6.) Also, maybe someone could post  
it  
to rec.food.drink on usenet.

Thanks in advance.

Jimmy Stephens (stephens@cms1.llnl.gov or stephens@tq5000.llnl.gov)

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Date: Thu, 6 Jun 91 07:53:10 PDT  
From: sherwood@adobe.com (Geoffrey Sherwood)  
Subject: heretic again

Dave Taylor wonders:

-  
>I am wondering how the commercials can use sugar and produce light but  
>clean tasting, relatively high alcohol beers, when if I use sugar I  
>often get estery cider flavours that cause me to tip the batch out.

In particular he wonders about how the can use cane sugar. My bet: they don't. I bet they use corn sugar (or corn syrup, which I believe contains the same sugar). This mailing list has a strong phobia about using sugar in homebrew. I don't. I use it in every batch and I never get cidery flavors.

I owe this to two things:

NEVER USE CANE SUGAR (or beet sugar) because this contains sucrose which is only partially fermentable. A friend made his first batch using sucrose -- very cidery. Corn sugar is dextrose (which I believe is just a commercial name for glucose) which is fully fermentable.

Ferment cool. I ferment at about 60 degrees F. I did notice some very off tastes when I fermented at 80F. Chest freezers with Hunter AirStats do wonders!

CAVEAT: I can only speak for extract/adjunct brewing, but I really don't see why mashing would be any different with respect to sugar.

geoff sherwood

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Date: Thu, 6 Jun 1991 20:28:19 CDT  
From: PENMAN@CPDF01.TAMU.EDU  
**Subject: heretic again**  
SUBSCRIBE HOMEBREW Bob Penman

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Date: Thu, 6 Jun 1991 11:43:49 EDT  
From: hplabs!ames!rutgers!zoo.toronto.edu!eci386!drk (David King)  
Subject: the recipe book

Has anyone in the Toronto/Ontario region picked up the recipe book? If so could you let me know and I'll arrange to have a copy (only one :- ) forwarded. Thanks.

- - -

Dave King (drk@eci386.UUCP)  
I'd rather have a bottle in front of me than a frontal lobotomy

-----



Date: Thu, 6 Jun 1991 12:14:10 EDT  
From: hplabs!ames!rutgers!zoo.toronto.edu!eci386!drk (David King)  
Subject: sunlight and beer

> From: rmm@apollo.hp.com  
> Subject: sunlight and beer  
>  
> I have a question... When does sunlight stop threatening beer?

When the beer is in yur belly :-)

- --

Dave King (drk@eci386.UUCP)  
I'd rather have a bottle in front of me than a frontal lobotomy

-----

Date: Thu, 06 Jun 91 23:38:05 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: two questions

Has anyone ever seen a definition for "quonchologus" (p.38 CJOHB)???  
It's not in OED, suprise.

I haven't looked but is there anything on GENie similar to the homebrew  
network??

Thanks,

Joe  
(GENie -- J.Uknalis)

-----

Date: Thu, 6 Jun 91 18:18:22 CST  
From: <@hpfcla.fc.hp.com,@cdp.igc.org:pals@inland.com>  
Subject: Priming with honey

If I prime with honey, how much do I use to be equivalent to, say,  
3/4 cup of corn sugar? My first guess would be about 1/2 cup,  
but does anybody know?

Randy Pals  
pals@inland.com

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Date: Fri, 07 Jun 91 00:32:22 CST  
From: Rob <C08926RC@WUVMD.Wustl.Edu>  
Subject: Supplies in St. Louis

Here's another supply store for you, this one in St. Louis.

St. Louis Wine & Beermaking  
7352 Manchester  
Suite 100  
Maplewood, MO 63143  
(314)644-4664

Representative prices:

Used soda kegs - \$25.00  
Rotokeg/Rotosphere - 65.00  
Grolsch bottles, case - 8.00  
Munton & Fison Hopped - 12.49  
Saaz Hops Pellets, 1/2 oz. - 1.39

They seem to have a wide selection of other extracts, hops (pellets and fresh), wine grape concentrates, and equipment. They accept MC & Visa, all orders shipped UPS - minimum s & h fee of 2.50.

Rob

-----  
End of HOMEBREW Digest #654, 06/07/91

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Date: Fri, 07 Jun 91 01:57:12 MST  
From: Todd Nathan <tn505981@longs.LANCE.ColoState.Edu>  
Subject: Brew pubs in the Nashville area?

I am interested in knowing of any brewpubs that will be highly (or not so highly) recommended to a homester that is going to Usenix. Thanks in advance... If you will, respond to me via email... ;')

Todd Nathan  
Liveware, Inc.  
NeRD

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Date: Fri, 7 Jun 91 10:26:30 BST  
From: Desmond Mottram <swindon!des@uunet.UU.NET>  
Subject: Re: Trouble with trub

> From: peterson@ddd.prepnet.com (Mike Peterson)  
> Subject: Trouble with trub, crystal malt  
>  
>  
> I am having a bit of trouble removing the trub and  
> hop bits before adding my wort to the primary. I typically add 1/2  
> tsp. of  
> Irish moss 15 minutes before the end of the boil to aid the hot break  
> and  
> cool the wort by placing my brew pot in a sink full of cold water. The  
> funnel I use for transferring the wort to the carboy has a fine screen  
> in  
> it for catching particulate matter. Upon pouring the wort through the  
> screen,  
> the screen becomes immediately clogged and I spend 20-30 minutes  
> transferring  
> the wort as I must continually pause to scrape the the screen clean.  
Though  
>  
> Mike Peterson

In the UK we can buy a bag for sparging and boiling. It is tough enough  
to  
stand the heat even if touching the element, and large enough to permit  
good movement of hops when boiling. It fits over the rim of the boiler  
providing an effective inner liner. The trub gets filtered out in the  
spent  
hops leaving a completely clean wort before cooling. I imagine something  
like this must be available in the USA.

Desmond Mottram  
des@swindon.ingr.com  
..uunet!ingr!swindon!d\_mottram

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Date: Fri, 7 Jun 91 06:31:41 mdt

From: hplabs!hp-bsd.cos.hp.com!att!homxc!whjeh

**Subject: Re: Trouble with trub**

>Is this James Clement the same one who (I believe) owns the Chapterhouse,  
>and who briefly ran a brewpub near Syracuse University called "Clement's  
>Brewpub" (which has since reverted to being "Hungry Charlie's")? I  
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>wondering about the "story" behind the Chapterhouse's origins and the  
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>By the way, I'm glad to see that Michael Jackson has paid a visit to the  
>Chapterhouse; a favorable entry for it in one of Jackson's books will  
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>for excellent publicity for an otherwise (in my opinion) too little-  
known  
>establishment.

>David R. KohrM.I.T. Lincoln Laboratory Group 45 (Radars 'R' Us)  
>email: drk@ll.mit.edu (preferred) or drk@athena.mit.edu  
>phone: (617)981-0775 (work) or (617)527-3908 (home)

I was at the Germanfest last year and got two tours. The first was with  
a group of people from the festival who knew very little about beer and  
then  
later on my wife and I got an individual tour. The staff was friendly and  
answered all my questions on how to improve my homebrew. It is definitely  
worth the trip. I enjoy their beer, which are all lagers, and the  
opportunity  
to drink from the lagering tanks was great. My wife drove home. :8^)

The beer is fermented in oak vats that were made in Czechoslovakia. As I  
recall they had at least four of them and probably more. I think each one  
held 50 hectoliters which is about 1320 gallons. The person who built  
this  
brewery spent a lot of money. There are three rooms, each at a lower  
temperature  
but I forget the time the beer spends in each room and also the temps.  
From  
an article I read in a local paper a while ago, James Clement bought the  
brewery a while ago and it makes beer primarily for upstate New York  
brewpubs. It was available in bottles in Northern New Jersey about  
6 years ago but since it was bottled the way us homebrewers  
bottle this didn't last too long. I keep asking them if I can  
bring over my siphon and some bottles... (:^). I do know the beer is  
available in Hoboken N. J. and at a bar in Morristown. If anyone  
wants more information let me know and I'll post a follow-up.

- ----Ted

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Date: Fri, 7 Jun 91 10:52:53 EDT  
From: "Justin A. Aborn" <jaborn@BBN.COM>  
Subject: First All Grain Experience

Another HBD reader (hi Dave) and myself brewed our first all grain batch two days ago and had a wonderful time. Here is a debriefing of our best lessons.

We made the "ordinary bitter" recipe out of Miller's TCHOHB.

Mashing was easier than we expected, sparging was harder than we expected. One innovation we tried that worked out well was to wrap the mashing vessel in an electric blanket that I never use anymore. We held it on with some surgical tubing I had around and set it to its highest setting. Starting from 150 degrees F, the temperature dropped to 145 during the two hour starch conversion. We never needed to boost the temperature.

We also used the compressed hop plugs rather than pelletized hops. This had the unexpected side effect of making the transfer to the primary \*much\* easier. The larger size hop flakes were kept under better control by our hopping bag, and thus the funnel filter did not clog nearly as badly.

The raw wort tasted wonderful. We can't wait.

Justin  
Brewer and Patriot

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Date: Fri, 07 Jun 91 08:00:52 PDT  
From: Steve Lamont <1882P%NAVPGS.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Re: Homebrew Digest #654 (June 07, 1991)

> HOMEBREW Digest #654Fri 07 June 1991

> Disclaimer (does anyone ever really read these disclaimers?):

Yes, I find them a great source of amusement. :-)

> The views expressed herein do not necessarily reflect the views of this  
> institution, the Department of Defense, or any other uptight medical  
student  
> here or anywhere else. They are solely those of the author.

Me? I speak directly for President Bush. He endorses my every  
utterance.

spl

Steve Lamont, SciViGuy -- (408) 646-2752 -- 1882P@CC.NPS.NAVY.MIL  
NPS Confuser Center / Code 51 / Naval Postgraduate School / Monterey, CA  
93943

"You can't go from a Mac to real life..."

- John Cage, as heard on Morning Edition, NPR, Jun 7, 1991

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Date: Fri, 7 Jun 91 10:37:00 CST  
From: Ed McGuire <emcguire@cadfx.ccad.uiowa.edu>  
Subject: Re: Homebrew Digest #653 (June 06, 1991)

> Date: Wed, 05 Jun 91 10:19:01 CDT  
> From: Fritz Keinert <keinert@iastate.edu>  
> Subject: Brewpubs in eastern Iowa

Ah. The "other" university. :)

> [...]

>  
> There are some more breweries I know of, but they all make typical  
> American beer, in my opinion, anyway. This includes:  
>  
> - A brewery in the Amana Colonies (called "Mill Creek", I think)

Millstream. Not typical American beer in my opinion. Their lagers are to be enjoyed for what they are, not swilled. Their wheat beer is their "light" concession to the American taste; their Millstream and Schild Brau labels are all-barley lagers with good flavor. Millstream's process is interesting for the age of their yeast; they have recycled it since day one. It must be nearing ten years old now. Remarkable for a microbrewery.

> - The "Dubuque Star" brewery in Dubuque, which is so small that it  
> brews from malt extract; they survive by putting various labels  
> on their beer, so that pubs or restaurants can have their  
> "house brand".

Dubuque Star has a very well-deserved bad reputation for piss-poor beer. The scuttlebutt from employees is that this is because the former owner shortened the brewing cycle drastically to improve profits. This led to loss of sales and eventually the owner sold the brewery. The new owner and brewmeister has (have?) taken the skunkiness out of the beer, but the current generation of Dubuque drinkers may never drink it again.

> - A brewery called "Foecking", which is run entirely by women and  
> aimed at the yuppie drinker. I am not quite sure where that one is;  
> Quad Cities maybe.

Actually, at student drinkers. Imagine a cheap bottle'o'Bud with "Foecking" scrawled in lurid pink on the label. Great for those dorm beer parties. "Hey, gimme a Foecking beer."

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Date: Fri, 7 Jun 1991 12:03:39 EDT  
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>  
Subject: Re: Mashing Crystal and Cara-Pils Malts?

On Jun 6, 8:05am, Ken Giles wrote:  
> Yes, mashing can convert the dextrins in crystal malt to simple sugars.  
But it  
> won't convert the caramelized sugars, and that's part of the intended  
> contribution of crystal malt, as well.

I see. Mashed crystal malt will color beer red and add some caramel  
flavor, but you should use the mash temp to control the body.

I suppose this means that there's never any reason to mash cara-pils  
malt, right? If its only purpose is to add dextrins to the wort,  
you might as well do it by mashing at a higher temp.

-- Marc Rouleau

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Date: Fri, 7 Jun 91 11:10 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: Lovibond Rating of Crystal Malt

Mike Peterson asks about the color of crystal malt

> On a different matter, does anybody know the approximate degrees  
Lovibond  
> (sp?) rating of crystal malt. The stuff I have been using is making my  
> beers darker than I like and I was wondering if I got a bad batch or  
> something?

The answer is "only your supplier knows for sure". Ask your supplier.  
There are lots of grades of crystal malt. One catalog I have lists three  
grades of crystal - 10 Lovibond (light crystal), 40 Lovibond (amber  
crystal), and 110 Lovibond (Dark crystal). My local supplier specs his  
"dark crystal" as 38 degrees Lovibond. My experience is that my 38  
Lovibond is very dark - a little bit goes a long way - I hesitate to  
use  
more than one half to one pound in amber beers.

Mike Fertsch

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Date: Fri, 7 Jun 91 12:19:05 EDT  
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>  
Subject: Sanitary dry ice

Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu> writes:

> First, dry ice is not known for  
> food-grade cleanliness, so anything carbonated with it should probably  
be  
> consumed within a day or two to avoid the possibility of spoilage.

No problem! Just boil the dry ice before using it.

8-)

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Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Fri, 7 Jun 91 07:41:12 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Trouble with trub, crystal malt

Mike, crystal malt comes in a whole range of color ratings from 20L through 120L. Around here all of the crystal malt has a lovibond rating with it so you always know what you're getting. Of course, 2 lbs of Crystal 20 isn't the same as .5 lb of Crystal 80, even disregarding the difference in extract potential. The flavor changes as the malt gets darker. The lighter malts tend to leave a sweeter, grainier flavor behind, while the darker crystals move towards a drier, caramelly flavor that also brings with it a slight sour tang that can be interesting in a complex, estery bitter pale ale, or old ale.

To better separate your trub and hops from your wort, try whirlpooling. After the boil is finished, stir the pot round and round without splashing to avoid aeration. Do it for a solid minute, then cover and cool in the sink as you are doing now. When cool, siphon from the side of the pot into your fermenter. The whirlpool has the effect of piling up all of the solids into a cone at the center of the pot.

--Darryl Richman

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Date: Fri, 7 Jun 91 07:49:34 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: heretic again

Geoff, sucrose IS completely fermentable. It works just fine, for example, to prime your beer. I, too, have noticed the strong tendency against using sugar in homebrew, but there are MANY commercial producers that use it. It is widespread in the UK, and many of the Belgian brewers use it to beef up the alcohol without adding a tremendous body--after all, their beer has got to last a couple years.

However, your are right on the money as far as controlling the temperature. The presence of high levels of single sugars can actually turn the yeast off of fermenting double and triple sugars, and create stuck fermentations and large amounts of by products. At cooler temperatures, the yeasts' metabolic pathways are held in check.

One place that sugar is not prevalent is here in the USA. I suspect that that is mostly because we pay tremendous price supports for sugar, amounting to as much as 6 times the going world rate.

--Darryl Richman

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Date: Fri, 7 Jun 91 08:04:18 -0700  
From: brein%jplgp.span@JPLDIG.Jpl.Nasa.Gov  
Subject: Bottle anatomy

>I tied down the champagne corks with champagne-cork-wire-thingies  
bails.

And while we're on bottle anatomy, the recess at the bottom of champagne  
and  
some wine bottles is called the punt. Does anyone else know any  
interesting  
bottle nomenclature?

Barry Rein  
BREIN@gpvax.jpl.nasa.gov

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Date: Fri, 07 Jun 91 08:51:06 PDT  
From: Ron Ezetta <rone@loowit.wr.tek.com>  
Subject: Plugged siphon screens and Papazian index things

In HBD #654 David Arnold <davida@syrinx.umd.edu> writes:

>If you buy a copy of Papazian's book now, you should get the index  
>with it.... nice to know that we don't have to rely on the  
>'homegrown' version anymore (for new buyers).

This posting reminded me how useful the "homegrown" Papazian index has become. Much thanks goes to those who produced a very reliable index.

In HBD #654 peterson@ddd.prepnet.com (Mike Peterson) writes:

>... I am having a bit of trouble removing the trub and hop bits before  
>adding my wort to the primary... Upon pouring the wort through the  
screen,  
>the screen becomes immediately clogged and I spend 20-30 minutes  
transferring  
>the wort as I must continually pause to scrape the the screen clean....  
>I am also thinking of placing my hop pellets in a homemade hop bag made  
...

Hop pellets seem to leave more solids in the wort than whole hops.  
If you're going to the trouble of a home made hop bag, consider  
whole hops. Besides, they look more, well, natural.

My local brew store had three different types of screens: course,  
medium, and fine. The fine screen is practically unusable - it  
plugs up too easily. For most of my brews, I've used the course  
screen - makes for a nice chewy brew :)

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Date: Fri, 7 Jun 1991 12:36:32 EDT  
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>  
Subject: Re: Trouble with trub, crystal malt

On Jun 6, 5:28pm, Mike Peterson wrote:  
> I am having a bit of trouble [ using a small screen ] removing the trub

I have a fine-mesh straining bag that I bought from Alternative Beverage (1-800-365-BREW) and a stainless steel kitchen strainer with a handle. I fit the bag inside the strainer and rest it atop a 7.5 gallon bucket. Then I use a small SS pot to dip 70-degree wort out of the boiler and into the strainer until it's mostly clogged. I wait for most of the wort to drip through (it never clogs completely) and then remove the mesh bag from the SS strainer. I squeeze the bag to force out the rest of the wort and then dump the trub and rinse the bag. One more iteration always suffices to finish the job. All told, straining into the bucket takes me about five minutes, and minimal trub ends up in the fermenter (a 7 gallon glass carboy).

As a matter of fact, I've been reusing the yeast cake on the bottom of the fermenter for several months (five batches) without cleaning the carboy, and there's very little trub mixed in with the spent yeast.

While I'm talking about this, I'd like to say that I took the discussion about excessive sanitation from a few months back to heart. For these five batches I have used no bleach or any other special sanitary measure. I just clean stuff to ordinary kitchen standards. I rinse my bottles with tap water three times when I empty them and three times before I fill them. I routinely top off my chilled wort with tap water to make five gallons. I don't even worry about the dry brown stuff that sticks to the carboy after a fermentation is over. I rinse most of it off with fresh wort when I drain it into the carboy.

The yeast in my carboy are descendents of a Wyeast 1007 (German Ale) packet that I used in November. I've brewed 10 batches with it and have no intention of stopping. I have not experienced any problems whatsoever. If anything my yeast are more vigorous than ever.

Now I haven't kept any homebrew around for longer than 3-4 months, so maybe I have all sorts of subtle nasty slow-moving infectious bacteria infesting my brew ... but I've seen no evidence of anything wrong.

Anyway, if/when I get an infected brew I promise to 'fess up to the HBD. Until then I'll post a "this is still working and it's great!" message every few months. :-)

And thank YOU, Father Barleywine, for sharing your experience regarding sanitation and repitching. Brewing is A LOT more fun now that I've learned to trust my killer yeast! :-)

-- Marc Rouleau

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Date: Fri, 7 Jun 91 10:56:44 mdt

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Lovibond

Mike Peterson asks about Crystal malt color:

> On a different matter, does anybody know the approximate degrees  
> Lovibond (sp?) rating of crystal malt. The stuff I have been using is  
making

> my beers darker than I like and I was wondering if I got a bad batch or  
> something?

I've seen Crystal malt from 10 to 120 Degrees Lovibond. Ask your  
supplier what you've been using. If you want to get the dextrines  
of a Crystal malt without the color (and caramel flavor) try Dextrine  
malt (also called Cara-Pils, which I believe is a trademark of Breiss  
(sp?) Malting Company, somewhere in southeastern Wisconsin).

Al.

korz@ihlpl.att.com

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Date: Sat Feb 02 10:07:04 1991  
From: microsoft!larryba@cs.washington.edu  
Subject: Re: Trouble with trub, crystal malt

In yesterdays Digest, Mike Peterson asks about how to efficiently get hops and trub out of his wort before it gets into the primary fermenter.

I use a counter flow chiller and pellet hops. When I turn the heat off and the boil stops I get the wort going in a vigorous whirlpool. By the time my counterflow chiller is set up (about 5 minutes) the whirlpool has stopped and almost all the hot break and hop pellet junk is in a heap in the bottom. Since my racking tube is off to one side, it doesn't pick up much gunk. This works very well in a boiler with reasonable height to diameter. For huge fat canning boilers it doesn't work as well.

If you use an immersion chiller, before swirling, you should get most of the cold as well as the hot break. After swirling, cover and let sit for 10-20 minutes so everything has time to settle down.

The nice thing about counter flow is that you can avoid most air contact with wort and the wort is still hot enough (>180f) to stay sterile until it is in the bowels of the chiller.

The bummer with counterflow chillers is cleaning them out. I have never figured out a satisfactory solution for the kitchen brewer. Commercial microbrewers use nasty corrosive chemicals and lots of very hot water. I just rinse well after each use. Before the next use I drain all the bleach solution used to sanitize my carboy through the chiller before draining the hot wort through it into the carboy. I also toss the first pint of wort to make sure no bleach gets into my wort. Probably draining a couple of gallons of boiling water through the chiller w/o chilling water would work as well as avoiding bleach.

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Date: Fri, 7 Jun 91 12:50:17 CDT  
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)  
Subject: Re: Clement's brew-pub... (heh-heh)

> Subject: Clement Brewing Company (also, Chapterhouse in Ithaca, NY)  
>  
> Is this James Clement the same one who (I believe) owns the  
Chapterhouse,  
> and who briefly ran a brewpub near Syracuse University called  
"Clement's  
> Brewpub" (which has since reverted to being "Hungry Charlie's")? I  
always  
> try to visit the Chapterhouse whenever I'm in Ithaca, and I've been  
> wondering about the "story" behind the Chapterhouse's origins and the  
> owner's plans for expansion of his brewing enterprise.  
>  
> Also, how widely will the products of the Clement Brewing Company be  
> distributed? And does anyone know the story behind the rise and fall  
of  
> "Clement's Brewpub" in Syracuse?  
>

Hungry Charlie's has existed for eons. It was there when I  
grew up in the area and when I went to school at Syracuse University.  
It had always been a big beer hall for underage drinkers at S.U.,  
until neo-prohibition starte setting in, and the city started  
arresting the bartender (pitcher server, actually). Thus, in order to  
remain open, Chuck's (as it is affectionately known), had to refuse  
entrance to anyone under 21, effectively killing ~75% of there  
business. Therefore, in order to make any semblance of a profit, it  
had to go "upscale." Previously Chuck's premium beer was Molsen  
Golden, but the big favorite was Piel's. Now it started selling  
imported bottled beers of high quality (for about the same price as a  
pitcher of Piel's used to be), and started brewing it's own - hence  
Clement's brew-pub became the new name. It's own brew I've admittedly  
never tasted, (I no longer live in the heart of central new york), but  
I don't think, from my friends comments, that it would have rated more  
than one star from Michael Jackson. This was still much less  
profitable than the original beer hall, despite not having to have 4 or  
more large bouncers constantly evicting drunks who vomitted on the  
floor. Thus, once the city had cooled down a bit, it returned to being  
Chuck's, and has even returned to the age-old daily specials it used  
to have. I do think they still brew, as architectural changes were  
necessary to convert it.

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Date: Fri, 7 Jun 91 11:59:53 mdt

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Re: ZYMURGY?

To subscribe to Zymurgy, I would suggest calling the American Homebrewer's Association (the publishers) at (303)447-0816 and charging it. That's what I do. You can also write to them at: P.O. Box 287, Boulder, CO, 80306-0287, but I don't know the current price.

Al.

korz@ihlpl.att.com

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Date: Fri, 7 Jun 91 12:01:29 mdt

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Brewing in the summer.

Rob Bradley asks about brewing in Illinois in the summer. There's always the "wet t-shirt" method (carboy in washtub full of water, t-shirt over carboy dipped into water). I've never tried this, but I know it worked for others on the net. However, I would suspect that your efficiency would be poor (maybe only 5F drop in temp) since it is very humid in the Chicago area in the summer. Also, you would increase the humidity in your room unless you had very good ventilation (oh, the sacrifices we make for our loved ones (yeast)!).

Al.

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Date: Fri, 7 Jun 91 10:06:04 PDT  
From: jeg@desktalk.com (John E. Greene)  
Subject: Re: Homebrew Digest #654 (June 07, 1991)

>Finally, to answer the question that was asked in #653, most breweries  
DON'T  
>protect their beer in green or clear bottles, and it IS susceptible to  
skunk.  
>Miller Brewing Co. chemically converts their hop components so that they  
can  
>no longer be converted into the skunky aromatic, while still retaining  
its  
>hoppy character.

Is this a fairly new thing that Miller is doing? Because I have on  
several  
occasions had a Miller go skunky on me within a matter of seconds of  
exposure to direct sunlight. However, that was a few years ago (prior to  
their 'Genuine Draft').

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-----  
John E. Greene    Everyone needs something to believe in.    I believe  
Sr. Staff Engineer    I'll have another homebrew!  
Desktalk Systems Inc.  
(213) 323-5998    internet:    jeg@desktalk.desktalk.com  
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Date: Fri, 7 Jun 91 14:52:15 cdt  
From: "Olzenak,Craig" <OLZENAK%GRIN1.BITNET@CUNYVM.CUNY.EDU>  
Subject: Iowa Info.

Greetings! Just a couple of notes to answer Mark (Stroup) et al; Here's the scoop on Iowa -

Mark, First of all, Welcome! Mount Vernon is a very pretty place. Congrats!  
Not too far from any of the following:

1. Fitzpatrick's Pub, Iowa City (Gary Fitzpatrick, brewmaster). Tasty products available only at this, Iowa's first, brewpub. Three staples: (pale) ale, (light) lager, stout. Gary is also having fun with various seasonal brews. He is there much of the time; Introduce yourself and ask him for a tour.

2. Millstream Brewing Co., Amana (Larry Schantz, brewmaster). A very tidy microbrewery. You'll find there three products around Iowa, bottled and on draft (all unpasteurized!): a light lager (simply called Millstream), an amber lager ("Schildbrau" - gold medal winner, '89 GABF, my favorite), and a wheat beer (gold medal winner, '90 GABF).

3. Dubuque Star Brewery, Dubuque. This is a sad story. This brewery has changed hands several times recently. Sad because it is the only surviving brewery after prohibition (Iowa had 138 commercial breweries before the turn of the century!). I, currently, can't recommend any of their products: Zele, Foecking, etc.

4. Heartland Homebrew Club. Let's finish on a positive note! We have an active AHA club here in Iowa. It currently has around 35 families from all over Iowa involved, from Allerton to Ames, West Des Moines to Iowa City. The club is based in Grinnell, but our monthly meetings rotate at member's homes. We, of course, do a lot of road trips too: Annual Fasching/Bock Beer Festival in New Ulm, MN (Schell's Brewery); Great Taste of the Midwest - Madison, WI; Great American Beer Festival (CO); AHA regionals and nationals. We have won a number of ribbons at the Iowa State Fair (21 last year alone!), and have taken a few at the AHA nationals too. Hey, we like good beer. The two brewmasters above (Gary and Larry) are in the club, and we get some nice tours and lots of info. from their commercial establishments.

I'd better get back to work. Drop me a note when you get settled. I'll send you an invite to our next meeting.

For better beer,

Craig Olzenak  
Heartland Homebrew Club  
1030 High St.  
Grinnell, IA 50112  
515/236-4033

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Date: Fri, 7 Jun 91 15:56:21 PDT  
From: Clarence Dold <dold@tsdold.Convergent.COM>  
Subject: Using Sugar

> People have come forth and admitted to using sugar in their brews with  
> good results. It just creates a beer with different characteristics -  
-> and isn't that what homebrewing is all about?

I have used corn sugar since 1978. I also use Malt Extracts. (I suppose  
the two go hand in hand to some extent) I like my beer. I don't like  
all-malt homebrew, generally speaking.  
This is truly what homebrew is all about. I could change it if I wanted  
to.

- --  
- ----

Clarence A Dold - dold@tsmiti.Convergent.COM  
...pyramid!ctnews!tsmiti!dold

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Date: Sat, 8 Jun 91 11:55:25 EDT  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: corking vs capping

caps are definitely easier and at least as secure; most authentic champagne (second ferment in the bottle) is crown-capped before the 2nd ferment (which takes several months) and corked only after the yeast is removed and the bottles topped off.

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Date: Sat, 8 Jun 1991 20:12:57 -0500  
From: kscoles@PNET51.ORB.MN.ORG (Kevin L. Scoles)  
Subject: Mach Guinness

I am afraid I sent this submission to homebrew digest requests. Sorry about that. I am re-submitting this, hopefully to the right place this time.  
kls

Greetings.

I am new to the digest, and this is my first letter. Please forgive what the ASCII transfer to E-mail does to its format.

I have brewed a Guinnessesque brew that turned out so well that I must share it. I call it Mach Guinness and it has soured ale in it, so I will give you both recipes.

Mach Guinness

5 lbs pale 2 row British malt  
1 lb rolled barley  
1 lb roasted barley  
  
2 lbs lighth dry malt extract  
2 cups corn sugar  
2 Oz bullion Hops (1.5 boiling, 0.5 finishing) (preferably whole)  
1 pkg Whitbread Ale Yeast  
2/3 cup corn sugar

Mashed 5 lbs 2-row, rolled barley and roasted barley  
Mashed in at 132 deg F.  
Protein rest 30 min  
Starch Conversion 2 hours at 153 degrees  
Mashed out 15 minutes at 168  
Sparged with 4 gallons 172 deg water

Add the 2 lbs dry ME and the 2 cups sugar. Bring to a boil. Add 1 1/2 oz of hops. Boil 1 hour. Add 1/2 oz of hops, turn off heat, and let stand for 15 minutes. Cool wort to 72 degrees, strain into fermenter, and pitch yeast.  
(note: I personally cool the wort in the boiler and then pour it through a strainer to oxidize it and remove the hops, as opposed to straining it hot, which oxidizes it)

S.G - 1.066  
T.G - 1.016

Ferment 7 days. Rack and settle 6 to 9 days.

One to two days before bottling, sour two bottles of ale. To do this, pour two bottles of ale into a steril glass container. Cover with a clean cloth secured with string or rubber band. Put in the cupboard (or somewhere

relatively dark and warm) and let stand one to two days. It should sour, but not mold.

At bottling time, put 2/3 cup corn sugar in the sour ale, and boil for 10 to 15 min. Add this to the bottling container, and siphon wort into it.

This gives a good mixture without having to risk stirring it. Bottle and try in two weeks. The flavour changes week by week and levels off after 6 weeks.

This stout is creamy, but not as heavy as some, with a head that takes almost 30 seconds to form, lightly bitter, with that back of the throat sourness from the soured ale.

Now, the beer I soured is a unique ale, and you dont have to use it, but it is also very good, and I know it worked:

Ides of March Ale:

- 1 cup brewed Kenya AA coffee
- .25 lb Black Patten malt
- .25 lb chocolate malt
- .25 lb 40 deg crystal malt
- 1 lb rice syrup
- 1.5 lb light dry malt extract
- 1.5 oz Willemette whole hops
- 1 can Coopers Draught Kit
- 1/2 cup corn sugar - bottling
- ?? finings (follow directions on bottle)

In three gallons of brewing water, put Black Patten and Chocolate malt. Bring to a boil. After boil just starts, strain out grains. Add coffee, crystal malt, rice syrup, dry ME and 1.5 oz willemette hops. Boil 45 min.

Add Cooper Ale Kit, and continue to boil 3 to 5 min. (much longer and the finishing hops in the Coopers kit make the brew bitter)

Cool and pitch with Ale yeast from the Cooper Kit.

S.G. 1.046  
T.G. 1.012

Ferment 7 days. Rack and add finings (or polychlar). When settled, bottle with corn sugar.

Hope someone tries these and has as much luck as I had. Later - kls

....

p.s. A lot of people want info on head retention. I have found that a lot of times they have a fine brew which gives good head, but the glasses it is served in cause it to de-head. Whenever I serve a beer to guests, I always do a hot water rinse to remove dust, a cold water rinse to recool the glass, and then dry with a paper towel. It only takes a second and presents your beer in the best possible state.

UUCP: [tcnet, crash, quest]!orbit!pnet51!kscoles  
ARPA: crash!orbit!pnet51!kscoles@nosc.mil



INET: kscoles@pnet51.orb.mn.org

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Date: Sun, 9 Jun 91 10:04:44 CST  
From: mike@ranger.bison.mb.ca (Mike Charlton)  
Subject: Brewery Tours in Britain

A friend and I are going to Britain for a few weeks in August (hopefully catch the CAMRA beer festival) and I was wondering if there was anyone out there who could recommend any brewery tours. We will be going all over the place, so we could theoretically hit anything in Britain. Also, I've heard that it's best to contact the brewery ahead of time to find out when tours are happening. That being the case, could someone give me a pointer to the addresses of likely breweries so I can send them a letter.

Thanks in advance,  
Mike Charlton

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Date: Sun, 9 Jun 1991 21:59 EDT  
From: G0000000000D M0000000000ORNING ACS!!!!!!!!!!!!!!!!!!!! <ACSWILEY%EKU.BITNET@CUNYVM.CUNY.EDU>  
Subject: Re: Homebrew Digest #653 (June 06, 1991)

Hey Brewfreaks,

I read a interesting book..its called "Making Beer" by William Mares I am fairly new to homebrewing..anyway a section in his book told the story of Fritz Maytag (the heir to the Maytag fortune) and how he purchased the Anchor Steam brewery on a whim back in 1965, my question is this, has anyone been able to come close to duplicating anchor steam at home? What I know about it is that it requires sanitary conditions beyond belief.

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( Bill Wiley acswiley@eku.bitnet )  
( Academic Computing Services )  
( Eastern Kentucky University 606-622-1986 )  
( Richmond, Kentucky 40475 )  
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End of HOMEBREW Digest #655, 06/10/91  
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Date: Mon, 10 Jun 1991 9:11:45 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: High FG, BFD info

Mr. Ed's Oatmeal Stout is finally in the bottle. I was hoping the specific gravity would fall a little more, but it's done at 1.026, down from 1.062. I think the cause is a partial mash (3 lbs. pale 2-row and 1 lb. oatmeal) at too high a temp. The strike water was too hot, and I didn't want to add too much cold water. It spent too much time in the high 150's. Have I made a reasonable deduction?

Brew Free or Die members: What was discussed at the meeting on Saturday?  
I'd appreciate an e-mail overview if you were there. (7.5 month pregnant wife + 2.5 year old daughter = .not.BFD meeting). Thanks.

Russ r\_gelinias%unhh.unh.edu@mitvma.mit.edu

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Date: Mon, 10 Jun 91 09:19:33 EDT  
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>  
Subject: Re: Trouble with Trub (HBD #655)

To add to the anti-trub arsenal: I use leaf hops in a cotton mesh bag to finish, generally adding them as I'm turning the heat off under my big canning kettle. After the immersion chiller has done its work I fish out the bag and lodge it atop the fine screen in my big funnel. Then I siphon off the wort through the hop bag. Not only are extra hop flavor/aroma compounds extracted out (I think!) but the bag and pad of hops act as an effective filter aid to catch trub and fragments of pellet hops. After all the wort has gone through, I press down on the bag with a big clean spoon to squeeze out the last drops.

Another decent alternative is to leave the last quart of wort and trub in the boiling kettle. After pitching, come back and filter out the trub with a coffee filter, then freeze the wort. Next time you want to make a starter culture or some agar slants, you have known-quality wort all set to go with only a brief sanitizing boil needed before use. Oh, you can also add your O.G. sample to it unless you're a confirmed wort sipper (yum). -- Jean

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Date: Mon, 10 Jun 91 09:58:32 EDT  
From: psr%jupiter@epic.att.com (Paul S R Chisholm)  
Subject: Please add me to the Homebrew Digest mailing list

Please add me to the Homebrew Digest mailing list.

Paul S. R. Chisholm, AT&T Bell Laboratories, paul.s.r.chisholm@att.com

P.S.: This is not my first request, but the first bounced, and I haven't gotten any response to my second.

P.P.S.: If the rec.homebrew or rec.brewing Netnews group gets created, would it be okay with you if someone forwarded the HBD to it? (Yes, I'd be happy to do this.)

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Date: Mon, 10 Jun 91 10:40:54 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)  
Subject: Bottle Anatomy (drop back ten and...)

It's probably called a punt because that's where the glassblower would attach the punty when finishing the mouth and neck of the bottle. (I guess the cause/effect could be the other way).

My question is:

Why is there a punt?

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Date: Mon, 10 Jun 91 17:36:53 BST  
From: Desmond Mottram <swindon!des@uunet.UU.NET>  
Subject: Re: Excessive sanitation

> I'd like to say that I took the  
> discussion about excessive sanitation from a few months back to  
> heart. For these five batches I have used no bleach or any other  
> special sanitary measure. I just clean stuff to ordinary kitchen  
> standards. I rinse my bottles with tap water three times when I  
> empty them and three times before I fill them. I routinely top  
> off my chilled wort with tap water to make five gallons. I don't  
> even worry about the dry brown stuff that sticks to the carboy  
> after a fermentation is over. I rinse most of it off with fresh  
> wort when I drain it into the carboy.  
>

Either you've been lucky or I've been unlucky. Like you I just used to give everything a good wash out, often with boiling water. Notice the past tense though!! I got away with it for about ten batches. The last time I did this (about two years ago) I noticed fermenting bin was getting a bit brown and made a note to use a chlorine cleaner before the next brew. I was too late! It fermented messily all over the floor. It looked foul and slimy; it stank. I tried barreling it anyway in the hope it might come right. It didn't and I had to throw it away. It then took \_ages\_ to get the taint out of the barrel. It only takes one bad batch to change your mind.

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Date: Mon, 10 Jun 91 17:47:30 BST  
From: Desmond Mottram <swindon!des@uunet.UU.NET>  
Subject: Re: Brewery visits in the UK

>  
> Date: Sun, 9 Jun 91 10:04:44 CST  
> From: mike@ranger.bison.mb.ca (Mike Charlton)  
> Subject: Brewery Tours in Britain  
>  
> A friend and I are going to Britain for a few weeks in August  
(hopefully  
> catch the CAMRA beer festival) and I was wondering if there was anyone  
> out there who could recommend any brewery tours. We will be going all  
> over the place, so we could theoretically hit anything in Britain.  
Also,  
> I've heard that it's best to contact the brewery ahead of time to find  
> out when tours are happening. That being the case, could someone give  
me  
> a pointer to the addresses of likely breweries so I can send them a  
letter.  
>  
> Thanks in advance,  
> Mike Charlton

A small selection straight off the top of my head:

Hook Norton, Banbury, Oxon.  
Wadworths, Devizes, Wilts.  
Youngs, Wandsworth, London.  
Fullers, Chiswick, London.

There are hundreds of others. CAMRA may give you a more complete list.  
Mail  
me for their address if you do not have it already.

Come to that, a tour of the whisky distilleries in Scotland can make for  
a  
glorious hazy holiday.

Desmond Mottram,  
des@swindon.ingr.com  
..uunet!ingr!swindon!d\_mottram

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Date: Mon, 10 Jun 91 09:50:08 PDT  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Cleaning counter-flow chillers, try TSP

In HBD microsoft!larryba@cs.washington.edu says:

> The bumper with counterflow chillers is cleaning them out. I have  
never  
> figured out a satisfactory solution for the kitchen brewer. Commercial  
> microbrewers use nasty corrosive chemicals and lots of very hot water.

I've had good success with TriSodium Phosphate (TSP). TSP is not so  
corrosive to  
be dangerous (gloves are recommended but I often get it on my arms with  
no ill  
effects), but acts like a corrosive cleaner. I tried an experiment. After  
I  
rinsed and ran the usual bleach solution through my counter-flow chiller  
until  
it ran clear, I ran a solution of TSP through, and it came out yellow and  
eventually ran clear. The TSP was able to clean beyond the power of the  
bleach  
solution alone. No real surprise. TSP is also great for dissolving the  
gunk out  
of your blow-off hose.

TSP is available in the paint section of most hardware-type stores. It's  
used  
for preparing surfaces for painting. I've heard that some homebrew  
suppliers sell  
a dry bleach/TSP combination called tri-chlor. I don't use this because  
I'm  
typically only cleaning afterward (with TSP) or sanitizing beforehand  
(with  
bleach).

Stay clean,

kg.

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Date: Mon, 10 Jun 91 14:08:17 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: **Bottle nomenclature**

> Does anyone else know any interesting bottle nomenclature?

Yes.

Empty- the state I prefer to leave mine in

:-) :-)

> Because I have on several occasions had a Miller go skunky on me within  
> a matter of seconds of exposure to direct sunlight  
The sunlight-hop reaction takes more than seconds. I seem to remember the  
number of 30-45 minutes as being right to convert a sufficient quantity  
for the  
skunkiness to breach the threshold for human detection. Of course you  
could  
have an amazingly sensitive palate to this substance..

From what I've heard/read Miller has a patented process which they use to  
treat  
the hop oils (they don't add whole hops) that they add to their beer.

JaH

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Date: Mon, 10 Jun 1991 11:32:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: New Subscription

Sorry to use HD space to request a subscription but I sent in a request to the request address about a month ago and am yet to see any HDs in my mailbox.

I've been getting copies from a buddy and I thoroughly enjoy the forum and have learned much by reading it. Keep up the good work...I raise a glass to all of us.

Please subscribe [ligas@sscvax.cis.mcmaster.ca](mailto:ligas@sscvax.cis.mcmaster.ca)

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Date: Mon, 10 Jun 91 14:22:25 PDT  
From: Ron Ezetta <rone@loowit.wr.tek.com>  
Subject: Why not strawberries?

Soon the local strawberry crop (Washington and Oregon) will be ready. The thought of a pound, or so, of strawberries in a Rocky Raccoon Honey lager sounds delicious.

However, I've noticed that \*The Catus Meow\* (an outstanding effort, btw), Papazian, nor HBD (from #577 to date) discuss strawberries as an ingredient in beer. Why? Any recipes or brewing suggestions?

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Date: Mon, 10 Jun 1991 17:43:08 EDT  
From: IOCONNOR@SUNRISE.ACS.SYR.EDU  
Subject: This list and a Syracuse, N.Y. Contest

I just wanted to say that I really enjoy this list. People are very friendly and will answer your questions, and there is not a lot of junk mail (like this message). Subscribers generally reply to questions off the list, and that saves all of us a lot of time. Overall this is the best list I've been on.

I was on one that just redistributed submissions automatically, and I used to get 50 messages a day--mostly "yes, I agree" and the like.

The second point is for anyone who might be in the area of Syracuse, N.Y. on June 18. The Club in Syracuse is having a contest and if you will be in town, then you should go. It will be on June 18, at 7:15pm at a restaurant called Danzer's, Ainsley Drive, Syracuse. Contact me for more details.

Kieran O'Connor

IOCONNOR@SUNRISE (bitnet)  
IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)

P.S. Sunny and 85 in Syracuse--prettyy amazing--time to go for a ride!

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Date: Mon, 10 Jun 1991 15:57 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Sterilizing chillers; straining hops

Larry from Microsoft writes:

>The bummer with counterflow chillers is cleaning them out. I have never  
>figured out a satisfactory solution for the kitchen brewer. Commercial  
>microbrewers use nasty corrosive chemicals and lots of very hot water. I  
>just rinse well after each use. Before the next use I drain all the  
bleach  
>solution used to sanitize my carboy through the chiller before draining  
the  
>hot wort through it into the carboy. I also toss the first pint of wort  
to  
>make sure no bleach gets into my wort. Probably draining a couple of  
gallons  
>of boiling water through the chiller w/o chilling water would work as  
well  
>as avoiding bleach.

Maybe commercial brewers use nasty corrosive chemicals but many  
brewpubs use boiling water or wort just like we do. My technique is  
this:

Follow a chilling session with a gallon or so of boiling water through  
the coils after draining the chiller body of its water, to cut the  
malt sugars from the copper. Usually I follow that up with some of the  
sterilant (I use 1 T. clorox per 1 gallon of water) that I've been  
using for that session, until the sterilant runs cool from the coil  
(since high temperatures destroy the disinfectant effects of clorox).  
Drain. Store dry.

Prior to the next session of brewing, I will usually fill the chiller  
coils back up with the sterilant solution and let it sit for about 20  
minutes. Drain. When I begin the chill routine, I run the boiling hot  
wort through the chiller prior to filling the chiller body with water.  
The boiling hot wort will sterilize the coils for sure. Toss the first  
few ounces of wort that comes through since some clorox will be in it.  
Let a quart or so of wort run through then return it to the boiler.  
Fill the chiller body with water and let 'er rip.

The boiling wort through the coils is what really does the trick with  
this routine just like it does with immersion chillers. So why do I  
still use the clorox solution? It's simple. It only takes a minute  
and I'm paranoid as hell!

The most effective means for straining wort into the fermenter  
discussion has popped back up so here again is my pot-scrubber-in-a-  
mesh-bag technique for filtering hops:

I've never been a fan of pouring wort through a filter because filters  
clog and you're bound to pour at least some trub into the fermenter.

Buy a copper wound pot scrubber and a fine mesh hop bag. Also get a  
rather thick rubber band. It also helps to have a copper pick-up tube  
if you're going to siphon hot wort into your fermenter. If you're  
cooling it first, one of those plastic pick-up tubes will do the trick.

Tie the pot scrubber around the bottom of the pick-up tube (the end

that's going into the wort). Then tie the fine mesh hop bag around that, in effect putting the pot scrubber in a bag. (Oh, yes, "No see-um netting" from a camping store works well, also.)

Tie a small 1/4" overhand loop in one end of the rubber band. Loop the other big end around and through the handle on your boiling pot. Now slip the pick-up tube through the small end of the rubber band. If you've tied the small loop small enough, the rubber band will grab the pick-up tube at whatever position you want. Suspend the pick-up tube a couple of inches below the top level of the wort. Start your siphon. The mesh bag/pot scrubber combo will effectively filter out all the hop leaves and particles. By siphoning from the top level of the wort, you'll always be siphoning off the clearest portion of the wort. As the level of the wort recedes, slowly inch the pick-up tube down accordingly, always keeping it an inch or two below the surface. This technique will give you the cleanest possible run-off into the fermenter without clogging the siphon.

Others have commented on the effect of whirlpooling the wort before starting the siphon, so I won't comment on that.

Cheers,

Kinney Baughman  
baughmankr@conrad.appstate.edu  
baughmankr@appstate.bitnet  
L+/f~jw

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Date: Mon, 10 Jun 91 15:21:02 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Trub Removal, etc.

Ah yes, trub removal. The method I use seems to alarm some people, but the only trouble I've ever had with it is when it works too well.

I use an immersion chiller. At the end of the boil, I immediately begin chilling, and keep going until the temperature differential between the tap water and the wort is about 20 degrees F, or so. I use the hot water this generates for cleanup. Then I attach a pump, and recirculate ice water through the coils until the temperature is near freezing. I then do the whirlpool thing, and rack into a sanitized carboy, which I cap and leave overnight to settle. In the morning the wort is very clear and there is a generous layer of previously-suspended trub on the carboy floor! I rack into my fermentor (7-gallon acid carboy), and pitch.

In a sense, I was better off before the chiller, when I was doing mainly partial-mashes. Since I was boiling only a part of the total volume, I could use ice directly in the wort to chill. I usually boiled the water first, but not always. Never a problem, and some of the best cold breaks I've ever had.

The concern seems to be sanitation. While I can't go as far as Father Barleywine (having tasted altogether too many contaminated homebrews and microbrews, and since I culture *Pediococcus damnosus* and *Brettanomyces bruxellensis* for use in making imitation lambics), I have to say that I've never had a hint of infection using this technique. I live in a microbiologically relatively benign climate; your mileage may vary. The only problems I've ever had with it are when I've sacrificed too much wort in the interest of keeping trub absolutely out of the ferment. There seems to be some interaction between trub and yeast in the aerobic phase, and feeding the yeast just a little of it seems to start the fermentation a bit faster. I can't quantify this; it's altogether an impression. Also, a trubless brew can end up "too clean", especially after the wild originality of your first few batches.

I was surprised to hear Dr. Michael Lewis say that they'd researched the effect of fermenting with varying degrees of trub in the brewing lab at U. C. Davis, and had found it made much less difference than they'd expected. It made a rather large difference in my beer, I can tell you!

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Mon, 10 Jun 91 15:35:22 PDT  
From: Laura.Lawson@EBay.Sun.COM (Laura Lawson)  
Subject: Re: Homebrew Digest #655 (June 10, 1991)

Please remove laurel@moondancer from this alias.

Thank you

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Date: Mon, 10 Jun 91 18:16:13 CDT  
From: Darren Evans-Young <DARREN%UA1VM.UA.EDU@hplb.hpl.hp.com>  
Subject: Trub removal,cleaning copper,reusing yeast,cleaning counterflows

Trub removal:

When I first used leaf hops, I followed the suggestion from the HBD and used a copper pot scrubber with a muslin (cheesecloth type) bag wrapped around it and secured to my siphon tube. I got all of my wort out and left behind the trub which stuck to the leaf hops. This worked so well that for my next batch using hop pellets, I did the same thing. I got a very small amount of trub in my primary. As the mass of shredded hops moved toward the siphon pickup, it acted as a sort of filter. I was amazed how well this worked for pellets and it is now a part of my brewing procedures.

Cleaning copper:

Whenever I use copper for the first time, whether tubing or a pot scrubber, I always boil it with some vinegar. This removes any oxidation off the copper and leaves it shining bright...also sanitizes it inside and out...Rinse well!

Cleaning counterflow chillers:

I simply run hot tap water through mine for about 5 mins after use. Before my next usage, I again run hot tap water through it, then use a weak bleach solution for 5-10 mins, then run hot tap water through to rinse. Works well and I've never had a contamination problem.

Reusing yeast cake:

I thought I'd give this a try. Boy does it work! I had fermentation going within 15 minutes of pouring in my new wort. By the next morning, I had blown the top off the fermentation lock in a 7.5 gallon carboy and foam was oozing everywhere! Is this normal for reusing the yeast cake in a primary? I'd definitely NOT do this again without using a blow-off tube. Seems like this method of reusing yeast is overpitching and causing the yeast to skip it's reproductive stage. How will this affect flavor?

Darren

\*-----\*  
-----\*  
| Darren Evans-Young, Sys Prg BITNET: DARREN@UA1VM.BITNET |  
| The University of Alabama Internet: DARREN@UA1VM.UA.EDU |  
| Seebeck Computer Center Phone: (205)348-3988 / 5380 |  
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |  
\*-----\*  
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Date: Mon, 10 Jun 1991 20:07 EDT  
From: GOOOOOOOOOOD MOOOOOOOOOORNING ACS!!!!!!!!!!!!!!!!!!!! <ACSWILEY%EKU.  
BITNET@CUNYVM.CUNY.EDU>  
Subject: Re: Homebrew Digest #649 (May 31, 1991)

Hep me! In never got issue #654...would someone please send it my way..  
THANKS!!

Bill Wiley  
acswiley@eku.bitnet

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Date: Mon, 10 Jun 1991 22:56:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: RE:Info About Scotland Needed

In HD 645 Lars Nilsson posted a request for information on the Scottish beer scene, demonstrating a keen grip on the importance of good planning for a successful vacation. Well Lars, it's your lucky day. As it turns out

I have friend in St. Andrews who was willing to E-mail some information. The following is a synopsis of his communication:

\*PUBS\*

- i) Glasgow (Downtown)
  - :Horseshoe Bar (Drury Lane)
  - :Imperial Bar
  - :Bon Accord (Charing Cross)
  - :Zutz
  - :The Scotia Bar
  - :Blackfriars (jazz on Thur/Fri/Sun)
  - :Vale of Clyde (Queen St. station)
  - :Brahms & Lizst (near Odeon Cinema)
  - :Gordon's Bar
  
- ii) Glasgow (West End)
  - es Bar (back of Kelvin Hall)
  - :The Halt Bar (Woodside Rd.)
  - :Usage Breethe (Woodside Rd.)
  - :Chummy Chengs (Gt. Western Rd.)
  
- iii) Glasgow (Pollokshaws)
  - :Hergathy's Bar
  - :Titwood Bar
  - :Allison Arms
  
- iv) Edinburgh
  - :Cafe Royale (behind Scottish records office)
  - :Hebrides Bar (near Waverly Station)
  - :Greyfriars Bobby
  - :various pubs on Rose St. and on the Grassmarket.
  
- v) Stirling
  - :West End Bar
  - :Cairns
  - :Cross Keys
  - :Porters Bar
  - :Birds & Bees

Although Scottish beers are not in great abundance (in terms of variety) they are available along with a plethora of British ales. Some of the brews you can expect to come across are:

Tennent's Lager (Are you ready?), McEwan's Lager, McEwan's Export, Sunderland (Draught Bitter), Newcastle Brown Ale, (Take Up) Hemeling (Lite Lager), Carling Blacklabel, Camenoris Strongarm (The Mightiest of Beers), Federation Brewery Lager, M&B Brew XI (Have a pint of the Midlands),

Norseman Lager, Camenoris Best Bitter, Courage (Light Ale), Bank's (Traditional Draught Beers), Courage Beer, Theakston Ales (150 Years of Tradition), The Royal Silver Jubilee, Whitbread Shandy, Lion Lager, 70p, 80p, Tartan Sp.

As far as homebrew shops are concerned, there is one on Main Street in Stirling and there is one in St. Andrews. I couldn't get any information on breweries that offer guided tours, but I'm sure a few well placed phone calls will get you the help you need once you are in Scotland.

Good luck and happy drinking! I hope that this posting will be helpful to any HD subscribers who may find themselves in Scotland some day...it certainly has wet my appetite! Cheers.

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End of HOMEBREW Digest #656, 06/11/91  
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Date: Tue, 11 Jun 91 08:21:36 -0400  
From: mason@habs11.UNET.DEC.COM (Gary Mason 11-Jun-1991 0819)  
Subject: Two more breweries to visit...

re Brewery tours...

I am planning on Sam Smith's Old Brewery in Tadcaster (Yorkshire), and Hall and Woodhouse in Blandford Forum (Wiltshire) on my September trip. For me, these are on the "must visit" list.

Cheers...Gary

-----

Date: Tue, 11 Jun 91 08:38:44 EDT  
From: adams@bostech.com  
Subject: Punts

> My question is:

> Why is there a punt?

Haven't spent my honeymoon last summer in Napa Valley sipping a wide assortment of wines, I have heard a few explanations for the punt. The most common (and reasonable IMO) is that the quality of glass used to be unreliable at best. Glass is weakened by expansion, and strengthened by compression. The pressure from the champagne compresses the punt, thereby greatly increasing the probability that the bottle will survive the aging and transportation processes.

The glass bottles built today probably don't need punts, but punts don't hurt, and there's a tradition now.

I've also been told that the "proper" way to pour champagne is by sticking your thumb in the punt with your fingers cradling the lower side of the bottle, pouring with one hand by tipping your lower arm. It's easier to do than it sounds. You get really good balance and control. I recommend that you practice a lot at home before trying it at a party.

Dave (adams@bostech.com)  
Boston Technology

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Date: Tue, 11 Jun 91 08:29:42 EDT  
From: kagenski@apollo.hp.com (Joe Kagenski)  
Subject: alt.brew

alt.brew is now showing up at our site, Does anyone know if this group is new?

Also, has any consideration been given to combine/cross-feed this with the other?

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Date: Tue, 11 Jun 91 12:02:43 -0400

From: strasser@raj2.tn.cornell.edu (Tom Strasser)

**Subject: alt.brew**

Subject: Mashing Dextrin Malts

I realize there has been much written on this in the past weeks, but I have not heard a complete explanation, ala Dave Miller, at least not the way I understand it. Many subscribers have written the pros and cons of mashing crystal and dextrins malts, asking whether the enzymes in the mash break down the dextrins added for body into fermentable sugars.

The way I understand it, and please correct me if I'm wrong, is the principle enzymes active in the starch conversion are alpha and beta amylase. These work by breaking the long strings of glucose molecules in a starch into shorter strings (in different ways, but that is not pertinent to this discussion). The catch is that these amylases are only capable of breaking 1-4 links in the glucose chain ( a bonding structure creating a linear chain of glucose ). The dextrins in malt also have side branches off the linear chains, which are connected by 1-6 links, which can only be broken by another enzyme, dextrinase (which is present in malt but very temperature sensitive, and therefore eliminated in the kilning of even light malts). The result of this is that glucose chains or molecules are broken off the ends of a dextrin until a 1-6 branch is reached, at which point the amylases are unable to break any more bonds. The resulting dextrin is called a limit dextrin because the amylase enzymes can break it down no further. For this reason, there should be no problem with mashing crystal or dextrin malts because the body and head retention enhancing effects should result from limit dextrins which remain even after an extended starch conversion rest.

Sound about right folks? Please e-mail me directly with any more valuable insights into this process.

Tom Strasser (strasser@raj5.tn.cornell.edu)

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Date: Tue, 11 Jun 1991 12:07 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: 4th down and ....

Carl West wanted to know why there is a punt:

Back before the days of bulk charmat/filtration or the methode de champenois for carbonating champagne, the punt collected the yeast sediment, allowing for a clean pour into the champagne glass.

Kinney Baughman  
baughmankr@conrad.appstate.edu

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Date: Tue, 11 Jun 91 09:12:48 PDT  
From: laurel%moondancer@Sun.COM (Laura Lawson)  
Subject: Re: Homebrew Digest #656 (June 11, 1991)

Please remove laurel@moondancer from this alias.

Thank you

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Date: Tue, 11 Jun 91 12:57:03 -0400  
From: Matthias Blumrich <mb@Princeton.EDU>  
Subject: Starting yeast

Hi. The last time I made a lager I filled a beer bottle with sediment from the primary and stuck in in the fridge with an air lock. That was about a month ago. I want to make a porter now and I'd like to reuse the yeast. I got some dry malt extract so I can make a little wort. My question is, how should I go about doing this? I have large (24oz) beer bottles, so should I make like 15oz of wort and then add some of the sediment? Or is that not enough? Papazian mentions culturing in beer bottle size portions, so I think it should be ok...

- Matt -

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Date: Tue, 11 Jun 91 11:14:42 PDT  
From: marcs@SLC.COM (Marc San Soucie)  
Subject: Brewery Tours in Britain

Mike Charlton asks:

> A friend and I are going to Britain for a few weeks in August  
(hopefully  
> catch the CAMRA beer festival) and I was wondering if there was anyone  
> out there who could recommend any brewery tours. We will be going all  
> over the place, so we could theoretically hit anything in Britain.  
Also,  
> I've heard that it's best to contact the brewery ahead of time to find  
> out when tours are happening. That being the case, could someone give  
me  
> a pointer to the addresses of likely breweries so I can send them a  
letter.  
>  
> Thanks in advance,  
> Mike Charlton

Desmond Mottram replies:

> A small selection straight off the top of my head:  
  
> Hook Norton, Banbury, Oxon.  
> Wadworths, Devizes, Wilts.  
> Youngs, Wandsworth, London.  
> Fullers, Chiswick, London.

Another brewery tour most highly recommended to American visitors is at  
the  
Samuel Smith brewery in Tadcaster, Yorkshire. I've taken the tour once  
and  
missed it by a day once. In neither case was I disappointed, because even  
if  
you cannot do the tour, the Angel And White Horse pub next door, owned by  
the  
brewery, offers one of the most lavish and sumptuous English lunches  
imaginable, washed down, of course, by fine Samuel Smith ales and stouts  
(emphasis on the plurals).

The tour that I took some years back occupied about two hours of the  
early  
after, and encompassed the entire brewery, from stables to bungs. The  
brewery  
is a marvel to behold, as they continue to use a few pieces of equipment  
from  
their early days in the late 1700's. There is nothing sterile and  
over-modernized about this place. It speaks volumes about its gradual and  
thoughtful evolution from a tiny backwoods brewery to its current status  
as a  
tiny backwoods brewery with an international reputation. There were also,  
you  
might imagine, some fine free samples at the end - I recall being regaled  
with  
a pair of pints, and purchased a set of engraved SS pint glasses to bring  
home  
with me - pride of the collection.

Their brewing practices are fascinating, the building is gothic in its peculiar suitability to the task, and the very town of Tadcaster, for most people a dull semi-industrial backwater, is itself a monument to beer and brewing, sporting besides Sam Smith a John Smith, Magnet, and Bass brewery. And all within 4 hours' drive of London. Call ahead and schedule your trip around this tour. You will be rewarded handsomely.

Marc San Soucie  
Portland, Oregon  
marcs@slc.com

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Date: Tue, 11 Jun 1991 17:42:39 EDT  
From: FREEMAN@huhepl.harvard.edu  
Subject: Request for info on the other London

I would greatly appreciate any information regarding brewpubs or other reputable establishments of interest to the beer enthusiast in the London, Ontario area. (Any other HBD subscribers that are attending the IEEE/AP-S conference and that are interested in checking out the local pub seen between presentations feel free to look me up.) Please e-mail directly to me. Thanks.

Kent Freeman

freeman@huhepl.harvard.edu  
or  
freeman@huhepl.bitnet

brew free and recycle or die

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Date: Wed, 12 Jun 1991 00:26:15 -0500  
From: kscoles@pnet51.orb.mn.org (Kevin L. Scoles)  
Subject: Primitive Brewing

Greetings again.  
I belong to a living history organization (Clann Tartan Scottish Pike Troop) which performed at a 1730s Theme Park. For my part, I mashed out 6 gallons of

all grain beer ... Over an open fire.  
All equipment had to be in the period of 1630 to 1730. For kettles I used enameled canners. For a sparge tun I used a new nail cask and a muslin sparge

bag (from the U.S. Treasury). Regulating a wood fire to 152 degrees for two

hours is a bit of a task. And the ashes were sure to cange the pH.  
Flies?

What flies?

I guess the only reason I am even sending this is because it was a good time.

My character would not have been able to afford a hydrometer (if they even

existed back then (thank goodness thermometers did)) so I didn't even take a

specific gravity. It was fun to answer peoples questions on how I cultured

the yeast by soaking grapes in a malt medium, and showing them how to crack 7

pounds of 2 row malt with a rock on a plank. It was also neet to see the knowing looks from all the old timers (since Minnesota has a long brewing history).

The beer is still in the primary, but when it is done, I will write again.

So if you want to put the troubles of dry hopping and trub and keg laws and

all that stuff out of the way, you might want to do an out doors mash and get

back to the basics just for the fun of it.

Later kls

UUCP: [tcnet, crash, quest]!orbit!pnet51!kscoles

ARPA: crash!orbit!pnet51!kscoles@nosc.mil

INET: kscoles@pnet51.orb.mn.org

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End of HOMEBREW Digest #657, 06/12/91

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Date: Tue, 11 Jun 91 07:05:57 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Bottle Anatomy

In HBD #655, Barry Rein asks:  
>Does anyone else know any interesting  
>bottle nomenclature?

When a bottle is in the process of being opened, the small space between the cap and the mouth of the bottle is called the "fsst". This term can also be used to describe the carbonation level of the beer, as in: "My last steam beer had a great fsst!"

have fun

gak

I guess there's some things | Seems like the more I think I know  
I'm not meant to understand | The more I find I don't  
Ain't life a riot? Ain't love grand? | Every answer opens up so many  
questions  
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

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Date: Wed, 12 Jun 91 08:57:37 EDT  
From: JWHITE@maine.maine.edu (Jim White)  
Subject: All grain brewing ?

I've read much discussion, in this digest, regarding various chillers, mashing tubs, temperature control ..... etc, related to all grain brewing.

I'd like to solicit some opinions about whether or not it's worth the (seeming) effort involved.

- Is the final brew, in general, superior to an extract brew? If so, why?
- What kind of time commitment are we talking about to wort creation?
- How much more water do we use? Do we have to condition the water?
- How about \$\$ investment in equipment (minimum required) ?
- Is the final per bottle cost less, or more?

I'm relatively new to the list, and I suspect this subject has been discussed many times in the past, but I'd like to know, 'Why do you brew how you brew'?

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Date: Wed, 12 Jun 91 09:23 EST  
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu  
Subject: question about archives

Greetings,

Thanks,  
Joe

Bitnet: GERMANI@YALEVMS  
Decnet: 44421::GERMANI

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

What care I how time advances:  
I am drinking ale today. Poe

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

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Date: Wednesday, 12 Jun 1991 09:29:17 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Why not Strawberries?

>Date: Mon, 10 Jun 91 14:22:25 PDT  
>From: Ron Ezetta <rone@loowit.wr.tek.com>

>Soon the local strawberry crop (Washington and Oregon) will be  
>ready. The thought of a pound, or so, of strawberries in a  
>Rocky Raccoon Honey lager sounds delicious.

>However, I've noticed that \*The Catus Meow\* (an outstanding  
>effort, btw), Papazian, nor HBD (from #577 to date) discuss  
>strawberries as an ingredient in beer. Why? Any recipes or  
>brewing suggestions?

Basically because strawberries don't have a very strong flavor.  
I have used raspberries and blueberries. While I normally  
consider blueberries to have a strong flavor by themselves, they  
didn't add all that much flavor to the beer in proportion. The  
raspberries did fine, though. I would suspect you could put 8  
lbs. of strawberries in and still not notice the taste when it  
finished. But what do \*I\* know?

John "BTW, when I printed the PostScript directly from my Unix  
machine to the Apple LaserWriter, it came out 'Catus Meow'. When  
I transferred to the Mac and printed it out, it came out  
properly. Anyone else notice this?" DeCarlo

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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d, I  
believe, but his book is pretty old as well.

What you mostly see in the U.S. is a reaction against the  
old-fashioned type of recipe you still see on some kits. You  
know, "Empty the can in a bucket, throw in a bag of sugar, toss  
in the yeast, fill with water, and enjoy delicious beer in a  
week." Yow! This is not to say that you can't ever use sugar  
(one of my best bitters was one I primed with brown sugar), but  
that people like myself avoid it because it has a tradition of  
overuse. Plus, the German beer purity law, the Rheinheitsgebot,  
has become sort of a way of knowing the beer is good for some.

>So, what I meant to ask was, how did you arrive at the all malt  
>position? What bad experiences have you had with cheap  
>fermentables? Or good ones?

Like yourself, many of us have gotten cidery tastes from too much  
sugar. Plus, all the old recipes called for it in large  
quantities, and many people remember an "Uncle Ted" who made  
homebrew and the bottles exploded and people got sick from  
drinking it. So maybe we overreact in avoiding sugar nowadays.

>John, I didn't say that I drink beer with no malt taste (unless  
>someone else is buying!), as I said, once you've had a real,  
>malty homebrew, there's nothing quite the same!

Plus, as you mention here, the all-malt taste can be quite addictive.

Internet: [jdecarlo@mitre.org](mailto:jdecarlo@mitre.org)  
(or [John.DeCarlo@f131.n109.z1.fidonet.org](mailto:John.DeCarlo@f131.n109.z1.fidonet.org))  
Fidonet: 1:109/131

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Date: Wednesday, 12 Jun 1991 09:30:49 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject:

>Date: Mon, 10 Jun 1991 20:07 EDT  
>From: <ACSWILEY%EKU.BITNET@CUNYVM.CUNY.EDU>  
>Hep me! In never got issue #654...would someone please send it  
>my way..THANKS!!  
>Bill Wiley

Time to mention an FAQ.

Send a message to the Homebrew Archive server at:

netlib@mthvax.cs.miami.edu

With, for example, a subject of :

send 654 from homebrew-new

And lo and behold, a copy of Issue 654 will be mailed to you, usually within minutes. This will work for all but the rare case where the archive didn't get a copy either.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 12 Jun 91 10:00 EST  
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu  
Subject: help a poor vaxman reach the archives, and anyone in CT?

Greetings,

I have been reading the digest for some time now and I've seen some discussion about using the archives. However, I still have not seen anything that I can understand. I'm a Vaxman and I get this digest through bitnet. If there is anyone out there who understands how to use the archives from a Vax (I'm especially interested in getting the Cat's Meow) could you please send me a tutorial? The only networks that I have direct access to are bitnet and decnet. If interest is expressed, I'll post a summary of any info that I get.

By the way, is there anyone in the vicinity of New Haven, CT, out there? Does anyone know of any homebrewing clubs or microbrewerys? Here in New Haven we have the New Haven Brewing Company that puts out some pretty good beer--Elm City Ale and a nice stout called Blackwell Stout (I think). Brewpubs are still illegal in CT I believe, but the NHBC has been working against that.

Thanks,  
Joe

P.S. I think that I just sent a message with no text by mistake. Sorry.

Bitnet: GERMANI@YALEVMS  
Decnet: 44421::GERMANI

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

What care I how time advances:  
I am drinking ale today. Poe

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

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Date: Wed, 12 Jun 1991 11:16:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Canadian Amateur Brewers Association

If anyone is interested in becoming a member of the Canadian Amateur  
Brewers  
Association or would just like some information about this organization,  
E-mail  
me directly and I will gladly send you a full description of the CABA as  
well  
as subscription info. Let me know as well if you think I should make a  
posting  
in HD describing (and promoting) the CABA.

Brewfully Yours,

Mike Ligas  
ligas@sscvax.cis.mcmaster.ca

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Date: Wed, 12 Jun 91 09:41 CDT  
From: MC2331S@ACAD.DRAKE.EDU  
Subject: August Schnell

Does anybody have information on tours and the like at the August Schnell brewery in New Ulm MN? Several of us are thinking about a road trip up there sometime and it would be nice to know this in advance.

Mark W Castleman  
Big Dog Brewing Cooperative  
MC2331S@ACAD.DRAKE.EDU

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Date: Wed, 12 Jun 91 7:46:24 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: HBD vs. Usenet

In HOMEBREW Digest #657, Joe Kagenski asked:

> alt.brew is now showing up at our site, Does anyone know if this  
> group is new?

Yes, it's new, created this week by someone with more enthusiasm than judgement, in my opinion, who apparently found the process of creating a brewing newsgroup in the rec.\* hierarchy exasperating.

> Also, has any consideration been given to combine/cross-feed this  
> with the other?

Yes, much consideration has been given to it. This comes up a couple times a year, and the answer is always overwhelmingly the same: DON'T DO IT. A part of the magic of HBD is its excellent signal:noise ratio, its relative freedom from pointless personal attacks and content-free postings, which are regular "features" of Usenet, especially in the alt.\* hierarchy. HBD works because of a (usually) tacet agreement by its members to maintain its excellence. The alt.\* hierarchy, on the other hand, prides itself on irresponsibility, and serves a reader community with very different tastes. Creating a crossfeed between the two would, in my opinion, be worse than pointless.

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Wed, 12 Jun 91 11:44:14 EDT

From: prj@gamba.lcs.mit.edu

**Subject: Punts**

Another explanation for the "punt" at the bottom of wine bottles is that it makes production of hand blown bottles faster and cheaper; obviously a desideratum for bottle producers. The reason is that the depression provides a greater ability to withstand the stresses that build as the glass cools after the bottle is blown and knocked off. This allows the blower to anneal the bottle simply by burying in sand (for instance) instead of having to process it through an annealing oven of some kind.

The added ability to withstand the compression load from champagne is an additional explanation for why most champagne bottles still have a punt.

- ---Paul Johnson (amateur glassblower)

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Date: Wed, 12 Jun 91 08:57:05 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Bottle Anatomy

In HBD #655, Barry Rein asks:  
>Does anyone else know any interesting  
>bottle nomenclature?

When a bottle is in the process of being opened, the small space between the cap and the mouth of the bottle is called the "fsst". This term can also be used to describe the carbonation level of the beer, as in: "My last steam beer had a great fsst!"

have fun

gak

I guess there's some things | Seems like the more I think I know  
I'm not meant to understand | The more I find I don't  
Ain't life a riot? Ain't love grand? | Every answer opens up so many  
questions  
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

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Date: Wed, 12 Jun 91 11:01:41 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: mashing crystal/dextrine

> reason, there should be no problem with mashing crystal or dextrin  
malts  
> because the body and head retention enhancing effects should result  
from  
> limit dextrins which remain even after an extended starch conversion  
> rest.

I haven't noticed any loss of sweetness when I mash crystal malt  
(but then again, I use more when I mash than when I don't), but  
have noticed significantly poorer head retention when I mash.  
This is only from my limited experience; I offer no explanation.

Now a question: what is the best original S.G. for a yeast starter  
bottle?  
Does it matter? I just made a starter for Wyeast english ale this  
morning, and the wort couldn't have been denser than 1.010.

bb

-----

Date: Wed, 12 Jun 91 09:02:24 -0700

From: mcnally@Pa.dec.com

Subject: dextrins and body

This is a side issue to the question of how to deal with crystal and cara-pils malts. I see over and over again the claim that dextrins add body to beer. This is flatly denied by Miller, who sites de Klerk as his authoritative source. What's the real scoop?

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Mike McNally   mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab

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Date: Wed, 12 Jun 91 12:13:35 EDT  
From: antia@cthulhu.control.com (Bob Antia)  
Subject: Brewery Addresses In UK

I have siting next to my machine a copy of CAMRA's 'Good Beer Guide' a must for any travel in the UK. In it is a list of all the UK brewers and their addresses. If anyone needs an address I would be happy to send it. In the UK the book can be purchased in any (nearly) bookshop such as Sweetens or WH Smith.

Cheers

Bob Antia  
Antia@control.com  
ASSEMBLY@applelink.apple.com

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Date: Wed Jun 12 10:08:13 1991  
From: microsoft!larryba@cs.washington.edu  
Subject: Re: Dextrin Malt and Mashing

Y'all should re-read Miller again on this subject. Per Miller, ref DeCleric, Dextrins have little/no effect on body, mouth feel and head - these are all due to medium weight protein molecules. So, regardless of limit dextrins and how you add your carmel malt, etc. It is the proteins, not the sugar, that determines body. Apparently Cara-Pils is malted and kilned to produce a large amount of the appropriate proteins (read high degree of modification - same as Carmel and English Pale/Mild Ale)

Therefore, if you put in a bunch of Cara-Pils and then have a long protein rest (low Ph helps) you will overcleave the proteins and screw up the head and body of the beer anyway. The protein rests and all those steps are intended to get the appropriate ratio of low weight molecules, for yeast nutrients, and medium weight for body and head retention.

Sometimes I mash at high temperatures simply to get a high TG and low alcohol content while still retaining that All Malt Character that I enjoy so much. Since I always do Single Infusion Mash (even for lagers), I rely upon the skill of my maltster (whoever that is) to modify the grain and kiln properly for reasonable head/body.

Read, Read and Read some more: that is what improved my beers the most!

-----

Date: Wed, 12 Jun 91 12:47:59 -0700  
From: carl@ism.isc.com (Carl Hensler)  
Subject: punt

The concave bottom of the champagne bottle, the punt, is that shape to prevent the development of a bending moment in the glass under pressure. If the end is the correct shape, the material is only in tension or compression, with no significant bending. Cylindrical pressure vessels always have concave or convex ends for this reason. It is intuitively obvious why the champagne bottle does not have a convex end.

Carl Hensler

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Date: Wed, 12 Jun 1991 14:01 EDT  
From: Greg Kushmerek <GKUSHMER@RUBY.TUFTS.EDU>  
Subject: Re: Homebrew Digest #657 (June 12, 1991)

I think that I made this entry once before but it went into #646 (or whatever it was that it seems nobody received)

Concerning British Breweries: My experience has been that you do need to call ahead. Every place that I've visited has needed an appointment.

My favorite trip was a visit to the Theakston Brewery in Masham, Yorkshire. In my opinion, it has the smoothest XB in the UK. The Brewery doesn't offer tours every day of the week, but the tour they give is educational as well as historically interesting.

At the end you get a free bottle of OP - they don't currently have a Hospitality House. I think they were in process of doing something on that.

If you do go, take the time to visit all three local pubs that carry the brew. I had a hell of a time tasting the XB and making the rounds. It's a short stint from York proper and very much in the Yorkshire countryside. The trip back to Lancashire that day provided some of the most breathtaking scenery my frazzled memory contains.

- --gk

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Date: Wed, 12 Jun 91 19:41:14 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Zymurgy / Urquell / Richman

The latest zymurgy magazine came today and I was very impressed by the article of the Pilsner Urquell brewery done by Darryl Richman, who is probably reading this now. He toured the brewery and gave wonderful detail about the brewery, the process, and the result.

For those who want to duplicate Urquell (good luck, but who doesn't?), the description of the triple decoction was worth the price of the subscription.

I do have a question however: at what temperature is the wort when the yeast (one of three interestingly enough) is pitched? The article did mention 41f as the fermentation but didn't state the pitching temp.

Norm Hardy

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Date: Thu, 13 Jun 91 14:23 EST  
From: David Taylor <DAVID@phillip.edu.au>  
Subject: Re: Jackson's Beerhunter

Gooday homebrewers!

Happily for those of us in Australia, our Special Broadcasting Service has started to show Michael Jackson's 'Beerhunter' series. The first episode featured the beers of Belgium. It was great, presenting a fascinating account of the tradition and culture of beer in Belgium.

A few interesting points:-

No-one has ever pronounced LOM-BEEK to me before, I always thought it was Lam-bic (as spelled).

Jackson commented that paintings by the old Flemish masters show beverages being poured from jugs. It has been assumed that this was wine, however, he asserts that the peoples' drink has always been beer, and this is what is being poured.

Scenes around the Lindemanns Brewery were shown, including the uncovered fermentation vessels surrounded by cobwebs and the open windows to allow entry of the wild yeasts. I wouldn't try that at home!

Hops used are aged for three years to reduce their aromatic contribution, and the wort is boiled for \*FIVE\* hours in a coal fired kettle - it must take great skill to regulate the heat.

A brewer is shown adding cherries to a barrel to provoke a secondary fermentation to produce Kreik. They were straight out of a box. I hope he followed them with a handful of Camden tablets!

Many beers were shown and I recognised a lot of the names - I've tasted only a few of them - how does a bloke get a job as a 'Beerhunter'?

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Date: Wed, 12 Jun 91 22:39:23 MST  
From: teroach!fse@phx.mcd.mot.com  
Subject: Re: Jackson's Beerhunter

I have a couple things that have been a problem now that I'm "kegging" my beer...

I've set up a Cornelius tank tapping system, two taps, no waiting. The following problems have arisen:

1. I've tapped two tanks now, a dark amber and a variation to the Rocky Raccoon honey recipe, both were relatively flat! In analyzing what could have gone wrong, I suspect that there was too much B-brite left on the interior of the tanks when I racked into them and primed. The residual chemical could have zapped my yeast, right? I've been told I should rinse with clear water after using B-brite to sanitize, is that true? The other possibility is the tanks leaked at the seals in the poppets or the main lid gasket. I used Papazians suggestion of purging the air and pressurizing to 5 lbs. with CO2, then I checked for leaks and had none (at that time). Is there a recommended way to guarantee a good seal on these things?

2. After these two tanks came up flat, I artificially carbonated them. I was having company over in a couple days specifically to taste some home brew and didn't want to try re-pitching at room temp. again and letting it sit for a couple more weeks. So I ran the CO2 up to 35+ lbs for 2 days and then brought it back down. The beer is somewhat carbonated now, but DAMN do I get foam city when I draw a glass from the tap! Is this inherent in the Cornelius system when tapping beer? Since the beer has to travel up that thin tube from the bottom of the tank and then go through some turbulence to get through the quick-disconnects at the poppets? I wonder if I get the conditioning problem solved will I have this extreme amount of head? The beer is definately not over-carbonated once I get enough collected in my glass, but I have about 75% foam in my glass trying to draw one. Does artificially carbonating beer add to this foam problem? FYI - I'm running 3/16" tubing from the quick-disconnect fitting (Pepsi style tanks) up to the faucet (through wall mount) all of about 1 foot in length. I'm running 5/16" tubing from the CO2 tank outside the fridge about 4 feet to the tanks.

This is my first submission to the digest, I hope I didn't over do it. Thanks for any replies.

Stan

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End of HOMEBREW Digest #658, 06/13/91  
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Date: Thu, 13 Jun 91 13:02:11 BST  
From: Desmond Mottram <swindon!des@uunet.UU.NET>  
Subject: Re: Extract vs Mash

> Date: Wed, 12 Jun 91 08:57:37 EDT  
> From: JWHITE@maine.maine.edu (Jim White)  
> Subject: All grain brewing ?  
>  
> I've read much discussion, in this digest, regarding various chillers,  
mashing  
> tubs, temperature control ..... etc, related to all grain brewing.  
>  
>  
> I'd like to solicit some opinions about whether or not it's worth the  
(seeming)  
> effort involved.  
>  
>  
> - Is the final brew, in general, superior to an extract brew? If so,  
why?

Unquestionably. I brewed from extract for years because it was cheap and easy. I still do sometimes if I'm short of time. But I never achieved beer to match the quality we love and know so well. So I plucked up courage and invested in the gear for full mash. It's been great!! Now I can brew beers that can match the best available commercially.

Extract beers have off-tastes and lack flavour, body and aroma. Mashed beers, even light ones around 1030 OG, are full of hop and malt tastes, and character.

There is no doubt IMHO that mashed beers are vastly superior to extract, but you do have to be keen as they require more effort and initial expense.

> - What kind of time commitment are we talking about to wort creation?

A mashed wort takes about 1 day to prepare, as against 1 hour for extract. From then on there is no difference. You do not spend 1 day solid, there are several periods of an hour or two when the brew takes care of itself.

> - How much more water do we use? Do we have to condition the water?

About 1/4 to 1/3 more. Yes, always condition, even for extract beers if you want to get the best out of them.

> - How about \$\$ investment in equipment (minimum required) ?

Assuming you already have a fermenter, hydrometer, syphon and either bottles or barrel, without which you cannot even brew extract beers, you will also need IMHO (please adjust UK # to US \$):

Absolute minimum:

- Mash tun & boiler. In the UK a combined unit is available for #38. You can spend twice or more for separate units.
- Thermometer, another #1-2.

Pretty indispensable:

Water treatment salts, pH papers, stirrer, sparge/hop bag. These will set you back #5-10 more.

Luxuries:

Cooler (luxury in the UK anyway :-)), sparge water heater.

> - Is the final per bottle cost less, or more?  
>

It works out around the same. For 35 pints the malt will cost about #3.50, hops #1.00, other bits and bobs are negligible but the electricity isn't, add another #1.0 for this, and we have #5.50. Extract kits cost #5-7.

There is no doubt in my mind that it is worth it, as the results are wonderful :-)))))). Extract is OK :-| but not great.

Desmond Mottram  
des@swindon.ingr.com  
..uunet!ingr!swindon!d\_mottram

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Date: Thu, 13 Jun 91 07:55:01 EDT  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Less taste, etc.

Greetings all,

A few issues back there was a brief discussion about Miller (the alleged beer, not the author) and how they get away with the clear bottles. Perhaps the fact that they are so stingy with the hops allows them to avoid the problems usually associated with clear bottles :-).

In today's (#658) digest Mark W. Castleman asks about the August "Schnell" brewery in New Ulm, MN. This is a new one to me, the only brewery there that I know of is August Schell. I assume that you could simply pick up the phone and call information to get the number and then call the brewery to inquire as to their schedule for tours. Jackson, in the "Pocket Guide to Beer" says that this may be the prettiest location of any having a brewery in the U.S. And, they make good beer, especially their pilsner (one of the best interpretations of the continental pilsner style brewed in the U.S., imho).

Lastly, if dextrans don't add to the perceived body of a beer, then does anyone have an explanation for why relatively low temperatures for the starch conversion rest (i.e. something like a range of 145 to 149 degrees F) produce such thin beers? Miller (the author not the alleged beer) claims in TCHOHB that the peptidases (the enzymes that break down small proteins, which are the ones we want?) are most active in the range of 113 to 122 degrees F, so it seems that they would be relatively inactive in the 140's and probably aren't the explanation. So, what's the story?

Ein prosit,

Dr. John

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Date: Thu, 13 Jun 91 08:27:52 EDT  
From: pgauvin@ncs.dnd.ca (Pierre Gauvin)  
Subject: Canadian Amateur Brewers Association

I would be interested. I am already a member of CAMRA. How do the two differ? How are they the same?

My email address is pgauvin@ncs.dnd.ca

My smail address is :  
Pierre Gauvin  
393 Ravenhill Ave  
Ottawa, Ontario  
K2A 0J5

Thanks

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Date: Thu, 13 Jun 91 08:58:45 -0400  
From: David J. Sylvester <sylveste@wsfasb.crd.ge.com>  
Subject: Fast ferment

Hi,

I have never tried posting here before and don't even know if this will get through. If it does I would greatly appreciate an e-mail response as time is a factor here. Here's my story:

I made a 5-gallon batch of wheat beer 5 days ago using 2 1/2 lbs of lighth DME, 1 cup of wheat malt, 4 cups of corn sugar and some hops. I cracked the malt and boiled in 1 1/2 gal of water, strained out the malt, added the sugars and about 2/3 of an ounce of hops. Boiled for 10 minutes adding the rest of the hops in the last minute. For no other reason than curiosity, I started the yeast (red Star ale) in a bottle with 1 cup warm water and 2 tsp. corn sugar. The yeast was working like mad after a few minutes.

Here's where I made my first mistake. I poured the wort into the fermenter, which had 3 1/2 gal cold water, and added the yeast. The wort temperature was 40 deg cels (105 deg fahr). I sealed the fermenter, got some bubbling for a few minutes, and the fermenting stopped dead!

I figured that temperature was the problem, so I placed the fermenter in a refrigerator. About 4 hours later fermentation had resumed and was vigorous for about two days. It stopped bubbling by Tuesday. Ready to bottle, I opened the fermenter and saw bubbles rising from the beer. I decided to error on the side of caution so I siphoned to a secondary and resealed. No bubbles. (I repeat, no bubbles, that is).

I thought that perhaps the fermenter was not sealed well, so I replaced the air lock with a better one. No bubbles. Now I (may have) made my second mistake. I added more yeast (same brand - Red Star). After 12 hours (it is now Thursday morning) no bubbles.

My concern is with too much yeast affecting the taste. Should I siphon into another fermenter to remove the yeast at the bottom, leave it alone? I plan on letting it sit for another week before bottling anyway.

I also realize I should be testing SG. I would appreciate any insights. Hate to lose 5-gallons for any reason. Thanx in advance.

Dave Sylvester.

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Date: Thu, 13 Jun 91 10:13:34 BST  
From: Ifor Wyn Williams <ifor@computer-science.manchester.ac.uk>  
Subject: Dried vs. Liquid Yeast

Many people have strong views about the relative merits of fresh yeast, liquid yeast, dried yeast, freeze dried yeast, ... etc. One thing that has puzzled me for a long time is that for a given quantity and strain of yeast, how does the manner in which the yeast has been stored affect the resulting beer?

Thanks,

Ifor

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Date: Thu, 13 Jun 91 09:48:12 EDT  
From: lconrad%wilko.Prime.COM@hplb.hpl.hp.com (Laura Conrad)  
Subject: strawberries

> Date: Wednesday, 12 Jun 1991 09:29:17 EDT  
> From: ml4051@mwvm.mitre.org (John DeCarlo)  
> Subject: Re: Why not Strawberries?  
>  
> >Date: Mon, 10 Jun 91 14:22:25 PDT  
> >From: Ron Ezetta <rone@loowit.wr.tek.com>  
>  
> >Soon the local strawberry crop (Washington and Oregon) will be  
> >ready. The thought of a pound, or so, of strawberries in a  
> >Rocky Raccoon Honey lager sounds delicious.  
> >However, I've noticed that \*The Catus Meow\* (an outstanding  
> >effort, btw), Papazian, nor HBD (from #577 to date) discuss  
> >strawberries as an ingredient in beer. Why? Any recipes or  
> >brewing suggestions?  
>  
> Basically because strawberries don't have a very strong flavor.  
> I have used raspberries and blueberries. While I normally  
> consider blueberries to have a strong flavor by themselves, they  
> didn't add all that much flavor to the beer in proportion. The  
> raspberries did fine, though. I would suspect you could put 8  
> lbs. of strawberries in and still not notice the taste when it  
> finished. But what do \*I\* know?

I haven't been fooling around with fruit in beer; however, I do make a mead ale based on the recipe in Dave Miller's book to which I like adding fruit. The first time I made it I had some blueberries around that had seen better days, so I added them; the amount I added (less than a pound) didn't lead to a noticeably blueberry flavor, but it did produce a beautiful pink-purple color. The next time I made this (which I do partly because honey is cheaper than malt extract and quicker than mashing grains), it was the middle of winter, and fresh berries of any kind would have been pretty expensive and also possibly flavorless, so I used what I had around, which was:

12 ounces of frozen strawberries  
1 bag of cranberries  
some currant syrup (Someone brought this to a party once for putting on ice cream, but not very much of it ever got used for that because the seeds were too much of a nuisance.)

The only one of these berries which made an identifiable contribution to the flavor was the strawberries. I suspect that it is also the strawberries that produced the noticeably brown tint to the red color (all these berries are red, so you can't tell where the red came from).

It is true that honey has less flavor than malt, so you might want to use more than 12 ounces if you were trying to flavor a lager, but you definitely can get results with less than eight pounds.

(The mulberries from the tree in the back yard are dropping all over the place; I'm going to try using them in a mead ale this weekend. I expect that they will contribute more to the color than the flavor, but you can't beat the price.)

Laura

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Date: Thu, 13 Jun 91 10:46:34 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: All grain brewing ?

On Wed, 12 Jun JWHITE@maine.maine.edu (Jim White) asked good questions about all-grain brewing:

Jim> - Is the final brew, in general, superior to an extract brew? If so, why?

Jim> - What kind of time commitment are we talking about to wort creation?

Jim> - How much more water do we use? Do we have to condition the water?

Jim> - How about \$\$ investment in equipment (minimum required) ?

Jim> - Is the final per bottle cost less, or more?

These are questions we've all asked before getting into all-grain (and which some of us are *\*still\** asking :-). Perhaps you, Jim, could collect the responses and summarize, then the results could be added to some sort of HBD FAQ list...

Any comments?

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Date: Thu, 13 Jun 91 09:05:03 mdt  
From: hplabs!hp-bsd.cos.hp.com!att!drutx!homer  
Subject: Indigenous World Beers

Charlie Papazian has asked me to pass this along to this net.

>Brewers Publications is researching and sleuthing a book for the  
>"Classic Beer Styles Series" that will probably be published in  
>1993 on the subject of "Indigenous Brews of the World." Things  
>like Nepalese chong, Mexican Chicha, South African Sourgum beer,  
>Korean Makkolli, American Apache brew, Sumerian beer, casava beer  
>of Oceania, Okole from ancient Hawaii, Tuak from Sulawesi and  
>many others we know or don't know about.  
>  
>What I'd like to do right now is make an announcement that we are  
>looking for MORE IDEAS, writers, researchers, resources, recipes,  
>etc., etc. for what promises to be a very interesting book. All  
>ideas are welcome. Would anyone out there be interested in  
>participating in this project. The book will be a series of short  
>chapters on each brew.  
>  
>Send your notes to Charlie Papazian, Brewers Publications, PO Box 287,  
>Boulder, CO 80306.  
>  
>Fermently yours,  
>  
>Charlie Papazian

Jim Homer  
att!drutx!homer

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Date: Wed, 12 Jun 91 15:52:42 -0700  
From: Phil Faraci <faraci@sdd.hp.com>  
Subject: Re: homebrew DIGEST 652

As a reply there are four fine Brewpubs in San Diego. My favorite is Pacific Beach Brewhouse at the corner of Mission and Garnet. (ps I am a part owner.) We specialize in ales with a light wheat beer called PB Blonde up to a nice Stout called Over the Line Stout. My second favorite brewery is La Jolla brewing co., followed by Callahans and Columbia brewing co.. San Diego is finally turning into a location where one could drink a good fresh beer.

Phil Faraci, Homebrewer

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Date: Thu, 13 Jun 1991 11:08:28 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: O2

There's an interesting letter in the latest Zymurgy (Summer). It is a short treatise on how yeast need oxygen to reproduce. What I found most interesting was that the highest need for oxygen came some 10-14 hours after pitching. It was implied that this delayed O2 need was because all the original O2 in the wort had been used up in those 12 or so hours. In those cases where there is a long delay before active ferment, as with some liquid yeasts, it might be worth giving the wort a splashing stir with a stainless spoon at the 12 hour mark. Comments?

Speaking of yeast, I just pitched the dregs from the secondary of one batch into the next batch. The dregs had been refridgerated in a clean glass jug for a day. Active ferment started in 18 hours (it's Wyeast Irish Ale, btw), a little longer than I expected, possibly because of the cooling. The first batch was oatmeal stout, the second is an Irish Red Ale. A black and tan, of sorts!

Russ

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Date: Thu, 13 Jun 91 10:16:50 CST  
From: Rob <C08926RC@WUVM.D.Wustl.Edu>  
Subject: Cider Status

My first fermenting attempt (cider) has been fermenting for 10 days now. I followed my local supplier's instructions: add 1.5 cups of sugar to a gallon of cider and a packet of Red Star Champagne yeast. It had a vigorous ferment for the first 6 days or so; it glubbed every 2 or 3 seconds. Now it glubs 1 - 2 times a minute. Could anyone tell me what is happening at this stage? Should I bottle now, rack it to a new jug and ferment some more, or just let it go in the same jug a while longer? I don't have any testing equipment - playing this one by ear.

Any help is greatly appreciated!

Rob

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Date:Thu Jun 13 11:23:09 1991  
From: "David E. Husk" <deh7g@newton.acc.virginia.edu>  
Subject: Hunter Engery Monitor model 42205

I've been trying to find a Hunter Energy Monitor (42205) around here for about a month. Would someone be willing to send me one UPS COD. I'd like to get one for around \$20.00. For doing this great and noble deed you will have my undying thanks. Anyway if anyone is interested please E-mail replies.  
The model 42205, HEM-AC is meant for use with room air conditioners and handles 115 volts.

Husk@virginia.edu

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Date: Thu, 13 Jun 91 12:11:48 -0400 (EDT)  
From: Michael Harlan Shea <ms7i+@andrew.cmu.edu>  
Subject: About this carbonation thing...

Stan's post about losing carbonation in kegs sounds identical to a problem I have with bottles. It's more than a bit frustrating to read all these posts about Dextrins and carboys and selected grains when I can't get the &^%\$@ kit to brew potable beer in the first place.

Any help at all would be appreciated tremendously.

May your Armadillo never have a hangover,

Michael

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Date: Thu, 13 Jun 91 12:28:10 -0400  
From: vijay@cs.albany.edu (Vijay Vaidyanathan)  
Subject: Beer and Cholestorol ?? Beer Bellies.

Having just been diagnosed as having a "Cholestorol Problem" (specifically, too little "good Cholestorol" and too much "bad Cholestorol"), my wife has suggested that Beer may not be the best thing for me. On the other hand, I can think of no reason that Beer can contribute (or aggravate) a cholestorol problem.

On the other hand my wife claims that "Beer gives you a Belly" ... what exactly is it in Beer that gives you the infamous "beer Belly".

I apologize if this has been discussed here before ... perhaps someone could point me to the right portion of the archive to look at.

Thanks.

- Vijay  
- -----  
vijay@cs.albany.edu  
- -----

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Date: Thu, 13 Jun 91 9:41:48 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: foam from a keg

> From: teroach!fse@phx.mcd.mot.com

>

> I have a couple things that have been a problem now that I'm "kegging"  
my

> beer...

> I've set up a Cornelius tank tapping system, two taps, no waiting. The  
> following problems have arisen:

>

> 1. I've tapped two tanks now, a dark amber and a variation to the Rocky  
> Raccoon honey recipe, both were relatively flat! In analyzing what  
could

> have gone wrong, I suspect that there was too much B-brite left on the  
> interior of the tanks when I racked into them and primed. The residual  
> chemical could have zapped my yeast, right? I've been told I should  
rinse

> with clear water after using B-brite to sanitize, is that true?

A good idea even if you're not priming in thre keg. I  
bet B-brite tastes terrible, tho I haven't confirmed this  
8<:^).

> The other

> possibility is the tanks leaked at the seals in the poppets or the main  
lid

> gasket. I used Papazians suggestion of purging the air and  
pressurizing to

> 5 lbs. with CO2, then I checked for leaks and had none (at that time).

Unlikely. If it held pressure before you put beer in,  
it probably would after. If the yeast conked out, the priming  
sugar will leave the beer sweet. If you can't taste it, try  
taking an SG measurement; if it's higher than your FG, that's  
what happened.

> 2. After these two tanks came up flat, I artificially carbonated them.

> [...]

> So I ran the CO2 up to 35+ lbs for 2 days and then

> brought it back down. The beer is somewhat carbonated now, but DAMN do  
I get

> foam city when I draw a glass from the tap!

Sounds like your feed pressure might be too high still.  
Ales should dispense at about 5PSI, lagers at 7-10. Try venting  
the tanks and reseting your regulator.

> FYI - I'm running 3/16" tubing from the quick-disconnect fitting (Pepsi  
> style tanks) up to the faucet (through wall mount) all of about 1 foot  
in

> length. I'm running 5/16" tubing from the CO2 tank outside the fridge  
> about 4 feet to the tanks.

Look into the fittings at the door. If there is a tiny  
little orifice there, that could foam your beer. The other  
possibility is that the beer in the outside hose may be  
warming up in the tube, which will also foam it. If the second  
glass dispenses OK, that would be my guess. I keep my  
dispensers inside the fridge for just that reason; prevents

spoilage too.

> This is my first submission to the digest, I hope I didn't over do it.

  You're doing fine!

- - -

\_\_\_\_\_Marty Albini\_\_\_\_\_

"He that will an ale-house keep must have these things in store: a cham-ber and a fea-ther-bed, a chim-ney and a Hey, no-ney no-ney Hey no-ney no-ney, hey no-ney-no! Hey no-ney-no, hey no-ney-no!." --Thomas Ravenscroft

phone : (619) 592-4177

UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya@sdd.hp.com (or @nosc.mil, @ucsd.edu)

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

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Date:Thu, 13 Jun 91 12:40 EST  
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>  
Subject: Strawberry beer

I have brewed four batches of strawberry beer, so I can comment on results.  
As was suggested in the last HBD, strawberries don't impart a strong flavor in the finished product. All my batches have used 8 pints (about 1 lb. each) of fresh strawberries from the store, and the results have been a subtle taste at best. The one distinct character in my latest beer has been a "late aftertaste" of strawberry jam, like you were sucking on a spoonful of the stuff. I kind of like it. Crystal malt (about one pound in this last batch) which adds sweetness, helps to bring out the essence of the fruit. I suspect that much of the essence was "scrubbed out" by the fermentation.  
I wonder if adding pasteurized fruit after most of the brewing is finished would help. One other important ingredient was pectic enzyme, as the pasteurization sets the pectin very well. This results in a very nice looking crystal clear beer with a pink-amber hue. Here is the latest recipe (my best):

- 1 can (3.3 lb) M&F amber hopped syrup
- 3.5 lb. dry light malt, unhopped
- 1 lb. crushed crystal malt, steeped by whatever method you choose
- 1 oz. Northern Brewer leaf hops, (alpha=8.0%) 1 hour boil
- 2.5 gal. preboiled water, 1 gal. of it for steeping the crystal
- 8 pints fresh strawberries, washed, stemmed, pureed
- 2.5 gal. bottled water, chilled to near freezing, for cooling hot wort
- Ale yeast starter (see below)

Yeast Starter-

1 quart of water and 1 cup of dry malt extract, boiled and cooled to below 90 F. Add 4-7 gm packets of Red Star Ale yeast, and agitate. Let 'er rip for about two hours (or conveniently as long as it takes to do the rest of the batch, it you do this first). Add to cooled wort. The beer was actively fermenting in less than four hours, one loooooong (like 12 hours) glub, if you measure that way.

Brewing Specifics-

Steep crystal in 1 gal water for a while, then "rinse" in remaining 1.5 gal. brewing water. Add first steep to brewpot, and add malt and hops, boil for 1 hour. Remove hops, and cool in sink of cold water. DISREGARD LAST SENTENCE!! Turn down heat to very low flame and add pureed strawberries, heat for 15-20 minutes. Now remove hops and cool in the sink. Dump in primary fermenter and add the cold bottled water. The temp should be around 65-70. Dump in the yeast. The next day or sooner, add about 4 tablespoons of pectic enzyme, just right into the beer. Rack after 3-4 days.  
Bottle with 3/4 cup corn sugar.  
OG-Who cares  
FG-1.008 (this is pretty low)

Al Taylor  
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Bethesda, MD  
s94taylor@usuhsb.bitnet

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Date: Thu, 13 Jun 91 10:12:16 PDT  
From: Ron Ezetta <rone@loowit.wr.tek.com>  
Subject: Re: Why not Strawberries?

>Basically because strawberries don't have a very strong flavor.  
>I would suspect you could put 8 lbs. of strawberries in and still  
>not notice the taste when it finished.

Indeed most strawberries on the market are blah, bland.  
Not to offend those readers from California, but strawberries from  
California (esp. Southern California) taste like, \*nothing\*.

Strawberries from the Northwest are sweet, juicy, and have a  
strong strawberry flavor (if they don't rot because of the rain).  
I hope to use the freshest berries, straight from the garden.

The proof is in the bottle - I hope to report, in a couple of months,  
on my strawberry experiment.

I'm still looking for suggestions/experiences.

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Date: Thu, 13 Jun 91 10:57:51 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: Re: Urquell

> Date: Wed, 12 Jun 91 19:41:14 PDT  
> >From: polstra!norm@uunet.UU.NET (Norm Hardy)  
> Subject: Zymurgy / Urquell / Richman  
>  
> The latest zymurgy magazine came today and I was very impressed by the  
> article of the Pilsner Urquell brewery done by Darryl Richman, who is  
> probably reading this now. He toured the brewery and gave wonderful  
> detail about the brewery, the process, and the result.

Thanks, but you're making me blush! I haven't seen the article myself  
yet;  
the vagaries of the post office may mean that I won't see it until I get  
to  
the conference. I hope they picked some good photos.

> I do have a question however: at what temperature is the wort when the  
> yeast (one of three interestingly enough) is pitched? The article did  
> mention 41f as the fermentation but didn't state the pitching temp.

They pitch at 5C (41F). They use a lot of freshly harvested yeast that  
hasn't had a chance to use up its glycogen reserves and so they get a  
very good start.

I just received a letter from the brewmaster at Pilsner Urquell who  
guided  
me around. PU is going to be upgrading their fermenting and lagering  
cellars  
to all stainless open primaries and cylindroconical fermenters. All of  
the  
oaken barrels are being removed. They are working to improve the shelf  
life of their beer, and intend to begin canning it as well.

--Darryl Richman

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Date: Thu, 13 Jun 1991 13:57:14 EDT  
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)  
Subject: Re: All grain brewing ?

Jim White asks about all-grain brewing:

- Is the final brew, in general, superior to an extract brew? If so, why?

This is a matter of deep religious conviction. Holy wars have been fought over it, and the streets are lined with the heads of those who dared to ask this question. Nevertheless...

You get much more control over the process of all-grain brewing. First of all, you get to choose from a large variety of malts. By varying the strike temperatures and the rest times and by choosing the method of mashing, you get to control the amounts of what kinds of sugars are present in the wort.

These are all variables. Skillful manipulation of these variables can result in an exquisite product. Sloppy manipulation can result in junk. It's a lot like cooking. I happen to like Campbell's Cream of Mushroom Soup a lot. No doubt a skillful cook could make something which is much better, and no doubt a poor cook could make something which is much worse.

That having been said, my second all-grain beer was the best beer I have ever tasted. In my experience, it is much easier to get a complex flavor with all-grain brewing. There is never any need to add yeast nutrient or heading agents. I have not seen any need to age the beer more than the minimum amount of time needed to get the carbonation; with extract brews there is often a kind of harshness which ages out that I assume is due to the high temperatures needed to concentrate the extract.

Anecdote: There is a local brewpub which, up until a few months ago, made a series of largely uninteresting beers. A while back they had a specialty ale which was delicious. I finally cornered the brewmaster and he admitted that it was essentially the same recipe as one of their uninteresting beers using an all-grain rather than an extract process.

- What kind of time commitment are we talking about to wort creation?

Quite a lot. I basically commit an entire weekend to brewing a batch of all-grain beer: one day to mash and sparge, the next to boil. Depending on the style of mashing you want to do and the results you want to get, a mash can take anywhere from 1.5 to 4 hours, requiring anything from occasional checking to almost constant supervision. Sparging takes a couple of hours if you don't screw up and get a stuck mash which requires resetting.

- How much more water do we use? Do we have to condition the water?

You don't use any more water, really. The only extra water is that lost during a full wort boil rather than a partial wort boil. I don't know about conditioning the water except as you normally would for the style of beer.

You do have to be a little careful about the pH of the mash.

- How about \$\$ investment in equipment (minimum required) ?

Lessee--I use my boiling kettles for mashing, stovetop or decoction. I use a meat grinder for crushing the malt. Before I used a meat grinder I used a rolling pin and a large quantity of elbow grease. I use a Gott 5 gal. cooler for a lauter tun; I think that was about \$16. The screen at the bottom is a metal vegetable steamer (about \$3?) with a hacked up cheap plastic bowl to make a good seal. That's about it. Even before I had the cooler I was making excellent beer using an ad-hoc arrangement of buckets, spaghetti cookers, and sieves.

With a full wort boil you can't really cool it by mixing it with cold water, so it's more important to have a wort chiller to get a good cold break. I use an immersion chiller which I made myself out of copper tubing. I guess the parts cost about \$15 or so for the tubing, hose to the faucet, and faucet attachment.

- Is the final per bottle cost less, or more?

If you buy the grain by the pound bag and extract by the can at the local shop, the cost is about the same. If you buy the grain in bulk (25 lb or more), the cost is quite a bit lower, even lower than if you buy the extract in bulk. Of course it takes more time, but worrying about the dollar value of time spent on a hobby causes ulcers.

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Disclaimer: My employers seldom even LISTEN to my opinions.

Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Thu, 13 Jun 1991 14:44:22 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: AHA conference, BG Jazz

For those of you who are coming to the AHA conference in Manchester, you might want to know that the Boston Globe Jazz Festival is happening the same week, in Boston of course, about 60 min. from Manchester. The festival runs from June 17 to June 23, with a number of free concerts. The main concert is June 23 at 3:00 on the Boston Common, and is free. For more info: (617) 523-4047 (the area code might be 508).

Re. Manchester stuff: Well, there isn't really alot. There's the Boston Trading Co. bar near the convention center. There's an Irish Pub (can't remember the name) that has good tap brews (Guinness, Double Diamond, Harp,...). Go about 20 blocks north on Elm st. from the conference center, turn right on Bridge St. (after big Numerica bldg.), then turn right after 1 (??) blocks on Kosciuscko (sp?) street. Nearby also is the Salty Dog Tavern. I haven't been in there in a long time. It was your average Budswiller joint; it may be better now, probably not. In the same area is the High 5 restaraunt/hotel. It has a bar at the top, really nice view of the city. Recommended for the view.

There's not much in "downtown" Manchester. Head for South Willow St. and the "Mall of New Hampshire" (!) if you need to spend \$\$, or head for the Daniel Webster Highway North. Ask for directions.

If you continue past Bridge St. on Elm, after a few more blocks you'll find the North End Superette on your left. That's where you'll want to go to buy beer. Some NH liquor stores also sell (high alcohol) brews.

There's lots of places to eat. Cafe Pavone is very good Italian near the river near Bridge and Elm. Very affordable. Check the yellow pages for other places.

FYI: The city is cut in half by the Merrimac River. Rt. 293 follows the river. Rt. 93 goes around the east side of the city. Most of the "good" stuff in on the east side of the river, "da west side, dere" is home to a large Franco-American population, and is almost a seperate city. The conference in near the river, on the east side.

My apologies to those of you who are not going to the conference, and couldn't care less about Manchester. To those who are going, I hope this helps, and I'll see you there.

Oh yeah, don't even \*think\* of swimming in the Merrimac river; it's been seriously polluted for years.

Russ

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Date: 13 Jun 91 15:13:01 EST  
From: Dave Barrett <DAVE.BARRETT@OFFICE.WANG.COM>  
Subject: British Isles Brewers

There has recently been quite a few requests for information of breweries to visit in Britian. I have a book written by CAMRA's Roger Protz that claims to have "tasting notes and ingredients of all cask-conditioned real ales brewed in the British Isles". Its quite a book. It covers England, Scotland, Ireland (sort of), Wales, Isle of Man, and Guernsey. For each brewery Protz gives the name, address, phone number, and whether or not they have a reception center and/or brewery tours. The information he gives on the beers is very complete. It includes OG, ABV, ingredients (often with porportions), and tasting notes (which are broken down into nose, palate, and comments)

For example the entry on the Pitfield Brewery (I chose this one because there has been a lot of request about London in particular) and one of their beers read:

Pitfield Brewery  
8 Pitfield Street, N1 6HA  
Tel: 01-739 3701

Independently owned  
Reception centre - yes (Ship and Blue Ball, Bundry Street, E2)  
Brewery tours - by arrangement

Pitfield Bitter  
OG 1038 ABV 3.7%  
Ingredients: pale malt (90%), crystal malt (7%), wheat malt (3%),  
Goldings whole hops  
Tasting notes  
nose - Rich grain and hint of Stilton  
palate - Pleasing malt in the mouth, light, hoppy finish  
Comment - Excellent, quaffable, copper-coloured bitter

In short this is a great book for finding out where to go, and as source of recipes. My wife had a friend purchase my copy in England (thanks Jean!), the price printed on the cover is 6 pounds 95. If you're interested the info you need is:

The Real Ale Drinker's Almanac  
by Roger Protz  
Lochar Publishing Ltd.  
Moffat Scotland  
ISBN 0-948403-18-7

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Date: Thu, 13 Jun 91 14:45:49 CDT  
From: tamulis@gauss.math.nwu.edu (Andrius Tamulis)  
Subject: Re: Primitive brewing

Mashing over an open fire - fascinating. Though I do think that cracking the grain with a plank is a bit much - they did have mills then, after all.

My own .02\$ added to this is that, being of Lithuanian descent and a homebrewer, I often get explanations from people my grandparents' age about how brewing used to be done down on the farm by their parents and grandparents.

The accounts I get are confused and varied, but it seems that mashing (or maybe fermentation - I'm not sure) used to be done in huge (this ain't no 5 gal. batch here) wooden casks, lined with straw, with a hole in the bottom. After the mash (and/or fermentation) was done, the hole was unplugged and the straw acted like a sieve. One thing seems for sure, though, this farm-brew did not receive a secondary ferment, nor was it carbonated. Ah, the days of yore

Andrius Tamulis  
tamulis@math.nwu.edu

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Date: Thu, 13 Jun 91 16:36:39 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Dextrin Malt and Mashing

Well I don't know how much this applies, but having been to this date a mostly extract brewer I was always a little dissapointed with the body/mouthfeel of extract brews finding them usually a little on the thin side.

Once I began to use malto-dextrin in my beers I noticed a substantial improvement in the mouthfeel/body. So my empirical experience is that malto-dextrin has an effect on this.

Now I don't know how malto-dextrin relates to Cara-Pils or dextrin malt grains. I would however like to know if anyone does know how these relate, as I have been following the all grain discussions more closely lately and having taken over Steve Strouds (of Wort Processors fame) old apartment (affectionately now know as the Wort House) I plan to begin all grain brewing.

JaH

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Date: Thu, 13 Jun 91 13:56:18 PDT  
From: mbharrington@UCSD.EDU (Pagan)  
Subject: Please remove me from the list

I don't think my mail is getting through to the homebrew-request address.  
Please remove me from the list. Appreciate it!

- --Matt

-----

Date: Thu, 13 Jun 1991 20:50 EST  
From: "The only way to get rid of temptatation is to yield to it-O.Wilde"  
Subject: Re: Homebrew Digest #657 (June 12, 1991)

Please remove my name from the Homebrew Digest. Thanks, Chrisw@earlham

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Date: Thu, 13 Jun 91 13:35:10 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Why Do We Mash? (long!)

In HOMEBREW Digest #658, Jim White asked one of the most thought-provoking questions I've seen in a long time:

> I've read much discussion, in this digest, regarding various chillers,  
> mashing tubs, temperature control ..... etc, related to all grain  
> brewing.  
>  
> I'd like to solicit some opinions about whether or not it's worth  
> the (seeming) effort involved.

I really feel that this is a question everyone eventually decides for himself, and the answer has a great deal to do with why we brew in the first place. That it takes more time and effort is unquestionably true. It's also true that some equipment is required that the syrup brewer isn't troubled with, but the magnitude of this requirement is not great. That it produces better beer is not necessarily true, but in my experience, generally seems to be the case. What's incontestably true is that mashing places you in intimate contact with a part of brewing the extract brewer has hired someone else to do, a part of brewing many of us find fascinating and intensely satisfying. Seeing a mash convert is almost a magical experience; tasting the growing sugar content as the mash progresses and smelling that great brothy aroma is a pleasure I, for one, wouldn't choose to give up. From that perspective, all the fiddling with equipment and process is anything BUT a nuisance! If I felt completely locked into my present process, I'd be looking around for something else to do. With brewing, there's always another variable to control, always something new to try, always something to be learned. And on a practical level, the degree of control mashing affords over the characteristics of the final wort cannot be duplicated when using extracts, as the recent investigation of unadvertised non-malt sugar content in some extracts has made clear. A vitally important component in the quality of your beer is in someone else's hands. I realize that a case could be made that from this perspective, we should be growing & malting our own barley. Who knows? Maybe some day, we will! But to address your specific questions:

> - Is the final brew, in general, superior to an extract brew? If so, why?

In general, yes, in my observation. A very good brewer can make very good beer using very good extracts, but that same brewer will usually make better beer mashing. In some styles, where precise control over fermentability is important, the difference can be surprising. Most of the time, however, the "80/20" rule seems to apply: 80% of your effort will be required to produce the last 20% of beer quality.

> - What kind of time commitment are we talking about to wort creation?

This was debated here a few months ago, a debate that opened my eyes to just how variable an answer to this could be. I've said above that I enjoy the process, so it's not surprising that I manage to make it take all day to produce a 5-gallon batch. As I've never done an all-extract batch, and only my first batch was extract-and-specialty grains, I really don't have a good baseline to judge the time increase. Consider it significant. If you'd rather not take

the time, don't.

> - How much more water do we use? Do we have to condition the water?

The only increase in water use I can imagine is in cleaning the extra vessel (lauter tun), and a small amount lost in the longer boils made possible by not using extract. Required water treatment may actually be less, in terms of time and effort, if your water doesn't need to be preboiled to remove temporary hardness. Since the whole wort volume will be boiled, preboiling for sanitation is not an issue. Some pH and mineral adjustment is usually required, but is not burdensome.

> - How about \$\$ investment in equipment (minimum required) ?

You'll need a kettle capable of boiling all the wort. 33-qt enameled steel canning kettles are under \$30. You'll need a lauter tun of some sort, appropriate to the mashing scheme you prefer to use. I do a stovetop step-mash, and my lauter tun is made from a 7-gallon plastic wastebasket, the bottom of a discarded plastic soap pail, a drum tap, and a jellymaker's straining bag. The cost is certainly under \$20. An insulated cooler would work better and cost more. The other piece of equipment is a wort chiller, of either the immersion or counterflow design. I made my latest immersion chiller for about \$25. From there you could get fancy; I recirculate ice water through my chiller, but I got the pump free.

> - Is the final per bottle cost less, or more?

Less, if you consider only materials. Factor in the capital cost (see above) and it'll be more for quite a while. In fact, about the time you've used the equipment enough to recover your investment, parts will begin to break. I've replaced my chiller (destroyed in an unusually hard freeze) and most of my lauter tun. But the cost difference is piddling. And after all, isn't the purpose of a hobby (or a passion) to spend without guilt?

> I'm relatively new to the list ...

Welcome!

> ... and I suspect this subject has been discussed  
> many times in the past ...

It hasn't, actually, and I don't understand why not.

> ... but I'd like to know, 'Why do you brew how you brew'?

Because I enjoy brewing that way, and it produces beer that I like. Thanks for asking.

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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End of HOMEBREW Digest #659, 06/14/91

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Date: Fri, 14 Jun 91 08:00:24 EDT  
From: ross@buphy.bu.edu (John Ross)  
Subject: Re: Homebrew Digest #659 (June 14, 1991)

PLEASE DROP MY NAME FROM THE MAILING LIST.

THANK YOU,

JOHN B ROSS  
ROSS@BUPHY.BU.EDU

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Date: 14 Jun 91 08:28:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Beer bellies, cholesterol and imagination.

Get out your salt shaker ... here it comes.

Cholesterol is a uniquely animal product. It is found in meats, butter, cheese, etc. Unless you are making a rather exotic beer, such as putting real cream in your cream stout, your beer will not contain any cholesterol.

Your beer will contain calories. Pure alcohol has 6.96 calories per gram, and the rest of the stuff in the beer, mostly carbohydrates have about 4 calories per gram. A quick look at Bowes & Church shows that beer has about the same calories as a soft drink, (non diet).

Three beers or three Cokes ... about the same caloric content ... but much more nutrition in the beer ... a health food.

Sugar is one of the worst things you can put into your body. From that standpoint, a beer is far, far better than a soda. Y'know, this sounds interesting ... I think I'll start a "Beer is a health food" campaign.

Let's see now, if you replaced all sugar with beer, and all cholesterol with beer, you'd drink about three pints a day ... yeah, sounds great! Come to think of it, pizza is a health food, too. Bread, tomatoes, onions, peppers, mushrooms, cheese ... a real health food. Beer and pizza .. what will they think of next!

Dan Graham  
"Beer made with the Derry air."

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Date: Fri, 14 Jun 91 08:43:44 -0400  
From: David J. Sylvester <sylveste@wsfasb.crd.ge.com>  
**Subject: subscribe to hbd**

Please add me to the subscription list for homebrew digest. Mail to  
sylveste%wsfasb@crd.ge.com

Thank you  
David Sylvester

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Date: Fri, 14 Jun 91 10:51:09 EDT  
From: olson@antares.cs.Virginia.EDU  
Subject: sparging -- cloudy runnings

Fellow relaxers,

Reading HBD has gotten me interested in mashing, and my last two batches have been partial mashes (3 lbs grain) following the directions in Miller's TCHBoHB. The mash itself is tons o' fun, and the magical transformation from grainy to sweet does, as promised, make you feel like a wizard. Then comes the part that gives me trouble -- the sparge. Miller says to recirculate the first runnings once, then sparge and "let the clear wort fall into your boiler". Other things I've read call for you to recirculate until the wort clears. Unfortunately, my worts never run clear. Last night I recirculated for a full hour, with negligible improvement after the first 20 minutes or so. The wort was turbid enough that a spoon stuck into it faded to invisibility an inch or two below the surface. My questions are:

1) Am I being too compulsive about this? Should the wort really run "crystal clear", as per Miller?

2) If it should, what am I doing wrong? Following Miller, I use the straining basket from a 2-gallon spaghetti cooker to hold the grains, and smooth the grain out with a spoon to form a slightly concave surface. I pour recirculated wort (and later, sparge water) gently over the depression, so as not to mess up the bed too much. I keep the rate of sparging low, so that most of the liquid goes through the bed to the bottom of the strainer rather than oozing out through the sides. There doesn't seem to be a lot I can do to get better filtering from the grain bed, except to mash more grain :-). The quality of the crush is, of course, a prime suspect. Not having a Corona (it's on order), I buy my grains pre-crushed from the folks at The Home Brewery, who use an industrial 2-roller mill. One presumes they do it right, since the owners are dedicated mashers themselves. There are a significant number of whole and half husks in the grist, but I do notice a small amount of whitish dust at the bottom of the bag -- I've been assuming it's crushed malt, which Miller says is OK. Could that be the culprit? I try to discard it at mash-in, but you can't get it all...

Any advice appreciated!

- --Tom Olson

Thomas J. Olson | olson@virginia.edu | Ave color vini clari  
Dept. of Computer Science | work: (804) 982-2217 | Ave sapor sine pari  
University of Virginia | home: (804) 971-7176 | Tua nos inebriari  
Charlottesville, VA 22903 | | Digneris potentia!

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Date: Fri, 14 Jun 91 10:24:38 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: Beer bellies

Someone was wondring what part of beer produces beer bellies.

I would guess it's the calories :-). I've always heard that alcohol is high in calories. So drink homebrew and put low-fat low-cal dressing on your salad -- that way you'll come out even.

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Date: Fri, 14 Jun 91 06:56:59 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: Re: Primitive brewing

>From: tamulis@gauss.math.nwu.edu (Andrius Tamulis)

If you get to Europe, check out one of the many open-light or open-air museums. These are large parks that have been filled with old buildings that would otherwise have been torn down. In particular, just about every farm house I looked at, regardless of how small or primitive, included a corner that had a large copper pot built into it, over a fire. These pots were generally in the 15-20 gallon range.

Andrius description matches some old recipes I have read, where straw is placed in a tun and then crushed grain placed on top of it. Alternate infusions of warm and boiling water are then added and strained off, and this is then boiled and left to cool, and then yeast (barm) is added the next day. In fact, the farmers often used a device to hang onto their yeast culture that had pieces of wood strung on a knotted rope, like a large necklace. With a tremendous surface area, the yeast could hide in the nooks and crannies until the next batch was brewed.

--Darryl Richman

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Date: Fri, 14 Jun 91 06:59:44 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: costs of mashing

Regarding the cost issues between grain and extract, most of the responses have put them on a par, especially when you consider amortization of the equipment. I disagree with that, but I do buy grains and hops in bulk. I've calculated it before and the ingredients cost per bottle of beer is in the 7-8 cents range. (E.g., 7 lbs. 2 row malt @ .40/lb., 1 lb. crystal @ .55/lb., 2 oz. hops @ .20/oz. -> \$3.75 / 5 gal \* 1 gal / 10 bottles -> 7.5c / bottle.) If you've got some storage space in your garage, you can buy barrels of grain at these prices. Fortunately, we've got a maltster locally that is cooperative.

As for equipment costs, I spent about \$25 on an immersion chiller I built. The two kegs I cut up to cook in were each \$10 deposit. The 80 quart Coleman cooler I use as a lauter tun was about \$40 on sale. The gas fittings for setting up the two dead water heaters I use to cook with cost about \$15. There's probably another \$25 in assorted things that I haven't included. I did pay \$200 for a big, used chest freezer, and another \$60 for the thermostat (of course, the Hunter unit that everyone has been talking about is a great deal at \$20). But these were later additions to my brewing gear. This lets me brew in 15 gallon batches. For lower gravity beers I can produce as much as 25 gallons (for example, English Mild) and for higher ones (e.g., barleywines), as little as 10. The limiting factor right now is my mashtun/boiler size.

I personally think that mashing is great. It takes me about 6 hours to brew a simple beer like a bitter, longer for more complex ones. Of course, the first couple of times, expect to spend a long day-- I've yet to see an all-grain brewery come online that didn't have some bugs to be worked around.

--Darryl Richman

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Date: Fri, 14 Jun 91 10:35:14 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: Miller Genuine Draft

Last night I wanted something light and thin, so I bummed a Miller GD from my roommate. It's a pretty good beer for when you want an American style beer. Anyhow, I was looking at the label and recalling the stuff I've heard about Miller brewing and the treatment of hops. On the label, the words "No additives or preservatives" are boldly displayed. And of course, the ingredients are not listed, they simply say "Contains malt, hops, yeast, and water. Selective listing indeed. So I was thinking, "If they treat the hops, wouldn't that result in an additive?"

In the course of this thinking, I once again got to thinking what a shame it is that ingredients need not be given for beers. I really wish I could see what is in the beer I'm drinking. When enjoying an American beer, I'd like to know for sure if they use corn sugar, or corn syrup, or rice, or whatever. But my thinking just got me sort of frustrated. So I had another beer and quit thinking about it.

So anyhow, why is it that Miller can proudly proclaim that they put no additives in their beer when, apparently, their hops are goofed up to prevent skunking?

-Danny

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Date: Fri, 14 Jun 91 08:37:54 -0700  
From: krweiss@ucdavis.edu  
Subject: beer and cholesterol??

>From: vijay@cs.albany.edu (Vijay Vaidyanathan)  
>Subject: Beer and Cholestorol ?? Beer Bellies.  
>  
>Having just been diagnosed as having a "Cholestorol Problem"  
>(specifically, too little "good Cholestorol" and too much "bad  
>Cholestorol"), my wife has suggested that Beer may not be the best  
>thing for me. On the other hand, I can think of no reason that  
>Beer can contribute (or aggravate) a cholestorol problem.

I can only offer a single anecdotal data point. I have been drinking 6 -  
12  
beers per week for over 20 years. Shit, it sounds sort of frightening  
when  
you put it down in black and white like that. 20 years. I never thought  
I'd  
LIVE 20 years, let alone be drinking beer for that period of time...

Anyway, my cholesterol levels are excellent. Low total cholesterol, and a  
very high ratio of "good" (HDL?) to "bad" (LDL?). My mental acuity,  
however, is considered deficient by some members of my family and  
workgroup. Well, everybody thinks I'm a bit dim. But, hey, can THEY brew  
good beer?

Ken Weiss      krweiss@ucdavis.edu  
Manager of Instruction  
Computing Services916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Fri, 14 Jun 91 14:25 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: strawbs

Date: 14-Jun-91 Time: 10:25 AM Msg: EXT01409

Hello,  
Having made strawberry wine and cordial (no strawberry beer or mead yet) and tasted strawberry eau de vie, it seems that the strawberry taste is not strong enough to go through the fermentation process. The wine smells strongly of strawbs and is a lovely brownish red color, but it really doesn't taste much of strawberries. It is a generically fruity tasting wine. The eau de vie doesn't taste like anything but alcohol. It smells nice though. I guess all but the smell-producing components get left on the other side of the distill. The cordial (soak sliced or mashed berries in vodka for a month then add sugar syrup or honey to taste) tastes of strawberries. Raspberries give things a stronger taste and color. I expect the strong malt flavor would overpower the subtle strawberry.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Fri, 14 Jun 91 09:37:59 -0400  
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>  
Subject: Xingu Beer

> Date: Thu, 13 Jun 91 09:05:03 mdt  
> From: hplabs!hp-bsd.cos.hp.com!att!drutx!homer  
> Subject: Indigenous World Beers

> Charlie Papazian has asked me to pass this along to this net.

>Brewers Publications is researching and sleuthing a book for the  
>"Classic Beer Styles Series" that will probably be published in  
>1993 on the subject of "Indigenous Brews of the World." Things  
>like Nepalese chong, Mexican Chicha, South African Sourgum beer,  
>Korean Makkolli, American Apache brew, Sumerian beer, casava beer  
>of Oceania, Okole from ancient Hawaii, Tuak from Sulawesi and  
>many others we know or don't know about.

>  
>Send your notes to Charlie Papazian, Brewers Publications, PO Box 287,  
>Boulder, CO 80306.

Would you pass this along to him about this South American brew...

Subject: Re: Xingu beer  
Newsgroups: rec.food.drink

> Has anyone ever had this S. American beer? What is its area of  
distribution?  
> And does it come in cans?

Xingu - pronounced 'SHIN goo' comes from the Caccador Brewery,  
State of Santa Catarina, Brazil (~600 miles southwest of Rio).  
It is an Indian recipe converted to a brew of barley, water,  
hops, and yeast. The grain is roasted by open fire malting.  
It is a black, dense, opaque, LAGER beer. It is brewed on site,  
using Brazilian hops and barley. The brew was developed by  
Alan D. Eames. Brazil used to brew quite a few great 'black' or  
'escura' lagers. Unfortunately, these have been discontinued in  
favor of lager production by the majors (Brahma, Kaiser, and  
Antartica). The Indian tribes along the Xingu river and it's  
tributaries (Amazon area) still brew these beers. Their  
process is basically malted grains, lupine herbs, and airborne  
yeasts - with the women chewing the grain and spitting the mash  
into pots, the resulting 'mash' being cooked over open fires  
and giving the beer it's 'blackness' from the smoke - and lagered  
in underground clay pots.  
Eames took their recipe and converted it to a commercial process.  
The resulting brew pours and looks like a stout but tastes like  
a lager. It is BLACK. It has ~4 % alcohol by volume.

It is distributed by Caparra Sales Co., Randolph, MA  
(617) 986-2337. Maine artist Eric Green painted the Xingu  
label, based on antique maps of the Xingu river region and  
included a Txukahamei warrior with a lip disk.

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Date: Fri, 14 Jun 91 11:16:16 -0500  
From: huyink@npdiss3.StPaul.NCR.COM (Dave Huyink)  
Subject: Beer and Cholesterol

Vijay Vaidyanathan asks about beer and cholesterol.

>Having just been diagnosed as having a "Cholestoral Problem"  
>(specifically, too little "good Cholestoral" and too much "bad  
>Cholestoral"), my wife has suggested that Beer may not be the best  
>thing for me. On the other hand, I can think of no reason that  
>Beer can contribute (or aggravate) a cholestoral problem.

First, let me say that I am sorry to hear about your problem. You will probably have to change your lifestyle in terms of diet and exercise, and that is difficult for some to do. I am no expert on cholesterol, but I have done a little research on it since it is a problem in my family. My understanding is that a cholesterol problem is caused or aggravated by ingesting saturated fats from foods, especially those which come from animals, but also from certain plants.

Usually people with this problem are told to eliminate butter, whole milk, coconut, palm oil, etc. from their diets, and eliminate or reduce the eating of pork, beef, eggs (especially the yolks) etc. On the other hand, they are encouraged to substitute for the above: margarine, low fat or skim milk, chicken, turkey, fish; and should eat lots of fruit and vegetables. They should also reduce or eliminate fried foods (fried potatoes, french fries, etc.) and cook with vegetable oil instead of butter or lard (actually olive oil is even better because it is a monosaturated oil which helps reduce blood cholesterol.

Beer does not contain saturated fats, so it can not cause or aggravate blood cholesterol levels to any significant degree directly. But, it may in some cases, indirectly! How? Read on.

>On the other hand my wife claims that "Beer gives you a Belly" ...  
>what exactly is it in Beer that gives you the infamous "beer  
>Belly".

Does beer really give you a "beer" belly? I know several beer drinkers, some have "beer" bellies, some do not. I had a friend who spent his life working as a brewer for Miller (the beer, not the infamous author). He is dead now, not of a cholesterol related problem, but of diabetes. But he one time told me that he felt that the "beer" belly was a result not of the "beer" that people drank, but of what they ate (potato chips, peanuts, etc.) while they were drinking beer.

I know of no scientific study to support this, but it makes some "horse" sense to me. Add to that the fact that these same people may also be "couch potatoes" who are ingesting all of this stuff while watching some sporting event on TV, instead of participating in one themselves, and it could be that beer really contributes very little to the "beer" belly.

This is what I meant above by beer contributing indirectly to higher levels of cholesterol. What are you eating when you drink beer?

Now, before anyone flames me, let me say that I mean for the "indirect" connection between beer and cholesterol to be taken lightly (i.e. with a grain of salt substitute!). But, it might be \*FOOD\* for thought. (You can flame me for the bad pun.)

Finally, let me say again that I am no expert. Before deciding on your own diet (or changes to it), talk to a real expert.

I hope that controlling your cholesterol levels is a manageable project for you.

David Huyink

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Date: Fri, 14 Jun 91 9:51:05 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Liquid vs. Dried Yeast

In HOMEBREW Digest #659, Ifor Wyn Williams notes:

> Many people have strong views about the relative merits of fresh  
> yeast, liquid yeast, dried yeast, freeze dried yeast, ... etc. One  
> thing that has puzzled me for a long time is that for a given quantity  
> and strain of yeast, how does the manner in which the yeast has been  
> stored affect the resulting beer?

It's not the storage as much as it is the processing required. It's hard on yeast to be dried out and rehydrated. Many are killed by the process, so in the interests of viability, strain selection stresses "ruggedness" rather than ideal brewing characteristics. Additionally, there seems frequently to be a question of contamination in dry yeasts, which is not a necessary attribute of the process, but rather symptomatic of "relaxed" QA on the part of the producers. There have been several excellent articles on this subject in Zymurgy in the last couple of years.

A liquid culture, however, is no guarantee of quality. We've come to feel that it is, because for most of us, the liquid yeast cultures we're most familiar with is the Wyeast "Brewers' Choice" line, which is most certainly an outstanding product in every sense.

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: 14 Jun 91 13:35:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: To mash, or to extract ...

I love it! Nothing like getting into a subject where religious fervor is involved. To mash or to extract is a wonderful way to explore the reasons and pleasures of homebrewing in the first place.

I'm nearly blind. For that reason, I've stuck to just extracts. That is, extracts plus adjunct grains, oatmeal and anything else I can imagine. There is no question that all grain beers have the potential to be the best in my opinion. That being said, notice that nearly half the recipes in The Winner's Circle are extract based.

I believe that part of the reason people get better results from all grain brews than from extract based recipes is that they take more care with their all grain exploits. I do full wort boils with my extracts and adjuncts and take care to condition the water if needed.

I'm terribly picky about the extracts I use and try to follow the best of techniques, whatever that is. It's sort of like using fresh grape juice versus juice extracts in winemaking. You will get good results from the extracts if you pay attention to detail. You will get wonderful results from the fresh juice if, again, you pay attention to detail.

There are more details to pay attention to in all grain brewing, and if I could see better, I'd delight in paying attention to each one. However, even with the limits of extracts, spectacular beers may be produced.

One of the things I like best about this list is that there is no stratification among this group. All grain brewers seem not to look down on us extract types, and we, or at least I, don't act like the mashers are hoyty-toyty.

Is all grain cheaper than extract? Maybe, but with the recent price increases all of the distributors seem to have inflicted on us, I think Catamount Porter or Sam Adams Boston Ale may almost be cheaper. But so what? I have as much fun making beer as I do drinking it.

Now, what I really want to talk about is dehydrated beer. It comes in a can, you just add beer...

Dan Graham  
"Beer made with the Derry air."

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Date: Thu, 13 Jun 91 15:47:03 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: maltiness, body, kudos, and a brewery tour

Greetin's,

One thing that often puzzles me is how to impart malt aroma into beers. It is straightforward that to impart hop aroma one uses finishing hops;

however, malt aroma is much more subtle and difficult to attain.

Munich malt usually does the trick, but plenty of beers that sure-as-hell don't have any of this malt in them (such as British ales and pale, fairly dry Pilseners) have a great deal of maltiness in their aroma.

What's the secret? What yeasts tend to promote maltiness? What would you

alter in your mashing schedule and/or recipes to assist? I've used toasted

and Munich malts with some success, but want to know more.....

BTW, one impression I have is that if you leave a beer sit, the hop aroma dies faster than the malt aroma. Is this what you find as well, or have

I been tasting too many in one sitting?

As for the great dextrin 'n body debate, I have read Miller and agree that he, at least, is convinced that it's proteins and not dextrans that con-

tribute to body. However, I continually see other sources (Zymurgy articles,

other books, etc.) that attribute body to dextrans. Since I was trained as an

all-grain brewer by using Miller's book, I tend to trust him the most, but

am still far from convinced.

For one, body may strictly-speaking be defined as "palate fullness", but it is also considered a measure of viscosity. And it would take many thorough experiments to convince me that sugars don't make aqueous solutions

more viscous. But perhaps the effect is negligible compared to what the medium-sized protein molecules do, or maybe I'm making a perceptual mistake.

Well, there is a simple experiment one could perform (by "one" here, I mean someone less lazy than myself!). Take two mashes with the same malt,

run them through the same protein rest schedule (thereby insuring identical

protein compositions) and then saccharify one at a high temp (66C, say) and

one at a low temp (62C, say). The former will be more dextrinous and therefore

less fermentable, the latter more saccharinous and fermentable. Both should

still have (roughly) the same initial gravity. Ferment each under the same

conditions using the same yeast. The former will have a higher final gravity.

Which one will have more body???? Maybe one of you has an idea from your own

experiences even if you haven't performed this exact experiment.

More discussion on this topic would be helpful, since controlling body

to beer is a common goal. Besides, we haven't had a good flame in a while (remember cleaning wort chillers? recipe copyrights? beer and your health? and so on, and so on.....)

I would also like to ditto Norm Hardy's comments from yesterday; kudos to Darryl Richman for the fine article about his visit to the Pilsner Urquell brewery in the latest Zymurgy. (Please don't strain your arm patting yourself on the back again, Darryl! I couldn't live with myself.)

BTW, I've received several inquiries about our club's (the Ithaca Brewers' Union) trip to Vernon Valley, NJ, the last weekend of July. We will get an owner-guided tour of the Clement Brewing Company and participate in the theme park's Germanfest. There are still plenty of openings, so if any more of you are interested, please send e-mail to me directly. (srussell@snoopy.msc.cornell.edu)

Egeszsegedre,

(Hungarian for "to your health")

STEVE

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Date: Fri, 14 Jun 91 13:33:19 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Re: Homebrew Digest #659 (June 14, 1991)

> A good idea even if you're not priming in thre keg. I  
>bet B-brite tastes terrible, tho I haven't confirmed this.

Having gotten a pull of it on occasion from cleaning racking tubes with I  
can  
attest that it does taste pretty nasty, at least straight, now I don't  
know  
about cut with beer. Perhaps a lime twist??

>I just received a letter from the brewmaster at Pilsner Urquell who  
guided  
>me around. PU is going to be upgrading their fermenting and lagering  
cellars  
>to all stainless open primaries and cylindroconical fermenters. All of  
the  
>oaken barrels are being removed. They are working to improve the shelf  
>life of their beer, and intend to begin canning it as well.

Uh oh, does this mean captialism is about to ruin one of the world's  
great  
breweries?? Will it be possible for PU to retain that taste without the  
oak  
barrels to ferment in?? I had gotten the impression (or perhaps Michael  
Jackson  
was just overly romanticizing the Old World effect) that these were  
rather  
important to the beers character. Darryl do you know if they have or will  
be  
doing test brews to see what the effect of weaning from the oak barrel  
fermenters will be??

JaH

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Date: Fri, 14 Jun 91 14:41:03 EDT  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re Beer and Cholestorol ?? Beer Bellies.

GROSSLY SIMPLIFIED EXPLANATION:

Most sugars are chains or rings of 6 carbon atoms. You and yeast go through similar processes to get energy from sugar: break in half, rearrange, break off 1/3 as CO<sub>2</sub>, what's left is ethanol (or an ethanol-oid stub, C<sub>20</sub>..).

This only gets the small part of the energy that can be released without additional oxygen. Us aerobic types can run ethanoloids through a slow burn that turns C<sub>20</sub> into (CO<sub>2</sub>)<sub>x2</sub>, releasing lots more energy---enough that if you drink a lot, or eat lots of sugar, you'll find (after you come down) that most of it has been stored as fat (long carbon chains) rather than burned, since most of us don't run marathons while drinking and so don't need the energy. When we do need the energy, the fat gets unzipped 2 carbons at a time and you get back the ethanoloid to be burned.

There is a third path for the ethanoloid, before or after it's been stored as fat: pound 3 of them together, lose a carbon, and you get a Y-shaped 5-carbon ]chain[. Hook 6 of these together, kick them so they make

a multi-ring shape I'm not going to try to show in ASCII, and you get cholesterol. (Boo! Hiss!) This is why plant oils can be preferable to animal fats; the chains have occasional extra bonds which plants can make and unmake and animals (including us) can't, so you get the taste/feel of fat without as much of the raw material for cholesterol.

Very few foods have significant amounts of cholesterol in them, so "cholesterol-free" is misleading (the FDC is now taking on this issue); what matters is not just the fat content but its type. There are other complications, e.g. egg yolks do have significant amounts of cholesterol, but (a) they have other nutrients some of us may not get enough of, (b) eggs are a cheaper source of protein (in terms of energy & plant foods to make) than most other animal-deriveds, and (c) some part of the cholesterol appears to be in a complex form which is actually beneficial (it's believed to scavenge loose cholesterol) or at least not harmful.

The arguments over eggs are typical: there are still disagreements about the effects of almost any dietary factor you care to name. (Large quantities of salt were on everybody's hit list the last time I looked, but even that may have changed....) The metabolic pathways are massively more complicated than I describe, and it's not clear what overall effect you can expect from a given diet; not nearly enough Framingham-style research (examining large populations over many years, tracking diets and sorting by every conceivable variable) has been done. The arguments with the loudest plurality are now pointing toward complex carbohydrates (i.e., starches) as the best source for the bulk of the calories we consume, but nobody knows the effects of all the other things you eat or drink; cf arguments that moderate (definition varying) drinking can reduce tension (e.g., blood pressure) enough to be, on the balance, a life-extender.

This isn't a matter of RDWHaH, but the issue of what you should eat and what you should weigh is much bigger than how much beer you're drinking,

and it depends on many more factors. Teetotalers can have a "beer bellies"; their livers might be in better condition but their overall health may not be as good as that of occasional drinkers who aren't as obviously overweight. It's arguable that the key to health, now that we don't have to gorge or starve with the seasons, is moderation. Homebrewers /can/ be good at this; I've seen a lot of beer around Wort Processors meetings and haven't noticed anyone being unsociably drunk.

This may not seem very informative---but the one thing I'm sure of is that absolutely certain answers are very likely to be wrong (cf. Clarke's 3rd Law).

Final note: making cholesterol is not a nasty trick our body pulls on us. Cholesterol is needed in cell walls; also, many hormones (sex, growth, etc.) are very close relatives of cholesterol, having the same multi-ring base with slightly different ornaments (usually 1-2 carbons or 1 oxygen) in varying locations to differentiate them.

A common argument is that our total fat intake and our net calorie balance (intake vs used) have become much higher in the last few generations than they were in most of our evolution, and that cholesterol problems are a consequence of this. It's argued that the "peasant" diet (mostly grains, with occasional meat for a treat or flavoring) is similar to that of our distant ancestors and our closest relatives (e.g., Australopithecus and chimpanzees), and hence is the one that our metabolisms are best designed-for. The judges aren't all back, and the issue is complicated by all of the separate economic interests trying to sell us the food they've produced.

Chip Hitchcock (cjh@ileaf.com)

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Date: Fri, 14 Jun 91 12:27:47 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Cost of Brew

Greetings fellow brewers. I've returned from a recent net-hiatus, and hope to be able to participate in the hbd more frequently again.

Anyway, I tuned into the discussion of all grain vs. extract brewing and wanted to add my two cents. Basically I think that Martin covered the questions very thoroughly, but I'd like to add some of my thoughts to the following question.

> - Is the final per bottle cost less, or more?

I don't really buy the "well-it's-a-hobby-so-why-do-you-care-how-much-it-costs" attitude. Cost may not be of concern to some, but not everyone is that fortunate.

Grain brewing can be *\*much\** cheaper than extract, provided that you can get a good price break on ingredients. Some friends of mine recently pooled their resources and bought one ton of malt. They got a deal. I often get my grain from a nearby microbrewery for the bargain basement price of \$0.23 per pound! If you can work out an arrangement with other members of your homebrew club and with a supplier, you will save bucks. As an example, here is a breakdown of a recent brew. It was very inexpensive, simple and above all delicious.

|                      |           |         |
|----------------------|-----------|---------|
| 28 lbs Klages malt   | 0.23 X 28 | \$ 6.44 |
| 3 oz Northern Brewer | 3.00      |         |
| Sierra Nevada Yeast  | free      |         |
| Propane              | ~1.00     |         |

Total 10.44

This yielded five cases of beer for about \$2.00 per case. Granted the price would increase for a brew with lots of specialty malts. Nonetheless, you won't get anywhere near \$2.00 per case for even the simplest extract brew. Of course not everyone will be able to get grains for \$0.23 per pound, but as they say, here is another data point.

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Date: Fri, 14 Jun 91 13:08:11 PDT  
From: Jeff La Coss <jlacoss@ISI.EDU>  
Subject: Why Punts? well...

Wine bottles have punts for (at least two reasons)

1) Tradition - recall that glass bottles were hand-blown until relatively recently. When the hot glob o' glass is pulled from the oven, it is blown into a small globe to start working it into shape. During further shaping operations, the globe was set onto the end of a carbon rod (a "punty") to support it while being spun. Since bottles always looked that way.....

2) Punts DO make the bottle bottom stronger - the glass is in compression rather than SHEAR.

It was recognized early on that the punt had advantages - secondary fermentation isn't always desirable, but it occurred frequently in wines. Secondary fermentation was first used by Dom (Father) Perignon as an experiment. Champagne bottles were and still are made of HEAVY glass to prevent them from exploding while being racked to collect the dead yeast. Crown (pop-bottle) caps are used also for pressure relief during racking - they are replaced with the cork&wire affair after the yeast has been removed from the bottle.

Jeff

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Date: Fri, 14 Jun 91 16:05 EST  
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu  
Subject: strawberries and harpoon

Greetings,

Speaking of strawberries in beer, has anyone tried Harpoon on tap? Harpoon is brewed somewhere around the Boston area. The last time I had it (at least a year ago) it had a distinct strawberry flavor. I assume that they don't put strawberries in but it was just some contamination. It's a pretty good beer though. Has anyone else noticed this? Anyone know why?

Glub glub glub (I talk to my beer, and it talks to me),  
Joe

Bitnet: GERMANI@YALEVMS  
Decnet: 44421::GERMANI

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

What care I how time advances:  
I am drinking ale today. Poe

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

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Date: Fri, 14 Jun 91 15:25:16 CDT  
From: Mark Sandrock <sandrock@aries.scs.uiuc.edu>  
Subject: reusing 5 liter minikegs

Has anyone tried reusing the 5 liter beer kegs for homebrew? It seems to be a useful size (~1.25 gallons) if they can be reused. The only problem I can see is that the `plug' gets punched into the keg, but perhaps it wouldn't hurt anything to just leave it in there and find another stopper to use in its place? I like the idea of kegging part of a 5 gallon batch and bottling the remainder (something for everyone!)

Cheers,  
Mark Sandrock

- - -

BITNET: sandrock@uiucscs Univ. of Illinois at Urbana-Champaign  
Internet: sandrock@aries.scs.uiuc.edu Chemical Sciences Computing  
Services  
Voice: 217-244-0561505 S. Mathews Ave., Urbana, IL 61801

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Date: Fri, 14 Jun 1991 17:26:27 EDT  
From: IOCONNOR@SUNRISE.ACS.SYR.EDU  
Subject: Supplies

Just a few thoughts on purchasing supplies.

Often there are new folks who want to know where to get supplies. Prices are certainly a concern and so is freshness. IMHO the best place to buy stuff is through a local shop, if you have one.

I've compared most of the prices at mine, and they seem to be not only cheaper, but there is no shipping since you pick it up yourself. The added benefit of purchasing from a shop in person is that you can shoot the bull with the owner who is usually a pretty good brewer him/herself.

I like to patronize mine shop owner because he's so damn helpful--he even gives his home phone number out so if you have a problem you can call. I dont think that that can be done with the catalog ones!

If you dont have a local shop, or the prices at your local shop are so outrageous, then the catalogs is the place to go, otherwise i'd go with a local. I see my visits as an adventure. It's not like going to the supermarket--I have to spend at least half an hour, even if I buy one thing!

Well, as the "Torch" used to say in the "Fantastic Four," "Flame on!"

Kieran

IOCONNOR@SUNRISE (bitnet)  
IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)

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Date: Fri, 14 Jun 91 15:37:36 mdt

From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Lithuanian libations

Andriau--

You forgot to mention Gira, Midus, Vysninis and Krupnikas (the latter two not fermented but you could probably run your car on it in a pinch). Well, Gira is not really fermented, but usually turns out that way eventually, and Midus is simply a Lithuanian version of mead. In fact, I may take up Charlie and Jim Homer on their offer and enter Gira and Midus recipes for the book. Guess it's off to Grandma's house for me...

I sveikata (to your health)!  
Algis (but you can call me Al.)

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Date: Fri, 14 Jun 91 20:53 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: new prod. cholesterol

Date: 14-Jun-91 Time: 04:51 PM Msg: EXT01421

Seen in Knife and Fork magazine:

1) you can make authentic English beer within 21 days, thanks to a self-contained microbrewery available from Anselmo-Calif.-based Inlet Inc. By adding water and providing yeast, the Axbridge Brewery bag (24 in. x 14 in.) provides enough English bitter for 40 ten-ounce servings. The brewing bag allows for natural carbonation. Available from \$29.50 from Inlet, One Sanders Ave., San Anselmo, CA 94960; (800) 786-5665.

2) Red wine, when consumed in moderation, may provide some protection against heart disease, according to medical research conducted in France. In a study in which 16 healthy men [of course, no women were studied.] consumed three or four glasses of red wine every day for two weeks, the chances of clotting were reduced and the level of good cholesterol (HDL) rose while drinking the red wine. White wine increased the level of both bad cholesterol (LDL) and HDL and has no effect on tendency to clot. ]beer was not mentioned|

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Fri, 14 Jun 91 16:56:07 PDT  
From: gschultz@cheetah.llnl.gov (Gene Schultz)  
Subject: Recipes for brewing wheat beer from extract

Responding to R. Tidd's request for recipes for brewing wheat beer with extract, I offer two very simple recipes:

1. 1 can (3.75 lb.) of Telford's Wheat Beer extract  
2 cups of granulated sugar  
3/4 oz. of Saaz hops  
1 package of Wyeast London Ale yeast

Bring two gallons of water to a boil, then add extract. Add sugar. Add 1/2 oz. Saaz hops to the boil for 30 minutes. Remove heat. Add 1/4 oz. Saaz hops for aroma. Add cool water to bring wort volume to four gallons. Cool to 75 - 80 degrees. Transfer to primary and pitch yeast.

Comments:

Ridiculously simple, but very nice and light. Most people who don't like wheat beers like this one, and many people think that this is a commercial product, not homebrew! The Telford's extract is probably the major factor in the success of this recipe--done just right. You need to put in some sugar to bring up the level of fermentables, but don't put in too much, or you'll get a cidery taste. Don't follow Telford's instructions, which say that this kit can make five gallons--too watery.

2. 1 can (3.75 lb.) of Telford's Wheat Beer extract  
2 cups of granulated sugar  
1 oz. of Saaz hops  
1 lb. of cracked wheat malt  
1 package of Wyeast Bavarian Wheat Ale yeast

Steep the cracked wheat in about two quarts of water at a constant temperature of 170 degrees for 30 minutes. Drain and save liquid. Bring two gallons of water to a boil, then add extract and wheat mash. Add sugar. Add 3/4 oz. Saaz hops to the boil for 30 minutes. Remove heat. Add 1/4 oz. Saaz hops for aroma. Add cool water to bring wort volume to four gallons. Cool to 75 - 80 degrees. Transfer to primary and pitch yeast.

Comments:

I just tried this recipe, so I can't comment about the results. I steeped the cracked wheat malt to get even more of a wheat taste. It will be interesting to see if the Bavarian Wheat Ale yeast will enhance the flavor. This batch should be thicker and darker than the batch resulting from the first recipe.

---Gene Schultz  
Lawrence Livermore National Laboratory  
gschultz@cheetah.llnl.gov

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End of HOMEBREW Digest #660, 06/17/91  
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Date: Sat, 15 Jun 1991 12:27 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Manchester; All-grain vs. Extract

For those of you planning to go to Manchester, why don't we all try to get together at some point during the conference and drink a few beers face to face without these computer terminals in the way?! You can all find me at the equipment expo. Dave Wills of Freshops and I will have a table displaying our product lines. I'll be the tall, skinny, 6'8" guy with curly hair. All Longnecks, Stubbies, and everyone in between are encouraged to stop by and say hello.

My two cents on the extract vs. grain discussion:

I started out in extracts. Then became a strictly all-grain brewer for years. Now I "go both ways". For lagers and light ales, I prefer all-grain because the flavors are more subtle and are easier to control if I mash. But for heavy porters, stouts, and barley wines, I now just use a light malt extract for the fermentables and steep crystal, chocolate, dextrin malts or roasted barley for flavor, depending on the recipe. I've found that the darker malts over-power any residual extract tang that might be present in the kit and gives me a full-bodied, robust beer in less time than it takes to mash.

See ya'll at the conference.

Kinney Baughman : Beer is my business and  
baughmankr@conrad.appstate.edu : I'm late for work.

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Date: Mon, 17 Jun 1991 7:18:46 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Aass Jubilee

Saturday at our brewclub meeting some one brought some of the Aass Jubilee.

It is great. No one had ever had any beer quite like this.

(If they made a breakfast cereal that tasted like that, even my kids would

eat it). Any ideas on the recipe that give it that granola-ish flavor?

Ted

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Date: Mon, 17 Jun 1991 8:15:36 EDT  
From: IOCONNOR@SUNRISE.ACS.SYR.EDU  
Subject: Starting a micro-micro-brewery.

Right now I dont have the talent, the time or the money, but a friend and I want to start a micri-micro-brewery. By that I mean a smaill operation, basically for one place and for some bars. I want to gather information now--so we'll be ready when we want to start.

What I'd like:

- 1) What are the legal requirements Federal wise and state wise (New York)
- 2) How about health department wise?
- 3) Where do people get supplies for a micro-micro? For example, bottles, \*large\* brewpots, fermenters and the like?

I'd love to hear from people who have started a micro--do's donts and other helpful advice. Thank you in advance.

Kieran O'Connor

IOCONNOR@SUNRISE (bitnet)  
IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)

PS Syracuse had an earthquake this morning! 3.9 on the richter. I slept through it but my wife says she felt it--she thought our waterbed would break and kill the people below us.

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Date: Mon, 17 Jun 91 08:39:02 EDT  
From: John Mireley|xxxxxx <mireley@horus.cem.msu.edu>  
Subject: Processing Homegrown Hops

I just learned that a friend of mine has hops growing in his garden. They were obtained from Oregon or Washington by a friend of his that did not have a place to plant them. They have been unattended for a couple of years.

Is there a good source of information on taking care of and processing hop plants?

Is it worth the effort?

How do I go about determining what type they are?

John Mireley

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Date: Mon, 17 Jun 91 09:12:42 EDT  
From: pmh@media-lab.media.mit.edu  
Subject: beer bellies & exercise

It seems obvious to me that the size of one's beer belly is inversely related to the amount of exercise undertaken. When I was a student at Oxford I drank upwards of 8 pints of real ale a night but because I was rowing 2-3 hours a day I never got much of a belly. Nowadays, I don't drink nearly as much as I used to (and the beer's not as good or as fattening), but because I don't exercise as much, I'm starting to look like I'm expecting. Time to get back in a boat or something cause I'm not stopping the beer intake!

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Paul Hubel USQUE AD MORTEM BIBENDUM

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You better start drinking  
or I'm gonna leave. -J.Walsh  
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Date: Fri, 14 Jun 1991 17:07:51 -0500  
From: caa@com2serv.c2s.mn.org (Charles Anderson)  
Subject: CatUs Meow

I'm sort of a novice homebrewer, I've made a few batches that have turned out pretty good, and I've made some mead that preliminary indications show should taste pretty damn good even if the bottles didn't seal tight enough for it to come out sparkling like it should be (it's mildly fizzy).

But now I'd like to try some partial mashes and do some full grain mashes.

I was wondering about grain mills I've tried the bowling pin craking method for some speciality grains that I've added to some of my extract brews along with using a mortar & pestle but the latter creates too much dust, the former is a pain in the a\*\*. I've got a catalog from Great fermentations that has a grain mill listed at 49.95 but it doesn't say what type of mill this is...does anyone know? Is it a Corona Grain mill, if not is it better than the Corona.

Also on the lookout for Cheap extract & grains, I recently got a catalog (of sorts) from Green Acres it has 58lp pails of Briess extracts listed at \$82.80 this comes out to \$1.42 per pound add shipping and it'll be around \$1.60 this extract comes in (what they call) brewers gold, sparkling amber, traditional dark, and Bavarian wheat.

They also seem to have pretty good prices on grains at about \$1 a pound for the 20lb range and \$.80 for the 50lb range (actual range is from \$.

62  
to \$.86 per pound)

> BTW, when I printed the PostScript directly from my Unix  
> machine to the Apple LaserWriter, it came out 'Catus Meow'. When  
> I transferred to the Mac and printed it out, it came out  
> properly. Anyone else notice this?"

I did notice this it actually came out CatUs Meow, you will also not that just about everyplace in the text that there is supposed to be a ' you get a U. This is because the Mac has outputted (is that a real word?) the code it wants to print the value of the ' (it's actually an accent grave symbol not a right quote) which has a value of 213 which gets the high bit stripped off of it and comes out as 85 which is a capital U. This happens with the copyright symbol too. I posted a short perl script right after the recipe book was made available that converts the charaters

with thier high bits set into quoted octal /325 for the above character. Here it is again....if you don't have perl you should get it but if you can't a short C program to do the same thing should be relatively easy to do. (this should all be on one line)

```
perl -e 'while(<>)[s/[ /200- /377 ]/sprintf("///%3o",ord($&))/ge;print;]'  
recipe-file | lpr
```

Sorry for rambling so.

```
/-Charles-Anderson-/ | caa@c2s.mn.org || caa@midgard.mn.org  
/-----/ | Com Squared Systems,voice (612) 452-9522  
The rose goes in front | 1285 Corporate Center Drive fax (612) 452-  
3607
```

```
big guy -Crash Davis | Suite 170 | Eagan, MN 55121 (I speak for  
myself)
```

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Date: Mon, 17 Jun 91 14:53:13 BST  
From: Desmond Mottram <swindon!des@uunet.UU.NET>  
Subject: Cloudy mash -and- Who is Miller?

> Date: Fri, 14 Jun 91 10:51:09 EDT  
> From: olson@antares.cs.Virginia.EDU  
> Subject: sparging -- cloudy runnings  
>  
>  
> ...  
>  
> Then comes the part that gives me trouble -- the sparge.  
> Miller says to recirculate the first runnings once, then sparge and  
> "let  
> the clear wort fall into your boiler". Other things I've read call for  
> you to recirculate until the wort clears. Unfortunately, my worts  
> never run clear. Last night I recirculated for a full hour, with  
>  
>  
> ...  
> - --Tom Olson  
>  
> Thomas J. Olson | olson@virginia.edu | Ave color vini clari  
> Dept. of Computer Science | work: (804) 982-2217 | Ave sapor sine pari  
> University of Virginia | home: (804) 971-7176 | Tua nos inebriari  
> Charlottesville, VA 22903 | | Digneris potentia!  
>

I don't think a cloudy sparge is too serious. I've also tried re-circulating this through the grains, and also experienced little improvement. But the resulting beers have cleared perfectly well, and tasted fine.

Dave Line in his Big Book of Brewing says never on any account tip the tun at the end of sparging to extract the last part of the mash below the tap, as it is full of gunk and will spoil the beer. I just couldn't bring myself to junk 1/2 gall of potential beer, so I tipped the tun, Sure enough it was full of gunk. I strained it and re-circulated it. It still came out cloudy, so I fermented it anyway. There was nothing wrong with the beer at all! It cleared bright quickly and tasted fine. Can someone say whether this really is inadvisable in their experience, not opinion.

I suspect the cause of the cloudiness is powder in the malt. I've had two consecutive batches from the same supplier, one full of powder and one without but with too many whole grains. I don't think the cracking/crushing is as consistent as it should be. I also got widely varying amounts of sugar from these two batches. Far less came out of the batch with too many whole grains, barely 60% extraction. So I'd rather have a bit more powder and more sugar for my money, than a wort that is clear because there is nothing in it.



Lastly - this may be sacrelige - but who is Miller? I'm from the UK and have never heard of him. Our brewing gurus are Dave Line and (recently) Graham Wheeler of CAMRA. Can someone please mail me the title of his book(s) with publisher, date and ISBN if possible.

Thanks,

Desmond Mottram,  
des@swindon.ingr.com  
..uunet!ingr!swindon!d\_mottram

-----

Date: Mon Jun 17 09:48:00 1991  
From: "David E. Husk" <deh7g@newton.acc.virginia.edu>  
Subject: Re: Homebrew Digest #660 (June 17, 1991)

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Date: Mon, 17 Jun 91 10:45:29 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: re: beer and health

cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock) writes:

> It's arguable that the key to health ... is moderation.

assume that you are moderate in everything.  
you now have excessive moderation, a contradiction.

excessiveness is clearly the way to go...

bb

-----

Date: Mon, 17 Jun 91 08:23:11 PDT  
From: lg562@koshland.pnl.gov  
Subject: Re: Miller Genuine Draft

Date: Fri, 14 Jun 91 10:35:14 -0500  
>From: dbreiden@mentor.cc.purdue.edu

Last night I wanted something light and thin, so I bummed a Miller GD from my roommate. It's a pretty good beer for when you want an American style beer. Anyhow, I was looking at the label and recalling the stuff I've heard about Miller brewing and the treatment of hops. On the label, the words "No additives or preservatives" are boldy displayed. And of course, the ingredients are not listed, they simply say "Contains malt, hops, yeast, and water. Selective listing indeed. So I was thinking, "If they treat the hops, wouldn't that result in an additive?"

That's interesting, because I was "forced" to drink one the other day on a Delta flight (they don't carry any imported beers!). So my parched mouth succumbed to the temptation. One thing I noticed was the head of this beer. They must be adding some sort of heading agent as the head was much more creamy and long lasting than those I'm used to. In fact I thought "Gee this stuff is lingering too long." The foam that did stick to the sides of the cup never did subside, even after the beer was long gone. After that experience I can't imagine there is only malt, hops, yeast, and water in the beer.

Michael Bass  
Molecular Science Research Center, K2-18  
Battelle - Pacific Northwest Laboratory  
Richland, Washington 99352  
lg562@pnl.gov

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Date: Mon, 17 Jun 91 11:14:06 CDT  
From: Brian D. Moore <bemo@spacsun.rice.edu>  
Subject: Sucrose to Invert?

Reading yet another book on winemaking, I have come across a procedure to, supposedly, convert sucrose to invert sugar. I figure posting here would be the quickest way to test/deflate the procedure. "The Winemaker's Companion" by Turner and Berry suggests that it is possible to accomplish the conversion by boiling the sugar with 1 tsp. citric acid, which I suppose is to perform the same conversion as the yeast's 'invertase' enzyme. Does this, in fact, work? It is not mentioned in Berry's more famous work, and the books appear to be equally old. Should this practice be restricted to winemaking, or does the presence of citric acid not affect beerbrewing unduly?

Brian Moore  
CEO Barsoom Brewery

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Date: Mon, 17 Jun 91 13:10:05 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Bellies and Beer

If my personal experience is any indication, you can drink more beer at the same time you are reducing both your cholesterol and your "beer belly".

A year ago I had a cholesterol count of 220 (not really bad, but needs attention according to my doctor). I have seriously reduced my fat intake,

but because I work eight minutes walk from the Chapter House (owned by James and Laurie Clement, who brew four-star beers in their brewery at Vernon Valley, N.J.) I have been drinking more and better beer. This year

I am 10 lbs lighter (all off my belly) and my cholesterol is down to 134. So cut out the junk food (and ice cream and chocolate, sigh...), stop worrying, and have a homebrew!!

-----

Date: Mon, 17 Jun 91 13:44:38 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Cholesterol, Strawberries, Brew Bags

I am in a similar situation to Ken W., in that I partake of beers on a regular basis (say a pint a night with dinner most nights, more on the weekends), and have an excellent cholesterol level (good ratio, high good, low bad). As for mental acuity, what's that?? :-)

On strawberries, I made a strawberry/blueberry mead a while back that I think is just now coming into drinking age. The strawberries can be smelled and also impart a present but not overwhelming flavor. I'll have to double check the recipe, but I recall being surprised that I could taste the strawberries as much as I did, since I did not add an overwhelming amount, however the taste is not that strong overall.

Everything I've heard about these Brew Bags is that they are a gimmick. An awful contraption that leads people to believe that they can make beer at home as if it were cake mix, and produces beer that most homebrewers would do a spit take with. All indications are that this is a disservice to homebrewing in that more often than not the quality of the product is so poor as to dissuade people from believing that they can make good beer themselves. CAVEAT: I have never tried these myself, only read a number of reviews by others, so perhaps I'm totally wrong (it happened once before, but fortunately there were no witnesses :-)), but I'm not about to go toss \$30 to try it, after all I have lots of homebrewing equipment so I don't need no steenkin bags...

JaH

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Date: Mon, 17 Jun 91 16:27:05 -0500  
From: mar@dvinci.mitre.org (Marty Rowe)  
Subject: AHA Conference

Russ writes:

>> Re. Manchester stuff: Well, there isn't really alot. There's the  
>>Boston Trading Co. bar near the convention center. There's an Irish  
>>Pub (can't remember the name) that has good tap brews (Guinness, Double  
>>Diamond, Harp,...). Go about 20 blocks north on Elm st. from the  
conference  
>>center, turn right on Bridge St. (after big Numerica bldg.), then turn  
>>right after 1 (2?) blocks on Kosciuscko (sp?) street. Nearby also is the  
the  
>>Salty Dog Tavern. I haven't been in there in a long time. It was your  
>>average Budswiller joint; it may be better now, probably not. In the  
>>same area is the High 5 restaraunt/hotel. It has a bar at the top,  
really  
>>nice view of the city. Recommended for the view.

The name of the Irish Pub is The Wild Rover (or is that the Red Rover?).  
It is on some Greek sounding name that starts with the letter K. Sorry  
for the vagueness, Manchester is still a foreign town to me. Never  
been there, but my wife has and she says it is a great place to meet and  
drink good beer. The description for the Salty Dog is pretty accurate.  
It is basically a college hangout place.

Portsmouth has a new brewpub called the "Portsmouth Brewery." Portsmouth  
is a seacoast town which is 45 to 60 minutes from Manchester. They had a  
wheat beer, pale ale, and a brown ale on tap. The wheat and pale ale had  
a good flavor, though a little cloudy. The brown ale was lacking in  
taste,  
I thought. I definitely recommend it, besides Portsmouth is a lot more  
interesting than Manchester. There are other decent bars and pubs in  
Portsmouth but I don't remember the names. If you want more information  
just  
e-mail me and I'll ask my wife (she is the native). I'll post a summary  
if there is enough interest. Hurry cuz time is running out.

Martin A. Rowe  
mar@dvinci.mitre.org  
MITRE Corp.  
Bedford, MA 01730

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Date: Mon, 17 Jun 1991 15:16:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: CABA Promo.

Due to the encouraging response to my recent posting about the Canadian Amateur Brewers Association (CABA) in which I asked interested brewers to E-mail me directly for information, I have decided to post this letter about the CABA directly to HD. A common question I have been getting is "Can Americans join up?". The answer is a definitive YES. The CABA is much like the AHA in its scope of interest and activities, as the following letter describes.

\*\*\*\*\*  
\*\*\*\*\*

#### WHAT IS CABA?

The Canadian Amateur Brewers Association (CABA) is a non-profit organization whose purpose is to promote homebrewing as an enjoyable hobby through educational publications, events, and other activities.

#### HOW CAN CABA HELP ME?

The Canadian Amateur Brewers Association is dedicated to improving the skills and knowledge of its members. Members are invited to participate in the special events organized including the annual conference, frequent competitions and special seminars.

#### HOW LONG HAS CABA BEEN AROUND AND WHAT HAS IT DONE?

CABA was started in 1984 as a forum for homebrewers, both novice and experienced, to exchange ideas, skills and their love of homebrewing. Since then annual conferences, competitions and tastings have been organized.

CABA produces a newsletter every two months to keep its members informed of recent events, club news, and a members forum which allows members to voice concerns, ask questions and to get answers.

CABA has also had mail in competitions, and is at present planning judging training seminars to be part of an ongoing educational program.

In October of 1990, the first Board of Directors was elected from the membership. The Board is currently registering the organization as a non-profit group.

For less than the savings from a single batch of homebrew, you can enroll in the only national club in Canada which will help you brew better beer.

THE BENEFITS OF JOINING CABA

Newsletter every two months    Annual Conference  
Annual Spring Competition Fall Mail-in Competition  
Judge training/Tasting seminar Discounts at retailers  
Members Forum

A greater variety of regional activities across Canada will be planned as CABA's membership increases.

HOW DO I SUBSCRIBE?

To become a member of the CABA mail a cheque/money order for \$15 made out to CABA, to the following address:

CABA  
19 Cheshire Dr.  
Islington, Ontario  
M9B 2N7

Please include the following information on a separate sheet of paper:

NAME  
ADDRESS  
POSTAL CODE  
HOME PHONE (include area code)

It would also be appreciated if you could provide the following information:

I started brewing in 19\_\_.

I brew with: [please check appropriate line(s)]

: extract only \_\_\_\_.  
: extract and grains \_\_\_\_.  
: grain \_\_\_\_.

My interests are in the following areas:

: Attending conferences \_\_\_\_.  
: Competitions \_\_\_\_.  
: Educational exchange \_\_\_\_.  
: Winning recipes \_\_\_\_.  
: Tasting/Judging \_\_\_\_.

\*\*\*\*\*  
\*\*\*\*\*

Happy Brewing,  
Mike Ligas  
ligas@sscvox.cis.mcmaster.ca

P.O. Box 668  
Waterdown, Ontario  
L8M 3B5

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Date: Mon, 17 Jun 91 14:06:43 PDT  
From: Doug Dreger <dreger@seismo.gps.caltech.edu>  
Subject: Weizen Beer

I was wondering if anyone has been successful in making a weizen with a medium to strong clove taste? The local brewpub offers a wheat beer that doesn't even have a hint of cloves and several homebrewing friends make very good wheat beers that have negligible clove taste. My HBing friends use the wyeast wheat beer yeast. I don't know what the brewpub uses.

Anyway I want to make a weizen with a strong clove taste. I propose to mash 6 lbs of wheat malt with 4 lbs of klagges, add about 1.5 oz's of medium alpha hops and the wyeast wheat beer yeast. My question what else can I do to help develop the clove taste. Does fermentation temperature play a role? I am planning on fermenting in my refridge at about 55 to 60 degrees.

Thanks  
Doug

-----

Date: Mon, 17 Jun 91 13:22:00 EDT  
From: rlr@bbt.com (Ron Rader)  
Subject: The ol' cleanliness demon...

> From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>  
> Subject: Xingu Beer  
>  
> The Indian tribes along the Xingu river and it's  
> tributaries (Amazon area) still brew these beers. Their  
> process is basically malted grains, lupine herbs, and airborne  
> yeasts - with the women chewing the grain and spitting the mash  
> into pots, the resulting 'mash' being cooked over open fires  
> and giving the beer it's 'blackness' from the smoke - and lagered  
> in underground clay pots.

Hah, hah, hah! Betcha those clay pots never saw a drop of Clorox solution.  
Let alone the, ah, interesting character that pre-chewed mash lends to the final brew. Father Barleywine, what do you think of that? I can see the recipe in 'The Cat's Meow, 2nd edition':

XINGU THUNDERF\*\*K

5 pounds Amazon maize  
5 pounds winter wheat  
Lots of lupine herbs

Chew grains thoroughly. Get your family and friends to help. Spit into malting vessel, and cook over an open fire, making sure you expose the mash to the smoke....

Leave wort outside for 3 days, after which time you may then bury your fermentation vessels until final gravity reaches 1.005. Don't worry about the scum at the top of the vessels, draw beer from the bottom and enjoy!

Actually, I wonder what this stuff tastes like? I'd love to see M. Jackson cruise around native lands, sampling folk brews.

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and do  
| | i gotta six-pack & nothing to do... = not necessarily reflect those  
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!  
)  
\*\*\* Punk ain't no religious cult, punk means thinking for yourself -  
DKs \*\*\*

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Date: Mon, 17 Jun 1991 18:48:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Personal Address Correction

At the end of my recent posting (CABA Promo.) I provided an incorrect personal address. My proper slow mail address is:

Mike Ligas  
P.O. Box 668  
Waterdown, Ontario  
Canada  
L0R 2H0

Sorry for the error.  
Mike

-----

End of HOMEBREW Digest #661, 06/18/91  
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Date: Tue, 18 Jun 91 07:43:26 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: Lithuanian mead

Hey! How about a recipie for that Lithuanian mead!

(Algis- I tried emailing you directly but it keeps bouncing!)

thanks.

- - - - -



Date: Tue, 18 Jun 91 08:59:38 EDT  
From: Dan.Albano@East.Sun.COM (Dan Albano - Sun BOS Hardware)  
**Subject: Manchester**

Can anyone provide me with the agenda for the homebrew conference  
at Manchester ?

thanks,  
Dan

- - - - -

Date: Tue, 18 Jun 91 7:56:42 MDT  
From: Mike Karin <mikek@col.hp.com>  
**Subject:**

Please delete me from your mailing list.  
Thanks.

- - -

Mike Karin  
mikek@col.hp.com

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Date: Tue, 18 Jun 91 9:31:41 MDT  
From: Phill Magnuson <pmagnuso@hpbsrl.boi.hp.com>  
Subject: Re: Homebrew Digest #661 (June 18, 1991)

Please remove me from the Homebrew mailing list.  
I have enjoyed it.  
Phill Magnuson  
pmagnuson@hpbsrl.boi.hp.com

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Date: Tue, 18 Jun 91 11:32:15 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Miller Genuine Draft

I somehow find myself in the unenviable position of saying this but...

M. Bass writes:

> The foam that did stick to the sides of the cup never did subside, even  
> after the beer was long gone. After that experience I can't imagine  
> there is only malt, hops, yeast, and water in the beer.

Why not, Good German beers exhibit exactly this type of behavior when poured in a "beer clean" glass. I've brewed many a homebrew that exhibited nice smooth carbonation, excellent head, and left a lace. While they may choose to brew swill for marketing reasons, the skills of the brewers at places like Miller and Anheuser Busch are actually quite good. It takes a lot of skill to create a product that while brewed at several different plants across the country, tastes the same everywhere, state to state, month to month, year to year. It's just so sad they choose to exercise this enviable skill in the pursuit of thoroughly lackluster beer.

Also Tim Dimock says:

> So cut out the junk food (and ice cream and chocolate, sigh...), stop  
> worrying, and have a homebrew!!  
Tim I must be some kind of alien, cause I eat chocolate every day, and while I moderate my consumption of ice cream in recent years, I still eat it an average of 1-2 times per week, yet I have the lowest cholesterol of anyone I know (self satisfied smirk). I think a good exercise regiment, and otherwise reasonable diet help a bit.

JaH

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assume that you are moderate in everything.  
you now have an excess of moderation, a contradiction.  
  
excessiveness is clearly the way to go...

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Date: Tue, 18 Jun 1991 8:34:08 MST  
From: SQUID@ZEN.RADIOLOGY.ARIZONA.EDU (Heidi Schlitt)  
Subject: Hops

A USEFUL GUIDE TO HERBAL HEALTH CARE (HEALTH CENTER for BETTER LIVING,  
Naples,  
FL.) has this to say about hops.

"Valuable for those with insomnia. Will produce sleep when nothing else  
will.  
Has been used successfully to decrease the desire for alcohol. Will tone  
liver."

Disclaimer: Do I really need a disclaimer?

Heidi Schlitt  
squid@zen.radiology.arizona.edu

- - - - -

Date: Tue, 18 Jun 91 8:59:28 PDT  
From: Marty Albin <martya@sdd.hp.com>  
Subject: cloves in weizen beer

> From: Doug Dreger <dreger@seismo.gps.caltech.edu>

>

> I was wondering if anyone has been successful in making a weizen with  
> a medium to strong clove taste? The local brewpub offers a wheat beer  
> that doesn't even have a hint of cloves and several homebrewing friends  
> make very good wheat beers that have negligible clove taste. My HBing  
> friends use the wyeast wheat beer yeast. I don't know what the brewpub  
uses.

This has been my experience with the Wyeast culture;  
it's actually two yeasts: *S. Delbruckii* (the weizen yeast) and  
*S. cerevasii* (?) (top fermenting ale yeast). They use a  
mixture because they're afraid *S. Delbruckii* alone would be  
too intense for most folks.

If the fermentation temperature is too low, I think  
the ale yeast takes over. *S. Delbruckii* is just not as  
vigorous a yeast as most, and doesn't compete well. I've had  
good wheat beer made with it; the secret seems to be to  
ferment it warm (70F+).

An easier way is to get ahold of MeV #033, a pure  
weizen yeast culture.

In my quest for the elusive clove aroma, I've done  
some rather extreme things. My first weizen was 100% wheat  
extract (Ireks) using the Wyeast, and had very little wheat  
character. My second was the same wort (but double strength; I  
call it a "doppelweizen") with the MeV yeast, and it is  
incredible. LOTS of wheat character.

To further isolate variables, I'm brewing a barleywine  
with lite malt extract with the yeast from the secondary, to  
see just what it takes to get the taste. I'll report when it's  
ready to drink.

Hang in there. It *can* be done.

- - - -

Marty Albin

"To enjoy the flavor of life, take big bites. Moderation is for monks."

phone : (619) 592-4177

UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya@sdd.hp.com

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA  
92127-1899

USA

- - - - -



What care I how time advances:  
I am drinking ale today.      Poe

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

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Date: Tue, 18 Jun 91 11:14:23 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)  
Subject: bellies, wheat, long head

The trouble with beer, wine, etc. is that the calories add to my mass and the alcohol adds to my inertia, and the combination adds to my belly.

Is there any difference between weizen, weissbier, and wheat beer? or are these all names for the same thing? A friend of mine had some weissbier in germany and loved it. She says she'll do nearly anything ;-) for me if I'd make some for her.

Michael Bass commented on the suspicious the longevity of the head on his Miller Genuine Draft. I've got a batch of extract brew that leaves head on the side of the glass 'til the next day (by which time it's dried out). I added no heading agents, just amber extract (forgot what kind), Saaz hops, water, and Whitbread Ale Yeast. Unless the extract had stuff in it that wasn't on the lable, we can't conclude for sure that Miller is dicking around with heading agents.

- - - - -

Date: Tue, 18 Jun 91 10:12:23 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: Weizen Beer

In HBD #661, Doug Dreger <dreger@seismo.gps.caltech.edu> asks:

> I was wondering if anyone has been successful in making a weizen with a  
> medium to strong clove taste? ...

>

> I propose to mash 6 lbs of wheat malt with 4 lbs of klagges, add about  
> 1.5 oz's of medium alpha hops and the wyeast wheat beer yeast. My  
> question what else can I do to help develop the clove taste. Does  
> fermentation temperature play a role? I am planning on fermenting in  
> my refridge at about 55 to 60 degrees.

I think your proposed fermentation temperature is too low. The wheat beer yeast is an ale yeast, and should be fermented warm. Personally, I try to ferment my wheat beers above 70 degrees. The warmer the ferment (within reason), the more clove esters you'll get.

Your recipe looks about right to me. For a Bavarian Weizen you want 50-60% wheat malt. Depending on your mash/sparge system, your beer may come out a bit too strong with 10 lbs. of grain. You might also think about adding/substituting a little Munich malt for more maltiness and a touch of color.

Definitely use the Wyeast wheat beer yeast. It is the key to the clove aroma. If you can't get that, try Vierka lager yeast (dry). When fermented warm, it also produces a marked clove aroma.

At the end of fermentation, the Bavarians lager their Weizen beers for at least 3 weeks below 40 degrees. I have never tried \*not\* doing this, so I don't know how important it is.

At last month's meeting of the Brews Brothers, a few of us had a mini tasting of commercial (German) Weizen beers. We were all struck by the wide range of flavors among the various brands. The Paulaner was rather sweet and clove, while the Spaten had a very strong sour/tangy note to it. (Of course, who knows how old these beers were and what atrocities they'd been subjected to?) I drank a Pinkus last night, and it seemed somewhere in-between. Personally, I go for sweet and clove.

Good luck!

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

- - - - -

Date: Tue, 18 Jun 91 14:31:40 -0700  
From: mcnally@Pa.dec.com  
Subject: roasted wheat

Has anyone ever tried toasting wheat malt? I wonder. Maybe I'll give it a try next time I do a weizenbock.

- - - - -

-----  
Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab

- - - - -

Date: Tue, 18 Jun 91 14:39:56 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: 4-vinyl guaiacol

From: Doug Dreger <dreger@seismo.gps.caltech.edu>

>I was wondering if anyone has been successful in making a weizen with  
>a medium to strong clove taste? The local brewpub offers a wheat beer  
>that doesn't even have a hint of cloves and several homebrewing friends  
>make very good wheat beers that have negligible clove taste. My HBing  
>friends use the wyeast wheat beer yeast. I don't know what the brewpub  
uses.

The clove taste in Bavarian wheat beers comes from a compound called  
4-vinyl guaiacol. It is produced by *Saccharomyces Delbruckii*, which is  
the yeast strain used for wheat beers in Germany. American wheat beers  
typically don't use a *Delbruckii* strain, and consequently don't have the  
clove taste.

Wyeast #3056 is a mixed strain. It has both *S. Cerevisiae* and *S.*  
*Delbruckii*.

Like your friends, I found it produced no clove character. I'd suggest  
trying MeV Lab's wheat beer yeast (#033). A friend used it recently with  
very good results. His first batch was a standard weizen and had distinct  
clove tastes with very pronounced banana esters. He later pitched the  
dregs from the first batch into a second. The second batch was a dunkel  
wiezen. The banana esters were very strong and the clove taste diminished  
substantially. I'm a little sketchy on the details of the fermentation,  
so I don't know what's attributable to what. At any rate, they were both  
good beers, and had more clove than any brew fermented with Wyeast that  
I've encountered.

On Sunday I made a wheat beer using MeV #033 myself. Thusfar all I can  
say  
is it's a slow starter. I pitched a 1.5 liter starter into 15 gallons  
early Sunday evening, but there was still no activity late Monday night.  
Have others out there found it to be a slow starter also???

MeV yeast can be mail ordered from :

Brewhaus  
4955 Ball Camp Pike  
Knoxville, Tennessee 37921  
(615) 523-4615

-----

Date: Tue, 18 Jun 91 18:16:37 EDT  
From: pmh@media-lab.media.mit.edu  
Subject: sorry

sorry, sorry, sorry, sorry, sorry, sorry, sorry, sorry, sorry, !  
I got my tunes messed up, my sig should be corrected to:

-----  
Paul Hubel      USQUE AD MORTEM BIBENDUM  
-----

    "take out the dog doo,  
    hope it is hard".  
-J.Walsh  
-----

    "if you don't start drinking,  
    I'm gonna leave".  
-G. Thorogood  
-----

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Date: Tue, 18 Jun 91 16:41:09 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Additives & Preservatives

In HOMEBREW Digest #660, dbreiden confessed his sins 8-),  
then observed:

> ... Anyhow, I was looking at the label and recalling the stuff I've  
> heard about Miller brewing and the treatment of hops. On the label,  
the  
> words "No additives or preservatives" are boldy displayed. And of  
> course, the ingredients are not listed, they simply say "Contains  
> malt, hops, yeast, and water. Selective listing indeed. So I was  
> thinking, "If they treat the hops, wouldn't that result in an additive?  
"

The thinking of the Big Brewers seems to be something along the lines  
of, "if you put it in and then took it out, it's as if you didn't  
put it in". This thinking is quite common on the cellaring end of  
the process, where adsorbants like polyvinylpyrrolidone, silica  
gel, or Bentonite are added and later filtered out. My  
understanding is that after the chemical treatment of the hops,  
what's left is just the iso-alpha acids, so they don't really  
need to mention the reagents or intermediate products ...

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

- - - - -

Date: Tue, 18 Jun 91 21:58:13 EDT  
From: capnal@aqua.who.edu (Al Duester)  
Subject: brewpot source in Boston

For those of you in the Boston area still looking for large brewpots, you might want to check out Chin Enterprises, 33 Harrison Ave. in Chinatown. (617) 423-1725. I was there and picked up a chinese cleaver at a good price. I didn't have time to return and check them out, but as I was leaving I noted a number of huge pots in the window that appeared to be made out of stainless. -Al

- - - - -

Date: Tue, 18 Jun 91 23:33:19 -0400  
From: Matthias Blumrich <mb@Princeton.EDU>  
Subject: Emergency Brewpup info needed!

Hi all. I'm leaving for San Francisco today and I need to know where to sample the local brews in some really cool place. I have a car so the whole area is fair game. Please e-mail any info to mb@cs.princeton.edu. Thanks!  
- Matt -

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End of HOMEBREW Digest #662, 06/19/91  
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Date: Wed, 19 Jun 91 04:44:59 -0400  
From: mason@habs11.ENABLE.COM (Gary Mason - I/V/S PCU - 603-884  
[DTN264]1503 18-Jun-1991 2104)  
Subject: Great advert...

Perusing the latest issue of Classic and Sportscar (a delightful issue,  
BTW),  
I ran across a great advert for Theakston. It is a centerspread with  
nought  
but moody a photograph filling about eighty percent of the pages, and a  
hand  
pump with Theakston badge and the words "Brewers in Masham, North  
Yorkshire  
since 1827. Best Bitter, XB and Old Peculier."

The photo is of some bags of hops with the brewery name on, and the  
brewer  
tending a long feedpipe into a brewing square. The caption on the photo  
reads  
"The suppliers want this hop filter for their museum. We need it for our  
beer."

I think I just added a third brewery tour to my must list this September.

Cheers...Gary

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Date: Wed, 19 Jun 91 08:53:00  
From: jbergmann@aqlan.ssc.af.mil  
Subject: New Book, Germany

Howdy All,

I've got two major topics. First is a new book called The Absolute Beginners Manual on Homebrewing Beer, or 'The Beer Book' for short. It is written by my recently retired Base Commander, Col. Dave Vogl. He was Base Commander of Maxwell AFB, Al. since 1988, retired yesterday.

Anyway, like the title says, this book is for BEGINNERS!!!. It is perfect for that person who is still hesitant about starting homebrewing or may be slightly intimidated by Papazian or Miller. (I know I was; after first reading TCJoHB, then Miller's book, I wondered if I was going to have to drag out my college organic chem books :-). The book deals exclusively with extract brewing, although he does mention the more advanced all-grain process (about 1 page worth). There are sections on ingredients, equipment, soda pop, a couple of recipes (the Recipe for Fun is super...), and several good charts and conversion tables.

Again I stress that this is for beginners and those who are probably worrying too much about getting started. It would make a perfect gift for these types of people. You can request a copy by writeing to:

The Beer Book Price is \$10.00 + \$1.00  
329 Center Drive for shipping and handling.  
Montgomery, Al. 36113

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On a totally unrelated note, I just received orders to Germany :-). As a result, I will probably be putting my homebrewing on hold for about 4 years. If anyone has Norm Hardy's six(?) part posting on German beers and stuff, I would be most grateful for a copy. I will be arriving there just in time for Bad Dierkeim (sp?) and then it will be off to OktoberFest. I will think about y'all while I'm there. Really... ;-).

Thanks for all the info over the past year and the introduction to a wonderful pasttime.

=====

=  
Johnny Bergmann jbergmann@aqlan.ssc.af.mil  
Automated Systems Division  
Standard Systems Center "Is this TERMINAL fun??"  
Gunter AFB, AL -Zippy the Pinhead

Disclaimer: Standard, The DoD, USAF, AFCC, SSC, AQAA and other initial agencies have no knowledge of my ramblings.... jsb.

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Date: Wed, 19 Jun 91 10:03 EDT  
From: Rob Malouf <RMALOUF@MSRC.SUNYSB.EDU>  
Subject: Burton salts

I am planning on brewing a pale ale this weekend, and I was wondering if anyone knows exactly what is in "Burton salts". I hate putting mystery additives in my beer as much as I hate paying 40 cents for what might be just a tablespoon of gypsum. I've seen the water analysis for Burton-on-Trent in the back of Papazian, but it only list a couple of ions. I suspect there's more to it than that. Does anyone know what is in that stuff?

Rob Malouf  
acsgrpm@ubvms.cc.buffalo.edu

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Date: Wed, 19 Jun 91 9:20:08 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: shortening the siphon on a keg

> From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu  
>  
> It is suggested that, when using a soda cylinder, you  
> cut the last 1/2 inch off the liquid outlet tube that sticks down to  
> the  
> bottom of the keg so you don't suck the yeast off the bottom. However,  
> the  
> keg that I have (Coke type) has the tube and fitting connected right on  
> to  
> the cylinder, not the lid. I see no way of getting the tube out to cut  
> it,  
> short of undoing the whole fitting. Is this what is done, or is  
> everyone  
> smart enough to know not to get this type of keg?

That's what you do, but read on...

> If I don't cut the tube, will I just be able to suck the sediment  
> off the  
> bottom with the first few glasses?

Yes.

> If I suck the sediment out too early  
> will I have problems carbonating? (I definately prefer natural  
carbonation).

No. The yeasts in suspension do all the work; the ones  
on the bottom just sort of lounge around (hey, what would  
\*you\* do in a bathtub full of beer? 8<:^)  
- --

Marty Albini

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
phone : (619) 592-4177  
UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA  
92127-1899 USA

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Date: Wed, 19 Jun 91 11:21:49 MDT  
From: Rick Myers <hp-1sd!hpctdpe!rcm>  
**Subject: Soda Keg Outlet Tubes**  
Full-Name: Rick Myers

> Date: Tue, 18 Jun 1991 12:16 EST  
> From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu  
> Subject: Wort bombs and Question about Kegging.

> This time I'm going to make my first attempt at kegging. I've seen  
> a lot  
> stuff pass through the net on this topic and I have a question that I  
> haven't  
> seen addressed. It is suggested that, when using a soda cylinder, you  
> cut the last 1/2 inch off the liquid outlet tube that sticks down to  
> the  
> bottom of the keg so you don't suck the yeast off the bottom. However,  
> the

Personally, I would recommend NOT cutting the tube, unless you can  
easily get a replacement. I purchased a used (for homebrew) soda kegging  
setup, and the previous owner had already cut the tube off. By doing  
this,  
there is always about 1 quart of beer wasted. If you artificially  
carbonate, there is no sediment, but there is wasted beer. With primed  
kegs,  
the first glass of beer pulls out most of the yeast anyway, so why cut?  
Just be sure that is what you really want to do, because once you cut  
it, you can't make it longer again without replacing it.

Since CO2 is cheaper than dextrose or malt, I always artificially  
carbonate - plus I feel the beer has a slightly 'cleaner' taste than  
when primed (less yeast in suspension?), and the beer is ready to drink  
sooner.

Rick

- --  
Rick Myers      rcm@col.hp.com  
Hewlett-Packard  
Colorado Telecommunications Division

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Date: Wed, 19 Jun 91 12:28:13 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: Cholesterol...and who does what

I was going to stay clear of this discussion, but I feel like I have to add to the following, from Jay Hersh:

>Tim I must be some kind of alien, cause I eat chocolate every day, and while I  
>moderate my consumption of ice cream in recent years, I still eat it an average  
>of 1-2 times per week, yet I have the lowest cholesterol of anyone I know (self  
>satisfied smirk). I think a good exercise regiment, and otherwise reasonable  
>diet help a bit.

with which I agree, except that it seems like everyone has overlooked one thing. Another important factor affecting your cholesterol level is genetics. Just because one guy can get away with eating chocolate all the time does not mean another guy with exactly the same exercise habits can get away with the same diet. Also, it seems that given you have high cholesterol, your potential for developing cholesterol related diseases is also somewhat governed by genetics. Maybe some of the Med people on the list can comment on the validity of this. I take it as an extrapolation from statistics on smokers, where not every chain smoker develops lung cancer.

And then there's the happiness factor. It just seems that people who are never happy tend to age rapidly. You can be afraid of ingesting/  
inhaling/  
coming in contact with everything around you for one reason or another. Maybe it's just me, but if I can't do some of the things that "aren't good for me", I'd likely not have much fun, and not be very happy either. Ultimately, beer is not good for you. You can get all the good stuff from  
beer (vitamins,proteins, etc...) by ingesting malt/yeast/hops in other forms which would probably be healthier than beer, but there's the beer enjoyment factor. I guess my point is, sure, exercise and eat sensibly, but obsessing on "clean living" can't be good for most people...so once in a while, eat that steak and have the chocolate pie. I'd rather trade the enjoyment for the few extra years.

Mike Zentner

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Date: Wed, 19 Jun 91 10:30 PDT  
From: CHARRIS@MAX.U.WASHINGTON.EDU  
Subject: homegrown hops alpha% ???

Many of my homebrewing cohorts grow their own hops as our Pacific Northwest climate makes this an easy horticultural challenge. I have gotten as much as 5 lbs. (dried weight!) of hops from 2 prolific Hallertaur and Northern Brewer vines in my yard.

The question that often comes up, is whether there is any way for the home hopgrower to measure, or even crudely estimate, the alpha% of our homegrown cones?

At present, most of us just guess using the lower end of the published range for the strain that we "believe" was the source of our original rhizomes. But since some of these vigorous vines are of questionable heritage we'd like something a little better.

Any suggestions?

Craig Harris

charris@u.washington.edu  
charris@max (BITNET)

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Date: Wed, 19 Jun 91 09:57:23 PDT  
From: ocarma@unssun.nevada.edu.nevada.edu (Oran Carmona)  
Subject: Hop Bags & Scott Yeest

I was talking with a fellow brewer last night and he mentioned using a muslin bag to keep his hops in during the boil. I got to thinking about this and was wondering what effect this would have on extraction rates with regards to bitterness. I was under the impression that the mechanical action of the boil was necessary to optimize extraction of alpha acids in the hops. Wouldn't the bag interfere with this? I would be most curious to see this discussed. Same person mentioned using a new (to me anyway) brand fo ale yeast made by Scott (sp?). It is supposed to be a \*very\* clean fermenter that produces a minimum of fermentation by-products. From what it sounds like, this would be ideal for summer brewing condition (for those of us without refrigerator space). Has anyone out there used this stuff? Care to comment?  
O<

```
////////////////////////////////////  
/////////  
// Oran Carmona - CompuServe 76306,33 // I feel like a wet parking  
// Internet - ocarma@unssun.nevada.edu // meter on DARVON!  
//// - Zippy  
////////////////////////////////////  
////
```

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Date: Wed, 19 Jun 91 16:06:29 PDT  
From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>  
Subject: Re: CatUs Meow

> But now I'd like to try some partial mashes and do some full grain  
mashes.  
> I was wondering about grain mills I've tried the bowling pin craking  
> method for some speciality grains that I've added to some of my extract  
> brews along with using a mortar & pestle but the latter creates too  
much  
> dust, the former is a pain in the a\*\*. I've got a catalog from Great  
> fermentations that has a grain mill listed at 49.95 but it doesn't say  
> what type of mill this is...does anyone know? Is it a Corona Grain  
mill,  
> if not is it better than the Corona.

I've got a copy of Great Fermentations of Santa Rosa's 1991 catalog  
(they're just a couple of miles from me), and the only mill that I can  
find listed is the "Corona Grain Mill" (\$49.95). Do you have the  
catalog for "Great Fermentations of Marin"?

Also, if you crush your own grain, do it far away from where you  
boil the wort, bottle, etc.. The grain husks contain acetic acid  
bacteria (or is it lactic acid bacteria?), and you may not want to take  
the chance of contamination via grain dust in the air.

-- Darryl Okahata  
Internet: darrylo@sr.hp.com

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Date: Wed, 19 Jun 91 16:18:02 PDT  
From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>  
Subject: Re: Cholesterol, Strawberries, Brew Bags

> Everything I've heard about these Brew Bags is that they are a gimmick.  
An  
> awful contraption that leads people to believe that they can make beer  
at home  
> as if it were cake mix, and produces beer that most homebrewers would  
do a  
> spit take with. All indications are that this is a disservice to  
homebrewing

Actually, a "bag o'beer" is what got me started in homebrewing.  
Someone gave me one as a present, and it turned out OK, although very  
flat (even by British standards). It did, however, have a slightly tart  
taste that increased with time (read: probable acetic acid bacteria  
contamination). You are probably right in saying that the produced beer  
is "not good".

However, I suspect that all of the books/kits/recipes that call for  
half malt/half cane sugar are doing a larger disservice. I've seen bad  
recipes, etc. a lot more often than I've seen brew bags (I've only seen  
the brew bags carried in only one store).

-- Darryl Okahata  
Internet: darrylo@sr.hp.com

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Date: Wed, 19 Jun 1991 19:41 CST  
From: BLOMMEL@sask.usask.ca  
Subject: L.A. Brewpubs

Hi, Does anybody know of any good brewpubs in L.A. - around the Garden Grove, Anaheim (etc) area?? My husband and I are planning a trip down to L.A. and thought we'd try out a few pubs while we're down there this Christmas.

Thanks in advance,

Laura

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End of HOMEBREW Digest #663, 06/20/91  
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Date: Thu, 20 Jun 1991 8:45:39 EDT

From: IOCONNOR@SUNRISE.ACS.SYR.EDU

**Subject: Trip to Luxemboug, Germany**

Standard request for info on breweries and brewpubs. I will be in Luxembourg on July 13-5, then on to Germany. In Germany I will be in Hamburg July 15-18, Berlin July 18-21, and then Munich July 22-26 or so. These dates arent firm--but are pretty close.

Any onfo on places to go etc, would be greatly appreciated. Thanks!

Kieran O'Connor

IOCONNOR@SUNRISE (bitnet)

IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)

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Date: Thu, 20 Jun 91 09:47:20 -0400  
From: mason@habs11.ENABLED.COM (Gary Mason - I/V/S PCU - 603-884  
[DTN264]1503 20-Jun-1991 0812)  
Subject: Cutting keg liquid tubes...

> Just be sure that is what you really want to do, because once you cut  
> it, you can't make it longer again without replacing it.

Whaddaya mean? One of my favorite sayings (popular with woodworkers) is

"Damn...I cut it twice, and it's STILL too short!"

Cheers...Gary 8')

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Date: Thu, 20 Jun 1991 9:53:49 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: lambic tasting

I had the pleasure of attending the Belgium lambic (and similar beer) tasting at the AHA conference last night. I'm too ignorant of the style to post any kind of in-depth beer review; I'll leave that to someone who took notes (you know who you are). Of course ignorance won't stop me from saying \*something\* about it.

There were maybe 25 people in attendance, four people to each bottle, which gave each of us a good portion. We sampled geuze (sp?), kriek, framboise, Belgium brown ales, and some homebrewed lambic-style beer. An educated and interested group of tasters made for a very enjoyable and informative session. The homebrews were very good, some were extremely close to the real thing. I never thought I would hear a homebrew \*praised\* for having a "horse-blanket" aroma!

Kudos to Mike Sharp for organizing the tasting and to Dan Hall (BFD!) for helping out.

My one taste observation is a unique sensation I noticed as I was driving home: my mouth felt extremely clean, as opposed to the way it can feel after a night of drinking "normal" beer. I would guess this is because the acidity of the lambics cuts through the residual sugar that would normally be left on your teeth. I can still feel the effect today! Belgium mouthwash!?

Russ

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Date: Thu, 20 Jun 91 10:23:46 -0400  
From: Marc Light <light@cs.rochester.edu>  
Subject: Half filled bottles

I bottled a batch of brown ale last night and as usual I was only able to fill the last bottle half way with beer. I remember reading that one should never cap a half filled bottle since it is likely to explode. Thus I drank a couple swigs and throw the rest away:-).

My housemates and I were not able to come up with a good explanation for why a capped half bottle of beer is a dangerous thing. So I ask, why is a half full bottle of beer more likely to explode than an almost full one? What about almost empty bottles? What about completely full ones?

I apologize if these are totally mundane questions.

Marc Light ARPA: light@cs.rochester.edu  
University of Rochester UUCP: [decvax,rutgers]!rochester!light  
Rochester NY 14627-0226 VOX: (716) 275-2569

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Date: Thu, 20 Jun 91 10:28:57 -0400  
From: Marc Light <light@cs.rochester.edu>  
Subject: Half filled bottles

I bottled a batch of brown ale last night and as usual I was only able to fill the last bottle half way with beer. I remember reading that one should never cap a half filled bottle since it is likely to explode. Thus I drank a couple swigs and throw the rest away:-).

My housemates and I were not able to come up with a good explanation for why a capped half bottle of beer is a dangerous thing. So I ask, why is a half full bottle of beer more likely to explode than an almost full one? What about almost empty bottles? What about completely full ones?

I apologize if these are totally mundane questions.

Marc Light ARPA: light@cs.rochester.edu  
University of Rochester UUCP: [decvax,rutgers]!rochester!light  
Rochester NY 14627-0226 VOX: (716) 275-2569

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Date: Thu, 20 Jun 91 11:01:09 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Absurd question -- good beer in Las Vegas?

or good food? Thanks....

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Date: Thu, 20 Jun 91 10:34 CDT

From: MC2331S@ACAD.DRAKE.EDU

Subject: Corn

Has anybody ever used corn starch in brewing? Papazian says that corn starch can be added directly into the boil, without any sort of pre-cooking. We are trying some lighter-bodied beers and it seems that corn starch would be a cheap substitute for corn sugar.

A possibly unrelated note on cider making: it seems that the addition of some acid blend to the mix allows for a much greater amount of sugar to be put in, while maintaining proper "tartness" (as opposed to "dryness").

Mark W Castleman  
Big Dog Brewing Cooperative  
MC2331S@ACAD.DRAKE.EDU

Drink Heartbreak motor oil and Bombay gin  
I'll sleep when I'm dead. -- W. Zevon

-----

Date: Thu, 20 Jun 91 09:46:03 PDT  
From: Dave Wald <wald@seismo.gps.caltech.edu>  
Subject: Vienna Brewpubs

I've got the fortunate opportunity to present research at a meeting in Vienna this summer. The obvious question is, where should I go to satisfy my thirst for worldly beer consumption and to investigate brewing practices. I need not limited my excursions to Vienna, just the general vicinity including southern Germany and perhaps Switzerland. Any suggestions?

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Date: Thu, 20 Jun 91 13:51:30 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)  
Subject: rabbits & hops

It seems that rabbits like hops.

Sometime yesterday the local rabbits got to my hop plants. The Hallertaur is now 4 inches high, and the Bullion and Cascade are missing leaves from about 4" to 18" off the ground. The Saaz wasn't touched. When I get home tonight, I'm fencing in whatever's left.

Hmm..."Saaz, the anti-bunny hop"

Y'know, I'm kinda surprised that noone has marketed a hops bag with the name "The Hop Sock". Or maybe I just missed it.

CW

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Date: Thu, 20 Jun 91 12:06:38 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
Subject: **Straining pellet hops**

I used to use only flower hops for my brews. I could run the wort through a hopback and get it crystal clear before pitching (i.e. no trub). But I have recently switched to pellets, and the old hopback technique doesn't work. How do you filter out all the hops from the wort without having to wait hours for the tiny bits to settle out?

kj

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Date: Thu, 20 Jun 91 15:49 EDT

From: TPH@PSUVM.PSU.EDU

Subject: beer periodicals???

Could someone please tell me if there are any good beer making etc...  
periodicals. I have just gotten into brewing and would really enjoy  
reading articles on a monthly basis.

Thanks,

Tom Hettmansperger  
tph@psuvm.psu.edu

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Date: 20 Jun 91 12:49 -0700  
From: mike\_schrempp%42@hp4200.desk.hp.com  
Subject: more on mashing

As a newer masher, I'm still in the process of getting my process smoothed out, but I have some comments regarding Jim's mashing vs extract that haven't come up yet.

The bottom line, in my opinion, is to do it. Trying mashing can be cheap, fun, and enlightening. Your contribution is time and patience.

On Quality: I've noticed better CONTROL of my beer. By choosing mashing temperature, you can cause your finished beer to be sweeter (hotter mash) or less sweet (cooler mash). The place that made your extract had to make this choice when they mashed for their extract. Their choice, not yours, and since a hotter (sweeter) mash is quicker, economics may push the extract makers this way. Controlling the temperature is easy with the correct, cheap equipment.

On time: Plan a full day for your first brew. For my full mashes, I start early on a Sunday, get the mash started and read the paper while it works. My personal time breakdown for beginners would look like this:

Crushing the grains - don't, buy pre crushed. As a beginner this not the best

way to start the day.

45 minutes - getting the mash water hot

10 minutes - getting the grains and mash water mixed (Mash-in)

30 minutes - protein rest/ph adjust. A cool temperature rest. I believe this

is good for beginners even if it's not needed because it gives you a chance to work with the mash, see the volume, use the thermometer, etc. This will be good practice when it comes time to raise the mash to starch conversion temperature, etc. Also, play with those damn ph papers for a while, then throw them away when you can't make them work and hope everything will be okay as is and don't sweat it. Beer was invented before ph was.

15 minutes - raising mash to starch conversion temperature. For the beginner,

shoot for the middle of the mashing range (63C 145F) and take anything close (58-67C 136-152). Don't sweat it. The only danger is overheating.

2 hours - starch conversion. Depending on your temperature this can actually

take anywhere from 15 minutes (hot mash/sweet beer) to 2 hours (cool mash/dry beer). During most of this time you are reading the paper. Do the iodine test often to see what the hell it's all about, not just when you think the mash is done. I usually do it the first time during the protein rest just to reassure myself I know what I'm doing. If you are doing a low temperature mash you may get bored after an hour and decide to raise the temperature some more to speed things up. WOW, now you're doing a two step mash.

30 minutes - raise temperature to 75C (167) to kill enzymes and stop the mash.

90 minutes - sparge. The first 45 minutes are spent recycling the wort (remember

to keep it hot) and worrying about why it won't clear, the next 45 minutes are spent rinsing the grains with hot clear water. If the sparge stops running, don't stir it, stab it with a knife to get the sparge water down into the grain bed. Expect low yield, about 25SG points per pound per gallon.

120 minutes - boiling the wort. It might not really take this long, depending on

how much sparge water you used. I advise stopping the sparge early to keep the blood pressure down. You'll know what I mean when you sparge the first time.

60 minutes - cooling the wort in the sink (in the pot, of course).

15 minutes - racking into the carboy, leaving the hops behind.

That it, and all in less than 9 hours. Not bad for the beginner.

On Equipment: You need a big enough pot (not necessarily 10 gallons). I use one

of those enameled pot. I think about 3-4 gallons will do for the beginner.

(when the pot is full, the sparge is over!).

For a grain strainer (only advanced brewers need to call it a lauter tun)

you can get by with one of those steamers or make a two bucket version.

I

built (read "drilled") my first 2 bucket thing while my first mash was converting. I think I spent about \$10 for 2 buckets and a spigot.

You can mash in your boiling pot, with the pot in an oven on low, but I think

it's easier to use a picnic cooler. I'll assume that everyone has a picnic

cooler of some kind. Wash the cooler (no need to sanitize, you'll be boiling

everything later) and throw in the dry grains. Add the mash water and you're

done. When it comes time to raise the mash temperature, it all comes out and

goes back into the pot on the stove, then back into the cooler. I'd say any

picnic cooler will do, but I use one of those 3 gallon Gott water jugs. If you

go with one of these, it can be the outer bucket of your strainer and it has

a built in spigot. It also keeps your grain bed hot during the sparge, which

is a very good thing.

Well, I think I've stretched this out as long as I can.

GO FOR IT!

Mike Schrempp

"A beer in the hand is worth it"

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Date: Thu, 20 Jun 91 16:22:34 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Scott's Yeast

In HOMEBREW Digest #663, Oran Carmona sez:

> Same person mentioned using a new (to me anyway) brand of ale yeast  
> made by Scott (sp?). It is supposed to be a \*very\* clean fermenter  
> that produces a minimum of fermentation by-products ...  
> Has anyone out there used this stuff? Care to comment?

Howdy, Oran! What he might be referring to is Lallemand yeast, now being distributed by a company named Scott. It's dry yeast, sold in bulk to the brewpub/microbrewery industry, and it is indeed clean and predictable, and not particularly attenuative. I recently had tastes of two otherwise-identical batches, one fermented with Lallemand and the other with reused Sierra Nevada ale yeast. The difference was amazing, and most felt in Sierra Nevada's favor. Nevertheless, one of my first orders of business when I get back from vacation is to make up a pale ale, fermented with the small stock of Lallemand I've been hoarding since March, and dry-hopped with Chinooks.

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Thu, 20 Jun 1991 20:13 EDT  
From: "One of these days everythings going to be alright.."  
Subject: Re: Homebrew Digest #663 (June 20, 1991)

Hey Brewfreaks!

I just got through cooking my first batch. Everything went fine. I followed the instructions..btw it's all extract, I purchased a kit and it was pretty self explanatory. My first effort is a amber beer. Its a bubblin now. Anywho, it was alot of fun cookin and stirrin. Thanks to everybody who answered my questions! Well the instructions said to fermint 5 days. I'll let ya all know how it goes...later!

yours in suds,  
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/ o.O ;ack thrpththrpth  
=( \_\_\_\_\_ )=  
U

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( Bill Wiley acswiley@eku.bitnet )  
( Academic Computing Services )  
( Eastern Kentucky University 606-622-1986 )  
( Richmond, Kentucky 40475 )  
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Date: Thu, 20 Jun 91 18:51:01 EDT  
From: hplabs!kpc!uunet!pdn.paradyne.com!steve (Steve Fowler)  
Subject: RE: Miller Genuine Draft

in HBD#660 dbreiden@mentor.cc.purdue.edu says:  
>In the course of this thinking, I once again got to thinking what a  
shame  
>it is that ingredients need not be given for beers. I really wish I  
could  
>see what is in the beer I'm drinking. When enjoying an American beer,  
I'd  
>like to know for sure if they use corn sugar, or corn syrup, or rice, or  
>whatever. But my thinking just got me sort of frustrated. So I had  
another  
>beer and quit thinking about it.

One way to find out what ingreddients they use is to contact the nearest  
brewery of the beer in question. I have found that the brewers use corn,  
rice, and whatever else. The magic words to look for are "cereal grains."  
"

This usually indicates (IMHO) that the brewer is using rice or corn. They  
use these items to stretch the malt grains thus using the same amount of  
the more expensive grains and making more beer. The problem is if the  
drinker has a problem with the other grains. Example: my friend is  
allergic to corn and cannot drink most beers because of that. So, he  
is constantly looking at the ingredient list for those magic words.

----- I~ Teenage  
Mutant  
Steve Fowler |UUCP: ..![uunet|att]!pdn!steve | =.== Ninja Brewers.  
AT&T Paradyne |DOMAIN: steve@pdn.paradyne.com | =...== Brewers  
P.O. Box 2826 |LAND: (813)530-2186 | ==.=== Drinking  
Largo, FL 34649-2826 |ICBM: 27 53 30 N / 82 45 30 W | ==== Half  
Kegs.

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"Here with my beer I sit, while golden moments flit: Alas! They pass  
unheeded by: and as they fly, I being dry, sit, idly sipping here, my  
beer."  
George Arnold: "Beer" c. 1855

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Date: Thu, 20 Jun 91 19:31 PDT  
From: IYU6MES@MVS.OAC.UCLA.EDU  
Subject: Brewpubs, and the lack thereof, in LA

In response to Laura's request for info on LA brewpubs:

When I moved down here four long years ago to attend grad school there were exactly zero brewpubs in the LA area. Pretty depressing having moved here from Seattle.

Well things aren't quite so bad for anyone traveling to Southern California today, but not great either. I don't know of anything in the Anaheim/Garden Grove area in particular, but here are the options I am familiar with:

Gorky's: faux-Russian food and beer joint in two locations, Downtown LA, in amongst the warehouses, E.8th Street and about Maple Street (can't miss it) and Hollywood, just North Hollywood Blvd. on Cahuenga Blvd. Pretty good "Red" Ale.

Eureka: very, very trendy Wolfgang Puck restaurant and brewery. Very large, very metallic, and very pretentious. The unfiltered-pilsner is however a nice Czech-styled beer. Located at 1845 S. Bundy Drive in West LA. Find this location then go around the block, the entrance is on the other side.

Alpine Village: a strange sort collection of things German in the middle of nowhere (Carson). Location of the Oktoberfest celebration in LA. They brew beer all year but I am not sure where it is available past their two month long Oktoberfest, perhaps in the restaurant. I drink it at a local, Santa Monica, pub. It's located just off the Harbor Freeway (110) at Torrence Blvd. in Carson.

There's also a place in Pasadena called something like The Rose and Thistle(?) which I haven't been to. Hope you enjoy your vist. Also, I hope another posting lists brewpubs I don't yet know of.

Mark SchweitzerIYU6MES@MVS.OAC.UCLA.EDU or @UCLAMVS.BITNET

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Date: Fri, 21 Jun 91 13:32 EST  
From: David Taylor <DAVID@phillip.edu.au>  
Subject: Extremely important information

Gooday

A few tips and comments:

Dave Line mentions 'torrefied barley' as contributing to loose mashes and easier sparging, while contributing a slight grainy taste. It's really just barley (unmalted) that's been popped like popcorn. I made some once in a microwave which gives clean heat without toasting the grains. The barley had to be on a glass or ceramic plate as the plastic u-wave proof bowl I tried came out with grain melted into its base. It took 8 - 10 mins before most of the grain had popped. At the time I only had dried yeast so poor yeast performance masked any finer flavours. It may be worth a try if your mashes run too slow, and with the better yeast cultures available today.

Does everyone know the fastest way to empty a bottle? I don't mean to stick a straw in it! I mean when you're washing dozens of bottles for your next batch. It was demonstrated many years ago by Professor Julius Sumner Miller on 'Why Is It So'. He had two flagons (~4.5litre) full of water, one he gave to his stooge, the other he held. On the signal the stooge started pouring and shaking the flagon; Prof JSM held his neck down and gave it a swirl - the water whirlpooled out the neck and emptied in much less time. I've always swirled water out of bottles since - it's fun just to watch it work - and to think how much sooner you'll be emptying bottles of brew into a glass!

As a fuzz-faced home brewer, what is it about not shaving in the morning that makes a bloke want to brew beer? Anyone any ideas?.... Eh Charlie?

And a similarly demographic question - most homebrewers who read HBD are computer literate and have technical abilities. We have access (a privilege I feel) to this fast, worldwide network on which we piggyback our homebrew discussions. I'm just wondering if brewers with net access are different or better than those without? I recall the atmosphere of ignorance that I laboured in when I started, compared to the immediate information available in HBD and via email. Has this been discussed before? Could it be the subject of a future editorial by Charlie P.?

Some day some unique styles may evolve:- Bit-Bucket-Bock? Klages-Kluge-Ale?  
Megabyte-Memory-Malt-Liquor? Program-Counter-Porter? Stack-Overflow-Stout?

Bye now

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End of HOMEBREW Digest #664, 06/21/91  
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Date: Fri, 21 Jun 91 07:38:05 -0400  
>From: mason@habs11.ENET.DEC.COM (Gary Mason - I/V/S PCU - 603-884  
[DTN264]1503 21-Jun-1991 0730)  
Subject: Thursday night at the Nationals...

Hi -

Even though I live twenty minutes from the venue, schedules permitted me only Thursday night (Club Night) at the National Conference. What a blast! A buffet dinner (with beer available of course) gave me a chance to meet with several nice folks from Michigan and my home club. The remainder of the evening was spent roaming a large room full of people and tables - both somewhat full of homebrew 8') The brews were generally excellent, as was the camaraderie. I met many of the "legends of homebrewing", who were all very friendly and approachable - just folks. Just plain fun.

I would heartily recommend the experience. In fact, I probably will go to one sometime - all of it - even though it will be much further away.

Cheers...Gary

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Date: Fri, 21 Jun 91 08:26 EST  
>From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>  
Subject: Half-Full Bottles

Over the few years that I have been brewing, I have heard many stories about how a large headspace turns into an exploding bottle. The most outlandish one is that yeast is inhibited by pressure generated during conditioning, and if the headspace is short, the yeast dies out faster, hence less carbonation. More headspace, yeast carbonates longer. I don't buy it! This version assumes (I believe, incorrectly) that there is "too much" priming sugar at bottling time, and you are just counting on the yeast to die off just in time.

The way I think it happens is based on simple stoichiometry of biochemical pathways. When a molecule of glucose (or any other monosaccharide) is metabolized in the absence of oxygen, two (2) molecules of CO<sub>2</sub> are produced. When the same molecule is metabolized in the PRESENCE of O<sub>2</sub>, as in early fermentation (bad use of that word, sorry), SIX, count 'em, six molecules of CO<sub>2</sub>. When you bottle with almost no headspace, there is almost no O<sub>2</sub>, and so every sugar molecule makes only 2 molecules of CO<sub>2</sub>. However, when you have a large headspace, there is lots of oxygen in the bottle, which is used to make way too much CO<sub>2</sub>. The other danger is that air compresses, and compressed air propels glass around the room or wherever the bottle is when the glass fails. Beer doesn't compress, so when glass fails with no headspace, it just goes "crik", and kind of runs onto the floor. These messages are just too damned long, and I need a beer.  
Al Taylor  
Uniformed Services University  
School of Medicine (tomorrow I'll be a 2nd year student!!)  
Bethesda, MD  
s94taylor@usuhsb.bitnet

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Date: Thu, 20 Jun 91 17:47:01 PDT  
>From: Dave Speed <dspeed@sactoh0.SAC.CA.US>  
Subject: Stainless Equipment Questions

Greetings !

I have two questions concerning stainless steel equipment which is used by home brewers.

First, I saw an ad in Zymurgy from an outfit in Seattle that makes 15.5 gallon brewing kettles from SS kegs. They advertise a price of \$65 for these. I've also heard mention from several here about their own keg kettles.

As I've never torn up a keg to see the internals, I wonder at what is involved. I have more that the normal complement of tools (incl oxy-act torch and high speed grinders), but know from personal experience that stainless steel is difficult to work.

I'd like to hear comments from folks who have trod this path before me.

Second, I moved from bottles to kegs rather quickly and now have a small collection of used pin-type connector 5 gal kegs. I am experiencing a problem with rust in these kegs, something that I did not think could happen. After cleaning a keg and before use (sometimes up to 2 weeks), I stored the keg full of sanitizing solution (bleach and water). Now I am experiencing something that sure looks like rust on the inside of the rounded top part of the keg. One other keg appears to have a small "spot" of rust down on the rounded bottom paer (again, inside the keg).

The sides appear to be stainless, the top and bottom are not so obvious. I'm not a metallurgist, but have delt with more than my fair share of stainless. Neither of these kegs was manufactured by Corneilus; one is Firestone, and one is ToteSystems.

Is this a fatal problem in a keg ? Would it do the same with beer in the keg (given the acidic nature of beer) ? Can it be \*fixed\* ? Should it be fixed, or should the units be retired ? I'd like to hear of others experiences along these lines.

BTW, I am relatively new to the digest, and would like to say that this has been a useful group for me. Please keep the signal to noise ratio high.

Dave

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Dave Speed - d.b.a warp speed; data purveyors since 1989

dspeed@sactoh0.SAC.CA.US or dspeed@well.SF.CA.US  
8908 Van Gogh Circle, Fair Oaks, CA 95628 BELL: (916) 863-7226  
# include standard disclaimer # include cute quote

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Date: Fri, 21 Jun 1991 9:32:41 EDT  
>From: POORE@SCR11.SCRI.FSU.EDU (DAVID)  
**Subject: all-grain oktoberfest bier recipe wanted**

Greetings everone,

I'd like to get an all-grain recipe for an oktoberfest beer so I can go ahead and get started with it and hopefully have some for this fall. I'd prefer a simple infusion mash recipe, but it isn't necessary. BTW, WRT the cost issue of all-grain brewing, that is exactly why I want an all-grain recipe. I can get 10 lbs. of grain for about 10 dollars. A can of Irek's extract from my local supplier (admittedly very poor) is 25\$! Thanks in advance...

David Poore  
poore@gw.scri.fsu.edu

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Date: Fri, 21 Jun 91 07:15:04 PDT  
>From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
**Subject: Re: Half filled bottles**

>My housemates and I were not able to come up with a good  
>explanation for why a capped half bottle of beer is a dangerous  
>thing. So I ask, why is a half full bottle of beer more likely to  
>explode than an almost full one? What about almost empty bottles?  
>What about completely full ones?

Here's my understanding of the Mechanics of Carbonation:

If a bottle has too much headspace (the space between the beer and the cap), the CO2 will all end up in the headspace. This means that the partial pressure of the CO2 will not be great enough to force the CO2 to remain dissolved in the beer. Result: flat beer.

If a bottle has too little headspace, too much of the CO2 will remain in the beer (here's where I get a little hazy) somehow shutting down the yeast's production of CO2. Result: flat beer.

(I know that last bit sounds counterintuitive, but I'm sure I read it in TCHoHB.)

Miller et.al. claim that the best fill level is 0.5-1.0 inches of headspace.

If anyone has better information, please pass it along...I was trying to explain this to a friend just yesterday.

have fun

gak

I guess there's some things | Seems like the more I think I know  
I'm not meant to understand | The more I find I don't  
Ain't life a riot? Ain't love grand? | Every answer opens up so many  
questions  
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

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Date: Fri, 21 Jun 91 08:46:40 mdt  
>From: Mark.Nevar@hp-1sd.cos.hp.com  
Subject: King Kooker, Rye malt

In the Summer '91 issue of Zymurgy there is a review of the King Kooker. Basically, it is a 125,000 BTU jet cooker and is very sturdy. Several mail order houses stock the item for sale to us brewers. I have wanted to get one for when I upgrade my brewery from partial mashes to full mashes. Anyway, I called the company, Metal Fusion Inc. in Louisiana (504) 469-6431 to find a local distributor (NJ), but they said they didn't know of one. They didn't check or anything, but they didn't know one off the top of their head. They did offer to ship me one direct, however. So, for \$49.99 (\$40.00 for unit, \$6.24 shipping, and \$3.75 COD (no charges, I could have sent a check, but that was another delay)), they are shipping a unit to me. This is the same unit that Alternative Beverage charges \$56.95 for, before shipping and handling (Winter 1990 catalog). It comes with a baffle to divert the flame (no hot spots). AB sells the non-baffle model for 48.95. Metal Fusion has dealt with brewers before. They knew what one to suggest when I mentioned the intended use.

Also in the Summer Zymurgy was an ad for a place that offered malted rye for a dollar something a pound. With the recent discussion on rye, I'm suprised no one has mentioned it. My issue is home, so if anyone needs the number email me and I'll post it.

Mark Nevar  
.!att!kato!man

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Date: Fri, 21 Jun 91 10:40:24 mdt

>From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: consistency

JaH writes:

>While they may choose to brew

>swill for marketing reasons, the skills of the brewers at places like Miller

>and Anheuser Busch are actually quite good. It takes a lot of skill to create a

>product that while brewed at several different plants across the country,

>tastes the same everywhere, state to state, month to month, year to year.

>It's just so sad they choose to exercise this enviable skill in the pursuit of

>thoroughly lackluster beer.

I second your sadness. Hopefully, the increasing popularity of beers with flavor, brewed abroad as well as at our fine U.S. micro-breweries, will increase their availability. It has already made a mark on the north side of Chicago, where you can find much better beers on tap and beers like Sierra Nevada, Sam Smith's, Fuller's, and Pilsner Urquell in bottles at many bars. Last Saturday, I went on a midnight cruise on one of the big commercial yachts: Old Style and Miller (I think) on tap and Bud and Bud Light in bottles. That's it. I had club soda. It's cheaper and to me, tastes the same.

Now on to my point. On the topic of U.S. beers tasting the same everywhere,

I'd like to add another data point. I had Miller and another U.S. beer in

Canada two years ago. Definitely *\*not\** the same flavor! I thought they weren't bad at all. They actually had flavor. Has anyone had a similar experience? By the way, try Labatt's from Canada and Labatt's purchased here side-by-side. Another big difference!

<FLAME OFF> -- sorry.

Al.

korz@ihlpl.att.com

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Date: Fri, 21 Jun 91 11:09:36 EDT  
>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Trip to Luxemboug, Germany

On Thu, 20 Jun 1991 8:45:39 EDT, IOCONNOR@SUNRISE.ACS.SYR.EDU said:

Kieran> In Germany I will be in ... Munich July 22-26 or so. Any onfo on  
Kieran> places to go etc, would be greatly appreciated. Thanks!

I recommend the Schneiderweisskeller on Marienplatz. Try their weissbier  
and especially the Aventinus weizenbock. Ummm... I also very much enjoyed  
their brotsuppe (bread soup).

Fairly recently opened is the Paulaner Brauhaus, a brewpub serving an  
\*unfiltered\* Helles, which had a bit more zing to it than the usual  
Munchener Helles, and a real fine Weissbier. It's at Kapuzinerplatz, a  
little  
outside of the altstadt, near the Goetheplatz U-bahn station.

I also braved the Hofbrauhaus to try their Maibock: excellent bock --  
worth  
the trouble if they have it. Stay away from the tourists; sit at a table  
with the Bavarians.

I'm sure others will urge you to go to Andechs, so I won't bother here..  
. :-)

Hit any and all of the biergartens -- they should be lovely this time of  
year. Why aren't there any of these bits-of-paradise in the US??? :-)

Bis spaeter!

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Date: Fri, 21 Jun 91 14:04:51 EDT  
>From: JWHITE@maine.maine.edu (Jim White)  
Subject: All Grain vs Extracts - Long.

The following is a summary of the many responses that I received to my posting regarding, All Grain Brewing (HBD #658). I'd like to thank all the respondees, both those who sent me mail, and those that followed up to the HBD. I am resolved to attempt an all grain brew this fall/winter.

During the course of this summarization I will be using quotes and paraphrasing w/o necessarily crediting the source. If this offends, then I can send (upon request) my complete file of responses, and those interested can find the sources. I apologize in advance for this lack of credit, but in this informal forum, it seems unnecessary.

Questions and responses:

> Is the final brew, in general, superior to an extract brew? Is so, why?

Responses ranged from , 'yeah, I think so' to being a 'matter of deep religious conviction'.

Generally speaking, respondees enthusiastically supported grain brewing over extracts. The brew resultant for and all grain mash can be described as:

- More complex
- More body, aroma
- Better head retention
- Full of malt tastes and character.
- No off flavors associated with extracts.
- Less harshness.

Flavor, however, may not be the reason why all grain brewers do all grain brewing. Many brewers simply like the control, and feeling of 'really' brewing your own. These's also the risk! Some (paraphrased) responses...

'Mashing puts you in intimate contact with the part of brewing the extract brewer has hired someone else to do... Fascinating and intensely satisfying..  
..Seeing the mash convert is almost magical.'

'... it's the way to make better beer....it gives you complete control over the ingredients...'

'..you can control... the variety of malts....strike temperatures.... mashing



methodology..... amounts and kinds of sugars present. Skillful manipulation of these variables can result in an exquisite product..... Sloppy manipulation can result in junk...'

However, some theorized that the higher quality is attributable to factors other than grain.

'... notice that nearly 1/2 of the recipes in the Winners Circle are extract based...'

'... the reason people get better results from.. grain..than extract... is because they take more care...'

'..whether it's the grain.... or the increase in experience and concentration.. .. I cannot say...'

> What kind of time commitment are we talking about to wort creation?

Most everybody said, 'All day'. Here are some samples.

'.... I enjoy the process, so it's not surprising that I make it last all day'.

' I basically commit and entire weekend to brewing a batch of all-grain beer.'

'A mashed wort takes about 1 day to prepare.....(but) you don't take a solid day..... there are several long periods where the brew takes care of itself.'

' ... I started at 7 am and put it in the carboy at 4 pm.'

One helpful response broke down each step and they added up to 8h 45m.

> How much water is used? Does it need conditioning.

Not exactly sure why I asked this question, as (in Maine) there's almost as much water as there is winter. In any event noone seemed particularly concerned about it. Most condition the water, but state one should do this even with extract brews.

Here goes;

' ...only increase is cleaning.... the lauter tun. Required conditioning may be less..... some PH and mineral adjustment is usually required, but not cumbersome.'

'You do have to be a little careful about the pH of the mash.'

'About 1/4-1/3 more (water is used).... Always condition, even for extract brews'

'I do full wort boils with my extracts and always condition the water.'

'Big additional water use is for chilling..... I fill my bathtub w/ water ... and put my kettle in it..... I then bucket water to the yard.... water plants.....'

'.... get the pH down to a mashable level.....otherwise you lose efficiency.'

> How about the \$\$ investment in equipment?

This started a bit of tongue-in-cheek dialogue re: whether or not we should be worrying about the cost of a hobby.

Enamel steel canning kettle- \$ 30  
Lauter-tun (Zapap) - 10  
Wort chiller- 25 Homemade from Cu tubing and fittings.

Buy the grain pre-crushed, was one pretty good idea. I also liked the idea of the bathtub wort chiller.

> Is the final cost per bottle less, or more?

'Less if you consider only materials..... factor in equipment and it'll be more. Isn't the purpose of a hobby to spend w/o guilt.'

'Worrying about the dollar value of time spent on a hobby causes ulcers'

'It works out about the same.'

'So what?'

'50 % savings (over extracts).'

'Grain CAN be cheaper than extracts, providing you can get a price break  
on  
the ingredients.'

There you go ! Some late (today) responses may not be included. Is there  
anything else left to say? Thanx again.

Jim White

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Date: Fri, 21 Jun 91 14:03:19 EDT  
>From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re Half filled bottles

Where did you hear that half-filled bottles are dangerous? Homebrewing is still built up out of lore as much as certain knowledge, so there's a lot of misinformation wandering around---you have to pay attention to sources and ignore random rumors. I can't draw a precise curve of pressure

vs time, but I would be very surprised if the peak pressure in a partly-filled bottle were higher than in a full bottle.

wrt filling, I've started following Miller's advice to leave only ~.5"

headspace to minimize oxidation (by leaving less O2 in the bottle). He also

suggests laying the caps on the bottles (for cleanliness) but not crimping

for a while so the first bit of CO2 will flush out the air in the headspace. This sounds like another lore-based idea; a quick calculation:

```
.75 cup corn sugar x .4#/cup x 454 gm/# / 180gm/mole = .7567 moles
x 2 (molecules CO2 released for every molecule of sugar )
x 22.4 (liters/mole at 273K)
x 293/273 (crxn to room temp---293K=20C)
/ 50 bottles (guesstimate of 5 gallon batch)
= .728 l CO2/bottle
/ ~3 days to [carbonate[
```

= 10 ml/hour average, so a headspace of a few ml could be flushed out quickly---IFF the yeast starts chewing up the corn sugar at full speed immediately instead of needing time to multiply. Any guesses on this one?

These numbers also say that a half-bottle should generate 364ml of CO2;

that's just about 12 volume ounces, so if none of the CO2 dissolved before

it was all generated (not likely), you'd get about 2 atmospheres, ~29 psi,

in the 6-ounce headspace of a half bottle. That's not a lot of pressure in a reusable bottle; you're more likely to get flat beer because there's not enough pressure to persuade all of the CO2 to dissolve.

It's nice to know enough biochemistry to follow just what the yeasts are

doing, but you can get a lot of useful estimates about the rest of brewing

just from knowing a little chemistry and/or physics. (Note that the above figures wouldn't be approved by a strict instructor; the figure of .4#/cup

is imprecise enough that the answer shouldn't have more than one significant figure, but we'd still find something on the close order of the above results.)

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Date: Fri, 21 Jun 91 10:37:10 EDT  
>From: rlr@bbt.com (Ron Rader)  
Subject: L.A. Brewpubs

It's surprising how often this L.A. brewpubs request gets passed around the HBD. Check the recent archives, I've posted a couple of replies myself. Don't have the time right now, so I'll just add a couple of notes to Mark Schweitzer's posting.

He already mentioned Goriky's and Eureka.

> There's also a place in Pasadena called something like The Rose and  
> Thistle(?) which I haven't been to.

This is the Crown City Brewery, near the corner of Del Mar and Fair Oaks in Pasadena. Worth checking out, although the beers are good but variable. I don't know of any Rose and Thistle, but I'll be back there for 4th of July, so I'll see if there's a new pub. Also check out the Loch Ness Monster Pub (N. Fair Oaks, check the Yellow Pages) and the John Bull (S. Fair Oaks, across the street from Gerlach's Liquors), both decent pubs with tasty beers on tap.

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and do  
| | i gotta six-pack & nothing to do... = not necessarily reflect those  
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!  
)  
\*\*\* Punk ain't no religious cult, punk means thinking for yourself -  
DKs \*\*\*

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Date: 21 Jun 91 11:19:40 EST  
>From: Michael Kropp <MIKE.KROPP@OFFICE.WANG.COM>  
Subject: Brewpubs in the Catskills

Does anyone know of any brewpubs in the Catskill region of New York? I'll be spending a week there next month and thought a brewpub or two (or three..)) would be appropriate.

Thanks

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Date: Fri, 21 Jun 91 12:11:49 PDT  
>From: Tom Hamilton <tlh@ISI.EDU>  
Subject: la brewpubs

I e-mailed this off yesterday to the unnamed inquirer of la area brewpubs but since there seems to be others interested.....

The closest brewpubs to Anaheim are in Fullerton near the CSU Fullerton campus (forget the name, never been there) and Belmont Brewing in Long Beach. Mediocre beer, bland atmosphere. Other LA area brewpubs include, Alpine Village Hofbrau in Torrance, good German style lagers and good German food in the Alpine Village restaurant. Gorky's in downtown LA, various ales of various qualities, fun atmosphere, lousy neighborhood (the Hollywood location doesn't actually brew on the premises and the people are alot snottier). Eureka in West LA (Wolfgang Pucks place), ultra chee chee but fun to see the place. Supposedly Wolfman spent over ten mil just to build the place. Only one style of lager on tap but filtered and unfiltered. Good stuff. Supposedly brewing a dark soon. Crown City in Pasadena, never been there but I've heard good things. Angeles Brewing in I think Chatsworth? Again I've never been there but they do brew the Rhino Chasers amber which is available locally in six packs. Pretty decent stuff. If you are heading south out of LA, try heritage brewing in Dana Point, good beer in a nice beach town. Manhattan Beach brewing is supposed to be opening up soon too.

Try to pick up a California Celebrator free "brewspaper" as it has a complete list of all California breweries and their ph #s and addresses.

If you need more help, info or opinions,,,,,,,  
tlh@venera.isi.edu  
Tom Hamilton  
University of Southern California  
Information Sciences Institute

ps. try picking up a celebrator at the beverage warehouse in Culver City at Culver Blvd. and McConnell. They have a very good selection of domestic micros and interesting imports albeit stored in the warm LA air under the fluorescents.

pps. almost forgot. I heard a Gorky's add last night on the radio mentioning \$1 16 oz. ales from around 6pm till midnite. mon-thu.

"Give me a woman who truly loves beer and I shall conquer the world"  
some German dude, probably Kaiser Wilhelm

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Date: Fri, 21 Jun 91 14:43:56 -0500  
>From: dbreiden@mentor.cc.purdue.edu  
Subject: Miller Brewing co.

I seem to have started something with my question about additive to  
Miller GD.  
Let me point something out:

1. The label proudly claims: No additives or preservatives.
2. There is no ingredient list -- there is a statement that the beer contains barley malt, yeast, hops, and water -- but doesn't say whether or not those are the ONLY ingredients.

So -- anything we might call an additive, Miller Brewing can call an ingredient. Brilliant eh? "Oh, that 30% corn syrup in the recipe? Well, in these parts we call that an INGREDIENT -- it ain't no additive!"

- --Danny

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Date: Fri, 21 Jun 91 09:03:06 PDT  
>From: aimla!ruby!ken@uunet.UU.NET (Ken Ellinwood)  
**Subject: Re: good beer in Las Vegas**

If worse comes to worse, you could always try the California Pizza Kitchen at the Mirage. They serve bottles of Anchor Steam, Dos Equis, Guinness and others.

- Ken -

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Date: Fri, 21 Jun 1991 20:06:35 -0400  
>From: clewis@ferret.ocunix.on.ca (Chris Lewis)  
Subject: Re: Homebrew Digest #664 (June 21, 1991)

Please unsubscribe me - I've tried the request address, but  
nothing's happened.

Thanks

- - -

Chris Lewis, Phone: (613) 832-0541, Domain: clewis@ferret.ocunix.on.ca  
UUCP: ...!cunews!latour!ecicrl!clewis; Ferret Mailing List:  
ferret-request@eci386; Psroff (not Adobe Transcript) enquiries:  
psroff-request@eci386 or Canada 416-832-0541. Psroff 3.0 in c.s.u soon!

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Date: Fri, 21 Jun 91 22:51:29 AST  
>From: Carlos R. Robert (crober21@hpperdea) <crober21@hpperdea>  
**Subject: beer periodicals???** (TPH)  
Full-Name: Carlos R. Robert (crober21@hpperdea)

RE: HB #664

Date: Thu, 20 Jun 91 15:49 EDT  
From: TPH@PSUVM.PSU.EDU  
Subject: beer periodicals???

... and would really enjoy reading articles on a monthly basis.

Periodicals? What can be more periodical than our daily HB Digest? But if you want it on a monthly basis, just don't read them until the end of the month.

Seriously now: You can try Zymurgy (the last word of the dictionary).

American Homebrewer's Association  
P.O. Box 287  
Boulder, CO 80306-0287  
(303)447-0816

Salud,

Carlos.

- - -

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|                              |                                     |
|------------------------------|-------------------------------------|
| Carlos R. Robert             | Hewlett-Packard                     |
| ux: crober21@hpperdea.hp.com | Puerto Rico Manufacturing Operation |
| ...!hplabs!hpperdea!crober21 | Carr. 110, Km. 5.1, Apartado 4048   |
| vox: 809.882.6577            | Aguadilla 00604-4048, Puerto Rico   |

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Date: Sun, 23 Jun 1991 09:16:23 -0400  
>From: "N. Zentena" <zen@utcs.utoronto.ca>  
Subject: hunter unit?

Hi,

One of the local retailers[Canadian Tire for those of you local to Toronto] has a hunter programmable thermostat for room air conditioners. Is this the unit that has been much talked about here? Or is there one for fridges in particular? BTW the sale price is C\$ 44.99.

Thanks  
Nick

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Date: Sun, 23 Jun 91 23:06:22 EDT  
>From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: Quite the conference

Greetings and salutations, all....

Just returned from NH and the AHA conference, first one I ever attended, and let me tell you, good times were had by all. The seminars and speakers and banquets were fine, but best of all were meeting all the homebrewers from around the U.S. and Canada. I sure hope you can make it to one someday, as it really is an awesome experience.

Among the highlights of note to readers of this digest.....Mike Sharp really outdid himself with the lambic tasting. I am slow to develop a taste for this style, but I did enjoy sampling commercial and homemade varieties. Even Charlie P. brews the stuff (and should keep working at it). Martin Lodahl supplied Mike with a photo album of the Cantillon (sp?) brewery in Belgium. Russ Gelinias, who was in my "quartet" with Pete Soper and Dwight Beebe, said it all last week, but it's worth repeating anyhow. Thanks, Mike!

Kinney Baughman is quite the party animal, and was easily the tallest person at the conference. This has to change; rumor has it that Manute Bol has a great recipe for Sudanese beer, if only we can get him to brew it. Kinney went up to the Vermont Pub and Brewery to brew with Greg "Extracellular Slime" Noonan on Saturday; perhaps he could post what he brewed and how it went??

Of course, the funniest moment was when we (Tom Strasser and myself) saw the HBD's own Darryl Richman eating breakfast with Charlie Papazian on Wednesday morning. To give you an idea of the sacred importance of this Digest as compared to the American Homebrewers Association, we marched straight up to their table and said "Aren't you Darryl Richman?" and proceeded to introduce ourselves to Darryl, talk about random brewing stuff and the Digest, and otherwise completely blow off old C.P. Well, sure, we finally got around to introducing ourselves to the "Big Cheese" himself, who is indeed a nice guy in his own right (and deserving of far better company than us, as is Darryl), but ya know, sometimes you just have to seize the moment.

Carpe diem, dudes!

STEVE RUSSELL

srussell@snoopy.msc.cornell.edu

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End of HOMEBREW Digest #665, 06/24/91  
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Date: Mon, 24 Jun 91 10:11:48 MDT  
From: Petr Prasil <UNCLE%[CSEARN@pucc.PRINCETON.EDU](mailto:CSEARN@pucc.PRINCETON.EDU)>  
Subject: Re: Homebrew Digest #663 (June 20, 1991)

Laura, ([blommel@sask.usask.ca](mailto:blommel@sask.usask.ca))

I'm sorry, I have never been in L. A. and I don't know any brewpub  
in L. A.

But I know a lot of beautifulk brewpubs in Prague, Czechoslovakia,  
especially in Zizkov and Brevnov part.

Petr

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Date: Mon, 24 Jun 1991 8:52:54 EDT  
From: IOCONNOR@SUNRISE.ACS.SYR.EDU  
Subject: Miller (beer?)

To add to the debate about Miller beer. I had a genuine draft this weekend, although it came from a bottle. I happened to look at the label and one of the ingredients was cereal as one of the HBD'ers said the other day. So that answers that question.

Now, here's another--what the \*@#\$ is "cold filtered"? ANd can someone tell me how beers are made non-alcoholic? I think boiling and osmosis are two--am I right?

Kieran

IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)  
IOCONNO@SUNRISE (bitnet)

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Date: Mon, 24 Jun 91 9:39:23 EDT  
From: Bill Thacker <hplabs!hp-bsd.cos.hp.com!cbema!wbt>  
Subject: Re: Half-filled bottles

> From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
> Subject: re Half filled bottles

> These numbers also say that a half-bottle should generate 364ml of  
CO2;  
> that's just about 12 volume ounces, so if none of the CO2 dissolved  
before  
> it was all generated (not likely), you'd get about 2 atmospheres, ~29  
psi,  
> in the 6-ounce headspace of a half bottle. That's not a lot of pressure  
> in a reusable bottle; you're more likely to get flat beer because  
there's  
> not enough pressure to persuade all of the CO2 to dissolve.

Perhaps the source of this "half filled bottles are bombs" rumor is the  
old  
priming technique that modern brewers now avoid; a small measure of sugar  
in each bottle. In that case, the volume of CO2 generated in each bottle  
would be the same regardless of whether the bottle was full or half-  
full;  
the only difference would be how much of the CO2 was dissolved in the  
liquid. The half-full bottles could not dissolve as much CO2 as the full  
bottles, so more CO2 would remain as gas, and pressure in the bottle  
would increase.

If this guess is right, then those of us who mix the priming sugar with  
the  
beer before bottling should never have to worry about partly-filled  
bottles exploding; for us, the volume of CO2 produced during conditioning  
is proportional to the amount of liquid, so that underfilled bottles  
should  
actually develop less pressure than full ones.

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Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Mon, 24 Jun 91 10:12:16 EDT  
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>  
Subject: Re: Rust in stainless kettles (HBD 665)

Rust in a stainless kettle? Yes, unfortunately. The bleach/water solution generates active oxygen and leaves a chloride residue. The oxygen is what combines with your steel to make rust, and the chloride is a powerful catalyst for rusting (which is why things rust much faster in seawater than fresh water). I don't know what grade of stainless is used for kegs (can anyone tell me? would it be #304?) but I've seen rust on #316 stainless, the most corrosion-resistant, at mechanical stress points on a stirrer used in saturated KCl solution.

I recommend that you try to remove the rust deposit and buff out the pits. The keg should be fine after that. To prevent future rust switch to a different sanitizer. I have heard that chlorine bleach solutions lose their sanitizing power after a few days anyway. Happy brewing -- Jean

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Date: Mon, 24 Jun 91 12:09 EDT  
From: Michael Mays <MAYS@jhuvms.hcf.jhu.edu>  
Subject: RE Half-filled Bottles

Hi there,

I am a pre-novice brewer (OK, I have never brewed a batch of beer in my life, ...yet). But I do know a little chemistry. With regards to the half filled bottle controversy I believe Chip Hitchcock (HBD665) is on the right path. The amount of CO<sub>2</sub> produced is going to be a function of the amount of sugar (corn syrup) in the bottle. I do not believe that ~29 psi (gauge) pressure is a normal pressure for a bottle of beer (it seems a little high to me) but I would not subject returnable bottles to those pressures. Not all of the sugar is consumed I believed. And as mentioned some of the CO<sub>2</sub> is dissolved in the beer.

To within a headspace of 0.25-1.5 inch (or more formally oz), the volume of the headspace doesn't dominate the finale pressure of the bottled brew. As I understand it with such a headspace, the pressure of the CO<sub>2</sub>, the ethyl alcohol (EtOH) content and the type of yeast will control the pressure. The CO<sub>2</sub> and EtOH concentrations are the feedback to the yeast which tell it to stop growing. So when a certain concentration of these chemicals are reached the yeast stops (slows down) production. But given a much larger headspace of 6oz the yeast may eat up all the sugar before the CO<sub>2</sub> and EtOH reach their limiting (desired) concentrations and hence a 'flatter' beer. The mechanism of Richard Stueven (HBD665) also comes into play at this point.

Al Taylor (HBD665) points out that in aerobic 'metabolization' of any six carbon sugar, six molecules of CO<sub>2</sub> would be produce. This is true, but I thought yeast was an anaerobe. Interesting though is that 6oz of air (1.2oz of O<sub>2</sub>: 0.002 moles) would produce an increase of 3.7psi under such 'ideal' aerobic conditions. The number of moles of sugar used is about 0.015 moles/bottle. If you add 0.075 cups too much of corn syrup (hard to see if using a 1 cup measuring cup) you are introducing a potential equivalent pressure increase in terms of ideal anaerobic CO<sub>2</sub> production. Also, beer does compress, only very little. And hence when it decompresses, it moves only very little. The net effect is the same as described by Al.

Well thats what I think,  
Michael Mays  
Mays@jhuvms.bitnet  
Johns Hopkins Chemistry

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Date: Mon, 24 Jun 1991 09:26:27 PDT  
From: Alex\_M.\_Stein.osbu\_south@xerox.com  
Subject: Gorky9s special

Just to clarify something from #665 (for those in LA):  
Tom Hamilton (tlh@venera.isi.edu) must have misheard the Gorky's radio  
ad. The  
scoop is one dollar pints from 9PM to 2AM, Sunday through Thursday.

And now, please return to the discussion of exploding half-filled  
bottles.

Alex Stein  
astein.osbu\_south@xerox.com

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Date: Mon, 24 Jun 91 12:31:16 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Belgian Beers & Mike Sharp

Many thanks to Mike for a job well done

JaH

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Date: Mon, 24 Jun 91 11:36:44 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: beer quality

> Anheuser Busch ... choose to exercise this enviable skill in the  
pursuit  
> thoroughly lackluster beer.

Does anybody remember a beer called "Andeker"? I believe it was  
an AB product. I haven't seen it for around 8 years now, but the  
last time I tried it, it turned my then-immature teenage taste buds  
on. I toured AB in St. Louis earlier this spring. No one knew  
anything about it.

>'... notice that nearly 1/2 of the recipes in the Winners Circle are  
extract  
> based...'

Notice that they nearly all use Wyeast liquid yeast.

I just tried two batches using Wyeast: Munich beer (using the Munich beer  
yeast), which is fermenting away in my fridge at 32 F (also my first all  
grain batch), and an extract/specialty grain stout/porter (using German  
Ale yeast), which is fermenting in a garbage can of water at 75F.  
(My roommate keeps turning the A.C. off, and opening the windows).  
The amazing thing is that they seem to be fermenting at the same rate!  
i.e. It's been nearly 3 weeks, and the Ale still has Krausen on it.  
I can see why the Munich beer is going slowly in the cold (in fact,  
it's going quite well for 32 F), but the Ale ...

cheers!

bb

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Date: Mon, 24 Jun 91 13:54 EDT  
From: durk@dialogic.com (Dave Durkin)  
Subject: Size of Blow-by Tubing Needed

I'm about to order a carboy and need to know what size of 'blow-by' tubing I need to order. Is it 1-1/2 inches? I want the hose to fit snugly into the mouth of the carboy without using a rubber stopper.

Thanks in advance.

Dave Durkin

Dave Durkin | "If Abe Lincoln were alive | Dialogic Corp.  
durk@dialogic.com | today, he'd turn over in | Parsippany, NJ  
07054  
durk@dialogic.uucp | his grave" -- Gerald Ford | (201) 334-1268 x105

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Date: Mon, 24 Jun 91 14:01:14 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Rabbits & Hops

From the "Gods Honest Truth" category

When I was a senior at the University of Rochester one of the most bizarre incidents I have ever been witness to occurred. I was hanging with my girlfriend and her roommate in the lounge of their suite. They were taking care of their roommates bunny while their roommate was away. They let the bunny out of the cage to roam around the suite. The 3 of us had just opened a few Molson Golden, and mine was about 1/4 full. I set it down on the floor next to my chair, and to the absolute amazement of all of us, the bunny hopped on over, grabbed the top of the bottle with it's little bunny teeth, tossed it's head back, thus emptying the bottle in one gulp, dropped the bottle and hopped away.

Now I know I wasn't crazy or halucinating as 2 other people saw this happen and burst out laughing with me at the same time. Me being the fiend I am tried to get the Rabbit to repeat this behavior so we could video tape it and get it on David Letterman's Stupid Pet Tricks. Well we couldn't get the rabbit to drink from the bottle again, but we did notice it loved beer, especially a hoppy beer like Molson's Golden. BTW My girlfriends roommate never found out about this, she didn't have much of a sense of humor :-)...

I've heard that cutting off the lower 1-2 feet of leaves keeps animals away and helps prevent mold or fungus from getting to the plants.

JaH

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Date: Mon, 24 Jun 91 14:25:03 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: consistency, extract vs. grain

Al:

Notice I said state to state, not country to country. I'm sure Canadian tastes being different, and these beers having to be rproduced by law in Canada, in the province they're consumed in, they are surely brewed to different recipes there.

My observations/feelings on the extract vs grain issue are these;

- 1) Lots of Competition winners are extracts
- 2) Most of the brewers I know who make grain beers make GREAT beer most of the time
- 3) The more experienced brewers I know who make extract beers make GREAT beer most of the time

I would summarize it like this:

While it is possible to make really good beers with extracts, it takes a little more skill/knowledge/care to do so. I think the AVERAGE grain brewer makes better beers than the AVERAGE extract brewer. I also think the AVERAGE grain brewer has more experience and puts more time/care into the brew than the AVERAGE extract brewer. My experience/observation indicates that the choice of grain/extract is less critical than the skill of the brewer, though I think that grain brewers tend to be exposed to more of the variables of the brewing process and perhaps learn a little more than extract brewers do (again ON THE AVERAGE, BASED ON MY EXPERIENCE).

Enough of these sweeping, useless generalization s that will almost surely getr me into trouble :-)...

JaH

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Date: 24 Jun 91 11:24 -0700  
From: Doug Latornell <latornel@unixg.ubc.ca>  
Subject: Re: consistency

Algis R Korzonas <korz@ihlpl.att.com> writes:

>...  
>Now on to my point. On the topic of U.S. beers tasting the same  
everywhere,  
>I'd like to add another data point. I had Miller and another U.S. beer  
in  
>Canada two years ago. Definately \*not\* the same flavor! I thought they  
>weren't bad at all. They actually had flavor. Has anyone had a similar  
>experience? By the way, try Labatt's from Canada and Labatt's purchased  
>here side-by-side. Another big difference!

If you look carefully at a bottle of Miller, Bud, etc. purchased in  
Canada  
you will see (in small print) "brewed under license from Miller (or A-B)  
by Labatts (or Molson)" (or words to this effect). IMHO, Canadian  
Miller,  
Bud, etc. taste just like any other brew from Labatts or Molsons (e.g.  
Blue, Export, Canadian, etc.). In effect, large, commercial Canadian  
breweries produce a wide range of almost identical tasting beers with  
nationwide consistency in the same way that large, commercial American  
breweries do; it's just that the generic taste differs from one side of  
the border to the other.

I'll bet that the U.S. versions of Labatts products bear (depending on  
local laws, of course) a similar "brewed under license" statement  
crediting Miller or someone with producing the flavour you know so  
well south of the border... :-)

=====  
Doug Latornell  
CAM/Robotics Lab --- Mech. Eng. Dept. <latornell@mech.ubc.ca>  
University of British Columbia <latornel@unixg.ubc.ca>  
Vancouver, British Columbia, Canada

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Date: Mon, 24 Jun 91 16:09:48 EDT  
From: jdsgeoac@typhoon.saic.com (John Stanford GEOACOUSTIC)  
Subject: Request for the HBD

Please start sending me the HBD. My requests to homebrew-request have not been answered. Thanks

Hyrum Laney  
jdsgeoac@typhoon.saic.com

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Date: Mon, 24 Jun 91 16:30:50 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: Fox address

Sorry to do this here but I lost the card the gentleman gave me at the last Quaff meeting with his name and address on it, so I'll post this here.

Foxx Equipment Co.  
955 Decatur St., Unit B  
Denver, CO  
(800) 525-2484  
(303) 573-1766  
(303) 893-3026 (FAX)

They are a supplier of soda dispensing equipment. If the gentleman in question could please get in touch with me, I can apologize for the tardy response.

To the person with rusty kegs: chlorine bleach eats stainless. Never never never never soak stainless with bleach for more than a half hour or so. If you can get the rust cleaned out, it might be worth your while to repassivate the metal, but I'd probably just use it and see if a problem develops.  
- --

Marty Albini

"If you're bent with artheritis, your bowels have got colitis, you've gallopin' bollockitis and you're thinkin' it's time ye died; if you've been a man of action, while you're lyin' there in traction, you may get some satisfaction thinkin' `Jesus, at least I tried.'"--Andy M. Stewart

phone : (619) 592-4177  
UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA  
92127-1899 USA

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End of HOMEBREW Digest #666, 06/25/91  
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Date: Tue, 25 Jun 91 10:54:29 BST  
From: Ifor Wyn Williams <ifor@computer-science.manchester.ac.uk>  
Subject: Cholesterol...and who does what

> From: zentner@ecn.purdue.edu (Michael Zentner)  
> Subject: Cholesterol...and who does what  
> .....  
> Another important factor affecting your cholesterol level is  
> genetics.

This doesn't have a lot to do with beer, but I thought it may make some drinkers happier!....

A popular science TV programme here in the UK made several very interesting points/claims about Cholesterol..

1. It is extremely difficult to reduce your Cholesterol level. In one survey, a large number of people who were regularly counseled by a dietician only managed to reduce their Cholesterol levels by an average of 5%.
2. Drugs to reduce Cholesterol levels do not have an overall effect on the mortality of their users. Their side effects cause an increase in suicides and an increased susceptibility to fatal accidents!
3. There is no evidence demonstrating that someone who manages to reduce their cholesterol level by dieting is less likely to suffer heart disease or live longer.

Basically, they claimed that controlling your diet to reduce Cholesterol in order to avoid heart disease was only sensible for a small number of genetically susceptible people. Different people are susceptible to different causes of heart disease.

I find that being anxious about diet does me no good at all :-) --- just drink away and enjoy!

Ifor.

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Date: Tue, 25 Jun 91 09:46:58 BST  
From: Ifor Wyn Williams <ifor@computer-science.manchester.ac.uk>  
Subject: Burton salts

> From: Rob Malouf <RMALOUF@MSRC.SUNYSB.EDU>  
> Subject: Burton salts  
>  
> I am planning on brewing a pale ale this weekend, and I was  
> wondering if anyone knows exactly what is in "Burton salts".

I don't know for sure what's in "Burton Salts", but my supplier believes it's nothing more than the appropriate mix of Calcium and Magnesium sulphate. According to "Home Brewing" by Graham Wheeler, water quality similar to Burton-on-Trent may be achieved by adding 1000mg/l Calcium Sulphate (Gypsum), 150mg/l Magnesium Sulphate (Epsom salts) and 60mg/l Sodium Chloride (common salt) to soft water.

Ifor

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Date: 25 Jun 91 08:07:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: MISSING #665.

HI ALL. SOME GATEWAY SOMEWHERE SEEMS TO BE STUCK AGAIN AND I MISSED  
ISSUE  
665. THE MIAMI ARCHIVES SEEM TO HAVE MISSED IT TOO. COULD SOME KIND  
SOUL  
PLEASE SEND #665 TO ME? THANK YOU VERY MUCH.

DAN GRAHAM

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Date: Tue, 25 Jun 91 08:23 EDT  
From: Michael Mays <MAYS@jhuvms.hcf.jhu.edu>  
Subject: Re: RE: Half-filled Bottles

Hi There,

Since I am claiming to be a chemist I thought I should correct the last paragraph of my posting in HBD666. For the aerobic 'metabolization' described, the pressure increase would be zero since each CO<sub>2</sub> molecule produced replaces a O<sub>2</sub> molecule consumed.

On the subject of Canadian beer. When I was in Magog, Quebec for a few weeks a few years ago, I asked a few Canadians why their beer tasted different/better. No one was an authority but the most popular opinions were: People in the United States would not drink a 'real' beer with flavor and The beer brewed for us Southerners had to be brewed to different standards to satisfy some governmental (US) body.

Bye,  
Michael Mays  
Johns Hopkins Chemistry

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Date: Tue, 25 Jun 91 09:44:27 EDT  
From: ferguson@x102c.ess.harris.com (ferguson ct 71078)  
Subject: Re: Rust in stainless kettles (HBD 665)

Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu> writes:

> I don't know what grade of stainless is used for kegs (can  
> anyone tell me? would it be #304?) but I've seen rust on #316  
stainless,  
> the most corrosion-resistant, at mechanical stress points on a stirrer  
used  
> in saturated KCl solution.

As a general rule, you don't want to soak stainless steel in chlorine bleach. Stainless steel is subject to a phenomenon known as "stress corrosion cracking" wherein stainless steel under stress in a chlorine environment will develop tiny cracks along the metal grain boundaries in the high-stress zones.

Unfortunately, I have had practical experience with this phenomenon. Some time ago I had a favorite stainless steel thermos bottle that I hauled to work every day loaded with coffee. After many years of use the interior had acquired a coffee lacquer coating that was pretty unsanitary looking. Being a homebrewer, I figured nothing would be better at sanitizing my scummy thermos bottle than bleach. So I decided to soak the thermos overnight in bleach. I figured that stress corrosion cracks require high chlorine concentrations and would take months to develop. Since I was using common household bleach (full strength) and only soaking overnight I should be safe. Boy was I wrong. The next day my favorite (actually my only) thermos bottle had no vacuum and was ruined. Lesson learned. Nowadays, I use bleach to sanitize my stainless brewpot and *\*RINSE THOROUGHLY\** before storing.

You have rust stains? Try some fine grade ("00" or "000") steel wool.

Chuck Ferguson Harris Government Information Systems Division  
(407) 984-6010 MS: W2/7742 PO Box 98000 Melbourne, FL 32902  
Internet: ferguson@x102c.ess.harris.com  
Usenet:uunet!x102a!x102c!ferguson

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Date: Tue, 25 Jun 91 09:50:32 EDT  
From: ferguson@x102c.ess.harris.com (ferguson ct 71078)  
Subject: AB Liquid Bread?

I recently went to Busch Gardens in Tampa Bay, FL and toured the Budweiser brewery there. At the end of the tour was a small museum containing mostly marketing memorabilia from AB's past. One flyer from about 1920 had a small illustration of each of AB's products. One product intrigued me --- it was called "Liquid Bread." Does anyone have any idea what this could have been?

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Date: Tue, 25 Jun 91 10:51:54 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Re: Homebrew Digest #666 (June 25, 1991)

Oh my god, not HBD #666, AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAHHHHHHHHHHHHHHHHHHHH!!!!!!

Sorry folks, couldn't resist

JaH

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Date:25 JUN 91 10:00:46 CDT  
From: Ron Rushing <RRUSHING%SFAUSTIN.bitnet@RICEVM1.RICE.EDU>  
Subject: Heat Receptive Coatings ??

Greetings From Nacogdoches--

Am looking for a source for some form of paint or coating to apply to my SS barrels/kegs that will provide better heat transfer. I have heard of such coatings, and seen photos of containers with a gray coating on their bottom surfaces.

Please reply directly to me if you have an answer or suggestions. I'll fwd

any responses back to the list.

Thanks--

RON

rrushing@sfaustin.bitnet

F\_RUSHINGRG@ccsvax.sfasu.edu

Compu\$erve: U0710

- - - -

RON RUSHING--Supervisor, Education Media Center S.F.A. University  
Nacogdoches, TX 75962 <RRUSHING@SFAUSTIN.BITNET>

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Date: Tue, 25 Jun 91 11:17:54 EDT  
From: johnjkim@psyche.mit.edu (John J. Kim)  
Subject: **subscribe**

I would like to subscribe to the homebrewing mailing list.

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Date: Tue, 25 Jun 1991 11:37 EST  
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu  
Subject: Miller's Cold Filtering

Greetings,

Today Kieran (IOCONNOR) asks "what the \*@#\$ is 'cold filtered'?" Well, I do know someone that works at Miller (just down the road from you Kieran, in Fulton) and the best that I can figure is that they have ceramic lined pipes that the genuine draft goes through to the bottling plant and the beer is passed through ceramic filters. Also, the bottle filler is enclosed in a 'clean room' with people in white suits and hats and booties. They even have to step in some sort of alcohol bath before entering the filler room. Oh, and they do not pasturize the beer.

All this says to me that instead of pasturizing to kill all of the potential nasty beatsies they filter them out and pay very close attention

to sanitization. In fact I heard that they recently pitched something like 1600 (or maybe there is one more zero) cases that didn't pass the bio type

qc. The net result is that they work hard to make their beer clean enough to last without pasturization. They call it genuine draft because they don't pasturize keg beer either, it goes straight from the filler to the cooler and remains cold (supposedly) until serving.

Oh the price people pay to ensure that their alcoholic beverages have the same lack of flavor every time!

On a related topic, has anyone had any Miller 100% Barley Draft? I think that it is cold filtered too but has no 'cereal' (so they say). I had some a while ago and it was the most flavorful thing that Miller has ever put out (which isn't saying much).

G'Day,

Joe

Bitnet: GERMANI@YALEVMS  
Decnet: 44421::GERMANI

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

What care I how time advances:  
I am drinking ale today. Poe

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

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Date: Tue, 25 Jun 91 10:47 CDT

From: MC2331S@ACAD.DRAKE.EDU

Subject: Consistency

Another bit of anecdotal evidence on beers tasting different here than on their home turf. Two years ago I took the Carlsberg tour in Copenhagen. I

was told that the Carlsberg, Tuborg, Elephant etc. which is shipped here to the

USA is made according to a completely different recipe than the stuff made in

Denmark for domestic consumption. A-B imports the stuff, but doesn't do anything other than bottle it. The guide said that the US Carlsberg is made with much

less malt and hops, but a higher alcohol content.

On a seperate note: what is the best way to condition bottles of lager? We have a batch of Irish Lager in the fridge right now and will be

racking it soon. Do we put the bottles in the closet or the fridge or somewherein between?

Mark W Castleman  
Big Dog Brewing Cooperative  
MC2331S@ACAD.DRAKE.EDU

Go see "Robin Hood"! Friar Tuck is a Brewer!  
"Fine. You talk, I'll drink."

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Date: Tue, 25 Jun 91 09:26:37 -0700  
From: mcnally@Pa.dec.com  
Subject: pre-pitching oxidation (oxygenation?)

I've got a batch of sweet stout just getting going in the fermentor. Because the packet of Wyeast (Irish Ale) was slow to start, I didn't have time to give it a second feeding in some starter wort. To offset the low pitching rate, I decided to aerate the wort more vigorously than usual. After cooling, I racked into a carboy which sat overnight in my newly-built swamp chiller (a sort of idiotic extension to the wet T-shirt mechanism) at about 60 degrees. The next morning, I sterilized my fermentor and began racking the wort (sans break material) into it. So far, nothing unusual; I always do this, and use the Dave Miller technique of aiming the racking hose such that the wort fans out over the inside surface of the fermentor. This time, however, I stopped the flow after about a gallon, put some clean (not sterilized, but I'm not worried) saran wrap over the top, picked it up, and shook the heck out of it. The result was a two-inch layer of foam on the wort. I then pitched the yeast over this and finished racking. The beer is now off to a start.

I think I'll probably do this in future whether I've pre-cultured the yeast or not. Comments? Of course, I wouldn't try this in a plastic bucket fermentor :-). (My old bucket is now part of my swamp chiller, along with a little pump, a fan, and a Hunter AirStat.)

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Tue, 25 Jun 91 12:59:35 CDT  
From: kevin vang <MN033302@VM1.NoDak.EDU>  
Subject: exploding bottles

I've always bottled every drop of my brews, even that last bottle which only gets filled halfway. I've been brewing now for eight years, and as of so far, to my admittedly unreliable memory, not once has a partially filled bottle exploded. Not only that, they don't really seem to over- or under-carbonate. I even primed by putting a spoonful of sugar into each bottle for the first three years (there's a tedious waste of time for you) and it worked ok then too.

If you really want to explode bottles, make root beer. I guarantee that will do it.

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Date: Tue, 25 Jun 91 14:23:57 CDT  
From: neptune!jon1!pryzby@uunet.UU.NET (Greg Pryzby)  
Subject: beginner's & cat's meow questions

I have been lurking for a few weeks now and just want to thank everyone out there. The info that is being shared is going to be helpful in the future (right now alot of it is over my head 8^).

My first question is concerning the Cat's Meow. When I sent the ps files to my printer, I got a U instead of a ' (apostrophe) everywhere, Q instead of ??? (I haven't figured out what the Q is suppose to be), and 0 instead of a degree. Anyway, is it a problem with my printer???

My first batch is bottled and will (hopefully) be ready for drinking on the 4th of July. I am already looking forward to my next batch and am pouring through recipes and trying to determine what I should brew next. I am open to suggestions. Also any tips that you have would be great. The summer issue of zymurgy has an article by Rob Brooke which has some good pointers, IHMO.

Thanks in advance for the info and email is fine. If anyone is interested in pointers/hints I will compile the data and mail you a synopsis.

peace,  
greg

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Date: Tue, 25 Jun 91 16:17:24 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)  
Subject: half-filled bottles

My own experience:

One time, while bottling, the last one came up short, I sealed it up anyway. A couple weeks later I opened the `experiment'. Flat and oxidized. Barf. Drain food.

My solution:

Have at least one clean 6oz bottle ready. I use the small returnable Coke bottles and *\*make\*sure\** to keep them in the dark.

CW

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Date: Tue, 25 Jun 91 09:03:17 EDT  
From: adams@bostech.com  
Subject: Cold filtered

Kieren asked about cold filtering...

A lot of the microbrews (at least Catamount, I know for sure) use the process that Miller has made famous as "Cold Filtering". Apparently, most of the big commercial breweries heat up the fermented beer in order to kill off the suspended yeast. This avoids ugly sediment and beer grenades. A cooler way (sorry, couldn't resist) is to pump the beer from the fermentation tank through a filter which, I think, is partially made of diatomaceous (sp?) earth. The filter clarifies the beer significantly, in addition to pulling out the remaining yeasties. It has obvious advantages over any process that involves heating up the fermented product.

What I can't figure out is why the average Miller drinker would see the ads and say "Cold filtered? That must be better than heat pasteurized." Then again the average Miller drinker doesn't know what hops are either...

Dave

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Date: Mon, 24 Jun 1991 10:50:24 -0400  
From: hplabs!bmr-vpa!bmr-rsc!crick (Bill Crick)  
Subject: Half bottle carbonation

Someone asked about half filled bottles creating too much carbonation. I don't know if the final pressure is higher, ( I liked the O2 explanation , but there certainly is higher apparent carbonation when you open it. When I make Ginger beer, I always put the last bit in a black champagne bottle. I use this one to wake up guests who have gotten dulled to the bang the normal ones make. The less liquid in the black bottle, the more pop it has. I recently had a batch where the black one only had about 5oz. of beer in it (26oz. bottle). The regular champagne bottles make a boom, like a shotgun when set off, and the corks are gone for about 4 seconds. The black one in the last batch cracked like a high caliber rifle, and the cork was probably in flight for over 5 seconds. Also the partially full bottle usually shoots its entire contents 10-15 feet into the air, where the full ones seldom gush higher than about 4-5 feet. There is a definite correlation: The emptier the bottle, the louder, and the further the cork and the bottle contents go.

Bill Crick Brewius, Ergo Sum.

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Date: Tue, 25 Jun 91 16:07:32 mdt  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

Subject: Re: consistency

I guess I wasn't clear in expressing my comment. I was well aware of the fact that "Canadian" Miller was brewed in Canada (under licence of ... etc. -- just like Lowenbrau brewed under licence by Miller -- Aside: Miller's ad campaign where they shipped a keg to Germany to pass inspection is a complete farce: I don't think any German could drink U.S. Lowenbrau without spitting up). I believe the Labatt's purchased in the U.S., however, has a big "IMPORTED FROM CANADA" on it, but I could be wrong. I won't even mention that Moosehead is not even sold in Canada -- oops, I guess I just did! I did notice, Jay, that you had stopped at the state level, the point I wanted to make was related, though.

The point is, that it's interesting that a reasonable tasting product can be poured out of a can labeled "Miller," while at the same time a relatively lousy tasting product can come out of a bottle labeled "Labatt's." I understand there is/was a price-gouging lawsuit against the American brands in Canada. I believe that their defense was that they do not advertise in Canada and the low cost was due to this reason (if my memory serves me correctly, the last time I was in Toronto, 24 cans of Canadian beer was approaching 30 \$CDN, whereas a case of an American brand was on the order of 19 \$CDN). My explanation for Labatt's tasting bad in the U.S. has always been that it needed to be pasteurized to be sold here. Keeping their beer fresh was the reason I was told that Coors did not used to be sold east of the Mississippi -- I believe Coors now says that it ships their beer under refridgeration, but I've seen cases of Coors stacked in the aisles of the store, so what gives? I know that beer purchased in Canada used to spoil in a few months if not refridgerated. Beer in Alberta used to always be stored in walk-in coolers and only came in bottles, but on my most recent trip to Calgary (1988) and my last trip to Vancouver (1990), they cans and the cans were stacked in the aisles of the store. Have they started pasteurizing?

Al.

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Date: Tue, 25 Jun 91 15:53:06 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Cold Filtering, and the Conference

In HOMEBREW Digest #666 (the Issue of the Beast 8-), Kieran O'Connor asked a very cogent question:

> --what the \*#\$\$ is "cold filtered"?

A marketing ploy. Virtually every commercial brewer filters their beer, and virtually all do so cold, to (try to) remove chill-haze before bottling. A lot of other stuff is stripped out as well, but their process is calibrated for that. Bottled beers labeled "draft" can't, by law, be pasteurized, so they must be very finely filtered to eliminate possible biological contamination; Coors, for example, has done this for years with all their beers. Miller marketeers saw an opportunity, and like A-B with their beechwood aging, made marketing hay on a technique imposed on them by other parts of their process.

And to all of you posting glowing reports of what must have been an outstanding conference: YOU CAN'T IMAGINE HOW JEALOUS I AM!! Maybe next year. And in Mike Sharp's report on the Lambic Net (the only traffic there in weeks, it seems) I note that Phil Moeller, a fellow GCBA member, was there; so I'm sure I'll hear all about it at least once more ...

Speaking of Mike and lambics, if you thought that he'd done a huge amount of advance work to make his tastings go so well, you're right!

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Tue, 25 Jun 91 16:05:24 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Ullage

My first batch was, to be charitable, sub-optimal. Among my many sins in producing that batch was wildly inconsistent ullage, ranging from 1/8" to 2+". I noticed that the sound made in lifting a crown would vary considerably, roughly proportional to the headspace. Bottles with lots of ullage roared "PSSSSST!!", while those with less were more reserved. Then I bought a copy of Miller, and have used his recommended (small) headspace ever since, without further reflection.

Until this year's nationals. The bottles I sent in never had less than 1/2" nor more than 3/4" ullage, but some judges seemed to find this uncomfortably small. Several commented on the "overflow", and one made the curious remark that though it was rather full, it didn't gush. I've never noticed a correlation between fill and gushing.

Perhaps the answer is that if you're entering contests, it's a good idea to tailor both the bottles you use and the way you fill them to the apparent tastes of the judges ...

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: 25 JUN 91 17:05:58  
From: EDPY030%UNLCDC2.BITNET@VM1.NoDak.EDU  
Subject: BEER

DEAR FRIEND,  
PLEASE REMOVE MY NAME FROM THE HOMEBREW DIGEST MAILING LIST.  
THANK YOU  
TERRI EDPY030@UNLCDC2

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End of HOMEBREW Digest #667, 06/26/91  
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Date: Wed, 26 Jun 91 10:03 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: Winners Circle (Grain vs Extract)

Let me put in my 2 cents on the "Winner's Circle" recipes and the Grain vs Extract discussion. I agree that there are as many extract recipes in this book as grain recipes. This may indicate that extract beers are as "good" as grain beers.

OTOH, most of these recipes are OLD. All-grain brewing has become popular only in the last few years. I estimate that three or four years ago, 80 percent of all competition ENTRIES were extract beers. I'm surprised that only 50 percent of the WINNERS are extract. The simple fact that 50 percent of the beers in this book are extract beers does not tell us much about quality of grain or extract recipes. Winners from recent competitions (check Zymurgy) are almost exclusively all-grain beers. I guess that more than half of today's entries are all-grain beers.

I conclude that looking at competition winners tells us about the popular fads in brewing. It is difficult to determine good versus bad sources of fermentable sugar.

I've been judging homebrews for a long time (5 years, I think?!). Homebrew has improved significantly since then. IMHO, the beers that won competitions a few years ago would not do well today. I'd think twice about blindly adopting recipes from Winners Circle. I should know, I have a few swill recipes in the Winners Circle book.

Mike Fertsch

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Date: Wed, 26 Jun 91 10:40:59 EDT  
From: JWHITE@maine.maine.edu (Jim White)  
Subject: Hop growing question ???????

I planted 4 hop rhizomes (2 Cascade, 1 Willamette, 1 Mt.Hood) about the middle of May. To date just 1 (The Willamette) has broken the surface.

I feel certain that I prepared the soil, and planted the rhizomes appropriately. I am aware that the vines won't produce buds this year, but am surprised that it has taken so long to surface.

Does it typically take 5-6 weeks for signs of life? Should I be concerned?

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Date: Wed, 26 Jun 91 07:50:12 PDT  
From: Bob Devine 26-Jun-1991 0843 <devine@cookie.enet.dec.com>  
Subject: US formulations of imported beers

Mark W Castleman writes:

> Another bit of anecdotal evidence on beers tasting different here than  
> on their home turf. Two years ago I took the Carlsberg tour in  
Copenhagen.  
> I was told that the Carlsberg, Tuborg, Elephant etc. which is shipped  
here to  
> the USA is made according to a completely different recipe than the  
stuff  
> made in Denmark for domestic consumption.

There are several other examples of different formulations of the same  
named beer. Everyone has probably heard that the Guinness stout exported  
is different than the native recipe in Ireland (exported has higher  
alcohol,  
for example, because Irish tax laws on beer is based on alcohol content)  
.

Another, not as well known, example is Beck's. I've heard that the US  
marketed version has some corn as an adjunct because it, like Carlsberg,  
was perceived as too malty for the average consumer. Sigh.

Bob "living in the land of `malt liquors'" Devine

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Date: Wed, 26 Jun 1991 11:41:56 EDT  
From: ACS\_JAMES@VAX2.ACS.JMU.EDU  
Subject: Please add me to the mailing list.

Please add ACS\_JAMES@VAX1.ACS.JMU.EDU to the mailing list. I've sent several messages to homebrew-request but have not been added.

Thanks,  
James W. Wilson

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Date: Wed, 26 Jun 91 11:44:46 EDT  
From: prs@titan.HQ.Ileaf.COM (Paul Schmidt)  
Subject: Flavors

I haven't brewed anything yet (perhaps later this summer or early fall?), and I'm trying to get an idea of what kind of beer to try first.

I've been reading lots of descriptions of beer flavors (hoppy, sweet, esters, etc.) but I don't really know what they all mean. Can someone post a description of the major flavor 'spectrums', and name a commercially available beer that would represent the presence or absence of that particular flavor? For example, I understand that Molson Golden is a hoppy beer; is there a similarly-flavored beer without as much hops that I could try next to it? And so forth...?

Thanks in advance!

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Date: Wed, 26 Jun 1991 08:56:23  
From: kla!kirkish@Sun.COM (Steve Kirkish)  
Subject: What's \*in\* that beer?

I've been reading with interest the recent entries about Big-Breweries' and their alleged additives, creating a chemical soup that tastes almost, but not completely, unlike beer ;-). I dug out my 1988 copy of CAMRA's "Good Beer Guide" (a definitive guide, IMHO, and indispensable in the UK...) and turned to page 144 for an entry entitled "Foreign Bodies", by Roger Protz. He mentions in particular Miller Lite, "described as 'the nearest thing to an empty glass'", and discusses how American legislation (at one time) forced the makers to list their ingredients: "propylene glycol alginate, water, barley malt, corn syrup, chemically modified hop extracts (there ya go), yeast, amyloglucosidase, carbon dioxide (!), papain enzyme (clarifier, I believe), liquid sugar, potassium metabisulphite, and Emkamalt". Public outcries forced Miller to drop it's use of additives, the report goes on to say. It is brewed under license in Britain by Courage. The author considers this to be a happy example of what the British big-brewers should follow.

He goes on to describe the effects of these and other additives (available from your local chemistry set): propylene glycol alginate is added to lager and keg beers to lend a "commercially attractive but fake head"; amyloglucosidase and aspergillus niger are used to balance enzyme deficiencies; hypochlorite, bleach, ozone, gibberellic acid and bromate can speed germination and starch extraction; and silicone anti-foam reduces the yeast head in fermentation vessels to "squeeze in more liquid".

The upshot is to not only make beer drinkers aware of what might be in that bottle, but to also suggest that ingredients go back on the label. If ya got nothing to hide, why not show it?

Fortunately, these additives are not necessary to the taste of a homebrew, and their probably not cost effective. I am no chemist, but I have a feeling that most of the ingredients above might be organic extracts and most may not be unhealthy. As the cartoon at the end of the article states, with the bartender telling a guy at the bar with a "Gents" room beyond, "Not many people hang on to it long enough to worry about the ingredients".

So, don't worry, relax, have a homebrew!  
(And apologies and thanks to CAMRA and Roger Protz for the excerpts.)

- -- Steve Kirkish

Disclaimer: These opinions, which belong to me, are mine.  
So Relax.

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Date: Wed, 26 Jun 91 13:05:32 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Cold Filtering Debunked

Gee what is cold filtering you ask??  
Well in just about any brewery larger than your kitchen the beer is filtered prior to bottling or serving. Since Miller brews Lager beers the beer is already cold. A typical step before filtering is cold conditioning, where the beer is "aged", basically let sit at temperatures in the low 30s. This can also be known as lagering, though cold conditioning is typically for just long enough to let yeast sediment out of solution, while lagering can go on for many months. Either way the beer is cold at this point, and from what I understand keeping it cold during bottling helps the CO2 stay in solution.

So as far as I can determine, cold filtering is something Miller has done for as long as they've used filters, made lager, and bottled it. It's just a new name for something that a lot of breweries do. Miller probably trademarked it first though so no one else can use it.

As far as "clean" room procedures, many other brewers use some or all of these techniques (clean rooms with microbial air filters, sterilant bath before entering filter room, etc..)

Oh yeah, the reason some brewers don't pasteurize is cause they use a finer (and more \$\$) filter that gets out not just the yeast, but also bacteria, which are smaller.

On a related note, Joe mentioned Miller 100% Barley Draft, well Matt's of Utica has been making Saranac, an all-malt American Pilsener for some time. While other Matt's products (except the contract brews) are pretty much swill the Saranac is respectable American pilsener.

JaH

Tonto - the Lone Rangers side kick, literally means fool  
Quemosabe - What Tonto called the Lone Ranger, a contraction of "Quein No Sabe" literally One who knows nothing

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Date: Wed, 26 Jun 91 10:13:31 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Cold Filtering

Just to add to the discussion of cold filtering.....

I recently heard that those wily Japanese brewers, the very ones who pioneered the "cold filtering" process, were adding a small number (~1000) of yeast cells back into each bottle of cold filtered brew. The idea being that these yeasts would consume whatever oxygen was introduced during the bottling process, thereby increasing the shelf life. Now imagine that, filtering out all the yeast, then adding some back in! All this for the sake of producing a consistently bland beer and keeping it consistently bland longer.

Pass the Sierra Nevada please,  
CR

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Date: 25 Jun 91 15:15:56 EST  
From: RJS153%SYSU@ISS1.AF.MIL  
Subject: Help with Mabi brew

Hi All!

A friend of mine is from Puerto Rico, and he wants to make a native brew from Puerto Rico called "Mabi". Mabi is a mildly alcoholic brew that uses the bark from some tree, possibly the Mabi tree. The wort (I'm new to this, so forgive me if I use the wrong terms) also has cane sugar, and a sample of someone else's Mabi already brewed. My guess is that this is where the yeast comes from. Mabi is a real quick fermenter, something on the order of five days, or only three days if they put it in the sun. We're in Ohio, so there are not a lot of Mabi brewers in the neighborhood. He needs to either find some Mabi-style yeast or get a substitute. What type of yeast could he substitute?

Any help you can provide is appreciated. If we ever get this off the ground, I'll be sure to tell everyone how it turns out.

- --Randy-- (and Dave)

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Date: Wed, 26 Jun 91 11:12:34 PDT  
From: Marty Albin <martya@sdd.hp.com>  
Subject: coatings on kegs

Sorrtly to post this, but mail bounced and I hastily discarded the alternate address.

> Am looking for a source for some form of paint or coating to apply  
> to my SS barrels/kegs that will provide better heat transfer.  
> I have heard of such coatings, and seen photos of containers with a  
> gray coating on their bottom surfaces.

To the outside or the inside? If you want to put it on the inside, you'd be wasting your effort. Direct contact with the fluid in question is as good as it gets.

If you want to put it on the outside, there are some paints you might try, but they wouldn't be much use unless you want to cool the keg in orbit or something.

A coating can increase heat transfer by radiation, one of the three normal mechanisms (the other two being conduction, where heat flows within a stationary medium, like a metal; and convection, where heat is carried by a fluid in motion), but at the expense of the other mechanisms. If you turned your keg into a perfect black body (100% emissivity) you would get only a microscopic increase in heat transfer at the kinds of temperatures normally encountered in brewing.

Radiative heat transfer varies with the fourth power of temperature, so things like stars and white-hot pieces of metal lose most of their heat by radiation, but things like kegs lose most of their heat by convection. In a vacuum, there isn't anything to convect or conduct to, so all heat transfer is by radiation. This is why it's so hard to cool the space shuttle, and why thermos bottles have a vacuum insulator.

If you could increase the surface area of the outside of the keg (by welding on fins, say) you could increase convection somewhat. To get optimum effect, you'd need fins on the inside too.

I assume in all this that you're trying to find a way to chill kegs quickly. There's another approach: in-line chillers called cold plates. The idea is you store the beer warm but run it thru a refrigerator or ice chest to cool it on the way to the tap. Foxx Equipment sells these for about \$125, but you could make your own for half that. I've seen them used, and they really work.

A wort chiller stuck inside might work too, but you'd risk contaminating the keg, and you'd lose some carbonation.

If you figure something out, let us know! I'd like to save some time at parties.

--martya

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Date: Wed, 26 Jun 91 12:53:29 -0600  
From: dinsdale@chtm.unm.edu (Don McDaniel)  
Subject: Aerating worts

Mike McNally offered his experience with oxygenating wort prior to pitching and asked for comments. Here's mine:

First, I like to use the term aerating to preclude any confusion with oxidation which we all know is undesirable.

Like Mike, my primary reference is Miller. I used to fan the wort over the sides of the primary when racking to aerate the wort. With this method, I experienced a variety of problems with long lags, slow or stuck ferments, and high terminal gravities. So I tried something akin to what Mike described. I rack to a carboy after cooling and allow to sit over night for trub settling. In the morning, I rack to my plastic-bucket primary and pitch. I don't generally bother with the fanning procedure anymore. I take my OG reading right in the bucket and then use the hydrometer (which is of course already sanitized) and whip the hell out of the wort. I do this for a couple of minutes until my arm gets fatigued and there is a good head of foam on the wort. I then seal it, put the fermentation lock on it and let it go.

This procedure has solved all the aforementioned fermentation difficulties. The past seven batches in which I've used this method have all resulted in quick, clean ferments without any signs of infection (the additional exposure to bacteria from the whipping is small and I feel is more than offset by the shorter lags).

I also apply this to the preparation of starters. The ten minute boil is sufficient to drive off most or all the oxygen. Vigorous swirling in the starter bottle before fitting the fermentation lock results in much faster takeoff times.

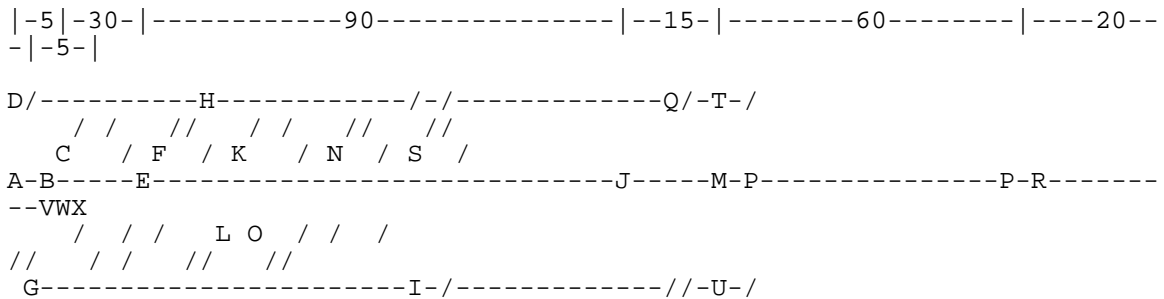
Don McDaniel

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Date: Wed, 26 Jun 91 17:06:21 CDT  
 From: jlf@poplar.cray.com (John Freeman)  
 Subject: Mashing time

I thought I'd add my two cents worth to the discussion of mashing times. I drew up this PERT chart long ago to determine what could be done in parallel. I have mashed in as little as 3 1/2 hours - I had no homebrew to drink while I was doing it... With homebrew, it takes a little longer.

I tried to draw this to scale, each column representing about three minutes, each task placed approximately where it belongs in time. The straight line represents the critical path, the things you cannot hurry: heating, mashing, boiling, cooling. One of the best speedups you can make is to sparge into your boiler while applying heat (at J).



- A. Clean mash tun, measure mash water.
- B. Heat mash water.
- C. Assemble grains, scale, grain mill, etc.
- D. Crack grains.
- E. Mash.
- F. Clean up from cracking.
- G. Relax.
- H. Measure and heat sparge water.
- I. Clean and set up sparge equipment.
- J. Sparge into boiler.
- K. Heat wort to boil.
- L. Weigh hops.
- M. Boil wort.
- N. Clean up sparge equipment.
- O. Proof yeast (dry) or take wort sample for yeast starters.
- P. Add hops to boil.
- Q. Clean and set up wort chiller.
- R. Chill wort.
- S. Put hydrometer and thermometer in wort.
- T. Put away materials.
- U. Clean boiler, strainer, etc.
- V. Pitch Yeast.
- W. Clean wort chiller.
- X. Relax. Relax. Relax.

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Date: Wed, 26 Jun 91 15:27:40 EDT  
From: pryzby%neptune%uunet.UU.NET@hplb.hpl.hp.com (Greg Pryzby)  
Subject: beginner's & cat's meow questions

I have been lurking for a few weeks now and just want to thank everyone out there. The info that is being shared is going to be helpful in the future (right now alot of it is over my head 8^).

My first question is concerning the Cat's Meow. When I sent the ps files to my printer, I got a U instead of a ' (apostrophe) everywhere, Q instead of ??? (I haven't figured out what the Q is suppose to be), have R and S instead of italics or underlining, and 0 instead of a degree. Anyway, is it a problem with my printer???

My first batch is bottled and will (hopefully) be ready for drinking on the 4th of July. I am already looking forward to my next batch and am pouring through recipes and trying to determine what I should brew next. I am open to suggestions. Also any tips that you have would be great. The summer issue of zymurgy has an article by Rob Brooke which has some good pointers, IHMO.

Thanks in advance for the info and email is fine. If anyone is interested in pointers/hints I will compile the data and mail you a synopsis.

peace,  
greg

---

Date: 27 Jun 91 00:01:38 EDT  
From: chip upsal <70731.3556@compuserve.com>  
Subject: cutting & miller

> "Damn...I cut it twice, and it's STILL too short!"

Or as I say "measure once cut twice"

>Now, here's another--what the \*@#\$ is "cold filtered"?

Chilling the beer untill a haze is formed then flitering out the haze,  
bacteria and some usefull proteens -- these proteens contribuite to head  
and body.

>ANd can someone tell me how beers are made non-alcoholic? I  
>think boiling and osmosis are two--am I right?

Yes those are two of the methods I have heard about.

Chip  
the carpenter

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End of HOMEBREW Digest #668, 06/27/91  
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Date: Thu, 27 Jun 91 8:54:34 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: SNPA Yeast...

Hi all. A couple days ago I ran down to the local good beer store to get some Sierra Nevada Pale Ale with the idea of culturing the yeast for a bottle or two. They had only one six pack dated March 5th (or close to). Anyway I prepared a starter of ~1/2 cup DME to a pint of H2O and some hops. So far no activity, though it is hazy. Is this normal? How long does it take for the stuff to take off? Are the bottles just too old? Hope they get more soon....

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
Bitnet: dbeedle@ilstu.bitnet Normal, IL 61761

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Date: Thu, 27 Jun 91 10:28:18 -0400  
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)  
Subject: Beer Tastes

Paul Schmidt (prs@titan.hq.ileaf.com) asks about examples of commercial beers with specific tastes; he mentions "hoppy", "sweet", "estery". Here's a couple of suggestions:

hoppy - Samuel Adams Lager is amazing. It's like sticking your head in a hops basket. Try drinking it straight from the bottle. I don't know, it must shoot the hops right up your nose.

sweet - Any of the scotch ales, like McEwans. They're apparently brewed with crippled yeast to produce sweet diacetyl flavors. The only trouble is finding a fresh bottle. McEwans in particular is in clear glass and tends to go off.

estery - Anchor Liberty Ale is very fruity for a commercial beer. This is typical for an "ale" style but still strange to the American palate, if there is such a thing.

Tom

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Date: Thu, 27 Jun 91 8:20:18 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Hops Propagation

In HOMEBREW Digest #668, Jim White asked:

>I planted 4 hop rhizomes (2 Cascade, 1 Willamette, 1 Mt.Hood) about the  
>middle of May. To date just 1 (The Willamette) has broken the surface.  
[ ... ]  
>Does it typically take 5-6 weeks for signs of life? Should I be  
concerned?

Both times I planted hops, I planted at the beginning of March and didn't  
see any sign of activity until late in April. No call for concern!

Oh, and by the way, I got only about half of HBD #667. Could some  
kind soul send me a complete copy? Thanks ...

= Martin A. Lodahl Pacific\*Bell Staff Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Thu, 27 Jun 1991 11:43:35 ADT  
From: cw@esv.bgsu.wfu.EDU (Chris Woodward)  
Subject: Please add me to your mailing list.

after sending several requests to the homebrew-request address with  
no response I decided to go straight to the source... sorry.  
Would you please add me to your list of subscribers.  
thank you.  
-chris

- --  
chris woodward =|  
cw@esv.bgsu.wfu.edu =|  
=====

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Date: Thu, 27 Jun 91 10:56:05 CDT  
From: Mark Sandrock <sandrock@aries.scs.uiuc.edu>  
Subject: Re: consistently bland beer

> ... Now imagine that,  
> filtering out all the yeast, then adding some back in! All this for the  
sake  
> of producing a consistently bland beer and keeping it consistently  
bland  
> longer.  
>  
> Pass the Sierra Nevada please,  
> CR

Well, I like my Sierra Nevada too, but rumor has it that these guys (AB,  
Miller, Kirin, etc.) are in business to make money!

I feel the same way in the grocery seeing all the people buying Coke/  
Pepsi  
by the gallon instead of fruit juice -- especially for kids!

I think that very little of the cost of typical beers and soft drinks is  
in  
the ingredients, and most is in packaging, distribution, advertising,  
(and  
profit). Correct me if I'm wrong, but this seems to be "the American  
way".

All the more reason to "brew it yourself".

Cheers,

Mark Sandrock

P.S. I sometimes tease my kids when they want me to buy them pop (which I  
do on occasion). "Coke, the REAL thing, artificial color, artificial  
flavor,  
artificial sweetener, right!" I say, "Fruit juice, the REAL thing!"  
- - -

BITNET: sandrock@uiucscs Univ. of Illinois at Urbana-Champaign  
Internet: sandrock@aries.scs.uiuc.edu Chemical Sciences Computing  
Services  
Voice: 217-244-0561505 S. Mathews Ave., Urbana, IL 61801

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Date: Thu, 27 Jun 91 09:02:28 PDT  
From: jeg@desktalk.com (John E. Greene)  
Subject: New Kirin Beer

I recently participated in a marketing survey for a new beer the Kirin is introducing. At the time it was called "Kirin Limited". I was a very good beer for a commercial beer. However, I was rather dismayed by the way the survey went because it was obvious that they were intending to market this beer as a 'trendy' 'yuppy' brew. The whole marketing strategy was toward would I buy the beer base on the 'image' or the looks of the bottle rather than how it tastes. Such a waste. They were also planning on charging \$6 a six pack for it. My comments were, "It's a really good beer, but not \*that\* good".

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-----  
John E. Greene    Everyone needs something to believe in.    I believe  
Sr. Staff Engineer    I'll have another homebrew!  
Desktalk Systems Inc.  
(213) 323-5998    internet:    jeg@desktalk.desktalk.com

Date: Thu, 27 Jun 91 12:57:53 CDT  
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>  
Subject: CatUs Meow / Digest #667

The problem with CatUs Meow is not strictly limited to printers. When I FTP the files, whether from mainframe or PC, special characters are replaced by letters after the file is uncompressed. I've tried many ways of retrieving these files, but I still get the changed characters.

My issue of digest #667 was truncated. Also, every archive or subscriber I contacted had a truncated file (about 380 records). Does anyone have the entire digest they could send me?

Darren

```
*-----*  
-----*  
| Darren Evans-Young, Sys Prg   BITNET: DARREN@UA1VM.BITNET |  
| The University of Alabama   Internet: DARREN@UA1VM.UA.EDU |  
| Seebeck Computer Center   Phone: (205)348-3988 / 5380 |  
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |  
*-----*  
-----*  
-----*
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Date: Thu, 27 Jun 91 13:57:24 EDT  
From: Dave Finberg <DIFINB%WMVM1.bitnet@VTVM2.CC.VT.EDU>  
Subject: Beer Ingredients

Well, I am a newcomer to the list so kill me I am repeating a point, but a drop of milk in a full glass of beer is enough to destroy all natural foam. Try it sometime with some of the commercial beers and see what happens! Sorry if my chemistry is not up to explaining why this happens.  
-- David Finberg

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Date: Thu, 27 Jun 91 12:31:00 PDT  
From: dannet!bruce@uunet.UU.NET (Bruce Hill)  
Subject: Unheard cries for subscription and unsubscription to the list.

I have seen an awful lot of people posting to the digest for subscription and unsubscription requests. Here's the reason no one seems to be at homebrew-request -- Rob Gardner is in Sweden until July 1. Please be patient, when he returns I'm sure he is going to have alot of mail to wade through.

We now continue with your scheduled programming.....

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Date: 27 Jun 91 12:38:21 PDT (Thu)

From: bryan@tekgen.bv.tek.com

Subject: Oxygenating Wort

I recently ran a test on the effects of oxygenating the cooled wort prior to pitching the yeast. I brewed what turned out to be about 8 1/2 gallons of a Pale Ale (O.G. of 57) in a 10 gallon pot. 5 gallons went in 1 fermenter

and 3 1/2 gallons went in another. While transferring the wort, I gave it a stir regularly to ensure the same density of wort went into both carboys.

When transferring the cooled wort into the 5 gal carboy, I stopped at 3 or 4 points and gave the carboy a good shake. The carboy would have several

inches of foam on top when I was done shaking it. The carboy with 3 1/2 gallons I shook only once, at the end. I had a starter made and pitched a generous amount of Wyeast American yeast into each.

At 8 days the measured gravity was 20 for the carboy with a minimal amount

of oxygenating and 14 for the carboy with lots of oxygenating. In general the carboy with lots of oxygenating had a much more vigorous fermentation,  
(visual observation).

Bryan

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Date: Thu, 27 Jun 91 12:45:22 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Overdo the O2

I thought I'd share my method for oxygenating (as opposed to aerating or oxidizing) my wort. Since I'm somewhat of a fanatic, I'm sure some of you will find it amusing.

My brewing environment is rather hostile. I brew outside for several reasons, but this has the disadvantage of putting me amidst several fruit trees. There are always oranges, lemons, figs, or tangerines on the ground spewing spores everywhere. Add to this the algae laden fish pond and you've got a microbial zoo. Under these conditions, I'm forced to do everything I can to minimize exposure of fertile wort to the elements.

When I lived elsewhere, I employed the afore-mentioned technique of vigorously shaking a partly filled carboy to aerate it thoroughly. That no longer works. When you do that, you are also putting whatever critters are in the air in intimate contact with your wort. In my zoo, this is enough to cause infection related off flavors in the beer. In the spirit of overkill, here is my solution :

Place a T fitting on the \*cool\* side of the counter-flow wort chiller. Connect one side of the T to a tank of medical grade oxygen!!! Connect the other side (via some tubing) to one of those orange colored plastic carboy caps with two tubes sticking out of it. In the cap's other tube place a stem thermometer so that the stem sticks right into the flow of wort. When it's all set up, you turn on the valves in the right sequence, and you get cooled oxygenated wort at the right temperature into the carboy without exposing it to the environment. The chilling, oxygenating, transferring system is completely closed. Besides being really cool, it works very well. The yeast really takes off.

Alan Kornblum, the brewing chemist at Anchor, informed me that most commercial breweries aerate their wort rather than oxygenate. This is primarily because excess oxygen can cause yeast mutations and it's easier to not overdo it if you avoid pure oxygen. I seldom repitch my yeast, so mutations aren't a big concern.

To be used only under adult supervision.....8-]

CR

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Date: 06/27/91

From: Joe Kendall <SYSHJK%GSU.EDU@CUNYVM.CUNY.EDU>

Subject: 1/2 batches

Howdy,

Disclaimer first: I'm a novice home brewer. Now that that's out of the way, here's my question. A buddy of mine has gotten good results by using

2 homebrew kits in one 5 gallon batch of beer. I think this was recommended

in "Joy of Homebrewing". It seems to me what one changes by putting in 2

cans of "good stuff" instead of one, is the ratio of "good stuff" to water.

Can one accomplish the same thing by putting in one brew kit and half the

normal amount of water. I hope so.

-----

Date: Thu, 27 Jun 91 17:29:32 EDT  
From: Pete Soper <soper@encore.com>  
Subject: re: half-filled bottles

Two considerations:

1. It is the rapid expansion of the headspace gas that propels broken glass.

The bigger the starting volume (and pressure of course), the more energy available to shove a piece of glass into your body.

2. Thermal expansion of beer will cause the bottle and/or cap to fail if

you use too little headspace and the beer then warms up enough.

This has been repeated periodically in "Zymurgy", in the Digest, etc.  
Item

one is a serious safety issue that beginning brewers should pay special attention to. Item two is just a heart breaker that you'll observe if you go too far with minimizing headspace.

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Date: Thu, 27 Jun 91 19:35:11 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Winner's Circle

Mike:

I was under the impression the discussion was also including winners more recent than the book. I may be wrong on this though.

Do you recall the statistics announced for this year's winners. Don't quote me

on this, but I think that the number of winning extract brews was not significantly different (on a percentage wise basis) from their

representation

in the total entries.

HOWEVER The number of winners who used liquid yeasts WAS disproportionate from

the percentage of entries, implying that liquid yeast has a significant impact

on brewing quality.

JaH (I'm always right, except when I'm wrong)

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Date: Thu, 27 Jun 91 19:16:10 CDT  
From: jack@wubios.wustl.edu (Jack Baty)  
Subject: Wort Aeration

> From: dinsdale@chtm.unm.edu (Don McDaniel)  
> Subject: Aerating worts

> Like Mike, my primary reference is Miller. I used to fan the wort  
> over the sides of the primary when racking to aerate the wort.  
> With this method, I experienced a variety of problems with long  
> lags, slow or stuck ferments, and high terminal gravities. So

Since writing his book, Dave Miller has changed his ideas on wort  
aeration. At a meeting of the St. Louis Brews a while back he  
suggested  
aerating the wort every half hour or so after pitching for at least  
several hours.

More recently he has been experimenting with a homemade version of the  
'Happy Yeast Air Infusion System' reviewed in the Winter 1990  
\_Zymurgy\_.

This uses an aquarium pump to pump air through a filter and into the  
wort. According to the review, the manufacturer suggests aerating for  
five hours.

- - -

Jack Baty  
Division of Biostatistics Washington University Medical School St.  
Louis  
jack@wubios.WUstl.edu

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Date: Thu, 27 Jun 91 19:30:42 CDT  
From: jack@wubios.wustl.edu (Jack Baty)  
Subject: Winner's Circle Beers

In the last two special issues of *\_Zymurgy\_*, the Winner's Circle column has published statistics about the entries to the national homebrew competition. Here are excerpts:

1989 Based on data from over 850 entries  
Entered      Placed 1, 2, or 3  
Extract      28%    22%  
Partial Mash    23%    18%  
All-Grain    49%    60%

1990 Based on data from 1548 entries  
Entered      Placed 1, 2, or 3  
Extract      22%    20%  
Partial Mash    27%    20%  
All-Grain    51%    60%

Of course, in interpreting the numbers one must take into account that more experienced brewers may be more likely to submit all-grain beers.

- - -  
Jack Baty

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Date: Fri, 28 Jun 1991 00:17 EDT  
From: "One slip, and down the hole we fall" <ACSWILEY%EKU.BITNET@CUNYVM.  
CUNY.EDU>  
Subject: Re: Homebrew Digest #668 (June 27, 1991)

Howdy Brewfreaks!

Well as ya'll know I'm fairly new to homebrewing...cooked my first batch and its in the bottles now. Everything is going according to plan. I popped the top on one and its smells and tastes ok....the thing is that the first try I used a "kit" you know open the can..boil..add sugar etc..which is fine. for the first time..but I want to branch out (i'm allready hooked on the hobby :) the deal is the 2 suppliers who I got catalogs from really have a limited inventory..as far as supplies go...I won't mention any names... but one starts with a O and is from Ill. the other is from NC...what I would like to know is there a mail order supplier who stocks it all...I want to continue with extracts...but eventually I want to try some grain recipes. . any help would be greatly appreciated...you guys have been really helpful thanks again to ya'll!!! direct e-mail is fine.

Bill

acswiley@eku.bitnet

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End of HOMEBREW Digest #669, 06/28/91  
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Date: Wed, 26 Jun 1991 16:24:02 -0400  
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: halfers, taste differences

I sent an article in on the carbonation levels of half bottles, but it seems to take my posts a long time to show up? It must be flying around on someones disk god know wherre?

I always bottle that last half bottle, and have never had any blow up, but I have noticed that they are more prone to excessive foaming when being poured.  
IE: Their apparent carbonation is higher.

Regarding differences between beer tastes in different countries, I have noticed that most Canadian beers taste different as you travel from province to province. I was told this is due to local market preferences? Note that we don't have a free trade agreement inside Canada, so beer sold in a province must be brewed in that province! It seems a bit silly to have to travel to the states to sample several Canadian beers that it is not legal for me to buy in Ontario? Of course that's not the only silly thing I can think of that is unique to Canada.

Most American brands sold in Canada are brewed under licensce by a Canadian brewery. I believe most Canadian brands sold in the US are Imported from Canada, and sold as such. I've never tasted them to compare to the sold in Canada versions. I'm always amazed how many places sell Molson Golden on tap in the states!

Bill Crick Brewuis, Egro Summer!

-----

Date: Fri, 28 Jun 91 7:35:44 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Re: Beer Tastes (and Sam Adams)

Tom Nolan (nolan@lhevax.DNET.NASA.GOV) writes:

>  
>Paul Schmidt (prs@titan.hq.ileaf.com) asks about examples of commercial  
>beers with specific tastes; he mentions "hoppy", "sweet", "estery".  
Here's

>a couple of suggestions:

>  
>hoppy - Samuel Adams Lager is amazing. It's like sticking your head  
> in a hops basket. Try drinking it straight from the bottle.  
> I don't know, it must shoot the hops right up your nose.

That would have been my choice as well. Harpoon Lager is also pretty heavily hopped for a medium-light lager.

>sweet - Any of the scotch ales, like McEwans. They're apparently brewed  
> with crippled yeast to produce sweet diacetyl flavors. The  
> only trouble is finding a fresh bottle. McEwans in particular  
> is in clear glass and tends to go off.

Sam Adams Double Bock is a fairly sweet beer. Anybody at the Conference get to try "Wee Heavy" on Friday night? Now that was sweet, not to mention having a "hit me over the head with a stick" alcohol content!

>estery - Anchor Liberty Ale is very fruity for a commercial  
> beer. This is typical for an "ale" style but still strange to  
> the American palate, if there is such a thing.

You want fruity? Try the new (you guessed it!) Samuel Adams Wheat Beer (!! ) due to hit the stores in a couple of weeks. It's light and crisp, a good thirst quencher, with an incredible banana ester. I hope it's as good in a bottle as it was straight out of the conditioning tank at the brewery.

During the Saturday brewery crawl at the AHA conference we visited the Boston Beer Co. and Jim Koch (he pronounces it "Cook") himself served as tour guide. When he was done discussing the brewery operations, he grabbed a stack of plastic cups and said "Anybody wanna try some beer?" (silly question :- ) He then proceeded to open the spigot on the "bright beer tank" and pour a glass for everybody who wanted one.

If someone out there was in attendance and taking notes, maybe you could pass along some of the comments Jim made about the yeast he uses for the Wheat Beer? It's pretty amazing stuff. Anybody out there know Fred Eckhardt personally? I know he was taking notes. Now if we could get him on the net...

I always used to think Jim Koch was a marketing slime type, probably because I get to hear his commercials on Boston radio all the time. After talking beer with him at the brewery, I've found a new respect for him and his products.

Try the wheat beer. I thought it was pretty amazing. It smells more like real bananas than real bananas do! :- ) Your mileage may vary.

- - -

Kevin L. McBrideklm@gozer.uucp -or- uunet!wang!gozer!klm

Brew Free or Die!  
Nashua, NH

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Date: Fri, 28 Jun 91 08:56:41 mdt  
From: hplabs!hp-bsd.cos.hp.com!hotsc!smc (Steven M Casagrande +1 908 949 6737)

Subject: 1/2 batches

> ... A buddy of mine has gotten good results by using  
> 2 homebrew kits in one 5 gallon batch of beer...  
>  
> Can one accomplish the same thing by putting in one brew kit and half  
the  
> normal amount of water. I hope so.

My first batch was a 'short' batch by mistake (didn't measure the H2O correctly) and I ended up with about 3 or 3.5 gallons for my 5 gallon extract recipe. I was GREAT! Quite strong, and it was very flavorful.

One problem - it was so good, it didn't last long! Also, you really couldn't drink more than 1 or 2 at a time due to the alcohol content, or you'd really get @#\$(\*(%# :-).

I haven't tried the two-cans-of-extract for one batch method yet, but that seems like the best of both worlds (full batch, but very strong at the same time). I may make my next batch in a similar manner.

Steve Casagrande  
smc@hotsc.att.com

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Date: Fri, 28 Jun 1991 11:31:48 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: hoppt

Someone said to smell Sam Adams Lager straight from the bottle for an example of a hops aroma. I agree, but Sam Adams Stock Ale has even \*more\* hops aroma, almost too much for me, and I like hops alot. The hops do seem to be more easily sniffed from the bottle. Maybe the small nostril-sized (more or less) opening helps concentrate the aroma for a good sniff. I always take a good sniff from the open bottle before I pour off any beer.

Russ

-----

Date: Fri, 28 Jun 1991 08:31:28 PDT  
From: Alex\_M.\_Stein.osbu\_south@xerox.com  
Subject: Re: Homebrew Digest #669 (June 28, 1991)

Tom Nolan (nolan@lhevax.DNET.NASA.GOV) described Sam Adams Lager as "like putting your head in a hop basket." Strange, that's how I used to think of Liberty Ale, which we get in LA both in bottled form on on draft in several of the finer drinking establishments.

And then, I went to the Anchor brewery and drank fresh Liberty Ale. It was as if I'd died and gone to hop heaven. I've never tasted anything so fragrant and wonderful and ... hoppy. Highly recommended. But then, I'm a big-time hophead.

Alex Stein  
astein.osbu\_south@xerox.com

PS: Unfortunately, I find it hard to drink "normal" Liberty Ale now, since the intense hoppiness seems to fade and, although I still love it, I can't help but compare it to the fresh unbelievably hoppy Liberty Ale I had at the brewery.

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Date: Fri, 28 Jun 91 9:48:57 MDT  
From: Rick Myers <hp-bsd!hpctdpe!rcm>  
**Subject: Near Beer**  
Full-Name: Rick Myers

Somebody recently asked about non-alcoholic brewing. I thought for sure that somebody would mention the article in latest issue (July) of Popular Mechanics! I will recap that article here, since it has some good info in it...

There are four methods currently used to make beer devoid of alcohol:

- a) vacuum distillation
- b) diffusion or reverse osmosis
- c) "stupid" yeast that ferments only 1% of the fermentables in the wort
- d) arrested fermentation

The fourth method, arrested fermentation, seems to produce the best tasting non-alcoholic beer, according to PM's tasting panel. The top three brews used the arrested fermentation method.

PM's rating were:

Outstanding

- 1. Clausthaler(Binding)
- 2. Haake Beck(Beck)
- 3. Sharp's(Miller)

Recommended

- 4. Pabst N.A.(Pabst)
- 5. Buckler(Heineken)

Drinkable

- 6. O'Doul's(Anheuser-Busch)
- 7. Old Milwaukee N.A.(Stroh)
- 8. Texas Select(San Antonio)
- 9. Birell(Hurlimann)
- 10. Kaliber(Guinness)
- 11. NA(San Antonio)
- 12. Goetz Pale Near Beer(Pearl)
- 13. Moussy(Cardinal)

Poor

- 14. Texas Light Dark(San Antonio)
- 15. Kingsbury(Heilemann)
- 16. Hamm's N.A.(Pabst)
- 17. Texas Light(San Antonio)

I thought the 'Drinkable' category amusing, as I don't find any of those listed in that category as being drinkable...

- - -

Rick Myers      rcm@col.hp.com  
Hewlett-Packard  
Colorado Telecommunications Division

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Date: 28 JUN 91 10:48:15  
From: EDPY030%UNLCDC2.BITNET@VM1.NoDak.EDU  
Subject: BEER

HELLO... HELLO...  
ANYBODY OUT THERE?  
I'VE BEEN TRYING FOR WEEKS TO CANCEL MY SUBSCRIPTION TO THE HOMEBREW  
DIGEST.  
I'VE NOW RESORTED TO SENDING THIS MESSAGE TO EVERY ADDRESS I CAN FIND. IF  
I'VE REACHED SOMEONE, PLEASE BE SO KIND AS TO REMOVE MY NAME FROM THE  
MAIL-  
ING LIST.  
THANKS  
TERRIEDPY030@UNLCDC2

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Date: Fri, 28 Jun 91 10:21:58 edt

From: Greg\_Habel@DGC.MCEO.DG.COM

**Subject: Brew Clubs in Mass**

CEO summary:

Is anyone aware of any brew clubs in Mass that are not listed in Zymurgy? I live in Hopedale (south west of Boston) and am looking to join a club. All of the clubs mentioned in Zymurgy are more than 1 hours drive. By the way... I just recently discovered HDB and am very glad to hear brewing conversations. Well its back to the keg for another pint of homebrew! Greg.

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Date: Fri, 28 Jun 91 11:53:18 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: fruit juice, Catus Meow, and O2

> P.S. I sometimes tease my kids when they want me to buy them pop (which  
I  
> do on occasion). "Coke, the REAL thing, artificial color, artificial  
flavor,  
> artificial sweetener, right!" I say, "Fruit juice, the REAL thing!"

The hard part is finding a brand whose major ingredient isn't  
corn sweetener... (Even if it is, I still prefer it to coke)

> The problem with CatUs Meow is not strictly limited to printers.  
> When I FTP the files, whether from mainframe or PC, special characters  
> are replaced by letters after the file is uncompressed. I've tried  
> many ways of retrieving these files, but I still get the changed  
characters.

Yes. The authors to "uuencode" the file after they compress it  
(not vice-versa!), and stick it somewhere where we can ftp it.  
This is standard stuff for files with special characters in them,  
such as raster images, or the output from "compress".

> At 8 days the measured gravity was 20 for the carboy with a minimal  
amount  
> of oxygenating and 14 for the carboy with lots of oxygenating. In  
general  
> the carboy with lots of oxygenating had a much more vigorous  
fermentation,  
> (visual observation).

Please be sure to tell us if the final gravity for the less-oxygenated  
wort is the same, even if it takes longer to get there...

On the same note, in trying to get my orange-ginger mead to carbonate,  
I took both cases and shook them last night. Did I pull a SNAFU?  
It's a dry mead, OG 1.088, FG .998, so fermentation stopped from lack  
of fermentables. I added 3/4 cup of corn sugar for bottling.  
It's been a month or two since bottling, and it spent 2.5 months  
fermenting.

BTW, it's the same mead that had a "soapy" taste to it when  
it was fermenting. From the responses we got here, I thought  
the taste was from not peeling the ginger. When fermentation finally  
stopped, it was totally clear a day later, and the soapy taste was  
completely gone. I must conclude that the taste was from the yeast  
(M & F champagne yeast, If I remember correctly).

cheers!

bb

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Date: Fri, 28 Jun 1991 13:29 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Conference observations & comments

Greetings one and all:

I just got back from the New Hampshire Conference and am catching up on all the Digests that came in while I was gone.

I thought the New Hampshire Conference was another resounding success. This makes my fifth national conference and I can't think of another event that I enjoy as much. A motel full of homebrewing freaks, each anxious to talk and share their latest and greatest brews. That's about as close to homebrew heaven as a poor old country boy like me can get. That goes for you city boys, too. :-)

It was great to put faces to some of the e-mail addresses I've been seeing for the last year. Mike Sharp gave a great Belgian lambic beer tasting. I found out too late to actually participate but I did wander around and grabbed a few sips from the ever-generous crowd. I played basketball in Belgium 13 years ago so I had already sampled most of the beers that were served in Manchester. I always love to see the look on someone's face as they sample these precious bottles of God's nectar for the first time! I even found Charlie Papazian's horse blanket krieg surprisingly close to style.

A few more observations: (because I can't resist!!)

I met Jay Hersh for the first time around 3:00 a.m. in his room. He's the only man I've ever seen who can read an issue of Zymurgy while fast asleep!

The Cornell contingent was well-represented. The Cornell site must have more homebrewers per site than any other node on the net. They may be quiet on the Net but they spent the majority of homebrew club night plying me with beers and stories. Then they sent me off stumbling to my room. Thanks, guys! It was great! You may talk with a funny accent but you make superb beers! BTW, Dr. Beebe, I'm Master Baughman to you. :-)

Darryl Richman, thanks to the fame and quality of his responses on the Digest, was as popular a personage as the inimitable Charlie P. All week long, one could hear, "Are YOU Darryl Richman?!!!!!" echoing through the halls. Oh, the price of fame and notoriety.....

Martin Lodahl wasn't there to spout his memorable impressions of the beer in hand but someone had brought along his picture. I'm not sure how much money Martin had to pay him to do it, but it was barely worth the price! Sorry you missed the framboise tasting, Martin. I'd love to have heard your impressions of some of those beers.

Pete Soper was there to help me prove once again that the culture and breeding of the south shines like a beacon through the murky darkness and cultural depravity of those lands beyond the Mason Dixon and Mississippi River. But, hey, we understand that you can't help where you were born. :-)

I talked with Russ Gelinas for a while at the framboise tasting. But we didn't drink enough to break through his calm, even temper so I have no lurid tales to tell of him terrorizing the night!

As for me, I maintained my usual calm, unassuming disposition, maintaining sobriety at all times, preaching moderation in all things, and only saw the sun rise twice.

Now on to various and sundry comments from the last 10 HBD's:

You can make the pick-up tube in a keg longer after cutting it by attaching a short length of siphon hose to the bottom. It's a good idea to change it every now and then.

A nice way to get the effect of boiling hops loose in the pot with the convenience of putting them in a hop bag is to line the boiling pot with either a sparging bag or a BIG mesh bag, one that allows you to fold back the top along the rim of the pot. You might need to weigh down the big mesh bag with a circle of copper tubing. When the boil is over, pull the bag out of the pot, taking with it the hops and a fair amount of trub. However, I STILL say use the pot scrubber in a hop bag routine. It's simpler and works great.

Beer Periodicals:

\_Zymurgy\_ & \_The New Brewer\_  
Box 287  
Boulder, CO 80306-0287

Amateur Brewer  
1082 B St.  
Hayward, CA 94541

All About Beer  
Bosack Publishing Co.  
4764 Galicia Way  
Oceanside, CA 92056

The California Celebrator Beer News  
4747 Hopyard Rd. Suite 100  
Pleasanton, CA 94566

Cascade Beer News  
POB 12247  
Portland, OR 97212

The Yankee Brew News  
Brasseur Publications  
POB 8053  
J.F.K. Station  
Boston, Mass 02114

Heads Up  
Beer Drinkers of America  
150 Paularino AVE.  
Suite 190  
Costa Mesa, CA 92626

As for a quick way to empty carboys: Stick your siphon hose or a long length of copper tubing into the carboy and pour. I guess this is a variation of the soda straw in a bottle technique. I just discovered it about a year ago and slapped myself (ouch!) for not having realized it earlier.

Mike Schremp seemed to imply that when mashing in a picnic cooler, one can recover the mash water, heat it up on the stove, and then return the water to the cooler to boost the temperature. BE CAREFUL!!!!!!! The mash water contains all the enzymes and if you bring that water to a boil, you will destroy all the enzymes and thus kill the starch conversion process.

Treating water with Burton Salts:

If you're brewing with extracts, forget the water salts. The extracts already contain all the minerals and salts that you will need for that beer. If you're making an all-grain beer, it's better to get your water tested at your local water plant or give them a call for the ion content of the water if you're already on their system. Adjust your water according to beer you're trying to make. In general, soft water for lagers. Hard water for English type ales.

An interesting aside here. Pere Theodore of Chimay fame told me that the water at the monastery is extremely soft and they make their ales without treating it at all.

Still on the subject of water treatment, watch out for the transcripts of the Manchester conference. Greg Noonan gave a great workshop, in particular giving references to easily obtained kits that allow the testing of your water in your own home.

Clean your boiling pots, Bruheats, and coffee pots of stains by boiling a little bit of B-Brite in them. The more I use that stuff, the more uses I find for it.

To increase heat transfer in your 15 gallon keg-converted boilers: Find a fifty gallon drum. Cut the top foot or two off with a metal cutting blade on a circular saw (or take it to a welder). Then cut a circle out of the other end of the barrel, just big enough to fit the keg/boiler through. The idea here is to make a jacket that goes around the keg which traps much of the heat that would otherwise escape to the air and slip this jacket around the boiler during the boil. You'll also need to cut a couple of 1" x 5" holes around the top of the fifty-gallon drum to allow the gases from the burner to escape.

I entirely agree with Mike McNally's observation that one should aerate the wort in the carboy by sloshing the beer around while it's filling. I've been advocating that for my BrewCap customers for the last five or six years. It's especially important to aerate the wort well in the BrewCap since it is a closed fermentation system. The idea of connecting a T-fitting in-line with an aquarium pump pumping air into the cool wort sounds like a great idea. I can't wait to give it a try.

Cheers ya'll,

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

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Date: Fri, 28 Jun 91 16:33:17 -0400  
From: randy@grebyn.com (Randy Tidd)  
Subject: Need info on Keg hardware

I have a question about Kegging my homebrew -- but my subscription to this forum isn't currently active, so I'd appreciate a reply via e-mail.

I recently acquired one of the old-fashioned aluminum kegs, one of the Aheiser Busch "Golden Gate Kegs"; these are the ones with the bung hole in the middle of the side, and taps on the top and bottom. What I need is the hardware to use it -- replacement bungs, and a tapper system. The tapper system will have to be a 2-piece one, with the pump for the top tap hole and a spigot for the bottom tap hole.

Can anyone give me any pointers? I asked my local homebrew shop and the guys at 1-800-321-BREW and neither could help me out. One guy mentioned a place in Kansas called Foxx, but I have no way of knowing what their phone number is or even if they still exist. Any tips on this company would also be appreciated.

Again, please send the info via e-mail to randy@grebyn.com.

Thanks!

Randy Tidd  
randy@grebyn.com

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Date: Sat, 29 Jun 91 00:06:10 -0400

From: Tim.Weil@f131.n109.z1.FidoNet.Org (Tim Weil)

**Subject: Need info on Keg hardware**

Problem - How to extend standard 5 gallon all-grain mash recipes to 7 gallon volume.

Variables -

- \* Conflicting information!!! I recently followed a ZYMURGY recipe from the Yeast Special Issue that used 15-20 lbs. of grain & I still only produced 6 gallons.
- \* 99% of all published recipes appear to target 5 gallon batches, regardless of the contents used.
- \* The '1 quart of water to 1 pound of grain' rule of thumb doesn't seem to help. Is more sparge water the answer?

Questions -

- \* What are some tried-and-true 'extender' techniques for increasing water content but not diluting the beer for an all-grain mash.

thanks.... Tim.Weil@f131.n109.z1.fidonet.org

\* Origin: Cluster (No Tarmac) McLean, VA 703-448-0926 (1:109/131.0)

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Date: Sat, 29 Jun 91 16:07:37 -0400  
From: mason@habs11.ENABLE.COM (GARY MASON - I/V/V PCU - 603-884  
[DTN264]1503 29-Jun-1991 1603)  
Subject: Red pot bottoms...

You all know I am a scaredy-cat when it comes to this, hence the question:

How far can you let the bottom of a pot go? I have a commercial quality ten gallon, SS with bottom cladding, for wort boiling. I just broke out my big mother new burner, and at anything near full chat, the entire bottom of the pot glows cherry red. Is there anything to worry about? I backed off, and only the center six inches were red for the full boil. Is there a place to stop?

Thanks...Gary

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Date: Sun, 30 Jun 1991 0:17:56 EDT  
From: D\_KRUS@UNHH.UNH.EDU (Daniel L. Krus)  
Subject: RE: US formulations of imported beers.

Bob makes reference to Beck's American beer being different than their European version. I can personally attest to this. My sister is a flight attendant for NorthWest Airlines and she has brought me back a couple of 5L kegs. This beer is MUCH better than the American version. It has much more flavor and is much smoother, almost creamy. European Beck's is a superb beer.

Dan

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|*****|
|*****|
| Internet: D_KRUS@unhh.unh.edu | Daniel L. Krus|
| Compuserve: 71601,365 | Parsons Hall |
|-----| Department of Chemistry
|
| "A good word is an easy obligation, but not | U of New Hampshire |
| to speak ill, requires only our | Durham, New Hampshire 03824 |
| silence, which costs us nothing." Tillotson | (603) 862-2521|
|*****|
|*****|
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End of HOMEBREW Digest #670, 07/01/91  
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Date: Mon, 01 Jul 91 03:19:02 -0400  
From: Marc Light <light@cs.rochester.edu>  
Subject: brewpubs in New York City

I'm sure this request has been made before but I didn't save the answer (sorry): could someone send me a list of the brew pubs and breweries in New York City? I seem to remember a pub named Brewsky's that was highly recommended. Does it still exist?  
Thanks.

Marc

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Date: 1 Jul 91 07:35:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: #667 truncations.

Did anyone ever get a complete copy of issue #667? I've checked both the Miami and the Wang servers and several other digesters and all received a truncated copy. If anyone got a complete copy, please send it to me and I'll be happy to redistribute it to others who wish it.

Thanks very much in advance to any kind soul who has this complete copy.

Dan Graham  
Beer made with the Derry air.

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Date: Mon, 1 Jul 91 7:35:37 EDT  
From: msharp@hawk.ulowell.edu (Mike Sharp)  
Subject: Lambic experiment update

Hello All,

I heard from Martin Lodhal that some of you have been wondering about the lambic experiments. So here goes...

Currently there are three test batches. I've made two and Martin has made one.

Test Batch #1 --

Started back in January. This is 60% malt 40% malted wheat fermented in a 15 gallon oak primary and a 15 gallon oak secondary.

This was inoculated with Wyeast bavarian wheat (it seemed like the thing to do at the time) followed by *Pediococcus cerevisiae* and then *Brettanomyces bruxellensis*.

Test Batch #2 --

Started about 1 (2?) months ago. Again, a 60%/40% mix, but fermented in glass this time. Wyeast European was used for the ferment, followed by *Pedio* and *Brett* as with #1.

Martin's batch --

ummm, I'm not sure what he did... probably something simmilar. He'll have to tell you when he gets back from vaccation.

A few weeks before the conference (AHA) I made a pseudo-gueuze by blending

my two test batches 50/50. It is currently a redish-golden-wierd color. Sort of like a light honey with just a hint of red. Carbonation is extremely

slight, but its been increasing as the *Brett.* works at what is left of the

fermentables. The nose is mostly of oak, but not unpleasantly so. The taste is a combination of oak, lactic acid, and a sort of subtle fruityness.

There is a subtle hint of hops (if you look for it) as well as a slight malty flavor too. There isn't any one dominant flavor, many different ones.

I think this turned out remarkable well given (a) a new oak barrel and (b) having almost no clue about making this when I started. Of course this

really won't be ready for a year or so, but its already showing promise.

I can hardly wait to start the next batches given the result of these batches.

I should be adding some Moreno cherries to a few gallons of test batch #1 in a week or two, and once my \_28\_ gallon brewery is functional (gloat) I'll be back to using the cask. (it took me 20 straight hours the last time I made a batch in the cask -- I'm a fanatic, but not crazy enough to do that again).

As for the tasting at the conference, I think it went very well. You'd be

hard pressed (I was) to assemble that many lambics/flanders browns outside

of Belguim. The final lineup was Liefman's Goudenband, Timmerman's Kriek & Framboise, St. Louis Gueuze, Mort Subite Kriek, Alexander Rodenbach

(the 150 aniversary beer, not the gran cru), Lindeman's Framboise,



homemade gueuze from Mike Matucheski, homebrew kriek-substance from Charlie Papazian, assorted trappists from Darryl Richman (I think), and probably a few others I'm forgetting. Both tastings lasted about 2 hours, proceeded at a rather relaxed pace, and were very informal. Pictures of Cantillon (thanks to Martin) were passed about. The list of reservations reads like a HBD,CI\$,AHA whos-who. I think we need to do this again next year... (it was interesting to see how many of the 'good people' I pulled away from the opening ceremonies)

Current cultures for making lambics: (I'm keeping them)

Pediococcus cerevisiae

Brettanomyces bruxellensis & lambicus

Saccaromyces globosus

I have two others, but they're not going anywhere until I figure out if they're `safe'.

I'll be experementing with a line of 'Belgian kits' sometime soon. A supplier at the conference told me about them & will hopefully be shipping me a few for testing. I'm particularly interested in if (& how) they have the same lactic acid character, or if they result in just a standard fruit ale. Stay tuned for more info.

Finally, every month or so I create a 'best of' collection of lambic notes that appeared on my mailing list. For those of you who want to keep up w/o the daily junk-mail this might be a viable route. Note that I have two such 'best of's at the moment (a third is due) and each is about 800 lines.

- --Mike Sharp (lambic fanatic, and lambic mailing list `founder')  
msharp@cs.ulowell.edu-- for personal mail  
lambic@cs.ulowell.edu-- for the lambic mailing list  
lambic-request@cs.ulowell.edu -- for add/remove/administrata

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Date: Mon, 1 Jul 91 08:23 EST  
From: STROUD%GAIA@sdi.polaroid.com  
Subject: HBD

Please add me to the mailing list for Homebrew Digest. Thanks.

Steve Stroud

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Date: Mon, 1 Jul 91 11:24:11 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: US/Canadian beers, good wishes for the summer.

Happy Canada Day, fellow homebrewers!

I'm about to sign off the list for the summer: vacation, conferences, moving.  
I'll be sure to get back on after Labour Day. The first 14 months has been great; I look forward to many, many more.

On the subject of US beers in Canada and vice versa:

Canadian main-line beers are almost comically consistent: 5% alcohol by volume and a FG of 1010, no matter who makes 'em and what they're called. This means that they start at 1048 or so and we may ball-park the \*real\* residual extract at 40%. Needless to say, you need a \*few\* hops to balance that much sugar. Even a beer like Blue - a sop to the contemporary palate, being about 1/3 adjunct (legend puts it as high as 4/9!) and relatively sweet - has been hopped to an extent you wouldn't find in Miller or Bud. Therefore, Canadian Miller and Bud, which are brewed under licence, are very little like the original, as they match typical Canadian specs.

Did I hear some innocent soul ask why they would bother to brew beer named Miller or Bud that's nothing like the original number? Simple: for a modest licence fee, the Canadian breweries cash in on decades of American beer commercials which we Canucks have watched on cable.

Canadian beers in the US, on the other hand, are imports. I won't promise that the Blue and Golden we get down here is exactly the same as the stuff in Canada, but Moosehead is typically Canadian - 5%, 1010 and a fair hop bite. (Caveat: beers brewed by the big Canadian brewers are often sufficiently bitter, but virtually never have decent flavour/aroma characteristics.)

Moosehead segues nicely into the province-to-province trade issue. I grew up in Quebec and lived for 8 years in Ontario. I never tasted Moosehead until I moved to Chicago. 9 Canadian provinces (tiny Prince Edward Island is the exception) have a simple law - brew your beer here or it will be treated like Becks and Newkie Brown: an import, available only in provincial liquor stores. This is just one example of the sort of inefficiency built into the Canadian economy by decades of pork-barrel politics aimed at keeping as many workers in the "regions" of Canada as possible, instead of flooding to the big urban centers. The result is that even a beer like Blue, which is available everywhere, is brewed in different provinces with different water, different brewing kettles, different size batches, and so on. Moosehead, BTW, is brewed in Nova Scotia and New Brunswick and apparently sells better in the US than in Canada.

A closing note for residents of/visitors to Ontario. According to the brewmaster at Molson's Toronto brewery in '88 (maybe '87), Molson's was the only brewer selling 100% malt beers at regular prices. They

make 4 all-malt brews: Lowenbrau (under licence) and Porter (decent sweet stout) are premium-priced, but Molson Stock Ale and Export Light are regular priced. Export Light is a misnomer - it should be called Stock Light, as it's the dilute formulation of Molson Stock Ale. At 4%/vol and 1010 with a good hop bite, it's a reasonable alternative to the usual mind-numbing 5% stuff we Canadians grew up swilling. Molson Stock Ale - 5% and 1012 with real bitterness - is just about the last example of a Canadian traditional ale, the sort of thing 'real' Canadians drank until the 1960s. Even IPA has now been yuppied up.

The foregoing is not meant to imply that the big breweries are the whole story. Ontario has provided fertile ground for micros and brewpubs, ranging from the excellent to the atrocious, over the past few years. I'll drink a few pints of Wellington County (they make real ale a la CAMRA, available in pubs only) and sup some Brick and Upper Canada while I'm home, but the case of beer in my trunk when I cross the border will be Molson Stock Ale.

Have a great summer,

Rob

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Date: Mon, 1 Jul 91 13:49 EDT

From: WJW2@PSUVM.PSU.EDU

**Subject: hop flavor**

regarding tom's (nolan@lhevax.dnet.nasa.gov) request for info on tastes. I feel its important when considering beer taste, but not often said out loud to beginners, to understand the difference between 'bitterness' and hop flavor. hops, depending on how you use them, can add either. beers can be very bitter but not taste like hops (but the bitterness is from the hops). taste any english bitter for a bitter taste. for hop flavor- try spaten!

H.d. at penn state.

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Date: Mon, 1 Jul 91 11:34:49 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Water Treatment for Lagers

In HBD #670, baughmankr@conrad.appstate.edu (Kinney Baughman) had plenty of interesting stuff to say (I loved the technique for emptying a carboy), but I am responding here to his comments about water treatment:

> Adjust your water according to beer you're trying to make. In general,  
> soft water for lagers. Hard water for English type ales.

This is the common wisdom and it's what I used to do, too. But further study has convinced me that "soft water for lagers" is bad advice. (Actually, what is usually advised is "soft water for \*pale\* lagers," and I'll assume that's what Kinney really meant.)

Where does this idea come from? It seems to stem from the following line of reasoning:

1. The greatest pale lagers in the world come from Pilsen.
2. The water in Pilsen is extremely soft.
3. Therefore, soft water should be used for pale lagers.

Makes sense, eh, so what's wrong here? What is wrong is that this line of reasoning does not take into account the brewing \*process\* that is used in Pilsen. It turns out that the brewers of Pilsen were not able to brew good pale lagers until 1842, when they first began using an acid rest during the mash to compensate for their soft water. [1]

The acid rest is a rest at around 95 degrees F which is done before the protein rest. As its name implies, the acid rest has the effect of lowering the pH of the mash. It is necessary in Pilsen only because the water is so soft there. If the water had the proper level of calcium ions in it (and not too much carbonate) then the pH would settle out at a good value on its own.

You're not going to get the best results in making a pale lager with soft water unless you either add an acid rest to your mash schedule or treat the water appropriately to bring the calcium level up. In my opinion, treating the water is a whole lot easier and more reliable.

The key to treating soft water is getting the calcium level up to 50-100 parts per million. This will (again, assuming you don't have a lot of carbonate ions in your water) cause the mash pH to be correct and will make an astounding difference in the amount of extract you get from a given amount of grain. It will also shorten the starch conversion time by an amazing amount. Consider the following table from [2], which describes five mashes with identical ingredients except for the water treatment:

| CaSO4 | CaCO3 | pH   | Conversion Time |
|-------|-------|------|-----------------|
| 0     | 0     | 5.95 | 45              |
| 0     | 50    | 6.15 | 60              |
| 125   | 0     | 5.65 | 15              |
| 250   | 0     | 5.35 | 10              |
| 125   | 50    | 5.75 | 30              |

Here, concentrations of CaSO4 (gypsum) and CaCO3 (calcium carbonate) are given in parts per million, and conversion times are given in minutes. The article goes on to state:

These examples show how strongly the composition of the brewing water affects the mash. Similar results have been reported for commercial brews, however, the conversion times tend to be lower than those reported in Table 1 ... Conversion times of 20 minutes are considered bad in commercial brewing since they can yield unpredictable carbohydrate profiles.

Those who are used to doing 2-hour mashes, take note!

By the way, 125 ppm of CaSO<sub>4</sub> adds 29 ppm of calcium to the water, while 250 ppm of CaSO<sub>4</sub> adds 58 ppm of calcium.

I started systematically treating my brewing water about nine months ago, and I have noticed a real improvement in extract efficiency. Brews that used to take 10 lbs. of grain now need only a little over 8 lbs. Mash conversion times have dropped noticeably, as well.

I generally use a mix of gypsum and calcium chloride to treat my ultra-soft Seattle water. When I want to accentuate the hops, I use more gypsum and less calcium chloride; when I want a softer or sweeter flavor, I shift the balance in the other direction. In any case, I make sure that the total calcium ends up in the 50-100 ppm range.

Enough of my rambling. Here are the references:

- [1] Dave Miller, "The Complete Handbook of Home Brewing," p. 114.
- [2] George Fix, "Quality Control in Small-Scale Brewing," in "Beer and Brewing," volume 6, Brewers Publications, Boulder, page 138.

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Sun, 30 Jun 91 10:54:12 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Aphids aphids everywhere and not a hop to drink

Here in the summer(?) of wet Seattle, my hops are slowly growing. But, the aphids grow even faster.

Here is what I have tried, but I would like to hear how others' are dealing with pests:

Although I have used Diazinon to kill the suckers (and lady bugs too), I prefer softer methods. Lately I have been setting the garden hose on stun (spray) and manually knocking the aphids (and spider mites) off the leaves. Not only is it a wet process, but lengthy as the foliage on the Herzbruchers is extensive (some leaves are 12 inches across the longest span). But it works, on the short term as I have to do it again two days later. Most of the problem is located on the back side of the leaves.

My botanical neighbor purchased a bag of 1500 lady bugs for her garden, and some naturally came over to check out the hops. But they appear to have flown away home.

Lace flies are also trying to eat the aphids but they don't appear to put a dent in the supply. They merely tell me where the concentrations are.

Any other HBD hop growers out there want to share?

Norm Hardy

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Date: Mon, 01 Jul 91 14:26:53 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Zymurgy @ 3AM, Harvesting Hops

Now Kinney, if you ask Darryl he'll tell you that I absorbed quite a lot of his article, considering I read it mostly with my eyes 1/2 closed. BTW If you and Gerg Noonan hadn't have shown up I'd have been asleep then instead :-) !!

Hey folks, I just moved into Steve Stroud's former residence and inherited his hop plants. They have flowers on them, some quite sizeable, and I'm wondering about harvesting them. What should I look for to know when to harvest them?? Any special technique, or is just pulling them off OK?? Will the vines continue to flower throughout the season or do they flower just once??

Any tips/advice here is much appreciated.

- JaH

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Date: Mon, 01 Jul 91 15:39:22 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Zymurgy @ 3AM, Harvesting Hops

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Hey folks, I just moved into Steve Stroud's former residence and inherited his hop plants. They have flowers on them, some quite sizeable, and I'm wondering about harvesting them. What should I look for to know when to harvest them?? Any special technique, or is just pulling them off OK?? Will the vines continue to flower throughout the season or do they flower just once??

Any tips/advice here is much appreciated.

- JaH

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assume that you are moderate in everything.  
you now have an excess of moderation, a contradiction.

excessiveness is clearly the way to go...

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Date: Mon, 1 Jul 91 11:39:56 PDT  
From: aimla!ruby!ken@uunet.UU.NET (Ken Ellinwood)  
Subject: Hops for Sierra Nevada PA

Does anyone know what varieties and proportions of hops are used to brew Sierra Nevada Pale Ale? A friend and I are interested in brewing a copy-cat version. Thanks in advance,

Ken Ellinwood  
ken@aimla.com

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Date: Mon, 1 Jul 91 16:32:39 mdt  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Beer Tastes

Tom writes:

>Paul Schmidt asks about examples of commercial  
>beers with specific tastes; he mentions "hoppy", "sweet", "estery".  
Here's  
>a couple of suggestions:  
>  
>hoppy - Samuel Adams Lager is amazing. It's like sticking your head  
> in a hops basket. Try drinking it straight from the bottle.  
> I don't know, it must shoot the hops right up your nose.

I agree, but would be more specific and say Sam Adams Lager has a \*lot\* of hop \*bouquet\* AND quite a bit of hop flavor. Sierra Nevada Pale Ale also has quite a big hop nose and taste. Anchor Liberty Ale has quite a bit of hop flavor/bitterness but a little less hop nose (if I remember correctly). I'd also like to add that, in my opinion, the 1990 Sam Adams Christmas beer (I forget the actual name) was just as hoppy in nose and palate but had a bit more maltiness -- a more well balanced beer than the Boston Lager. I wish it would be available year-round.

>sweet - Any of the scotch ales, like McEwans. They're apparently brewed  
> with crippled yeast to produce sweet diacetyl flavors. The  
> only trouble is finding a fresh bottle. McEwans in particular  
> is in clear glass and tends to go off.

If I recall correctly, I get my McEwans (Scotch Ale and Export) in brown bottles (Chicago Metro Area). I would add Sheaf Stout (by Tooth's) to sweet beers and Mackeson's XXX Stout is also pretty sweet. Compare to Guinness Extra Stout which is a dry stout (especially in the bottle -- note that Guinness on Draft is a very different beer than in the bottle).

I would recommend Samuel Smith's Pale Ale for diacetyl flavor, but it's not as sweet as the beers mentioned above.

>estery - Anchor Liberty Ale is very fruity for a commercial  
> beer. This is typical for an "ale" style but still strange to  
> the American palate, if there is such a thing.

The fruitiest beer I've ever tasted is Orval Trappiste Ale. A cross between banana and (forgive me) bubble gum. I've heard that, on one occasion, a person got a hold of a very bad bottle of Orval. If it tastes awful, you got one too.

Finally, I would like to dispute Paul's contention that Molson Golden is a hoppy beer. Paul-- once you try Sam Adams, Liberty Ale, and SNPA, you may feel compelled to write a retraction ;^), but you don't have to.

Here's to beer with flavor! (I'll drink to that!)

Al.

-----

Date: Mon, 01 Jul 91 20:49:29 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Cornell Homebrewers

In HBD #670 Kinney Baughman remarks "The Cornell site must have more homebrewers per site than any other node on the net." Probably true, and I just wanted to give a little credit to those responsible. Steve Russell ("primary fermenter"), Dwight Beebe ("chief brewing fool"), and the rest of the membership of the IBU make it hard to NOT be a homebrewer.

You walk into the Chapter House on IBU meeting night (either on purpose or by accident) and here are 30 or so loud and lively people who have brought their own beers to a bar with some of the best brews available! Not only that, but the owners are enthusiastically participating, rather than chasing them out or calling the police. Showing the slightest bit of interest gets you a fast intro to the art of homebrewing (complete with samples), a trial subscription to their excellent newsletter, and an offer of an experienced brewer to help you through your first batch! It also didn't hurt that at my first meeting the guest of honor was no less than Michael Jackson!

Well, you might be able to walk away at that point, but then you start getting E-mail from Steve about everything from upcoming IBU events to blowing up dead whales with half a ton of dynamite. And every time you go into the Chapter House James or Laurie Clement or someone from the club wants to know how you're doing.... Next thing you know, there's five gallons of brew bubbling away in the kitchen, and the HBD has become the high point of your working day.

So thanks, IBU, for getting me into this; I'm looking forward to sharing my attempts and helping get someone else into this silly sport!

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End of HOMEBREW Digest #671, 07/02/91  
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Date: Tue, 2 Jul 91 00:30:37 PDT  
From: Steve Beal ZK02-3/N23 381-2071 02-Jul-1991 0332 <beal@tle.enet.  
dec.com>  
Subject: Auto Reply from Watch\_Mail for 29-JUN-1991 00:00 to 8-JUL-1991 00:  
00

I'll be away until July 10th. If you have any questions or  
problems, please contact Deb Robison (TLE::ROBISON) or Peter  
Karam (TLE::KARAM).

Steve

---



Date: Tuesday, 2 Jul 1991 07:16:56 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject:

>From: Joe Kendall <SYSHJK%GSU.EDU@CUNYVM.CUNY.EDU>  
>Subject: 1/2 batches

>2 homebrew kits in one 5 gallon batch of beer. I think this  
>was recommended in "Joy of Homebrewing". It seems to me what  
>one changes by putting in 2 cans of "good stuff" instead of one,  
>is the ratio of "good stuff" to water. Can one accomplish the  
>same thing by putting in one brew kit and half the normal amount  
>of water. I hope so.

Well, what you really get is improving the ratio of "good stuff"  
(i.e., malt) to "bad stuff" (i.e., sugar). By eliminating the  
sugar from your recipe, you get a more full-bodied and better  
tasting brew (IMHO) (certainly it will be "maltier" :-).

Yes, you can brew a 2.5 to 3 gallon batch with one can. In fact,  
that kind of approach is now showing up on the kit directions.  
The latest \_zymurgy\_ had a review of a kit designed for 3 gallons  
that said just use the can and don't add any sugar. Good going,  
I say. The fewer kits that advocate using sugar the better.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tuesday, 2 Jul 1991 07:18:19 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Extracts vs. Kits

>Treating water with Burton Salts:  
>If you're brewing with extracts, forget the water salts. The  
>extracts already contain all the minerals and salts that you  
>will need for that beer. If you're making an all-grain beer,  
>it's better to get your water tested at your local water plant  
>or give them a call for the ion content of the water if you're  
>already on their system. Adjust your water according to beer  
>you're trying to make. In general, soft water for lagers. Hard  
>water for English type ales.

>Kinney Baughman | Beer is my business and  
>baughmankr@conrad.appstate.edu | I'm late for work.

Well,

It is worth a minor note here that there is a \*big\* difference (IMHO) between using a "kit" and using malt extract. A "kit" is usually in a can and is formulated to make a certain type of beer, often containing the hops as well.

Many of us who brew with extract only buy light malt extract and add additional grains to achieve the pale ale, stout, whatever. I can heartily recommend this method and haven't bought a "kit" in over a year. But it does make it more important to condition your water, though all I have ever used is gypsum.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tuesday, 2 Jul 1991 07:19:43 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: \_zymurgy\_ magazine

Hello,

Has anyone compiled an electronic index of \_zymurgy\_ magazine articles?

John "Or do I have to do it myself?" DeCarlo

Internet: [jdecarlo@mitre.org](mailto:jdecarlo@mitre.org)  
(or [John.DeCarlo@f131.n109.z1.fidonet.org](mailto:John.DeCarlo@f131.n109.z1.fidonet.org))  
Fidonet: 1:109/131

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Date: Tue, 2 Jul 91 09:55:18 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: Cat's Meow

First, Brian Bliss replies to someone else:

>Yes. The authors to "uuencode" the file after they compress it  
>(not vice-versa!), and stick it somewhere where we can ftp it.  
>This is standard stuff for files with special characters in them,  
>such as raster images, or the output from "compress".

If you ftp'd the files with binary set and they uncompressed,  
the reason you're getting a U instead of ' is not because of  
the ftp link. You do not have to uuencode something to use  
ftp. As one of the authors explained to me, he had a similar  
problem because of the printer connection to his computer not  
supporting the "higher" bits, or something like that. The  
character ' is not represented in ascii in the postscript file.  
Apparently, the printer is only getting part of the information.

If you're as dumb as me :-)) and tried to vi the file to put  
a manual feed instruction (it looked like the "book" was formatted  
for printing out on two sided pages) in there and then wrote the file,  
you'll also find that vi strips non-ascii characters and  
replaces ' with U. I have fixed this problem and gotten it to  
print out two sided, though, for anyone interested and willing  
to sit next to the printer feeding in pages.

Mike Zentner      zentner@ecn.purdue.edu

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Date: Tue, 2 Jul 91 10:01:53 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: Help---trip tips

Lynn (my wife) and I are going to be travelling to Europe this fall (post-Oktoberfest) and would like any suggestions on brew related and/or other fun things to do. The intended route is something like the following:  
Barcelona for 4 days  
Through France quickly, maybe 2 days with a stop in a wine area  
Belgium 4-7 days  
Southern Germany area for 1-1.5 weeks.

Please send any suggestions on Breweries, pubs, places to stay, unique restaurants, tourist attractions, etc... that any of you are familiar with. Thanks for any advice to anyone who can provide it.

Mike Zentner      zentner@ecn.purdue.edu

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Date: Tue, 02 Jul 91 11:32:04 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Rob B's Canada Posting

Wait Rob, don't go away just yet, you can't post something so long and informative on Canadian beers and then go away without answering a few follow-up questions.

Specifically when you quote alcohol contents, are you doign it by Volume (what the rest of the world uses) or by Weight (what we fools in the US use). When you call something a mind numbing 5% (assuming it's by volume) that's the equivalent of ~4.2% which is not very different from many US beers. Of course if you've already adjusted to US for the sake of the posting and just forgot to mention it, then to quote Emily Latella, "Oh never mind...."

- JaH

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Date: Tue, 2 Jul 91 10:57:16 CDT  
From: Mark Sandrock <sandroch@aries.scs.uiuc.edu>  
Subject: Re: REAL fruit juice

> From: bliss@csrd.uiuc.edu (Brian Bliss)  
>  
> > From: sandrock@aries.scs.uiuc.edu (Mark Sandrock)  
> >  
> > artificial sweetener, right!" I say, "Fruit juice, the REAL thing!"  
>  
> The hard part is finding a brand whose major ingredient isn't  
> corn sweetener... (Even if it is, I still prefer it to coke)

It's true. Many of the prepared fruit juices say "100% natural", and, if you read the fine print, "10% fruit juice". As I understand it, one could sell sawdust and call it 100% natural, so that phrase is exquisitely meaningless. High fructose corn syrup is not a "naturally" occurring substance to my knowledge.

A little more "truth in advertising" would be wonderful, including listing of ingredients on ALL products intended for human consumption. (And animal consumption for that matter!)

- - -

BITNET: sandrock@uiucscs Univ. of Illinois at Urbana-Champaign  
Internet: sandrock@aries.scs.uiuc.edu Chemical Sciences Computing  
Services  
Voice: 217-244-0561505 S. Mathews Ave., Urbana, IL 61801

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Date: Tue, 2 Jul 1991 10:37:36 PDT  
From: BREIN@dsfvax.jpl.nasa.gov  
Subject: Peristaltic pumps

Has anyone considered using a peristaltic pump to move their worts between containers during chilling, racking, and bottling? These simple pumps are used in medical applications like heart-lung machines because of their gentle action. It would be nice not to have to raise and lower heavy containers full of wort, and perhaps do away altogether with the frustrations of siphoning.

What say?

Barry Rein  
BREIN@gpvax.jpl.nasa.gov

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Date: Tue, 2 Jul 91 10:53:52 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: Hops used in Sierra Nevada Pale Ale

In HBD #? (I forgot the number :-()), Ken Ellinwood writes:

>Does anyone know what varieties and proportions of hops are used  
>to brew Sierra Nevada PaA friend and I are interested in  
>brewing a copy-cat version. Thanks in advance,

I was at the Sierra Nevada brewery last month for a tour. At the end, the tour guide showed me the brewsheet they use for the Pale Ale (I took notes, of course). I don't have them here so I can't give all the details, however I do remember the type of hops used. For bittering, they use an "experimental high-alpha Cascade" and for steep they use regular Cascade. No one there was completely familiar with the process (it was Saturday) so I couldn't get any real information on the experimental Cascade (like, what is the alpha analysis).

For what it's worth...

Keith Winter @ Cirrus Logic, Inc. (winter@cirrus)

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Date: Tue, 2 Jul 91 12:01:07 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: Water Treatment for Lagers

In HBD #671, I wrote:

> By the way, 125 ppm of CaSO4 adds 29 ppm of calcium to the water, while  
> 250 ppm of CaSO4 adds 58 ppm of calcium.

That's not quite right. Actually 125 ppm of \*gypsum\* adds 29 ppm of calcium to the water, while 250 ppm of \*gypsum\* adds 58 ppm of calcium. Gypsum is calcium sulphate dihydrate, or CaSO4 \* 2H2O.

In the article I was referring to, the author said he added X amount of "CaSO4". I don't know whether he was using gypsum, or really using the anhydrous form of calcium sulphate.

125 ppm of anhydrous calcium sulphate (CaSO4) adds 37 ppm of calcium, while 250 ppm of anhydrous calcium sulphate adds 74 ppm.

More than you ever wanted to know about water treatment ...

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Tue, 02 Jul 91 13:23:51 CDT  
From: hiker@skyview.bison.mb.ca (hitchhiker)  
Subject: cheap brew

Help! Due to excessive taxation by our lords and masters in government,  
I find myself seeking cheaper means of obtaining a decent drunk. Send  
all reasonably drinkable recipes to me, quickly!

- --- (hitchhiker) a user of skyview, running waffle 1.64  
E-mail: hiker@skyview.bison.mb.ca  
Compu Team Systems BBS

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Date: 2 Jul 91 16:07:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Possible Aphid cure.

Norm Hardy asks about the critters munching at his hops. My organic gardening friends and I use this combination:

1/2 gallon white vinegar  
1 bulb garlic, all cloves peeled and crushed  
1 bottle cayenne pepper

Mix it all together and let stand for two weeks. Strain and spray on your garden. I know, it sounds \*strong\*. It is, don't eat it, just spray it on the hops. It doesn't work for all pests, but it keeps many away, and the rabbits, too.

Dan Graham

-----

Date: Tue, 2 Jul 91 13:38:23 PDT  
From: Bob.Clark@Eng.Sun.COM (bobc@wings.Eng - Bob Clark)  
Subject: Re: Homebrew Digest #671 (July 02, 1991)

From: hersh@expo.lcs.mit.edu  
Subject: Zymurgy @ 3AM, Harvesting Hops

Hey folks, I just moved into Steve Stroud's former residence and inherited his hop plants. They have flowers on them, some quite sizeable, and I'm wondering about harvesting them. What should I look for to know when to harvest them?? Any special technique, or is just pulling them off OK?? Will the vines continue to flower throughout the season or do they flower just once??

When they are big, green, and have decreased slightly in springiness when you squeeze them, it is time to pick them. You will know for sure next time, because when you let them go too long, they turn into a dried out brown.

Just pull them off (some people say to squeeze them off with thumb & forefinger). But be gentle, since all of the good stuff is the light, powdery yellow stuff inside. After picking, dry them to gain consistency in your weight measurements (last year, my 12 oz. wet dried down to 3 oz.).

The vine you have picked from will not flower again. It can be removed. You should have some fresh vines which are climbing up the existing ones; these will get their own flowers, so effectively you get multiple harvests. Last year, I had three separate harvests off of mine.

I haven't heard of a good way of characterizing the alpha of homegrown, so I just use mine for aromatics.

Bob C.

-----

Date: Tue, 2 Jul 91 20:50:10 CDT  
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)  
Subject: Wort Aeration notes...

Way back when I was taking HS Chemistry, I noticed that the teacher put brass extensions on the faucets, and they had an extra short arm that stuck out horizontally. Each end had "grips" for holding rubber/plastic hose. It turns out that when unobstructed, the extra arm aerated water as it passed. When this was obstructed, the water ran "clear." So, naturally, now I view this as one possible means of aerating wort: rack through the pipe. It should be easy to clean, and it aerates quite non-violently. Also, the teacher at one point turned on the water, let it run down the drain, and hooked a hose between the extra arm, and a bottle of ethanol, which of course, made the alcohol boil at room temp. Thus, we have a new method at allowing those who fear the germs of their mouth to be able to start suction in racking, with little anxiety.

..

My only problem now is: where do I get one of these? Am I going to have to go back to my HS to steal one?

- - -  
Kurt Swanson, Dept. of Electrical Engineering and Computer Science,  
Northwestern University. kswanson@casbah.acns.nwu.edu

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Date: Tue, 2 Jul 91 20:55:07 CDT  
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)  
Subject: Annoying subscription requests...

I have two suggestions to help alleviate us of all those annoying  
litte "sign me up" and "unsubscribe me" messages: (Please, Rob, don't  
unsubscribe me just for saying this...):

A: Someone help Rob automate the subscription process. I have seen  
this work.

B: Have evryone who reads the HBD send annoying little "don't send  
that message to the whole group" messages to everyone who posts  
them.

Comments?

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,  
Northwestern University. kswanson@casbah.acns.nwu.edu

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End of HOMEBREW Digest #672, 07/03/91  
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Date: Wed, 3 Jul 1991 10:08:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: RE: Annoying subscription requests...

In HBD #672 kswanson@casbah.acns.nwu.edu (Kurt Swanson) writes...  
>I have two suggestions to help alleviate us of all those annoying little  
>"sign me up" and "unsubscribe me" messages...  
>A: Someone help Rob automate the subscription process. I have seen this  
work.  
>B: Have everyone who reads the HBD send annoying little "don't send  
that  
> message to the whole group" messages to everyone who posts them.  
>Comments?

Kurt...RDWHAHB!!!  
Your first suggestion is a wonderful idea. If it's possible to automate  
the  
process of subscribing and unsubscribing then HBD should go for it.  
However,  
your second suggestion may not be the most sensitive approach. We should  
be  
glad to see the keen interest shown by homebrewers who pursue a  
subscription  
to HBD with persistence. As posted in a recent HBD, Rob has been away  
recently  
and has been unable to attend to the growing list of requests. I'm sure  
that  
things will cool down now that he's back. I myself am relying on copies  
from a  
friend. I myself am guilty of sending an annoying "sign me up" directly  
to the  
forum after receiving no action from the request line. Had I received  
'annoying little "don't send that message to the whole group"' letters, I  
would  
have abandoned my interest in HBD. You guys are a friendly lot, and this  
is one  
thing that makes HBD fairly unique and thoroughly enjoyable.

I raise a beer to you Rob and apologize if you and others found my zeal  
annoying. Keep up the good work.

Mike Ligas  
ligas@sscvax.cis.mcmaster.ca

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Date: 03 Jul 91 07:34:29 EST  
From: Attilio Lee Menegoni <ATTILIO.MENEGONI@OFFICE.WANG.COM>  
Subject: RE: Hops /Aphids

RE: Hops / Aphids / Natural

I have problems with aphids attacking my rose bushes. I went to a local home and garden store and purchased an insecticidal soap, I think its based on citrus oils, that works well. I mix a tablespoon with a gallon of water and spray it on the rose bushes no more aphids. I got this stuff at an Agway store under the brand name of "Safer".  
Attilio Menegoni

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Date: Wed, 3 Jul 91 09:49:33 CDT  
From: bradley@dehn.math.nwu.edu (R. Bradley)  
Subject: shattering myths

Jay Hersh (who don't need no stinkin' plan) posted in #672:

> Wait Rob, don't go away just yet, you can't post something so long and  
> informative on Canadian beers and then go away .....

Relax, Jay, I don't leave til Friday morning. Wouldn't miss the  
fireworks  
and bar-b-q for anything. After all, this is only my second 4th of July  
:-)

> Specifically when you quote alcohol contents, are you doign it by  
Volume (what  
> the rest of the world uses) or by Weight (what we fools in the US use)  
.

Methinks (me fears!) I may have egg on my face. Canadian regular beer IS  
5%  
by VOLUME. There are stronger ones: Brador, Labatt's Extra Stock (called  
"Hi-Test" in BC), and a truly excellent beer called Upper Canada  
Rebellion  
(available in Ontario only) are all  $\geq$  6%.

I know that mainline US beers tend to be 4-4.4%. If this is indeed  
by weight, then you are absolutely right: that's about the same as 5%  
by volume. One of the (few) points of pride Canadians have with respect  
to their Southern cousins is the belief (promulgated as much by American  
tourists as our own kin) that our beer is stronger. Cruel man! Are you  
going to shatter one of my cherished adolescent myths?

Rob

-----

Date: Wed, 3 Jul 91 08:38:14 -0700  
From: krweiss@ucdavis.edu  
Subject: Homebrew Digest #672 (subscription requests)

Kurt Swanson writes

>  
>I have two suggestions to help alleviate us of all those annoying  
>litte "sign me up" and "unsubscribe me" messages: (Please, Rob, don't  
>unsubscribe me just for saying this...):  
>  
>A: Someone help Rob automate the subscription process. I have seen  
> this work.  
>  
>B: Have evryone who reads the HBD send annoying little "don't send  
> that message to the whole group" messages to everyone who posts  
> them.  
>  
>Comments?

As was noted in most of the requests and a subsequent post to the Digest,  
the recent flurry of non-brewing traffic (like this message here, for  
instance...) was caused by a lack of response to the homebrew\_request  
address. Said lack of response was due to Rob Gardner's vacation  
(imagine,  
the nerve of the man!), Rob is back, non-brewing traffic has dropped off  
sharply, so let's just drop it, OK?

But, as long as I'm here posting pure noise, I think it's been too long  
since we had a "Thanks, Rob" thread. Rob, I really appreciate the time  
and  
effort you put into keeping this digest going. Thanks!

Ken Weiss      krweiss@ucdavis.edu  
Manager of Instruction  
Computing Services916/752-5554  
U.C. Davis  
Davis, CA 95616

-----

Date: Wed, 3 Jul 1991 14:19:46 EDT  
From: IOCONNOR@SUNRISE.ACS.SYR.EDU  
Subject: How to subscribe to the Digest.

In response to the suggestion to annoy people who send to the list instead of to the "homebrew request" address for a subscription.

If you are on BITNET, then the listserv method is better than homebrew request. It is automated, and you can get on and off whenever you want to--especially if you will be away, and don't want a lot of mail. It takes about 30 seconds to subscribe via listserv.

For a vax machine type this:

```
$ send listserv@UA1VM subscribe beer-l "Your name"
```

to get off the list:

```
$ send listserv@UA1VM unsubscribe beer-l
```

For an IBM mainframe:

Tell listserv at UA1VM subscribe beer-l "Your name"

to get off the list:

Tell listserv at UA1VM unsubscribe beer-l

Any local "listserv" can be substituted for UA1VM, for example, I use SUVVM, and SUVVM forwards the message to UA1VM.

N.B.--If you subscribed to the list via homebrew request, you \*cannot\* get off the list via "unsubscribe." They are two separate mailers.

BTW Someone told me Rob was on vacation and thats why it took so long to get people on and off the list. True?

Kieran

IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)  
IOCONNOR@SUNRISE (bitnet)

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Date: Wed, 3 Jul 91 11:26:03 PDT  
From: michelle@cobalt.cco.caltech.edu (Michelle H. Teng)  
Subject: Re: Homebrew Digest #672 (July 03, 1991)

Would you please KINDLY STOP sending me your 'Are you sure.....' message?  
I have no  
interest in your Homebrew Digest and will be VERY GRATEFUL if you stop  
disturbing me.  
Friendly, Michelle 7/3/91

-----

Date: Wed, 3 Jul 91 14:25:18 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: hydrometer readings, corn sugar, and hop pest repellent

On hydrometer readings:

>Specifically when you quote alcohol contents, are you doing it by Volume (what  
>the rest of the world uses) or by Weight (what we fools in the US use).  
When  
>you call something a mind numbing 5% (assuming it's by volume) that's  
the  
>equivalent of ~4.2% which is not very different from many US beers. Of  
course

from this I deduce that pure alcohol has a S.G of  $4.2/5.0 = .84$   
anybody with a bottle of everclear (and hydrometer) care to verify this?

hypothetically, assume that you have 1.040 S.G unfermented wort,  
with 5% potential alcohol (an approximation to the best of my memory),  
and anything non-water is 100% fermentable. It ferments  
completely - nothing left but alcohol and water (very hypothetical).  
It should now have a S.G. of  $.95 * 1.000 + .05 * .840 = .992$ , not 1.000  
A hydrometer calculation would indicate that that you have lost  
.048 S.G, and have an alcohol content of 6%, not 5%!

If the hydrometer manufacturers compensate for this,  
the label on the scale "potential % alcohol" is erroneous.

What they can adjust for is "% by weight" or "% by volume".  
I would assume that hydrometer readings are calibrated for weight,  
means you are weighing the stuff, but they could calibrate the  
potential alcohol scale for volume. It's calibrated for weight,  
is it not? If not, the rest of my argument is in error.

Note that  $4.2/5 \sim 5/6$ .

```
original potential alcohol:5 %  
final potential alcohol:  -1 %  
-----  
unadjusted alcohol content:6 % by weight  
adjusted for error in F.G: 5 % by weight  
    6 % by volume
```

You should always be able to multiply by 5/6 to get the  
% alcohol by weight, adjusted for the error in taking the  
final gravity. all equations are linear.

i.e. if the "potential % alcohol" scale on your hydrometer is  
adjusted for weight, it is really giving you % alcohol by volume  
after you subtract.

disclaimer: I don't have a hydrometer here in front of me,  
if 1.040 S.G. is not 5% potential alcohol by weight, the  
calculations will need to be re-done.

.....  
On corn syrup:

>High fructose corn syrup is not a "naturally" occurring



>substance to my knowledge.

Isn't it just corn starch that has been converted to sugar by the same malting process we homebrewers use? Is that not "natural"?

.....  
On hop pest-repellent:

>1/2 gallon white vinegar  
>1 bulb garlic, all cloves peeled and crushed  
>1 bottle cayenne pepper

Add a bottle of beer, an onion, and soak your brats!

I hope it doesn't impart a permanent off-flavor to the hops!  
(It's all water-soluble, it should wash away).  
You can always try electric fences...

bb

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Date: 3 July 1991 13:22:12 CDT  
From: "Roger Deschner 312-996-9433" <U52983@UICVM.uic.edu>  
Subject: Re: Homebrew Digest #672 (July 03, 1991)

In HBD #672, Michael Zentner wrote:

> Lynn (my wife) and I are going to be travelling to Europe this  
> fall (post-Oktoberfest) and would like any suggestions on brew  
> related and/or other fun things to do.

The ultimate guide I used for a similar trip was Michael Jackson's Pocket Guide to Beer. Jackson includes directions, addresses, telephone numbers, etc. of breweries and drinking establishments. I used it as my primary guidebook. Another thing which I stumbled across was an association of Brewery-Hotels in Germany. I believe you could get more information on this association by contacting one of its members, such as Zum Uriege Brewpub in Dusseldorf or Hirsch Hotel in Ottoburen. Ottoburen was a particular highlight - besides the magnificent medieval monastary ("\*\*\*\*" - Michelin Guidebook) one cannot miss the hotel's swimming pool which is heated by the brewery's brew-kettles.

- -----  
Brewery-Hotels - a new solution to the problem of drunken driving!  
- -- Roger Deschner

-----

Date: Wed, 3 Jul 91 10:00:29 PDT  
From: dannet!bruce@uunet.UU.NET (Bruce Hill)  
Subject:Re: Homebrew Digest #672 (July 03, 1991)  
Subject: RE: Peristaltic pumps

> Has anyone considered using a peristaltic pump to move their worts  
between  
> containers during chilling, racking, and bottling?  
> Barry Rein  
> BREIN@gpvax.jpl.nasa.gov

Yes. My brew partner and I have a peristaltic pump. We use it for  
moving the hot wort from the brew pot through a copper coil immersed  
in ice water to the primary fermenter.

Here are some of the big advantages:

- 1) the pump is self-priming - no need to prime the pump with water via  
gravity
- 2) no contact with pump - the wort only passes through tubing
- 3) infinite speed control - you can adjust the speed of the flow to get  
the  
    correct temperature out of the wort chiller
- 4) clean up is easy - just run boiling water through the tubing when you  
are  
    done

The only problem we had was trying to find the correct type of tubing for  
the  
pump. The most common type of food grade plastic tubing is too stiff to  
take  
the constant flexing of the pump armature. We found peristaltic tubing  
that  
can take high temperatures (autoclavable).

Bruce Hill

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Date: Wed, 3 Jul 91 10:26:42 EDT

From: adams@bostech.com

Subject: Fruit Juice contents

> It's true. Many of the prepared fruit juices say "100% natural", and,  
> if you read the fine print, "10% fruit juice". As I understand it, one  
> could sell sawdust and call it 100% natural, so that phrase is  
exquisitely  
> meaningless. High fructose corn syrup is not a "naturally" occurring  
> substance to my knowledge.

This morning's Boston Globe reports that the government is FINALLY going to require all fruit juice to list the types of fruit juice used AND the percentages. Oh, Happy Day!

This regulation has been fought vigorously by our friendly neighborhood farmer's co-op and toxic dumper Ocean Spray. Noone would want to drink 100% cranberry juice (at least noone I know), so Ocean Spray feels that having to list the amount of corn sugar in juice will cause people to avoid cranberry based products, since they are (generally) mostly corn sugar. But the feds have finally prevailed, and soon we'll really be able to know what's in those bottles.

Dave "I'd rather have a homebrew anyway" Adams

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Date: Wed, 3 Jul 1991 20:04:13 -0500 (CDT)  
From: MEHTA01@UTSW.SWMED.UTEXAS.EDU  
Subject: upcoming trip to LA - request for two good brewpub names..

Hello.

i hadn't seen one of these in the last two three issues i read, so i decided to fill in the noticable lack of "requesting brewpub info for upcoming trip" articles :-)

So i am going to LA for a full fledged Indian (East Indian) wedding and will be able to tear myself away from the wonderful food and celebrations for only one night, and would like to know of two good pubs in the area near Disneyworld (or is it D-land?). No the wedding is not in Disney, but i AM staying right next to the place.....

ANy info will be appreciated.  
Thanks for your time.

Shreefal Mehta

Please email to mehta01@swmed.utsw.utexas.edu  
or call me (late nights) at 817-861-7074 (collect OK).  
i plan to leave on the 12th July.

-----  
End of HOMEBREW Digest #673, 07/04/91

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Date: Thu, 4 Jul 91 7:28:01 EDT  
From: msharp@gull.ulowell.edu  
Subject: Peristaltic pumps

In the last issue, Bruce Hill mentioned he uses a peristaltic pump to move his wort about. Unfortunately, he didn't say where he got it. So, where do you get these things? (without ripping one out of your hospital's heart-lung machine)

- --Mike Sharp

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Date: Thu, 4 Jul 91 08:47:38 AST  
From: counselling\_centre@admin.cc.acadiau.ca  
**Subject: Peristaltic pumps**  
please add me to this list  
Terry lane  
bitnet: counsel@acadia.ca

---

Date: Thu, 4 Jul 91 10:33:03 -0400  
From: David J. Sylvester <sylveste@wsfasb.crd.ge.com>  
Subject: Fast Ferment -- Conclusion and More Wheat Beer

Hi

First, I would like to thank everyone who responded to my last post about a fast ferment on an attempt at a wheat beer. Sad tosay, I think the batch may have to go. Its been in the bottle for almost three weeks. I opened one after about two weeks. The carbonation was good, nice head but nasty smell and aftertaste. I'm going to wait and see what the effect of longer ageing will be before dumping.

Now for my next question. I have 6lbs of Williams Weizenmalt extract and 2lbs of wheat malt. I would like to try a wheat beer with this. What I would like are some suggestions for hops and yeast. I plan on making a five-gallon batch. Is the entire 6lbs of extract too much for a wheat beer? My understanding is that wheat beers should be somewhat light-bodied. Since I plan on using some of the wheat malt (2-4 cups) I'm wondering if 6lbs of extract would make the beer to rich.

As a related question, concerning yeast, does anyone care to comment on Whitbread's yeasts, ale and lager.

Thanx in advance  
Dave Sylvester

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Date: Thu, 4 Jul 91 07:57:06 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: hydrometer readings

> >From: bliss@csrd.uiuc.edu (Brian Bliss)

> from this I deduce that pure alcohol has a S.G of 4.2/5.0 = .84  
> anybody with a bottle of everclear (and hydrometer) care to verify  
this?

Pure ethanol has a specific gravity of 0.79... which is close enough to  
say .8 or 4/5. Therefore, it is true, that the Canadian 5% v/v beers  
have just the same amount of alcohol as the American 4% w/w beers.  
(Sorry to shatter that myth).

> hypothetically, assume that you have 1.040 S.G unfermented wort,  
> with 5% potential alcohol (an approximation to the best of my memory),  
> and anything non-water is 100% fermentable. It ferments  
> completely - nothing left but alcohol and water (very hypothetical).  
> It should now have a S.G. of  $.95 * 1.000 + .05 * .840 = .992$ , not 1.  
000  
> A hydrometer calculation would indicate that that you have lost  
> .048 S.G, and have an alcohol content of 6%, not 5%!

Another way to look at this is that the \*Plato scale measures % sugar  
in solution. (This is a table that was originally cooked up by Dr.  
Balling, and then improved by Dr. Plato.) As a reasonable  
approximation, each 4 specific gravity points represent one \*Plato, or  
1% sugar in solution by weight. Of course, with a beer wort, not all  
of that is sugar; 10% or so is going to be protein. And even of the  
sugars, some are still too complex to ferment (dextrins). This is why  
beer fermentations don't get down to (or below) 1.000, while mead and  
wine do.

A rough approximation is that the yeast will ferment each 2 sugar  
molecules into 1 CO2 and 1 Ethanol. So each 2\* (8 points of specific  
gravity) drop--with the alcohol removed--results in a 1% w/w alcohol  
addition.

Consider now, that we have

$$d = x + y$$

where d is the drop in gravity noted

x is the drop resulting from loss of sugar

y is the drop resulting from the increase in alcohol

For y, each drop of 1\* in the x column results in the increase of  
alcohol by 0.5%. But that 0.5% registers as only 80% on the hydrometer  
because the alcohol is lighter than water. So, when we gain 0.5%  
alcohol, we lose 1 - 4/5 or 1/5 of a degreee. Therefore,

$$y = (x/2) * 1/5 = x/10$$

Now we have

$$d = x + x/10 = 11/10 x$$

which can be turned around to

$$x = 10/11 d$$

But we aren't really interested in the drop from loss of sugar,  
we want to know the drop from the increase in alcohol. Substituting  
from above

$$y = 1/10 x = 1/10 * 10/11 d = 1/11 d$$

Finally, the drop from the increase in alcohol is 1/5 the actual quantity  
of alcohol present.

$\% \text{ alcohol w/w} = 5 * y = 5/11 d$

Remember that this is all back of the envelope figuring, based on some approximations. In particular, this assumes an "ideal" fermentation. Yeast are not ideal fermenters, as they go through a respiratory phase (while oxygen is present) that doesn't produce ethanol, and also some of the carbohydrates are used to make more yeast and to keep as energy reserves. And some of the ethanol is transformed into esters.

For backup, however, I see that Fred Eckhardt, in his The Essentials of Beer Style, cites that each \*Plato drop results in the increase of % alcohol w/w by 0.4167. Greg Noonan in Brewing Lager Beer also cites 0.42 \*Plato as an approximation. 5/11 (0.45) is a 4% difference from above.

> If the hydrometer manufacturers compensate for this,  
> the label on the scale "potential % alcohol" is erroneous.  
>  
> What they can adjust for is "% by weight" or "% by volume".  
> I would assume that hydrometer readings are calibrated for weight,  
> means you are weighing the stuff, but they could calibrate the  
> potential alcohol scale for volume. It's calibrated for weight,  
> is it not? If not, the rest of my argument is in err.  
> [...]  
> i.e. if the "potential % alcohol" scale on your hydrometer is  
> adjusted for weight, it is really giving you % alcohol by volume  
> after you subtract.

Because hydrometers have been sold to winemakers in the past, they are calibrated for % alcohol v/v. Since, as you point out, there is a linear relationship between % v/v and % w/w, they could easily do it either way.

--Darryl Richman

-----

Date: Thu, 4 Jul 91 13:35:02 CDT

From: bradley@dehn.math.nwu.edu (R. Bradley)

**Subject: re: hydrometer readings**

Please remove me from your excellent Homebrew Digest mailing list.

I'll be back in September!!!

Rob (bradley@math.nwu.edu)

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Date: Fri, 5 Jul 1991 02:49:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: RE: Wort Aeration Notes...

In HBD 672 Kurt Swanson <kswanson@casbah.acns.nwu.edu> posted a most interesting suggestion. He described a tap system (remembered from High School Chemistry class) in which an extra vent hole on a faucet provided a means of perfusing the running water with air. He reasoned that this may be the basis for an effective wort aeration system.

Well Kurt...you got me to thinkin' again! I am an all-grain brewer most of the time and that calls for a full 5 gallon boil followed by wort cooling via a counterflow wort chiller. It seems reasonable to suggest that a T-fitting could be placed at the end of the copper coil where the cooled wort is exiting. As the wort passes by the open side of the T-fitting it would be aerated in the same manner as water in the forementioned faucet. One could add an added level of security by placing a filter disc on air intake part of the T-fitting to provide sterile air. The filter disc would be the same as the one used in the 'Happy Yeast Infusion System' advertised in Zymurgy Magazine. These discs are available from lab supply companies and can provide filtration down to 2 microns.

The one potential problem I can see with this hypothtical design is that the flow rate of the cooling wort may not be sufficient to pull air through the microscopic pores of the filter disc but it should work without the disc in place. I'll give it a shot next time I brew and report my findings to the forum.

Mike Ligas  
ligas@sscvox.cis.mcmaster.ca

PS. I hope my verbal description is clear...I was considering an attempt at ASCII graphics but chickened out. Let me know if you have any problems envisaging my suggestions.

-----

Date: 5 Jul 91 09:25:52  
From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
Subject: Re- REAL fruit juice

Time:09:15 AM Date: 7/5/91

Subject: Re: REAL fruit juice

>From: Mark Sandrock <sandrock@aries.scs.uiuc.edu>:  
>

>It's true. Many of the prepared fruit juices say "100% natural", and,  
>if you read the fine print, "10% fruit juice".

Not to feed a thread that has nothing to do with homebrewing, but...  
I always assumed that 10% fruit juice meant that it has been cut down  
with  
water, not that it is 90% artificial.

Now, back to homebrewing. Can anyone tell me if there is a homebrewing  
club  
on the Northern New Jersey shore (in the Red Bank or Asbury Park area)?

Thanks,

Bob Hettmansperger (also receiving mail at bobh@twinkie.bellcore.com)

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Date: Fri, 5 Jul 1991 09:21 EDT  
From: Greg Kushmerek <GKUSHMER@RUBY.TUFTS.EDU>  
Subject: Oregon Micro-breweries beer fest

A friend of mine just sent me a message from Boulder. He just got back from a trip in Oregon and noticed that there is some kind of micro-brewery beer festival coming up in a few weeks.

Does anyone know if this is an annual event? I've already got my vacation plans booked for England and Germany in September. But this would be a great thing to plan for next year if it's an annual event.

BTW -- Anyone know of a special XB recipie? I love Theakston XB for its smoothness, but I can't seem to reproduce it's texture or the head retention for that matter. I suppose I should exercise less and drink more so that I may brew more!

Thanks

- --gk

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Date: 5 Jul 91 10:07:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: Mackison's after taste.

My experience with imported beers is very limited. A friend gave me a bottle of Mackison triple x stout yesterday. I tried it and was, well, not happy with the result.

I thought Mackison was supposed to be a "sweet" stout. It was sort of sweet, and that was just fine. My problem was with the aftertaste, one that was reminiscent of fermented raisins ... or was it prunes ... Needless to say, I found the aftertaste unpleasant. Did I get a bad bottle, or is that a correct taste. What contributes to that strong after taste? How do I keep from duplicating it?

More importantly, is Mackison considered a fine beer and my palate just uneducated?

Dan Graham  
"Beer made with the Derry air."

-----

Date: Thu, 4 Jul 91 1:24:04 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Brewing by the seat of your pants

Just some random notes from my kitchen...

My latest batch is ready to rack into secondary. I brewed it last Saturday almost entirely on a whim. I had almost no homebrew left in the house and needed to do something. I'm going to call it:

"Clean out the closet Porter"

Well, I *\*think\** it's going to be a Porter. :-)

Due to a combination of being overwhelmed with technical information at the conference, and discovering some supplies I didn't know I had languishing in the back of my pantry, I took a "screw it!" attitude, relaxed, didn't worry, and tossed it into the brewpot.

Ingredients that I found lying around:

- 1 can Ironmaster Scottish Mild Ale extract
- 1 can Bierkeller light lager extract
- 1 lb. crushed crystal malt
- 1 lb. Munton & Fison Light DME
- 1/2 cup Lactose

Ingredients that I bought for the occasion at the last minute:

- 1 oz. Brewer's Gold hop pellets
- 1 oz. Cascade hop pellets
- 1 pkg. Whitbread dry ale yeast

Standard procedure - put crystal malt in cold water, heat to just shy of boil and sparge into brewpot, add malt extracts and water, bring to boil, add Brewer's Gold hops, boil a little over 1 hr., stop boil, add Cascade hops and chill on the way into fermenter. I tossed the dry yeast directly into the fermenter atop the cooled wort at about 10:00 pm.

Original Gravity: Beats me, I didn't even check.

The yeast started flocculating within an hour and by the next morning the air lock was burping continuously. Today, 4 days later, it is completely fermented out and I'm going to transfer it into secondary probably before I go to bed.

While I still do mostly extract brews with some adjunct grains, I haven't brewed with canned extracts in quite some time. I was at a homebrew shop a while back and they had a great deal where if you bought 6 cans you got an extra discount and I said, "Yeah, sure, why not?" Actually made a couple or three pretty good brews from them too. I do prefer to use DME now though because you do get more bang for the buck or fermentables per pound.

I can't wait to taste it and see if it's anywhere near decent or even what style it's close to (I think my original intent was to do a pale ale, but this is much too dark for that. :-) If it's good it will reaffirm my position that you don't need to get so scientific to brew good beer. You only need to get scientific to brew good beer consistently. I rather enjoy my own creations and have only tried on

a couple of occasions to get really methodical about recreating some commercial brew.

Some commercial brews are fairly easy to approximate if you're willing to overlook some of the minor rough edges. Others are difficult. Sam Adams Lager, for example, is pretty easy to approximate; start with enough light malt to make a moderately full bodied golden lager, add some crystal malt to give it that amber reddish color and more body, and go nuts with the Hallertau hops. A couple of my beer illiterate friends could hardly tell the difference. Of course, they also probably couldn't tell the difference between Bud and Pilsener Urquell. Why do we keep these people around? :-) I guess we need somebody who's willing to keep A-B in business. :-)

I wish that this new beer was going to be ready in time to take to the next Brew Free or Die meeting. (Hmmm, maybe if I siphon a couple of bottles full while I'm racking and slightly overprime them they'll be ready in a week. They certainly wouldn't last much beyond that, but then again, I don't intend to let them stay around that long.)

BTW, for any of you New Hampshire net.lurkers who don't already know, the next meeting of BFD is on Sat. July 13 at 3:00 p.m. Dan Hall can give you details. You listening Dan? :-)

- - -

Kevin McBride  
Brew Free or Die!  
uunet!wang!gozer!klm

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Date: Fri, 5 Jul 91 13:01:39 PDT  
From: Bits\_of\_Magic@cup.portal.com  
Subject: Subscription Request

I'm sorry for sending this to the list, but repeated requests sent to homebrew-request have provided no response.

I would like to subscribe to HBD.

thanks,

Evan Robinson  
bits\_of\_magic@cup.portal.com

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Date: Sat, 6 Jul 91 18:40:09 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: hydrometer readings

> original potential alcohol:5 %  
> final potential alcohol: -1 %  
> -----  
> unadjusted alcohol content:6 % by weight  
> adjusted for error in F.G: 5 % by weight  
> 6 % by volume  
>  
> You should always be able to multiply by 5/6 to get the  
> % alcohol by weight, adjusted for the error in taking the  
> final gravity. all equations are linear.  
>  
> i.e. if the "potential % alcohol" scale on your hydrometer is  
> adjusted for weight, it is really giving you % alcohol by volume  
> after you subtract.

After thinking about it, I see that this is not coincidence.  
I be ready to defend myself from mathmatically-substantiated blows.  
I also checked to make sure that 1.040 SG => ~ 5% potential alcohol  
on my hydrometer, and it does...

> to their Southern cousins is the belief (promulgated as much by  
American  
> tourists as our own kin) that our [Canadian] beer is stronger. Cruel  
man!  
> Are you going to shatter one of my cherished adolescent myths?

I don't know, but I sure get drunker off of (most) Canadian beers  
than (most) American beers, In my limited experience north of the border.

bb

-----  
End of HOMEBREW Digest #674, 07/08/91  
\*\*\*\*\*  
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Date: Mon, 8 Jul 1991 6:49:12 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: zymurgy (Y-word)

I may have been blind to this, but has ZYMURGY gone completely yuppie?  
I got  
their summer issue and....

Well, I'd just like to know if I'm just being a codger (yikes! ageism!  
!) or  
if my perceptual abilities are still as KEEN as ever. Please, their  
recipe for  
barbecue sauce is like candy. But then there is no regional barbecue E-  
mail  
forum.  
Ted

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Date: Mon, 8 Jul 1991 7:00:11 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Book on A-Busch

I havn't had a chnace to read this yet but there is a new book out called, (I believe) UNDER THE INFLUENCE. It's about Augie Busch and family and how American beer was changed. It's history and puts A-B in a not so good light.  
(So what's new?)

Also, I'm going up to Maine in August and would like names and approximate locations of brewpubs, beerstores in Albany, S. VT, S. NH, and ME.  
Ted

-----

Date: Mon, 8 Jul 91 07:57:25 -0400  
From: mason@habs11.ENET.DEC.COM (GARY MASON 08-Jul-1991 0755)  
Subject: re Mackeson's Stout

I have never been able to find two bottles of any brews imported in lesser quantities to be the same. I have long since given up on even attempting to determine their true characteristics from imported bottles. That was true of Mackeson's as well - I had them in Atlanta earlier this year. I would not base my judgement on these random tastings.

Cheers...Gary

-----

Date: Mon, 8 Jul 91 8:42:49 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: ACK! It won't stop!

Hi all! I've got a batch of ginger beer in that I'm beginning to be concerned about. I pitch on the 15th of June and it's still bubbling through the fermentation lock! I did try rehydrating the yeast in some water (I think I added some sugar as well) then pitching. The stuff never did take off as it has in the past and the activity in the carboy has been pretty slow (compared to my past batches). What is going on? Is there something in ginger which contributes to slow fermentations? Any tips?

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
Bitnet: dbeedle@ilstu.bitnet Normal, IL 61761

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Date: Mon, 8 Jul 91 10:06:22 EDT  
From: Christopher M Mauritz <cmm1@cunixa.cc.columbia.edu>  
Subject: Re: Homebrew Digest #674 (July 08, 1991)

Unsubscribe

- -----+-----  
---  
Chris Mauritz | Cuba's \*superior\* human rights record is only part of the  
| answer; it's superior social conditions are another.  
- -----| -Harel Barzilai-  
-----

Date: Mon, 08 Jul 91 08:19:34 -0700  
From: mcnally@Pa.dec.com  
Subject: decoction mashing

I picked up Greg Noonan's "Brewing Lager Beer" over the weekend, primarily to get more information on water treatment. The most interesting thing so far about the book is the staunch stand he takes on the benefits of decoction mashing vis-a-vis infusion mashing. As an infusion masher, I'm seriously intrigued. I'd like to hear something from people who've done both.

One thing I don't quite understand (I haven't read the whole book yet) is the exact procedure for boiling the decoctions. It seems to me that the thick part of the mash won't really boil, but will sort of splutter and spurt wads of wet grain all over the place. What sort of consistency should the boiled portions have?

The book is extremely informative. It seems to me to stand in relationship to TCHOHB as TCHOHB stands to Papazian; it's pretty heavy stuff. Excellent description of the chemical properties of cleaners, by the way.

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-----  
Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
-----

Date: Mon, 8 Jul 91 08:16:52 PDT  
From: smithey@esosun.css.gov (Brian Smithey)  
Subject: brewing English bitter

For those of you who have tried "brewing beers like those you can't buy in North Anerica", and have been put off by Dave Line's use of funny sugars, or confused/discouraged trying to substitute lactose (or anything else) for the saccharine, I think a friend and I have stumbled across the secret: use REAL English Crystal Malt. Rick (rolson@sea.com) and I recently brewed up a batch of bitter based on the recipe for Tetley's Bitter in Line's BBLTYB for Rick's wedding reception, and it came out with a nice residual sweetness that reminded us both very much of the Double Diamond that we've had on tap at a local pub. We've both used lots of domestic crystal in the past, up to 2 pounds in a 5 gal batch, and I've messed around with lactose, and never had results like we got in this batch with only .5# English crystal.

The recipe for this low-gravity bitter was very simple: English Pale Ale malt, English Crystal, a little wheat malt for head retention (this beer had a beautiful creamy-white head), Fuggles for bittering and a late addition of Bramling Cross for flavor/aroma. Maybe Rick will provide the quantities when he gets back from his honeymoon in a couple of weeks, he kept the records on this one.

For those who can't find real English crystal malt, all of the ingredients for this batch were purchased mail-order from Great Fermentations of Santa Rosa. They're listed in the "Cat's Meow" supplier index, and advertise in Zymurgy, etc.

Brian

- - -

Brian Smithey / SAIC, Geophysics Division / San Diego CA  
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

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Date: Mon, 8 Jul 91 08:36:36 PDT  
From: shannon@eir.css.gov (Shannon Torrey)  
Subject: yet another request for brew pub locations

Hi, I've been reading the digest for several months now and while I haven't yet made any beer (I make mead and liqueurs currently), I have developed a taste for brew pubs. I'll be driving from south-west Connecticut to Boston, then up to Maine and over to Nova Scotia for vacation late this week. I would like to know of any brew pub places that might be fun to visit along that route.

Thanks for your time,

Shannon Torrey

PS. I notice that there are quite a lot of these requests. Is there, or has any one given thought to compiling a list of brew pubs from old homebrew-digests?

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Date: Mon, 8 Jul 91 11:27:34 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)  
Subject: Corsendonk

It appears that I have successfully cultured the yeast from a bottle of Corsendonk Monk's Brown Ale. Anybody know anything about this yeast? Guessing by the ale itself (which is very good, if a little sweet), it's an estery, non-attenuative yeast.

Anything else I ought to know about Corsendonk?

- --Carl

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Date: Mon, 8 Jul 91 11:26:35 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West x4449)  
Subject: `T' aeration

It seems that if you're going to try to introduce filtered air into your cooled wort through a `T' fitting you would do well to \*pump\* the air in. Which calls out a problem with the idea. If you put the `T' fitting too far up the siphon hose, the air leaking in will tend to break the siphon. The `T' should be lower than the bottom of the source vessel. Then, if you want enough suction to draw alot of air through a filter and into the wort you'll need a fair drop in the hose after the `T', I suspect that 10 or 12 feet will not be enough. This is becoming a two-story operation. Pumping the air will solve the suction and height problem, but it makes the siphoning problem somewhat worse, the `T' will have to be put even lower in the hose to keep the added air pressure from backing the siphon up. Pumping the wort would fix the siphoning problem, but if you pump the wort, you \* must\* pump the air. How much equipment do you want to have?

- --Carl

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Date: Mon, 08 Jul 91 12:32:28 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Automated Subscriptions

It is possible to automate subscription requests.  
I will pass along to Rob the appropriate info.

- JaH

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Date: Mon Jul 8 12:45:18 1991  
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
Subject: Liberty Ale?

This weekend I tasted Anchor's Liberty Ale on tap for the first time and was MOST impressed. Super hops! Now, does anyone happen to have a recipe that comes close to Liberty Ale?

Thanks!  
Bill

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Date: Mon, 8 Jul 91 12:52:53 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: stouts

> I thought Mackison was supposed to be a "sweet" stout. It was sort of  
> sweet, and that was just fine. My problem was with the aftertaste, one  
> that was reminiscent of fermented raisins ... or was it prunes ...  
> Needless to say, I found the aftertaste unpleasant. Did I get a bad  
> bottle, or is that a correct taste. What contributes to that strong  
after  
> taste? How do I keep from duplicating it?

It could be underhopped, or possibly too much crystal malt, or both.

I now add 1/4 to 1/2 oz. finishing hops (hallertauer, or cascade in a  
pinch)  
to my stouts to make a nice "hmm - I think I'll take another drink"  
finish.

To me, this is especially important when making a sweet stout, where  
the sweetness remains on the palate - it won't fade without the  
finishing hops.

bb

P.S. Isn't it spelled "Mackeson", or is that a different company  
that makes the scottish ale? (not that it isn't practically a stout)

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Date: Mon, 8 Jul 91 11:22:46 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
Subject: Bay Area homebrew clubs

Anyone belong to a Berkeley or S.F. brewing club? San Andres Malts?

kj

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Date: 8 Jul 91 14:28 EDT

From: smennitt@oasys.dt.navy.mil (stuart mennitt)

**Subject: St. Louis--Need Info on Good Bars and BrewPubs**

A friend of mine is relocating to St. Louis (Bud City). She has asked if there are any brewpubs in the city. Also any particularly good bars would be appreciated. Is there a "strip" in St. Louis suitable for a good beer Pub Crawl? Thanks in advance. Stu Mennitt.

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Date: Mon, 8 Jul 91 12:11:03 MDT  
From: mike@chtm.unm.edu (Mike Lang)  
Subject: wheat beer (extract)

In HBD #674 David Sylvester asks:  
>> Is the entire 6lbs of extract too much for a wheat beer?  
I would say no, the wheat beer I had in germany was pretty thick.

These are my last two attempts at wheat beer, they may not be traditional but I liked them.

6#'s Wheat/Malt extract  
1# honey  
3 cups crystal  
1# DME  
2oz Haulertau Boil 1 hr  
1/2 oz Haulertau finish 2 mins  
cooled overnight outside  
rack to new carboy next day and pitch wyeast Bavarian Wheat

This one turned out good. Light amber color, a bit on the sweet side and I can taste a hint of clove. The next one I tried to make a little lighter with more hops

6# Wheat/Malt extract  
1# honey  
3 cups crystal  
20z Tetanger (alpha 3.6) boil 1 hr  
1/2 oz tet to finish 2 mis  
cooled overnight outside, rack and repitch slurry from previous batch

This ones a little lighter, I was expecting a big difference in the hop taste and aroma but the difference was very slight. Maybe there were too many fermentables to let the hop taste through. Both brews have a good kick (sorry about the lack of gravities but I brewed during finals week.)

The wheat malt extract was 60/40 mix from Alternative Beverage, the bulk stuff that comes in a jug.

Hope that helps,

- ----- Real brewers drink the sludge at the bottom of the bottle -  
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Mike Lang  
System Manager (computer guy) mike@chtm.unm.edu  
Center for High Technology Materials (505)-277-3317 (x0770)  
University of New Mexico

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Date: Mon, 8 Jul 91 12:20:10 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: BREW PUblications

In HBD670, Kinney Baughman listed several beer related periodicals.  
The address for the Celebrator was given as :

>The California Celebrator Beer News  
>4747 Hopyard Rd. Suite 100  
>Pleasanton, CA 94566

The address was changed about one year ago. The new address is :

Celebrator Beer News  
PO Box 375  
Hayward, CA 94541  
415-670-0121

In addition to the publications listed, there are a couple others worth noting. There is the "Rocky Mountain Brews News" which I think is based in Fort Collins, CO. There is also the "Northwest Journal of Beer" based in Seattle.

On a related note, we will soon be publishing an edition of the Celebrator that highlights the brew scene in the Rocky Mountain states. If there are any HBD-ers in that region who would like to contribute articles to the Celebrator, we would welcome your input. Brewpub reviews, homebrewing activities, or whatever; anything pertinent and publishable is fair game. Of course I can't guarantee that all submissions will get published, but all will be considered. Interested parties please respond via email.

TIA,

CR Saikley  
Associate Editor - Celebrator Beer News  
Usenet : grumpy!cr

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Date: Mon, 8 Jul 91 09:58:45 EDT  
From: wolfe@zeus.WEC.COM (braumeister)  
Subject: faucet aspirators

Regarding the devices you have all seen in chemistry labs in high school and college. They are faucet aspirators. They are designed to draw a vacuum on the side port when water flows through them. The limit of the vacuum is determined by the vapor pressure of the cold water stream. [about 24-26 inches of Hg]. A water pressure of @17psi gauge is required to start aspiration. They will act as aerators if the side port is not constrained.

I moonlight as chemist/analyst for a micro brewery and have access to lab supply houses. A nylon version (no temperature rating) model is available for \$12.50US, lab grade stainless for \$37 and chrome plated brass at 19.50.

Shipping time is about 2 weeks. (Most chemical supply houses will not sell to individuals, only to schools and labs because of previous law suits.)

jim, drinker of homebrew

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Date: Mon, 8 Jul 91 9:18:10 PDT  
From: rfozard@slipknot.pyramid.com (Bob Fozard)  
Subject: Power Brew?

I read an article in the San Jose Mercury News this weekend that discussed a new product from Heilman's (sp?). The reason it was getting attention was because 1), it is allegedly being marketed at lower income minorities, and 2), it's name breaks some US regulation against allowing beer to have names that imply extra strength (Power, Super, etc.). I dont recall what this particular new brew is called, but was curious to note that the article stated that it's actually against the law to label the alcohol content on beer in the US. This is apparently to protect us from ourselves, as we would squander our dollars on the most powerful stuff without considering flavor :-). Incidentally, Heilman's is dropping the product.

- - -  
bob fozard rfozard@pyramid.com

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Date: Mon, 8 Jul 91 15:35:13 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Re: Oregon Micro-breweries beer fest

If any of you out there might happen to have any information about this fest, which was alluded to in yesterday's HBD, I'd be much obliged for some pointers.

While I'm on the subject, I'm heading out to Seattle/Northern Oregon, and don't want to miss anything "important" in the way of homebrewing, microbrewing, or brewpubs. Could any of you out there give me pointers about what simply shouldn't be missed.

If you think the group would be uninterested, please email me personally.

Thanks in advance.

Brian Capouch  
brianc@saintjoe.edu

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Date: 8 Jul 91 14:55 -0700  
From: mike\_schrempp%42@hp4200.desk.hp.com  
Subject: off flavors

I've got a question about off flavors, but first a clarification on my mashing technique. I put all the contents of my picnic cooler into the boiler to raise the temperature, not just the liquid.

Now on to questions:

I made a dry stout (Miller's recipe) and have been getting a very strange off flavor. I have two suspected culprits. First is Chlorine contamination from not enough rinsing, the second is too warm a fermentation temperature. At first I suspected chlorine, because I classified the flavor as "medicine-like" but now I don't know. After bottling (the flavor was there at the end of the ferment) the flavor seems to be stronger. I didn't use any bleach in the bottles, so the chance for this flavor to develop more strongly isn't there.

High temperature fermentation is suspected because it was very hot when the beer fermented.

My question is, I want to taste a chlorine problem and a high temperature ferment. Can I add a drop (or less) of chlorox to a bottle of beer and then taste? Can anyone recommend a medicine I can buy at the drug store that has that classic "medicine-like" flavor? To taste warm fermentation, do I need to ferment a hopped wort, or can I ferment a corn sugar and water solution to isolate the yeast flavors? Are the higher order fermentables needed to get all the yeast produced flavors? Has anyone tried this? If I don't get any response, I'll try it and post the results.

Parting shot: I've really enjoyed reading the exploits of the conference attendees, particularly about the "Cornell contingent". Being an alumnus from the old times (before the drinking age was raised to 21 in NY), I was afraid that the party had gone out of the school.

Mike Schrempp '80 (it's a date, not one of those cute pictures)

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End of HOMEBREW Digest #675, 07/09/91  
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Date: Tue, 09 Jul 91 06:13:02 CST  
From: Rob <C08926RC@WUVM.D.Wustl.Edu>  
Subject: St. Louis Info

Can't say much about brewpubs except that I hear that three may be opening soon. As for bars, Aunt Heidi's Corner has a wide selection, and Kent's Deli, while not a bar, is pretty good, although a bit high. Just picked up some Samischlaus from them...

Two liquor stores also come to mind as having a good selection - Bevco on Delmar, and Hobnob Liquors (formerly Life of the Party) in South County.

Hope this helps...

Rob

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Date: Tue, 09 Jul 91 08:48:10 EDT  
From: Joe Uknalis <UKNALIS@VTVM1.CC.VT.EDU>  
Subject: Philly Homebrew clubs

I'll be moving to the Philly area in the near future and was wondering  
if there are any homebrew clubs in the area.

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Date: 9 Jul 91 09:07 EDT  
From: smennitt@oasys.dt.navy.mil (stuart mennitt)  
Subject: Re: Power Brew

The Washington Post ran an anonymous editorial yesterday (7/8) that sounded identical to the one mentioned. It slammed malt liquors in general and Power Brew in particular. One of the beefs was the advertising strategy of targeting minorities. The artical mentioned Power Brew's closest malt liquor competitors both had alcohol strengths of 4.5% by weight. Power Brew had 5.9% alcohol.

The editorial suggested not banning or regulating the advertising, but limiting the alcoholic content of malt liquor in general (to 4%). This showed the ignorance of the author to the legal definition of malt liquor in this country. The idea of listing strengths and ingredients on beer was not addressed. The artical stated that it was preferable to limit the strength of beer than to "limit the freedom of expression" by restricting advertising.

It also seems that the top selling malt liquors are just after the malt liquor label for marketing. Their strengths are barely over the "malt liquor threshold".

Basically, this artical scares me. I wouldn't notice if Colt 45 or Old English 800 were altered, but this trend would definitely outlaw beers like Anchor's Old Foghorn and Sierra's Bigfoot Ale. Not to mention EQU 28 and many other fine brews over 4% alcohol.

]~~~~~[  
] Stu Mennitt [  
] smennitt@oasys.dt.navy.mil [  
]~~~~~[

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Date: Tue, 9 Jul 91 10:24:14 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: yet another (and another...) request for brew pub locations

Hey, you know, the AHA has a list of brewpubs and micros that they'll send you for \*free\* (at least they used to). They may not be as \_au courant\_ as the HBD, but it is an awfully good starting point. Of course, they do not rate, praise, or criticize them.

Perhaps we could get the AHA to send the HBD its list and archive it? Or are they just not hooked up enough. Does anyone here read their compuserv forum? if so, what's there, and could we ship it here?

Also, the best guide I've found is Jackson's new and improved and updated and revised guide. It's very accurate for the places in DC, Baltimore, and Seattle which I know, and it got me around the Munich area and Prague quite well; amazingly thorough. Highly recommended.

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Date: Tue, 9 Jul 91 10:25:22 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Corsendonk

On Mon, 8 Jul 91 11:27:34 EDT, eisen@kopf.HQ.Ileaf.COM (Carl West x4449)  
said:

Carl> Anything else I ought to know about Corsendonk?

It comes in nifty, convenient 3+ liter bottles :-)

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Date: Tue, 9 Jul 91 8:27:47 MDT  
From: Rick Myers <fc.hp.com!hp-1sd!hpctdpe!rcm@hpfcla>  
**Subject: Brewpubs and Microbreweries**  
Full-Name: Rick Myers

> Date: Mon, 8 Jul 91 08:36:36 PDT  
> From: shannon@eir.css.gov (Shannon Torrey)  
> Subject: yet another request for brew pub locations  
>  
> Is there, or has any one given thought to compiling a list  
> of brew pubs from old homebrew-digests?

Since brew pub and similar requests constitute 5-10% of the postings here, I thought I would let folks know about a publication that may help out. The editor/publisher of the World Beer Review, Steve Johnson, has compiled 'the only current, comprehensive guide to U.S. brewpubs and microbreweries'. It's called the 1991 Guide To U.S. Brewpubs and is available for \$14.95 + \$2.00(.50 each addt'l copy) P&H from:

ON TAP ABA--WBR Publications  
P.O. Box 71  
Clemson, SC 29633

Some quotes from the flyer I have about the book:

- 212 brewpubs and microbreweries
- Organized in easy-to-use, state-by-state arrangement
- State maps and other illustrations
- History of the American beer renaissance
- Description of the brewing process
- Beer vocabulary
- 314 pages
- Fully indexed
- Sturdy paperback binding with cover in color

I don't have my copy yet, but plan on ordering it soon...

Rick

- - -

Rick Myers      rcm@col.hp.com  
Hewlett-Packard  
Colorado Telecommunications Division

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Date: Tue Jul 9 10:41:54 1991  
From: semantic!bob@uunet.UU.NET  
Subject: Re: Power Brew?

> I dont recall what this particular  
> new brew is called, but was curious to note that the article stated  
> that it's actually against the law to label the alcohol content on  
> beer in the US. This is apparently to protect us from ourselves,  
> as we would squander our dollars on the most powerful stuff without  
> considering flavor :-).

I caught a blurb on this while watching CNN last week. The beer was called 'Power Master' and had a black bird on silver background with a shield motif. The way it was advertised certainly made me feel as if it was a strong beer. When I first saw an ad. for it I thought 'Oh no, not another Heffenrefer (sp?) style beer'.

> Incidentally, Heilman's is dropping the product.

Good.

- -- Bob Gorman     Jake had a dream. It was his,--  
- -- bob@rsi.com    the only real one he'd ever had,  --  
- -- uunet!semantic!bob and he clung to it. ... --

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Date: Tue, 9 Jul 91 10:55:36 CDT  
From: jlf@poplar.cray.com (John Freeman)  
Subject: Golden Gate keg fittings

> Date: Fri, 28 Jun 91 16:33:17 -0400  
> From: randy@grebyn.com (Randy Tidd)  
> Subject: Need info on Keg hardware  
>  
>  
> I have a question about Kegging my homebrew -- but my subscription  
> to this forum isn't currently active, so I'd appreciate a reply  
> via e-mail.  
>  
> I recently acquired one of the old-fashioned aluminum kegs, one of  
> the Aheiser Busch "Golden Gate Kegs"; these are the ones with the  
> bung hole in the middle of the side, and taps on the top and bottom.  
> What I need is the hardware to use it -- replacement bungs, and a  
> tapper system. The tapper system will have to be a 2-piece one, with  
> the pump for the top tap hole and a spigot for the bottom tap hole.  
>  
> Can anyone give me any pointers? I asked my local homebrew shop and  
> the guys at 1-800-321-BREW and neither could help me out. One guy  
> mentioned a place in Kansas called Foxx, but I have no way of knowing  
> what their phone number is or even if they still exist. Any tips on  
> this company would also be appreciated.  
>

I didn't see a response copied to HBD, so I don't know if you ever got an answer. I have a Golden Gate keg, which I use when I keg homebrew - I like it better than the Hoff-Stevens style, because the Golden Gate fittings can be removed for better cleaning (I had a special tool made to do this).

Anyway, I got my Golden Gate taps from Superior Products near St. Paul, MN. This was a number of years ago, and I don't have a current catalog here at work, so I'll just give their address and phone number, and let you do the research.

Superior Products  
520 W County Rd D  
New Brighton MN  
612/636-1110

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Date: 09 Jul 91 10:00:57 PDT (Tue)  
From: bryan@tekgen.bv.tek.com  
Subject: Oregon Brew Fest

Dates: July 19, 20 and 21.

Starts friday, July 19 around 4 or 5. Starts around 11 or so on Saturday and Sunday. There will be 40 to 50 microbreweries represented, last year most had more than 1 beer. It's down on the waterfront, (Front Street), south of the Burnside bridge a ways. Front Street is on the west side of the river.

This is all from memory, if anyone wants more detailed info, send E-Mail and I'll get my flyer out and post.

One thing, in prior years they have ran out of the popular brews early. This year, they are splitting the beer into 3 lots so all brews will be available each day. You may want to go early in the day for the best selection.

Bryan Olson  
bryan@tekgen.BV.TEK.COM

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Date: Tue, 9 Jul 91 10:00:45 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Wort Aeration

All this talk of faucet aspirators, in-line tees with air pumps, etc.!  
What do you folks use to hang a picture -- a pile driver?

Take a 1-foot length of flexible tubing. Make a small hole (maybe a sixteenth or an eighth of an inch in diameter) in the wall of the tubing, a couple of inches from one end. (An electric drill at low speed works fine for this.) Attach the end with the hole in it to the output side of your in-line wort chiller. Put the other end of the tubing into your destination vessel and siphon away. A fine stream of bubbles will be sucked into the tube through the hole and your wort will end up nice and foamy in the fermenter. Simple, reliable, works great.

If you don't use an in-line chiller, just make a special siphon tube with such a hole a foot from the downhill end.

To make it work extra well, attach a fancy label that says "In-line Wort Aeration Venturi Aspiration Implement".

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Tue, 9 Jul 91 08:38:56 EDT  
From: hplabs!ames!rutgers!alliant.com!obrien (Bob Obrien)  
Subject: Double Bock

I recently had the opportunity to relax with a few glasses of Sam Adams Double Bock beer. I found it to have a nice malt flavor with plenty of hops

aroma and taste. However I found it to be very sweet tasting.

I find that my own homebrew is very similar in style and taste, but not nearly as sweet. Now here comes the question..

Is double bock supposed to be a sweet tasting beer or was the fermentation

of the Sam Adams stopped early for some reason?

Your comments would be welcome.

Bob.

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Date: Tue, 9 Jul 91 10:42:47 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Decoction mashing

Mike McNally brought up the issue of decoction mashing, an excellent question indeed, as I just finished doing one last weekend. The questions

to be answered or discussed might be:

- (1) for what malts is it necessary?
- (2) for what malts/beer styles is it helpful?
- (3) how thick is the "thickest" third?
- (4) does decoction mashing (with boiled grains) give better maltiness?
- (5) is the extraction better with decoctions?

More come to mind, but here are a few comments from what I did:

I used the scheme as mentioned by D Richman in the latest (yuppified?) zymurgy magazine when he talked of P Urquell's mashing method. It went well and took 4 hours just for that.

I took the "thickER" third to bring slowly (with rests) to a boil. The mash must have some liquid or else bad news on the brew pot bottom.

The mash does get darker because of the grains being boiled.

Noonan says that after sparging and starting the boil, that one need not boil the wort for 15-30 minutes before adding hops. I did notice much fewer protein flakes in the boil after 30 minutes of boil.

Maybe the real question is: is the extra time worth it? We'll see....

Norm Hardy

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Date: Tue, 9 Jul 91 13:32:32 +0800

From: lcarter@claven.idbsu.edu

Subject: Oregon Brewers Fest.

There were several questions about the Oregon Brewers Festival that takes place this summer. This is an annual festival(three years so far) put on by Widmer, Bridgport, and Portland Breweries. This year it takes place on July 19, 20, and 21 at Waterfront Park. Micro brews from all over the country and Canada are featured. Last year there were thirty some odd beers and this year they are projecting 40 +. It is a great way to try many different micro brews and it is always a great party, with a large tent(Octoberfest style), food, music and of course beer. So far the festival has always been held on the weekend closest to the 20 th of July.

Let me know if you need more information.

Loren Carter

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Date: Tue, 9 Jul 91 12:43:01 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Noonan's Book

St. Louis--Need Info on Good Bars and BrewPubs (stuart mennitt)  
wheat beer (extract) (Mike Lang)  
BREW PUBLICATIONS (C.R. Saikley)  
faucet aspirators (braumeister)  
Power Brew? (Bob Fozard)  
Re: Oregon Micro-breweries beer fest (Brian Capouch)  
off flavors (mike\_schremp)

Send submissions to homebrew%hpfcmi@hplabs.hp.com  
Send requests to homebrew-request%hpfcmi@hplabs.hp.com  
[Please do not send me requests for back issues]  
Archives are available from netlib@mthvax.cs.miami.edu

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Date: Mon, 8 Jul 1991 6:49:12 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: zymurgy (Y-word)

I may have been blind to this, but has ZYMURGY gone completely yuppie?  
I got  
their summer issue and....

Well, I'd just like to know if I'm just being a codger (yikes! ageism!  
!) or  
if my perceptual abilities are still as KEEN as ever. Please, their  
recipe for  
barbecue sauce is like candy. But then there is no regional barbecue E-  
mail  
forum.

Ted

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Date: Mon, 8 Jul 1991 7:00:11 -0400 (EDT)

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: Book on A-Busch

I havn't had a chnace to read this yet but there is a new book out called, (I believe) UNDER THE INFLUENCE. It's about Augie Busch and family and how American beer was changed. It's history and puts A-B in a not so good light.

(So what's new?)

Also, I'm going up to Maine in August and would like names and approximate locations of brewpubs, beerstores in Albany, S. VT, S. NH, and ME.

Ted

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Date: Mon, 8 Jul 91 07:57:25 -0400  
From: mason@habs11.ENET.DEC.COM (GARY MASON 08-Jul-1991 0755)  
Subject: re Mackeson's Stout

I have never been able to find two bottles of any brews imported in lesser quantities to be the same. I have long since given up on even attempting to determine their true characteristics from imported bottles. That was true of Mackeson's as well - I had them in Atlanta earlier this year. I would not base my judgement on these random tastings.

Cheers...Gary

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Date: Mon, 8 Jul 91 8:42:49 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: ACK! It won't stop!

Hi all! I've got a batch of ginger beer in that I'm beginning to be concerned about. I pitch on the 15th of June and it's still bubbling through the fermentation lock! I did try rehydrating the yeast in some water (I think I added some sugar as well) then pitching. The stuff never did take off as it has in the past and the activity in the carboy has been pretty slow (compared to my past batches). What is going on? Is there something in ginger which contributes to slow fermentations? Any tips?

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
Bitnet: dbeedle@ilstu.bitnet Normal, IL 61761

- -----



Date: Mon, 8 Jul 91 10:06:22 EDT  
From: Christopher M Mauritz <cmml@cunixa.cc.columbia.edu>  
Subject: Re: Homebrew Digest #674 (July 08, 1991)

Unsubscribe

- -----+-----  
-----  
Chris Mauritz | Cuba's \*superior\* human rights record is only part of the  
| answer; it's superior social conditions are another.  
- -----| -Harel Barzilai-

- -----  
From: mcnelly@Pa.dec.com

>I picked up Greg Noonan's "Brewing Lager Beer" over the weekend,  
>primarily  
>to get more information on water treatment. The most interesting thing  
>so  
>far about the book is the staunch stand he takes on the benefits of  
>decoction mashing vis-a-vis infusion mashing. As an infusion masher,  
>I'm  
>seriously intrigued. I'd like to hear something from people who've done  
>both.

While I would recommend that any advanced brewer read Noonan, I would  
also  
caution that his book is full of \*opinions\*, which aren't always  
presented as  
such.

Is it true that Noonan does infusion mashes in his brewpub???

CR

-----

Date: Tue, 9 Jul 91 12:56:28 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: OOOOOPS

Big oooooops. Sorry about sending a big chunk of yesterday's HBD.

What I meant was.....

From: mcnally@Pa.dec.com

>I picked up Greg Noonan's "Brewing Lager Beer" over the weekend,  
>primarily  
>to get more information on water treatment. The most interesting thing  
>so  
>far about the book is the staunch stand he takes on the benefits of  
>decoction mashing vis-a-vis infusion mashing. As an infusion masher,  
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>seriously intrigued. I'd like to hear something from people who've done  
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caution that his book is full of \*opinions\*, which aren't always  
presented as  
such.

Is it true that Noonan does infusion mashes in his brewpub???

CR

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Date: Tue, 9 Jul 91 13:00:53 PDT  
From: mbharrin@sdcc13.UCS.D.EDU (Pagan)  
Subject: Kindly remove me from the list

Efforts to reach the moderator have been in vain, so I take my cause to the masses...

Please remove me from this list, as my mailbox is continually beyond my quota! I have been trying for some time now, has our moderator been around (i.e. reading his mail)?

--Matt

matt@ucsd.edu

-----

Date: Tue, 9 Jul 91 16:30:08 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: Whatever happened to Dave Miller?

Seeing Stu Mennitt's posting in #675 today brought a question to my mind: what in the heck is going on with Dave Miller and the brewpub he was (is) allegedly starting up in St. Louis? I had heard that he had succeeded in his battle to legalize brewpubs in Missouri (is this true?) and was wondering how things were going for him in starting up his brewery.

Dave Miller was one of the people I was hoping to meet at the AHA conference but was disappointed in this undertaking. At least I got to meet Darryl Richman, Kinney Baughman, and many other HBD types! Maybe next year in Milwaukee, which is closer to St. Louis.

I'm a big fan of TCHoHB; this book was my main source in my transformation from a beginner to an intermediate brewer. I still use it for reference.

Cheers,

STEVE

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Date: Tue, 9 Jul 91 14:30:47 PDT  
From: jerry@jaizer.hf.intel.com (Jerry Gaiser)  
Subject: Re: Oregon Micro-breweries beer fest

Since nobody else has said anything, I'll pipe up.

The beer fest this year will be held July 19, 20, and 21 in Tom Mcall Waterfront Park in downtown Portland. Microbreweries from all over the west coast including Alaska will be there.

- - -

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*****  
***  
* Jerry Gaiser (N7PWF) *  
* jerry@jaizer.intel.com You can find me either here or *  
* 74176.1024@compuserve.com here *  
* n7pwf@n7pwf.ampr.org [44.116.0.68] *  
* Relax. Don't worry. Have a homebrew *  
*****  
***
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Date: Tue, 9 Jul 91 17:54:09 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: ramblings on wheat beer, and more

Howdy, folks.

On those wheat beer recipes of Mike Lang from Digest #675...

The wheat beers I've made using crystal malt (from 1/4 to 1 pound in a 10 pound mash that's 50% wheat, 50% Klages) are smoother, darker, and sweeter than ones without; this sweetness is somewhat balanced by adding about 33-50% more hops in the boil. However, I find that the refreshing, tart, fruitiness of a lighter wheat beer is more true to style, if this is what you are after.

What I would change in the recipes that Mike Lang gave would be to cut the crystal malt to zero and reduce the boiling hops to ~ 3/4 ounce. Tettnanger seems to be more true to style than Hallertauer although both are good; 1/2 ounce for finishing is fine. Too much hop flavor, aroma, and/or bitterness would be out of style for what is meant to be a delicate, slightly fruity and spicy, yet somewhat malty beer.

Wyeast #3056 Bavarian Wheat is a fine yeast. I've heard it's a blend of 2 or 3 species, one of which is *S. Delbruckii*, one of which is a strain of *S. Cerevisiae* (ale yeast), and perhaps one more that's a flavor-neutral flocculant. It seems, IMHO, that if you ferment above 75F that too much banana ester gets produced, and that if you ferment under 65-70F that you don't get enough clove. Either extreme puts you out of style for Bavarian Weizenbier. Anyone else with experience in the area of systematic temperature variation for this yeast?

Want clove? Go with the MeV Weizen, which is pure *S. Delbruckii*, and produces a really sharp, clove taste, with little or no ester to balance. It's too strong for my taste, but you might like it. Kind of on the other extreme from Mike Lang's beers.

On a related topic, when I toured the Boston Beer Co. (Samuel Adams) at the AHA conference pub crawl, Jim Koch said that the yeast employed for their new Wheat Beer was a wild yeast (*Brettanomyces*). After drinking it, the only thing I noticed strange was a smoky note in the finish; this to me seemed really

just a continuation of normal clove taste. I've tasted it in wheat beers made with 3056 (yes, your club champ, Dr. Beebe!) Nothing that seemed "wild"; that is, no taste of horse or curdled milk or Darryl Richman's electric blanket. I'm wondering if old Jim was just b.s.'ing us, if he was mistaken, or if there are some yeast of this genus that are, uh, relatively, well, uh, "tame".

DEXTRINS REVISITED.....

You know, I just realized that the debate on dextrins 'n body was somewhat abbreviated (for this digest, that is). I keep seeing contradictory information in different sources...TCHoHB says "it's been proven that dextrins don't add body to beer", other sources imply the opposite, such as Jackson's and Eckhardt's books. What do YOU think? DO DEXTRINS ADD BODY TO BEER?

Also, since any polysaccharide over 4 sugar units long is considered to be a dextrin, perhaps there are differences in flavor from shorter versus longer ones. Maybe big ones add to body but short ones don't? (Kind of like how longer polymers have more impact on solvent viscosity than shorter ones.) Maybe longer ones can't fit into your taste buds and therefore don't impart much, if any, sweetness? Maybe I should read up on my high school biology and stop drinking so many homebrews?

'Nuff said.

Yours in the Suds,

STEVE

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Date: Tue Jul 09 15:25:20 1991  
From: larryba@microsoft.com  
Subject: Re: Aspirators

I wonder, do people worry too much about aeration of their wort?

Anyway, a surplus house has little (.75" sq) sintered stainless steel diffusers for cheap (2 for \$2.25). Being steel they would be easy to sterilize - just boil for 10 minutes. The other thing I have noticed is that hardware stores have bottled oxygen for home propane/oxygen torches. The bottles look just like a propane bottle.

So, skip the unfiltered air/pumps and inject raw O2 with a sintered diffuser. Hmm, maybe the sucker can be attached to the out tube on my keg to filter out yeast and hops? Maybe it can be used in reverse as a carbonation stone when I initially carbonate my beer?

If you wish to pursue these ideas, the surplus house is:

Jerryco inc.  
601 linden place  
Evanston, Illinois. 60202  
(708) 475-8440

I have never purchased anything from them (yet). Apparently they have retail outlets (American Science & Surplus Centers) in Chicago and Milwaukee.

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Date: Tue, 9 Jul 91 17:38:18 mdt  
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Possible Aphid cure.

Dan suggests:

>1/2 gallon white vinegar  
>1 bulb garlic, all cloves peeled and crushed  
>1 bottle cayenne pepper

And someone else said it would wash off because it was all water soluble. I would have to disagree about the water solubility. The garlic and pepper have oils in them. (Eat a Jalapeno -- yes, seeds and all -- and then drink all the water you want... the heat will not simply wash away.)

Back to Aphids. My hops are literally getting eaten alive by some kind(s) of bugs. I tried "Safer" but it didn't work and since then I have seen several aphids. (I don't know if it's only aphids that are my problem: holes eaten through the hop leaves -- some so eaten there's only 5% of the leaf left!!!) Another problem with the "Safer:" the liquid would cover the leaves and then run to the edges of the leaves. The lower edges of all the older leaves turned brown. I used premixed "Safer" (which, if you missed the previous discussion, is supposed to be some kind of soap-based insecticide), so I don't think it was a overconcentration problem.

Enter the heavy artillery: Malathion 50. I also have some Diazanone, but the Malathion label mentions fruits and veggies more, so I figured that I'll try that first. It's been about a week and three sprayings, but this morning, I found an aphid. I think I'll give the Malathion another week and then go to the Diazanone.

I've been reading an Ortho book on garden pests along with "Homegrown Hops" (which is a pretty good book, but contradicts the guy at Freshops in a few places) and the Ortho book mentions checking at night -- some of my little enemies may be night-feeders. If aphids are my only problem, it's off to the lady bug store for me.

I would have preferred to go all-natural, but at the rate I was losing leaves, I would have lost all above-ground growth in a week, so I went with chemistry.

I'm still open to natural gardening, but will probably wait till next year. I planted the rhizomes late this spring and probably would worry a lot less if my plants weren't so young. Hopefully, next year my plants will be 15 feet at this time (instead of 6 feet) and the leaves will be so big that I won't have to worry.

Al.

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Date: Tue, 9 Jul 91 18:57:37 -0400  
From: randy@grebyn.com (Randy Tidd)  
Subject: Re: Golden Gate keg fittings

Thanks for the tip on the Golden Gate Keg hardware. Nobody else has even given me a clue.

Randy

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Date: Tue, 9 Jul 91 17:39:57 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Oregon Brewers Festival

Last year I had the pleasure of attending the Oregon Brewer's Festival. I have one word of advice, GO!! It is a great opportunity to taste beers from all over the Northwest and beyond. This year they are expecting something like 46 breweries present. The festival is very well run, you pay for each sample as you go which tends to get people away from the "I paid my \$25 and now I'm going to get my money's worth" attitude. It's held in a pleasant park along the Willamette River. There is food and live music too.

Last year, I spent part of an afternoon tasting beers with Fred Eckhardt. During that time, I was mistaken for Charlie Papazian three times!!

Needless to say, it was a good time.

CR

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Date: Tue, 9 Jul 91 17:45:37 PDT  
From: rcasey@caticsuf.CSUFresno.EDU (Randy Casey)  
Subject: re: off flavors

mike\_schrempp%42@hp4200.desk.hp.com  
writes...

>I've got a question about off flavors, but first a clarification on my  
>mashing  
>technique. I put all the contents of my picnic cooler into the boiler to  
>raise  
>the temperature, not just the liquid.

I saw this and thought 'Gee how do you keep from getting large  
ammounts of O2 into the hot mash material'? Would it seriously affect  
the oxydation (sp) of the final wort? And would this create the off  
flavors that Mike is talking about?

Randy Casey  
- -----  
rcasey@caticsuf.csufresno.edu

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Date: Tue, 9 Jul 1991 21:03:34 EDT  
From: IOCONNOR@SUNRISE.ACS.SYR.EDU  
Subject: Brewery Tours

Just a few thoughts on some breweries I visited yesterday. I took a trip to the local Anheuser-Busch plant in Baldwinsville, N.Y., and the F.X. Matts Brewery in Utica New York. Tomorrow, weather willing (I want to ride my motorcycle) I'm going to go to the Genesee Brewery in Rochester, N.Y.

Anheuser-Busch--A totally boring brewery. They don't get you in to the guts of the place, you basically see the periphery. They show you a five minute film about how they brew and how good they are doing it. They showed the top of a fermenter, and that's about it. The receptionist was pretty good looking tho'; she had a wonderful phone voice.

The tour guide was pretty uninformed, she didn't even know what type of hops they used! I spied Saaz in the hops room they showed us, anyway. They just kept stressing about how their "product" was quality controlled to provide consistency.

The tour guide's boss also told someone who asked, that bock beer was made by cleaning out the bottom of fermenters! The boss claimed to know more than her worker. I couldn't believe it!

I tried all their beers, and concluded that Bud \*still\* sucks. Their non-alcohol beer is pretty lame, O'Doul's.

F.X. Matts--I like this place because when you walk in, it is like the parlor of someone's turn of the century house. Nice sitting chairs, elaborate woodwork and nice displays of old Matt's stuff. I was a little pissed because they charged 2\$ for admission and a tour. Pretty lame as far as I'm concerned. A tour promotes drinking the product, and I don't think Matt's is in that bad shape that they need 2\$ from people. Anyway....

The tour starts with a history of the founders and then moves in to a room with grains, adjuncts and hops. All there for people to touch. Nice. Then it moved to a room with a brew kettle. The guide showed how stuff went into the kettle from each of the areas and where the mash tun was.

We then went to the primary fermenters and the lagering room. Man the lagering room was cold, 32 f'ing degrees! They then showed us the bottling and labeling aspect.

The tour ends in their bar, where you could get two cold ones-- either Matt's beer or root beer. They also had a gift shop with all the stuff they brew, and with a nice 8 pack of all the contract brews they do: Samuel Adams \*Ale\*, Dock Street Ale, Albany Amber, Brooklyn Lager, Newman's and I can't remember the last one, so don't get mad. Saranac 1888 is in there, but they don't contract brew it, they just brew it.

Matt's felt much more like a family deal, Bud was so damn corporate. They even had Eagle snacks at Bud!

One interesting thing. I met an Assistant Brewer from Miller. We BS'ed about beer and he told me a few things.

One is that he claims the reason that Miller RGenueineS Draft doesn't skunk, tho' it's in clear bottles is the hops that they use. I can't remember what hops it was, but it was something I hadn't heard of.

Two is that he claims that there is very little difference between "Dry" beers and "Lite" beers. He said they are both inundated with a lot of yeast when pitched, to get rid of the fermentables. That gets rid of the calories in the sugar, then they dilute the beer with water so it's not high in alcohol. The "Dry" and "Lite" beers he said were just degrees of fermentables.

He also said that they had tried a wheat beer in the midwest, hoping to appeal to farmers. It was called "Dakota"but he said it failed miserably.

The thing I didnt like about him was the way he referred to beer as "product". I guess thats the way that Miller, Bud and the like see beer, but I dont. I like messing with it and seeing what happens. I haven't brewed a hell of a lot, but I do it for a hobby, not a job. I don't see it as a prduct but something I made. He just kept calling every damn thing a "product."

Anyway, thats about it. Sorry I rambled on for so long.

Keep on Brewin'!

Kieran O'Connor

IOCONNOR@SUNRISE.ACS.SYR.EDU (internet)  
IOCONNOR@SUNRISE (bitnet)

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Date: Tue, 09 Jul 91 19:14:58 MST  
From: Bruce Tucker <ATBET%ASUACAD.BITNET@CUNYVM.CUNY.EDU>  
Subject: Re: Homebrew Digest #666 (June 25, 1991)

PLEASE remove me from your mailing list, Thnx

\*\*\*\*\*\$\*\*\*\*\*  
Bruce Tucker  
Cancer Research Institute  
ASU  
\*\*\*\*\*

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Date: Tue, 9 Jul 1991 23:20:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Request for HBD #673

I've been getting HBD's from a buddy while waiting to get on the mailing list and he never received #673. Can someone out there send us a copy? Much appreciated.

ligas@sscvox.cis.mcmaster.ca

jmuller@sscvox.cis.mcmaster.ca

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End of HOMEBREW Digest #676, 07/10/91

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Date: Tue, 9 Jul 1991 11:25:51 -0400  
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: aeration

Regarding pumping air into wort: there is a local outfit, named Spirit Brewing Systems sells a beermaking "machine" that is basically aplastic carboy, and a setup for pumping air into the wort.

Their major sales pitch is to new brewers, or people who aren't brewers. The major point is that the problem with most hombrews is lack of oxygen in the wort, and their "system" solves this. The system is an aquarium pump, a small (1" dia.) filter holder, that holds a small filter disk, and a "special" airstone that goes on the end of a tube that sticks into the wort. All of the equipment is "special, exclusive, designer,

.....", but to me it looked like your basic aquarium pump, lab type disc filter holder with 2um paper filters, and your basic aquairum pumice airstone. They recomend several hours of aeration after you do the basic open the can, pour and stir trick with the extract.

The aeration system described should work well for those of you who want to aerate your wort.

Oh, by the way, their extracts are special, better, exclusive.....  
ONe interesting thing is that the extract contained whole leaf hops. The beer they served was reasonable for a non boiled, corn sugar kit brew, but regardless of the name or style, they all tasted, and felt like an extra light draft style American or Canadian lager.

Bill Crick

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Date: Tue, 9 Jul 91 18:58:23 CST  
From: mike@ranger.bison.mb.ca (Mike Charlton)  
Subject: Mackeson Stout

We get Mackeson stout on tap at a local bar around here and I've had quite a bit of it. I've never had the bottled stuff, so what I have to say may or may not be relevant. Anyway, here is my impression of the beer. It is extremely dark (it seems even darker than Guinness, but I can't be sure as I've only had Guinness a few times). I've seen some stats about Mackeson (in Fred Eckhart's book and various other places) and I just don't believe the typical colour ratings given to it. Anyway, the beer is fairly bitter, but has a cloying sweetness that balances the bitterness nicely. The beer is quite mouth-coating which tends to hide the graininess. It is also fairly estery (I detect some cherry in it). Unlike many stouts, I don't detect any diacetyl.

My brewing partner is quite enraptured with this brew and has devised a recipe that comes quite close. He doesn't want the recipe spread around just yet, though, so I'll give some hints without actually giving away his recipe. Lots of crystal malt (a pound or more). This gives the beer a nice smooth flavour and increases the colour without adding astringency (he used 60 Lovibond crystal, but if you can get 90 Lovibond, it might be even better). Most of the colour should come from black malt (perhaps a little chocolate malt as well), but no roast barley. Adding blackstrap molasses gives it a bit of a zing which I find necessary. Finally, the secret ingredient: lots of brewer's licorice (1 or 2 5 inch sticks). Ferment with an unattenuative ale yeast (a german alt bier yeast actually works quite well). For hops, northern brewer or something similar to the tune of 70+ IBUs (mostly bittering). Since Mackeson is brewed by Whitbread, he used a water treatment that comes close to the typical values given for London water. It seemed to work all right.

I believe that the flavour the original poster was commenting on was probably a mixture of licorice and the flavour that occurs from adding molasses. The interesting thing about my above comments is that most of them fly directly in the face of the many recipes I've seen for Mackeson clones. All I can say is that my brewing partner's beer is extremely good and reasonably close to Mackeson.

One other interesting note. My brewing partner and I have been trying to make a Guinness clone for some time and have tried the recipes from both Line and Miller. Neither of these seemed to have the "creaminess" that I associate with Guinness. Taking a cue from the experiments with the Mackeson clone, we added large amounts of crystal malt to our latest Guinness effort. In combination with the astringency of the barley, this produced that elusive feeling (I call it a feeling because it really isn't a flavour) of creaminess.

Hope somebody finds this interesting,  
Mike

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Date: Wed, 10 Jul 91 07:54:00 CDT  
From: Ken Schriner <KS06054@UAFSYSB.UARK.EDU>  
Subject: Hops.

All of this talk about hops has raised a question in my mind. When will Freshops have their 91 crop harvested and ready for sale? Every time I call them, all I get is a phone answering machine asking me for my order. Is there a "good" time to call? Does anyone have any information about the hops harvest in oregon? When is it? Will this year's be a good one?

One note on aphids. I cure this in my garden by starting a fungus (or a mold or disease) to kill the aphids. Collect a bunch of aphids (no small task) in a container. Mash them up, let it sit for a while, add some water, spray it on the infected plants. These mashed up aphids end up creating some kind of plague for the still living aphids. They are usually gone in a couple of days, repeat as necessary. Of course, you have to use exactly a bunch of aphids, and if you use more than some water, no way this will work. :-)

Ken Schriner (501) 575-2905 BITNET : ks06054@uafsysb  
U of A, Computing Services Internet : ks06054@uafsysb.uark.edu

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Date: Wed, 10 Jul 91 11:11:17 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Double Bock

On Tue, 9 Jul 91 08:38:56 EDT, hplabs!ames!rutgers!alliant.com!obrien  
(Bob Obrien) said:

Bob> ... Sam Adams Double Bock beer [had] a nice malt flavor with  
Bob> plenty of hops aroma and taste. However I found it to be very sweet  
Bob> tasting. Is double bock supposed to be a sweet tasting beer ...

I enjoy bockbier *\*very\** much, but I found SADB annoyingly sweet and  
unbalanced; I won't drink it again -- too cloying.

Yes, bocks in general and dopplebocks in particular tend to be sweet, but  
it's a maltiness, not a pure sweetness that you're after. And it should  
be  
balanced by a healthy dose of hops.

Excellent samples of bock I've found include: Eggenberger Ur-Bock (pale)  
,  
Ayinger [Mail]bock (amberish), or Celebrator (dark dopplebock). If you  
need  
a kick-in-the-head-dopplebock, try EKU-28 or Samiclaus.

Bis spaeter!

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Date: Wed, 10 Jul 91 11:22:11 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Wo kann Ich kaufe Weizenbier Hefe von MeV?

Where can I buy MeV's Weizenbier yeast? I used to get it from Brewhaus (TN), but he's stopped selling it.

Thanks.

-----

Date: Wed, 10 Jul 91 09:48:43 PDT  
From: Death is the only Solution <"b\_turnbaugh"@csc32.enet.dec.com>  
Subject: RE: Homebrew Digest #676 (July 10, 1991)

Would someone please send me Digest #675???? Also would someone please send me some tips/recipes on making hard apple cider. Apples will be picked in a month or so and I have a juicer. I would like to make a sweeter cider.Thanks: Bob T.

-----

Date: Wed, 10 Jul 91 11:04:34 MDT  
From: Rick Myers <fc.hp.com!hp-bsd!hpctdpe!rcm@hpfcla>  
**Subject: Ninkasi beer**  
Full-Name: Rick Myers

If Anchor brewery's recreation of the ancient Mesopotamian beer, Ninkasi, has piqued anybody's interest, well, they should check out the latest issue of Archaeology (July/August 1991)! It has an excellent article written by the great(!) Fritz Maytag, along with Solomon H. Katz. They talk about some of the reasons why Anchor decided to brew the beer in the first place, such as answering the question, 'what did man make first, beer or bread?'. Anchor didn't just brew this beer to see how it tasted, but also to help answer this and other scientific questions about ancient history. The article has the most current translation of the 'Hymn to Ninkasi' which is found on a nineteenth-century B.C. clay tablet, which contains a recipe for Sumerian beer. The article also has some pictures of the Anchor brewing the ancient nectar. Check it out!

"You are the one who soaks the malt in a jar,  
The waves rise, the waves fall.  
Ninkasi, you are the one who soaks the malt in a jar,  
The waves rise, the waves fall."

Rick  
- - -  
Rick Myers      rcm@col.hp.com  
Hewlett-Packard  
Colorado Telecommunications Division

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Date: Wed, 10 Jul 91 13:13:30 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Power Brews, Brew Pub Guides, Aeration

As a point of info, the Supreme Court has upheld that it is OK to limit commercial advertising (why cigarettes can't be advertised on TV & Radio), since advertising is not considered free speech (after all 45% of the price of a Budweiser goes to advertising & promotions, that's not free). Free speech is limited only to Political Speech essentially (artistic & religious also lumped in there).

I agree that we must fight this insipid attempt to limit brew strengths. Perhaps we can convince George Bush (King George??) that this movement amounts to restraint of trade?? Unfortunately many states do already limit alcohol content in beers.

>The editor/publisher of the World Beer Review,  
>Steve Johnson, has compiled 'the only current, comprehensive guide  
>to U.S. brewpubs and microbreweries'

Oh contraire, Monsueir, Pat Baker's Beer Bar Atlas, also lists beer bars, brewpubs, etc.. for North America. It's cheaper, though perhaps less comprehensive. I had to get a plug in for this as I was a contributor.

- JaH

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assume that you are moderate in everything.  
you now have an excess of moderation, a contradiction.

excessiveness is clearly the way to go...

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Date: Wed, 10 Jul 91 11:05 PST  
From: POST@VAXT.llnl.gov  
Subject: Yeast start

I would appreciate some input here, folks....

I brewed a nice pale ale on Sunday. I started the yeast on Saturday (wyeast british, to be exact), it puffed by Sunday, went into the starter bottle, and was overnight in the brewfridge w/the primary Sunday night. Monday morning was the "innoculation" of starter into the primary. I laid a nice coat of CO2 over the wort after I racked into it, so the oxygen surface potential is rather low. I have \*no\* activity yet...I usually have a nice head by now. It's all been at 55F the whole time...Any comments, besides DWHAHB 8^)? Anybody else experience a long respiration lag lately?

Yep, I've had several relaxing brews 8^)....

thanks fer yer help, folks...

THANKS,ROB, for a great digest...  
- - -

---

John Post | I'm the only responsible one....  
Lawrence Livermore Lab | At least about this stuff.  
post1@llnl.gov |  
post@vaxt.llnl.gov | I'm from the government, and I'm here  
| to help you....Right!

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Date: Wed, 10 Jul 91 14:20:15 EDT  
From: karp@unix1.cs.umass.edu ("Peter Karp")  
Subject: possible aphid solution

I'm no gardener but I checked out Rodale's Encyclopedia of Herbs to find some organic solutions to the attack of the aphids. Other plants may help keep aphids off of the hops. Borage is said to strengthen the resistance to insects and disease of any plants neighboring it".

They also list the following herbs specifically for use against aphids "Most aromatic herbs, including catnip, chives, coriander, eucalyptus, fennel, garlic, larkspur, marigold, mustard, nasturtium, peppermint and spearmint". Spraying sacrificial plants with a hop tea may keep the little buggers away. Also try washing the hops vine with soapy water.  
Peter

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Date:Wed, 10 Jul 91 15:48:03 EDT  
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>  
**Subject: possible aphid solution**  
Subject: Small batches

I would like to start doing partial mashes, lets say 2-5 lbs of grains. I want to make a lauter tun, the old pail in pail type, what I would like to know is what size pails I would need for small sparges. I've heard that you should sparge with a minimum grain bed of four (4) inches, I have pails that are 9.5" in diameter are these to large? Also If anybody else does small batches could you please give any hints or tips on this size batch.

B^2

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Date: Wed, 10 Jul 1991 18:10:44 -0400  
From: "N. Zentena" <zen@utcs.utoronto.ca>  
Subject: possible aphid solution

Hi,

I've got a couple of questions I hope that somebody can help me with.

First of all has anybody ordered from the AHA the book called "Hops" by R.A. Neve? At \$60 I was wondering if it was worth the money.

Secondly does anybody in the Toronto area grow hops? I planted several types this year and would like to know when I might expect the cones to be ripe.

Lastly there is a company called American Brewmaster that advertises in Zymurgy which sells digital thermometers and ph meters has anybody dealt with them? If so what do you think? Is it a good deal?  
Thanks

Nick

P.S. are Saaz cuttings available in the spring from anybody?

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Date: Wed, 10 Jul 91 17:32:59 PDT  
From: lg562@koshland.pnl.gov  
Subject: strange fruit

I have heard a lot of different things being put into homebrew, but I haven't heard of anyone using apricots. I have an apricot tree and was wondering if anyone had any experience with apricot beer. If so, how many apricots would work in a 5 gal batch without overpowering the beer? Thanks!

Michael Bass  
Molecular Science Research Center, K2-18  
Battelle - Pacific Northwest Laboratory  
Richland, Washington 99352  
lg562@pnl.gov

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Date: 10 Jul 91 22:36:16 EST  
From: Dave Barrett <DAVE.BARRETT@OFFICE.WANG.COM>  
Subject: dry brewing?!?!

Recently there has been a fair amount of Miller (the so called beer) bashing, mostly about their treatment of hops oils and 'cold filtering'. This caused me to pay a bit more attention to the beer commercials I see on the tube. Last night I saw an ad for Bud Dry in which AB claimed that it is the only 'cold filtered and dry brewed' beer available.

Does anybody know what the %@\$?^\$\*??!! 'dry brewing' is? Its bad enough that they seem to be reluctant to get anywhere near hops, but are they now trying to tell us that they don't use water when they brew?

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End of HOMEBREW Digest #677, 07/11/91  
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Date: Thu, 11 Jul 91 09:30:31 EDT  
From: gateh%CONNCOLL.BITNET@YALEVM.YCC.Yale.Edu  
Subject: Re: SA Double Bock

> Bob> ... Sam Adams Double Bock beer [had] a nice malt flavor with  
> Bob> plenty of hops aroma and taste. However I found it to be very  
sweet  
> Bob> tasting. Is double bock supposed to be a sweet tasting beer ...  
>  
> I enjoy bockbier \*very\* much, but I found SADB annoyingly sweet and  
> unbalanced; I won't drink it again -- too cloying.

I too found this year's batch to be unacceptably sweet, however I  
wouldn't write SADB off entirely - last year's batch was very good,  
with a wonderful roasted flavor and just the right level of  
sweetness (that was on tap). I have very fond memories of a number  
of pints of SADB, the UCONN Huskies, and less than a second on the  
game clock... at any rate, I'd give it a shot again next year,  
maybe it'll be another good batch.

Cheers! - Gregg

Gregg TeHennepe | SysAdm, Academic Computing| Yes, but this  
gateh@conncoll.bitnet | Connecticut College, New London, CT | one goes to  
11...

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Date: Thu, 11 Jul 91 06:09:18 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Du kanst kaufe keine Hefe von MeV

There are persistent rumors circulating on CompuServe that MeV has gone under. Apparently they had a bad batch of cultures that went out a few months ago, and the repercussions have finished them. So says CI\$.

--Darryl Richman

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Date: Thu Jul 11 08:01:53 1991  
From: larryba@microsoft.com  
Subject: Re: Aphids & Hearbs

In HBD #677, Peter Karp writes:

"Most aromatic herbs, including catnip, chives, coriander, eucalyptus, fennel, garlic, larkspur, marigold, mustard, nasturtium, peppermint and

Well, I have an extensive garden with some fennel and nasturtium growing in

it. Both have been \*covered\* aphids. Early attack with Diazinon seems most effective. Blasting the critters off with water also works pretty well.

I bought one of those pump squirt guns at Toys-r-us, the water hose is too rough.

Now that we are in the heat of summer (as much as that is in Seattle) the aphids seem to have mostly disappeared. I think early spot nuking

(April, in Seattle) with chemicals keeps the total population down. You don't want to

continue nuking for two reasons: diazinon is not an approved beer additive

and b: other bugs (ladybugs, etc) come in later and start cleaning up. Spot

nuking of big colonies is still in my program. If it is small enough I simply grind the suckers under my thumb. Hmm, hmm tasty!

The Seattle area was a big hops growing region around the turn of the century.

Aphid infestation decimated the industry around 1919 - it might be a losing battle if you are interested in organic/pesticide free hops.

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Date: Thu, 11 Jul 91 11:35:51 EDT

From: imagesys!shannon@uu.psi.com (Shannon Posniewski)

**Subject: Re: Aphids & Hearbs**

A friend of mine to whom I forward HBD's asked me to submit the following:

I recently sampled a bottle of a ginger/lemongrass mead that a friend and I brewed last December. The results were so impressive that I'm quite anxious to brew another mead. A couple of weeks ago, while hiking, I noticed blackberry plants that had immature berries on them. So now I have the idea of blackberry mead stuck in my head.

I would like to hear from people who've had experience using blackberries, either to flavor beer or mead. Here is a virtual plethora of questions:

Do blackberries have a strong flavor?  
How much would you use in a 5 gallon batch?  
Do blackberries have a lot of pectin?  
Should I boil them or add them to the cooled brew?

An aside: I enjoy highly spiced and strongly flavored foods and was slightly disapointed that the ginger/lemongrass flavors were not stronger in our mead, we used about 8oz of each.

Dan (c/o Shannon)

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Date: Thu, 11 Jul 91 12:09:22 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: MeV Liquid Yeast supplier

Ok, Chris Shenton, you asked for it.....

The U.S. distributor of MeV Liquid Yeast is Mayer's Cider Mill of Webster, New York, just outside of Rochester. Evidently, they sell wholesale at \$2/pack, and it retails typically at \$3.50-3.95. Call them up to find out the nearest retailer near you that carries the stuff.

Mayer's Cider Mill 800-543-0043, 716-671-1955  
MeV Research 519-579-0628 (Waterloo, Ontario)

Caveat: the woman on the phone said that they don't sell it in summer.

I recommend the High Temperature Lager yeast highly....makes great steam beer. If there is interest, I could try to get a list of their products out on an upcoming digest.

Ooogy wawa, and happy hunting,

STEVE

Disclaimer: I have \*no\* connection whatsoever with any of the above listed companies (I don't need no stinkin' connection).

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Date: Thu, 11 Jul 91 11:38:52 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: strange fruit

On Wed, 10 Jul 91 17:32:59 PDT, lg562@koshland.pnl.gov said:

Michael> I have an apricot tree and was wondering if anyone had any  
Michael> experience with apricot beer.

No, sorry, but I imagine it would make a wonderful mead. Or a great  
addition to a pale ale. Ummm, yum!

Or better [hi Mike!] a really fine lambic!

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Date: Thu, 11 Jul 91 10:24:18 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: American Brewmaster Digital Thermometers

In HBD #677, "N. Zentena" <zen@utcs.utoronto.ca> asks:  
> ... there is a company called American Brewmaster that advertises in  
> Zymurgy which sells digital thermometers and ph meters has anybody  
> dealt with them? If so what do you think? Is it a good deal?

I just recently bought one of the digital thermometers from American Brewmaster. The person who took my phone order was friendly, courteous, and efficient. The thermometer arrived promptly (it was shipped the same day I ordered it), and was everything the advertisement had claimed it was. The packing list contained a hand-written note from the owner thanking me for my order. So here's one vote of confidence in American Brewmaster. I'd certainly do business with them again.

I haven't actually brewed yet with the thermometer, but it looks like it will be OK. It's about the size of a ball-point pen, and in fact it comes with a little pen-body holder that you can use to keep the thing in your pocket. The probe is made out of stainless steel and is about 4-5" long. A 1" diameter body at the top of the probe contains the digital readout, the electronics, and a 1.5-volt silver oxide battery. (A battery comes with the unit). The readout is in degrees F and includes one digit after the decimal point, although I believe the accuracy is only specified as +/- 2 degrees F. (BTW, I have worked with a manufacturer of electronic thermometers on a consulting job, and +/- 2 degrees F [or +/- 1 degree C] is about good as you can get for under a few hundred dollars.)

Normally, the reading is updated about every 15 seconds to preserve the battery (there is no on/off switch). There's a tiny button you can press to bump up the reading rate to once per second.

So far, there are really only two things I don't like about the thermometer. First, it's so small that it would be easy to drop it into the mash. It would probably sink and get ruined. I'll probably stick mine through a chunk of styrofoam so that I can float it on the surface of the mash. Second, the button to increase the reading rate is so small that it's hard for me to make it work all the time.

Larry Barello <larryba@microsoft>, another HBD reader, recently told me that he'd found a similar thermometer with an 8" stem in a local restaurant supply store for around \$23. The longer stem sounds better to me, and that's a good price. So you might want to check restaurant supply stores in your area for something similar.

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Thu, 11 Jul 1991 10:04:43 -0500  
From: caa@com2serv.c2s.mn.org (Charles Anderson)  
Subject: Re: dry brewing

> From: Dave Barrett <DAVE.BARRETT@OFFICE.WANG.COM>  
>  
> Recently there has been a fair amount of Miller (the so called beer)  
> bashing,  
> mostly about their treatment of hops oils and 'cold filtering'. This  
> caused me to pay a bit more attention to the beer commercials I see on  
> the  
> tube. Last night I saw an ad for Bud Dry in which AB claimed that it  
> is the  
> only 'cold filtered and dry brewed' beer available.  
>  
> Does anybody know what the %@\$?^\$\*??!! 'dry brewing' is? Its bad  
> enough that  
> they seem to be reluctant to get anywhere near hops, but are they now  
> trying  
> to tell us that they don't use water when they brew?

Dry brewing was originated in Japan by the Kirin brewing co (I think it  
was  
Kirin, either them or Asahi) it involves fermenting past the point when  
most yeasts stop working. According to Eckhardts' book they engineered  
some new yeast strains to get the job done. Fred also says that some  
brewers add some chemical additives to keep the yeast going...what this  
is supposed to produce is a drier beer (think in terms of dry wine).

P.S. I had a posting a while ago that talked about prices for grain  
mills,  
I picked up a corona at a local mexican market for \$29.99...it's your  
standard corona, the only difference is that the instructions are in  
spanish.

- - -  
/-Charles-Anderson-/ | caa@c2s.mn.org || caa@midgard.mn.org  
/-----/ | Com Squared Systems,voice (612) 452-9522  
The rose goes in front | 1285 Corporate Center Drive fax (612) 452-  
3607  
big guy -Crash Davis | Suite 170 | Eagan, MN 55121 (I speak for  
myself)

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Date: Thu, 11 Jul 91 11:18:05 PDT  
From: Death is the only Solution <"b\_turnbaugh"@csc32.enet.dec.com>  
Subject: RE: Homebrew Digest #675 (July 09, 1991)

JaH, hersh@expo.lcs.mit.edu, would you please send me info on making hard cider?? I tried mailing you direct but it won't work!!! Thanks:  
bob t.

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Date: Thu, 11 Jul 91 13:42:44 CDT  
From: andy@wups.wustl.edu (Andy Leith)  
Subject: What Miller's up to

Steve Russell asks what has happened to Dave Miller

He couldn't make the conference as he has been too busy trying to get his brewpub underway. He has found a sponsor, and they are at present trying to finalise details on the location. He is involved with Dan Kopman (I think that's the spelling) who used to work with Young's in London. They hope to be in business by year end. It took him two years of hard work to get brewpubs legalised in Missouri. He is hoping to have an even more complete handbook out next year which will also cover all extract recipes, kegging, counter pressure fillers and the like.

Andy

andy@wups.wustl.edu

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Date: Thu, 11 Jul 91 15:27:56 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Beer in Boulder

I will be in Boulder Sunday evening through Thursday evening of next week and I would like to solicit your recommendations of stores with good beer selection. Also, I intend to visit Old Chicago and The Walnut Street Brewery there. Any other watering holes worthy of note? Places to avoid? Denver is not out of the question since I'll be flying in and out of Stapleton airport. I seem to recall an excellent report someone did a while back about a beer run they made from Texas to Colorado. I though I had saved it but, alas, I cannot find it. Feel free to e-mail your suggestions if you prefer not to post to the digest. I would like to pick up a few samples of good beer since Alabama's selection is very limited. Hopefully, it will tide me over until my Belgian brews arrive in mid September. Thanks very much!

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Guy D. McConnell | | "All that is gold does not  
Intergraph Corp. Huntsville, AL. | These | glitter, not all those  
who  
Mass Storage Peripheral Evaluation | opinions | wander are lost, the  
old  
Tape Products | are mine | that is strong does not  
Mail Stop CR1105 | and mine | wither, and deep roots are  
uunet!ingr.com!b11!mspe5!guy | alone. | not touched by the frost."  
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.  
=====  
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Date: Thu, 11 Jul 91 14:00:43 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Dextrins & Body

From: srussell@snoopy.msc.cornell.edu (Stephen Russell)

DEXTRINS REVISITED.....

>You know, I just realized that the debate on dextrins 'n body was somewhat abbreviated (for this digest, that is). I keep seeing contradictory information in different sources...TCHoHB says "it's been proven that dextrins don't add body to beer", other sources imply the opposite, such as Jackson's and Eckhardt's books. What do YOU think? DO DEXTRINS ADD BODY TO BEER?

This topic is the subject of considerable debate. There seems to be no simple answer. The "traditional" wisdom seems to be that dextrins \*do\* add body to beer. The theory being that high mash temperatures favor alpha amylase over beta and that alpha tends to produce more dextrins whereas beta produces fermentable maltose. Beers mashed at higher temperatures generally have more body than those mashed at lower temps. Therefore.....

(Hmmmmm, people who carry matches in their pocket tend to have a higher incidence of lung cancer than those who don't. Therefore.....)

I believe that Miller is referring to the work of Jean DeClerk (sp?) when he says "it's been proven etc.". DeClerk's text is long out of print and I have been unable to get my hands on a copy. If anyone out there has access to a copy, it would be interesting to know what DeClerk did to prove this.

Dr.Lewis@UCDavis.fermentation.edu describes an experiment he was involved in that was directed at proving or disproving this. They began with some nondescript industrial beer (maybe Coors Light). They added dextrins to the finished product (there's that word again) in controlled amounts. They then did blind tastings with a panel of professional tasters. The panel was unable to detect any differences until the dextrin levels got ridiculously high - much higher than you could ever get using any "standard" mashing technique. Their conclusion was that dextrins \*alone\* do add body to beer.

I don't believe that anyone is doubting that high temperature mashes produce beers of greater body than low temp mashes, but the alpha amylase/dextrin theory doesn't accurately describe the process. I've seen in my own brews



that higher mash temps yield fuller bodied beers. I brewed two "identical" batches, the only difference being that one had a strike temp of 158F and the other 155F. The difference between the two beers was much greater than I expected.

Dr. Lewis believes that protein fractions (peptides, polypeptides etc.) are involved in the perception of body. He hinted that there may be some complex interaction between dextrans, protein fractions and our sensory perception. However, he admitted that he just didn't really know what was going on.

For now I've decided to not worry about exactly what is responsible for the sensation of body. The guys with PhD's in brewing science will figure it out someday, and then we'll know. From a practical standpoint, I know I can vary the body in my brews by adjusting the mash temp, and that works well.

Cheers,  
CR

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Date: Thu Jul 11 09:51:26 EDT 1991  
From: cbnewsm!terryp@attbl.attmail.com

**Subject: Dextrins & Body**

A few issues ago Randy Tidd asked about a tapper system for AB "Golden Gate Kegs". He also wanted information on "a place in Kansas called Foxx".

They are at:

Foxx Equipment Company  
421 Southwest Blvd  
Kansas City, MO 64083 (that's MO, as in Missouri, NOT Kansas)  
816-421-3600

A quick phone call to them this morning revealed:

- they are still in business
- they have a mail order catalog
- they stock a product called "Golden Gate Tapper"
- among the items included in the above are:  
(sorry, I couldn't take notes)  
a couple of devices with "air vent" in their names &  
a spigot
- they can probably order what you need if they don't stock it.

Terry PhillipsAT&T Kansas City, MO  
IM MemberNetwork Services Division816-995-4567

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Date: Thu, 11 Jul 91 17:27:34 PDT  
From: Nick.Thomas@Eng.Sun.COM (Nick Thomas)  
Subject: Blind beer tasting results

A friend of mine organized a blind beer tasting of 10 commercial beers and one homebrew. The results are kind of interesting, and I thought the brewers on this alias might enjoy reading them. The judges ranged from "very frequent" to "extremely infrequent" beer drinkers. The judge's comments aren't quite what you would find at a competition. They are more, ah... "informal." In fact, if mild obscenity offends you, don't read further.

-nick

By the way the "clarity test" refers to the fact that one judge won't drink any beer she can't see through.

1. Holstein (Tied for Worst of Show by one Judge)

Tastes like beer  
Thin. Gussed it was Rolling Rock. Thought Richard Gere might enjoy it.  
Weak, gross, watery  
Not Very Good  
Like Budweiser - plywood aged  
Gnarly  
(Did not pass clarity test for one Judge)

2. Franz(something) Weisbier (Wheatbeer) (Tied worst of show for 1 judge)

Injured Leather  
Bleh  
Yuck  
Worse than #1, but not gross  
Fascist Beer From Hell  
High School memories  
(did not pass clarity test again)

3. Rolling Rock

Clear, Sweet, Cool - just take the dead mouse out  
Light, fruity, rotten. Much like embalming fluid  
Cheap, like bud, tinny.  
Worse than #1  
Pabst Blue Ribbon  
got a kick like 2. but it has bite  
Tastes good with 11.

4. Due to a serious budget crunch in Winsconson, they've had to cut some necessary programs in the school system. One of those programs was everything related to the number 4. The host, being born in Wisconson, was one victim. Consequently,

there was no Number 4 at the tasting.

5. St. Pauli Girl

Not bad - what's wrong with me?  
A spatens? malty, I like it  
Yuck!  
Better  
Like making love in a canoe - Fucking close to water  
(we begin to lose some judges at this point)

6. Dead Cat Lager (Worst of Show for 5 Judges)

Lemonade - but spoiled  
Sweet & bitter & rancid  
What Kennan Said  
Piss Pour  
Lemonade and Chablis in equal parts (Kennan)  
Wow  
(Did not pass clarity test)

7. Boont Amber

Fuck you Asshole  
Sweet Spaten? Pretty good  
OK  
Pretty Good  
Good shit, but doesn't wear well

8. Corona (Worst of Show for one Judge)

Where was I?  
Light style American  
Yuck  
Marginally Good  
Steinlager or something like that  
Olympia's Little sister  
Tastes Like plastic

9. Samuel Smiths Old Pale Ale

Goodwith popcorn  
Malty, not bad  
OK. Foamy  
Good  
Sweet stuff dude. Might be Spaten

10. Red Tail Ale (Best of Show for 2 judges;  
tied best of show for 3 judges)

Makes me regret the theroatectomy  
Pretty Dam Good  
Foamy, lighter, good.  
The best  
This could be Spaten too  
very, very, very good  
Smells good; can't see through it

11. Homebrew Barleywine (Best of Show for 2 judges;  
Tied for Best of Show for 2 judges)

Nick - Marry me and have my baby  
Really Nice

Mold, sweet, better than good  
Very sweet  
Havenabamcnablededehaneha  
What a Kick!  
Sweet (Brandy)

12. Miller

I'm halucenating that I know what I'm doing  
Light, almost nonexistent  
Really Foamy, not much smell, weak taste, pale. Nope.  
Mostly water  
Making Love in Canoe II  
Bud's little brother  
Tastes like preservatives

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Date: Fri, 12 Jul 91 13:56 EST  
From: David Taylor <DAVID@phillip.edu.au>  
Subject: Impressed by Anchor Steam Beer

Gooday,

Our Special Broadcasting Service has been showing Michael Jackson's 'Beerhunter' series, the most recent was the episode on the Anchor Steam Brewery at San Francisco. Wonderful stuff. I liked Fritz Maytag's philosophical approach to his chosen business. In particular his idea that people like to buy beer that has come from a good place, ie: a craft brewery where the workers care for the product they produce. He swaps a days production for a trip to the country to select a field of barley to make the Christmas Ale. Compare that to the union regimented workforce at the large mass market breweries, with bean counters ordering the quantity of malt in each brew.

Fritz compared beer to water painting and wine to oil painting. Beer can show style and sublety, is ready to drink fairly quickly and is not expensive. Wine takes months to make, is expensive to buy, then you are expected to lay it down for years before drinking it.

The copper vessels in the brewhouse are classically beautiful and are visible from the offices so the admin. people don't lose touch with the product.

I've tried Anchor Steam Beer and liked it very much. I'm wondering if Fritz is still in control of the Brewery and if conditions have changed since the show was made (1990)? Has Anchor Steam Beer altered over the years? Have the bean counters moved in? :-)

It all looked too good to last. Cheers everyone... David

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End of HOMEBREW Digest #678, 07/12/91  
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Date: Fri, 12 Jul 91 02:22:06 EST  
From: Hacker in the Bitstream <MIRROSEN@ucs.indiana.edu>  
Subject: Please take me off of the list

That account that I usually recieve from is  
mirrosen@silver.ucs.indiana.edu

Thanks,

Mike

-----

Date: Fri, 12 Jul 91 7:12:25 EDT  
From: msharp@hawk.ulowell.edu (Mike Sharp)  
Subject: Re: strange fruit

On Wed, 10 Jul 91 17:32:59 PDT, lg562@koshland.pnl.gov said:

Michael> I have an apricot tree and was wondering if anyone had any  
Michael> experience with apricot beer.

I'd make a mead. If the yield was really high (if its a big tree)  
I might even consider apricot wine.

Last summer I made 6 cases (pints!) of apricot mead, took it to a  
really big bash (500-600), and it disappeared \*really\* quick.  
Everyone really enjoyed it. FWIW, this was a quick mead -- very  
sweet, highly carbonated, definately dangerous if allowed to warm.

and then on Thrusday, 11 Jul 91, chris@endgame.gsfc.nasa.gov said:  
Chris> No, sorry, but I imagine it would make a wonderful mead. Or a  
great  
Chris> addition to a pale ale. Ummm, yum!  
Chris>  
Chris> Or better [hi Mike!] a really fine lambic!

Yum! I'd do it! You need to plan ahead for these though. Maybe  
next year when I have a number of year old 'bases' to choose from.

- --Mike

-----

Date: Fri, 12 Jul 91 06:21:21 PDT  
From: Steve Lamont <1882P%NAVPGS.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Change of address

Hi Rob:

Please change my address from 1882p@cc.nps.navy.mil or 1882p@navpgs.  
bitnet  
(I'm not exactly sure which address to which this is delivered) to  
slamont@network.ucsd.edu.

Thanx.

spl

Steve Lamont, SciViGuy -- (408) 646-2752 -- 1882P@CC.NPS.NAVY.MIL  
NPS Confuser Center / Code 51 / Naval Postgraduate School / Monterey, CA  
93943

I have discovered a truly marvelous demonstration which this .signature  
is too  
small to contain...

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Date: Fri, 12 Jul 1991 09:34 EDT  
From: Greg Kushmerek <GKUSHMER@RUBY.TUFTS.EDU>  
Subject: Boulder Watering holes

Having spent some time in Boulder, I thought I'd throw in my two cents on what and where.

Concerning the Walnut Brewery: they had just opened it as I was graduating.  
My impression is that it is an inferior brewery when compared to the Wyncoop Brewery at Union and Wyncoop in Denver. The guys who made the Wyncoop helped construct the Walnut brewery, but they seemed to have kept the better batches down in Denver.

Old Chicago's is fun - I say go there on a Friday starting at 4:00 when Happy hour opens. You get a discount on beer and dollar mini-pizas. Once you're down that way, you'll find that a crawl on the Pearl Street Mall is a must. There are a number of bars there. Some, such as Pearl's, have some OK beers on tap.

Names are not my specialty, but if you want directions to the Pearl Street Mall bars that have Guinness, Sam Adams, Boulder Beer, and other decent beers on tap, e-mail me at GKUSHMER@RUBY.TUFTS.EDU. I'll fumble through directions and landmarks.

In summary, the whole outdoor mall is fun and all the spots are very close. Hit it on Thursday and Saturday for the really active crowds.

- --gk

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Date: Fri, 12 Jul 1991 07:27:28 PDT  
From: Alex\_M.\_Stein.osbu\_south@xerox.com  
Subject: Re: Impressed by Anchor Steam Beer

David Taylor (DAVID@phillip.edu.au) writes in #678 that he's impressed with Anchor Steam and Anchor Brewery in general. Me too.

I am pleased to report that the "largest of the micros" (or is it the "smallest of the majors" or just a damn good craft brewery) is still operating in the same way as when Jackson profiled it (hey, that was only a year ago). In addition to their Steam Beer, they make Liberty Ale (a hoppy Pale Ale), Anchor Porter (which is really a stout), Anchor Wheat (a fine example of American Wheat beer, which I had heard would be available sometime this year in bottles, but I think is still only available to their draft accounts), Old Foghorn (a sturdy barleywine), and their annual Christmas Beer (which everyone I know calls "Anchor Christmas" even though the labels say "Our Special Ale"). In addition, they have done several small runs of specialty beers (the Sumarian beer that was discussed here in HBD and another beer that they told us about when I took the tour but can't remember much about except that it was available only in the neighborhood for a couple of weeks and that the proceeds went to some children's charity).

By the way, Anchor has been around for decades. Legend has it that Fritz (who is, of course, an heir to the Maytag appliance fortune) used to quaff a few Steam Beers at a neighborhood tavern in the 1960s. One day his beertender told him to have an extra one, the bar was down to its last keg and the brewery was closing its doors forever at the end of the week. Fritz stepped in and bought the brewery, keeping it open. At the time, Anchor had quality control problems and a shaky reputation due to the hit-or-miss nature of the beer they sold. Over the course of the next dozen or so years, Fritz instituted more standardization, instilled a sense of pride in the workforce, and drastically raised the quality of the beer Anchor produced. At some point, the brewery even stopped losing money! The reputation of Anchor soared.

Oops, I'm gushing. Others will, no doubt, chime in with a lot more details than I can muster this early in the morning. Suffice to say, Anchor is alive and well.

Alex Stein  
astein.osbu\_south@xerox.com

PS: I'm wearing a Liberty Ale T-shirt while I type this.

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Date: Fri, 12 Jul 91 10:04:37 CDT  
From: Mark Sandrock <sandrock@aries.scs.uiuc.edu>  
Subject: Re: Aphids & Herbs (& Ladybugs)

> From: larryba@microsoft.com  
>  
> Now that we are in the heat of summer (as much as that is in Seattle)  
the  
> aphids seem to have mostly dissapeared. I think early spot nuking  
(April, in  
> Seattle) with chemicals keeps the total population down. You don't  
want to  
> continue nuking for two reasons: diazinon is not an approved beer  
additive  
> and b: other bugs (ladybugs, etc) come in later and start cleaning up.

Would it be possible to introduce the ladybugs earlier? I have heard that  
one can purchase ladybugs mail-order for this purpose. Anyone tried it?

"Nuking" is sometimes called for, no doubt, but a few weeks ago my small  
bush bean patch was suddenly swarming with bean beetles, chewing holes in  
all the leaves; I spent 20 minutes or so picking them off by hand and  
des-  
troying them, and voila, no more beetles ever since! Surprised the heck  
out  
of me, didn't think they could be "defeated" so simply.

Mark Sandrock

- - -

UIUC Chemical Sciences Computer Center "There are thoughts always abroad  
in  
505 S. Matthews Ave., Urbana, IL 61801 the air which it takes more wit to  
avoid  
Internet: sandrock@aries.scs.uiuc.edu than to hit upon." -O W Holmes  
Voice: 217-244-0561/Fax: 217-244-????

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Date: Fri, 12 Jul 91 08:55:12 pdt  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Blackberry Mead**  
Full-Name: Ted Manahan

Dan (c/o Shannon) asks about blackberry mead. I too have been planning to try a blackberry mead, as well as a blackberry ale, this summer. I just moved to Oregon last fall; there are an amazing number of wild blackberry plants here!

For the mead I plan to use 10 lbs. clover honey, 7 lbs. blackberries, and maybe a little tea to give it some astringency. I'll probably use 7 lbs. of blackberries for the ale too. I plan to pasteurize the berries at about 170 degrees, but not to boil them for fear of causing pectin haze.

Any comments on the above plan?

Ted Manahan  
tedm@hp-pcd.cv.hp.com

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Date: Fri, 12 Jul 91 08:45:52 -0700  
From: krweiss@ucdavis.edu  
Subject: Anchor over the years

David Taylor asks:

>I've tried Anchor Steam Beer and liked it very much. I'm wondering if  
Fritz  
>is still in control of the Brewery and if conditions have changed since  
the  
>show was made (1990)? Has Anchor Steam Beer altered over the years?  
Have  
the  
>bean counters moved in? :-(  
>  
>It all looked too good to last. Cheers everyone... David

Well, lemme tell ya about the Anchor brewery tour I got back in 1977 or  
78... A couple of friends and I decided to drive up to San Francisco for  
the weekend. We arrived in the early afternoon, I think on December 30 or  
31. Being a brewery kind of guy, I suggested we hunt down the Anchor  
brewery and take the tour. All breweryps have tours every hour on the  
hour,  
right?

I looked up Anchor's address in the phone book, and we drove over. They  
were located in a small warehouse near the docks. The front door was  
locked, so we rang the bell. A guy answered the door and asked what we  
wanted. I explained that I liked Anchor Steam, and wanted to tour the  
brewery. He said, "Well, we're just starting our year end meeting, and my  
secretary isn't here today... But what the hell, come on in. I'm Fritz  
Maytag, the owner."

Fritz proceeded to introduce us to every employee of the Anchor Brewing  
Company (all 4 of them, except the absent secretary, of course), sat us  
down in a room full of beer memorabilia and pointed at the taps  
projecting  
from the large tanks whose ends formed one wall of the room. "That one's  
Steam, and the other one's Porter," he said. "We have to get our meeting  
started now, but you can stay and sample some beer if you want." He then  
shook hands all around, and went off to attend to business.

The brewery has moved to larger quarters, but I suspect the attitude  
hasn't  
changed in the 12 or 13 years since I was there, and won't as long as  
Fritz  
Maytag remains in charge. He loves what he does, makes money at it, and  
doesn't need to make money anyway. I can't really picture him selling out  
to Megabrew, Inc.

Ken

Ken Weiss      krweiss@ucdavis.edu  
Manager of Instruction  
Computing Services916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Fri, 12 Jul 91 10:16:52 PDT  
From: smithey@esosun.css.gov (Brian Smithey)  
Subject: Corona mills

On Thu, 11 Jul 1991 10:04:43 -0500,  
caa@com2serv.c2s.mn.org (Charles Anderson) said:

> P.S. I had a posting a while ago that talked about prices for grain  
mills,  
> I picked up a corona at a local mexican market for \$29.99...it's your  
> standard corona, the only difference is that the instructions are in  
> spanish.

> /-Charles-Anderson-/ | caa@c2s.mn.org || caa@midgard.mn.org

Corona makes more than one grain mill. I remember a flyer that  
came from William's Brewing a while back, they had a deal on  
some Corona mills that they accidentally got that were the  
"wrong" ones. They said that it would be ok for grinding  
flour, but probably not strong enough for cracking malt. I  
think the heavy-duty one common for brew duty is the Corn Mill.

Brian

- - -

Brian Smithey / SAIC, Geophysics Division / San Diego CA  
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

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Date: Fri, 12 Jul 91 13:35:30 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: MeV yeast: :-(

In response to my request for info on where to buy MeV yeast, I got the following responses:

On Thu, 11 Jul 91, srussell@snoopy.msc.cornell.edu (Stephen Russell) said:

Stephen> The U.S. distributor is Mayer's Cider Mill, 800-543-0043, or  
Stephen> 716-671-1955. Or you can call the company yourself....MeV  
Stephen> Research, Waterloo, ONT, 519-579-0628.

On Thu, 11 Jul 91 10:10:06 PDT, grumpy!cr@uunet.UU.NET (C.R. Saikley) said:

CRS> Sorry to hear that Brewhaus has stopped carrying MeV's S. Delbruckii  
CRS> strain. They were my source also. I'd suggest contacting MeV  
directly.  
CRS> Here's their address : MeV: Po Box 123; Waterloo, Ontario; N2J 3Z9;  
CRS> 519-742-7227

On Thu, 11 Jul 91 06:09:18 -0700, darryl@ism.isc.com (Darryl Richman) said:

Darryl> There are persistent rumors circulating on CompuServe that MeV  
has gone  
Darryl> under. Apparently they had a bad batch of cultures that went out  
a few  
Darryl> months ago, and the repercussions have finished them. So says  
CI\$.

So I called up the US distributor. Not good news. She said:

1. We have no MeV yeast in stock
2. MeV is reorganizing [didn't say why, but her tone was downbeat]
3. Mayer doesn't ship/sell it in the summer due to problems with heat
4. They'll sell it in the fall, \*if\* MeV is still around

Yow! so stock up now on their strains -- especially their exceptional weissbier yeast -- and put 'em on slants for posterity.

Or perhaps MeV fan mail might help?

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Date: Fri, 12 Jul 1991 15:55 EST  
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu  
Subject: More industrial beer bashing.

Greetings,

As long as we've been bashing industrial beers, I thought I'd mention something I noticed on tv the other day. Has anyone seen the Coors Extra Gold commercials where they gloat about how Bud drinkers prefer it to Bud (some accomplishment, eh?)? At the end they mention that the "beer" is SLOW brewed. Do you think that they just sit around and casually take their time, or is it brewed by mentally deficient (i.e. slow) people?

G'Day,

Joe

Bitnet: GERMANI@YALEVMS  
Decnet: 44421::GERMANI

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

What care I how time advances:  
I am drinking ale today. Poe

%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%

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Date: Fri, 12 Jul 91 17:32:01 PDT  
From: Bob Devine 12-Jul-1991 1832 <devine@cookie.enet.dec.com>  
Subject: how many homebrewers?

I just heard that there have been > 100,000 copies of Charlie Papazian's  
"The Complete Joy of Home Brewing" sold to date.

Assuming every homebrewer has bought one copy, that means there are  
at least 100 K folks who now or in the past have homebrewed.

Perhaps that explains the AHA membership of > 10,000 !

Bob "I am not a number!" Devine

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Date: Fri, 12 Jul 91 19:33:25 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Re: Hops, Aphids, Etc.

Excerpts from homebrew: 11-Jul-91 Homebrew Digest #677 (July .. Are to  
s. it HERE?@hpfc (15782)

> All of this talk about hops has raised a question in my mind. When  
will  
> Freshops have their 91 crop harvested and ready for sale? Every time I  
> call them, all I get is a phone answering machine asking me for my  
order.  
> Is there a "good" time to call? Does anyone have any information about  
> the hops harvest in oregon? When is it? Will this year's be a good  
one?

From what I understand, the hop harvest occurs more-or-less  
simultaneously throughout the Northwest--it begins about the middle of  
August and lasts some 6-8 weeks after that. New crop hops will  
therefore be available around Sept. 1, although it would be naive of us  
to think that all purveyors of hops are going to immediately dump their  
remaining stock of 1990 hops out into the yards to rot.

The Freshops folks (I forget their names) do this as a part-time thing,  
I believe; that's why the answering machine. I think if you put a  
"please call me" message on the machine, with an idea of when they can  
best reach you, you'll hear back from them.

From an earlier HBD, a poster complained of having aphids eating his  
hops until only 5% of the leaf mass remained. Sorry, but that damage  
ain't aphids--they don't have mouths. Aphids have little sucking  
probosci like hypodermic syringes, and they live on plant juices that  
they tap like subdermal rivers. So if you're leaves are being eaten,  
there's another culprit.

B.

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Date: Fri, 12 Jul 91 18:13 MST  
From: STRM@ccit.arizona.edu  
Subject: Brewing in/near CT

I will be moving to Storrs CT next month and would like any information on brew clubs, brew supplies, microbreweries and local brews in the area. Thanks. Stormwalker.

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Date: Sun, 14 Jul 91 2:55:50 MDT  
From: Rory K. McManus <rory@triton.unm.edu>  
Subject: Question from a virgin home brewer

Howdy!

Well, I finally went to the local beer and winemaking supply store and started picking up equipment. I realized that I had a question. This could probably be answered in either Miller's or Papazian's books, but they're still on order. The question: If I'm going to be doing a one step fermentation, do I need to have a carboy that is a gallon or three bigger than the amount of beer I'm brewing to account for the foam, or is this where I would be able to get away with a five gallon carboy for a five gallon batch using a blowoff tube? Thanks!

Rory

-- --

```
// Rory K. McManus // -Beginning Home Brewer- // This  
// Asian Studies // "Look out, that bottle is about // space  
// University of New Mexico // to blow! I told you not to use // for  
// In the Land of Enchantment // so much priming sugar!" // rent
```

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End of HOMEBREW Digest #679, 07/15/91  
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Date: Mon, 15 Jul 91 08:26:17 MDT  
From: abirenbo@isis.cs.du.edu (Aaron Birenboim)  
Subject: making malt

I have a friend who wants to make his own malt. Does anybody have any suggestions for how to go about this? References?

aaron

abirenbo@isis.cs.du.edu

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Date: Monday, 15 Jul 1991 11:17:18 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Question from a virgin home brewer

>Date: Sun, 14 Jul 91 2:55:50 MDT  
>From: Rory K. McManus <rory@triton.unm.edu>

>The question: If I'm going to be doing a one step fermentation,  
>do I need to have a carboy that is a gallon or three bigger than  
>the amount of beer I'm brewing to account for the foam, or is  
>this where I would be able to get away with a five gallon carboy  
>for a five gallon batch using a blowoff tube? Thanks!

Yow! This is practically a religious question. Trying to be  
more-or-less dispassionate you have two choices:

- 1) Use a 5-gallon carboy and use the blow-off method. This means wedging a very large (1", 1.5"?) diameter tube in the top of the carboy with the other end in a large bucket of water. All the kraeusen and such will be sent out the tube into the bucket during the primary fermentation.
- 2) Use a 7-gallon carboy and just attach an air-lock.

Which is better I will leave to those who wish to argue about relative merits. Suffice to say that I use 2 because I can.

John "One brewer's opinion" DeCarlo

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Mon, 15 Jul 91 10:24 CDT  
From: MC2331S@ACAD.DRAKE.EDU  
Subject: Brewing in Maine

My partner (who's VAX account has been deleted) is getting ready to move to Orono, Maine. So naturally he wants to know about the state of things there (terrible pun, I know). Info on brewpubs, clubs and supply shops can be e-mailed to me.

Thanks  
Mark W Castleman  
MC2331S@ACAD.DRAKE.EDU

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Date: Mon, 15 Jul 91 08:27:56 -0700  
From: krweiss@ucdavis.edu  
Subject: carboys for single-stage fermentation

Rory McManus asks:

>The question: If I'm going to be doing a one  
>step fermentation, do I need to have a carboy that is a gallon or three  
>bigger than the amount of beer I'm brewing to account for the foam, or  
>is this where I would be able to get away with a five gallon carboy for  
>a five gallon batch using a blowoff tube? Thanks!  
>  
> Rory

For single stage fermentation you'll need a 7 gallon carboy with a fermentation lock or a 5 gallon carboy with a blow-off tube. You'll lose about a quart of potential beer using the blow-off tube, along with some hop resins and other stuff that some folks feel doesn't belong in your beer.

Because I often leave beer sitting in the carboy for ridiculous periods of time, waiting for an opportunity to go to the basement and bottle it, I do two-stage fermentations. I have a 7 gallon carboy for a primary, and 5 gallon carboys for secondaries.

Ken Weiss      krweiss@ucdavis.edu  
Manager of Instruction  
Computing Services916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Mon, 15 Jul 91 17:12 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: CT/first batch

Date: 15-Jul-91 Time: 12:53 PM Msg: EXT01514

Hi fellow brewers,

I made my first batch yesterday, so I can say that now :) Since I didn't have any homebrew on hand, I think I worried too much, but everything's bubbling away now.

I live in New Haven Ct, someone on this digest does too, and someone is now moving to Storrs, CT. If there isn't a brew club let's organize one. Send me e-mail at the address below.

My boyfriend just came back from Monterey Calif. and went to the Monterey Brewing Company pub. He says it is a lovely atmosphere, the people were very pleasant and the food was good. However, he says that the beer (ale, stout and something else) was all too yeasty and not very good. Oh well.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Mon, 15 Jul 91 11:19:55 PDT  
From: Andy Levitt <andy@hprascal.rose.hp.com>  
Subject: Re: Homebrew Digest #679 (July 15, 1991)  
Full-Name: Andy Levitt

Rob,

Please change my mailing address from andy@hprv1c0.hp.com to:

andy@hprascal.rose.hp.com

Thanks

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+-----+-----+-----+-----+-----+-----+-----+-----+-----+-----+
-+
|Andy Levitt | Systems Technology Division / General Systems Lab |
|Hewlett Packard | andyl@hprpcd.rose.hp.com |
|Roseville, CA| (916) 785 - 5603|
+-----+-----+-----+-----+-----+-----+-----+-----+-----+-----+
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Date: Mon, 15 Jul 91 13:47:05 CDT  
From: medch!chris@uunet.UU.NET  
Subject: Anchor Steam

I have to say, I'm a firm believer in Anchor Steam (unfortunately, it's rather difficult to get here in northern Alabama). I first had it on tap at the Sun Club in Tempe, AZ and was hooked from the first glass. I have since had both Anchor Porter and Liberty Ale and enjoy them very much. Those are, however, the only Anchor products I've had the pleasure to enjoy. Hmmm, I think I'll take a trip to Nashville and see if I can get any up there....

Curiously enough, I first learned of Anchor Steam in Robert Parker's Spenser novels, back before I knew that there were any American beers worth drinking. Anchor Steam turned me around.

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#
Chris Hudson # There are many ways of getting down a pit---
# the easiest, of course, being to simply jump.
X1375# This practice is to be discouraged, however,
# because the jumper might injure someone below...
b17a!medch!chris #
# -Roy Davis
IW17A5 #
Intergraph#
#
```

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Date: 15 Jul 91 15:07:00 EDT

From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>

**Subject: Peristaltic pumps.**

After doing a bit of digging, I found out what a peristaltic pump is. It does not touch the fluid, it acts on the very flexible tubing and gently moves the fluid along. Perfect for sort of sterile wort. I rushed home and dug out the Carolina Bio catalog and found the peristaltic pump. Oh, it's \$330. Ah well, maybe Cole Parmer will have more and cheaper ones, so

I broke my arm lifting that tome of a catalog.

Sure enough, they had pages and pages of peristaltic pumps, ranging in price from about \$225 to over \$2,500. Still, \$225 is a bit much to move wort. Does anyone know of a inexpensive peristaltic pump, or those terms mutually exclusive?

oh well, back to the siphon. I have a miligram scale and a ph meter ahead of the pump, so it'll be awhile.

Dan

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Date: 15 Jul 91 14:30:00 EDT  
From: Henry (H.W.) Troup <HWT@BNR.CA>  
Subject: MeV Research

Both phone numbers given in Digest 679 for MeV are bogus - one gives an answering machine that doesn't seem to be a company, the other is not in service.

Bell Canada directory assistance doesn't have a listing for the company.

Henry Troup - HWT@BNR.CA (Canada) - BNR owns but does not share my opinions

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Date: Mon, 15 Jul 91 16:09:38 EDT  
From: elmer@snoopy.msc.cornell.edu (Mark Zaleski)  
Subject: Transferring hot wort to chiller

Greetings!

Three of us (from the Cornell contingent) have put together a couple of counter-flow wort chillers, using 3/8" copper tubing and 3/4" garden hose.

Thanks to this Digest, we know how to clean the inside of the tubing... extended discussion on this point way back in March/April were most helpful.

What we \*don't\* know is how to get the near-boiling wort into the tubing.  
.....

One wants to avoid oxidizing the boiling wort, so we believe that dumping it into a large, spigoted container would probably not be the best plan. We are a bit hesitant to drill holes in our stainless steel brewpots (but may end up doing so yet). And siphoning a boiling liquid is probably unreasonable.

So, how do YOU effect this transfer? And how do you achieve hop removal?

Thanks for your assistance,

MARK ZALESKI.....elmer@snoopy.msc.cornell.edu  
TOM STRASSER.....strasser@raj2.tn.cornell.edu  
STEVE RUSSELL.....srussell@snoopy.msc.cornell.edu

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Date: Mon, 15 Jul 91 17:25:48 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: How many Homebrewers

Well the AHA estimates I've seen say there are over 1 millions homebrewers (still only 1/250 = .4% of US population). I don't know that I believe it, and if I do then that means that at ~10,000 members the AHA has only 1% of all homebrewers joining, a pretty poor rate, though homebrewers are a notoriously independent lot.

Take all this with a grain of salt. My recollection of these numbers is hazy at best, and who knows if they were right to being with??

- JaH

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--  
assume that you are moderate in everything.  
you now have an excess of moderation, a contradiction.  
  
excessiveness is clearly the way to go...

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End of HOMEBREW Digest #680, 07/16/91  
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Date: Tue, 16 Jul 91 8:59:36 CDT  
From: jlf@poplar.cray.com (John Freeman)  
Subject: counterflow wort chillers

>  
> Three of us (from the Cornell contingent) have put together a couple of  
> counter-flow wort chillers, using 3/8" copper tubing and 3/4" garden  
> hose.  
> Thanks to this Digest, we know how to clean the inside of the tubing..  
> .  
> extended discussion on this point way back in March/April were most  
> helpful.  
> What we \*don't\* know is how to get the near-boiling wort into the  
> tubing.....  
>  
> One wants to avoid oxidizing the boiling wort, so we believe that  
> dumping it  
> into a large, spigoted container would probably not be the best plan.  
> We are  
> a bit hesitant to drill holes in our stainless steel brewpots (but may  
> end up  
> doing so yet). And siphoning a boiling liquid is probably  
> unreasonable.  
>  
> So, how do YOU effect this transfer? And how do you achieve hop  
> removal?  
>

I made a spigoted container out of a 5 gallon bucket and a spigot  
using electrical conduit nuts to hold the spigot to the bucket  
(the guy at the hardware store thought of this, not me). Anyway,  
the wort chiller had a threaded brass fitting which fit the threads  
on the spigot. I didn't worry about oxidizing boiling wort - I'd  
never even heard of it then, I just dumped it into the bucket  
and cooled it. I controlled the chiller by the spigot, the  
slower the flow, the more the cooling.

I abandoned the counterflow wort chiller a few years ago in favor of  
an immersion chiller.

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Date: Tue, 16 Jul 91 07:17:36 PDT  
From: Greg Roody - dtn 237-7122 <roody@necsc.enet.dec.com>  
Subject: RE: Homebrew Digest #680 (July 16, 1991)

re: Subject: Peristaltic pumps

These pumps don't need to be expensive, except when a) you need to maintain sterile conditions (as in using it for blood) or extremely precise flow rates. Since neither of these really apply to wort, all you really need is a length of durable tubing and some mechanism to routinely squeeze it along the direction of flow. This is usually done by bending the tubing into a horseshoe shape in a chase and then using a rotary squeezer (sorry for the technical terms here 8^).) to push the liquid through. Picture a clock face with tubing wrapped around it from 9 oclock till three oclock. The sweep hand would act as the squeegee, contacting the tube at 9 and pushing a volume of liquid along until 3, then repeating when it reaches 9 again.

This is a poor description, but look at the pictures in the catalogue and you will get the idea.

Should be easy engh to make. (well, about as easy as an all grain recipe anyway 8^)>).

/greg

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Date:Tue, 16 Jul 91 10:27:08 EDT  
From: "Justin A. Aborn" <jaborn@BBN.COM>  
Subject: Sparging, What's best/easiest?

I recently transitioned to all grain brewing, and I'm very glad I did. The beer is cheaper, smoother, more delicious and special tasting. My all grain clarity is not as good as my extract brews though.

I want to try to improve the filtering characteristics of my sparging technology, plus sparging is a pain in the butt and I think it could be easier. What I currently do is put a sparge bag inside a plastic bucket equipped with a spigot at the bottom. I run off some wort into a sauce-pan and carefully pour it back on top of the grain; recirculating for as long as I can stand it. I then run it all off into the boil pot, and do the same thing over again using new sparge water. During the recirculations the wort gets progressively clearer, but I have never gotten it to be "bright and clear," as Miller suggests is possible. Sparging takes a long time.

My favorite fantasy filtering answer is to put a peristaltic pump in the loop that would constantly, gently, and exhaustively recirculate while I am carefully evaluating the results of last month's brewing. I have done a little looking for a pump, but I have had the same results as Dan Graham. They're too expensive from the sources I found.

I suppose one could also add another filter to the process. I ran some wort through a coffee filter, and sure enough, it comes out bright and clear. The filter clogs quickly however. Perhaps some mondo coffee filter might be able to do a whole batch without clogging to a dead stop, but it seems messy and unlikely.

Does anyone have any sparging advice or anecdotes that might help negate the pump?

Does anyone know of a used medical equipment warehouse?

Justin  
Brewer and Patriot

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Date: Tue Jul 16 07:44:35 1991  
From: larryba@microsoft.com  
Subject: Cool refinement of John Polstra's aspirator

In HBD #676, John Polstra wrote:

Take a 1-foot length of flexible tubing. Make a small hole (maybe a sixteenth or an eighth of an inch in diameter) in the wall of the tubing, a couple of inches from one end. (An electric drill at low speed works fine for this.) Attach the end with the hole in it to the output side of your in-line wort chiller. Put the other end of the tubing into your destination vessel and siphon away. A fine stream of bubbles will be sucked into the tube through the hole and your wort will end up nice and foamy in the fermenter. Simple, reliable, works great.

Last weekend, I brewed a stout. I couldn't remember the details of John's article, just the fact he had holes in the racking tube somewhere. So I made mine from a 5" chunk of copper pipe left over from my chiller and racking tube. I drilled four 1/16" holes about 1" from one end. I started the siphon and stuffed the short end into my out tube. It was amazing how well it worked! The beer came out the far end just like the water from the kitchen faucet. I thought I wouldn't be able to get all 5.5 gals of wort into my 7.5 gal carboy because there was so much foam! The copper pipe is great since I didn't end up permanently modifying one of my racking hoses.

I repitched 1 cup of whitbread from the previous weeks brew and I had glugging start within two hours. Four hours later I had a two inch head of foam. Great stuff!

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Date: Tue, 16 Jul 1991 8:22:20 PDT  
From: BREIN@dsfvax.jpl.nasa.gov  
Subject: How many Homebrewers?

hersh@expo.lcs.mit.edu writes:

>Well the AHA estimates I've seen say there are over 1 millions  
homebrewers  
>(still only 1/250 = .4% of US population). I don't know that I believe  
it,  
>and if I do then that means that at ~10,000 members the AHA has only  
>1% of all homebrewers joining, a pretty poor rate, though homebrewers  
are  
>a notoriously independent lot.

One million is a suspiciously round number. Somebody must have done a  
survey.  
Does anyone know of a source of demographic and marketing data on the  
homebrewing community?

Barry Rein  
BREIN@gpvax.jpl.nasa.gov

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Date: Tue Jul 16 11:37:06 1991  
From: semantic!bob@uunet.UU.NET  
Subject: 3 Gallon Kegs

Hi,

I just checked into the 3 gallon kegs advertised in the Summer 1991 flyer from Foxx.

They are Used, Ball lock tanks.

Both Denver and Kansas City are out of stock, but Kansas expects an order in about a week, and Kansas City supplies Denver.

Price is \$28.66 each. No discounts for large orders.

One might get a savings on the shipping cost of large orders. (?)

Kansas City: 800-821-2254. Denver: 800-425-2484.

Cheers,

-- Bob Gorman     Jake had a dream. It was his,     --  
-- bob@rsi.com    the only real one he'd ever had,     --  
-- uunet!semantic!bob and he clung to it. ... --

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Date: Tue, 16 Jul 91 11:35:35 -0500  
From: zentnerl@ecn.purdue.edu (Lynn Zentner)  
Subject: boulder brewpubs

With regard to the Walnut Brewery in Boulder.....

I was in Boulder last month for a conference, and needing to unwind a bit after giving my paper, I headed toward the Pearl Street Mall. In Boulder, there is a free trolley that makes a loop past several hotels, some dorms, and around the Pearl Street Mall. It let me off right in front of the Walnut Brewery where I went in for lunch. They have a beautiful atmosphere and the grilled chicken sandwich I had was delicious. I tried their sample set of six beers (about 4 oz. each) and enjoyed all of them. They had just premiered their Jazzberry Ale (a wheat-type beer with some raspberries included in the recipe) and really wanted to try one, but they were out. The hostess was quite charming, and stopped by my booth several times to ask what I thought of the beers and to tease me about getting sloshed by my lonesome. The staff was very efficient and courteous. Prices were quite reasonable. I would highly recommend a visit.

Just wanted to post an alternate opinion to the guy from a couple days ago that said he wasn't too impressed. Could be that the place has changed since he was there, or maybe the dirth of neat places to eat/drink around Lafayette just makes me easily impressed! Still, my palate does get around, and while none of the beers at Walnut were "jump up and down" spectacular, I thought they were all well done.

Not much to actually post about homebrew.....this Indiana heat has pretty much stopped all brewing activity at our house. And our stash of homebrew is getting dangerously low!!! Come on, Autumn!

Lynn Zentner

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Date: 16 Jul 91 08:54:10 EDT (Tue)  
From: slammer!brad@emory.mathcs.emory.edu (Brad Isley)  
**Subject: boulder brewpubs**  
Please unsubscribe me.  
Please subscribe my brother - gatech!bagend!jan.

Thanx

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Date: Tue, 16 Jul 91 09:22:30 PDT  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Proteins vs. Dextrins and Re: Peristaltic pumps

I'm not yet ready to open the debate on whether body comes from proteins or from dextrins, but would like to get my facts straight. I remember that someone said that Miller had cited Jean de Clerk? (sp?) I tried to find the citation in TCHoHB and could only come up with the statement without the reference. Could someone possibly email me the page number of the citation?

In HBD #680 graham@drcv06.decnet@drcvax.af.mil says:

> Does anyone know of a inexpensive peristaltic pump, or [are] those terms mutually exclusive?

Since "inexpensive" is relative, I'll just throw this in. I have one of those electric painting machines which uses a peristaltic pump to push the paint to the roller. I think it was \$75 new. It uses a fairly large hose, maybe 3/4 inch OD. I can't say whether it's suitable, but if you found one sufficiently cheap at a garage sale, maybe it would be worth a try.

kg.

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Date: Tue, 16 Jul 91 13:55:54 -0400  
From: sxs32@po.CWRU.Edu (Subbakrishna Shankar)  
Subject: Request: General info on wheat beers

Now that summer is in full swing I've seen a number of specialty wheat beers (such as Sam Adams' Wheat Beer) and made one of my own (w/ Northwestern's Wiezen malt extract). I'm uncertain, though, of the proper nomenclature and origin of the various styles. Perhaps someone can answer these questions for me:

- 1) Are all wheat beers fermented w/ an ale yeast (e.g. Wyeast's Wiezenbier Liquid Ale #3056), or is there a lager style as well?
- 2) What are the differences among Wiesse, Wiezen, and plain old Wheat beers? I've heard of "Berliner Wiesse" which is supposedly drunk w/ fruit syrup added. Is the beer different or just the style of drinking it?
- 3) I bought some Hefe-Wiezen beers from Germany recently to test my own concoction against. The "Hefe", I was told, indicated the presence of a yeast pack from bottle conditioning. Both were delicious, though not quite as satisfying as my homebrew. Is it true that a different yeast strain is added at bottling time because the fermenting yeast flocculate poorly? Obviously, this would make culturing the fermenting yeast from the bottle impossible.
- 4) Should I go ahead and drink my wheat beer with a twist of lemon, risking being mistaken for Yuppie scum sucking on a Corona?

For answers to these questions my thanks in advance.

- - -  
Subba Shankar  
E-mail: sxs32@po.cwru.edu (Internet)      U.S. Snail: Dept. of  
Neurosciences  
Voice: (216)368-2195 Case Western Reserve U.  
FAX: (216)368-4650 Cleveland, OH 44106

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Date: Tue, 16 Jul 1991 18:26:01 -0400  
From: "N. Zentena" <zen@utcs.utoronto.ca>  
Subject: MeV,American Brewmaster and Thanks

Hi,

I called around here today and came up with the following on MeV. They supposedly moved 2-3 months ago. Since then they seem to have gone off the end of the world. My local retailer got a shipment about 1.5 months ago. But right now there phone number has been disconnected. Supposedly when they moved they intended to get back into bussiness but has of yet nothing. Having said the above this supposedly isn't the first time MeV has "disappeared" for a period of time so they may be back.

On American Brewmaster EVERYBODY was very happy with them. They are supposedly good people to deal with. I've called about a catalog and hopefully will be ordering a couple of things.

I would also like to thank everybody who sent me infomation. I've tried to get replies to everyone but some of the messages bounced. So thanks to everyone.

Nick

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Date: Tue, 16 Jul 91 20:40:47 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Pump for Immersion Coolers

I just stumbled across a fairly cheap pump that looks like just what the doctor ordered for recirculating cold water through an immersion heater (Ref. thread of some months ago on immersion heaters and water conservation). My Grainger catalog (not quite current, but close) lists their stock numbers 2P370, 1P618 and 1P928 as coolant pumps - "For evaporative coolers, coolants, laboratories, decorative fountains etc.". They look like miniature versions of your standard basement sump pumps, and pump 4-6 gallons per minute. The first two are plastic, the third is all brass. The best thing are the prices - \$25.02, \$25.17, or \$32.78 for the brass one.

Grainger's are a ubiquitous industrial supply place with a couple of hundred outlets nationwide, plus many contractors supply stores can order from them. Check your Yellow Pages.

I almost got excited about their peristaltic pump for \$126, until I noticed it's maximum flow of 60 gallons per DAY... Sigh...

==> Tom Dimock <== RGG@cornellc.cit.cornell.edu

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Date: Tue, 16 Jul 91 20:56:57 PDT  
From: michelle@cobalt.cco.caltech.edu (Michelle H. Teng)  
Subject: Re: Homebrew Digest #680 (July 16, 1991)

PLEASE STOP SENDING ME ANY MORE OF YOUR E-MAIL. THANKS A LOT.

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Date: Tue, 16 Jul 91 21:15:32 PDT  
From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>  
Subject: Mead contamination and Brewing software

[ There are two wildly different topics in this message. ]

I have a fruit/ginger mead that's been aging for a couple of weeks in a 5-gal. carboy, and I've noticed that a yellow ring seems to be developing at the surface. It always seems to have been there (from the end of fermentation), but it seems to be getting thicker. I asked a question about this on CI\$, and it's been suggested that I have a wild yeast contamination.

Assuming that this is true, can I make a sparkling mead even if there is a wild yeast contamination, or should I dump in some campden tablets? I was hoping to make a sparkling mead, but I'll settle for a sulfite mead. ;-)

Going on to another topic ...

In the 1990 special issue of *Zymurgy*, Jackie Rager presented some equations for calculating IBUs, given weight, alpha %, time, volume, etc.. If anyone's interested, I've programmed the HP 48SX calculator with these equations, and you can now calculate any one of the following five parameters, given any four of them:

IBUs  
% alpha  
weight  
boiling time  
boiling volume

I've also added a couple of "enhancements":

- \* The hop utilization table is entered as a matrix (meaning that you can edit and change it). It's also interpolated, and not used as a simple staircase table (the way that it's used in the article). This also means that the answers from this program will not be exactly the same as the ones in the article, because of the interpolation.
- \* You can also calculate IBUs from AAUs, or vice-versa. I added a hack assuming  $AAU = \% \text{ alpha} * \text{weight}$ , and boiling time = 1 hour.

While the program is not fast (it can take 15-30 seconds to solve for an answer), it provides for:

- \* "Computing on the go". You can carry the calculator to a friend's house, to the local brewing supply store, etc., and you don't have to remember the equations.
- \* Automatic unit conversion. You can enter weight in ounces, grams, pounds, slugs, etc.. You can enter time in seconds, minutes, hours, days, years, etc. (;-). You can enter volume in gallons, liters, teaspoons, etc.. The answers will still come out right.

If anyone wants a copy of the program, send email (it uses up about 1700 bytes).

-- Darryl Okahata  
Internet: darrylo@sr.hp.com

DISCLAIMER: this message is the author's personal opinion and does not constitute the support, opinion or policy of Hewlett-Packard or of the little green men that have been following him all day.

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Date: Tue, 16 Jul 91 15:49:20 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Another Lambic Update

In HOMEBREW Digest #671, my unindicted co-conspirator Mike Sharp said:

> I heard from Martin Lodhal that some of you have been wondering about  
the  
> lambic experiments. So here goes...

Yep. I was asked to report just as I was edging toward the door,  
so I passed the buck to Mike, who ably reported on his own batches,  
then:

> Martin's batch --  
> ummm, I'm not sure what he did... probably something simmilar.  
> He'll have to tell you when he gets back from vacation.

I'm ba-a-a-ack! And here's my report.

Toward the end of April, I made up a batch using this recipe:

Ingredients -

7 lbs 2-row Pale Malted Barley  
3.5 lbs brewers' flaked wheat  
0.5 lb crystal malt  
1 oz equal parts Chinook, Willamette, and Northern  
Brewer leaf hops, baked 1 hour at 300F and  
left 3 days in the open air  
Wyeast 1007 (German Ale) yeast  
Pediococcus damnosus culture  
Brettanomyces bruxellensis culture  
A teaspoon of yeast nutrient  
0.75 cup dextrose (priming)

Process -

Mash water: 14 quarts @ 130F, w/ 1 tsp gypsum  
Mash-in: 5 minutes  
Protein rest: 20 minutes @ 140F  
Conversion: 60 minutes @ 158-155F  
Mash-out: 10 minutes @ 170F  
Sparge: 5 gallons @ 170F rising to 190F, pH 5.7  
Boil: 2 hours, with hops added near the beginning

The first surprise was when the iodine starch test came out negative  
after only 30 minutes of mashing. Quick! The mash itself looked  
different: I began to understand what was meant by a "turbid" mash.  
The sparge wasn't nearly as crystalline as I'm accustomed to seeing  
it, despite an excellent "set" to the filter bed, and the boil  
produced a hot break virtually outside the realm of credibility!  
Fermentation with the ale yeast took off like the proverbial shot.

After 12 days I pitched the *Pediococcus*. I have to admit, I didn't  
much care for the taste of either the beer or the starter solution.  
It only took about 10 days (and some premature hot weather) to  
produce decided ropiness, so I pitched the *Brettanomyces*. By that  
time the beer was starting to taste good, with a definitely Belgian  
cast to it. The *Brettanomyces* starter solution had a tang to its  
aroma that reminded me of the gutters of Brussels. I don't know if  
I should find that encouraging ...



I tasted it about a month later, and it had become very astringent, but with little apparent Brett character or lactic sourness. I'd been warned to expect this, so I'm not concerned. That was about a month ago, so I'll be tasting again soon.

I followed that batch up with a very light and delicate wheat beer, brewed in the same space and using much of the same equipment. After nearly 2 months, there is no sign of infection, which I find encouraging ...

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Tue, 16 Jul 1991 10:23:00 -0500  
From: caa@com2serv.c2s.mn.org (Charles Anderson)  
Subject: Corona Mills

On Fri, 12 Jul 91 10:16:52 PDT  
smithey@esosun.css.gov (Brian Smithey) Said:

>  
>  
> Corona makes more than one grain mill. I remember a flyer that  
> came from William's Brewing a while back, they had a deal on  
> some Corona mills that they accidentally got that were the  
> "wrong" ones. They said that it would be ok for grinding  
> flour, but probably not strong enough for cracking malt. I  
> think the heavy-duty one common for brew duty is the Corn Mill.  
>  
> Brian  
> - --  
> Brian Smithey / SAIC, Geophysics Division / San Diego CA

Well they were selling the grain mill for the very purpose of grinding  
corn, I opened the box and looked at it before I bought it and it was  
just like every other corona grain mill I've seen homebrewers using,  
the only thing is that the hopper isn't as big as the ones usually sold  
for homebrewers, but this can be fixed with a plastic milk bottle and  
some duct tape.

-Charlie

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End of HOMEBREW Digest #681, 07/17/91  
\*\*\*\*\*  
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Date: Wed, 17 Jul 91 00:09:41 -0700  
From: Art Medlar <hman@violet.berkeley.edu>  
Subject: Cheap 10-Gallon Steel Brew Kettles

So, after three months of reading this digest and getting my nerve up, I've finally Made the First Batch. Five gallons of Bite Outta the Sun Brown Ale, brewed near enough to the eclipse to warrant the name, are now sitting around waiting to be drunk. And so am I.

While I was collecting the necessary equipment, I decided to get the biggest brew pot I could find, under the assumption that the bigger the pot, the more beer that can fit into it. If you don't live in the general San Francisco area, the rest of this note won't be immediately relevant, but it might give you a clue toward finding similar pots in your own area. The clue is "Chinatown".

Here in SF, Chinatown is the epicenter of Big Pots. There are at least half a dozen shops selling a vast variety of humongo cookware. Price, quality, and material bear no linear relation to each other. I spent a Saturday shopping around, and found the best deal at Ying's on the south-east corner of Stockton and Pacific streets, on Stockton (there's actually some sort of housing project \*at\* the intersection, but it's first shop past it).

Ten gallons, stainless(?) steel, with a lid, for \$42. Of course, this isn't weapons grade material, but it's not real flimsy either. In fact, just this morning I used it to stand on to get the parakeet down off the chandelier, with no ill effects to bird or kettle. It straddles two gas burners on the stove; five gallons of cold water heat to boiling in a little under half an hour.

I've seen what appears to be the same pot (it's way up on a shelf, can't tell for sure) for \$48 at a fruit and vegetable market near my house. Evergreen Market, east side of Mission street between 21st and 22nd, directly across the street from the New Mission Theatre. So maybe "the Latin-American part of town" is another clue.

Now if someone could tell me where to get some cheap carboys....

Flaschbier!,  
- --art

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Date: 17 Jul 91 09:01:32 EST  
From: RJS153%SYSU@ISS1.AF.MIL  
Subject: Wanted: Weisse beer recipe/hints

Hi All!

Well, I guess I'm officially a homebrewer now. Me and a buddy started my first batch of bree this weekend. We used the Mutton & Fison English Ale extract kit. It came lightly hopped, but we added a little fresh hops for more bitterness and a little more near the end of the wort boiling for aroma.

I'm using a 5 gal carboy with a blowoff tube for the initial fermentation.

Those little ale yeast suckers were working like mad the first 20-24 hours.

Things slowed down a bit now, so I'm going to put on the air lock. Next time

I'd like to go all malt, but this time I used about 1lb of corn sugar to the

3.3lbs of extract. Is there a safely consistent cup per pound ratio for corn sugar? That was our only confusion. We had a food scale, but I wouldn't

swear to its accuracy.

Anyway, on to the real subject. My buddy has decided to join in also, and we

would like to try a wheat/weisse beer. Does anyone have a good recipe for such

a brew? We're still beginners so we can only handle extracts for our malt

ingredients, no actual grains yet. Thanks and I'll tell you how things turn

out!

- --Randy--

-----

Date: Wed, 17 Jul 91 09:20:53 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Peristaltic pumps

If you live near a university or medical school, you might check to see if they have a "property redistribution" facility. This is where all the old, tired equipment gets sent to make a few bucks for the school, instead of just throwing it out. You can frequently pick up this sort of thing for a few cent on the dollar.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date: Wed, 17 Jul 1991 9:33:19 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: microbrew/brewpub

I had the chance to go to the Portsmouth Brewery (NH) over my (much-too-short) vacation. It's owned and run by the same person who does the Northampton Brewery (MA), Peter something, according to the waitress, who also knew very little about any of the beer. The beer was 2 lagers, light and brown, and 2 ales, wheat and brown. I had the browns. Both were good, but not "Wow this is great!". But the place is very new (and yuppie-styled, to be expected in downtown Portsmouth), so the beer is pretty commendable for such a new place. And serving lagers is a nice change from the standard brewpub-ale syndrome. Beer was affordable, but food was a little pricey (again, that's Portsmouth). I'm looking forward to checking it out again in a couple of months. Should be much-needed addition to the area.

On the other hand, I've heard mixed to bad reviews of Three-Dollar-Dewey's own beer. They're new at it though, so it might improve.....

On the subject of brewpubs/microbreweries, does anyone have any ballpark dollar figures on what it takes to start up a brewpub? A microbrewery?

Russ (no new kid yet....)

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Date: Wed, 17 Jul 1991 09:33 EDT  
From: Greg Kushmerek <GKUSHMER@RUBY.TUFTS.EDU>  
Subject: Re: Walnut Brewery Alternate Opinion

Ms. Zenter posted:

>>With regard to the Walnut Brewery in Boulder.....

>>They have a beautiful atmosphere and the grilled chicken sandwich I had  
>>was delicious. I tried their sample set of six beers  
>>(about 4 oz. each) and enjoyed all of them. They had just  
>>premiered their Jazzberry Ale (a wheat-type beer with some raspberries  
>>included in the recipe) and really wanted to try one, but they were  
out.

>>The hostess was quite charming, and stopped by my booth several times  
to  
>>ask what I thought of the beers and to tease me about getting sloshed  
by

>>my lonesome. The staff was very efficient and courteous. Prices were  
>>quite reasonable. I would highly recommend a visit.

>>Still, my palate does get around, and while  
>>none of the beers at Walnut were "jump up and down" spectacular, I  
thought  
>>they were all well done.

What I had posted essentially said that the Wyncoop brewery in Denver is  
a  
better microbrewery to visit should one want to drink beer. Now if one  
would  
like to have a pleasant atmosphere and a pint of something besides the  
regular  
mass-produced beer, then the Walnut Brewery is fine. Then again, there  
are  
several other places on the Pearl Street Mall with a pleasant atmosphere,  
good  
food, and decent beer - Boulder Beer, Anchor Steam, Sam Adams, and the  
Very  
Large International Selection at Old Chicagos.

I stand by my comments that the Wyncoop has better tasting beer. I do  
agree  
that the Walnut Brewery is a nice place to visit, but so are a number of  
other places on the Mall and in Boulder. When I visited the Walnut  
Brewery, I  
was impressed with the crowd, the service, and the setting (never ate the  
food) but found the beer a disappointment compared to what else is  
available  
locally.

I'm not saying "avoid the place like the plague." I am saying "don't set  
your beer hopes too high."

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Date: Wed, 17 Jul 91 06:58:40 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Stupid Question (TM)

In HBD #681, Martin Lodahl wrote:

>It only took about 10 days (and some premature hot weather) to  
>produce decided ropiness, so I pitched the Brettanomyces.

Maybe I'm just slow on the uptake, but what's "rope"? I've seen the  
term in a number of places, but I've never been able to figure out what  
it means...

thx...I owe you a homebrew.

gak

I guess there's some things | Seems like the more I think I know  
I'm not meant to understand | The more I find I don't  
Ain't life a riot? Ain't love grand? | Every answer opens up so many  
questions  
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

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Date: Wed, 17 Jul 91 10:48:12 edt  
From: mtavis@saturn.hyperdesk.com (Mike Tavis)  
Subject: Re: Brewing software

Darryl Okahata (not the one who makes printers) writes:

> Going on to another topic ...  
>  
> In the 1990 special issue of Zymurgy, Jackie Rager presented some  
> equations for calculating IBUs, given weight, alpha %, time, volume,  
> etc.. If anyone's interested, I've programmed the HP 48SX calculator  
> with these equations, and you can now calculate any one of the  
following  
> five parameters, given any four of them...

This is a great idea. Has anyone done this in a more portable fashion  
like for a spreadsheet (e.g. 123 , Excel) or even in C? I was  
planning on getting around to writing it someday, but hopefully  
someone has beaten me to it. Thanks.

- -- Mike

o o | Michael Tavis, HyperDesk Corporation  
o o | Suite 300, 2000 West Park Dr., Westboro, MA 01581  
----+ E-mail: mike\_t@hyperdesk.com (508) 366-5050

-----

Date: Wed, 17 Jul 91 10:49:44 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: sparging

Well, on monday I tried to make my second all-grain batch, and indeed, sparging is my low point. I recirculated for a half hour, and it never ran clear. I finally gave up and when I started pouring hot water over the top of the grains, it started to run clear, so I recirculated some of the muddy stuff again, and the runoff got muddy again. I consequently didn't use enough water after this, and probably left too much goodies in the grain. got an efficiency of .016 or .017 pts/lb of grain for 10 lb pale ale malt, 3 lb munich, 2 lb wheat. The gains were ground as coarse as I could get them.

What I finally did was just let the runoff sit for 3 hours in a fermenter, and all the husks settled to the bottom 3/4". This worked great! I then racked off the clear wort. I have (had) never seen wort of such clarity. Not only that, but I found the "purer" wort to be much less volitaile during the boil, and got an excellent cold break.

Next time I'll try 6-row lager malt (I think the 2-row malt, with the finer husks is the culprit), and stick a grain bag in the sparge bucket. If I still have to resort to letting the runoff settle, It will become part of my standard technique.

bb

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Date: Wed, 17 Jul 91 09:19:20 PDT  
From: michelle@cobalt.cco.caltech.edu (Michelle H. Teng)  
Subject: Re: Homebrew Digest #681 (July 17, 1991)

PLEASE STOP SENDING ME ANY MORE OF YOUR E-MAIL.

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Date: Wed, 17 Jul 91 09:59:12 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Cheap Brew Kettles

I have a friend who just got a good deal on a brew kettle, so I thought I'd pass this along. He got a 10 gallon stainless steel kettle for \$39. It's big enough to fit over two burners on the kitchen stove. He bought it at Ying's, which is at the corner of Pacific and Stockton in San Francisco's China Town.

Not exactly a homebrew supply shop, and I doubt that they mail order, but if you live in a city with a China Town you might want to check there for good deals on kettles.

CR

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Date: Wed, 17 Jul 91 10:23:21 MST  
From: teroach!fse@phx.mcd.mot.com  
Subject: re: 3 Gallon Kegs

Bob was saying:

>I just checked into the 3 gallon kegs advertised in the Summer 1991  
>flyer from Foxx.  
>  
>They are Used, Ball lock tanks.  
>  
>Both Denver and Kansas City are out of stock, but Kansas expects an  
>order in about a week, and Kansas City supplies Denver.  
>  
>Price is \$28.66 each. No discounts for large orders.  
>One might get a savings on the shipping cost of large orders. (?)  
>  
>Kansas City: 800-821-2254. Denver: 800-425-2484.  
>  
>Cheers,

I just thought I'd mention to those that may not have thought of this:

Check your local scap yards and salvage companies!

I stopped into "Davis Salvage" here in Phoenix and they have A LOT of 5  
gallon Cornelius and Firestone tanks (ball lock). I poked around and  
found  
a few \_10\_ gallon tanks too! The 10 gallon tanks go for around \$198 in  
Fox  
and I picked up one (used of course, but in great shape) for.... \$20!  
The 5 gallon tanks go for \$8! (I grabbed a couple of them too). It's a  
filthy task, scrounging around in the mountains of scrap, but it was  
worth  
it!

Stan

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Date: Wed, 17 Jul 1991 14:43 EDT  
From: "One slip, and down the hole we fall" <ACSWILEY%EKU.BITNET@CUNYVM.  
CUNY.EDU>  
Subject: Re: Homebrew Digest #681 (July 17, 1991)

Hi Brewfreaks!

Well after cooking up my first 2 batches. Both of which were great. I think I may have screwed up the batch I cooked up last night. It was my first try using liquid yeast. Anywho. I read the label on the yeast package about breaking the seal and neadinn the package. I went ahead and combined the ingrediants cooked em. but about two thirds of the way through I noticed on the yeast package that it said it would need a day or two to incubate. Woops! I went ahead chilled the wort and tossed it into the carboy. (I know now i should have sat the pot in the fridge and re boiled) but I went ahead and pitched the yeast anyway put the stopper on the carboy and let it sit. Ok my question is what are the chances that this batch will turn out alright? Should I go ahead and toss it out or should I wait and see what happens. BTW its a pale ale. I payed close attention at maintaining a clean environment. Your thoughts would be appreciated. Thanks!

Bill  
acswiley@eku.bitnet

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Date: Wed, 17 Jul 91 08:26:34 CDT  
From: "Randy Pals" <hplabs!kpc!uunet!inland.com!pals>  
Subject: Steam beer

There has been a lot of discussion and praise of Anchor Steam in the group lately, I thought I'd add that there is a similar beer being brewed in Chicago call Legacy Lager. It is an amber lager, quite hoppy. It is only distributed locally, but if you're in the area, give it a try. I drink very little commercial beer anymore, but a friend of mine who was pining away for Anchor Steam tried Legacy at my suggestion and was delighted.

Randy Pals  
pals@inland.com

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Date: 17 Jul 91 15:51:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: There he goes again...

At this point, I expect a "no" answer, but did anyone ever get a complete copy of #667. There were a couple of articles in the contents that sounded interesting that never made it because of truncation. One of them was another review of the AHA fest in Manchester. I've been on vacation for a few days, but never got even a bite from my previous request. Oh well, guess it's in a black hole in Ursa Minor.

Well, to make up for it, I found Anchor Steam in a store down in Mass. I wanted a case, but the \$10 per sixer caught me up short. Anyone know where I can get it for less in Mass or new Hampshire?

Dan  
"Beer made with the Derry Air."

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Date: Wed, 17 Jul 91 16:11:58 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Water, water everywhere...

I have some water questions for y'all. I live in the country, and have two wells. Well A has hard water, with enough iron to turn my particle filter red in two months. Well B is also hard, and has enough sulphur to turn its particle filter black in two months. My brewing choices are well a, well B straight, or well B softened by a water softener. What should I do? I have heard that iron is toxic to yeast - is that true, and if so is there a reasonable way to remove it?

Also, does anyone have addresses for test kits or reasonably priced labs to get better details on my waters?

==> Tom Dimock <== RGG@Cornellc.cit.cornell.edu

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Date: Wed, 17 Jul 1991 21:29 EST  
From: "The only way to get rid of temptatation is to yield to it-O.Wilde"  
Subject: Re: Homebrew Digest #681 (July 17, 1991)

PLease remove my name from the homebrew mailing list. Thanks,  
Chrisw@earlham

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End of HOMEBREW Digest #682, 07/18/91  
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Date: Thu, 18 Jul 91 10:47:47 EDT  
From: GARY MASON 16-Jul-1991 1413 <mason@habs11.ENET.DEC.COM>  
**Subject: Irish Ale**

Does anyone have a recipe (or two, or three, or...) for an Irish Ale? If so, would you be good enough to post it? Also, other than the AHA definition, does anyone have a good description of what one of these is?

Thanks...Gary

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Date: Thu, 18 Jul 91 07:54:16 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Water, water everywhere...

I've never had to deal with either sulfur or iron in my water. But you ought to get a copy of the transcripts from this year's AHA conference; they should be out by the end of the year. Greg Noonan gave a very informative demonstration on testing water, including using a set of inexpensive test kits to determine the make up of your water. I'm sure that all the details will be included in the transcripts.

--Darryl Richman

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Date: 18 Jul 91 11:49:00 EDT (Thu)  
From: GC Woods <gcw@garage.att.com>  
Subject: What light spectrum effects beer?

I've been wondering, what part of the light spectrum effects the hops in beer. Does fluorescent or indirect sunlight contain this part of the light spectrum.

Also for the NYC area HBD folks the "Zip City Brewpub" will be opening around the end of August (their estimate). The address is 3 West 18th Street (NYC) and phone # is 212-366-6333.

Geoff

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Date: Thu, 18 Jul 91 07:46:27 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: Re: Brewing software

> This is a great idea. Has anyone done this in a more portable fashion  
> like for a spreadsheet (e.g. 123, Excel) or even in C? I was  
> planning on getting around to writing it someday, but hopefully  
> someone has beaten me to it. Thanks.

The Brewer's Worksheet is available from the various archives and is an Excel spreadsheet I wrote to do recipe formulation work. It will assist in devising water treatment, beer color and original gravity, and hop bitterness. It has a lookup table for malts and adjuncts that can be expanded if I forgot something that you want to use. The water treatment calculator takes entries of water salts and determines total ppm from a base water you supply (from a water report). If you also supply the ion concentrations of a target water, it will give you the differences and a % difference to assist in getting the overall profile correct. It also lets you select what units you want to work with throughout the process (e.g., you can work in pounds or kgs, ounces or grams, gallons or liters, and so on). A brewer over on CompuServe, Art Steinmetz, uploaded a version that had been translated to 1-2-3 on the PC (sorry, I don't have a copy--would someone be willing to download it and send it over to aem?).

The manual you get with The Brewer's Worksheet implies that this is a commercial product. I had thought about selling it, but decided that polishing a spreadsheet template was more work than it was worth, so it really is free.

I am working on a for-sale formulator/batch logger called The Brewer's Planner. This is written in C and the first version will be for the Mac. It should be available in the September time frame (look for an ad in the Fall Zymurgy). I demoed a prototype of it at the NH Conference, and a lot of people seemed pretty interested. I anticipate that I'll sell it for \$50, to keep it affordable. I hope to release one for the PC early next year. (If this is too commercial, somebody tell me and I'll shut up. ;-)

Other folks are doing similar things. I know that larryba up in Seattle is working on a formulator written in Visual Basic, and Doug Henderson has a HyperCard stack with some interesting heuristics for automatically determining water treatment.

--Darryl Richman

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Date: Thu, 18 Jul 91 14:15:58 EDT  
From: jessiman@kepler.harvard.edu (Alec Jessiman)  
Subject: Yeasts

Hi-

What is the difference between an attenuative yeast and an unattenuative one?

Thanks,  
Alec

Alec Jessiman jessiman@kepler.harvard.edu  
Harvard University Division of Applied Sciences

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"I...take my hangovers as a consequence, not as a punishment" -Steinbeck

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Date: Thu, 18 Jul 91 14:06:42 CDT  
From: rak@mayo.EDU (Ron Karwoski)  
Subject: Watermelon Beer

I was reading the newspaper last night and I read a trivia piece that said the Russians make a beer from watermelon juice. This sounded timely and interesting though I can't imagine a Watermelon Stout. Is there anyone out there who has ever used watermelon juice in making beer and could provide some details?

Thanks,  
Ron Karwoski    rak@bru.mayo.edu

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Date: Thu, 18 Jul 91 10:45:36 EDT  
From: neptune!pryzby@uunet.UU.NET (Greg Pryzby)  
Subject: Microbreweries and Brewpubs

The following list is available for free from AHA. It is compiled by  
Institute for Brewing Studies. Typos are most likely mine.

Updated 3/1/91

MB - microbrewery  
BP - brewpub  
\* denotes MB which also has a BP on premises

#### ALASKA

MB Alaskan Brewing and Bottling Co.  
Juneau  
Yukon Berwing and Bottling Co.  
Anchorage

#### ARIZONA

MB Crazy Ed's Black Mountain Brewing Co.  
Cave Creek  
Electric Dave Brewery  
Bisbee  
BP Barley's Brew Pub  
Phoenix  
Christopher Joseph Brewing Co./  
Bandersnatch Brewpub  
Tempe  
Hops Brewing Co.  
Scottsdale  
San Francisco Bar and Grill Brewpub  
Tuscon

#### CALIFORNIA

MB Alpine Village Hofbrau  
Torrance  
Anderson Valley Brewing Co \*  
Boonville  
Angeles Brewing Co  
Chatsworth  
Central Coast Brewing Co.  
San Luis Obispo  
Devil Mountain Brewery/Bay Brewing Co.  
Benicia  
Etna Brewing Co.  
Etna  
Firestone Brewing Co.  
Los Olivos  
Golden Pacific Brewing Co.  
Emeryville  
J&L Brewing Co.  
San Rafael  
Lind Brewing Co.  
San Leandro  
Los Angeles Brewing Co./Eureka  
Restaurant and Brewery \*  
Los Angeles  
Mad River Brewing Co.  
Blue Lake  
Mendocino Brewing Co. \*

Hopland  
Nevada City Brewing Co.  
Nevada City  
North Coast Brewing Co. \*  
Ft. Bragg  
Obispo Brewing Co.  
San Luis Obispo  
St Stan's Brewery, Pub and Restaurant \*  
Modesto  
San Andreas Brewing Co. \*  
Hollister  
Sierra Nevada Brewing Co./Sierra Nevada  
Taproom and Restaurant \*  
Chico  
BP Back Alley Brewery and Bistro  
Davis  
Belmont Brewing Co.  
Long Beach  
Bison Brewing Co.  
Berkely  
Boulder Creek Brewing Co.  
Boulder Creek  
Brewhouse Grill, Mammoth Lakes  
Mammoth Lakes  
Brewhouse Grill, Santa Barbara  
Santa Barbara  
Brewpub on the Green  
Fremont  
Brown Street Brewing Co.  
Napa  
Buffalo Bill's Brewery  
Hayward  
Butterfield Brewery  
Fresno  
Callahan's Pub and Brewery  
San Diego  
Crown City Brewery  
Pasadena  
Dead Cat Alley Brewery  
Woodland  
Fullerton Hofbrau  
Fullerton  
Gordon Biersch Brewing Co. (#1)  
Palo Alto  
Gordon Biersch Brewing Co. (#2)  
San Jose  
Gorky's Cafe and Brewery  
Los Angeles  
Heritage Brewing Co.  
Dana Point  
Hogshead Brewpub  
Sacramento  
Humboldt Brewery  
Arcata  
Huttenhain's Benicia Brewpub  
Benicia  
Kelmers Brewhouse  
Santa Rosa  
La Jolla Brewing Co.  
La Jolla  
Lost Coast Brewing Co.  
Eureka  
Marin Brewing Co.  
Larkspur

Monterey Brewing Co.  
Monterey  
Mt. Konocti Brewing Co.  
Lakeport  
Napa Valley Brewing Co./ Calistoga Inn  
Calistoga  
Okie Girl Brewery (formerly Grapevine Bry.)  
Lebec  
Karl Strauss' Old Columbia Berwery and Grill  
San Diego  
Pacific Coast Brewing Co.  
Oakland  
Red Kettle Fishery and Brewery  
Encinitas  
Rubicon Brewing Co.  
Sacramento  
San Francisco Brewing Co.  
San Francisco  
Santa Cruz Brewing Co. and Front Street Pub  
Santa Cruz  
Seabright Brewery  
Santa Cruz  
Sherwood Brewing Co.  
Chico  
Shields Brewing Co.  
Downtown Ventura  
SLO Brewing Co.  
San Luis Obispo  
Sudwerk Privatbrauerei Hubsch  
Davis  
Tied House Cafe and Brewery  
Mountain View  
Triple Rock Brewing Co.  
Berkeley  
Truckee Brewing Co./Pizza Junction  
Truckee  
Twenty Tank Brewery  
San Francisco  
Willett's Brewery  
Napa  
Winchester Brewing Co.  
San Jose

COLORADO  
MB Boulder Brewing Co. \*  
Boulder  
Durango Brewing Co.  
Durango  
Odell Brewing Co.  
Ft. Collins  
BP Antlers Double Tree Hotel/Judge Baldwin's Brewing Co.  
Colorado Springs  
Breckenridge Brewery and Pub  
Breckenbridge  
Carver Brewing CO.  
Durango  
CooperSmith's Pub and Brewing  
Ft Collins  
The Hubcap Brewery and Kitchen  
Vail  
The Idle Spur Crested Butte Brewery and Restaurant  
Crested Butte  
Old Colorado Brewing Co.  
Ft. Collins

Walnut Brewery  
Boulder  
Wynkoop Brewery Co.  
Denver

CONNECTICUT

MB Charter Oak Brewing Co.  
Bristol  
New England Brewing Co.  
Norwalk  
New Haven Brewing Co.  
New Haven

FLORIDA

BP Florida Brewing Co./Miami Garlic Grill and Brewpub  
Miami  
Hops Grill and Bar (#1)  
Clearwater  
Hops Grill and Bar (#2)  
Tampa  
Kidder's Ale House  
Ft. Meyers  
Market Street Pub  
Gainesville  
McGuire's Irish Pub and Brewery  
Pensacola  
Mill Bakery, Brewery and Eatery (#1)  
Gainesville  
Mill Bakery, Brewery and Eatery (#2)  
Tallahassee  
Mill Bakery, Brewery and Eatery (#3)  
Winter Park  
River Walk Brewery  
Ft. Lauderdale  
Sarasota Brewing Co.  
Sarasota  
Tampa Bay Brewing Co.  
Tampa

GEORGIA

MB Friends Brewing Co./Helenboch Brewery  
Helen

HAWAII

MB Honolulu Brewing Co.  
Honolulu

IDAHO

MB Coeur D'Alene Brewing Co./T.W. Fisher's  
"A Brewpub" \*  
Coeur D'Alene  
Snake River Brewing Co.  
Caldwell

ILLINOIS

MB Chicago Brewing Co.  
Chicago  
Pavichevich Brewing Co.  
Elmhurst  
BP Berghoff Brewery and Restaurant  
Chicago  
Chief's Brewing Co.  
Champaign  
Goose Island Brewing Co.



Chicago  
Tap and Growler  
Chicago  
Weinkeller Brewery  
Berwyn

INDIANA  
MB Indianapolis Brewing Co.  
Indianapolis  
BP Broad Ripple Brewing Co.  
Indianapolis

IOWA  
MB Millstream Brewing Co.  
Amana  
BP Fitzpatrick's Brewing CO.  
Iowa City

KANSAS  
BP Free State Brewing Co.  
Lawrence

KENTUCKY  
MB Oldenberg Brewery \*  
Fort Mitchell

LOUISIANA  
MB Abita Brewing Co.  
Abita Springs

BP Crescent City Brewhouse  
New Orleans  
Mill Bakery, Brewery and Eatery (#4)  
Baton Rouge

MAINE  
MB D.L. Geary Brewing Co.  
Portland  
BP Gritty McDuff's  
Portland

MARYLAND  
MB British Brewing Co.  
Glen Burnie  
Wild Goose Brewery  
Cambridge  
BP Baltimore Brewing Co.  
Baltimore  
Sisson's Rest/South Baltimore Brewing Co.  
Baltimore

MASSACHUSETTS  
MB Boston Beer Co.  
Boston  
Mass. Bay Brewing Co.  
Boston  
BP Cambridge Brewing Co.  
Boston  
Commonwealth Brewing Co.  
Boston  
Northhampton Brewery at Brewster Court Bar  
and Grill  
Northhampton

MICHIGAN

MB Frankenmuth Brewery  
Frankenmuth  
Kalamazoo Brewing Co.  
Kalamazoo

MINNESOTA

MB James Page Brewing Co.  
Minneapolis  
Summit Brewing Co.  
St. Paul  
BP Sherlock's Home  
Minnetonka

MISSOURI

MB Boulevard Brewing Co.  
Kansas City

MONTANA

MB Bayern Brewing Inc. \*  
Missoula  
Great Northern Brewing  
Columbia Falls  
Montana Beverage Ltd.  
Helena

NEBRASKA

BP Union Brewery Co.  
Virginia City

NEW JERSEY

MB Clement Brewing Co.  
Vernon

NEW MEXICO

MB Manzano Mountain Brewing Co.  
Tijeras  
Santa Fe Brewing Co.  
Galisteo  
BP Embudo Station/Preston Brewery/Sangre  
de Cristo Brewing Co.  
Embudo

NEW YORK

MB Buffalo Brewing Co./Abbott Square  
Buffalo  
BP Buffalo Brewpub  
Williamsville  
Chapter House Brewpub  
Ithaca  
Manhattan Brewing Co.  
New York  
Rochester Brewpub  
Rochester

NORTH CAROLINA

BP Dilworth Brewing Co.  
Charlotte  
Greenshields Pub and Brewery  
Raleigh  
Loggerhead Brewing Co.  
Greensboro  
Mill Bakery, Brewery and Eatery (#5)  
Charlotte

Weeping Radish Restaurant & Brewery (#1)  
Manteo  
Weeping Radish Restaurant & Brewery (#2)  
Durham

OHIO

MB Columbus Brewing Co.  
Columbus  
BP Great Lakes Berwing Co.  
Cleveland  
Abbie's Landing (fomerly Growlers Grill & Bry)  
Dayton  
Hoster Brewing Co.  
Columbus  
Melbourne's Brewing Co.  
Strongsville

OREGON

MB Bridgeport Brewing Co. & Public House \*  
Portland  
Deschutes Brewery and Public House \*  
Bend  
Edgefield Manor  
Troutdale  
Hood River Brewing Co.  
Hood River  
Oregon Brewing Co./Bay Front Brewery and  
Public House \*  
Newport  
Oregon Trail Brewery  
Corvallis  
Portland Brewing Co. \*  
Portland  
Widmer Brewing Co. (#1)  
Portland  
Widmer Brewing Co. (#2)  
Portland  
BP  
Cornelius Pass Roadhouse and Brewery  
Hillsboro  
Fulton Pub and Brewery  
Portland  
High Street Pub  
Eugene  
Highland Pub and Brewery  
Gresham  
Hillsdale Brewery and Public House  
Portland  
Lighthouse Brew-Pub  
Lincoln City  
McMenamin's  
Beaverton  
Oak Hills Brewpub  
Portland  
Pizza Deli and Brewery  
Cave Junction  
Roger's Zoo  
North Bend  
Rogue River Brewing Co.  
Ashland  
Steelhead Brewing Co.  
Eugene  
Thompson Brewery and Public House  
Salem

Williamette Brewing Co.  
Salem

PENNSYLVANIA

MB Stoudt Brewery  
Adamstown  
BP Dock St. Brewing Co. Brewery & Restaurant  
Philadelphia  
Happy Valley Brewery  
State College  
Pennsylvania Brewing Co./Allegheny Brewery & Pub  
Pittsburgh  
Philadelphia Brewing Co./Samuel Adams Brewhouse  
Philadelphia

TENNESSEE

MB Bohannon Brewing Co.  
Nashville

TEXAS

MB Dallas Brewing Co.  
Dallas

UTAH

MB Schirf Brewing Co./Wasatch Brew Pub \*  
Park City  
BP Eddie McStiff's  
Moab  
Salt Lake Brewing Co./Squatter's Brewpub  
Salt Lake City

VERMONT

MB Catamount Brewing Co.  
White River Junction  
Otter Creek Brewing Co.  
Middlebury  
The Mountain Brewers Inc.  
Bridgewater  
BP Dewey's Ale House  
Brattleboro  
The Vermont Pub and Brewery of Burlington  
Burlington

VIRGINIA

MB Old Dominion Brewing Co.  
Ashburn  
Virginia Brewing Co.  
Virginia Beach  
BP The Blue Muse  
Roanoke  
Blue Ridge Brewing Co.  
Charlottesville  
19th Street Brewery  
Virginia Beach

WASHINGTON

MB Hale's Ales Ltd (#1)  
Colville  
Hale's Ales Ltd (#2)  
Kirkland  
Hart Brewing Co.  
Kalama  
Maritime Pacific Brewing Co.  
Seattle

Pike Place Brewery  
Seattle  
Redhook Ale Brewery \*  
Seattle  
Roslyn Brewing Co.  
Roslyn  
Thomas Kemper Brewing Co. \*  
Poulsbo  
Yakima Brewing and Malting Co. \*  
Yakima  
BP Big Time Brewing Co.  
Seattle  
Duwamps Cafe/Seattle Brewing Co.  
Seattle  
Fort Spokane Brewery  
Spokane  
Noggins Westlake Brewpub  
Seattle  
Pacific Northwest Brewing Co.  
Seattle

#### WISCONSIN

MB Capital Brewery \*  
Middleton  
Fox Classic Brewing Co.  
Appleton  
Lakefront Brewery  
Milwaukee  
Sprecher Brewing Co.  
Milwaukee  
BP Appleton Brewing Co./Dos Bandidos Brew  
Pub/Skyline House  
Appleton  
The Brewmaster's Pub  
Kenosha  
Cherryland Brewing Co.  
Sturgeon Bay  
Rowland's Calumet Brewery and Brewpub  
Chilton  
Water Street Brewery  
Milwaukee

#### WYOMING

MB Otto Brothers' Brewing Co.  
Jackson

#### ALBERTA

MB Big Rock Brewery  
Calgary  
Strathcona Brewing Co.  
Edmonton  
BP Bocalino Pasta Bistro  
Edmonton  
Brewsters Brewpub and Brasserie (#2)  
Calgary

#### BRITISH COLUMBIA

MB Granville Island Brewing Co.  
Vancouver  
Horseshoe Bay Brewing Co.  
Horseshoe Bay  
Okanagan Spring Brewery  
Vernon  
Shaftebury Brewing Co.

Vancouver  
    Sunshine Coast Brewers  
Sechelt  
    Vancouver Island Brewing Co.  
Victoria  
    Whistler Brewing Co.  
Wistler  
BP Leeward Neighbourhood Pub  
Comox  
    Prairie Inn Cottage Brewery  
Saanichton  
    Spinnakers Brewpub  
Victoria  
    Swan's Brewpub/Buckerfield's Brewery  
Victoria

NEW BRUNSWICK  
MB Bavarian Specialties(Canada)/Hans Haus  
    Brewery  
Riverview

NOVA SCOTIA  
BP Granite Brewery  
Halifax

ONTARIO  
MB Bixel Brewing Co.  
Brantford  
    Creemore Springs Brewery  
Creemore  
    Niagara Falls Brewing Co.  
Niagara Falls  
    The Northern Algonquin Brewing Co.  
Markham  
    The Upper Canada Brewing Co.  
Toronto  
    Wellington County Brewery  
Guelph  
    York Brewery  
Brampton  
BP Amsterdam Brasserie and Brewpub  
Toronto  
    Blue Anchor Brewery  
Orillia  
    CC's Brew Pub  
Mississauga  
    CEEPS Barney's Ltd.  
London  
    Charley's Tavern  
Windsor  
    Denison's Brewing Co./Growler's Restaurant  
Toronto  
    Diamond Hill Brew Pub  
Richmond Hill  
    Flying Dutchman Hotel/Lighthouse Brewpub  
Bowmanville  
    Heidelberg Restaurant and Brewery  
Heidelberg  
    Jolly Friar Brasserie and Brewpub  
Sault Saint Marie  
    Kingston Brewing Co.  
Kingston  
    Kirkland Lake Bavarian Inn/Bernie's Brew Pub  
Kirkland Lake

The Lion Brewery and Museum  
Waterloo  
Luxembourg Brewpub  
Mississauga  
Madawaska Tavern  
Arnprior  
Marconi's Steak and Pasta House  
Etobicoke  
Mash McCann's  
London  
Master's Brasserie and Brewpub  
Ottawa  
Port Arthur Brasseries and Brewpub  
Thunder Bay  
Queen's Inn/Taylor and Bate Ltd.  
Stratford  
Rotterdam Brewing Co.  
Toronto  
Tapsters Brewhouse  
Mississauga  
Tracks Brewpub (formerly Houston Track)  
Brampton  
Union Station Brewpub  
Markham  
Winchester Arms  
Mississauga

QUEBEC

MB Brasal Brasserie Allemande  
Lasalle  
Les Brasseurs G.M.T.  
Montreal  
Massawippi Brewing Co.  
Lennoxville  
Brasserie McAuslan  
Montreal  
Les Brasseurs du Nord  
St. Jerome  
La Brasserie Portneuvoise  
St. Casimir  
BP La Cervoise  
Montreal  
Le Cheval Blanc  
Montreal  
Crocodile Club  
Montreal  
Crocodile Club St. Laurent  
Montreal  
Golden Lion Brewing Co.  
Lennoxville  
L'Inox  
Quebec City  
Mon Village Brewery  
Hudson

SASKATCHEWAN

BP Barley Mill Brewpub  
Regina  
Brewsters Brewpub amd Brasserie  
Regina  
Bushwakker Brewing Co.  
Regina  
Cheers Roadhouse/Saskatoon Brewing Co.  
Saskatoon

Clark's Crossing Brewpub  
Saskatoon  
Miner's Brewpub and Eatery  
Saskatoon

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Date: Thu, 18 Jul 1991 13:37:30 PDT  
From: Patrick\_Waara.WBST129@xerox.com  
Subject: Teleford's DME

Has anyone noticed a difference in the Teleford's dry malt extract lately? I used to use it exclusively, because it's good malt and was significantly cheaper than the syrup, but for a time I was unable to get it from my local supplier. He now has it again, but it looks very different than it used to. Teleford's used to have a crystalline quality to it; i.e., light used to shine off the facets in the malt. Now it is a very fine, dull powder much like American Eagle dry. Have they changed the way they malt their grains? Are they still using two-row malt or have they started using the 6-row stuff? I haven't had an opportunity to try the new Teleford's, so I can't tell whether it tastes the same or not. Anyone?

~Pat

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Date: Thu, 18 Jul 91 15:34:06 CDT  
From: Ken Schriner <KS06054@UAFSYSB.UARK.EDU>  
Subject: Water, water everywhere...

On Wed, 17 Jul 91 16:11:58 EDT Tom Dimock said:  
>I have some water questions for y'all. I live in the country, and have  
... (paraphrasing) ... "bad water"

I too live in the country, and my water is not that great, particularly in the summer when the well is a little low, or in the spring, when the well is a little high. I solved this problem by buying my water at the store. I buy the cheapest water I can find, usually about \$2.50 for five gallons of water. It usually states on the label that it is water from the Little Rock municipal water supply. (I think that means they treat the water from the Arkansas River.) It has made a big improvement in my beer. In fact, the large improvement for \$2.50 convinced me to spend another couple of bucks per batch on liquid yeast. Easily the two biggest improvements to my beer.

Ken Schriner (501) 575-2905 BITNET : ks06054@uafsysb  
U of A, Computing Services Internet : ks06054@uafsysb.uark.edu

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Date: Thu, 18 Jul 91 14:57:09 MDT  
From: Rick Myers <fc.hp.com!hp-bsd!hpctdpe!rcm@hpfcla>  
**Subject: Brewing with Well Water**  
Full-Name: Rick Myers

> I have some water questions for y'all. I live in the country, and have  
> two wells. Well A has hard water, with enough iron to turn my particle  
> filter red in two months. Well B is also hard, and has enough sulphur  
> to turn its particle filter black in two months. My brewing choices  
are  
> well a, well B straight, or well B softened by a water softener. What  
> should I do? I have heard that iron is toxic to yeast - is that true,  
> and if so is there a reasonable way to remove it?

I have been using well water with a high iron content for over a year  
with no ill effects to my beer, that I can notice. My water has a  
distinctive odor to it, and I don't care to drink it straight out of the  
tap. I had often wondered what it was doing to my beer, if anything, so  
I tried an experiment. I hauled Colorado Springs city water (quite good,  
actually) home in 6 gallon jugs and used it to make my beer. I made 3  
batches with city water, and discovered that it made absolutely no  
discernable difference in taste whether I used my well water or city  
water.

Note that some styles of beer need softer or harder water than other  
styles,  
but I haven't been able to notice any difference when I make the same  
beer  
with my hard well water or the soft city water.

Why don't you make a batch from each well using the same recipe for  
comparison purposes and then let us know how they turn out?

Rick  
- - -

Rick Myers      rcm@col.hp.com  
Hewlett-Packard  
Colorado Telecommunications Division

-----

Date: Thu, 18 Jul 1991 18:28 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Muddy runoffs

>From: bliss@csrd.uiuc.edu (Brian Bliss)

>Well, on monday I tried to make my second all-grain batch,  
>and indeed, sparging is my low point. I recirculated for  
>a half hour, and it never ran clear.

>What I finally did was just let the runoff sit for  
>3 hours in a fermenter, and all the husks settled to  
>the bottom 3/4". This worked great!

It probably did but all-grain brewing is long enough without  
adding an extra three hours to it.

-Stuff Deleted-

>Next time I'll try 6-row lager malt (I think the 2-row  
>malt, with the finer husks is the culprit), and stick a  
>grain bag in the sparge bucket.

AH HA!! If (and I'm not sure from your posting) you were just  
letting the sparge water run free through the spigot on your  
lauter tun, it's no wonder it never ran clear. By all means  
use a sparging bag or some other type of straining mechanism  
to strain out the husks.

Don't give up on the 2 row just yet. 6-row requires a step  
mash, is more complicated and difficult to work with, and  
as far as I can tell, doesn't taste any better, anyway.

(Is that the sound of rushing flames coming up behind me?) :-)

>If I still have to resort  
>to letting the runoff settle, It will become part of  
>my standard technique.

Let's hope not. Bear down on the straining of the husks from  
the sparge water. It really sounds like this is the source  
of your problem.

Cheers,

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

P.S.

Just who is Darryl Richman, anyway ? :-)

-----

Date: Thu, 18 Jul 91 15:37:27 PDT  
From: Tom Bower <bower@hprnlme1.rose.hp.com>  
Subject: HBD Posting  
Full-Name: Tom Bower

Two items for my first posting:

1.) Water Analysis. When I moved into my latest house I requested a water analysis from the local water agency. The documentation they sent me was skimpy and lacked detail. It just didn't have the information I wanted in order to understand my brewmaking water. Then, one day while wandering through the local Sears I came upon their water-filter/softener department, and found that they offer a FREE water analysis service. It works like this:

You think you may want to purchase a water filter or softener. You pick up from Sears a little plastic sample bottle and postage-prepaid envelope. You take it home, fill it with water from your preferred brewmaking water faucet, close it, bag it and mail it off. A couple weeks later you get a nice, big fat report - your free water analysis! (The first step in the above process is optional. :)

2.) Calculating the temperature to cool the wort to. In making an extract beer, my brewpot usually boils about 3 gallons. Therefore I need to top off my primary fermenter with 2-2.5 gallons of water before pitching the yeast.

Since the temperature of my top-off water is usually not proper pitching temperature and my goal is to cool the 3 gallons of hot wort down to the point where I can add the top-off water and pitch the yeast immediately, I want to be able to calculate the proper temperature to cool the wort to (using my immersion chiller) such that the resulting mix ends up being a good pitching temperature.

If one assumes that all the liquids involved have the properties of plain water (the properties involved are density and specific heat) then the formula for the temperature to cool the wort to is:

$$\text{Temp.wort} = \frac{\text{Temp.pitching} + \frac{\text{Top-off Volume}}{\text{Hot Wort Volume}} (\text{Temp.pitching} - \text{Temp.top-off})}{1 + \frac{\text{Top-off Volume}}{\text{Hot Wort Volume}}}$$

But as we all know, the density of wort is somewhat higher than water, and the specific heat is probably somewhat different as well.

Right now I'm trying to work through some numbers to see if the likely dif-

ferences are going to make more than a few degrees' difference in the  
outcome,  
but I'm curious as to whether others have attempted to do this.

Of course, the other option is to make sure my top-off water is heated to  
a good pitching temperature to begin with; then I just cool the hot wort  
to  
match and not worry.

- -----  
Tom Bower, HP RND R&D

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Date: Thu, 18 Jul 91 19:20:05 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: brew kettles

Art Medlar <hman@violet.berkeley.edu> writes:  
> found the best deal at Ying's ...  
> Ten gallons, stainless(?) steel, with a lid, for \$42.

C.R. Saikley:  
> I have a friend who just got a good deal on a brew kettle, so I  
> thought I'd pass this along. He got a 10 gallon stainless steel  
> kettle for \$39. ... He bought it at Ying's, which is at the corner of  
> Pacific and Stockton in San Francisco's China Town.

hmm. they seem to be getting cheapert by the minute.  
Maybe if I wait until next week, I can REALLY get a bargain :-)

.....

> I read the label on the yeast package  
> about breaking the seal and neadinn the package. I went ahead and  
combined  
> the ingreadients cooked em. but about two thirds of the way through I  
noticed  
> on the yeast package that it said it would need a day or two to  
incubate.

I did the same thing when I tasted my Wyeast british ale starter and  
found it to be infected. I used Wyeast german ale instead. It was  
a little slow to start, but worked fine. The damn thing took an entire  
month to ferment, but I talked to a friend who (presumably) let his  
package incubate, and hada long fermentation, too.

I re-cultured the dregs for the next batch, and with a ready starter  
bottle, it still took 24 hrs to start to krausen. I aereated this  
batch fully - we'll see if it still takes a month.

Back on the subject of infected Wyeast British ale yeast. I thought  
I was at fault when I made the starter bottle, so I ordered another  
package. When I arrived, the package has already started to swell,  
and the bubble had not been burst yet! Could Wyeast have released  
an infected batch? This has only happened on British Ale packets  
dated April 10 for me. I cut open the foil, and tasted the solution,  
and it was slightly sour, but certainly not "vinegary". I then  
cultured what was in the bubble, but I'll probably never use it.

cheers!

bb

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Date: Fri, 12 Jul 1991 13:45:37 -0400  
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: ginger, aphids

Regarding using ginger in beer slowing down yeast: I make ginger beer that has 1/2lb of fresh ginger in 2 gallons of water, and it certainly' doesn't slow down the fermentation in any way.

My mother's recipe to get rid of aphids:

Mix 2 cups of vegetable oil, and three tablespoons of dishwashing liquid together.

Taks two tablespoons of this liquid, and mix with 1 quart of water. Thouroughly spray plants with this liquid once a week. It apparently controls several types of bugs.

Bill Crick

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Date: Mon, 15 Jul 1991 11:05:36 -0400  
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: MEV Research

I called the two numbers given for MeV Research in Waterloo.  
One is a grumpy fellow who doesn't know who the !@#% MeV is.  
The other is "we cannot complete your call as dialed, Please hang up..."  
I called directory assistance, and they have no listing for Mev anything!

Doesn't look good. Pity, their Weiss beer yeast had a real nice tang to it.

Bill Crick Brewius, Ergo Bust!

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End of HOMEBREW Digest #683, 07/19/91  
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Date: Fri, 19 Jul 91 02:17:20 -0700  
From: Art Medlar <hman@violet.berkeley.edu>  
Subject: Not a subscription request.

> From: bliss@csrd.uiuc.edu (Brian Bliss)  
> Art Medlar <hman@violet.berkeley.edu> writes:  
> > found the best deal at Ying's ...  
> > Ten gallons, stainless(?) steel, with a lid, for \$42.  
>  
> C.R. Saikley:  
> > I have a friend who just got a good deal on a brew kettle, so I  
> > thought I'd pass this along. He got a 10 gallon stainless steel  
> > kettle for \$39. ... He bought it at Ying's, which is at the corner  
of  
> > Pacific and Stockton in San Francisco's China Town.  
>  
> hmm. they seem to be getting cheapert by the minute.  
> Maybe if I wait until next week, I can REALLY get a bargain :-)

No, we're the same person. (Me and me, I mean, not me and CR.  
He's the one with the beard.) Since I had to pay for it, I added  
in things like taxes and the cents part of the price tag. Thanks  
to all for the carboy deal leads. If I find something remarkable,  
I'll be sure to remark.

Speaking of Chinatown, has anyone tried brewing with ginseng ?  
A beer than not only cures its own hangover, but is an  
aphrodisiac to boot.... Sounds too good to be legal.

- --art

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Date: 19 Jul 91 09:31:33  
From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
Subject: Troubleshooting a failing b

Time:08:53 AM Date: 7/19/91

Subject: Troubleshooting a failing batch

I'm currently fermenting my 6th batch of beer - A Canadian Ale (The "traditional" package from Alternative Beverage; scoff if you must). I have never had a problem in my first 5 batches, but this batch doesn't seem to be going quite right. I cooked up everything on (last) Thursday night, added the yeast and let it go. By Friday afternoon, there was definite fermentation going on. But, Friday night, my A/C broke down, and ever since then my apartment has been above 85 degrees (it's been a real joy, let me tell you). Anyway, when I went to check it this morning to see if I could bottle this weekend, I noticed that it had not only not clarified, but that there were still hunks of "stuff" floating around in it (the normal stuff you see swirling around during active fermentation). So, I'm wondering if the heat might have killed off the yeast before it had a chance to finish fermenting. Assuming that this is true (and I'll be able to take a S.G. reading to verify this), is there anything I can do to salvage this batch? I'm going to be out of town all next week, so I also would like to know if it is ok to let it sit like this for another week. I sure would hate to pour all this work down the drain!

-Bob Hettmansperger(also receiving mail at bobh@twinkie.bellcore.com)

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Date: Fri, 19 Jul 91 6:52:30 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: the dear, departed MeV

> From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)  
>  
> I called the two numbers given for MeV Research in Waterloo.  
> One is a grumpy fellow who doesn't know who the !@#\$% MeV is.  
> The other is "we cannot complete your call as dialed, Please hang up.  
.."  
> I called directory assistance, and they have no listing for Mev  
anything!  
>  
> Doesn't look good. Pity, their Weiss beer yeast had a real nice tang to  
it.

I still have some of this yeast in the bottom of my  
secondary. It's on its second batch of beer, so I know it's  
viable 8<:^), so if anybody in the SoCal area would like to  
come over and pull some slants off it, they're welcome.

I'm going to miss MeV; Wyeast wants a fortune for  
their pure S. Delbrückii strain, and I'll want to make wheat  
- - -

Marty Albini

---

"Out on the Mira the people are kind; they treat you to  
homebrew and help you unwind/ and if you come broken they see  
that you mend, and I wish I was with them again."--Allister  
MacGilivray  
phone : (619) 592-4177  
UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA  
92127-1899 USA

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Date: Fri, 19 Jul 91 11:59:38 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: New Jersey brewery tour

I know I posted this before, and several people expressed an interest, but just in case there are any more of you who didn't see it or had forgotten.....

The Ithaca Brewers' Union is planning a trip to Vernon Valley, NJ, Action Park, and the Clement Brewing Company this weekend (July 27-28). We have arranged to receive an owner-guided tour of the brewery, thanks to James Clement, who also owns a brewpub here in Ithaca. The tour will take place Saturday at 2:00pm, and will be followed by a tasting of Clement beer (including the Blond Double Bock), a homebrew tasting (all who come are encouraged to bring some, with a drinking glass), and then all the homebrewers will go to dinner. Many of us are staying overnight in the area, then going to Action Park the next day to participate in the German Festival and go on all the water rides. If you would like more information, please send e-mail to me directly or call me.

About 10 of us from Ithaca are planning on making the trip, and we expect a carload each from Philadelphia and the four New Jersey homebrew clubs, plus 5-10 from the New York City Homebrewers Guild. Plus, at least 4 people from this Digest are coming from around NJ and southern NY. This is a good opportunity for all the clubs to get to know one another, not to mention a chance for those of you who think you might like to become active in a brewclub to see what several Mid-Atlantic clubs are all about.

For more information, please contact me at:

607-273-7306 (home)  
607-255-4648 (work)  
srussell@snoopy.msc.cornell.edu

Sure hope you will be able to join us!

A votre sante,

STEVE

-----

Date: 19 July 1991 10:51:13 am  
From: pencin@parcplace.com (Russ Pencin)  
Subject: Mondo Cheap Pot - Follow-up

Well, don't all of you get your airplane tickets to S.F. too quickly. I drove up to SF Chinatown yesterday to check out this \$42/\$39 stainless steel pot. Well folks it isn't stainless, it's aluminum! I talked at length with the owner and he verified that the pot was aluminum. Not to waste the trip, I scouted several other places and found a 8 gallon pot that really looked like Stainless, but didn't have a magnet to check it. I'll probably go back up next week to re-check since this pot was nothing short of beautiful.  
Russ

-----



Date: Fri, 19 Jul 91 15:06:54 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Juniper Beer?

Well, the Junipers are all covered with berries. Blowing off the cobwebs from the back of my brain brings forth a memory of someone writing about Juniper beer many digests ago.

Is it worth trying? Just for a lark? Yes, I like gin, so I wouldn't find the Juniper taste to be offensive.

How much of the berry harvest should I use for a 5 gallon batch?

Do they go into the boil? Or is it better to "dry hop" the berries? Should they be crushed first?

Would Juniper go better with a "lawnmower" beer or with something heavier?

If you've done this before, please do tell!

- - -

Kevin "So much beer, so little time." McBride  
uunet!wang!gozer!klm

-----

Date: Fri, 19 Jul 91 13:32 CDT  
From: korz@ihlpl.att.com  
Subject: Re: Yeasts

Alec asks:

> What is the difference between an attenuative yeast and an  
unattenuative  
>one?

An attenuative yeast eats more of the sugars in your wort leaving a less sweet beer and making more alcohol (see Dry Beer). A less attenuative yeast leaves more sugars behind in the final beer. Wyeast provides a sheet that describes its yeasts including "apparent attenuation."

I'm not sure what this means. The attenuations range from (I believe) 67% to (I believe) 78%. I once posted a copy of this sheet, but I seem to have deleted it. Maybe some kind soul can send you a copy or you can call or write to Wyeast (I don't have their number or address here) for the sheet. Here's some useful info from Pete Soper on Wyeast, however

I believe that Wyeast is a U.S. company in either Oregon or Washington state (just for the record, I don't use a starter and get activity in about 12 hours):

>Date: Fri, 26 Jan 90 13:00:04 EST  
>From: Pete Soper <soper@maxzilla.encore.com>  
>Subject: Wyeast

>

>In HBD #345, Mike Charlton asks about liquid yeasts.

>

>I highly recommend Wyeast #1056 for pale ales. This is a very neutral yeast that will let the character of your malt and hops come through. I love it. This is also called "Chico Ale yeast" and "American ale yeast" and is rumored to be the same strain as that used by Sierra Nevada (i.e. the brewery at Chico, California).

>

>If you don't mind or perhaps desire an estery character (fruity aroma) and less attenuation (i.e. higher final gravity, more residual sweetness) try Wyeast #1098 (aka English Ale yeast, rumored to be Whitbread's strain). For any given brew, this yeast gives me a final gravity perhaps 1/3 higher than a "regular" yeast (just for example, I recently got 1.018 instead of the usual 1.014 for an ale that started at 1.056) To compensate for the higher terminal gravity I boost my bittering hops a bit when using this yeast. This one is also very well behaved and reliable.

>

>I've only used #1084 a few times. This is "Irish ale yeast" and is rumored to be the strain used by Guinness. I can't say much about it except that it is well behaved and certainly hasn't added any flavor or aroma that could rise above the massive roasted barley character of my stouts. (I've got a long way to go with duplicating the smoothness of Guinness :-)

>

>I got nailed a couple times by #1028 (don't remember its "name"). I found it unreliable and in one case it was clearly defective.

>

>If you are good with yeast starters, you can get a lot of use out of a single Wyeast packet. In the past I regularly split a packet across the starter for the batch at hand and 3 sterile culture

>tubes and kept those in my refrigerator for up to 8 weeks,  
>getting 4 batches of beer out of a single packet. Others will make  
>the sound argument that this is one hell of a lot of hassle to save  
>a few dollars. It is also somewhat risky if you can't carry out really  
>sterile procedures.  
>  
>If you just pitch the contents of the Wyeast packet into a batch of wort  
>directly be very patient. It can take a long time to get going. I  
>recommend 1) letting the packet warm to 70-80 degrees, then 2)  
>activating the packet (i.e. crushing the yeast capsule and vigorously  
>shaking it together with the wort inside), then 3) letting it inflate  
>while lying flat at room temperature. Try to match its temperature  
>as close as possible to the wort it is to be pitched into. Try to keep  
>the rate of temperature change experienced by the yeast down to 5  
degrees  
>per day. I get good results with fermentation temperatures of 60-65F  
>with the above strains. They will of course function at warmer  
temperatures  
>too.  
>  
>On the other hand, used with a 1 quart starter a packet of Wyeast will  
>get your wort actively fermenting in 8-24 hours (depending upon a host  
>of factors). Be sure to swirl up all the yeast from the bottom of the  
>starter. If you get a fresh packet of one of the above strains, figure  
1-2  
>days to fully activate at 70-75 degrees, then 1-2 days to get going well  
in  
>a quart starter. If you are ramping up through multiple starters try  
>to closely match temperatures.  
>  
>Store Wyeast in the bottom of your refrigerator (i.e. mid-30s). I  
believe  
>that even at these temperatures, a few months should be the upper limit  
>for shelf life. Absolutely do not freeze liquid yeast or leave it lying  
>around at room temperature before use.  
>  
>I can vouch for your experience with bottled Guinness. I spent a month  
>searching England and Scotland last Summer without finding an unfiltered  
>bottle.  
>  
>A supplier that sells Wyeast and who will put up with Customs paperwork:  
>  
>American Brewmaster  
>2940-6 Trawick rd  
>Raleigh, North Carolina 27604  
>phone 919 850 0095  
>(Mike and Sharon Williams, 10am-7pm EST Tuesday-Friday, 10-4 on  
Saturday)  
>  
>It is important that the supplier properly pack the yeast to give it  
>some insulation and and send it no slower than UPS 2nd day air during  
>warm seasons. High temperatures will kill some or all of the yeast cells  
>pretty quickly, so spending days in a hot truck or Customs warehouse is  
>no good.  
>  
>  
>-----  
>  
>Pete Soper+1 919 481 3730  
>internet: soper@encore.comuucp: [bu-cs,decvax,gould]!encore!soper  
>Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA  
>  
>-----  
>  
>-----



Date: Fri, 19 Jul 91 13:42 CDT  
From: korz@ihlpl.att.com  
Subject: Wyeast

It is my understanding that the "bubble" in the Wyeast package is the sugar and the stuff around it is yeast solution. Am I right?  
Al.

-----

Date: Fri, 19 Jul 91 14:02:38 PDT  
From: grumpy!art@uunet.UU.NET (Art Medlar)  
Subject: Wyeast

From: uunet!parcplace.com!pencin (Russ Pencin)  
Date: 19 July 1991 10:51:13 am

Well, don't all of you get your airplane tickets to S.F. too quickly.  
I drove  
up to SF Chinatown yesterday to check out this \$42/\$39 stainless steel  
pot.

Well folks it isn't stainless, it's aluminum! I talked at length with  
the owner  
and he verified that the pot was aluminum. ....  
Russ

Yuck-ola !!! When I talked with the salesperson, I was assured  
that it was. Additionally, it came with a nice label on the side  
stating that it was stainless. I'll go have another talk with  
them. Whether or not it is, the morals include: Always Be Careful,  
Carry A Magnet, and Keep Your Receipt.

- --art

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End of HOMEBREW Digest #684, 07/22/91  
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Date: Fri, 19 Jul 91 9:14:32 EDT  
From: hpfcla!slammer!brad%emory.mathcs.emory.edu (Brad Isley)  
Subject: Re: Homebrew Digest #683 (July 19, 1991)

This is a retry...

Please unsubscribe me from the list.

Please subscribe my brother, emory!slammer!bagend!jan

Thanx.

-----

Date: Monday, 22 Jul 1991 07:53:24 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: **Stainless Steel Pots**

Can anyone enlighten me on the use one could make of a magnet when looking for a stainless steel brewpot? I know the stainless steel pot I have now (only 5 gallons, alas), doesn't react to a magnet (the magnet won't stick). But it would surprise me to learn that a magnet sticks to aluminum pots.

John "So, I am confused as to how you would use it." DeCarlo

Internet: [jdecarlo@mitre.org](mailto:jdecarlo@mitre.org)  
(or [John.DeCarlo@f131.n109.z1.fidonet.org](mailto:John.DeCarlo@f131.n109.z1.fidonet.org))  
Fidonet: 1:109/131

-----

Date: Sat, 20 Jul 91 19:50:12 -0600  
From: Mike Zulauf <zulauf@orbit.Colorado.EDU>  
Subject: mailing list?

To Whom It May Concern:

I understand you run a homebrew mailing list. Please send me information or add my name to the list. Thank you.

Mike Zulauf  
zulauf@orbit.colorado.edu

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Date: Sat, 20 Jul 91 19:52:49 -0600  
From: Mike Zulauf <zulauf@orbit.Colorado.EDU>  
Subject: mailing list?

To Whom It May Concern:

I understand you run a homebrew mailing list. Please send me information or add my name to the list. Thank you.

Mike Zulauf  
zulauf@orbit.colorado.edu

-----

Date: Sat, 20 Jul 91 11:04:25 -0700  
From: mcnally@Pa.dec.com  
Subject: bananas

I have begun sampling a batch that, like a couple before it, have a distinct banana aroma. Noonan blames this on ethyl acetate formed due to lack of oxygen in the early pre-fermentation phase. I'll be building one of those aerators (from some stiff plastic tubing) real soon now.

-----  
-----

Mike McNally   mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab

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Date: Fri Jul 19 23:57:18 1991  
From: semantic!bob@uunet.UU.NET  
Subject: All Natural Soda Recipes

Enclosed are some 'All Natural' soda recipes. There were some requests a few months ago for some such recipes. I felt inclined to send them to the digest for that reason and due to the fact that they seemed so homebrew like. To date I have not tried the recipes, but plan to run up a test batch of the Ginger Ale.

Recipes from Early American Life, August 1975, Pg 12, titled Making Your Own Soda Pop, by Caroline Kitchen Riddle.

I was presented this magazine while helping to clean old books and magazines from an elderly woman's porch. After a short explanation as to what specific article was contained in the magazine she said: "Oh Bob, make some ginger beer, I do \*like\* that stuff."

So here they are:

Root Beer  
=====

3 tablespoons ground sarsaparilla  
1 tablespoon sassafras  
1 heaping tablespoon hops  
1/4 teaspoon ground coriander  
2 gallons of water  
1 1/2 cups honey  
1/4 teaspoon wintergreen extract (Almost all natural)  
1/4 teaspoon yeast

Place the sarsaparilla, sassafras, hops, and coriander into an enameled or stainless steel pan. Cover them with water and bring to a boil. Reduce the heat and allow them to just barely simmer for 12 hours, making sure the water does not all evaporate. Strain out the solids and add the liquid to 2 gallons of water that has been boiled and cooled to lukewarm. Stir in the honey, wintergreen extract, and the yeast dissolved in 2/3 cup warm water. Stir the mixture thoroughly and allow it to mellow for several hours. You can then siphon off the root beer into a clean container before bottling, or fill the bottles immediately. Makes about two dozen 12-ounce bottles.

Ginger Ale  
=====

2 5/8 cups honey or 5 cups sugar  
2 gallons water  
3 beaten egg whites  
1 tablespoon ginger, moistened with a little water  
Juice of 4 lemons  
1/4 teaspoon yeast  
1 whole lemon

Dissolve the honey or sugar in 2 gallons water. Add the beaten egg whites and ginger. Bring to a boil and skim. Most of the flavor of the ginger will have been given out, so don't worry that you

loose much of it in the skimming. Add the whole lemon and set the mixture aside to cool. When it is lukewarm, add the lemon juice and the yeast dissolved in 1/4 cup warm water. Stir well and let stand for a while for the sediment to settle to the bottom. Strain through a cloth into a clean container. Give it a few more minutes to settle and you are ready to bottle.

The rest of the article goes into equipment, bottles, cleaning, siphoning, capping, fermentation, conditioning, ingredients, and exploding bottles. I won't repeat these points because they are all the same points brought out when learning to brew. I hope these recipes serve you well, and please do post any results to the digest.

```
-- Bob Gorman    Jake had a dream.  It was his,    --  
-- bob@rsi.com   the only real one he'd ever had,  --  
-- uunet!semantic!bob and he clung to it.  ...--
```

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Date: Mon, 22 Jul 91 11:15:22 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Darryl who?? Hop Harvest

>Just who is Darryl Richman, anyway ? :-)

Never heard of the guy :-) !!

Well since I am going away for a bit (SIGGRAPH and a Grand Canyon hike) and a lot of my hops looked ready (as per Pete Sopers description of what that means), and I had to return the ladder I borrowed I decided ready or not to harvest my hops. Most of them seemed ready, some were just starting to brown out a little, Many were a little dry and papery, and when squeezed didn't spring back, so from what I understand they were probably ready.

Anyway while I was up there trying not to fall off the ladder I noticed that a few leaves had been munched on, but lo and behold the cavalry was there.

I spotted at least 2 lady bugs, a few spiders and a cricket (these eat other bugs right??), so it looks like the balance o nature was working for me here to keep nasties in check and protect my lovely hops.

With a little luck I may get another harvest off these plants.

Anyone ever use any manure, fertilizers, or other growth inducing agent on their hops?? If so what is good for the plants & good for the environment??

- JaH

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Date: Sat, 20 Jul 91 14:19:00 EDT  
From: karp@unix1.cs.umass.edu ("Peter Karp")  
Subject: DeClerck on dextrin body

I found a reference in DeClerck's Textbook of Brewing to the 'Dextrin Body' controversy. After reading it (text follows) I was surprised to discover that contrary to David Line's citing of DeClerck as a supporter of dextrin as the source of body (DeClerck uses the term 'mellow'), DeClerck has come to his own conclusions.

From DeClerck (pg 262):

Beers rich in dextrin are generally considered to have a more mellow palate and this is usually attributed to the greater viscosity of such beers compared with beers with a higher alcoholic content. This view, however is quite erroneous. The author has made a series of mashes so as to obtain worts of differing dextrin content (12-15% difference in attenuation limit) and found that the beers brewed from these high dextrin worts lacked palate fulness. This result is probably due to the fact that raising the mashing temperature suddenly from 50 degC to 70 degC to suppress partially sugar formation, at the same time leads to a failure to form intermediate protein degradation products, as will be seen in the next paragraph.

These intermediate protein degradation undoubtedly make a major contribution to palate fulness, nor must it be forgotten that the higher the dextrin content, the lower will be the concentration of alcohol, which is also a contributory factor to mellowness and palate.

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Date: Mon, 22 Jul 91 11:35:01 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: T-shirt trick

Sunday last week I started a batch. Since then we've been in the sweltering grippe of a heat wave (90-100). I don't have air conditioning or a Hunter Air-Stat for one of the extra fridges, so... I figured I'd try the T-shirt trick.

I put three T-shirts one inside the other, wet them down, put them over the carboy (5 gal) and put the dressed carboy into a dish-washing pan. I then filled the pan near brim-full and propped a gallon jug, full of water, mouth down bubbler-style in the corner of the dishpan and strapped it to the carboy. This `system' went for three days on the gallon of water, all the while the T-shirts were wet or damp all the way to the top.

CAVEAT: If a corner of the T-shirt (like a sleeve) hangs out over the side of the pan it will drip on the floor and make a fair size puddle. Tuck the sleeves in.

-Carl

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Date: Mon, 22 Jul 91 11:12:58 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: aluminum v stainless

If a magnet will stick to a pot it is not aluminum, but if it won't stick, you can't safely conclude that it is made of aluminum. There are (at least) two families of stainless steel, one of which is non-magnetic. If memory serves, the non-magnetic family is often used for cookware because of it's greater ductility. The surer way to test the pot's mettle\* is to have at an inconspicuous corner with a pocket knife, if you can actually remove a small curl of metal, it is not stainless steel.

-Carl

\*sorry, couldn't resist.

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Date: Mon, 22 Jul 91 10:38 CDT

From: MC2331S@ACAD.DRAKE.EDU

**Subject: Culturing Yeast**

With all of the discussion going on about yeast I decided it was time to try culturing some myself. I bought the Ironmaster cider kit in my (what now appears to be) life-quest for perfect cider (i.e. Strongbow). If this yeast works better than the M&F ale yeast that I have been using I'll want to keep some around. So question is, how do I do this? I would really appreciate a nice step-by-step (hopefully easy) way to allow me to keep this strain going. This is of course assuming that the cider is drinkable.

Mark Castleman  
MC2331S@ACAD.DRAKE

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Date: Mon, 22 Jul 91 11:10:39 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: "stainless" pots...

I thought I found quite a deal a while back on a "stainless" 10 gallon pot for about \$70...very heavy duty, made by Wearever. I got the thing home, after being assured by several people at the store (even the buyer) that it was indeed SS, and decided to test how long it would take to boil 5 gallons on my stovetop. The pot discolored horribly, arousing suspicion.

What I did first was, as many of you suggested, take a magnet to it... didn't stick. Not being sure about the alloy, I dug out my materials books and found that not all alloys known as SS have magnetic properties. This was confirmed by the fact that the magnet did not stick to my kitchen sink, which was labelled SS.

I rigged up a measuring device to gage the width of the pot material. Measuring the dimensions of the closed cylinder and calculating the volume of metal involved vs the weight of the thing, it weighed about 1/3 of what the same volume of SS should weigh, which corresponded almost exactly to the density of Aluminum. I verified with a call to the manufacturer and got my money back.

Since then, I bought the Polarware 10 gallon SS pot for \$90 from Rapids Inc. This is a very nicely constructed pot. I had it out on my 165000 BTU burner last night for some moonlight brewing and have no doubts as to it's durability (iron grate was glowing red, but the pot transferred the heat nicely). I'd highly recommend this pot to anyone considering spending more than \$50.

Another use for such a big pot...our group decided to make a strawberry mead one day and went out in the morning to pick fresh berries. We came out of there with 70 lbs in about an hour. Brews were popping, and we got a little carried away pureeing strawberries, ended up using about 30 lbs of berries and 16 lb of honey, having quite a large volume of material which undoubtedly would plug up an airlock on even a 7 gal carboy.

So, we just let it cool down from the 170 F steeping temperature in the pot and carried out the primary in stainless. The thing wiped clean with no effort. Now, as to what we're going to do with such an outrageously high gravity mead, we haven't figured out yet....either a very sweet dessert wine or dilute it (or both).

Mike Zentner

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Date: Mon, 22 Jul 91 09:25:27 PDT  
From: brown@ocelot.llnl.gov (Dave Brown)  
Subject: Request: recipes for Bridge Port Ale and Pilsner Urquell

My wife has decided that her two favorite beers are Bridge Port Ale and Pilsner Urquell. Since my wifes total beer consumption last year was about 12 - 15 bottles, this new found interest in these beers is quite interesting. She's already bought about 2 or 3, 6 packs of Pilsn Urquell.

Given the motivation, I need to find recipes for both of these beers, I'll be looking in Miller and Papazian, but I wanted to ask the rest of you on alt.beer.guru to send me any recipes that you might have for these scrumptious brewskies. Full mash is fine, I can mash about 9 pounds of grain at a time.

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David S. Brown | The Carboys  
brown@ocelot.llnl.gov | Lycanthrope Brewing, CCC CA  
| | HM(415) 625-1029  
| / / | | WK(415) 423-9878  
| / / | | beer@ocelot.llnl.gov FAX(415) 423-8002  
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Date: Mon, 22 Jul 91 09:52:33 PDT  
From: Bob.Clark@Eng.Sun.COM (bobc@wings.Eng - Bob Clark)  
Subject: Q; Rec. for pot lids?

I am fortunate enough to have a 15 ga. keg ready to be converted to boiling kettle, but first I would like to get a good lid for it and cut the hole to match.

Can anyone recommend a good lid for this?

Thanks,  
Bob C.

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Date: Mon Jul 22 09:46:16 1991  
From: larryba@microsoft.com  
Subject: Re: Aluminum vs SS

In HBD #684:

|>From: pencin@parcplace.com (Russ Pencin)  
|Well, don't all of you get your airplane tickets to S.F. too quickly. I  
drove  
|up to SF Chinatown yesterday to check out this \$42/\$39 stainless steel  
pot.  
|Well folks it isn't stainless, it's aluminum! I talked at length with  
the owner  
|and he verified that the pot was aluminum. Not to waste the trip, I  
scouted  
|several other places and found a 8 gallon pot that really looked like  
Stainless, but didn't have a magnet to check it. I'll probably go back  
up  
|next week to re-check since this pot was nothing short of beautiful.

A magnet is not a reliable indicator of SS. Some varieties are magnetic,  
some not. No aluminum pot is magnetic. I am not a metallurgist but I  
suspect the following will reliably identify your metal:

- if it rusts, it is regular steel
- if it corrodes under lye (easy off) it is aluminum (i used to make  
hydrogen ballons using this technique)
- if none of the above it is probably SS.

If it is thin (like formed sheet metal) and has a rolled or folded edge,  
it  
ain't aluminum. Aluminum is too soft and all aluminum pots I have seen  
are  
pretty thick. Also, aluminum, unless surface treated, is easily  
scratched -  
it is much softer than SS. Take one of your kitchen forks and do a  
simple  
hardness test.

The brewers warehouse in Seattle has 5 gal korean ss pots for \$40. They  
are  
thin bottomed vessels. I could imagine a 10gal pot for the same \$ from a  
super discounter buying direct from Korea or Taiwan.

Although I brew in SS, I have heard from reliable brewers that aluminum  
has  
no detectable affects on their beers. If I had known that before  
dropping  
centa-bucks on SS I would have opted for aluminum...

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Date: Mon, 22 Jul 91 10:58 EDT  
From: Rob Malouf <RMALOUF@SBMS01.MSRC.SUNYSB.EDU>  
Subject: Flat beer

A while ago, I made my first attempt at a partial mash. It was an all-around failure, but I decided to let it ferment out anyway, just to see what would happen. It's been in the bottle now for about three weeks now, and it tastes a little weird but not all bad. Unfortunately, it's almost completely flat! I used the same priming (1/2 cup corn sugar), bottling, and capping procedure I have always used, and I've always gotten good carbonation within 2-3 weeks. The starches in the mash didn't convert, but I added enough DME to get an OG of 1.033. I pitched about a cup of Wyeast Chico Ale slurry, and had strong fermentation within eight hours, and fermentation was complete in a week. The gravity at bottling time was 1.006. The beer was still very cloudy when I bottled it (I assume the unconverted starch had something to do with that). The bottles have a good yeasty sediment. The temperature has averaged 75 to 80 degrees for most of the time, but this week it's been more like 95 (I live in an attic). I also chill each bottle for a couple of days before I taste it. Does anyone have any idea what might have caused this? By the way, I've brewed a small all-grain raspberry beer since then, and the mash went very well, so I guess I've solved that problem.

- - - -  
Rob Malouf Marine Sciences Research Center  
rmalouf@sbms01.msrc.sunysb.edu State University of New York at Stony Brook

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Date: Mon, 22 Jul 91 11:03 CDT  
From: korz@ihlpl.att.com  
Subject: Ferromagnetism

Russ writes:

>and he verified that the pot was aluminum. Not to waste the trip, I  
>scouted  
>several other places and found a 8 gallon pot that really looked like  
>Stainless, but didn't have a magnet to check it. I'll probably go back  
>up

Sorry Russ, but a magnet won't help you. Neither SS nor aluminum are ferromagnetic, so the magnet test will not distinguish between the two. Besides checking the specific gravity of the metal, which would be difficult given the size (remember the "EUREKA!" story?), I can only think of testing the electrical potential of the metal (I think that's what it's called). Anyone care to comment if the following will work:

1. look up the electrical potential of aluminum and of copper
2. soak a piece of filter paper in an electrolyte (say, lemon juice & water)
3. sandwich the wet filter paper between the pot and a piece of copper
4. measure the voltage potential between the pot and the copper
5. if the voltage is equal to the difference between the AL and CU electrical potentials, then you know you've got AL.

If the voltage is different, then I don't know what you've got. I don't have my old Chem book anymore (these potentials were in an appendix) so I can't look them up for you, and I'm pretty sure that you won't find an electrical potential for SS. Try the CRC Chem & Physics Reference Manual.

Al "I can't believe I remember this much from a class I almost failed"  
Korzonas  
korz@ihlpl.att.com

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Date: Mon, 22 Jul 1991 13:44 EDT  
From: "One slip, and down the hole we fall" <ACSWILEY%EKU.BITNET@CUNYVM.  
CUNY.EDU>  
Subject: Re: Homebrew Digest #684 (July 22, 1991)

Fellow Brewsters

I am the guy who thought he had a problem because I pitched the liquid yeast without letting it incubate. Well everything look likes its going to be ok. The batch started fermenting friday night..about 2 days after I pitched the yeast..anyway it was quite active for 2 days straight. Its bubbling about once every 10 seconds now. Just thought i'd let you guys know.  
Thanks  
to evryone out there who responded to my inquiry! While I am here does anyone have O'briens of Chicago's telephone or address...I lost my catalog.  
Direct  
e-mail is fine.  
Bill  
acswiley@eku.bitnet

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Date: 22 Jul 91 13:48:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Sam Adams Wheat Brew.

I got my first six-pack of the new Wheat Brew from Sam Adams (The Boston Beer Co.), this weekend. Now, I am new to experiencing many different types of beer. Two years ago, I hated beer because all I had ever tasted was the usual American barley sodapop. When I finally discovered beer in all it's glories, I missed wheat beer. This new brew from Sam Adams is the first wheat I have ever tasted. (I intend to brew some, but too many stouts to try first!)

Does anyone know what the wheat percentage is in this beer? Do they brew it on premises, or is it contract brewed. Most importantly of all, how does it compare with other great wheat beers of Europe. (I intend to get around to trying all of them, too ... it just takes time, a lot of time.)

Oh yes, how did I like the new Wheat Brew? Since I haven't heard any other opinions yet, I'll go out on a limb and say it is delicious. There is a good solid taste that starts with a lot of flavor and lingers longer than any other beer I have tasted. The far end of the aftertaste is not unlike that you get if you chew raw wheat berries. Now, if the consensus is that it's a bad beer, I'm proven to have no taste ... but I think it will hold up to be pretty good in all quarters.

Dan Graham  
Beer made with the Derry Air.

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Date: Mon, 22 Jul 91 15:09 EDT  
From: Mike Fertsch <FERTSCH@adc1.adc.ray.com>  
Subject: Dry brew, cold filtered

Last week, Dave Barrett had a few questions about Bud Dry, cold filtering, and dry brewing.

I always assumed that Bud Dry is "dry brewed", meaning fermented with a very attenuative yeast. Attenuative yeasts will ferment all the sugars out of solution, resulting in a low final gravity and a dry (not sweet) taste.

I assumed that "Cold filtered" meant that the beer was not heat pasteurized. Typically beers is heat treated to kill any living thing such as yeast or bacteria. Cold filtering means that the final beer is passed through a fine filter to remove these organisms. This is reportedly better to the taste of the beer.

Listening to the adverts, I think it is intesesting to note the order of the process. A-B always says "cold filtered, then dry brewed" to describe their process. This seems backwards to me. My bother to filter, if afterwards you are going to brew the stuff?!

mike f

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Date: Mon, 22 Jul 91 15:40:58 MDT  
From: cartley@dix.Mines.Colorado.EDU (Craig Artley)  
Subject: sterilizing water?

Hello! I bought a starter kit and cooked up my first batch of homebrew last night. I checked on it this morning, at it was bubbling right along.  
It looks to be off to a good start---I can hardly wait.

Anyway, I'm writing for some opinions. In addition to reading Papazian's "The complete joy of homebrewing", I got some tips from the fellow at the homebrew store (The Wine & Hop Shop in Denver). He strongly recommended  
Boiling all of the water for 20 minutes to sterilize it, then letting it cool overnight in the fermenter. Then boil and cool the wort and add it to the fermenter. Do the rest of you go to such extreme measures as boiling  
3-4 gallons of water for making your beer? It was pain, but the shopkeeper  
said that using fresh tap water could result in unwanted bacterial contamination. Next time I will be inclined to skip that step and relax, don't worry, and have a homebrew. Opinions?

I also cooled the wort by placing the brewpot in a sink of cold water, which worked rather well. I observed a lot of the protein sediment (trub) settling out in the fermenter, so I guess that means I got a good "cold-break", right? This fellow also recommended using two packets of yeast and rehydrating it in a bit of warm, sterilized water before pitching. Are these also good ideas?

Craig Artley cartley@dix.mines.colorado.edu (303) 273-3557  
Dept. of Geophysics, Colorado School of Mines, Golden, CO 80401

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Date: Mon, 22 Jul 91 21:29:46 MST  
From: teroach!fse@phx.mcd.mot.com  
Subject: Conditioning in tanks

I've asked this before and did get a number of helpful responses...  
Thanks to those that replied...

But I'm still having trouble and thought I'd cry out once again:

I "keg" my homebrew in 5 and 10 gallon ball lock style Cornelius and  
Spartenburg tanks, I've followed the majority of the sound advice I've  
had

for conditioning in the tanks and I still come up with nearly flat beer.  
My local brew supply proprietor and local expert in these matters has  
been

kegging his brews in standard half kegs (15.5 gal) from his normal 65  
gallon batches he does in a single mashing session. He has no problems  
with in keg (i.e. large volumes relative to bottles) conditioning.  
I've made sure that there's no residual sanitizer in the tanks, that the  
seals are 'set' with 8-10 lbs of CO2 after priming with about 1/2 cup of  
corn sugar boiled in a pint of water (and let cool of course). After the  
lids on I purge the Air with CO2 for several seconds via the presure  
relief

valve and then let the pressure build and set the seals... I make sure  
the

sugar/water mixture is well mixed with the beer. I've measured the  
gravity

after conditioning and it's exactly the same as before I primed,  
indicating

that the sugar has indeed been consumed during conditioning. I even, as  
one person suggested, rechecked the pressure each day for about 5 days to  
make sure the CO2 didn't all get absorbed into the beer before it had a  
chance to build up it's own presure and therefore lose the seal. The  
second and third day it took on a little CO2, the next day, it didn't  
take

on any and the forth and fifth day it tried to pump beer up my CO2 line!  
But by God, after two weeks of conditioning, I've got very little fzzzz!  
If you slosh the beer, stir it or agitate it, it produces head pretty  
well.

So I'm back to artificially carbonating this tank again.

>From the responses last time, I know that some people have given up on  
natural

conditioning of Cornelius tanked beer, but maybe those of you that have  
good

luck with this can give me an idea of what I need to do.. Am I cutting  
back

on priming sugar (as sugested by C.Papazian) too much for this volume? Do  
I

need to use a full cup to get a 5 gallon tank carbonated? Two cups for a  
10  
gallon tank?

Geeezzz! I gotta relax! Good thing I'm sippin' on a homebrew. 8^[]  
(burping smiley)

Stan

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End of HOMEBREW Digest #685, 07/23/91  
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Date: Tue, 23 Jul 1991 08:13:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Isolating *S. delbrueckii*

>I'm going to miss MeV; Wyeast wants a fortune for their pure *S. Delbrueckii*  
My way around this was to purchase Wyeast's Weizenbier yeast (No. 3056 - a blend of *S. cerevisiae* and *S. delbrueckii*) and to plate it out on a Petri dish containing malt agar. The individual *S. cerevisiae* and *S. delbrueckii* colonies that formed displayed radically different colony morphologies. The *S. cerevisiae* colonies were smooth, small and round domes, typical of the majority of *S. cerevisiae* colonies on malt agar. The *S. delbrueckii* colonies grew more rapidly and spread out flatter, with jagged edges around the colony perimeter. They looked exactly like the colonies I had obtained many moons ago after plating the pure M.eV *S. delbrueckii* strain.

I then picked a well isolated *S. delbrueckii* colony from the plate and used it to inoculate a small volume (50 ml) of sterile wort. This was scaled up to a 500 ml culture which I used to make a batch of Weizenbier. The result was a nice tangy Weizen with plenty of clovelike phenols. :-D

If you culture yeasts on agar plates I recommend this procedure. If not I recommend looking into home culturing. It's not as complicated as it first seems. I'd be willing to send pure *S. delbrueckii* to brewers within reasonable mailing range (I live in Hamilton, Ontario, Canada). Maybe there are other HD subscribers/yeast culturers willing to do the same in their local areas.

-----

Date: Tue, 23 Jul 1991 08:06:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Isolating S. delbrueckii

>I'm going to miss MeV; Wyeast wants a fortune for their pure S.  
Delbruckii  
>strain, and I'll want to make wheat

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other HD  
subscribers/yeast culturers willing to do the same in their local areas.

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Date: Tue, 23 Jul 1991 08:30:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Apologies

I've been trying to send an edited letter and the E-mail send/edit keeps  
f@\*%ng up. I hope that repeated versions of a garbled letter were not  
sent and  
I apologize if they were.

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Date: Tue, 23 Jul 1991 08:26:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Isolating S. delbrueckii

make wheat

Ms

y way around this was to purchase Wyeast's Weizenbier yeast (No. 3056 - a blend of S. cerevisiae and S. delbrueckii) and containing malt agar. The individu

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Date: Mon, 22 Jul 91 19:36:13 EDT  
From: slammer!brad@emory.mathcs.emory.edu (Brad Isley)  
Subject: Re: Homebrew Digest #684 (July 22, 1991)

>  
>  
>  
> HOMEBREW Digest #684 Mon 22 July 1991

Yo, anybody home? Please unsubscribe me. This is attempt #3.

Thanx!

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Date: Tuesday, 23 Jul 1991 10:59:39 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Brewing software

>Date: Thu, 18 Jul 91 07:46:27 -0700  
>From: darryl@ism.isc.com (Darryl Richman)

>The Brewer's Worksheet is available from the various archives  
>and is an Excel spreadsheet I wrote to do recipe formulation  
[...]

>A brewer over on CompuServe, Art Steinmetz, uploaded a version  
>that had been translated to 1-2-3 on the PC (sorry, I don't have  
>a copy--would someone be willing to download it and send it over  
>to aem?).

Art was kind enough to upload it to my BBS, so I transferred it  
to a system at work, uuencoded it, and mailed it to aem.  
Hopefully I did my part correctly and the version in 1-2-3 format  
will show up at the archives at mthvax.cs.miami.edu.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tue, 23 Jul 91 8:53:56 PDT  
From: Tom Bower <bower@hprnlme1.rose.hp.com>  
**Subject: Bottling from kegged beer?**  
Full-Name: Tom Bower

I got my Cornelius keg mostly to bypass the onerous chores associated with bottling my homebrews, but sometimes I'd like to bottle some of a batch anyway -- for transportability.

So, what's the best way to bottle some when you're also kegging?

1.) Pull off some of the flat brew before kegging. Prime it with corn sugar based on the volume, and bottle. Assuming I'm only going to do a half-dozen bottles or so, what's the best way? Some sugar per bottle, or make up a syrup to add to the whole bunch? What's the best proportion on a per-ounce basis?

2.) Bottle some of the already-carbonated beer straight out of the keg.

Are there any tricks/gotchas with this? Does naturally-carbonated work as well as CO2-tank-carbonated for bottling?

3.) Other methods?

Tom Bower, HP RND R&D

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Date: Tue, 23 Jul 1991 12:18:35 -0800  
From: krweiss@ucdavis.edu  
Subject: Re: sterilizing your water

Craig Artley writes:

>It was pain, but the shopkeeper  
>said that using fresh tap water could result in unwanted bacterial  
>contamination. Next time I will be inclined to skip that step and  
relax,  
>don't worry, and have a homebrew. Opinions?

I'd go with relaxation on this... Unless Golden, CO is prone to outbreaks  
of dysentery and suchlike water borne ills.

>  
>I also cooled the wort by placing the brewpot in a sink of cold water,  
>which worked rather well. I observed a lot of the protein sediment  
(trub)  
>settling out in the fermenter, so I guess that means I got a good  
>"cold-break", right? This fellow also recommended using two packets of  
>yeast and rehydrating it in a bit of warm, sterilized water before  
>pitching. Are these also good ideas?

Yup, good ideas. Liquid yeast pitched into a starter is probably an even  
better idea.

>  
>Craig Artley cartley@dix.mines.colorado.edu (303) 273-3557  
>Dept. of Geophysics, Colorado School of Mines, Golden, CO 80401

Ken Weiss krweiss@ucdavis.edu  
Manager of Instruction  
Computing Services916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Tue, 23 Jul 91 15:34:51 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: SS vs Al revisited

OK, my vote. The winner for best method is...

Weight, well actually density. If you have some container big enough to determine the displacement of the pot, and a scale to weigh it, then you can determine it's density, and thus easily know whether it's Al or SS.

As for Craig Artley:

In all the places I've lived in the last five years I've gotten city water specs. All of them had bacteria ranges in the level of 1 per 10,000 parts water (ie real low). Boiling to sterilize is a waste of time. Boiling to remove volatile chlorines however is worthwhile.

If you have a big enough brewpot (see SS vs Al debates... :-) then you don't need to pre-boil your water, just boil all your wort and use a wort chiller. If you don't well pre-boiling is good, but I'd say far from a mantra.

- JaH

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Date: Tue, 23 Jul 91 19:41 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: heat

Date: 23-Jul-91 Time: 03:40 PM Msg: EXT01586

Hello,  
I started my first batch of beer (a brown ale) Sunday July 13. I think I pitched the yeast a bit early (the wort was not 78 degrees), but it seemed to be doing just fine. July 18 or 19 I racked it into a second carboy to get it off the trub (a friend who homebrews says it's too hot to leave it there). It has not been bubbling much at all since then. The temperature has been over 85 each day since before I racked, and got up to 102 last Saturday. Have my yeast all died? Will taking a SG reading let me know anything? (I forgot to do an original SG reading, but the kit had predicted final gravity readings). It also gave off banana smells. Is this really bad? I thought brown ales were supposed to be fruity, and I do like bananas... When I racked it it tasted like it had fermented.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Tue, 23 Jul 91 10:13:14 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Oops! Ropiness ...

In HOMEBREW Digest #682, Richard Stueven asked the not-at-all Stupid Question (TM):

>In HBD #681, Martin Lodahl wrote:

>

>>It only took about 10 days (and some premature hot weather) to >>produce decided ropiness, so I pitched the Brettanomyces.

>

>Maybe I'm just slow on the uptake, but what's "rope"? I've seen the >term in a number of places, but I've never been able to figure out what >it means...

Sorry I missed this question the first time I read this Digest issue. "Rope" is a really weird effect of certain bacterial contaminants, where gelatinous filaments are formed, often accompanied by a sort of oily texture and a lactic acid sourness. By almost any standard it's revolting, but it's one of the stages lambics usually go through. Some lambics never get beyond it. In my present batch, it appeared as if the top 1" or so was utterly crammed with clear-to-whitish tubifex worms. Within a couple of weeks of pitching the Brettanomyces culture, it had cleared up.

>thx...I owe you a homebrew.

I'll look forward to collecting, some day ...

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Tue, 23 Jul 91 15:57:54 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: reCulturing Yeast

Mark Castleman asked about saving a successful yeast.

I recently cultured the yeast from a SNPA bottle and have since pitched a batch with it (the batch in the T-shirts). Everything smells and looks good. When I rack the beer off, I figure on swirling-up and bottling some of the yeast-cake itself and sticking it, unprimed, directly into the fridge. I figure that if the yeast survived that sort of treatment before it got to me, it can take some more of it. So long as it's already dormant it seems it should work.

That's how I plan to go about it unless someone here can show me that it won't work.

-Carl `This is all conjecture, I've never done it either' West

P.S. The yeast was cultured *in* the SNPA bottle (after pouring out the beer) by adding progressively larger amounts of weak wort, then allowing it to ferment out and go dormant. At which point I tasted, flamed and capped it and stuck it in the fridge for a couple of weeks. That part seems to have worked.

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Date: Tue, 23 Jul 91 20:12 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: brewery tour

Date: 23-Jul-91 Time: 04:11 PM Msg: EXT01588

Hello again,

We went on a tour of New Haven Brewing Company, a local micro. They make Elm City, Connecticut Ale, Blackwell Stout and Mr. Mike's light (made light by replacing some barley with wheat and fermenting to only 2.3%). They use local water and boil it 3-4 hours but add nothing to treat it. (New Haven water has lots of bacterial problems and they use lots of Chlorine to combat it in the water supply) They mash, sparge, ferment (at very cold temps) and then filter (cold filtered). They carbonate in a "bright beer" tank with a stone that lets them put CO2 back in, then bottle.

One can't taste the beer there, they are afraid of suits. They used to let people have up to 2 beers, but got sued twice and lost insurance once (in only 2 years of operation). Suit one was by a City Alderman who hurt his gums on the crab dip at the opening party. Chris (who gave the tour) couldn't remember the second suit. The insurance loss was strange. They had a homebrew club coming in, and were having a small party for the club (a keg and some munchies) . A couple came and wanted a tour (they were not with the club) they were given a short tour, told about the club coming in, and the couple asked could they stay for the long tour? They were allowed to stay, and no one kept a real close watch on them. When the party started, the homebrew club acted responsibly, talked, ate, drank some beer. The guy with the couple drank himself sick. Turns out that the woman was a secretary with an insurance company and when NHB applied for insurance she told her boss "don't give them insurance they got my boyfriend drunk." Now the brewery is applying for a license as a brewpub as well as a micro so they can serve beer after their tours.

Now they are having to fight Molsen. Molsen and Volvo are sponsoring a Tennis tournament in New Haven and have paid all the local merchants to run Molsen specials (normally few bars have it, it doesn't sell locally). They are sponsoring a beer garden and concerts on the Green, etc. NHB has just begun to

advertise more, and are getting drowned out by the big corporation.  
Support the  
little guys, buy local beer!

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to

INTERNET katman.wnets385%wnet\_6790753@mcimail.com

OR

MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Tue, 23 Jul 1991 16:26:59 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: SS/Al covers

I have been contemplating the purchase of a stainless brewpot from Rapids, Inc. Expensive at some \$90, but I think it may be worth it. On the other hand, a s.s. cover for the pot goes for a good chunk of \$ too, somewhere around \$20-30, whereas an aluminum cover goes for less than half of that. Anyone know if there's any reason \*not\* to put an Al cover on a stainless pot?

Re. boiling all your brew water: I use municipal water that comes from a lake. The water quality is better in the winter than it is in the summer. That's a subjective statement, (it tastes better in the winter), but it also makes some qualitative sense. Summer lake water has a higher and more active bacteria level, and treatment requires balancing between chlorine and bacteria levels. I haven't boiled all my water in the past, and I've produced some fine beer, but the beer I've made in the summer sometimes "soured" after a while (months, usually), whereas winter-made beer hasn't soured. There's a zillion possible reasons for this other than the water, but it seems to me that if you've got a way to cool and store the top-off water, it would eliminate a possible major source of contaminants, especially in the warmer months if your water supply is like mine.

Still no response on my question of how much it costs to start up a brewpub or microbrewery. Anybody know?

Russ

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Date: Tue, 23 Jul 91 13:47:06 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Stainless Steel Fermenter**  
Full-Name: "John Cotterill"

Does anyone know where I can obtain a stainless steel fermenter with a conical bottom on it (just like the pros!) that holds about 6 gallons?? I had this great idea that if I cut the bottom off of a Cornelius Keg, and welded a stainless funnel on the bottom, I would have just what I need. The trouble was that I could not find a funnel large enough. A custom funnel costs about \$250. Anyhow, you get the idea of what I'm looking for. Any suggestions where to find it??

- - -

~~~~~  
~ John Cotterill (916) 785-4138~
~ Systems Technology Division ~
~ 8010 Foothills Blvd.~
~ Roseville, CA 95678 ~
~ HPDesk: John (hprpcd) /HP5200/UX ~
~ Unix to Unix: johnc@hprpcd.rose.hp ~
~~~~~

-----

Date: 23 Jul 1991 9:30 EDT  
From: hplabs!ames!rutgers!bellcore.bellcore.com!hera!afd (adietz)  
Subject: Glassware

Where can I find a good selection of bar glassware?  
I need pilsner glasses, pint mugs, and pint glasses.

-A Dietz  
Bellcore, Morristown

-----

Date: 23 Jul 91 14:29:00 PDT  
From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>  
Subject: Keg pot lids

>I am fortunate enough to have a 15 ga. keg ready to be converted  
>to boiling kettle, but first I would like to get a good lid  
>for it and cut the hole to match.  
>  
>Can anyone recommend a good lid for this?  
>  
> Thanks,  
> Bob C.

Try the lid from a wok. You should be able to get away with a small lip  
around the inside of the keg. One of my fellow Maltose Falcons (NOT  
Darryl  
Richman!) made a fluid level indicator for his keg out of a toilet bowl  
float  
so that he didn't have to stand on a ladder to check it. I haven't  
started  
building my 15 gal. setup yet.

I haven't made the index of HB digests for June yet since I am missing  
some.  
Did anyone get a whole no. 667? I saw references about Europe. I am  
going to  
beer heaven (Germany, Belgium, Netherlands, and Denmark) next month.

I was able to get a 10 deg. F. drop in temperature using the wet T-shirt  
method. The upside-down jug is a good idea for refilling the tub with  
water.  
I used a fan several feet away to help the effect. Putting the fan too  
close  
causes the shirt to dry up faster than it can wick.

-  
David A. Haberman  
Email: habermand@afal-edwards.af.mil  
Benny's Bait Shop and Sushi Bar - "Today's Bait is Tomorrow's Plate!"

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Date: Tue, 23 Jul 91 16:53:33 CDT  
From: GASPAR@WUCHEM.wustl.edu  
Subject: subscription request

Please enter my subscription to your homebrewing list. Thank you!

Peter Gaspar  
Chemistry  
Washington Univ.  
St. Louis, MO  
e-mail address: GASPAR@WUCHEM

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Date: Tue, 23 Jul 91 17:58 EDT  
From: "JEFF BRENDELE S:(814)867-2849" <BLI@PSUVM.PSU.EDU>  
Subject: Area Homebrew Clubs?

Someone mentioned a trip to the microbrewery in NJ. I was wondering where the local homebrew clubs are in the SE and Central PA area (Reading & State College if that helps.)? Also...any news on what's tapping at the PA Micro's?? I'd like to try to "make my rounds" before returning to school in August... anything really good out there (besides the Beer Fest going on now at Stoudt's up the road 7mi. in Adamstown)?

-JeffB.  
PennState Homebrewer

-----

Date: Tue, 23 Jul 91 14:44:23 -0700  
From: carl@ism.isc.com (Carl Hensler)  
Subject: Re: Darryl who??

>> Just who is Darryl Richman, anyway ? :-)

Darryl Richman is a Principal Member of the Technical Staff at Interactive Systems Corporation, where he has worked for about eight years. He is an accomplished programmer who started out hacking compilers, and moved on to Unix drivers and kernel internals. He is currently working on advanced user interfaces.

Darryl lives in the Northridge area of the San Fernando valley with his wife, Heather, four hyperactive mutts, and innumerable birds, snakes, lizzards, tortoises, etc.

Darryl makes excellent, prize-winning beer, and is a regular contributor to the Homebrew Digest.

If you want more details of Darryl's life, send me some money and I'll tell you some really juicy stories about him. Like the time I found him and that big red bird ...

Carl Hensler  
Interactive Systems Corporation

-----

Date: Tue, 23 Jul 91 17:54:32 EDT

From: adams@bostech.com

**Subject: Beer tasting in Boston**

While listening to the radio this weekend, I heard an advertisement for a beer tasting, sponsored by WBUR (Boston). The date is Thursday August 15, and the cost is 30 bucks. It will run from 6 to 10, and is supposed to be the largest beer tasting on the East Coast this year. Brewers from every New England state except Rhode Island will be present. (I wonder why Hope is not involved...) Also, several restaurants and snack food companies will be offering their wares. The location is 808 Commonwealth Ave. Boston.

You can order tickets in advance by calling WBUR at (617)353-3800 and using your MC / Visa card. They recommend buying tickets in advance.

E-Mail me if you're interested; maybe we can get a whole gang of homebrewers together.

Dave Adams  
adams@bostech.com

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Date: Tue, 23 Jul 1991 20:34 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: A lid for SS Boiling Keg

>From: Bob.Clark@Eng.Sun.COM (bobc@wings.Eng - Bob Clark)

>I am fortunate enough to have a 15 ga. keg ready to be converted  
>to boiling kettle, but first I would like to get a good lid  
>for it and cut the hole to match.

>Can anyone recommend a good lid for this?

Yeah. I use the lid from my Wok.

Kinney Baughman | Beer is my business and  
| I'm late for work

Darryl Richman? Did somebody say, Darryl Richman?? :-]

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Date: Tue, 23 Jul 91 20:34:33 -0400  
From: "Alan McPherron" <mcph@unix.cis.pitt.edu>  
**Subject: A lid for SS Boiling Keg**  
Please add me to your list. Thanks.

Alan McPherron Tel: (412) 648-7513  
Anthropology Dept. Fax: (412) 648-5911  
Univ. Pittsburgh mcph@unix.cis.pitt.edu  
Pittsburgh PA 15260 MCPH@PITTUNIX.Bitnet

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Date: Tue, 23 Jul 91 19:22:40 -0600  
From: Warren Kiefer <oopwk@TERRA.OSCS.MONTANA.EDU>  
Subject: Kegging Question

I now have obtained a root beer keg from the local pepsi distributor, what I'm wondering is what I'll have to do to get this baby in action ??  
The  
keg has two fittings, each fitting has 3 pegs on it and a valve on the top that goes in when you push on it (such technical terms !!). Can I go to the local hardware store and get what I'll need to attach the CO2 and the tapper or will I have to go back to the distributor and get the pieces I need ??

On a side note has anyone had the Sierra Nevada Summerfest Lager yet, I wasn't real impressed but maybe it's just me. If at first your not happy, drink it, drink it again !!

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-----  
|~~~|\_"A mug a day Warren R. Kiefer  
|ale|\_)keeps the DOC away !" BITnet: oopwk@mtsunix1  
|\_\_\_| INTERNet: oopwk@terra.oscs.montana.edu  
MSU Computing Center  
"All opinions are definitely mine"

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Date: Wed, 24 Jul 91 14:54 EST  
From: David Taylor <DAVID@phillip.edu.au>  
Subject: Re: brewing software

In HBD#683 Darryl Richman (gooday Darryl!!) writes:

> The Brewer's Worksheet is available from the various archives and is an  
> Excel spreadsheet I wrote to do recipe formulation work.

I would like to get my hands on this but can't find it on mthvax at  
Miami.  
Can anyone point me to an archive site FTP'able from Aus. where I may  
pick  
it up? My last few brews have varied from what was intended so feel the  
need  
to tighten up my recipe formulations.

Be careful not to spill any! David

-----

Date: Tue, 23 Jul 91 22:06:54 -0700  
From: mason@enuxha.eas.asu.edu (Frank W. Mason)  
Subject: Re: brewing software

Greetings!

I am about to attempt my first batch and would like to trouble the experts

for a little advice before I forge blindly ahead. I have been reading the Digest (and anything else I can find) for about two months now and have poured over so much info that it is becoming a bit muddled! Any advice

would be greatly appreciated.

I purchased a "starter kit" from the best-known local supplier (read only local supplier) and got everything but a glass carboy (I know...the Digest's

Beginner file recommends one. I guess I just got so caught up in the excitement

of it all I forgot). Anyway, the supplier suggests I forgo secondary fermentation

in the carboy by priming the bottles. I know I have read opinions regarding this here before, but forget what the consensus was. Should I take the slightly more complicated route and procure a carboy first, or is simplicity worth the cost in flavor for the first batch? I have a

hopped malt extract (IRONMASTER Brown Ale) to keep it simple, but should I also add some finishing hops or is that getting a bit too esoteric for a first batch? Another concern is that I live in the desert. The days are about 105 degrees right now and keeping the house at 65 degrees for aging the bottled brew would raise the per bottle cost beyond reason. Is 78 - 80 degrees

OK or will it ruin the quality of the beer?

Thanks in advance for any help. This Digest has been the single greatest inducement for my interest in homebrewing...thanks to all involved!

Frank

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Date: Tue, 23 Jul 91 7:20:39 EDT  
From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>  
Subject: Re: making malt

I suspect that it's not practical to make barley malt in the home, but there are people who would disagree. One home soda/wine/beer book advises doing just that thing.

I have made wheat malt, but just a couple of pounds to flavor some beer. Buy whole wheat at the health food store, cover it with water and let it sit in the sun for a couple of days to start sprouting. Dry in the oven at low temperature, stirring regularly. Grind and use in the mash.

Lots of trouble. Add in oven and labor and it's cheaper to buy it.

--

...![bikini.cis.ufl.edu allegra uunet!cdin-1]!ki4pv!tanner

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End of HOMEBREW Digest #686, 07/24/91

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Date: Wed, 24 Jul 91 10:55:48 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Q; Rec. for pot lids?

You could try a wok lid or a lid from an other large pot you may have.

-----

Date: Wed, 24 Jul 91 10:48:32 -0400  
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)  
Subject: Pre-boiling water

There were several replies to the guy who's brew-shop-owner advised him to pre-boil all his water, the replies all having to do with the low bacterial count in tap water making this step unnecessary. I think they missed one of the main points - boiling the water and \*letting it cool in open-top containers\* drives off chlorine and other dissolved junk in the water. Miller (the author, not the dry beer) devotes some space to this concept in TCHoHB. The same things the water company does to keep bacteria counts low are going to work against your yeast, too. By pre-boiling you are likely to make the water more habitable for your little pals. I think pre-boiling has some effect on mashing also, by softening the water (you want to add minerals to compensate). BTW, I notice that Colonel John always uses preboiled water in his beer kit reviews in Zymurgy.

Tom

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Date: Wed, 24 Jul 91 8:59:16 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: homemade stainless fermenter

> From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
>  
> Does anyone know where I can obtain a stainless steel fermenter with a  
> conical  
> bottom on it (just like the pros!) that holds about 6 gallons?? I had  
> this  
> great idea that if I cut the bottom off of a Cornelius Keg, and welded  
> a  
> stainless funnel on the bottom, I would have just what I need. The  
> trouble  
> was that I could not find a funnel large enough. A custom funnel costs  
> about  
> \$250. Anyhow, you get the idea of what I'm looking for. Any  
> suggestions where  
> to find it??

Any competent sheet metal shop should be able to make  
up a stainless cone for maybe fifty bucks, including the  
welding. \$250 is outrageous. The hardest part will be finding  
the valve or fitting for the bottom.

Call the manufacturer to get the alloy! You'll want to  
match what they used to make the keg, to make welding easier.  
I think both Cornelius and Firestone use 303, but if your  
fermenter turns into a pressure vessel accidentally and blows  
up because this tidbit of data is wrong I will NOT be liable.

Some observations on welding with kegs:

In a desperate attempt to get 2.5 gal kegs, a fellow  
brewer, whose name I will not divulge (after all, he has a  
family, and if word of this got out...) and I tried to make  
one. He found a cheap source of 5 gal kegs, and I sawed the  
middle out of one and got the top welded to the bottom. Since  
you can't weld from the inside, it got welded from the  
outside, and this left the inside of the bead pretty ugly.  
Lots of rough, jagged surfaces to hold microbes.

I used up several grinding stones in my die grinder,  
and damn near buzzed a Dremel tool to death trying to get the  
bead ground smooth. The tools proved near impossible to hold  
thru the opening of the keg, and grinding the weld (rather  
than the keg) proved difficult. I still have the keg, but  
haven't used it.

If somebody comes up with a great idea, I'd like to  
hear about it.

- - -

Marty Albini

---

"Out on the Mira the people are kind; they treat you to  
homebrew and help you unwind/ and if you come broken they see  
that you mend, and I wish I was with them again."--Allister  
MacGilivray  
phone : (619) 592-4177  
UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA  
92127-1899 USA

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Date: 24 Jul 91 09:19:00 PDT  
From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>  
Subject: re: reCulturing Yeast

>When I rack the beer off, I figure on swirling-up and bottling some of  
the  
>yeast-cake itself and sticking it, unprimed, directly into the fridge.  
I

That's what I did a few months ago.

>  
>That's how I plan to go about it unless someone here can show me that it  
won't  
>work.

It worked fine for me. I am on the third batch from the original yeast.  
The  
first batch was from the Wyeast #1056 American Ale yeast. I then took  
the  
stuff off the bottom of the primary and put it in a 48 oz. juice jar. A  
couple of months later I pitched half of it into the carboy of the next  
batch. I let it warm up to room temperature first. The third batch's  
yeast  
came from the bottom of the primary of the second batch after being  
stored in  
the 'fridge for a month. A starter was used for this batch. I spoke to  
Dr.  
Fix at the Southern California Homebrewer's Conference and he said that  
as  
long as there is a layer of beer over the yeast it would be OK in the  
refrigerator for a while. Make sure the yeast is a clean white color and  
the  
beer tastes good. Also, don't forget to sterilize the jar, lid, and the  
funnel used to transfer the yeast sludge. I got a good enough yeast pack  
on  
the second batch and had to add a little sterile water to have some  
liquid  
covering the yeast.

Another hint from Dr. Fix: if you don't have boiling water to rinse the  
carboy, use a can of cheap beer. It's sterile and will readily absorb  
the  
chlorine.

-  
David A. Haberman  
Email: habermand@afal-edwards.af.mil  
Benny's Bait Shop and Sushi Bar - "Today's Bait is Tomorrow's Plate!"

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Date: 24 Jul 91 16:08 GMT  
From: JUEAL.S@AppleLink.Apple.COM (Jueal, Stacey)  
Subject: Re: Homebrew Digest #686 (July

A Dietz wants to know where to get great glassware. Well two recommendations I can give are the following:

1. If your area has a store called 'Crate & Barrel', you're in luck. They have an \*INCREDIBLE\* selection of glass/barware. I know this retailer isn't just a California phenomenon. They're also reasonably priced. Glassware is sold by the piece rather than sets. This gives you the flexibility of constructing a set sized to your needs, as well as a way to replace broken glasses without buying a whole set!

2. I live in the San Francisco Bay area. Any phone book lists restaurant/bar supplies stores that are open to the public. They are listed under 'Restaurant supply' in the yellow pages. These folks tend to sell glassware in large sets, like 36 per! This can work in your favor. Buy a set and keep out only the number you need. Pull from the remainder you pack away as needed. My brew partner purchased his wine glasses this way -- we're winos too ;-) I think he said the glasses cost about \$3.00/per. Not a bad deal at all. I would imagine beer glasses and the like could be had for a reasonable price as well.

Bottom line is you \*CAN\* get nice glassware for a decent price AND not feel awful when a glass is broken.

Hope this helps!!!

Stacey, the sweetie of 'Slug & Sweetie'

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Date: Wed, 24 Jul 91 12:25:19 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Re: bananas

Mike McNally <mcnally@Pa.dec.com> writes:

>

>I have begun sampling a batch that, like a couple before it, have a  
>distinct banana aroma. Noonan blames this on ethyl acetate formed due  
>to lack of oxygen in the early pre-fermentation phase. I'll be building  
>one of those aerators (from some stiff plastic tubing) real soon now.

I can't verify the chemical that causes the banana flavor/aroma, but  
it isn't always an undesirable trait. It is my understanding that  
additional oxygenation of the wort will reduce the effect.

Sam Adams Wheat Beer has a very distinct banana aroma/flavor and I  
personally find it to be a wonderful part of the character of this  
beer.

- - -

|                      |  |                                                    |
|----------------------|--|----------------------------------------------------|
| Kevin L. McBride     |  | "It's the quintessential "shell script from hell." |
| President DoD        |  | People sometimes gather their friends around and   |
| MSCG, Inc. #0348     |  | run it just for the entertainment value."          |
| uunet!wang!gozer!klm |  | - Larry Wall on "Configure"                        |

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Date: Wed, 24 Jul 91 12:35:30 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Re: Sam Adams Wheat Brew.

"DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil> writes:

>  
>I got my first six-pack of the new Wheat Brew from Sam Adams (The Boston  
>Beer Co.), this weekend. Now, I am new to experiencing many different  
>types of beer. Two years ago, I hated beer because all I had ever  
tasted  
>was the usual American barley sodapop. When I finally discovered beer  
in  
>all it's glories, I missed wheat beer. This new brew from Sam Adams is  
the  
>first wheat I have ever tasted. (I intend to brew some, but too many  
>stouts to try first!)

The new Sam Adams Wheat Beer is certainly *\*different\** from most of the other wheat beers that I have had. I had a chance to taste it at the brewery during the AHA Conference brewery/pub crawl and immediately fell in love with it. This was before it was available in stores. As soon as it became available, I went out and bought a whole case. It's that good.

>Does anyone know what the wheat percentage is in this beer? Do they  
brew  
>it on premissis, or is it contract brewed. Most importantly of all, how  
>does it compare with other great wheat beers of Europe. (I intend to  
get  
>around to trying all of them, too ... it just takes time, a lot of time.  
)

No, I don't know. Jim Koch told us during the tour, but I wasn't taking notes. It is brewed both in their Boston brewery and by contract in Pittsburgh. How does it compare? Well, it's different, but it is definitely up there on my list as one of the "great ones."

>Oh yes, how did I like the new Wheat Brew? Since I haven't heard any  
other  
>opinions yet, I'll go out on a limb and say it is delicious. There is a  
>good solid taste that starts with a lot of flavor and lingers longer  
than  
>any other beer I have tasted. The far end of the aftertaste is not  
unlike  
>that you get if you chew raw wheat berries. Now, if the consensus is  
that  
>it's a bad beer, I'm proven to have no taste ... but I think it will  
hold  
>up to be pretty good in all quarters.

I agree. It IS delicious. It has a wonderfully complex flavor and aroma, but at the same time, it is light, dry and crisp. A definite replacement for your old lawnmower beer. I can drink a LOT of this stuff. (I HAVE drunk a lot of this stuff. :-)

- - -

|                      |  |                                                    |
|----------------------|--|----------------------------------------------------|
| Kevin L. McBride     |  | "It's the quintessential "shell script from hell." |
| President DoD        |  | People sometimes gather their friends around and   |
| MSCG, Inc. #0348     |  | run it just for the entertainment value."          |
| uunet!wang!gozer!klm |  | - Larry Wall on "Configure"                        |



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Date: Wed, 24 Jul 91 12:45:08 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Re: Dry brew, cold filtered

Mike Fertsch <FERTSCH@adcl.adc.ray.com> writes:  
>  
>[stuff about dry brewing and cold filtering]...  
>  
>Listening to the adverts,...

Phil <can'trememberhislastnamerightnow> of the Cambridge Brewing Co. has this cute little sign on the wall inside his brewery. It reads like a David Letterman "Top Ten" list describing beer advertising gimmicks, etc., ad nauseum.

At the very bottom of the list (No. 1 reason) is:

"Cold Filtered, because you don't know what that means."

IMHO, "Dry Brewing" and "Cold Filtering" don't mean squat to the Big Beer Co.'s target audience. They just sound like revolutionary techniques designed to deliver a beer with even less flavor than before. Pure Marketing Bullshit. I personally don't want anything to do with a beer that has "absolutely no aftertaste." A-B tries to make it sound like there is no such thing as a "good aftertaste."

Blech.

- - -

|                      |  |                                                    |
|----------------------|--|----------------------------------------------------|
| Kevin L. McBride     |  | "It's the quintessential "shell script from hell." |
| President DoD        |  | People sometimes gather their friends around and   |
| MSCG, Inc. #0348     |  | run it just for the entertainment value."          |
| uunet!wang!gozer!klm |  | - Larry Wall on "Configure"                        |

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Date: Wed, 24 Jul 91 10:53:32 mdt  
From: hplabs!hp-lsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979 8583)

**Subject: Re: Frank's Questions**

>I purchased a "starter kit" from the best-known local supplier (read only  
>local supplier) and got everything but a glass carboy (I know...the Digest's  
>Beginner file recommends one. I guess I just got so caught up in the excitement  
>of it all I forgot). Anyway, the supplier suggests I forgo secondary fermentation in the carboy by priming the bottles. I know I have read opinions

It's not the secondary fermentor that's what's important here, rather, a second, large food-grade container for priming.

I suggest you get the carboy (give up the deposit from the bottled water company and keep the carboy) and use the plastic bucket you got with the kit for mixing-in the priming sugar.

In any event, be very careful to not scratch the plastic bucket -- scratches harbor bacteria.

>regarding this here before, but forget what the concensus was. Should I  
>take the slightly more complicated route and procure a carboy first, or  
>is simplicity worth the cost in flavor for the first batch?

It's not the flavor -- you may get inconsistent carbonation and you should boil your priming sugar to kill any nasties.

>I have a hopped

>malt extract (IRONMASTER Brown Ale) to keep it simple, but should I also  
>add some finishing hops or is that getting a bit too esoteric for a first  
>batch?

Go for it.

>Another concern is that I live in the desert. The days are about  
>105 degrees right now and keeping the house at 65 degrees for aging the  
>bottled brew would raise the per bottle cost beyond reason. Is 78 - 80  
>degrees

>OK or will it ruin the quality of the beer?

It will taste fruitier -- it will not ruin the beer.

>

>Thanks in advance for any help. This Digest has been the single greatest

>inducement for my interest in homebrewing...thanks to all involved!

Your welcome. You can pay us back by turning two (or more) of your friends on to homebrewing. Once everyone in the U.S. appreciates good beer, we'll be able to buy good beer everywhere!

Al.

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Date: Wed, 24 Jul 91 16:29 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: micro start \$\$

Date: 24-Jul-91 Time: 12:30 PM Msg: EXT01603

Wolfgang Puck said it took him \$1 million to get Eureka off the ground. He hadn't realized it would be so much more expensive to do a brewery vs. a regular restaurant. The guys at New Haven Brewing Co. spent \$100,000 just on legal fees to get the Connecticut laws changed, and they are spending a great deal of money on licenses, permits, etc. The equipment alone must be terrifically expensive. As I understand it, it's all made by this place in Oregon. There is also a magazine/trade paper for micros you could subscribe to. Call micros and ask them what it cost them, running costs, etc. Also you have to factor in the physical plant. Height is important.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion. Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Wed Jul 24 10:04:58 1991  
From: larryba@microsoft.com  
Subject: re: Fermenters, bottling from kegs

>From: Tom Bower <bower@hprnlme1.rose.hp.com>

So, what's the best way to bottle some when you're also kegging?

I simply bleed off the pressure and fill bottles from my tap. My beers are in a refer @48f + I freeze the bottles before filling. They seem to keep their carbonation just fine. Before I had a refer for my beer, I would drop the kegs into my chest freezer for a couple of hours.

>From: "John Cotterill" <johnc@hprpcd.rose.hp.com>

Does anyone know where I can obtain a stainless steel fermenter with a conical bottom on it (just like the pros!) that holds about 6 gallons??

I had a similar "great idea", but quickly dropped it when the fabrication costs started running \$500 or more! New kegs run about \$90 and they are mass produced. I might be willing to part with \$200 to get an equivalent conical fermenter for 6-7 gallons that has the same form factor as a keg. Then I can get a fermenter + several kegs into my refer. As it is now I can only stuff one carboy + 3 kegs into it. To ferment/lager/store more beer would require a second fridge + a remodel of the house. Hence my willingness to blow money on a fermenter. I doubt even the massive homebrew market wouldn't allow the kind of efficiencies needed to get down to \$200. :=(

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Date: Wed, 24 Jul 91 13:00 EDT  
From: Mike Fertsch <FERTSCH@adcl.adc.ray.com>  
Subject: RE: Juniper Beer

Kevin McBride posted a question the other day about juniper berries in beer:

> Well, the Junipers are all covered with berries. Blowing off the cobwebs  
> from the back of my brain brings forth a memory of someone writing about  
> Juniper beer many digests ago. Is it worth trying? Just for a lark? Yes,  
> I like gin, so I wouldn't find the Juniper taste to be offensive. How much  
> of the berry harvest should I use for a 5 gallon batch? Do they go into the  
> boil? Or is it better to "dry hop" the berries? Should they be crushed  
> first? Would Juniper go better with a "lawnmower" beer or with something  
> heavier?

I have no experiences either, but I am going through the same questions as Kevin. My wife bought some "freezed dried" juniper berries for cooking. They smell wonderful - just like good gin. I recall reading that the Belgians used juniper berries in beer before the world discovered hops. Michael Jackson says that one or two Belgian breweries STILL make juniper beer. Some info must be available! Any Belgianophiles out there?

I was planning on making a strong spiced beer (Belgian triple strength = 1.080) I plan on using coriander and orange peel at the end of the boil, hoping for a Hoegarden Gran Cru-type beer. As an experiment, I'll add some crushed juniper berries to the secondary fermenter (split batch). I'll go pretty light on the berries as each berry has tremendous flavor and aroma. 1 tablespoon of the crushed berries will be my starting point. My limited experience tells me that spices should not be boiled for long periods of time. I'm brewing this weekend, and I'll let everyone know how it turns out! I hope it works, because I just "discovered" a big juniper tree in my yard!

mike f

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Date: Wed, 24 Jul 91 11:07:04 CDT  
From: kevin vang <MN033302@VM1.NoDak.EDU>  
Subject: 2 questions

1. I made a batch a few weeks ago using yeast cultured from a Chimay bottle. This weekend I dumped it out into the flower bed. It had an extremely sour taste; not a pleasant, fruity or lambic-like sourness, but a nasty, somebody-puked-in-the-primary sourness. It smelled great, strangely enough. I assume this is the work of some sort of bacterial infection, right? Anybody had any thing like this happen? I've been brewing for 8 yrs now (my, how time flies..) and I've had some batches go bad, but this is the first that was so bad that I couldn't stand to have even a drop in my mouth for one second...

2. Having sterilized my equipment extra thoroughly, I was making a new batch Sunday. Just before the wort came to a boil, a thick layer of ugly scum floated to the surface, as usual. I was about to skim it off like I usually do, when I asked myself, "Are these the degraded protein molecules so necessary for body and head retention? Is this the reason I've always had problems with head retention?" So, in the name of science, I stirred the scum back into the wort. I'll report on the results later on if anybody's interested. Anybody know for sure (or have a blowhard opinion) if the scum should be removed or left in?

Kevin Vang (mn033302@ndsuvml)  
Minot State University Minot NND

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Date: Wed, 24 Jul 91 10:56 CDT  
From: korz@ihlpl.att.com  
Subject: Re: Bottling from kegged beer?

Tom Bower asks about bottling and kegging from the same batch:  
> 2.) Bottle some of the already-carbonated beer straight out of the  
> keg.  
> Are there any tricks/gotchas with this? Does naturally-carbonated  
> work as well as CO2-tank-carbonated for bottling?

I haven't tried bottling already-kegged beer, but I can confidently say that bottling carbonated beer (or any carbonated liquid for that matter) requires a counter-pressure filler. The way this works is that, first, you equalize the pressures in the bottle and the keg and then, transfer the beer into the bottle. If you don't equalize the pressures, a lot of the CO2 you have in the beer will come out of solution and you'll get less-carbonated beer out of the bottles. Foxx Equipment Co., KC, MO, 1-800-821-2254, makes an apparatus, which I have not yet bought, but I have had excellent service from Foxx. Ask for the "Homebrew Expert" when you call -- the other salespeople may not be familiar with the homebrew equipment.  
Al.  
korz@ihlpl.att.com

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Date: Wed, 24 Jul 91 11:31 CDT  
From: korz@ihlpl.att.com  
Subject: Re: Kegging Question

Warren Kiefer asks:

> I now have obtained a root beer keg from the local pepsi distributor,  
> what I'm wondering is what I'll have to do to get this baby in action ?  
?

You will need to replace all the rubber gaskets/seals on the tank if you don't want your beer to taste like root beer. New seals are also a good idea to minimize leaks. No, your hardware store will probably not have the connectors you need -- I suggest Foxx Equipment Co. (see above). I also suggest metal connectors (they are significantly sturdier than the plastic ones). If you get the "Homebrew Kegging Kit" you will, by default, get plastic connectors. If you can, substitute metal ones -- you'll pay an extra buck or two, but you won't regret it. The only in-line faucet (one that does not mount onto anything -- just sits on the end of a hose) they used to have at Foxx was plastic. Unless they've gotten something new, you won't be able to trade up to metal at this point in the setup, however, I have not had any problems with any of the faucets I got from them. I also recommend a two-gauge regulator (one tells you the pressure going into the keg, the other, the pressure in the tank). With a two-gauge, you will have less chance of running out of CO2 unexpectedly. Finally, (I'm sure that the person at Foxx will ask you, but just in case) what you've got is a "pin-lock" keg (as opposed to "ball-lock").  
Al.

-----

Date: Wed, 24 Jul 91 13:07:07 EDT  
From: PJN%FDACFSAN.BITNET@CUNYVM.CUNY.EDU  
Subject: info

please enter my name to receive homebrew digest. many thanks.  
patsy nyman  
send to; PJN@FDACFSAN

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Date: Wed, 24 Jul 91 11:09:59 PDT  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Filling Bottles from Kegs**  
Full-Name: "John Cotterill"

> Tom Bower asks how to fill bottles from kegs...  
<<I tried to E-mail this to you Tom but it got bounced back>>

Tom,

I know just what you need! Its called a counter pressure bottle filler. It allows you to fill the bottle with carbonated beer straight from the keg. Basically, you hook the unit up to the keg, connect your CO2 up to both the keg and the filler. The beer line from the keg also connects to the filler. You put the filler into your bottle which forms a tight seal on the bottle. Then, flip a valve on the filler, and pressurize the bottle to the same pressure as the keg. Close the valve and open the beer valve from the keg. Guess what? Nothing happens! Remember, the keg and bottle are at the same pressure. Now, bleed off some of the pressure from the bottle, using another valve. The beer slowly flows from the keg to the bottle at the keg pressure. No fuss, no muss. I got mine from DeFalco's in Houston (713-523-8154) for about \$50.00. The thing is entirely stainless steel, and is a good value. If you want to see mine, call me and I'll bring it in.

- --

~~~~~  
~ John Cotterill (916) 785-4138~
~ Systems Technology Division ~
~ 8010 Foothills Blvd.~
~ Roseville, CA 95678 ~
~ HPDesk: John (hprpcd) /HP5200/UX ~
~ Unix to Unix: johnc@hprpcd.rose.hp ~
~~~~~

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Date: Wed, 24 Jul 91 11:29:48 -0700  
From: jimb@mips.com (Jim Bergman)  
Subject: please add me to mailing list

Please add me to your mail list.

Jim Bergman (jimb@mips.com)

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Date: Wed, 24 Jul 91 06:34:54 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Brewpub/micro startup costs

On the far ends of the spectrum: I think the guys at Lakefront spent a few \$K putting theirs together. But they did all their own work. On the other hand, Los Angeles Brewing (Wolfgang Puck's operation) spent about \$4M building a brewery that has the potential to grow larger than Anchor. Frankly, I enjoy Lakefront's product quite a bit more; I got to taste it again at the Oregon Brewer's Festival. It's too bad that Puck apparently has no taste for beer (I'll not comment on the food he creates ;-). Although LA Brewing makes a high quality beer, it is only one notch up from Michelob in interest level. If you're in the LA area and want a good microbrewed lager, drink Alpine Village instead (I think their micro was about \$500K).

--Darryl "Who, me?" Richman

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Date: Wed, 24 Jul 91 06:40:06 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: Re: Darryl who??

Carl, I already \*paid\* you this month. And I \*will\* get you the next payment on time!

--Darryl Richman

P.S. We only have three dogs and no snakes.

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Date: Wed, 24 Jul 91 13:07:57 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Startup Costs

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

> Still no response on my question of how much it costs to start up a  
brewpub  
>or microbrewery. Anybody know?

OK, here's one data point.....

A friend has a brewery in the SF Bay Area. It's a microbrewery and not a  
brewpub. His mash tun & brewkettle are designed for 14 barrel batches.  
He told me that he spent about \$220K getting started. I believe that he  
is leasing the building (not sure about that).

And here's some fuzzier data.....

After a recent competition, I was having lunch with a couple of brewers.  
One of them claimed that his backers had lots of \$\$ & spent \$180K on  
the brewery alone, not counting the cost of the kitchen, property, pub  
etc., etc. The other brewer pointed out that things could be done much  
cheaper, and that his brewery was built for a mere \$85K (again, not  
including kitchen, etc.).

The Sudwerks brewery in Davis, CA is a very big, beautiful and lavish  
brewpub. I've heard various people state that it cost anywhere from  
\$2M - \$5M to build. The figure quoted seems to be proportional to the  
number of beers that the person doing the quoting has had!!!

Real estate costs are a big consideration. Obviously it will cost alot  
more to build a brewpub in Manhattan than in Coeur D'Alene. The costs  
will also vary alot depending on the equipment. Brand new stainless  
(not aluminum!) tanks from a turn-key supplier like JV Northwest or  
Western Brewing Systems run into five figures each. On the other hand,  
the Indianapolis Brewing Company purchased used 64 barrel stainless  
dairy tanks for only \$3500 each. Your mileage will vary.

So Russ, should we keep our eyes open for the Gelinias Brewing Company???

BTW, could someone mail me a copy of HBD #685, it seems to have gone  
the way of #646 and I'd hate to miss a single blow in the exciting  
Al vs SS debate.

Thanks,  
CR

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Date: 24 Jul 91 14:17:13  
From: Rad Equipment <Rad\_Equipment@rad-mac1.ucsf.EDU>  
Subject: Keg/Kettle Lids

Subject: Keg/Kettle Lids Time:2:13 PMDate:7/24/91  
Find a restaurant supply place and they should be able to provide 11" or so aluminum lids for about \$10 a piece. These will work fine if you cut a hole in the top of the keg and retain the handles. If you cut the whole top of the keg off you'll need about a 16" lid. Buy a lid prior to cutting the keg to be sure you cut the right size hole. Rapids' prices for the aluminum lids are as good as any I have found locally.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad\_Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Wed, 24 Jul 91 15:38:09 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: making malt

It is possible to malt your own grains at home. See the article "Home Malting for Homebrewers" by R. C. Dale. It was in the famous 1985 "all grain" special issue of Zymurgy (volume 8 number 4). Some homebrew supply shops carry it, or you can order it from the AHA for \$8.50. (Whether you care about home malting or not, this is probably *\*the\** most useful issue of Zymurgy ever.)

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Wed, 24 Jul 91 15:46:06 -0700  
From: ez005142@pollux.ucdavis.edu  
Subject: All grain mistakes

Howdy,

I have a couple procedural questions about all-grain brewing as my first all grain beer was a partial failure. I followed all the instructions in Miller except that I didn't do any pH testing, and had difficulty removing all the bicarbonate from my water. The yield from the mash was supposed to be around 40-45, but it ended up at only 25. (I added dry malt extract to raise the OG sufficiently and the beer turned out) So without going into all the details of my mash and sparge, can anyone answer these questions:

- 1: Does pH make all that big of a difference as Miller seems to think? Would pH have enough of an effect that it could reduce my yield to 50% of what it should be?.
- 2: How would one eliminate 500-700 ppm of bicarbonate in my brew water? (Yep, believe it or not, that's how much I've got!) I used a fair amount of gypsum in combination with a 15 minute boil, but I was uncertain of the amount of gypsum necessary to remove the bicarbonate., and was concerned about other affects. Is there a simple formula or something?
- 3: What is the best way to manipulate pH, assuming it does make a difference?
- 4: If pH is important, but I can't adjust it, can one compensate for an improper pH by increasing the rest times?

Thanks in advance for any advice on my problem. My next beer will hopefully be a true all-grain effort. Adios.

-----

Date: Wed, 24 Jul 91 16:08:49 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: Re: Bottling from kegged beer?

In HBD #686, Tom Bower <bower@hprnlmel.rose.hp.com> asked:  
> So, what's the best way to bottle some when you're also kegging?

It is possible to bottle beer from a keg without any special equipment, and with excellent results. I didn't invent this method, but I'm happy to pass along the following tips:

1. Go ahead and carbonate the beer in the keg, using whatever technique you choose.
2. The kegged beer must be in the refrigerator and cold. It must have been stable at around 15 PSI for an extended period of time (weeks, ideally). In other words, the beer should be well-conditioned and not still absorbing CO2.
3. This works best if the bottles are also cold.
4. Lay out a towel on the floor, because you are going to spill a little bit of beer.
5. Use a sanitized length of siphon hose an inch or two longer than the height of the bottles as the filling hose. Standard siphon hose (3/8") will fit snugly over the spigot of a Cobra tap.
6. Crank your CO2 pressure regulator all the way down to 0 PSI. Use the pressure relief valve on the keg to vent out all of the pressure. Now slowly increase the setting of your regulator until you get a pressure of about 2-3 PSI. This should be just enough pressure to move the beer gently out of the keg when you open the tap.
7. Stick the length of siphon hose (attached to the Cobra tap) into the bottle all the way to the bottom. Open the tap all the way. The bottle will fill with beer. There will be some foaming, but surprisingly little.
8. Keep the tap all the way open until the bottle is completely full. Even let it overflow just a little. Don't try starting and stopping the flow or regulating it by partially closing the tap. That will only cause foaming to occur. If the flow is too fast, try reducing the CO2 pressure. If foaming occurs \*inside\* the filling hose, your flow rate is too slow; increase the CO2 pressure slightly.
9. After the bottle has filled to overflowing, close the tap and gently pull the hose out of the bottle. Hold the hose at an angle so it will drain into the bottle. This will end up leaving just the right amount of head space in the bottle.
10. Set a cap loosely on the mouth of the bottle, set the bottle to one side, and fill the remaining bottles. The agitation from bottling the beer will cause some CO2 to be released, forcing much of the air out of the head space.
11. When you are done filling, crimp the caps with your capper.
12. Crank the keg pressure back up to your desired level.

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Wed, 24 Jul 91 15:04:00 EDT  
From: jupiter!sewer!psrc@abars.att.com  
Subject: brewpub/micro startup costs

> Still no response on my question of how much it costs to start up a  
> brewpub or microbrewery. Anybody know?

William Mares' MAKING BEER has a whole chapter ("A Savage Commitment") on this. Estimates ranged from \$100,000 (if you're willing to do a \*lot\* of work building your equipment from scrap or from scratch) to \$200,000-\$250,000. Michael Lewis, who teaches fermentation science at UC-Davis, said, "You can't plan to work sixty hours a week and take Sunday off." (You have to work harder than that.) There weren't any figures on brewpubs; the brewing end should be cheaper than for a microbrewery, but you've still got to build the kitchen, and the restaurant, and the clientel.

The most common de-mystifying points were that you have to run a business that just happens to sell beer instead of laundry detergent, and that getting beer into bottles (or even kegs) is only half the battle if you want your product distributed and sold. You'll spend a lot more time balancing books and marketing your beer than you will sparging and siphoning.

William Newman (who started the first Ringwood "brewery kit"-based brewery in the U.S.) has taught a two day course on this. I have no idea where or when it's offered, if he still teaches it.

Paul S. R. Chisholm, AT&T Bell Laboratories, paul.s.r.chisholm@att.com  
att!epic!jupiter!psrc, psrc%jupiter@epic.att.com, AT&T Mail !psrchisholm

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End of HOMEBREW Digest #687, 07/25/91  
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Date:Thu Jul 25 09:59:49 1991  
From: "William F. Pemberton" <wfp5p@euclid.acc.virginia.edu>  
Subject: Keg Question

With all this keg discussion going on, a question has occurred to me. What (if any) are the advantages/disadvantages to the different types of keg connectors.

Is one somehow better than the other? Or is the ball-lock and pin-lock just  
just  
so Pepsi stuff won't work with Coke stuff?

Thanks!  
Bill

-----



Date: Thu, 25 Jul 91 09:50:46 EDT  
From: tamar more <ST402676@brownvm.brown.edu>  
Subject: Re: Homebrew Digest #687 (July 25, 1991)

we have a question concerning racking after having dry hopped. when we rack to the bottling bucket, the hops plug the syphon and it takes about three times of restarting the syphon to get all the beer out, and we end up with stirring up more sediment than we like. we have tried tying screen over the syphon but the hops just end up clogging the screen. the problem is compounded by the secondary being one of those glass carboys that has a fairly narrow neck, so the solution to our problem has to be under an inch in diameter... any ideas?

tamar & steve

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Date: Thu, 25 Jul 91 10:06:05 PDT  
From: James Myles <myles@biostat.washington.edu>  
Subject: Juniper Porter

There have been a couple of request for information on beer brewed with Juniper berries. My partner and I have twice brewed Papazian's everything-but-the-kitchen-sink porter (a.k.a. Goat Scrotum Ale) using 1/4 cup juniper berries harvested clandestinely from the neighbor's bush. We crush the berries and include them in the boil. Otherwise we followed the recipe in the book exactly (including the liberal admonishments to relax etc).

This was our favourite brew until we discovered Wyeast and dry-hopping. It had a very pleasant hint of juniper, not overpowering at all. The flavor tended to decrease as the beer aged (> 5 weeks), so it provides a good excuse to drink it up quick.

I could mail the recipe, but it is in the partner's basement right now. Mail me if you want it and I'll try to get it into the system.

Just talking about it makes me want to try it again with the liquid yeast and some Cascade hops added to the secondary...

James Donald Myles myles@biostat.washington.edu  
Biostatistics SC-32 HSB Annex II Room 107, 543-2679  
University of Washington "Craft must have clothes, but truth  
Seattle, WA, 98195 loves to go naked." [Thomas Fuller]

-----

Date: Thu, 25 Jul 91 10:07:11 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: counter pressure bottle fillers

> From: korz@ihlpl.att.com  
>  
> Tom Bower asks about bottling and kegging from the same batch:  
> > 2.) Bottle some of the already-carbonated beer straight out of the  
> keg.  
> > Are there any tricks/gotchas with this?  
>  
> I haven't tried bottling already-kegged beer, but I can confidently say  
> that bottling carbonated beer (or any carbonated liquid for that  
> matter)  
> requires a counter-pressure filler.  
> [...]  
> Foxx Equipment Co., KC, MO,  
> 1-800-821-2254, makes an apparatus, which I have not yet bought, but  
> I have had excellent service from Foxx. Ask for the "Homebrew Expert"  
> when you call -- the other salespeople may not be familiar with the  
> homebrew equipment.

Speaking (well, typing, anyway) as a  
generally-satisfied Foxx customer and owner of one of their  
counter pressure fillers...

DON'T BUY ONE!

You could make one in your garage for less money that  
would probably work better. This product is junk, a pain in  
the butt to use. The valves take too many turns to open or  
close (which leads to foaming and painting your kitchen with  
homebrew) and the handles will cut your fingers to ribbons.  
Most of the parts are brass, except for the ones that rust  
solid the first time you use it.

However...

> From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
>  
> I got mine from DeFalco's in Houston  
> (713-523-8154) for about \$50.00. The thing is entirely stainless  
> steel,  
> and is a good value. If you want to see mine, call me and I'll bring  
> it in.

I am going to give these people a call. If it doesn't  
look good, I'll probably make my own, built into the mechanism  
of an old portable drill press I've got. Just pop the bottle  
in, pull the handle, and pass the jug to the capper.

Well, I'll probably intercept one or two...

- --

Marty Albini

---

"Thank god for long-necked bottles, the angel's remedy."--Tom Petty  
phone : (619) 592-4177  
UUCP: [hplabs|nosc|hpfc|ucsd]!hp-sdd!martya  
Internet : martya@sdd.hp.com  
US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA  
92127-1899 USA

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Date: Thu, 25 Jul 91 10:31:13 PDT  
From: stuart@ads.com (Stuart Crawford)  
**Subject: I hate bottling!**

I find bottling to be pretty boring, and am thinking of buying one of those Edme plastic dispensers. The way I understand it, you go through primary and secondary fermentation as usual, but prime in this dispenser.

What kind of experience have you folks had with this device? In particular, does it reliably maintain carbonation if you drink your beer over a fairly long (one or two months) period of time?

Thanks,

Stuart

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Date: Thu, 25 Jul 91 09:00:33 PDT  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Re: All grain mistakes

Howdy ez005142, whoever you are.

I find that measuring and adjusting the pH is easy, so I recommend doing it. Is it causing your low extract efficiency? Maybe, but I think it would have to be extremely out of line (and high) for a 50% reduction. Let me tell you about the evolution of my extract efficiency.

When I first started all-grain, I didn't have a mill, so I had the grains ground at the homebrew supply store. The lautering system I use is a picnic cooler with a false bottom constructed of 1/2 inch slotted copper tubing. In my first few batches I was getting maybe 70% of Miller's extraction rate. While searching for a way to increase it, I read that during the sparge, the sparge water can have a tendency to flow down the sides of the lauter tun, and that the problem can be avoided by making a shallow depression in the grain. This keeps the sparge water directed away from the sides. Doing this got me an extra 5%. I thought I was doing OK. Then, I got a grain mill as a gift (thanks Mom). When I ground my own grain, I got pretty close to 100% extraction on the first time. Granted, I'd learned a lot about all-grain brewing by then, but the finer grind made the biggest difference.

So what I'm saying is that you should experiment with the coarseness of the grind if you have the means. Next, make sure your sparging/lautering system is working for you. Is the grain bed deep enough? It needs to be at least 8 inches from what I've read. Is the sparge water really rinsing the grain and not running down the sides? And go ahead and at least check the pH with pH papers. You don't want to be above 6.0. Miller recommends 5.3.

As for adjusting pH, gypsum (calcium sulphate) will lower it, and calcium carbonate will raise it. I typically add these in 1 teaspoon increments for ten gallons, with each teaspoon bumping the pH by a few tenths. I think! I'm doing this from memory. Miller can help you with the amounts.

Sorry, I can't answer your bicarbonate question. You should be able to do some compensation for pH by adjusting rest times, assuming the pH is within reason. I can't give you any guidelines, though. The problem is that the

enzymes that break the starch down rely on a particular pH range in order to carry out their mechanics.

Hope this helps.

kg.

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Date: Thu, 25 Jul 91 10:43:26 -0700  
From: les@mips.com (Les Rehlau)  
Subject: Can you please add me to the mailing list

Hi, I'm very interested in being on your mailing list. Could you please add me.

thanks

les

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Date: Thu, 25 Jul 91 09:48:08 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: All grain mistakes

> Does pH make all that big of a difference as Miller seems to think?  
> Would pH have enough of an effect that it could reduce my yield to  
> 50% of what it should be?  
>  
> How would one eliminate 500-700 ppm of bicarbonate in my brew water?  
> (Yep, believe it or not, that's how much I've got!)

I would normally say that pH wouldn't likely have so strong an effect on your mash extract, but that is a tremendous amount of bicarbonate, which is a good alkaline buffer. The starch converting enzymes like an acid environment, but your mash will never overcome that buffer to get down to 5.5-5.0.

You can boil your water and let it cool over night, then ladle it off of the precipitate.

You can leave the carbonate in the water and force the pH down with lactic acid (some inorganic acids like hydrochloric or sulphuric have been used too, but I understand that they can be more noticable in the final flavor). However, carbonates can emphasize the harsh bitterness of hops.

Also, even though Miller advises against it, using iodine can give you a good idea about how your mash is proceeding. If the iodine never stops reacting (turning blue-black), you have a problem with conversion that will result in a low yield. Calibrate your thermometer in ice water and boiling water so that you know you're in the right temp. range.

Good luck,  
--Darryl Richman

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Date: Thu, 25 Jul 1991 14:10:02 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: GRG brews

Well thanks all, for the somewhat depressing dollar numbers concerning starting up a brewpub/microbrewery. I passed the info along to my brew-buddy, and he wasn't thrilled either, but he was still interested. He's a metal-bender, so we could save money by building our own stuff. There's also been some negotiating with local microbrewers to open a branch office, so to speak, in the unused space of his metal shop. So there's still some possibilities. And no, don't go looking for Gelinias Beer. It will be called GRG beer, for Gary Rice and Russ Gelinias, but actually it will stand for "Good, Real Good" beer. ]:-) Look for it at fine restaraunts and sleazy bars near you.....

Russ (just who is this Darryl Richman guy anyway?)

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Date: Thu, 25 Jul 1991 11:12:08 -0800  
From: krweiss@ucdavis.edu  
Subject: Eureka! (L.A. Brewing)

Darryl Richman (that's just an alias, right?) writes:

>Date: Wed, 24 Jul 91 06:34:54 -0700  
>From: darryl@ism.isc.com (Darryl Richman)  
>Subject: re: Brewpub/micro startup costs  
>  
>On the far ends of the spectrum: I think the guys at Lakefront spent a  
>few \$K putting theirs together. But they did all their own work. On  
>the other hand, Los Angeles Brewing (Wolfgang Puck's operation) spent  
>about \$4M building a brewery that has the potential to grow larger than  
>Anchor. Frankly, I enjoy Lakefront's product quite a bit more; I got  
>to taste it again at the Oregon Brewer's Festival. It's too bad that  
>Puck apparently has no taste for beer (I'll not comment on the food he  
>creates ;-). Although LA Brewing makes a high quality beer, it is  
>only one notch up from Michelob in interest level. If you're in the LA  
>area and want a good microbrewed lager, drink Alpine Village instead  
>(I think their micro was about \$500K).  
>  
> --Darryl "Who, me?" Richman

I was gonna let it slide by, but since there's been all this Wolfie  
bashing, I guess I'll chime in with my reaction to Eureka.

My mother-in-law lives about two blocks from the place, making it a  
convenient crawl back to bed when we visit LA... I'd agree with Darryl's  
evaluation -- the beers just didn't have much character. I tried the  
lager,  
dark lager, and ale. None had significant malt character. The ale was  
best  
of the lot.

No fooling about the potential capacity of that brewery. They have three  
(I  
think 15 barrel) vessels in series, so they can mash, sparge, and boil in  
a  
continuous process. Fully geared up, they can probably produce 3 batches  
per day. The bartender said they were only using about 1/4 of their  
potential fermentation and lagering capacity right now.

One thing Darryl didn't mention is the noise level in the restaurant.  
It's  
at rock concert pitch. My ears were literally ringing when we left. Bar  
none, the noisiest place I've ever eaten. And that includes Dodger  
Stadium.

Ken Weiss     krweiss@ucdavis.edu  
Manager of Instruction  
Computing Services916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Thu, 25 Jul 91 14:17:12 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Overpitching?

CAUTION! Barrage-O-Questions:

OK, so how much yeast is too much yeast?  
What are the flavor repercussions?  
Are there any warning signs?  
If I pitch a whole lot-o-yeast, should I not aerate so much?  
Does overpitching cause `yeast bite`?  
If not, what does cause it?  
What does it taste like?  
Does it go away with age?

If this is all answered in Miller, Reese or Papazian,  
just say `RTFM' and I'll go back and do so.

thanks,

Carl

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Date: Thu, 25 Jul 91 10:15:07 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: Review of the Oregon Brewers Festival

The Oregon Brewer's Festival

by Darryl Richman

Well, I've been to the Great American Beer Festival, I've been to the Munich Oktoberfest, and I've tried the regional specialties at the last three AHA Conferences--I guess it was just a matter of time before I went to the Oregon Brewer's Festival. But I should have done it sooner--and so should you!

First of all, Portland is a lovely town, with many beautiful attractions. There's the Oregon Museum of Science and Industry (OMSI) which rivals similar attractions in LA and SF for hands on fun. The Japanese Gardens, overlooking the city and the Willamette River are peaceful and meditative. Powell's Books, a whole city block of a bookstore, has whatever reading material you might be interested in. There's the Columbia Gorge for windsurfing, and the Saturday Market under the bridge for bazaar shopping.

Of course, Portland may be the gravitational center for West Coast brewing, what with the Yakima Valley and Seattle tugging northward and California pulling south. One could easily spend a week investigating all of the pubs, brewpubs, and breweries. Fortunately for those of us with limited vacation time, you can take in a lot of this while standing in the shade of a big tent watching the boats go by on the Willamette on the third weekend of July each year.

To assist you in keeping the 46 different breweries straight, "The Cascade Beer News" included a special supplement in their July/August issue with a glossary of terms, a list of the breweries and their selected beer (many of which were brewed especially for the festival), and a guide to beer styles. These were available at the entrance.

The OBF works on a pay-per-taste arrangement. You buy wooden nickels, which are redeemable for half a mug (6 oz.) at any booth. The beer is served by volunteers, and kept cold in refrigerated trailers. The brewers hang out and are happy to talk to you about their products. There are food booths at one end of the area, away from the main tent, and a bandstand with live music playing late in the afternoon and into the evening. Admission is free and the event is quite family oriented.

Those volunteers are recruited out of the local homebrew club, the Oregon Brew Crew. Not only did they organize all of the serving duties, but they had a booth and made homebrew all day long, including some all-grain beer. Other booths included hops (Hop Union and Freshops were there) and malt (Briess Malting and Great Western Malting). I met Jack Erickson, author of "Great Cooking With Beer" (an excellent book I use often) who was pitching his latest offering "Brewery Adventures in the Wild West." It worked, too--I bought a copy and a quick read indicates that it is up-to-date and full of information for the touring beer enthusiast.

So what was good? Well, I didn't have a bad beer. But some of the standouts were CooperSmith's (Fort Collins, CO) Green Chile Beer--crisp and clean and refreshing with a spicy nose, and then as I finished swallowing, a glowing warmth that made me want another sip. The Bombay Bomber IPA from the Steelhead in Eugene (there are two, unrelated,

brewpubs--the other is in Cave Junction, OR, and a third pub in California serving a steelhead beer) was big and incredibly hoppy. The Cave Junction Steelhead had a Kolsch that was quite true to style. Rogue Red (Newport, OR) was big and caramelly. Baderbrau (Pavechivich Brewing, Chicago) was a beautiful German Pils. Bridgeport, one of Portland's finest brewpubs, produced a special Pintail Pale Ale for the festival that was more rounded than their hoppy Blue Heron. Tiny Lakefront from Milwaukie had a doppelbock that was a Salvatore knockoff.

I never did get to try Wynkoop's Irish Cream Stout--it ran out early on both days, so I guess it must have been really good. I spoke with the brewmaster at Roslyn Brewing, a small resort town over the Cascades from Seattle. He was making "Just Beer" which turned out to be a very nice dark lager with a dry finish. We decided that it ought to be called Roslyner.

Outside of the festival, I only got to try out a few pubs. The Horse Brass Pub, in the south east suburbs, has a great English Public House atmosphere. Except that you don't have to breathe cigarette smoke, this really feels like it was plucked up from across the Atlantic.

Portland Brewing is a masterwork of space conservation, putting a brewery, pub, and live entertainment into a very small square-footage room. This started a trend I noticed in other Oregon pubs: they tend to be well lit and include warm finished woods in their decor, without the tendency to overdo brass and chrome.

Perhaps the ultimate was Teri Fahrendorf's new location (she was previously the brewmaster at Triple Rock in Berkeley)--one of the Steelheads--in Eugene, where the mahogany panelling and the tables with high backed wing chairs made one think of an English country manor's library. The brewhouse is just as pretty, behind a huge picture window and well lit.

I also paid a visit to the schizophrenic Bayfront Brewing/Rogue Brewery in Newport, OR, where homebrewer of the year (1988) John Maier is making more smoke. John has been perfecting smoke beers since he worked for Chinook (now Alaskan) Brewing and smoked grain in a fish smoker. The Rogue smoked ale has a delicate touch and beautiful color and balance. Watch out for his Old Crustacian barleywine if you're planning on attending the GABF this year!

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Date: Thu, 25 Jul 91 14:27:36 EDT  
From: card@apollo.hp.com  
Subject: STAINLESS STEEL POT

Hi:

There is a 20 quart stainless steel pot (light guage) on sale at Lechmere's for \$27.00. Usually only \$35.00.

Would this this be an adequate size for an all-grain brew?  
Or is all-grain boiling as subject to boilovers as extract boiling?

/Mal Card

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Date: Thu, 25 Jul 91 12:48:32 PDT  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
Subject: King Kooker

I saw the review of the King Kooker in Zymurgy, and it said you can't use natural gas with it, only propane. Why? Is it possible to rig it to use natural gas?

kj

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Date: Thu, 25 Jul 91 15:29:27 EDT  
From: rich@progress.COM (Rich Lenihan)  
Subject: Glassware answer and water questions

Hi,

When I was looking for Pub glasses (as seen at my favorite tavern), the only place I could find them was at a restaurant supply store. The advantage to using them is three-fold: 1) They've got a great selection. If they don't have it in stock they can order it. 2) The stuff they sell to restaurants and bars has to be high-quality (but not fancy) and durable. 3) The prices should be lower than department or specialty stores. Also, don't believe you have to buy in bulk. In these recessionary times, any sale should be appreciated. I picked up a dozen glasses (I could have bought less, but the price was right) for \$14 and change. Check your y\*ll\*w p\*g\*s for a supplier in your area.

Now my water questions: Like all good homebrewers, I called my municipal water dept. for a water analysis report. They very nicely mailed me a report detailing levels for about 20 different elements in the water supply. However, the water guy there told me that at the apartment complex where I live and brew the management adds a softener to the water to protect the pipes. So I called the apartment management and asked about what they were putting in my water. Once I told him why I wanted to know this, he was pretty helpful, too. They have some water treatment company come in once a month and check the water and treat it, if necessary. They do a chemical analysis as well, although not as thorough as the town. Anyway, the softener they add is called MP204. The apartment manager wasn't sure what it was (some calcium compound) but there's 3.0 mg/litre in my tap water. I'm told that adding softener to water supplies is fairly common (if the towns don't do it, many apartment complexes do). And \*now\* my questions:

1. What is MP204?
2. Both the town and apartment water analysis report substances in terms of milligrams per litre but all of the brewing guides I've read talk about ppm (parts per million). Is there any way to convert mg/l into ppm?

Thanks in advance. I've really learned a lot in the few months I've been reading the Digest and I'd like to thank all of you and especially Rob Gardner (and my mother and my wife and my eighth-grade science teacher) for all you've done.

Rich

Rich Lenihan UUCP: mit-eddie!progress!rich  
Progress Software Corp. Internet: rich@progress.com  
5 Oak Park Real life: 20-I Brandywine Drive  
Bedford, MA 01730 Shrewsbury, MA 01545  
USA (508) 754-7502

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Date: Thu, 25 Jul 91 16:30:23 EDT  
From: jdsgeoac@typhoon.saic.com (John Stanford GEOACOUSTIC)  
Subject: kegging beer spheres (Hyrum Laney)

I am interested in kegging my homebrew and am thinking about using a beer sphere (party ball). I have seen something called a Batch Latch which allows you to refill and pressurize the balls. Has anyone used this system? How do the beer balls compare to soda kegs? Thanks.

Hyrum Laney  
jdsgeoac@typhoon.saic.com

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Date: Thu, 25 Jul 91 13:45:30 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: "Dry Malting"?

Last winter, I discovered a beer that I think qualifies as my All Time Favorite. It's North Coast Brewing Company's 1990 Christmas Ale, from Fort Bragg CA. Like any good holiday beer, it's heavy and very malty, but what sets it apart is its exceptional malt flavor. It tastes \*exactly\* like raw crystal malt! You know that wonderful smell you get when you first open a bag of crystal...that's what this beer tastes like.

How did they do it? The only thing I can think of is something I've been calling "dry malting": putting raw malt in the fermenter along with the wort. (Like "dry hopping", get it?)

Is that possible? Is it feasible? I think I'll try it at home, unless someone can show me it's a Bad Idea...

have fun

gak

I guess there's some things | Seems like the more I think I know  
I'm not meant to understand | The more I find I don't  
Ain't life a riot? Ain't love grand? | Every answer opens up so many  
questions  
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

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Date: Thu, 25 Jul 91 18:51 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: kegs

To: Homebrew Digest  
Fm: Jack Schmidling

AT the risk of boring some of the professionals on HBD, I thought the beginners might be interested in this article I posted on usenet.

Article 341 (19 more) in alt.beer:  
From: berkley@kuhub.cc.ukans.edu  
Subject: Stuff you always wanted to hear.

>On another note, what do you homebrewers like to store your stock in?  
(Yeah, bottles, but what kind? .

ARF says: (That's me, Schmidling)

Since reducing my consumption to one beer every other day and discovering a slick and cheap bottle filler, I have found 16 oz pop bottles convenient and easy on the arithmetic. I was unsplesantly surprised with the difficulty of finding empties these days.

I also admit there ain't much class in pouring a beloved home-brew from a bottle that says Coca Cola on it.

>. .or do some of you actually use kegs?)

ARF says:

When I was drinking it faster that I could brew it, I developed a system using "pony" kegs (1/4 barrel) and the old Falstaff 2 gal "Tapper".

Both systems require an external CO2 tank. The pony is the easiest because all the hardware for hook-up and tapping is readliy available from most liquor stores. The main problem is getting out the bung and replacing it with a removable stopper. I used a plexiglas plate and o-ring which screwed into holes that I drilled and tapped into the keg. I also mounted a pressure gage on the plate to monitor pressure during fermentation.

After primary fermentation, the whole batch is racked into the keg, sealed, up-ended and moved to a location where it can remain till consumed. Co2 must be hooked up when the pressure of fermentation falls below what is needed to push it through the tap. The system works very well and has the main advantage of only one container to clean up instead of dozens of bottles.

Its main disadvantage is the difficulty of putting it in a refrigerator,  
so  
it is at its best for winter brewing in the basement.

The "Tapper" provides a useful compromise. You either use two of them  
or one  
and bottle the rest. Furthermore it fits easily into the fridge.

However,  
hooking up CO2 in the fridge presents problems of its own. The original  
tapper has a cartridge built into it but is too complicated to deal with  
and

I have no idea where one would get the odd sized cartridge. The big  
problem  
is that they are as scarce as hen's teeth these days and some drilling  
and  
customizing must be done. I still have a few if anyone is interested.

I also found on my last visit to "Brewin-Beer", that there is an  
imported  
contraption that does about what my keg system does. However, it costs  
about  
\$80 and uses tiny soda syphon CO2 cartridges for pressure. My guess is  
that  
you would spend more on CO2 cartridges than on the raw materials for the  
beer.

arf

-----

Date: Thu, 25 Jul 91 17:21:17 BST  
From: Desmond Mottram <des@swindon.ingr.ingr.com>  
Subject: Bicarbonate and pH

> 1: Does pH make all that big of a difference as Miller seems to think?  
> Would pH have enough of an effect that it could reduce my yield to  
> 50% of what it should be?.

I doubt it unless it's miles out (under 4 or over 6.5). Temperature is far more critical. pH should be between 5.0 and 5.6 (so the books say). Lower pH favours alpha-amylase so more dextrins at the expense of fermentable sugars which means a sweeter beer. Higher pH favours beta-amylase so a drier beer but not necessarily a stronger one. Frankly this is theory, I cannot honestly put variations in flavour of the beers I've produced down to pH rather than anything else, but I have had a better mash extract when I've taken care over the pH, though never more than 10% better.

>  
> 2: How would one eliminate 500-700 ppm of bicarbonate in my brew water?  
>(Yep, believe it or not, that's how much I've got!)

Boil it! This will precipitate bicarbonate as carbonate. Boil for 10-15 mins and then allow another 10-15mins for it to settle, then rack. Bicarbonate is a damn nuisance as it buffers malt acids and prevents you getting the pH down. I always boil mine and always get both chalky scum and sediment. The scum floats until you drain the water, when it gets drawn to the sides and sticks there. With care very little comes out. I have heard that sulphuric acid will get rid of the bicarbonate but have never tried it and am unsure why it should work. Perhaps someone who knows a bit more chemistry than I (not hard!) could explain.

>I used a fair amount of gypsum in combination with a 15 minute boil,  
>but I was uncertain of the amount of gypsum necessary to remove the  
>bicarbonate., and was concerned about other affects. Is there a  
>simple formula or something?

I don't think gypsum can remove bicarbonate can it? I thought it only offset the effects of keeping pH high.

>  
> 3: What is the best way to manipulate pH, assuming it does make a  
>difference?

more gypsum -> more acidic  
less gypsum -> less acidic  
If you can't raise the pH even with no gypsum, add precipitate of chalk (calcium carbonate) during the mash.

>  
> 4: If pH is important, but I can't adjust it, can one compensate for  
>an improper pH by increasing the rest times?

I don't know about this one. improper pH slows down one or more of the enzymes working to produce fermentable sugar, so maybe a longer rest will

give them more time to finish the job.

> -----

Desmond Mottram

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Date: 25 Jul 91 (23:03)  
From: Mark Nickel <hplabs!kpc!uunet!canrem!mark.nickel>  
Subject: lager question

As a relatively new homebrewer(working on my sixth batch), I was hoping that the digest can give me some advice.

My latest effort has seen me attempt to make Papazian's honey lager. After making, cooling, and then shaking the hell out of my wort, I added a package of liquid lager yeast which I had started several days earlier. I then placed my wort in the fridge. It has been 32 hours and so far nothing. Should I have waited for active fermentation before placing the wort in the fridge? Any suggestion on how to remedy this situation would be appreciated.

Thanks in advance,

Mark  
mark.nickel%canrem@lsuc.on.ca  
- --  
Canada Remote Systems. Toronto, Ontario  
NorthAmeriNet Host

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End of HOMEBREW Digest #688, 07/26/91  
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Date: Thu, 25 Jul 1991 10:05:25 -0400  
From: hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: fruit in beer

Regarding the request on berries (beeries;') in beer, or for than matter any fruits. I would think that somewhere between 5 - 10lbs. of fruit would be a good starting point, keeping in mind the strength of the fruit flavor, and the beer flavor.

For example, Cherries in the Snow, has 10lbs of sour cherries, but their flavor is not that strong.

I believe that boiling most fruits would be bad, because this would set the pectin in it, and cause haze problems (or jelly). At the end of the boil, turn off the heat, wait a few minutes, and add the crushed fruit, and steep for 15-30minutes, leave the fruit in the primary.

NOTE: I also believe most larger fruits ike peaches, plums should be peeled because the skins have some pretty bitter stuff in them. This is easily done if you scald them in boiling water for a few minutes.

What do I know? Bill Crick Brewius, Ergo StrawberryStout.

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Date: Fri, 26 Jul 91 08:48:36 -0400  
From: rodin@ftp.com (Jonathan Rodin)  
Subject: what's brewing in Boston

I just relocated to the Boston area and I would like to hear from other  
brewers in the area about brew clubs, supply stores, local micros, etc.

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Jon Rodin  
rodin@ftp.com   Meanwhile, I was still thinking ...  
(617) 246-0900 x261

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Date: Fri, 26 Jul 1991 9:47:16 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinass)  
Subject: \$\$ for micro/brewpub

Well, someone asked me to post the results of my survey of startup costs for a microbrewery/brewpub. So here they are: Costs range from "A few thousand" well into the millions. The general consensus was that it would take between \$200 to 300K. Big bucks. It seems that it is possible to save \$\$

by manufacturing your own equipment and/or buying it used. Renovating a building is a major cost. Making a super-yuppie fern bar with mahogany et al. is a major cost. Wanting to compete with the bigger micros. will cost you more in equipment. It is very easy to spend alot of money very quickly. It is not very easy to get people (ie. banks) to give you the money.

Brewpubs/micros are still often considered fads, and restaraunts and bars are not the most secure investment anyway. The most important piece of advice I received is to plan well, then plan well again, and always plan on

being a businessman first and a brewer second. That takes alot of the fun out of it, but that's the way it is. It's very similar to playing music for a living; it's supposed to be fun, but in fact you spend alot of effort

being a businessman, in support of the fun of actually playing. Keeping the business in line allows you the freedom to enjoy your art/science.

Hey Darryl, speaking of used equipment, what's the chance of me picking up some used oak casks from the Pilsner Urquell brewery?

Russ

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Date: Fri, 26 Jul 91 10:11:39 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Homebrew Digest #687 -- hops plugging up siphon

On Thu, 25 Jul 91 09:50:46 EDT, tamar more <ST402676@brownvm.brown.edu>  
said:

tamar> he hops plug the syphon and it takes about three times of  
restarting  
tamar> the syphon to get all the beer out, and we end up with stirring up  
tamar> more sediment than we like.

Put the hops in a hop bag. They're pretty cheap, and you can get  
disposable  
cheesecloth-like ones, or reusable nylon ones.

I use the nylon ones for all my hopping and they keep things neat.

(You could always just use cheesecloth, or probably nylon)

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Date: Fri, 26 Jul 1991 11:29 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: HBD # 688

Various and sundry comments from HBD # 688:

>From: tamar more <ST402676@brownvm.brown.edu>

>we have a question concerning racking after having dry hopped. when we rack  
>to the bottling bucket, the hops plug the syphon and it takes about  
>three  
>times of restarting the syphon to get all the beer out, and we end up  
>with  
>stirring up more sediment than we like. we have  
>tried tying screen over the syphon but the hops just end up clogging the  
>screen.

Try tying a copper (or stainless) wound pot scrubber around the pick-up  
tube  
before tying the screen on. It will increase the surface area making it  
more  
difficult to clog.

>the problem is compounded by the secondary being one of those glass  
>carboys that has a fairly narrow neck, so the solution to our  
>problem has to be under an inch in diameter... any ideas?

It'll be a tight fit but it should work.

>From: stuart@ads.com (Stuart Crawford)

>I find bottling to be pretty boring, and am thinking of buying one of  
>those Edme plastic dispensers. The way I understand it, you go  
>through primary and secondary fermentation as usual, but prime in  
>this dispenser.

>What kind of experience have you folks had with this device?

No personal experience but the consensus is thumbs down. Old soda  
kegs are the way to go. They cost more to begin with because you need  
a CO2 keg but in the end you will be much more pleased with them.

>In particular, does it reliably maintain carbonation if you drink your  
>beer over a fairly long (one or two months) period of time?

Holding and regulating the pressure are the most common complaints  
with these things. Moreover, they're plastic...

>From: eisen@kopf.HQ.Ileaf.COM (Carl West)

>OK, so how much yeast is too much yeast?

Greg Noonan recommends 1/4 c. slurry per 5 gallon batch.

>What are the flavor repercussions?

I'm not sure about this one but I think excessive esters will be  
produced in a too rapid fermentation.

>Are there any warning signs?

Yeah, beer foaming all over the place. Fermentation over in a couple of days.

>If I pitch a whole lot-o-yeast, should I not aerate so much?

You can't aerate too much unless you're shooting straight O2 into the cooled wort. The beautifully simple suggestion of drilling an 1/8" (or two?) hole towards the end of the siphon hose sounds like the way to go. It wouldn't hurt to slosh the beer around in the fermenter as well.

Do this to cool wort, though. As Martin Lodahl pointed out a couple of months ago, one should not try aerating warm or hot wort.

>Does overpitching cause `yeast bite'?

I don't know. I've never tasted anything like 'yeast bite'. My dog bites. Snakes bite. But frankly, my yeast don't bite!! Can't speak for anyone else's though. :-)

>If not, what does cause it?

Who knows. Methinks it's a myth.

>What does it taste like?

Don't know what it tastes like but it hurts like hell.

>Does it go away with age?

No. I think the scars are there for life.

Mal Card asks:

There is a 20 quart stainless steel pot (light guage) on sale at Lechmere's for \$27.00. Usually only \$35.00.

Would this this be an adequate size for an all-grain brew? Or is all-grain boiling as subject to boilovers as extract boiling?

20 quarts (5 gallons) just isn't big enough. You'll boil away a gallon of liquid and have a gallon of trub left in the bottom of the kettle when you make an all-grain beer. 7 gallons is a minimum as far as convenience goes. You can get away with 6 gallons by topping up at the end of the boil.

>From: Mark Nickel <hplabs!kpc!uunet!canrem!mark.nickel>

>My latest effort has seen me attempt to make Papazian's honey lager.  
>After making, cooling, and then shaking the hell out of my wort, I  
>added a package of liquid lager yeast which I had started several days  
>earlier. I then placed my wort in the fridge. It has been 32 hours  
>and so far nothing. Should I have waited for active fermentation before  
>placing the wort in the fridge?

Much ink has been spilled and many terminal keys tapped on this one. Some say you should cool the wort down as far as you can to increase the cold break as much as possible and pitch. This will definitely increase the lag time, though, as you are finding out. IF you have been your usual scrupulously clean and sterile self, a long lag phase won't hurt the beer.



The other camp (and the one I subscribe to) is cool the wort to 70 degrees and pitch. Yeast propogates quite rapidly at 70 degrees and fermentation is likely to get off to a quick and rapid start. After pitching, wait a few hours, and put the fermenter in the fridge. By the time the wort cools to fermenting temperature, the yeast will be up and running.

And as for the continuing running commentary of late: Yes, I think Darryl Richman (Did someone say Darryl Richman again?) IS an alias -- for Poor Darryl Man. Poor fellow sure has been taking our abuse well. But, hey, in real life (if he has a real life) they (they prefer to remain anonymous) say he's a swell guy (yeah, sure!). I've even heard he's a closet Southerner living in California.

By Gawd, theah's hope fuh the boy yet!!

Kinney Baughman | Doc. There's this name, this name...  
baughmankr@conrad.appstate.edu | It keeps ringing in my ears....

-----

Date: Fri, 26 Jul 91 12:14 EDT  
From: BLI@PSUVM.PSU.EDU  
Subject: Recipe Requests

In my next few batches I'd like to try and duplicate some continental beers but I've not been able to find a good source for recipes to do so. If any of you have recipes (extract or mash) for the following, pass them along! Thanks!

1. Grolsch Premium Lager
2. Einbecker or Ayinger Maibock
3. Monkshof? Weisenfestbeir (their wheaty Oktoberfest beer)
4. "Optimizer" Dopplebock

- --then all I have to do is wait for the winter and nice cold cellars!

Oh, one more silly thing...any opinions on those british-style plastic mini-keg things? I saw one that'd hold an entire batch in a catalog and thought how I'd love to never have to bottle again...but is it worth it? Any problems like "it has to be consumed in one sitting", or "you can't chill it" or whatever.  
..

Thanks again!

JeffB  
PennState

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Date: Fri, 26 Jul 91 11:24:25 CDT  
From: dyer@marble.rtsg.mot.com (Bill Dyer)  
Subject: Re: Homebrew Digest #688 (July 26, 1991)

>Date: Thu, 25 Jul 91 15:29:27 EDT  
>From: rich@progress.COM (Rich Lenihan)  
>Subject: Glassware answer and water questions  
>

> 1. What is MP204?

No clue, see if you can find the container it came in and check the ingredient list.

> 2. Both the town and apartment water analysis report substances in terms of milligrams per litre but all of the brewing guides I've read talk about ppm (parts per million). Is there any way to convert mg/l into ppm?

I think this is correct if I remember my chemistry correctly. I'll double check tonight just to make sure.

OK, for a solid dissolved in some liquid:

$$\text{ppm} = (10^6 * \text{wsolid} * \text{awliquid} * m) / (\text{awsolid} * \text{wliquid})$$

where

$10^6 = 1,000,000$

wsolid = weight of solid in grams

awliquid = atomic weight of the liquid. This is 18 for water if I remember correctly.

m = number of atoms or molecules of the thing you are interested in that a given solid

contributes to solution per molecule of the solid (this is important for salts, which is mainly what we are interested in in checking the chemistry of the brew water. For instance if you are adding CaCl<sub>2</sub> to water m would be 1 when calculating

ppm for Ca but would be 2 when calculating ppm for Cl. (This has an official term

but I can't remember it, molality maybe?)

awsolid = atomic weight of solid (your on your own with this one, get a periodic chart).

wliquid = weight of liquid in grams (1 cc of water weighs 1 gram at 4 degrees C).

If any of the above is incorrect, please let me know. If anyone wants the derivation of the above equation let me know, I'll send it to them.

>Rich Lenihan UUCP: mit-eddie!progress!rich  
>Progress Software Corp. Internet: rich@progress.com  
>5 Oak Park Real life: 20-I Brandywine Drive  
>Bedford, MA 01730 Shrewsbury, MA 01545  
>USA (508) 754-7502

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Date: Fri, 26 Jul 91 10:19:30 PDT  
From: polstra!jdp@uunet.UU.NET (John Polstra)  
Subject: PPM vs. mg/l

In HBD #688, rich@progress.COM (Rich Lenihan) asks about converting between parts per million and milligrams per liter:

> Both the town and apartment water analysis report substances in terms  
> of milligrams per litre but all of the brewing guides I've read talk  
> about ppm (parts per million). Is there any way to convert mg/l into  
> ppm?

Sure! To convert from PPM to mg/l, just multiply by 1.0. To convert from mg/l to PPM, divide by 1.0. Or is it the other way around ... ? :-  
)

No, seriously folks ... for all practical purposes, the two units of measure are the same.

John Polstrapolstra!jdp@uunet.uu.net  
Polstra & Co., Inc. ...!uunet!polstra!jdp  
Seattle, Washington USA (206) 932-6482  
"Self-knowledge is always bad news." -- John Barth

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Date: Fri, 26 Jul 91 13:00:56 CDT  
From: "Dale Wyttenbach" <wyttten@turtle.fw.umn.edu>  
Subject: Re: kegging beer spheres (Hyrum Laney)

>  
> I am interested in kegging my homebrew and am thinking about using a  
> beer sphere (party ball). I have seen something called a Batch Latch  
> which allows you to refill and pressurize the balls. Has anyone used  
> this system?

Yes, I just started brewing this year, and since I am lazy I knew from the start that I wasn't willing to bottle. I borrowed a friend's copy of Zymurgy, and saw the advertisement for the beer sphere. Mark Fritz was the name of the company, in Potsdam, NY...although they answered the phone by a different name the last time I called. I called up and ordered the home draft system for \$180 because it sounded like a good price to me. That consisted of a batch latch (which mounts on the top of a party ball making it reusable), a 5.2gal ball, a 5lb CO2 tank (filled), regulator, plus all the necessary hoses, etc. Additional batch latches are overpriced at \$19.95 each, but I got one a few weeks later in order to have multiple batches going. You also need disposable seals for each batch of beer, at a cost of about \$1 each. These are punctured when you tap the ball. I bought a ball of Coors (yech, I gave the beer to a friend for his birthday) and the system works well that reclaimed ball.

I have no complaints about the system; it works well. However, I think now that for the same money I could have gotten more sturdy kegs than the party balls.

> How do the beer balls compare to soda kegs?

Since I haven't used soda kegs, I can't answer this, except to say that it seems to me that the soda kegs are a more convenient shape, plus they have the handles on top.

dale

- - -

Dale Wyttenbach | We all shine on,  
wyttten@cs.umn.edu | like the moon, the stars and the sun.  
| --John Lennon

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Date: Fri, 26 Jul 91 13:45 EDT  
From: Mike Fertsch <FERTSCH@adcl.adc.ray.com>  
Subject: RE: Dry hopping

tamar more <ST402676@brownvm.brown.edu> asked about dry hops clogging his siphon:

> we have a question concerning racking after having dry hopped. when we  
> rack  
> to the bottling bucket, the hops plug the syphon and it takes about  
> three  
> times of restarting the syphon to get all the beer out, and we end up  
> with  
> stirring up more sediment than we like. we have tried tying screen over  
> the  
> syphon but the hops just end up clogging the screen. the problem is  
> compounded by the secondary being one of those glass carboys that has a  
> fairly narrow neck, so the solution to our problem has to be under an  
> inch  
> in diameter...any ideas?

1) Use the shift key on your keyboard. Capitalized, mixed-case prose is easier to read. Capital letters act like fining agents - they attract the hops, allowing cleaner siphoning ;-)

2) Put your dry hops in a mesh bag. No hops will get into the siphon. The problem with this is that you might have problems removing the bag from the carboy. I solve this problem by doing my dry hopping in a Cornelluis keg.

Mike Fertsch

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Date: Fri, 26 Jul 91 14:56:33 EDT  
From: John Mireley|xxxxxx <mireley@horus.cem.msu.edu>  
Subject: Using distilled water

Assuming that I use all malt extract to brew;

What is the minimum treatment when using distilled water in brewing in general?

What would be a good distilled water treatment for a Brown/Amber Ale?

What would be a good distilled water treatment for a Light Lager or Pilsner?

What should I do with fresh (just off the vine) hops before using them? What are the likely results if I just toss them in the last few minutes of the boil without doing anything?

Is there anyone from MI that can tell me what style of beer Kalamazoo Brewery's "Third Coast Ale" is? How about an approximate recipe?

Can anyone from MI tell me how the Frankenmuth, Kalamazoo, and Detroit (in Frankenmuth) brewery's beers rate. I've tried and enjoyed a few of them and would like some pointers.

Thanks

John Mireley

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Date: Fri, 26 Jul 91 07:22:43 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: counter pressure bottle fillers

Well, I was going to hold my tongue (yech!), but Marty Albini voiced exactly my feelings about the brass Foxx unit. I have played with a couple of them, and even though \$20 seemed pretty cheap, I didn't buy one because of the problems he mentions. However, I did pay \$50 for the stainless unit that Scott Birdwell is selling at DeFalcos in Houston, and I am quite happy. This has big plastic knobs and the beer/CO2 valve is a three way, quarter turn on-off-on valve. The stainless pieces have got to cost more than the \$50--Scott wink-winked me and said his supplier works for some defense industry place, and the supply can be a bit irregular. I suggest you go for it, as a very satisfied customer.

--Darryl Richman

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Date: Fri, 26 Jul 91 07:44:21 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Eureka! (L.A. Brewing)

Ken Weiss says that it's loud inside of Eureka! and that's very true. The sharp corners and hard surfaces are intended to reflect noise, as is the current trend in trendy restaurant design.

It's also outrageously expensive if you did think to make reservations several weeks in advance. (Did anyone see LA Story, where Steve Martin goes in for the interview to get a reservation at the chic restaurant? Eureka has a somewhat selective dress code...) My uncle the gourmet thought my wife and I would appreciate a \$50 gift certificate there, but even though I had only two beers and she had an iced tea, dinner was still another \$20 on top of that. The food *was* interesting and well prepared. And the beer at the bar is normally priced (as it ought to be). Puck's published remarks are that only Pilsner goes with any kind of food, and really only with a few things like sausages. That blasphemy alone makes it difficult for me to go back there...

--Darryl Richman

P.S. To all the adoring fans, yes... it's true: this is just a facade account and nome d'plume for Steve Russell (srussell@snoopy.msc.cornell.edu), one of those lovable rascals at Cornell, where there is nothing better to do than drink. IBU, UBMe, We All B Each Other.

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Date: Fri, 26 Jul 91 11:39 CDT  
From: korz@ihlpl.att.com  
Subject: various answers

Bill asks about pin- vs. ball-lock kegs:

>Is one somehow better than the other? Or is the ball-lock and pin-lock just  
>so Pepsi stuff won't work with Coke stuff?

As far as I know, neither is better than the other. The main reason to choose one over the other is availability of used kegs in your area (if you plan to buy used kegs). I bought all of mine new from Foxx, so availability was not an issue (not that I think it would have been here in the Chicago metro area).

tamar & steve ask about hops clogging up the racking tube:

>we have a question concerning racking after having dry hopped. when we rack  
>to the bottling bucket, the hops plug the syphon and it takes about three  
>times of restarting the syphon to get all the beer out, and we end up with  
>stirring up more sediment than we like.

Are you using hop pellets? Since I started dryhopping (last brewing season) I would never do without. My beers finally have the bouquet that a SNPA or Sam Adams have. I love it!!! Anyway, I have always used whole (leaf) hops instead of pellets for dryhopping and they simply float on top (even up to 6 weeks -- that's the longest I've dryhopped). I still use pellets for the boil -- they stay fresh longer. I use a hop bag in the boil and just throw the hop leaves into the fermentor after the krausen falls. I've yet to have a clog or to break the siphon since I've started to dryhop.

Al.  
korz@ihlpl.att.com

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Date: Fri, 26 Jul 91 15:42:35 EDT  
From: rich@progress.COM (Rich Lenihan)  
Subject: mg/L = ppm

Boy, do I feel dumb! (Well, not dumb, really, just metrically impaired.) As some people were nice enough to point out:

- a. 1 litre = 1000 grams
- b. 1 gram = 1000 milligrams
- c. from a and b we have - 1 litre = 1,000,000 mg
- d. from c - mg/L and ppm are the same

Please correct me if this is wrong. If everything about making beer were this simple, there'd be no fun in it ;-)

Rich Lenihan UUCP: mit-eddie!progress!rich  
Progress Software Corp. Internet: rich@progress.com  
5 Oak Park Real life: 20-I Brandywine Drive  
Bedford, MA 01730 Shrewsbury, MA 01545  
USA (508) 754-7502

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Date: Fri, 26 Jul 91 15:15:24 EDT  
From: yale!bronson!tan@uunet.UU.NET (Tan Bronson)  
Subject: Mail order companies for homebrewing

Could someone please direct me to mail order places where I can buy the parts for my first homebrewing as well as books? Does a FAQ exist for this digest?

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Date: Fri, 26 Jul 91 16:35:02 EDT  
From: Pete Soper <soper@encore.com>  
Subject: Foxx fillers, pot size, #1028 yeast

> Speaking (well, typing, anyway) as a  
>generally-satisfied Foxx customer and owner of one of their  
>counter pressure fillers...

> DON'T BUY ONE!

I agree 100% with Marty's assessment of the Foxx filler. I spent \$30 for ball valves and built a pop-off pressure regulator and now after overhauling my Foxx filler I get decent results without turning the air blue or needing any bandaids. But for the total investment I could have bought a different filler in the first place and missed out on all the fun.

> There is a 20 quart stainless steel pot (light guage) on  
> sale at Lechmere's for \$27.00. Usually only \$35.00.

> Would this this be an adequate size for an all-grain brew?  
> Or is all-grain boiling as subject to boilovers as extract  
> boiling?

Sure, for a 3-3.5 gallon batch size. All-grain brewing is subject to initial boil volumes larger than the eventual batch size. For a 5 gallon batch size you will be happier with an 8 gallon pot.

korz@ihlp.att.com quoted an old message from me that had this:

>>  
>>I got nailed a couple times by #1028 (don't remember its "name"). I  
>>found it unreliable and in one case it was clearly defective.  
>>

This is now called "London Ale" yeast by Wyeast. The problems I referred to happened quite some time ago and Wyeast was honest about the situation and withdrew the strain for several months. It was reintroduced and in the 18 months or so since I made the comments quoted above I've used this strain a lot, from Wyeast packets, after plating it out on dishes and from slants. I've had no new problems and have found this yeast to make wonderful ales with complex flavor profiles.

- - - - -  
-  
Pete Soper (soper@encore.com) +1 919 481 3730  
Encore Computer Corp, 901 Kildaire Farm Rd, bldg D, Cary, NC 27511 USA  
- - - - -

Date: Fri, 26 Jul 91 22:57 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: YEAST

To: Homebrew Digest  
Fm: Jack Schmidling

BEER YEAST

Every book I have ever read and every person I have asked, says bread yeast makes yucky beer but I have never heard it from anyone who has ever actually tried it.

I would like to hear from someone who has made good beer with beer yeast that has tried bread yeast.

In light of the fact that all beer and ale yeast are the same species as bread yeast, I find it hard to believe that any residual taste could be significantly different.

I am even having a hard time believing there is a difference between top and bottom fermenting yeasts. They look and act pretty much the same, as far as I can tell.

jack

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Date: 27 Jul 91 08:02:45 EDT  
From: chip upsal <70731.3556@compuserve.com>  
Subject: bottling & glasses

>I got my Cornelius keg mostly to bypass the onerous chores  
>associated with bottling my homebrews, but sometimes I'd like to  
>bottle some of a batch anyway -- for  
>transportability.

I purchaced a counterpressure bottle filler from DeFalcos in Texas (214)  
233-7895. I am very happy with it.

There is also an old artical in Zymurgy on how to make one yourself.

A Diatz ask:

>,Where can I find a good selection of bar  
>glassware? I need pilsner glasses, pint mugs,  
>and pint glasses.

I got some nice glassware from The Brewery in New York (800) 762-2560

-----



Date: 28 Jul 91 01:12:47 EDT  
From: chip upsal <70731.3556@compuserve.com>  
Subject: Kegging

>I find bottling to be pretty boring, and am thinking of buying one of  
>those Edme plastic dispensers. The way I understand it, you go  
>through primary and secondary fermentation as usual, but prime in  
>this dispenser.

If you hate bottling go for a stainless soda keg setup. It might cost  
more  
on the outset but it will be well worth it.

>What kind of experience have you folks had with this device?

None personally, but everyone that I have heard of that had one  
eventually  
switched to the stainless setup.

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End of HOMEBREW Digest #689, 07/29/91  
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Date: Mon, 29 Jul 91 10:30:19 BST  
From: Desmond Mottram <des@swindon.ingr.ingr.com>  
Subject: Keg not bottle, & correction to pH

Fed up with bottles? USE A KEG!!  
There has been a bit of chat about this already (apologies for lack of acknowledgments):

- -----  
> >I find bottling to be pretty boring, and am thinking of buying one of  
> >those Edme plastic dispensers. The way I understand it, ....  
- -----  
> Oh, one more silly thing...any opinions on those british-style plastic  
> mini-keg things? ...  
- -----  
> > I am interested in keggung my homebrew and am thinking about using a  
> > beer sphere (party ball)....

I have been keggung in those British-style plastic things for several years now and am most satisfied. They are far easier and quicker to clean. They impart no taste to the beer. They give the beer a finer, creamier head. The beer is smoother and less fizzy as less CO2 get forced in. (Tho' if you like gassy beer this is a big minus). The beer keeps for weeks; months if you keep the air space to a minimum. It's somehow more satisfying having beer on-tap than in bottles.

The only problem I had was with the CO2 injector. I was induced to buy a fancy constant-pressure regulator/injector (Brits only - from Boots). It gave me nothing but trouble. It leaked, lost pressure, cracked, ate CO2 cylinders. In the end I junked it and replaced it with a simple injector consisting of little more than a nut and bolt with a hole down the centre and a rubber non-return sleeve over the end. Since then nothing but simple pleasure.

The only other thing I'd add is that the tall drum-style kegs take longer to clear than the horizontal keg on legs (piggy). I like my pig best.

- -----  
On another matter entirely, I got the effect of pH on mash enzymes the wrong way round. It should be:  
higher pH favours alpha-amylase -> more dextrin, sweeter  
lower pH favours beta-amylase -> more maltose, dryer

I said I couldn't actually taste the difference, but after my last batch when I deliberately raised the pH I'm beginning to wonder...

- -----  
Desmond Mottram

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Date: Mon, 29 Jul 91 08:10:57 EDT  
From: Tom.Amiro@East.Sun.COM (Tom Amiro - Sun BOS Information  
Architecture)  
Subject: Re: Homebrew Digest #689 (July 29, 1991)

I'd like to get off this alias.

Tom Amiro

---

Date: Mon, 29 Jul 91 8:19:52 EDT  
From: wbt@cbema.att.com  
Subject: Re: Dryhopping

Subject: Dry hopping

I've read this five times now and still can't decide what it means. 8-)

(In response to question about keeping dry hopping hops from plugging the syphon):

Al writes:

> Are you using hop pellets? Since I started dryhopping (last brewing  
> season) I would never do without.

This gives the implication the author dry hops with pellets...

> I still use pellets for the boil --

> I use a hop bag in the boil and just throw the hop leaves  
> into the fermentor after the krauesen falls.

Why use a hop bag with pellets? Anyway, here it's plainly stated that leaf hops are used for dry hopping. I can't rationalize that against the first statement. Do you use leaf hops or pellets for your dry hopping ?

-----  
Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Mon, 29 Jul 91 9:23:21 EDT  
From: Daniel S Robins <dsrobins@magnus.acs.ohio-state.edu>  
Subject: mg/L to ppm

As a chemist, I thought I could be of some assistance with your questions concerning conversion of mg/L to ppm. Parts per million/billion (depending on which you would like) are used to express concentrations of solutes (stuff of interest) that are quite dilute. Below is the conversion:

$\text{ppm} = (\text{weight of solute} / \text{weight of solution}) \times 10^6$

Some points to remember:

1. Doesn't matter what weigh unit you use as long as it is consistent. By that I mean, if your solute weight is expressed in mg then your solution weight must be in mg as well.
2. Since your solution I assume to be water, the simple conversion is 1L = 1000 mg.

If the explanation has been clouded, let me know. Hope I could be of some further assistance.

Dan Robins INTERNET: dsrobins@magnus.acs.ohio-state.edu  
Ohio State University  
140 W. 18th Ave.  
Columbus, OH 43202  
614-292-0426

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Date: Mon, 29 Jul 1991 9:46:33 EDT  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: wet-hopping

This talk of dryhopping and clogged siphons got me thinking (don't worry I'll be careful). Why not heat up some hops, strain it, and put the "tea" into the fermenter, in effect, wet-hopping? I seem to remember a "Hop-head" beer at the AHA conference made by a Maine club that did just that, and it worked very well. You might even try adding some alcohol to the tea as you're heating it up; that might help with the oil extraction.

Aha, I knew it. Darryl Richman/Poorman is actually Steve Russell! That's why you never see them posting messages at the same time! Good one, Steve.

Russ Gelinias  
UNH

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Date: Mon, 29 Jul 91 08:11:57 pdt  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Bread yeast**  
Full-Name: Ted Manahan

> Every book I have ever read and every person I have asked, says bread  
yeast  
> makes yucky beer but I have never heard it from anyone who has ever  
actually  
> tried it.

I tried it for soda pop once. It carbonates just fine, but gave the pop  
a "yeasty" flavor and didn't compact well at the bottom of the bottle.  
It was impossible to pour off a clean glass of pop without lots of yeast  
sediment in the glass.

Ted Manahan  
tedm@hp-pcd.cv.hp.com

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Date: Mon, 29 Jul 91 09:46 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: boil

To: Homebrew Digest  
Fm: Jack Schmidling

TO BOIL OR NOT TO BOIL

The following excerpt is from "BREW IT YOURSELF" by Leigh P Beadle. I would be interested in comments. His position is very clear and stimulates my conspiracy hot button.

On p.42 he is discussing the brewing process with canned extract.....

"You simply pour the malt extract into you container and dissolve them in water.

There is one very important point I should make concerning the mixing of the malt, which I will again emphasize in the section on porcedures. Do NOT bring the water to a boil. .... stuff on enzymes.... If you allow the water temperature to approach the boiling point, you will upset this sugar conversion and cause it to refix at a stage that will not allow the yeast to convert all the malt sugar to alcohol and carbon dioxide. The temperature of the mixing water must not exceed 153 degs F. Every other book on home-brewing has incorrectly given instructions to boil the malt in the water to dissolve it. This will only guarantee that some of the malt sugar will not be converted. This single bit of misinformation from those who should know better has caused many beginners to become unnecessarily discouraged in their attempts at brewing."

.....

Wow!

jack

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Date: Mon, 29 Jul 91 10:53:12 CDT  
From: "Anton E. Skaugset" <skaugset@aries.scs.uiuc.edu>  
Subject: Boulder Stout

Greetings.

Has anyone out there tried Boulder Stout (Boulder Brewing Company, Boulder Colo.)?

I got a six-pack this last week, and notwithstanding M. Jackson's rating of three stars, I think it's almost undrinkable.

It's got a very light stout flavor, and it's quite sweet, but what really turns me off is an overwhelming flavor of chicory. The label says they only use water, malted barley, hops, and yeast. But the flavor of chicory is very intense. It's like drinking iced coffee.

Do they actually use chicory in their beer? If not, does anyone know what kind of malt gives this flavor? And what are other beer-drinkers' opinions of the beer?

Thanks.

Anton E. Skaugset "You have to kill a pessimist.  
skaugset@aries.scs.uiuc.edu Optimists usually take care of themselves."  
University of Illinois  
Reed '87

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Date: Mon, 29 Jul 91 09:43:14 -0700  
From: les@mips.com (Les Rehklaue)  
Subject: please add me to mailing list

Please add me to your mail list.

thanks

les (les@mips.com)

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Date: 29 Jul 91 12:53:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: A yeast cluturing experiment.

I sure hope the experiment goes better than the spelling on the "subject" line.

It seems to me that slants are nice, but more trouble than necessary for saving yeast to reuse. I'm going to try this little, semi-scientific experiment.

1. Make a regular batch of beer.
2. Save several ounces of the yeast slurry.
3. Divide the slurry among two dozen sterile culture tubes.
4. Top off each tube with the beer just made.
5. Cap and store in refrigerator.
6. Each month for two years, make a starter from a tube.

If the yeast is viable, I should have an active starter within a day or so.

I have been told that yeast stored under beer will remain viable for over a year. I'll let y'all know as the experiment progresses.

If this works, it will sure make storing a large variety of yeast an easy task.

Dan Graham

. . .  
Occam's Razor for homebrewers: When there is more than one possible answer, pick the one that tastes better!

-----

Date: Mon, 29 Jul 91 13:06:57 -0400  
From: strasser@raj2.tn.cornell.edu (Tom Strasser)  
Subject: ppm vs. mg/L

With the conflicting information yesterday I thought I would add my two cents worth on the conversion issue. ppm are NOT equal to mg/L unless the atomic species being measured has the same atomic weight as that of the liquid (e.g. water, e.g. 18 g/mol). Two cheers for Rich who realized this in his entry. To be a little more specific, as Rich didn't deal with units, the equation to convert mg/L of atom x to ppm is:

$$\text{ppm} = [\text{mg/L}] * m * (\text{Aw}/\text{Ax})$$

Where: Aw=atomic weight of water, 18 g/mol  
Ax=atomic weight of x, the mg/L species reported initially  
m=the same m as listed in Rich's formula, a factor to correct the concentration of species x if more than one atom of interest is present in the molecule report in [mg/L] (e.g if mg/L of CaCl<sub>2</sub> is reported, then Ax=40+2\*35.5=111, and m=1 if you calculate Ca ppm, while m=2 if you calculate Cl ppm).

For those of you who doubt this, a simple way to think of it is ppm measures the number of atoms in the water, while mg/L measures the weight of the atoms in the water. The number relating the weight to the number of atoms is the atomic weight of the species involved, and this is why the atomic weight must be a part of formula relating these two measures.

I'd be happy to give a more thorough analysis to people interested, but I doubt this would be of interest to the digest subscribers in general.

Tom Strasser.....strasser@raj5.tn.cornell.edu.....Long live the IBU's!

P.S.- Does this sound right to you Darryl??? or should I say Steve???

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Date: Mon, 29 Jul 91 13:33:02 -0400  
From: strasser@raj2.tn.cornell.edu (Tom Strasser)  
Subject: Malt Aromatics

In HBD 660 srussell@snoopy (Darryl?) asks of ways to impart malt aroma to a beer. I have watched with interest, as no replys were forthcoming. I have done an informal poll among Ithaca brewers who I know have more malt aroma in their beer, and it seems they may cover during the boil (many because they have to).

I was wondering if those of you in digest land think, as I do, that this is a plausible way to increase malt aroma in beer. We all know that during the boil there are a tremendous amount of volatiles driven off which we can smell anywhere near the boiler. If this is the case, then perhaps if you cover during the boil you will prevent the malt volatiles from being driven off, leaving them to be enjoyed by the drinkers of our homebrew. So what do you think???

Tom Strasser.....strasser@raj5.tn.cornell.edu

P.S.- Did anyone see Steve Russell and Darryl Richman at the convention at the same time???

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Date: Mon, 29 Jul 91 09:41:49 PDT  
From: dplatt@ntg.com (Dave Platt)  
Subject: Darryl Richman a nome de plume?

In #689, Darryl Richman (darryl@ism.isc.com) writes:

> P.S. To all the adoring fans, yes... it's true: this is just a facade  
> account and nome d'plume for Steve Russell (srussell@snoopy.msc.  
cornell.edu),  
> one of those lovable rascals at Cornell, where there is nothing better  
to  
> do than drink. IBU, UBMe, We All B Each Other.

So... you mean to tell me, after all these years, that Steve Russell  
is the other other Darr[e|y]l?

I have trouble believing this, Deesar... you don't look Cornellosh!

;-]

-dave-

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Date: Mon, 29 Jul 91 14:45:40 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: Brewery Tour wrap-up, future Mid-Atlantic conference

Summer is here and the time is right for drinking beers in New Jersey, of all places. Some sixty homebrewers and friends converged upon the Clement Brewing Company in Vernon Valley this past weekend. The brewery, with its open, wooden cask fermenters, and wooden cask lagering tanks was a bit of an ana-chronism, but great to see nonetheless. Clement Pilsener and Blonde Double Bock flowed freely, as did homebrew from 10 clubs in 4 states (NY, NJ, PA, CT). Hopefully, we will be able to go again next year, drink more beer, dance more polkas, drink more beer, eat more ham hocks and honey chicken, and drink more beer. Thanks to all who came and made it such a worthwhile time.

It is hoped by many of us that at some point in the not-too-distant future (maybe by 1993?) we can set up a Mid-Atlantic Regional Homebrew Conference and Competition. The first stage is to get homebrewers from the area together just to get to know each other. I hope that others around our region that hold events will publicize them (and this goes for other regions as well) and encourage multi-club and independent participation. Hats off to those seven clubs in Southern California who put on their first regional this past spring; I would enjoy hearing how you all organized this and what went on. Perhaps one of those Maltose Falcons (maybe even Darryl himself, or should I just write myself? :-)) or Barley Bandits or someone else could e-mail info to me.

IBU ERGO SUM,

STEVE

ps Despite rumors circulating to the contrary, I am \*not\* Darryl Richman, but I do believe that a certain tall, lanky North Carolinian just might be.

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Date: Mon, 29 Jul 91 14:47:40 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: The Great, Unabashed, ppm vs. mg/L Debate

Ok, I couldn't resist.....

As for the ppm vs. mg/L debate (n.b. don't you all just LOVE how we can flame on about such stupid, nitpicky things like this for days on end.....), Tom (strasser@raj5.tn.cornell.edu) Strasser is \*NOT\*, generally speaking, correct that ppm measures the NUMBER of atoms of a given species dissolved in solution. Actually, ppm is most often the WEIGHT of these atoms, although from the sound of "parts", it seems like it SHOULD be by number. It's just a convenience thing...people have easier access to scales than they do to periodic tables and calculators, I suppose. My feeling is that ppm is anachronistic.

Let's suppose you add 5 grams (5000 mg) CaCO<sub>3</sub> into 1 liter of water. This gives 5000mg/L (obviously!). It also gives 5000 ppm. How? You have, by weight, 1,000,000 mg water in 1 liter, since the density of water is 1 g/cc.  $5000\text{mg}/1,000,000\text{mg} = 5000 \text{ ppm}$ . Of course, you have  $.4 \times 5000 = 2000 \text{ ppm Ca}$  and  $.6 \times 5000 = 3000 \text{ ppm CO}_3$ . This is just illustrative: I wouldn't add these concentrations for brewing unless I was after a \*real\* chalky product (wouldn't dissolve under normal conditions, anyway, I'd bet).

But, hey, let's let Tom and John Polstra fight it out, and since the whole thing is contingent on whether or not one defines a priori whether you have ppm by weight or by number, both are right and both are wrong.

And now, back to your regularly scheduled program...

IBU ERGO SUM,

STEVE

Hmmmmmm....will the REAL Darryl Richman PLEASE stand up?!?

-----

Date: Mon, 29 Jul 91 15:17:09 EST  
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>  
Subject: Re: PPM <--> g/mL

One fellow says:

>Sure! To convert from PPM to mg/l, just multiply by 1.0. To convert  
>from mg/l to PPM, divide by 1.0. Or is it the other way around ... ? :  
>-)

>  
>No, seriously folks ... for all practical purposes, the two units of  
>measure are the same.

And another says:

> Boy, do I feel dumb! (Well, not dumb, really, just metrically  
>impaired.) As some people were nice enough to point out:

- >  
> a. 1 litre = 1000 grams  
> b. 1 gram = 1000 milligrams  
> c. from a and b we have - 1 litre = 1,000,000 mg  
> d. from c - mg/L and ppm are the same

>  
> Please correct me if this is wrong. If everything about making

It's wrong. 1 liter does indeed equal 1000 grams -- of pure water at 4  
Centigrade. You wouldn't expect a liter of Mercury to weigh the same as  
a liter of alcohol, would you? Since you're trying to discover the amount  
of stuff in your water that isn't water, it seems reasonable to assume  
that

it will not have a density of 1.0, right? So, I'm afraid you're going to  
have to go back to the calculating board and figger it out.

Now if I was really smart, I'd tell you how, but I missed that day in  
Chem.

Steve

-----

Date: Mon, 29 Jul 91 15:07:51 CDT  
From: Mark Sandrock <sandrock@aries.scs.uiuc.edu>  
Subject: stuck (top) fermentation

Tried my first batch of homebrew in about 6 years Friday night, and seem to have a stuck fermentation on my hands. The details are: 3kg (6.6lb) light malt extract, plus 1lb crystal and 0.5lb toasted pale ale malt, boiled for 1 hour with 2oz Bullion and Cascade hops, and a starter made from Edme dry Ale Yeast. Cooled wort in sink and added to cooled preboiled water in 5 gal glass carboy to make 4 gals of wort. Initial SG and temp not measured, but temp estimated to be about 70F (based upon room temp). Used blow-by method with 1"ID tubing leading to bucket of (strong) bleach solution.

Fermentation was strong through first 16 hours or so, but then slackened until finally ceasing by 24 hour after pitching. Repitching additional (M&F) Ale Yeast and placing carboy in 90-100F bathwater produced steady bubbling, which ceased again overnight as water cooled to room temp (70F)

Haven't taken SG yet, but surely a high gravity ale like this (Palilia recipe from p.155 in Papazian's book) has a long way to go still. In trying to figure out what might have gone wrong, I come up with 2 possibilities:

(1) wort not adequately aerated. After pouring the 2.5 gals preboiled water into the carboy, I swirled it around a bit hoping this would help. Wort was both poured and siphoned (filter kept clogging), but I have no idea if this constitutes adequate aeration. It's pretty hard to stir wort in a carboy and not easy to shake it up either, considering the weight. Any hints about this?

(2) It turned out that I had misread the instructions in Papaizan for making a sterilizing solution. Instead of the one teaspoon or so he recommends for this purpose, I was using the 2oz (per 5 gals) he recommends for a "cleaning" solution. On top of that, I always rinsed using \*cold\* tap water, rather than the warm or hot tap water recommended by Papazian. Is it possible that some small amount of chlorine made it into the wort and caused the problem?

Any email responses will be summarized, or reply via the Digest.

Thank you.

Mark Sandrock

- - -

UIUC Chemical Sciences Computer Center "There are thoughts always abroad in

505 S. Matthews Ave., Urbana, IL 61801 the air which it takes more wit to  
avoid  
Voice: 217-244-0561/Fax: 217-244-???? than to hit upon." -O W Holmes  
Internet: sandrock@aries.scs.uiuc.edu Bitnet: sandrock@uiucscs

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Date: Mon, 29 Jul 91 12:23:22 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: A Judge's Lament

At a tasting last night, someone said something we all "know", and a little light went on: "Homebrew can't make you sick!"

\*BZZT!\* Wrong! True, an infected beer is not likely to pass its infection on to you. That would be like catching the Dutch Elm Disease. But the more acquainted I become with infected beer, the more I'm convinced it's not harmless.

For the last few days I've been judging the first round of the California State Fair's homebrew contest, and there have been a shocking number of infected beers, with unusually serious infections. Saturday, for example, we had two "self-emptiers" out of a flight of eight. That's a pretty scary percentage! Another beer caused all the judges in the panel to develop violent (though brief) headaches within seconds of tasting it. I've developed even less pleasant physical complications after my last two contests, and I'm beginning to suspect it isn't just a coincidence. Have other judges experienced anything like this? I've noticed that some with much more experience than I have simply refuse to taste anything that smells especially bad, and I think I'm beginning to see the wisdom in this.

The advantage to this attack of the Creeping Green Horribles is that it helps convince me that I'm not just another virtual homebrewer, dreamed up by Kinney Baughman and Darryl Richman (who?) ...

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

-----

Date: Mon, 29 Jul 91 12:58:13 PDT  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Water, Conical Fermentor, Brewpub Costs

First, hats off to Tom Bower for his pointer to Sears as a source for a reasonably-priced (like, free) water analysis, and hats off to Sears for offering it. The cost of buying a filter setup from them is less than the prices I'd been quoted for an analysis. I'll send my sample off right away ...

Was anyone else (other than Kinney Baughman) as surprised as I that no one mentioned the Brewcap in answer to John Cotterill's question concerning a conical fermentor? Functionally, I would think that would fill the bill nicely, but I haven't tried one yet.

And another word on the discussion of the cost of starting up a brewpub or microbrewery: if you're seriously considering such a move, I urge you to attend a session of Dr. Michael Lewis' course, "Brewpubs and Microbreweries: Brewing & Business", offered a couple of times a year through the U. C. Davis Extension at a cost of about \$275. Yeah, that seems like a lot, but it's cheap compared to the risk you'll be taking in starting such an enterprise. Dr. Lewis was deeply involved in the Back Alley Brewery debacle, as well as having served as a consultant to many successful micros & brewpubs, and offers unique insight into what you can expect to meet. You can get an advance taste of reality the next time your brother-in-law Harry says you should go pro, by asking how much he's willing to invest, without guarantee, in your brewpub ...

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Mon, 29 Jul 91 14:25 CDT  
From: korz@ihlpl.att.com  
Subject: Re: YEAST

Jack Schmidling writes:

>Every book I have ever read and every person I have asked, says bread yeast makes yucky beer but I have never heard it from anyone who has ever actually tried it.

Someone on the digest (a long time ago - maybe digest #50 or #100) wrote of a comparison test that they did using a couple of dry beer yeasts and bread yeast and the beer from the bread yeast (to them) tasted the best. But that was a long, long time ago in a land far, far away and I've probably killed most of the brain cells that held that info.

>In light of the fact that all beer and ale yeast are the same species as bread yeast, I find it hard to believe that any residual taste could be significantly different.

Different strains of yeast produce beer with significantly different flavors.

I brewed two batches of beer, back-to-back using all the same ingredients and technique except for the yeast. One was made with Muntona dry yeast (from a Munton and Fison kit) and the other with Wyeast London Ale. Both tasted quite good, but the Muntona batch had quite a strong clove taste. The clove taste faded to where it was tolerable after about two months, but never quite went away.

>I am even having a hard time believing there is a difference between top and bottom fermenting yeasts. They look and act pretty much the same, as far as I can tell.

I have only brewed ales (because I LOVE ales and like lagers) but have read quite a bit on the subject. Besides *actually* flocculating to the top or bottom, the main difference (or at least the main difference that is important from a mechanical perspective) is that lager yeasts are tolerant of colder fermentation temperatures whereas ale yeasts either go dormant or die at colder temps. Just to make the picture complete, at colder fermentation temperatures, yeast produce less esters and other by-products, hence lagers don't have the fruity flavors that ales do.

Al.  
korz@ihlpl.att.com

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Date: Tue, 30 Jul 1991 11:23 EST  
From: David Taylor <DAVID@phillip.edu.au>  
Subject: Controlling fermenter temperature

Gooday, I am brewing through winter here while most HBD readers are enjoying warm beer drinking weather! I am about to brew some batches with ale yeast and need to control the fermenter temperature. To date I've used a flat, flexible waterbed heater (300W) wrapped around a plastic fermenter with the sensor poked between the heater and fermenter. I'm not really sure what temperature the brew is sitting at, (the plastic is a poor conductor) and can't use the heater on a glass carboy.

I'm thinking of building a cabinet large enough for three fermenters, heating it with light bulbs, stirring the air with a computer cooling fan and controlling the temp. with the water bed thermostat.

Does anyone have any comments on using heated-air cabinets as opposed to water baths, or any other clever ideas?

Thanks all... David

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Date: Mon, 29 Jul 1991 21:59 EST  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: For Sale: Yeast Bite Ointment

OK. There's nothing like talking about what you don't know what you're talking about to send you to the reference books.

Quoting from Malting and Brewing Science, page 539. (I hope you're ready for this. Parenthetical comments come directly from Webster's and are for the benefit of those who are as ignorant of biochemistry as I am. OK, Cornell. Quit laughing!!! Some of us went to a liberal arts college. So there!)

"Yeast cells in stationary phase of growth often contain a single large vacuole. Within this organelle there are usually several dense 'granules' (volutin granules) of polyphosphate. During exponential growth (this is primary fermentation, I assume) there may be one or several vacuoles in the cell and they often lack granular inclusions (that's the polyphosphate stuff, I think), possibly indicating the mobilization of a phosphate reserve during active growth. Vacuoles are bounded by a single membrane and contain hydrolytic enzymes (these guys react with water producing a weak acid OR base) whose function is to recycle ('turn-over') the macromolecular components of the cell e.g. protein, nucleic acids. The vacuolar membrane isolates these lytic enzymes (that is, the hydroLYTIC enzymes whose action is destructive) from the cytoplasm. It is of interest that these enzymes have no substantial carbohydrate moiety (funny what those chemists find interesting, ain't it?), in contrast to extracellular enzymes of yeast. Disintegration of the membrane, which is encouraged by high temperature, alkaline pH, the absence of nutrients and certain organic solvents, results in the autolysis of the cell. Leaving yeast for long periods in contact with beer may also induce autolysis and the products released IMPART A BITTER TASTE (YEAST-BITE) TO THE BEVERAGE." (emphasis mine)

On page 637, during a discussion of how to make yeast concentrates: "The autolytic procedure involves the disintegration of the vacuole and the release of lytic enzymes."

And on page 819: "Yeast should not be allowed to autolyse in contact with beer as the fatty acids liberated will destroy the foam stability."

Now. Here's where I need help from you chemistry types. I read the above as saying: As a result of high temperature, alkaline pH, the absence of nutrients and certain organic solvents, or just plain old age, a yeast cell will autolyse. Autolysis is the distintegration of the vacuolar membrane within which we have these granules of polyphosphate (sounds bitter to me) and hydrolytic enzymes (I guess these could be bitter, too). Once the membrane distintegrates, these polyphosphates and lytic enzymes are released (along with some fatty acids) producing a bitter taste in the beer, commonly known as "yeast bite".

Whew!! That's the best I could come up with. No matter what the particulars are, it sounds like "yeast bite" is a product of autolysis.

I stand corrected.

Yeast does bite.

Ouch! Stop that!!

Kinney Baughman | Yeast bites are my business and  
| I can't find the salve.

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Date: Mon, 29 Jul 91 21:11:11 CDT  
From: jack@wubios.wustl.edu (Jack Baty)  
Subject: Rye Malt

Some time ago the subject of malted rye came up the the digest. The Summer 1991 issue of \_Zymurgy\_ contains an ad from a supplier. The Malt Shop ad

says they've had a ton produced for them. The important information (page

69) is:

\$1.09 / lb or \$43.60 / 50 lb

The Malt Shop

N 3211 Hwy S, Cascade WI 53011

1-800-235-0026

- - -

Jack Baty  
Division of Biostatistics      Washington University Medical School      St.  
Louis  
jack@wubios.WUstl.edu

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Date: Mon, 29 Jul 91 20:30:44 PDT  
From: 6600hubb%ucsbuxa@hub.ucsb.edu (Richard Hubbell)  
Subject: bush beer

I have heard of a beer from the Cook Islands called bush beer  
it's made from oranges. Has anyone made this or tasted this or....  
Just curious it sounds real intersting.  
RH

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End of HOMEBREW Digest #690, 07/30/91  
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Date: Tue, 30 Jul 1991 7:09:50 -0400 (EDT)

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: Boulder Brewery/Monrovia Club

Well, the Boulder Brewery products are being sold on the East Coast for very

LOW prices. (\$3.99 a sixer) and the stout is not as good as I recall it being. The Porter and the Pale Ale are better but still not as good as they

were ten or so years ago. These are being sold with Monrovia Club Beer. This

is from Liberia which has been in a state of civil war for over a year. Hows old is this stuff? It tastes good (sort of like Singha) but gives one a

headache. Is this like the San Miguel and the BamityBam (33 beer from Nam)

that was doctored with formaldehyde?

The Monrovia Club is also being sold for \$3.99 and there is tons of it.

...

Ted

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Date: Tue, 30 Jul 91 08:15:57 EDT  
From: cookson@bccnxt.mitre.org (Dean Cookson)  
Subject: Re: Controlling fermenter temperatures

Instead of using the waterbed heater, have you considered using one of those outside the tank, fish tank heaters?? They stick to the glass, and do have a thermostat... Might be worth a try.

Dean

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Date: Tue, 30 Jul 91 08:18:33 EDT  
From: cookson@bccnxt.mitre.org (Dean Cookson)  
Subject: Re: Malt Aromatics.

I can't really see just a simple cover keeping in much in the way of volatiles. Now if you tried using a pressure cooker... Anyone want to give it a go??

Dean

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Date: Tue, 30 Jul 91 08:13:52 EDT  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: whatever

In today's (7-30) HBD Russ Gelinas suggests "wet-hopping" in lieu of "dry hopping. I think, and this is really only an opinion unsupported by hard scientific evidence, that any boiling of the hops will drive off some of the volatiles. And I think that the retention of these volatiles is a critical factor in dry hopping. However, Noonan, as I recall, does recommend using some sort of hop tea to increase the hop nose in a lager at bottling time (it's in his "Brewing Lager Beer" though I don't have the exact page number).

Jack Schmidling quotes Leigh P. Beadle to the effect that extract-based beers should never be boiled. I'm not convinced. How does Beadle propose that one extract the alpha acids from hops used in conjunction with an unhopped extract. It looks to me like Beadle is the one who should know better.

Boulder Stout (as I recall this is really a misnomer) is almost undrinkable according to Anton E. Skaugset. While I wouldn't go quite that far, I agree that this isn't one of the finest examples of the style. We (the infamous IBU) held a dark ale tasting back in February, and included in the tasting were two of Boulder's products (there is that nasty term again, but in this case it seems very appropriate). Neither the Boulder Stout nor the Boulder Porter were terribly impressive, both seemed rather thin, and borderline insipid; and neither was really very exemplary of the style one would expect when reading the labels. Perhaps they have changed the product specifications since Jackson rated them.

Water, water, everywhere. But the problem is what, or how much of it, is in it. I'm basking in the glow of this flame (too bad you can't can it or something David, it would solve your cold weather ale fermentation problems).

Now, if Darryl is really Steve, my question is "why aren't we getting some prize winning bock to drink at the IBU meetings?" IB ergo U?

And, lastly, a question. I've been wondering for a while, after reading it in Noonan's book and more recently in "The Practical Brewer" about the formula for calculating the pounds of extract in a barrel of wort of a particular density. The formulae, with minor transformations of the denominator, that

are given for this purpose in these two references add the degrees  
Balling  
to the weight of a barrel of water, then multiply this result by the  
degrees  
Balling. After the appropriate division, either by 100 or 3100, the  
result is  
presented as the pounds of extract, in either a barrel or a gallon. So,  
what  
gives here? Why is the density measure added to the weight and then also  
used  
to multiply the result? If my muddled description is inadequate I  
apologize.  
I'll consult the aforementioned references and give the full details of  
the  
formulae tomorrow.

Ooogy Wawa,  
Dr. John

"So much time, and so little to do" -Willy Wonka

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Date: 30 Jul 91 13:53:00 WET  
From: "JOHN A. SAMPSON" <jsampson@onreur-gw.navy.mil>  
Subject: More MG/L vs PPM

The Chemical Rubber Company Handbook of Chemistry & Physics 57th Edition,  
page  
F-320 says:

|                  |                  |             |
|------------------|------------------|-------------|
| "To convert from | To               | Multiply by |
| Parts/million*   | Milligrams/liter | 1           |

\* Based on density of 1 gram/ml for the solvent."

- -- John (If it's good for CRC...Then it's good enough for me!) Sampson

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Date: Tue, 30 Jul 91 08:06:34 -0500  
From: ralph@ecn.purdue.edu (Ralph L McCallister)  
Subject: Hops, bags, yeast, & malt....

Dry Hopping:

There should not be any difference in the out come of your beer using pellets, leaf, or plug hops. I don't think that I would ever use pellets, but to each their own. I have always used plugs and just put them into the secondary and rack the beer right on top. I feel that one advantage is that leaf/plug hops float thus adding another barrier to infection. I also feel that leaf/plug hops impart a much better aroma and bitterness than pellets. Sure, it is a little harder when you go to bottle and yes you do leave a little more brew in the carboy but, it's the effect of dry hopping that I am looking for and not just the ease of the operation. It is well worth the effort and really only adds another 15 min. or so to the bottling procedure. As far as using hop bags in the boil and then reusing them for dry hop is like saving your boiling hops for your next batch. If you use fresh hops for bittering then I use fresh hop for dry hopping. Really, it does not cost that much more to use fresh hops, it makes a better homebrew.

Hop Bags:

I have tried hopping in hop bags and without and the brews without have had a better bitterness and aroma without. You all realize that this is purely subjective. After reading Dave Lines' 'The Big Book of Brewing' it seems to me that more flavor of the hops is released when they are allowed to bubble freely in your wort rather than just roll around in a bag. I always wondered how you get the hop flavor from those hops stuck in the middle of the bag? Any way, I strain off as much as I can when I transfer the wort to a siphon bucket I use with my wort chiller. Again, I use plug hops so I do not have the grit problem with pellets. What leaf/plug hops the strainer does not get stays in my siphon bucket. Just one more of the many different ways in the world of brewing a better beer.

Bread Yeast:

Yeuck!!!!!! I tried this in a pinch one time and will NEVER make that mistake again. A most terrible yeast after taste.

Malt Aroma:

This is a very interesting question and one that I thought would bring out all the master brews comments. Not being a master brewer, yet, and only just finished my fourth all grain batch, all grain is the way to go and it's more fun too, I will put my two dollars, inflation is such a bother, in on what little has been written for homebrewers. I seems that the German beers seem to impart that malt aroma and taste. There seems to be a correlation between this and the type of barley they use. I have a batch going now based on Papazians' Honey lager where I substituted 5 lbs. of Munich malt for the extract. I also toasted 2 of the 5 lbs. based on Papazian. I am hoping that this gives a more malt aroma and taste, alas I am still three weeks away from bottling. The only other solution is to experiment with all grain batches. I cannot see how an extract brewer could get more malt into their brew without using grain that made up more than 50% of the O.S.G. Just a thought. Has anyone asked Papazian or Miller or Burch?

Last A Question:

Please define what constitutes a CREAM ALE. Another mystery of brewing.

...Ralph... ("What's going to happen.....Something wonderful!!!")

ralph@ecn.purdue.edu

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Date: Tue, 30 Jul 91 09:20:48 EDT  
From: Dale Veeneman <dev1@gte.com>  
Subject: Re: Controlling fermenter temperature

> Does anyone have any comments on using heated-air cabinets as  
> opposed to water baths, or any other clever ideas?

Since the wood stove causes large temperature variations upstairs in the (New England) winter, I started fermenting in the basement. This worked fine until the basement temp dropped to around 50 (too cold for ales, not cold enough for lagers). So I built a carboy sized cabinet out of 3/4" plywood. It has a false bottom (with holes drilled through it) into which I placed a doorless toaster oven. The oven is controlled by a regular room thermostat (through a relay) placed in the upper part near the carboy. The oven control is turned way down (about 100 degrees) so the whole thing doesn't over-heat. It works great, keeping the carboy at a constant 65 degrees (or whatever the thermostat is set to).

Dale

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Date: Tue, 30 Jul 91 09:28:33 CDT  
From: dyer@marble.rtsg.mot.com (Bill Dyer)  
Subject: ppm -> mg/l

OK one last word and I'll shut up about this thing. As far as all the brewing books I've read, ppm is indeed equal to mg/l, no matter what I said the first time. However, as was mentioned, ppm is not a very useful measurement if you are concerned about the actual ionic concentration of a solution (number of ions in solution). For instance 1 ppm of Ca does NOT have the same ionic concentration as 1 ppm of Na. Also, strictly speaking, 1 ppm = 1 mg/l only at 4 degrees C where 1 cc of water weighs (has a mass of, actually) 1 gram. If you are interested in the actual number of ions in solution, you will have to use the formula I posted a couple days ago (similar to the one Tom Strasser posted). As far as I am concerned, the total ions in solution should be more important than their weight in solution (chemically speaking), but as was stated, it is much more convenient to state measurements in mass/volume since most people can handle this easier, even though there is a simple conversion from weight to number of molecules in a substance if you have a periodic chart handy. OH well, enough said, back to brewing!

-Bill Dyer

P.S. Someone stated that 1 liter of water = 1000 mg, it actually = 1000 grams = 1000000 mg.

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| I wish I could sit on soft pillows, | Bill Dyer (708) 632-7081 |  
| and eat molten lava. | dyer@motcid.rtsg.mot.com |  
| -King Missile| or uunet!motcid!dyer |

- ----- End Included Message -----

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Date: Tue, 30 Jul 91 09:44:05 CDT  
From: dyer@marble.rtsg.mot.com (Bill Dyer)  
Subject: Re: bush beer

> I have heard of a beer from the Cook Islands called bush beer  
> it's made from oranges. Has anyone made this or tasted this or....  
> Just curious it sounds real intersting.  
> RH

Thats very interesting, because just yesterday I was trying to think what to brew for my next batch and while I was thinking "Oranges" came to me in a fit of insanity. OK everybody, will throwing some oranges in the brew make good beer or will it just screw everything up. I have heard of lemon beer and people put lemons and limes in their beer all the time at imbibing time, but I've never heard of oranges until just now. What do you think, should I go for it? What other fruits have people put in beer besides the standard berry and cherry kind of things?

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Date: Tuesday, 30 Jul 1991 10:58:00 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Skimming the Wort

>Date: Wed, 24 Jul 91 11:07:04 CDT  
>From: kevin vang <MN033302@VM1.NoDak.EDU>

>2. Having sterilized my equipment extra thoroughly, I was  
>making a new batch Sunday. Just before the wort came to a boil,  
>a thick layer of ugly scum float- ed to the surface, as usual.  
>I was about to skim it off like I usually do, when I asked  
>myself, "Are these the degraded protein molecules so necessary  
>for body and head retention? Is this the reason I've always had  
>problems with head retention?" So, in the name of science, I  
>stirred the scum back into the wort. I'll report on the results  
>later on if anybody's interested. Anybody know for sure (or  
>have a blowhard opinion) if the scum should be removed or left  
>in?

Well, IMHO (not IMBO), I have never heard of skimming of this hot  
break (I think you are referring to the hot break). I just  
siphon off it after the boil is finished.

So, can anyone come up with a reason to skim?

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tue, 30 Jul 91 09:58:38 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: Re: Boulder "Stout"

Anton E. Skaugset writes about Boulder Stout. I, too, did not like it at all. It tasted like very thin iced coffee to me as well. It was very disappointing after tasting what I thought to be a quite good, albeit not extremely heavy, Boulder Porter. The best thing I can say about the stout was that it was extremely a clean flavour.

Mike Zentner

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Date: Tuesday, 30 Jul 1991 10:58:38 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Too Much Yeast??

>Date: Fri, 26 Jul 1991 11:29 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU

>>OK, so how much yeast is too much yeast?  
>Greg Noonan recommends 1/4 c. slurry per 5 gallon batch.

So, is more than this too much?

>>What are the flavor repercussions?  
>I'm not sure about this one but I think excessive esters will be  
>produced in a too rapid fermentation.

Yes, but the question of initial yeast population is a different one (IMHO) than speed of fermentation. The "lag time" is the amount of time it takes for the yeast to reproduce and build up a sufficient population to start the fermentation. More initial yeast, less "lag time". Too much initial yeast? I don't know.

>>Are there any warning signs?  
>Yeah, beer foaming all over the place. Fermentation over in a  
>couple of days.

I don't know as I agree with that. My fermentations haven't seemed to \*end\* any faster, they just \*begin\* faster with more yeast.

>>If I pitch a whole lot-o-yeast, should I not aerate so much?  
>You can't aerate too much unless you're shooting straight O2  
>into the cooled wort. The beautifully simple suggestion of  
>drilling an 1/8" (or two?) hole towards the end of the siphon  
>hose sounds like the way to go. It wouldn't hurt to slosh the  
>beer around in the fermenter as well.

Again, I have the same question as the original questioner. My understanding is that you aerate the wort to allow the yeast to be fruitful (not fruity) and multiply. Yeast don't need any oxygen to \*ferment\*, just to reproduce. So, if you put in enough yeast, they won't need to reproduce (can start fermenting right away) and won't need any oxygen at all. (At least this is what logic tells me, but is it right?)

John "Enquiring minds want to know" DeCarlo

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tuesday, 30 Jul 1991 11:00:51 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: More Yeast

>Date: Mon, 29 Jul 1991 21:59 EST  
>From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
>Subject: For Sale: Yeast Bite Ointment

>Quoting from \_Malting and Brewing Science\_, page 539.

"... During exponential  
growth (this is primary fermentation, I assume) ..."

I would have guessed that this was the reproductive phase. I  
thought that primary fermentation began after the reproductive  
phase ended.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tue, 30 Jul 91 09:10 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: boil

To: Homebrew Digest  
Fm: Jack Schmidling

MALTING BARLEY

I am trying to malt my own barley and have come to recall why I gave up on the idea the first time I tried it about 15 years ago.

The germination rate is only about 30% which results in mashing about 70% rotten mush.

My first reaction is that it is just old barley but the 15 time interval (and new barley of course) with the same results makes me suspicious.

It now occurs to me that there may be a trick to breaking the dormancy of barley.

Does anyone have any advice?

Has anyone out there malted barley?  
.....

Am I correct to assume that when rice or other grains are use in beer that they are malted like barley?

arf

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Date: Tue, 30 Jul 91 09:16:21 MDT  
From: zepf@Central.Sun.COM  
Subject: Re: mg/L to ppm

My water analysis from the city mentioned that mg/L = ppm.  
I believe this holds only for water.

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Date: Tue, 30 Jul 91 11:11 EDT  
From: "Russell D. Shilling" <SHILLING%UNCG.BITNET@ncsuvm.cc.ncsu.edu>  
Subject: Pumpkin Ale

I am interested in concocting the 'Punkin Ale' recipe in this Summer's Zymurgy.

The recipe calls for a 9 pound pumpkin. Being lazy, and due to the paucity of perfect pumpkins I wish to forego my purist pangs of conscience and use canned. Can anyone suggest the quantity of canned pumpkin to use so that I can avoid having 5 gallons of putrescent, purulent brew?

Russell Shilling  
SHILLING@UNCG.BITNET  
SHILLING@STEFFI.ACC.UNCG.EDU

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Date: Tue, 30 Jul 91 11:03:37 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Re: Biting yeast

Ahh, yeast bite, yup, now I know I know what it tastes like, it's a bitterness that climbs onto the back of your tongue about 30 seconds to a minute after you've swallowed the beer and it stays there for about half an hour.

I've got a little bit left if anyone wants a taste.

Carl (learning by mistakes) West

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Date: Tue, 30 Jul 91 10:48:20 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: saving malt aromatics

I can see it now, some malthead is going to put a fitting on the lid of his boiling pot so he can attach his counter-flow wort cooler and cool the steam coming off his wort, and he'll be careful that the boil doesn't get so high that it blocks the lid-fitting with bits of hops.

\*Then\* he'll probably go and save this precious distilled essence of malt and hop aroma and add it back in to the secondary, or in an extreme case he might add it to the beer at bottling time.

Jeeze, it's scary just thinking about the extremes someone might go to to get a particular flavor in their beer.

Why not settle for something simple, y'know, like a lambic.

Carl

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This is just a spur-of-the-moment idea, I make no promises.

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Date: Tue, 30 Jul 91 11:12:48 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: saving yeast

Well, I went and did it. I bottled last night and when I got to the yeast cake I swirled it all around and siphoned it into three 12oz bottles and stuck them in the fridge.

The question:

Before I stirred it up I noticed that there was a light colored layer on the very bottom and a darker layer on top of that.

Not that I can figure out how to separate them,  
but would I have preferred just one of those layers?

Carl

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Date: Tue, 30 Jul 91 12:21:40 EDT  
From: ... the seasons change ... <strahs@murex.bioc.aecom.yu.edu>  
Subject: yet another stuck (top) fermentation; also, Vermont beers

My third batch of homebrew has been stuck now for about 3 weeks.

Started off with 1 can M+F light unhopped, boiled with 1 lb. crushed crystal malt, 1 lb. corn sugar, 2 oz. Cluster hops and 1 tsp. non-iodized table salt (I couldn't resist). Final volume was ~3.5 gal. I cooled the wort in about 40 minutes in the covered brew kettle in the sink, strained out the hops and spent grain while pouring into the primary fermenter and pitched Red Star Ale Yeast straight from the packets into the fermenter. The wort was brought up to five gallons by the addition of 1.5 gal. sterile (boiled) water.

The wort bubbled for a few hours the next day and stopped. I waited a week, siphoned off some of the wort, re-boiled, placed in a sterile beer bottle fitted with an airlock and added another packet of Red Star Ale Yeast to that. The next day that was going strongly, so I pitched it back into the primary. The primary fermented longer this time (about a day) before slacking and dying. The ferment has now been stationary for more than 2 weeks.

This ferment is nowhere near complete... Any ideas?

I thought the wort would be aerated enough by the straining. Even if it wasn't, I have picked up the primary and shaken it in an effort to aerate the beer.

All help greatly appreciated.

Dan Strahs  
strahs@murex.bioc.aecom.yu.edu

BTW: Was in Vermont 2 weeks ago... picked up several local brews from the Catamount and Long Trail breweries... The Long Trail brews are very hoppy, but the Catamount brews are very good... Highly recommended are the Catamount Gold and the Catamount Porter... The Catamount Amber was also good, but they added Galena hops which I felt really overwhelmed the malt.

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Date: Mon, 22 Jul 91 07:42:06 -0400  
From: David J. Sylvester <sylveste@wsfasb.crd.ge.com>  
Subject: Lager question

Hi

Here's a question for all the lager experts out there. I bottled a lager yesterday that had been fermenting for four weeks at 45-50F. The recipe used 4lb of a John Bull hopped lager extract and about 1-1/2 cups of crystal malt. When I prepared the wort I didn't realize that the extract was hopped, so I may have used too much hops. I used 1oz of Cluster pellets in the boil and 1-1/4 oz Hallataur pellets as a finishing hop. The yeast was Whitbread lager yeast. Here's what happened:

It appeared as if fermenting was done. I was noticing no signs of activity in the air lock. When I started bottling, I found the beer was very gassy. For example, when I siphoned from the fermenter to a carboy, the beer foamed up in the carboy, almost like a head. When I put the beer in bottles (160z Grolsch with good gaskets) I saw bubbles rising in the beer after I sealed the bottles.

Did I bottle too soon? Is this bubbling continued fermentation? It was very hot when I bottled, so the temperature change in the wort was great. Once I got the bottles back in the 'fridge at about 40F, the bubbles stopped rising.

Comments. Thanx in advance.

E-mail is OK too.

Dave Sylvester

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Date: Mon, 22 Jul 91 09:45:09 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Re: Stainless Steel

Stainless steel does not necessarily attract a magnet. The easiest way to detect aluminum (besides its weight) is its softness. Of course, store owners don't like you scratching up the merchandise!

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date: Mon, 22 Jul 91 07:04:52 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Ginseng Beer

In HBD #684, Art Medlar asks:

>Speaking of Chinatown, has anyone tried brewing with ginseng ?  
>A beer than not only cures its own hangover, but is an  
>aphrodisiac to boot.... Sounds too good to be legal.

Brown Street Brewery in Napa CA has both a light and a dark ginseng ale. The brewer claims that he "invented" the recipe a couple of years ago, but in any case, it's quite a tasty brew. He also does a GREAT chili beer (brewed with jalapenos), a very nice brown ale, and four other excellent brews. How he maintains eight fresh beers with only two tanks is beyond me...

have fun

gak

I guess there's some things | Seems like the more I think I know  
I'm not meant to understand | The more I find I don't  
Ain't life a riot? Ain't love grand? | Every answer opens up so many  
questions

Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

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Date: Sun, 21 Jul 91 17:32:59 EDT  
From: William R Tschantz <wtschant@magnus.acs.ohio-state.edu>  
Subject: Yeast Question

Hi there, this is my first posting to htis forum after lurking in the  
woodwork  
for several months. I really enjoy this forum!

I have a question about culturing yeast. So far I have poured agar  
slants and  
innoculated the slant with the yeast. My question is about how to store  
the  
slant after the yeast have grown on it. DO you store it in the  
refrigerator as  
- --you would for bacteria or in a dark cool place or else where? I am  
doing  
this on the fly without any kind of references. I am applying the  
microbiology  
techniques that i know for E. coli and am using materials that are our  
lab to  
grow the yeast. Thanks in advance for your help.

Thanks, Bill

Bill Tschantz | Homebrew Better living through  
Chemistry Department | or a ==> Chemistry and Microbiology  
Ohio State University | Good Beer (ingredients and bugs)  
(614) 292-7451 |

~~~~~

Date: Tue, 30 Jul 91 10:42:15 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Hop teas vs dry hopping

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

> This talk of dryhopping and clogged siphons got me thinking (don't
worry
>I'll be careful). Why not heat up some hops, strain it, and put the
"tea"
>into the fermenter, in effect, wet-hopping?

Well of course you could do this, but the effect would not be the same as
dry hopping. The reason we dry hop is that dry hopping imparts volatile
hop aromatics (things with funny names like geraniol) into the beer.

Because

they are volatile, they are driven off easily during the boil. By making
a
hop tea, you will drive off the aromatics just as you would during the
boil.

In short, hop teas are no substitute for dry hopping.

After careful research and experimentation, I have determined that :

ppm = 42;
mg/l = 6 X 8;

Further evidence suggests that these two quantities may in fact be equal,
but the program is still running.

CR

Date: Tue, 30 Jul 91 11:23:30 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Biting Yeast

In HBD 690, Kinney Baughman writes :

>Quoting from Malting and Brewing Science, page 539. (I hope
>you're ready for this.

.....Proceeds with quote which I for one wasn't ready for ;-]
and finishes with.

>Leaving yeast for long periods in contact with beer may also
>induce autolysis and the products released IMPART A BITTER TASTE
>(YEAST-BITE) TO THE BEVERAGE." (emphasis mine)

Finally concluding :

>Whew!! That's the best I could come up with. No matter what the
>particulars are, it sounds like "yeast bite" is a product of
>autolysis.

Yeast autolysis can definitely wreck havoc upon your beer. Miller
suggests
leaving the dregs from your fermenter out in the open to give a sense for
unforgettable stench given off by autolysis. However, my understanding is
that yeast bite and autolysis are different phenomena. Yeast bite is
allegedly caused by pitching too much yeast, thereby largely
circumventing
the reactions that normally occur during the yeast's respiratory/growth
phase.

I read somewhere (maybe Noonan?) that yeast bite is more of a concern of
commercial breweries, and that homebrewers weren't likely to encounter it
unless they pitched the entire dregs from one batch into another.

In any case, it sounds like yeast bite is nothing to *worry* about.

CR

"Homebrew makes you smarter by weeding out the weak brain cells."

Date: Tue, 30 Jul 91 14:41:52 EDT
From: Fred Widall (DP Systems Assurance) <dp70@watdcs.UWaterloo.ca>
Subject: Canadian Amateur Brewers Assoc.

Does anyone out in netland have an address for, or information on the Canadian Amateur Brewers Assoc. (I think that's what its called).

Thanks in advance.

Fred.

Date: 30 Jul 91 14:47:55 EST
From: RJS153%SYSU@ISS1.AF.MIL
Subject: Missing Fermentation?

I know the key is to relax and not worry, but I am concerned. Me and a buddy bottled last Fri night, and now 4 days later the bottles do not show any sign of activity. Should we be able to see something going on in there? There is some sediment that could be new yeast that's settled, but I don't see any bubbles from CO2. Is my concern warranted? If the yeast has croaked, should we open the bottles and pop some new yeast in each one? We did the original fermentation in a 5 gal carboy with a blow off tube and then later put on an airlock when things calmed down. The entire time in the carboy was 13 days.

Thanks,

- --Randy--

Date: Tue, 30 Jul 91 11:54:46 PDT
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Lies, Damn Lies, and PPM

Amidst all the rampant confusion and misinformation regarding PPM vs. mg/l,
srussell@snoopy.msc.cornell.edu (Stephen Russell) says in HBD #690:

> But, hey, let's let Tom [Strasser] and John Polstra fight it out ...

Fine, I'm game.

First, let's review the original question that was asked, in HBD #688,
by rich@progress.COM (Rich Lenihan):

> Both the town and apartment water analysis report substances in terms
> of milligrams per litre but all of the brewing guides I've read talk
> about ppm (parts per million). Is there any way to convert mg/l into
> ppm?

So that's the question: how do we convert from mg/l into ppm? My
response in HBD #689 was:

> ... for all practical purposes, the two units of measure are the same.

Let's take a look at the "Conversion Factors" table in the back of the
CRC Handbook of Chemistry and Physics. Lo and behold, we find the
following (this is a direct quote, and the footnote appears in the
original):

To convert from	to	multiply by
-----	--	-----
...
milligrams/liter	parts/million*	1
...

*Density of 1 gram per milliliter of solvent.

In homebrewing the solvent is water, and *for all practical purposes*
(that's what I wrote), the density of water is 1 gram per milliliter.
We'll come back to that in a moment.

In case further evidence is needed, I cite the following direct quote
from the Seattle Water Department's 1989 water analysis report:

Results given in Milligrams per liter, i.e., parts per million (ppm)

Now, also in HBD #689, dyer@marble.rtsg.mot.com (Bill Dyer) came up
with a complicated answer involving atomic weights:

> ppm = (10^6 * wsolid * awliquid * m)/(awsolid * wliquid)

which was hailed in HBD #690 by strasser@raj2.tn.cornell.edu (Tom
Strasser)

as the one true answer. While there probably exists a question to
which the above equation is the correct answer, that question is not
the one that was asked. Both Bill Dyer and Tom Strasser seem to think
that PPM means atoms per million atoms, but it simply does not mean
that. In water analysis, PPM is in terms of mass, not atoms and not
volume. Always. Period. Don't take my word for it -- get on the

phone and talk to the chemist at your local water department.

Now back to the density issue. In HBD #690, Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU> writes:

> 1 liter does indeed equal 1000 grams -- of pure water at 4 Centigrade.

Actually, it's at 3.98 degrees Centigrade, if you want to get picky about it. And at 20 degrees C (roughly room temperature) it is 998.23 grams, which again **for practical purposes** is 1000 grams. Do you think your scale has an accuracy of 0.2%?

> You wouldn't expect a liter of Mercury to weigh the same as a liter of
> alcohol, would you?

In water analysis, which is what we are discussing, the solvent is water. Not mercury. Not alcohol.

> Since you're trying to discover the amount of stuff in your water that
> isn't water, it seems reasonable to assume that it will not have a
> density of 1.0, right? So, I'm afraid you're going to have to go back
> to the calculating board and figger it out.

What matters is the density of the solvent (water), not of the solute. However, this comment does bring up an interesting (but **for practical purposes** insignificant) point. The CRC Handbook seems to imply (but does not directly state) that PPM is the ratio of solute to solvent. In that case, the density of the solute would not matter at all. However, sometimes the concentrations of solutions are expressed as the ratio of solute to **solution**, i.e., $\text{solute}/(\text{solute}+\text{solvent})$. In that case, the density of the solute would enter into the equation. But again, for the concentrations involved in brewing and in water analysis, there would be no **practical** difference. Remember, at 100 PPM (a typical value) we are talking about a solute concentration of 0.01%. In a liter of water, that's 0.1 grams out of 1000 grams. You couldn't even measure the difference at home.

Sorry for the strident tone of this posting, but when I am "corrected" with unsubstantiated misinformation, it makes me grumpy.

John Polstrapolstra!jdp@uunet.uu.net
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Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Tue, 30 Jul 91 12:44:56 PDT
From: tima@apd.MENTORG.COM (Tim Anderson)
Subject: re: Controlling fermenter temperature

David Taylor writes:

> I am about to brew some batches with ale yeast and
> need to control the fermenter temperature. To date I've used a flat,
flexible
> waterbed heater (300W) wrapped around a plastic fermenter with the
sensor poked
> between the heater and fermenter. ...

Last winter, I bought some apparently not new enough Wyeast yeast, and
was
wailing and gnashing my teeth as brew day approached and the foil pouch
was
showing little interest in inflating. I begged my wife to shoot me, but
instead, she suggested I do what she does with balky bread dough. Which
is,
set it on a heating pad set to a low temperature and cover it with a
towel.

This worked so well that I went berserk and wrapped the starter bottle in
the
pad with a towel around it. And did the same thing with the carboy. (The
heating pad isn't really big enough to "wrap" around the carboy. I just
rubber-banded it to the side, set the carboy on a few thicknesses of
towel,
and wrapped more towels around it.) Surprisingly, the "low" setting was
enough
to keep the beer several degrees above room temperature.

When winter returns to the Northern Hemisphere, I'm sure we'll be
fighting over
our one ancient heating pad. Gives me a warm feeling just thinking about
it.

tim (I'm trying to get her to quilt me a "carboy cozy")

Date: Tue, 30 Jul 91 16:09:38 EDT
From: bob@wraith.netops.contel.com (Robert L. Allen)
Subject: Surface Mail address for AHA

Would somebody be so kind as to mail me the address for AHA? I've been growing my own barley for some years now and want to try making some malt. A few issues back someone mentioned a back issue of Zymurgy as being a good source of info.

Thanks.

Bob Allen
bob@wraith.netops.contel.com

Date: Tue, 30 Jul 91 13:37 CDT

From: korz@ihlpl.att.com

Subject: Re: Dryhopping

Sorry Bill and everyone else.

I use pellets for the boil in a hop bag so I don't have to strain them out later, and whole-leaf hops (without a hop bag) for dryhopping. The pellets disperse throughout the whole kettle and I would rather pull them out with the bag, cool the wort with my immersion chiller, and then pour the wort carefully into the carboy through a large, funnel. The funnel has a sieve in the bottom, which periodically clogs with trub anyway (at which time I stop pouring, let it drain, and dump the sieve). It would clog instantly if I didn't use a hop bag. By the way, I think hop bags (and grain bags, for that matter) are not nylon but polyester (however, I may be wrong).

Al.

korz@ihlpl.att.com

Date: Tue, 30 Jul 91 13:45 CDT

From: korz@ihlpl.att.com

Subject: Re: wet-hopping

Russ suggests:

>Why not heat up some hops, strain it, and put the "tea"
>into the fermenter,

I'm not 100% sure, but I think that as soon as you begin heating the hops, you begin losing aromatics, which is the main reason for dryhopping anyway: HOP BOUQUET. I used to put up to an ounce of Hallertauer pellets into the kettle after turning off the heat, and let them sit there for two hours with the cover on the kettle, but never got the hop nose I get when dryhopping with an ounce of Hallertauer leaf hops.
Al.

Date: Tue, 30 Jul 91 11:49 PDT
From: dougd@uts.amdahl.com (Douglas DeMers)
Subject: Re: Homebrew Digest #690 (July 30, 1991)

>From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>
>Subject: Bread yeast
>[...]
>I tried it for soda pop once. It carbonates just fine, but gave the pop
>a "yeasty" flavor and didn't compact well at the bottom of the bottle.
>It was impossible to pour off a clean glass of pop without lots of yeast
>sediment in the glass.

Does anyone have any suggestions as to what kind of yeast to use for
making homebrewed root beer? This is for the kids, of course:-). The
recipe with the extract says to use bread yeast...

Root beer is/should be somewhat sweet, so there will still be
fermentables in the pop unless I use some "fake" sugar. I may just try
a beer yeast when I make the root beer. Better still, if I'm
motivated, I may divide the batch in two portions and try a controlled
experiment between bread yeast versus beer yeast!

Date: Tue, 30 Jul 91 14:08 CDT
From: korz@ihlpl.att.com
Subject: Re: boil

In my opinion, Leigh P. Beadle is misguided. The only extract that I know of that has active enzymes is Edme DMS Extract. Unless he is doing a partial mash, he is *dead wrong*. Also, I don't want all my sugars to be converted to fermentable sugars -- I like a little residual sweetness -- even if there were active enzymes in the extract. I suggest that Mr Beadle should read George Fix's "Principles of Brewing Science."
Al.

Date: Tue, 30 Jul 91 16:19:20 PST
From: Larry Gerstley <ldgerstl@uci.edu>
Subject: When beer goes bad (look out!)

> At a tasting last night, someone said something we all "know", and a
> little light went on: "Homebrew can't make you sick!"
>
> *BZZT!* Wrong! True, an infected beer is not likely to pass its
> infection on to you.

Maybe not, but it can give you a few ideas. My brewing partner and I got ahold of a bottle of San Andreas' Earthquake Porter during an afternoon of comparison tasting - an excuse to avoid all responsibilities. Anyway, the taste was so sour that it was hard to believe that it was beer at all. When we asked others about the brand, several commented that it was a bit sweet for their liking, and have since discovered that we got a bad bottle. Bad - but actually *great* once our palettes adjusted to it.

Does anyone know of controlled methods of souring a beer without letting the bacteria run rampant? The owner of our neighborhood supply store warned against the growth of *fecal* bacteria with one method - so we're reluctant to even try.

> Every book I have ever read and every person I have asked, says bread yeast
> makes yucky beer but I have never heard it from anyone who has ever
actually
> tried it.

You can make bread with beer, though. Use malt extract instead of honey in any recipe that calls for it. I am going to try to bake bread with beer yeast and use homebrew in the recipe.

Date: Tue, 30 Jul 91 14:37 CDT
From: korz@ihlpl.att.com
Subject: Correction

Yesterday, when I said "a couple of dry beer yeasts," I meant
"a couple of dry yeasts intended for making beer." Sorry.
Al.

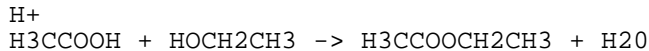
Date: Tue, 30 Jul 91 17:50:15 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re Yeast Bite Ointment

> During exponential
> growth (this is primary fermentation, I assume)

My recollection is that Papazian and Miller actually agree (!) that growth (yeast -> YEAST!!) and fermentation (sugar -> ethanol & CO2) are two separate phases. When you pitch the yeast starts doubling every N minutes (N controlled mostly by temperature and aeration?); by the time you see krausen the yeast has reproduced about as much as it's going to and is using sugar for energy instead of construction.

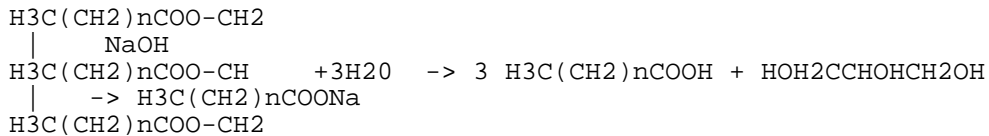
> are bounded by a single membrane and contain hydrolytic enzymes
> (these guys react with water producing a weak acid OR base)

True in a close sense but leaves out the hydrolyzed party. Hydrolysis is the reversal of a reaction in which two substances (frequently an ester and an organic acid) were merged into one by squeezing out water, e.g.:



(acetic acid + ethanol, catalyzed by acid, yields ethyl acetate + water)

The most familiar reversal of this is called saponification:



fat catalyzed by alkali yields soap plus glycerine.

(Hydrolysis will produce weak acids or weak bases depending on the catalyst and the ingredients. In this case the fatty acid will immediately react with the catalyst (as shown), but the fatty acid is weak enough that its salt, in the absence of strong alkali, will absorb H+ from (increase pH of, alkalify) the water it's dissolved in.)

What is produced in the presence of hydrolytic enzymes in the chemical stew that is beer? Your guess is as good as mine, but it certainly won't be what you started with. Since beer is already slightly acidic, you could convert some of your flavor/odor esters to, e.g., acetic or butyric acids, which smell/taste like vinegar and rancid butter respectively.

End of HOMEBREW Digest #691, 07/31/91

Date: Wed, 31 Jul 91 6:49:47 EDT
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: Root Beer Yeast

dougd@uts.amdahl.com (Douglas DeMers) writes:

> Does anyone have any suggestions as to what kind of yeast to use for
> making homebrewed root beer? This is for the kids, of course:-). The
> recipe with the extract says to use bread yeast...

Our local supplier recommends Champagne yeast but I imagine ale yeast
would
work well too; I plan to try it on my next batch.

- --

Jim Grady |
Internet: jimg@hpwala.wal.hp.com | "Better thin beer than an empty jug"
Phone: (617) 290-3409 | - Danish Proverb

Date: Wed, 31 Jul 91 7:08:15 EDT
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: Beer & Bread

Larry Gerstley <ldgerstl@uci.edu> writes in HBD #691:

> You can make bread with beer, though. Use malt extract instead of
> honey in any recipe that calls for it. I am going to try to bake
> bread with beer yeast and use homebrew in the recipe.

I frequently do this. I have never tried re-pitching the yeast from the primary for my next batch but I frequently use it to make bread. My favorite recipe is George Lang's recipe for Potato Bread with Caraway Seeds (follows) in his book "The Cuisine of Hungary". I am told it is also in

James Beard's book, "Beard on Bread" as 'George Lang's Potato Bread'. The bread is very moist and flavorful and has some weight to it. The dough is a lot stickier than most other breads I have made to having a heavy duty mixer to do a lot of the kneading helps.

Anyhow, when I make it using homebrew, I get a slurry of the lees & left over beer from the primary to make about 2 c. and add a little water to come up to 2.5 - 3 c. of liquid. This has a fair bit more body than is in water so sometimes it takes a little more liquid.

Here's the recipe as it appears in "The Cuisine of Hungary":

Potato Bread With Caraway Seeds

3 medium-sized Potatoes
2 pounds Bread Flour
1 envelope of dry granular yeast, or
1 cake of compressed fresh yeast
1.5 tablespoons Salt
0.5 tablespoons Caraway Seeds

1. Boil the potatoes in their skins. Peel them, and mash through a sieve or potato ricer while warm. You should have one cup mashed potatoes. Let cool. (He seems to have smaller potatoes than I have found here. I use 1 c. of potatoes)
2. Place yeast in 1/2 cup warm (not hot) water, and mix well with 3 tablespoons flour in a 4-quart bowl. Let the starter rise for 30 minutes. (Omit this step if making it with the lees from the primary)
3. Add 2 cups lukewarm water, the salt and the caraway seeds. Add the rest of the flour and the mashed potatoes. (Substitute the lees etc. described above for the 2 c. water)
4. Knead the dough until it separates from hands and sides of the pot. This will take from 10 to 12 minutes.
5. Let the dough rise until it doubles in bulk. Depending on the temperature, the nature of the flour and the yeast, it will take anywhere from 1 to 2 hours.
6. Preheat the oven to 400F. Place the dough on a floured board and rework it for a few minutes. Shape it into a loaf, and let it rise for about 30 minutes.
7. Dip a brush into water and brush it on the center of the bread. Then make an incision in the loaf. Bake it in the preheated oven for 45 minutes, or until it is done.

I usually bake it on a "Pizza Stone" (available from lots of kitchen shop) and do the second rising on a pizza peel (usually available wherever you find pizza stones). The pizza stone goes in your oven and is supposed to simulate a brick oven as well as possible on a small budget. I spread corn meal on the peel before I rise the bread on it and also on the pizza stone before I slide the loaf onto it. The stone must be pre-heated in the oven in step 6.

It takes a while to make but most of the time is spent waiting so you can do other things and it is well worth the wait!

- - -

Jim Grady |
Internet: jimg@hpwala.wal.hp.com | "Better thin beer than an empty jug"
Phone: (617) 290-3409 | - Danish Proverb

Date: Wed, 31 Jul 91 7:45:33 EDT
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: Stuck Fermentations

Mark Sandrock writes in #690:

> Tried my first batch of homebrew in about 6 years Friday night, and seem
> to have a stuck fermentation on my hands. The details are: 3kg (6.6lb)
> light malt extract, plus 1lb crystal and 0.5lb toasted pale ale malt, .
..

and Dan Strahs writes in #691:

> My third batch of homebrew has been stuck now for about 3 weeks.

> Started off with 1 can M+F light unhopped, boiled with 1 lb. crushed
> crystal malt, 1 lb. corn sugar, 2 oz. Cluster hops and 1 tsp. non-
iodized
> table ...

Well, alas, I discovered yesterday morning that I, too, have a stuck batch on my hands. I was trying to make a lighter beer (in alcohol content) so I used 3.3# M+F light malt extract (unhopped), 2# dried malt extract, 8 oz. crystal malt, 11 AAU Cascade Hops and 1 oz Cascade finishing hops. The original gravity was 1.032 (a little lower than I hoped - my previous batch was in the 40s with 4# Mountmelleck Amber extract & 1# dried malt extract) and after 2 weeks the fermentation had stopped. (It didn't take that long, I just didn't check it until then.) I did not have time to bottle it so I wanted to rack it off the lees. When I did this, I took another S.G. and found it was only down to 1.020. It does not have any off-flavors that I can detect (not that my palate is particularly discerning) but it is still sweeter than what I wanted. I have 4 books I can check so that's what I did next & here is what I found:

1. Papazian, TCJoHB: (pg. 305) said I was probably worrying and that many all malt beers will start as high as 1.038 and end as high as 1.013. Some will start as high as 1.055 and end at 1.028. Says to roll with the punch and bottle when fermentation has stopped. -- Not very helpful but may be what I will do. With all those hops, the sweetness isn't too objectionable.
2. Miller, TCHoHB: (pg. 189) says the problem is an unattenuative yeast and that I should change yeast. I am using M+F dried yeast - the same as for my previous batch that started in the 40s and ended about 1.010.
3. Reese, "Better Beer & How to Brew It" (c) 1978 said usually caused by weak yeast or fermentation temperature too low.
4. Eckhardt, "A Treatise on Lager Beers" (c) 1981 said that stuck fermentation is relatively common and can be caused by poor yeast, too low temp OR too high temp. I am starting to suspect the latter because nothing else seems to fit and we did have a bit of a heat wave here in the past 2 wks. I was fermenting in the basement & don't know what the temperature actually got to but it was in the 90s & up to 100 for several days straight. Eckhardt suggests the following remedies:

"It is best cured by making up a strong healthy yeast starter, and adding by stages a little of the stuck beer, until about a gallon of healthy young beer is going strongly. This is then added to the stuck beer, along with enough sugar or malt extract to raise the specifig gravity by 5 points.

Even better than the above procedure is to Kraeusen the stuck beer from a newly started batch at about 1.035, to raise the old beer's gravity by about 5 points. Remove an equal amount of the old and add it to the new beer. If your beer is in the last stages of secondary fermentation add more finings."

That is what I have found. I am planning on trying Fred Eckhardt's first method (starter) and if that doesn't work, I'll relax and bottle it and see if it comes out potable. Does anyone else have any suggestions?

(I'm also planning on waiting until autumn to start my next batch!!)

- - -

Jim Grady |
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Date: Wed, 31 Jul 91 09:03:53 edt
From: mtavis@saturn.hyperdesk.com (Mike Tavis)
Subject: Reculturing Yeast

For a few months now, I have been enjoying my greatest homebrew success. Unfortunately, I am down to my last few bottles. I have been planning to try and recreate this batch. Recently, it dawned on me that reculturing the yeast from these last bottles might be a way to reduce at least one variable. Enough background here are my questions:

- 1) Is the easiest way to reculture this yeast to combine the dregs (sp?) into one bottle, add a bit of wort, and put a fermentation lock on the bottle?
- 2) In general, is it best to reculture yeast from the bottle, the primary, or the secondary?
- 3) Assuming that I want to make a third batch of this recipe should I save some of the yeast from this first reculturing effort (i.e. don't add it all to the second batch), or take it from one of the three sources in question 2?

Thanks in advance for all your words of wisdom.

- -- Mike

o o | Michael Tavis, HyperDesk Corporation
o o | Suite 300, 2000 West Park Dr., Westboro, MA 01581
----+ E-mail: mike_t@hyperdesk.com (508) 366-5050

Date: 31 Jul 91 10:08:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Yeast and oranges.

Oranges in a brew:

Be careful how much of the orange you use, rather what parts you use. The orange part of the peel has a lot of oils and will impart a Grand Marnier like flavor. The white part of the peel has a nasty bitter taste, not the kind of bittering we love in beer, but one that will gag you. The fruit has the usual orange juice flavor. I would suggest using either the fruit sans peel or the zest sans the rest of the fruit. Maybe I'll try a "Florida Porter" next batch myself.

Yeast:

The question of how much yeast to pitch is one which will always be with us, and that's all right because we need things to argue about. Whether you pitch one yeast cell or a billion, the final yeast concentration will be in the neighborhood of one to ten billion cells per milliliter, depending on temperature and fermentable concentration.

The more cells (up to a point) you pitch, the shorter the respiration phase and the sooner primary fermentation will ensue. Back in issue 600, Father Barleywine discussed his "yeast kicking" method of using the yeast mat from a batch as the entire pitch for the next batch. I and a few others have tried this and had great success. There is virtually no respiration phase at all. If you use the same, or a little greater volume of wort, there is no overpitching because the yeast present was that needed (minus what remained in solution at bottling) for primary fermentation to begin in the first place. I have seen active fermentation in less than two hours with this method, and the results are a great beer.

As I described yesterday, I'm conducting an experiment to see how long yeast under beer in the refrigerator will last. I still have questions about autolysis. The information is rather contradictory; maybe one of our august bio types will comment.

Gee, listen to me already, been brewing for seven months and I think I'm an expert ... must be too many homebrews ... and not even ten in the morning yet ... oh well, take it with a shaker or two of salt.

Dan Graham
Beer made with the Derry air.

Date: Wed, 31 Jul 1991 03:42:48 GMT
From: "Todd Enders -- WD0BCI" <cos.hp.com!plains!bolshoi!root@hp-bsd>
Subject: Mashing, Dextrins, and American Lager Stats.

After the recent discussion about dextrins, mashing, etc. I went and did a little research into just how much the mash temperature effects the fermentability of the wort. I found the following in Industrial Microbiology by Prescott and Dunn, 3rd ed. (used without permission)

Effect of the Temperature of Conversion on the Ratio of Sugars to Dextrins

Conversion Ratio of Sugar
Temp.to Dextrins

Conversion Temp.to	Ratio of Sugar Dextrins
147.2F	1:0.37
150.8F	1:0.40
154.4F	1:0.48
158.0F	1:0.52
161.6F	1:0.57

Hopefully, this info will be of some use in calculating the change in final gravity vs. mash temperature.

Another interesting exerpt is the ratio of malt to adjuncts in American lager over the years.

193719461956			
%malt per barrel	72.41	57.38	65.53
% adjuncts " "	27.59	42.62	34.47
% " (hops) " "	1.21	0.98	0.804

This data was extracted by the authors from Annual Reports to the Commisioner US Treasury Dept., Internal Revenue Service, Alcohol and Tobacco Tax division, for the fiscal years noted above. I'm going to have to see if I can find the relavent BATF reports for a more current year to see how much more commercial beer has been diluted in this country.

The most popular adjunct was corn (1956 - 21.293%), followed by rice (10.377%), Sugar and syrups (2.671%), wheat (0.091%), soybeans and byproducts (0.021%), sorghum (0.0009%), and barley (unmalted) (0.0002%)

The hopping rate fell from 10 oz. per barrel (31 US gal.) to 5.8 oz. per barrel over the period. Assuming 5% alpha Cluster or Cascade hops, that works out to a high of about 8 AAU down to about 4.7 AAU. Pretty sad, IMHO.

Hope you all find this interesting/useful.

=====
=====

Todd EndersARPA: root%bolshoi.UUCP@plains.nodak.edu
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Minot, ND 58701 Bitnet: root%bolshoi.UUCP@plains.bitnet

Date: Wed, 31 Jul 1991 05:35:39 GMT
From: "Todd Enders -- WD0BCI" <cos.hp.com!plains!bolshoi!root@hp-bsd>
Subject: A Short Note on pH

Here's what an old brewing volume has to say on the issue of pH:

According to Hopkins & Krause, the yeild of extract in a mash is maximum at a pH of 5.0 - 5.2. Beta amylase is very active at this pH as well as protease. Maltose formation and attenuation are best at a pH of approx. 5.5.

This value is excellent for filtration (sparging) also. At pH values below 5.0, amino nitrogen (sic) is formed at a maximum rate.

Tannin and bitter resins are dissolved from the husk more readily at higher pH values, since they are weakly acidic in nature. Color, likewise is extracted better at higher pH values.

Industrial Microbiology 3rd. ed. Prescott & Dunn, 1959

The Hopkins and Krause citation was extracted from:

Hopkins, R. H. and C. B. Krause: "Biochemistry Applied to Malting and Brewing", 2nd. ed., D Van Nostrand Co., Inc. 1947.

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=====
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Date: Wed, 31 Jul 91 10:47:36 -0400
From: nnieuwej@pooh.bowdoin.edu
Subject: Re: Bread Yeast

I've been extremely fortunate in my short life; I have only made one batch of beer that was undrinkable. While there are many opportunities for a batch to go awry and it is frequently difficult to pinpoint exactly what went wrong when a beer doesn't quite meet your expectations, I'm pretty sure I've nailed down the cause of my one brewing disaster.

I was making dinner for my fiance and her parents last summer. A big pot of my world famous chili (made with my less than world famous homebrew) had been on the back burner for the better part of the day. I had a loaf of bread in the oven and a bubbling brew-cauldron on the front burner. My roommate (and usual brewpartner) was unexpectedly called in to work, so my fiance was pressed into service. Just before dinner was served, she and I strained the schmod (see the definition at the bottom) and set the hot wort aside to cool.

Several hours later, her parents had (thankfully) left and she and I went back to the evening's true work: the beer. I opened the fridge and reached for the yeast. The shelf was empty (shades of Mother Hubbard...). Refusing to panic I carefully searched the entire refrigerator from top to bottom, hoping that my dastardly roommate had moved it (for what had better be a damn good reason...). I was finally forced to accept the fact that my mind had snapped and I had used the last of the brewers yeast in the bread and that all I had left for the beer was the bread yeast.

Well, to cut a long story short, it was the worst beer I've ever tasted. To this day, it is still the only beer I've ever poured on the garden. Of course, it may not have been due to the bread yeast, but I can't imagine what else could have gone that for wrong. I don't know who asked about bread yeast making yucky beer, but I hope this answers your question.

Now, I have a question of my own. What is the difference between bread yeast and brewers yeast?

-Nils

schmod: 1. The grains left in the wort at the end of the boil that must be strained off.

2. The yeast sediment (also called gunk) that accumulates in the bottom of the fermenter.

3. The sediment in the bottle. ("Wow, there's a lot of schmod in that beer!")

4. Anything useless or unwanted. ("Get that schmod off my desk!" "Don't listen to him, he's just talking schmod.")

Date: Wed, 31 Jul 91 08:32:04 PDT
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Re: Surface Mail address for AHA

In HBD# 691, Bob Allen (not *the* Bob Allen...?) asks for the surface mail address for the AHA. I thought it might be of general interest to post it here.

American Homebrewers Association
P.O. Box 287
Boulder CO 80306-0287 USA
303-447-0816

have fun

gak (AHA# 22584)

I guess there's some things | Seems like the more I think I know
I'm not meant to understand | The more I find I don't
Ain't life a riot? Ain't love grand? | Every answer opens up so many
questions
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak

Date: Wed, 31 Jul 91 09:29 CDT
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: SKIMMING

To: Homebrew Digest
Fm: Jack Schmidling

Here is another myth I need to get sorted out.....

I have always skimmed the foam off the primary ferment just prior to its falling back in because most books say you will get yeast bite if you don't.

The guy who runs the local brew shop says it is not necessary.

One book I read said it is only necessary with ale yeast.

And then we come to another gem from:

"BREW IT YOURSELF"
by Leigh P Beadle

"If you look into the fermenter, you will see a rich foamy head bubbling on top. This head is composed mainly of resins from the hops, which are forced up by the carbon dioxide bubbles. Some books advocate skimming off the head, but this should never be done because it contains all the oils and resins that will give the beer its body, aroma, and characteristic beer taste."
"

I was going to plagiarize his title for the "how to" video we are producing but I am having serious second thoughts. Anybody have an idea for a title?
A free copy to anyone whose title is selected.

We are covering root beer, ginger ale and simple beer. Lots of micro and timelapse stuff.

.....

ZZ

Date: Wed, 31 Jul 91 11:00:08 CDT
From: sja@grog.cray.com (Sheridan Adams)
Subject: Re: pressure cooker for Malt Aromatics

>
> Date: Tue, 30 Jul 91 08:18:33 EDT
> From: cookson@bccnxt.mitre.org (Dean Cookson)
> Subject: Re: Malt Aromatics.
>
> I can't really see just a simple cover keeping in much in the
> way of volitiles. Now if you tried using a pressure cooker...
> Anyone want to give it a go??
>
> Dean
>
I have been looking at getting a pressure cooker for vegetable canning
and thought about using it for beer. Since a pressure cooker raises
the boiling temperature, could that in fact hurt the beer. Also, one
couldn't add any thing to the wort once the pressure was on. (without
serious consequences 8-)

> Please define what constitutes a CREAM ALE. Another mystery of
brewing.
> ...Ralph... ("What's going to happen.....Something wonderful!!!")
Half half & half and half ale?

From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
> After careful research and experimentation, I have determined that :
>
> ppm = 42;
> mg/l = 6 X 8;
>
> Further evidence suggests that these two quantities may in fact be
equal,
> but the program is still running.
If your program says they are equal you've got a problem. 8-)

- --

Nirvana - Where Wheel of Fortune contestants stand

Sheridan J. Adams
sja@grog.cray.com
(612) 683-3030

Date: Wed, 31 Jul 91 09:04:45 PDT
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Malt Aroma

In HBD #691, ralph@ecn.purdue.edu (Ralph L McCallister) speculated about malt aroma:

> I seems that the German beers seem to impart that malt aroma and
> taste. There seems to be a corrilation between this and the type of
> barley they use.

I agree with that. One of our local homebrew supply shops (Liberty Malt Supply) somehow secured a connection for true German malts (i.e., imported) about 9 months ago. Several of us lager brewers (Norm Hardy is another name you'll recognize) have been making a lot of beers from these malts. I've been amazed at how different the results have been. There is much more of a malty nose, with the honey-like aroma that the good German lagers have. The body seems to be much better, too.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: 31 July 1991 10:54:34 CDT
From: "Roger Deschner" <U52983@UICVM.uic.edu>
Subject: Boulder Beers

Last autumn, the perpetually-financially-ailing Boulder Brewery was bought by the highly successful Walnut Brewery, a really good brew-pub just off the Pearl St. Mall in Downtown Boulder. Apparently Walnut did not have sufficient capacity to serve everyone who walked in the front door, and also they wanted to bottle some of their beer. Therefore, the deal was a natural - Boulder Beers would still be made at Boulder Brewery, Walnut would make its Buffalo Gold Beer at Boulder as well, both for consumption at the brewpub and to be bottled, and there was finally enough money in the operation to keep it afloat. (Boulder Brewery is about four miles away from Walnut Brew-pub.)

I always thought Boulder Stout suffered from inconsistency, but that their Porter was good to the point of being one of the best Porters anywhere in the US. The Porter remains good (when fresh, as it was a week ago when I got it in Boulder) even while they don't quite have it together on Stout. Their realignment of the sundry shades of Amber Ale has simplified things somewhat, with the very nice darker amber ale for us beer-geeks and the lighter amber ale positioned for the Lite beer crowd.

The Boulder Brewery remains one of the best photo-opportunities in the area. The scene of the brewery in front of the Flatirons (those rock formations pictured on the Boulder Beer label) is breathtaking. Inspirational, even. (The light is best for photos in the morning.)

Date: Wed, 31 Jul 1991 13:36:21 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: wet-hop

Hey, easy now, I never said to *boil* the hops to make a hops tea. I said to *heat* them. Boiling will release the volatiles that you are trying to get. Steeping hops with the heat off after the boil will probably release a lot of the volatiles too; the temp. is still pretty hot. Maybe "tea" was the wrong word. I was suggesting heating the hops/water/(alcohol?) mix just up to the point where the hops oils will be released from the hops, *into the water*, not into the air. An alternate approach would be to steep the hops in room temp. sterile beer (or vodka, etc.) for a few weeks, then strain and add that to the secondary.

Bad news: My very first harvest of hops went bad. I guess I didn't dry them out enough. Bummer.....

Russ

Date: Wed, 31 Jul 1991 10:37:31 -0800
From: krweiss@ucdavis.edu
Subject: pitching dregs, bottle activity

>I read somewhere (maybe Noonan?) that yeast bite is more of a concern of
>commercial breweries, and that homebrewers weren't likely to encounter
it
>unless they pitched the entire dregs from one batch into another.
>
>In any case, it sounds like yeast bite is nothing to *worry* about.
>
>CR
>

I've been repitching the entire slurry from the bottom of my secondary
fermentor two or three times before starting a fresh culture. Nothing's
bit
me yet.

=====

>
>I know the key is to relax and not worry, but I am concerned. Me and a
>buddy bottled last Fri night, and now 4 days later the bottles do not
>show any sign of activity. Should we be able to see something going on
>in there?

No.

>There is some sediment that could be new yeast that's settled,
>but I don't see any bubbles from CO2. Is my concern warranted?

No.

>If the
>yeast has croaked, should we open the bottles and pop some new yeast in
>each one?

No.

>
>Thanks,
>
>-- --Randy--

=====

Has anyone else noticed that Darryl Richman is an anagram for Mild Harry
Ran C? Coincidence? I don't think so...

Ken Weiss krweiss@ucdavis.edu
Manager of Instruction
Computing Services 916/752-5554
U.C. Davis
Davis, CA 95616

Date: Wed, 31 Jul 91 09:32:09 PDT
From: jerry@octelb.octel.com (Jerry Burch)
Subject: RE: YEAST

Regarding the question about using bread yeast for beer:

I made a batch where I used both Red Star Ale Yeast and Red Star Active Dry Yeast because after having just had my first batch after moving fail on me and because the supplies for the second batch came from the same place I didn't really trust the yeast they gave me. I had intended to get some fresh yeast from a different place but had forgotten till it came time to pitch. I pitched the Ale Yeast and then, since it was late on a Sunday the two stores in the area are closed on Monday, went to the grocery and bought and pitched two packets of Active Dry Yeast.

I *thought* I could detect a slightly bread-like smell when I opened the fermenter to rack to the secondary but the beer turned out real good.

For my last several batches I used a brand of dry yeast, I beleive it was called Whitbread, I boughth from Beer Makers of America on 4th Street in San Jose. It comes in a silver foil packet. It is faster acting than other brands I have used. The active portion in the primary takes 1-1/2 rather than 3-4 days. I haven't tried any of the finished product yet as it is conditioning but the yeast seems to work well.

Jerry Burch

Date: 30 Jul 91 (12:56)
From: Mark Nickel <hplabs!kpc!uunet!canrem!mark.nickel>
Subject: lager question

As a relatively new homebrewer(working on my sixth batch), I was hoping that the digest can give me some advice.

My latest effort has seen me attempt to make Papazian's honey lager. After making, cooling, and then shaking the hell out of my wort, I added a package of liquid lager yeast which I had started several days earlier. I then placed my wort in the fridge. It has been 32 hours and so far nothing. Should I have waited for active fermentation before placing the wort in the fridge? Any suggestion on how to remedy this situation would be appreciated.

Thanks in advance,

Mark
mark.nickel%canrem@lsuc.on.ca
- - -
Canada Remote Systems. Toronto, Ontario
NorthAmeriNet Host

Date: Wed, 31 Jul 91 13:41:31 mdt
From: hplabs!hp-bsd.cos.hp.com!ihlpl!korz (Algis R Korzonas +1 708 979
8583)
Subject: Re: Missing Fermentation

Randy writes:

>I know the key is to relax and not worry, but I am concerned. Me and a
>buddy bottled last Fri night, and now 4 days later the bottles do not
>show any sign of activity. Should we be able to see something going on
>in there? There is some sediment that could be new yeast that's
settled,
>but I don't see any bubbles from CO2. Is my concern warranted? If the
>yeast has croaked, should we open the bottles and pop some new yeast in
>each one? We did the original fermentation in a 5 gal carboy with a
blow
>off tube and then later put on an airlock when things calmed down. The
>entire time in the carboy was 13 days.

No, no, and no. Relax. Try a bottle every week till you think the
beer has the proper level of carbonation. Then, begin consuming it.

Al.

Date: Wed, 31 Jul 91 16:37:01 bst
From: Conn Copas <C.V.Copas%loughborough.ac.uk@hplb.hpl.hp.com>
Subject: Re : kegging

Regarding the virtues of British plastic kegs, beware of your brand ! The cheap and nastiest ones often possess no pressure relief valve, and consequently are liable to distortion. Another critical design feature is the pressure rating of the tap, with 'drum' taps (round handles) being superior. I am afraid that Boots' reputation is mud amongst most serious brewers here. Hambleton Bard's Supercask (ie, 6 galls) is one I can personally endorse. Assuming conditioning requires about 3 weeks at room temperature, the cask will hold condition for approximately another 3 weeks before a CO2 boost is required. Of course, if you consume the contents rapidly, you may require earlier boosts just to equalise the pressure and make the beer flow.

Other features to look for : an intake valve which permits slide-on rather than screw-on gas cylinders, plastic valves (resistant to steriliser corrosion), wide necks for internal cleaning, translucent body which shows the beer level (therefore, do not store in strong light).

Judging from some comments on the net, some of you in the US do not seem familiar with draught brewing techniques. One of the aims, surprisingly enough, is to consume the beer fresh, before the aromatic content has degraded. The standard practice is to employ a 5-7 day primary ferment, after which the beer is fined, primed and possibly dry hopped simultaneously in the cask. The character of a draught beer is totally unlike the same bottle-conditioned beer, possessing a much creamier head and less 'tingle' on the tongue. Some of the more extreme members of CAMRA object to top conditioning (ie, CO2 boosting) on the grounds that this practice over-carbonates the beer, but I personally can't taste the difference and think the claim is scientifically dubious anyway.

Cask lager is also a possibility, although obviously a typical lager carbonation will not be obtained. Chilling could also be a problem.

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Date: Wed, 31 Jul 91 17:39:27 bst
From: Conn Copas <C.V.Copas%loughborough.ac.uk@hplb.hpl.hp.com>
Subject: Re : Controlling fermenter temperature

David Taylor writes :

>I'm thinking of building a cabinet large enough for three fermenters,
>heating >it
>with light bulbs, stirring the air with a computer cooling fan and
>controlling
>the temp. with the water bed thermostat.

The easiest solution to your problem is to build an insulated cupboard with an electric towel-rail(s) as the heat source (much safer to leave unattended than anything with a motor or an exposed element in it; also, the brew may not benefit from too much light exposure). I have never found a circulation fan to be necessary. The wattage of the rail will determine the maximum heat output. If you just want the thing for Winter, you may find that a fixed, low wattage heater left on constantly will maintain the brew within acceptable limits. The next more sophisticated solution is to fit a rheostat to the heater, which will allow you to control the heat output manually, similar to operating an electric stove. Lastly, you could fit the thermostat, which will maintain a constant temperature by switching the heater on and off automatically. Water is admittedly a more stable medium than air, but think of all the construction problems !

Despite what manufacturers such as Coopers claim, warm ferments are a disadvantage for any brew which has pretensions of taste cleanness, such as lagers or standard gravity bitters. The 'homebrew flavour' is just too noticeable (in fact, I would avoid Coopers yeast entirely). I would recommend fermenting at 15-16 degrees, although this does not stop you pitching the yeast at up to 25 degrees, or conducting the first couple of days of bottle conditioning at 25 degrees for quicker maturation. I have found my brews to stabilise at around 11-12 degrees inside during a NSW Winter (regardless of time of day), so you may not need too much extra heating. The bigger problem can be Summer cooling, because that definitely requires water as a medium !

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Date: Wed, 31 Jul 91 11:54:16 MST
From: scott@alecto.gordian.com (Scott Murphy)
Subject: bread yeast in beer

Just to stir up more trouble...

the 1989 special issue of Zymurgy (Yeast & Beer issue) has an article by Kurt Denke on using bread yeast. He recommends Budweiser Baking Yeast no sold under the name Fleischmann's Yeast. After primary fermentation at 50 to 52 F, he lagers the beer for serveral weeks.

According to Kurt, "the flavor is extremely clean and lagerlike, and I have been able to brew beers of very light, delicate character that are comparable in their cleanliness of flavor to commercial beers."

hope this helps

Date:Wed, 31 Jul 91 14:27:40 CST

From: blazek@d.cs.okstate.edu

Subject: bread yeast in beer

Please cancel subscription,
have graduated and lost net
access, greatly enjoyed the letter.

Thanks,
-eric

Date: Wed, 31 Jul 91 16:27:11 -0400

From: drk@ll.mit.edu (Dave Kohr)

Subject: My Zymurgy hasn't shown up; phone number/address for AHA

I hear people on this digest talking about the Summer '91 issue of Zymurgy. Mine hasn't shown up yet; how long ago did others get their copies? Also, does anyone have a phone number or address where I can contact the AHA?

Thanks,

David R. Kohr M.I.T. Lincoln Laboratory Group 45 (Radars 'R' Us)

email: drk@ll.mit.edu (preferred) or drk@athena.mit.edu

phone: (617)981-0775 (work) or (617)527-3908 (home)

Date: Wed, 31 Jul 91 14:20 CDT
From: korz@ihlpl.att.com
Subject: Re: yet another stuck...

Dan Strahs writes:

> My third batch of homebrew has been stuck now for about 3 weeks.

[Standard recipe deleted - but next time lose the sugar and salt
and don't boil your grains...remove them when the liquor (water)
comes to a boil]

> The wort bubbled for a few hours the next day and stopped. I waited
>a week, siphoned off some of the wort, re-boiled, placed in a sterile
beer
>bottle fitted with an airlock and added another packet of Red Star Ale
Yeast
>to that. The next day that was going strongly, so I pitched it back
into
>the primary. The primary fermented longer this time (about a day)
before
>slacking and dying. The ferment has now been stationary for more that 2
>weeks.

Is there a big temperature change around the fermentor daytime to
nighttime?
Wide swings in temperature can shock the yeast into dormancy or worse.
Al.
korz@ihlpl.att.com

Date: Wed, 31 Jul 91 14:12:14 PDT
From: Curt Ames <7872P%NAVPGS.BITNET@CORNELLC.cit.cornell.edu>
Subject: Christmas Brew

I'm looking for that special holiday brew made with any Christmas-type herbs and spices. Anyone have a favorite mix out there for a dark, high alcohol winter

brew. Also looking for good prices on a small keggling system (individual).

.....Save Water, Drink Beer

Curt....7872p@NAVPS

....7872p@cc.nps.navy.mil

Date: Wed, 31 Jul 91 20:33:27 EDT
From: SERETNY%csv310.dnet@uhasun.hartford.edu
Subject: Query about Beer/Ale brewing reference

Has anyone a brewing reference work similar to the way Michael Jackson's "New World Guide..." is a masterwork for Beers of the World? I have a C. J. J. Berry book on brewing, but it sticks too much to recipes (most of which employ malt liquid extract of some kind). It's a pretty good book for technique (sparging is covered very well, for instance). I'm interested in learning about the various malts, adjuncts (MJ's book well covers which beer styles use what, but since it's not a brewer's text, it rarely goes into proportions, &c), and even the all the different characteristic of the various hops. Essentially, I'm looking for some book (or books) which will not only well ground in the brewer's craft, but also provide a comprehensive body of reference data.

Incidentally, the brewers' magazines are valuable for locating the various ingredients (such as some particular Saaz hops or type of malt).

Thank you,
Robert M. Seretny

Please email any responses, and I'll summarise them back as a service to other neos out there.

emails: seretny@uhavax.decnet@uhasun.hartford.edu
- --or--
rseretny@uhasun.hartford.edu (not preferred)

Date: Wed, 31 Jul 1991 22:04 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Skimmin', boilin', & defendin'

>Internet: jdecarlo@mitre.org

>Well, IMHO (not IMBO), I have never heard of skimming of this hot
>break (I think you are referring to the hot break). I just
>siphon off it after the boil is finished.

>So, can anyone come up with a reason to skim?

I've been skimming the creamy head that forms on wort as it comes to a boil for several years. I first started doing it because I noticed that it eliminated boil-over. I tasted the stuff once while I was skimming. Astringent would describe it well. So I continued skimming to help eliminate that taste as well. I've had no problem with head retention in my beers as a result.

>From: Dan Strahs <strahs@murex.bioc.aecom.yu.edu>

> Started off with 1 can M+F light unhopped, boiled with 1 lb. crushed
>crystal malt, 1 lb. corn sugar, 2 oz. Cluster hops and 1 tsp. non-
iodized table

I'm not sure about the answer to your original question. Just wanted to point out that you shouldn't boil the crystal malt with the extract. Steep it in a bag as your water comes to a boil. Remove the bag when the temperature hits the neighborhood of 170 degrees F. Boiling grains will extract tannins, giving the beer an unwanted astringency.

Kinney Baughman

Oh, yes. I almost forgot....

>From: srussell@snoopy.msc.cornell.edu (Stephen Russell)

>ps Despite rumors circulating to the contrary, I am *not* Darryl
Richman, but
>I do believe that a certain tall, lanky North Carolinian just might be.

Indeed, suh, I must defend mah honoh, mah integrity, not to mention mah fambly. As most o'de goodfolks on dis net knows, ah have been known to be confused. And ah've even been confused wid udder folks. But ah've nevah, in all my born days, been confused wid anyone less than 6 feet tall befoah. Now, ah cahn't sweah to it, but ah think ah saw sumpin' what looked lak dat Richman fella at de confrence. Wuddn't he runnin' around sportin' a funny lookin' little short billed hat and playin' on dat toy computah of his'n? Or was dat you?

End of HOMEBREW Digest #692, 08/01/91

Date: Wed, 31 Jul 91 23:53:06 -0700
From: Stephen E. Hansen <hansen@gloworm.Stanford.EDU>
Subject: Pitching Rates (Re: Overpitching?)

In Homebrew Digest #688, eisen@kopf.HQ.Ileaf.COM (Carl West) writes:

> OK, so how much yeast is too much yeast?

The question of pitching rates was thrown around the HBD many moons ago but I don't remember that anyone came up with a definitive answer (i.e. Biblical, as in from the works of Miller or Fix). I recently came across a value for commercial "standard" pitching rates that I thought I'd share with the rest of you.

My wife's aunt knows of my interest in brewing and often sends me newspaper clippings and whatnot from the Portland area. She worked for many years in a microbiology lab and I assume that that is the source of a publication she recently sent my way. It's titled "Microbiological Control in the Brewery", Application Report AR-71 from the Millipore Company. Millipore supplies filtration equipment and culture media to the brewing industry (and others). This report was kind of interesting in its discussion of controlling and monitoring the wee critters in a commercial brewery.

One section on Critical Control Areas talked about testing the pitching yeast for Lactobacillus and Pediococcus contamination. As part of this test a "pitching rate equivalent" dilution is made and cultured on the proper medium. Here are the directions. Parts 1, 2 and 5 are the interesting ones.

1. Obtain a sample yeast cream from the brink.
2. Place 2 ml of the sample into 50 ml of sterile saline solution.
3. Shake the dilution bottle and plate (i.e. spread in thin coating) a 0.1 ml sample on Wallerstein Laboratories Differential Medium (WLD medium).
4. Incubate anaerobically for ten days (refer to section on "Anaerobic Culturing").
5. If the count is under 50 bacterial colonies per ml, the yeast is considered to be in sound biological condition.
If the yeast is diluted as described, the number of organisms that appear on the plate will be identical to the number per ml that would appear in the wort if the yeast were to be used in pitching. Or, to put it another way, a "pitching-rate-equivalent" dilution is the same as the dilution that results when the brewer pitches the standard one pound of yeast to one barrel of wort.

Following this formula, a homebrewer would need to pitch 0.8 quarts of "yeast cream" for a 5 gallon batch. Now I generally pitch about 3 pints of starter solution but you can bet that that is a small fraction of the "standard one pound of yeast to one barrel of wort."

Worried about overpitching? Don't. Have a homebrew :-)

Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,
Electrical Engineering Computer Facility | but the road is icy.
Applied Electronics Laboratory, Room 204 | The bar is far away,

Stanford University, Stanford, CA 94305-4055 | but I will walk
carefully." |
Phone: +1-415-723-1058 Fax: +1-415-725-7298 | -- Russian Proverb

Date: Thu, 1 Aug 1991 9:38:53 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: stuck ferment

Somewhere in Miller (look for Crabtree effect in the index), he discusses why "beginner recipes" are bad, and I believe he says something to the effect that because these recipes are very light on malt, like 3 lbs., there is a lack of the proteins and amino acids that the yeast need to multiply. So the yeast only grow to a certain point, then they start fermenting. He says something about maltotriose not being able to be taken in by the cells, so the result is a high-final gravity beer. I suppose even if you make a 1.040 OG brew, if the malt does not have enough of the required yeast nutrients, then you could get the same result. Unfortunately, I don't think you could just add yeast nutrients to the stuck batch; the yeast are already "damaged". Yeast experts, wanna comment?

Looking back, 2 of the people with stuck ferments used M&F malt. Mark S., did you also use M&F? Maybe M&F made a nutrient-poor batch.

Russ (I don't claim to understand any of this. If in doubt, boil the book, no wait, don't boil it, just simmer it, like tea, no, not like tea, like...)

Date: Thu, 1 Aug 91 10:06:39 -0400 (EDT)
From: Peter Glen Berger <pblp+@andrew.cmu.edu>
Subject: Absolute Beginners

Okay, it's naive stupid question time.

I just moved in to a new house, which means that I think I finally have enough space to homebrew. My questions are:

- 1) What equipment do I need and how much will it cost?
- 2) Are there net resources (a la ftp) for recipes and the like?
- 3) Any other useful information that would help a beginner.

Please either post any responses, or mail them to:

pblp+beer@andrew.cmu.edu.

Thanks!

--
Pete Berger || ARPA:peterb@cs.cmu.edu
Professional Student || Pete.Berger@andrew.cmu.edu
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp

--
"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits

--

Date: 1 August 1991 09:32:24 CDT
From: "Roger Deschner" <U52983@UICVM.uic.edu>
Subject: Saving Malt Aromatics

It occured to me -- now why on earth would you want to do a thing like that? The greatest value of those malt aromatics "lost" during the boil is what they do to my house while I am brewing. It is a truly heavenly aroma, and one of the definite rewards of brewing at home, despite the upstairs neighbor who periodically drops by for a homebrew when he smells it.

Date: Thu, 1 Aug 1991 11:06 EST
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Christmas Ale Recipe

>From: Curt Ames <7872P%NAVPGS.BITNET@CORNELLC.cit.cornell.edu>

Hmm. Another one of those renegades from Cornell.

>Subject: Christmas Brew

>I'm looking for that special holiday brew made with any Christmas-type herbs
>and spices. Anyone have a favorite mix out there for a dark, high alcohol
>winter brew.

Following is Phil Fleming's recipe for Christmas Ale that I posted last fall in these electronic pages. The recipe is in the latest special issue of Zymurgy. I judged this beer in Oakland at the AHA competition. All I can say is that after the first sip I was singing "Jingle Bells"! It finished runner-up in Best of Show.

Ingredients for 5 gallons

3 1/2 pounds Munton and Fison Stout Kit
3 1/2 pounds Munton and Fison amber dry malt extract
3pounds Munton and Fison amber dry malt extract] ?? Typo ??
1/2 ounce Hallertauer hops (60 minutes)
1/2 ounce Hallertauer hops (5 minutes)
3/4 pound honey
53-inch cinnamon sticks
2teaspoons allspice
1teaspoon cloves
6ounces ginger root
6grinds from medium size oranges (scrape the white insides of the
rind away)
Wyeast No. 1007 German ale liquid yeast
7ounces corn sugar for priming

*O.G.: 1.069

*T.G.: 1.030

*Primary fermentation: 14 days @ 61 degrees F.

*Age when judged: six months

BREWER'S SPECIFICS

Simmer spices and honey (45 minutes). Boil malt and hops (50 minutes). Add finishing hops and boil (5 minutes). Cool, strain and pitch yeast.

MY COMMENTS:

The second call for 3 pounds of M & F amber dry malt extract is probably a typo in the magazine. 7 pounds of extract and 3/4 pound of honey would give you an O.G. of around 1.069. 10 pounds of extract would give you an O.G. much higher than that.

I never did decide if the second call for the M & F was a typo or not. It was discussed but I'm not sure I was convinced. So please take my comments with a "shaker or two of salt". Anybody close to Phil care to ask him? This was one of the best -- no, I take that back -- this was THE best Xmas ale I've ever tasted. I'd like to

set the public record straight especially since I might be the one screwing it up.

Though he doesn't say so, it sounds like Phil did not brew the honey and spices together with the extract but mixed them together in the fermenter.

I will say that, unlike other Xmas beers I've tasted, this beer had the freshest, most aromatic spicy smell and taste. Oftentimes, spices will add a bitterness to the beer if boiled too long. This beer was not bitter at all.

Merry Christmas.

Kinney Baughman | Beer is my business and
| I'm late for work.

Ah, hem!

> --Darryl Richman

>P.S. To all the adoring fans, yes... it's true: this is just a facade
>account and nome d'plume for Steve Russell (srussell@snoopy.msc.
cornell.

>edu), one of those lovable rascals at Cornell, where there is nothing
>better to do than drink. IBU, UBMe, We All B Each Other.

Well, whether U B Darryl or U B Snoopy, just wanted to let you know that you might be careful when and where you plume your nome. We got laws against doing that kind of thing in public down here in North Carolina. Jesse, he be everywhere!!

Date: Thu, 1 Aug 91 10:28:13 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Re: Lotus 1-2-3 file...

So whatever happened to that Lotus 1-2-3 brewing aid that was discussed
in this
forum?? I keep checking the archives in miami, but find nothing new...
What's
the word? I'd like to get my fingertips on this...

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Thu, 1 Aug 91 10:50:38 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Fear and Loathing in the Great PPM vs. mG/L Debate...

I couldn't resist holding off until the fiery debate subsided...

About 2 months ago I received a city water analysis in terms of mg/l, and discovered that my reference (Miller), described the variants in terms of ppm.

Thus I, too, was wondering the conversion rate. So I posted a Usenet msg to sci.chem saying that I had measurements of certain ions dissolved in H₂O in terms of mg/l and needed ppm. I stated how chemically ignorant I was, but that I believed some equation must exist that uses Avogadro's number.

I received about 15 replies. They all said that "ppm" is a misnomer, outdated term, shouldn't be used, etc.... And they assured me that any reference to ppm for dissolved ions in water is in fact equivalent to mg/l... But, unfortunately, about half told me that I should multiply mg/l by 1 to get ppm, while the others said I should divide... thus the great debate continues.

..
- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Thu, 1 Aug 91 10:53:31 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Wort aeration...

To aerate wort it has been suggested that small holes be drilled on the end of the siphon tube... but *WHICH* end? I could see possibilities for either, but maybe I'm just over-thinking this one...

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Thu, 1 Aug 91 16:43:36 bst
From: Conn Copas <C.V.Copas%loughborough.ac.uk@hplb.hpl.hp.com>
Subject: Re : A Judge's Lament

Martin A. Lodahl writes :

> But the more acquainted I become with infected beer, the
>more I'm convinced it's not harmless.

This is probably not so relevant to tasting and judging, but different beers of the same strength certainly can have different hangover potential.

The culprit seems to be higher alcohols (often referred to collectively as fusel oil), although I must admit that the whole subject of the effect of congeners in alcoholic drinks is somewhat contentious, scientifically. Fusel oil is promoted by the use of certain (typically amateur) yeasts, warm ferments, and nutrient deficiencies. Having said all this, some ale brewers intentionally encourage fusel oil production for the sake of additional complexity, in the same way that high gravity brews are regarded for their fruity ester content. I've had many a homebrewer tell me that their brew treats them more lightly than commercial brews, due to the natural methods employed, presence of yeast, etc. By and large, my investigations have revealed this to be wishful thinking, and that anybody who uses 'yeast anonymous' and no temperature control is asking for a headache.

Conn V Copastel : (0509)263171 ext 4164
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Date: Thu, 1 Aug 91 10:32:48 CDT
From: whg@tellab5.tellabs.COM (Walter H. Gude)
Subject: Yeast

Hi,

With all this talk about yeast I've been thinking (Always a bad sign)

.
What if, rather than take the slurry out of the primary, I put new wort into the primary. I figure I could brew up a new batch on the day I'm tranfering to the secondary. After siphoning the firth batch of, I could siphon in the new wort. Of course, the new wort would have to be the right temp. when it was siphoned. I think I'd only want to do this once or twice before giving the fermenter a good cleaning.

Anybody tried this? I can't see that there'd be more chance of infection than transferring the yeast from place to place several times.

Comments?

Date: Thu, 1 Aug 91 14:10:37 EDT
From: t13329@Calvin.EDU (Percy)
Subject: Indian beers

Howdy,

I'm new to this list. I've never really brewed any beer myself but I do drink a great deal of it. My Dad used to brew beer in this big blue plastic traschcan and it was damned good. Instead of malt he'd use this black, sticky gunk that was some kind of pick-me-up medicene that you got in big bottles. I think it was because malt was hard to get in India or something - anyone know what that could have been?

BTW, any one out there ever try an Indian beer?

Su Misra
t13329@ursa.calvin.edu

- - -



Date: Thu, 1 Aug 91 13:22:32 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Musings on a first mash

For my first all-grain recipe, I chose Miller's All-Malt I.P.A., (pg. 224), using 6 lbs 2-row lager, 1 lb crystal, .5 ounce chocolate, and 14 AAU's of Fuggles (is this pronounced like goggles or bugles?), which worked to be 3.2 ounces. I placed the grains into my corona's hopper, and proceeded to set the grind as per Miller pgs 111-112. With the 2nd plate assembly firmly screwed to the rest of the mill (with the 2 wing nut on the sides), I found that even with the adjusting screw completely loosened (or taken off), the grain was just ground much too fine - flour. Thus I loosened the two wing nuts which gave the grinding plates a bit more room. Now the grain came out still very fine, but the husks were not ground, so I said "intact husks - no problems sparging" (mistake #1). Then I mashed-in as the stated temp, adjusted pH correctly, and proceeded to starch conversion temperature (150F). With my 33 quart pot covering 2 burners, this did not take long. When it got to 147F, I turned off the burners, and watched the temp settle at 150F - so I thought (mistake #2). So I placed the pot into my insulated box, and waited one hour. Then I checked the temp, and found it to be 153F! I had no idea how high it went. So I decided let it cool, and at 148F I closed it up again. After another hour I took the temp and found it at 147F - the box is a pretty good insulator. So I proceeded to sparge. I used a grain bag slightly suspended over the bottom of one of those Canadian 6.7 gallon food pails (which I believe come straight through Crosby & Baker), to which I had added a spigot. The first runnings were opaque. So were the third, fifth, and twelfth. So I just decided I had obviously ground the grains too much, and proceeded to rinse that which was not flour.

Now, because of mistakes 1 & 2, I decided I just might not have enough sugar in the wort to make anything stronger than Miller Lite. Thus, lacking any extract, I added (get ready to cringe), one pound of corn sugar. Then I completed the boil and hop additions to complete the recipe, chilled the wort, racked off the flour into the fermenter, and took an O.G. reading of 1.047 in 4.5 gallons. (For some reason I decided not to top this up to five). Miller obtains an OG of 1.045 with this recipe, so assuming a complete 40 pts/gallon

of gravity for the pound of corn sugar, and discounting the lost fermentables in there with the dead flour in the boiler, bearing any miscalculations, I believe I obtained an efficiency of 85+% of Miller's. How good is this?

To complete the story I pitched with 7 month old Wyeast (British Ale), which only took 1 day to explode to near bursting levels in the foil. (My last Wyeast was 1 month old and took one hour to get to pitchable size.) Anyone else encounter this?

Another comment: I have a 33-quart pot & a 9-quart pot. Thus I mashed in the 33-quart, and had to try to get 5 gallons of sparge water into a 9-quart pot, immediately rinse out the 33-quart to collect the runnings & then boil. I suspect the purchase of a 20-quart pot for sparge water would be a good idea, or even two, with one to mash in - and thus only use the 33-quart for boiling since 33-quart is a bit large for mashing (I would like my floating thermometer to actually float....). So what sort of setup do y'all use?

- - -
Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Thu, 1 Aug 91 15:41:24 EDT
From: Jeff Close <jclose@potomac.ads.com>
Subject: Where to find kegs

Greetings,

I know this has been discussed millions of times, but can anyone repeat where some good sources for small kegs are? I'm tired of bottling and want to look into it... Thanks much for any help.

Jeffrey

-----v-----
InterNet: jclose@ads.com | VoiceNet: 703-243-1611
ADS, 1500 Wilson Blvd #512 | "Now it's time for something you'll
Arlington, VA 22209 | REALLY like.." - Rocky the Squirrel

Date: Thu, 1 Aug 91 13:32:27 PDT
From: Phil Obermarck <POBERMARCK@INTELLICORP.COM>
Subject: Cider

Help!

I have recently come into a mess o' apples, and would like to make some cider.

Problem is, I don't have a cider press. If anyone can tell me where I can buy (cheap), rent or borrow one in the SF Bay area I'd appreciate it.

Also, any favorite cider recipes (pref from apple to bottle) would be useful.

Thanks,

Philip R. Obermarck
POBERMARCK@INTELLICORP.COM

- - - - -

Date: Thu, 01 Aug 91 16:40:06 EDT
From: Dale Veeneman <devl@gte.com>
Subject: Re: Liberia's own Club beer

I have very fond memories of Club beer. I served as a Peace Corps volunteer in Liberia for nearly 4 years in the early 70's. Since water was generally not safe to drink without boiling, I drank a great deal of beer. A few European imports were available in bigger towns (and at special embassy functions), but cost more than I could afford on my meager salary so I drank Club. (Palm wine, a naturally fermented beverage collected from specially prepared tree tops and immediately consumed was also available, but you had to know someone who had a tree and besides that's a whole 'nother story -- as is "cane juice.") Rumor had it the brewery was started by a German, but when I was there the company motto could have been "Relax, don't worry, have a Club."

Once there was a period of extended drought (unusual for a rain forest climate) which caused the level of Monrovia's St. Paul river to drop. The level dropped far enough that brine from the ocean started backing upstream. This wasn't too bad, except that the city's water supply was taken from the river. So for a period of 3-4 months the city's water was so salty, you couldn't drink it. Not to worry, just drink Club! Unfortunately, the brewery got its water from the city supply. Did this bother them? Not in the least, they just continued brewing, producing case after case of salty, undrinkable beer (talk about water conditioning - I hate to think of the ppm). For a year or two afterwards, I would occasionally order a beer in some out-of-the-way up-country dive, take a sip, pucker up, spit it out, and dump the bottle.

On another occasion (the night before my wedding, in fact), a group of friends and I were out bending a few elbows. Now, Club beer bottles came in two sizes, 750 ml (the usual), and something around 300 or 350 ml (nobody bothered with these). Because the bottles could be found all over the country, they became a standard for measuring volume by the market ladies. Palm oil, palm wine, kerosine, etc., all could be found in Club bottles lining stalls at the markets. Anyway, this night, I noticed something terribly wrong with the beer I was drinking. Everybody tasted it but nobody could tell what it was. We finally called the proprietor over to taste it - he took a swig, spit it on the floor and said he thought it was kerosine. So we all tasted it again and agreed that yes, although it probably wasn't 100% kerosine, it had alot in it.

Beginning in December of 1989, a tragic civil war has decimated the country (Nimba county, in which I lived for two years, is virtually deserted). A tenuous cease-fire appears to be holding, but things are still in a very bad way.

Date: Thu, 1 Aug 91 15:25:25 PDT
From: Tom Bower <bower@hprnlme1.rose.hp.com>
Subject: Dry-hopping
Full-Name: Tom Bower

Questions for the hop-heads!

The major problem I've heard of with dry-hopping is the risk of contamination. Over the last months, there have been discussions of microwaving, tea-brewing and various other techniques, but I haven't been able to get a clear idea of what the best method is.

- 1.) How do you keep your brew from becoming infected when dry-hopping?
- 2.) Does dry-hopping in a (refrigerated) keg work well? I'm thinking of trying this on my next beer. I would hope that the cold temperatures might reduce the risk of any nasties becoming a problem.

Any advice would be appreciated!

Tom Bower, HP RND R&D

Date: Thu, 01 Aug 91 21:21:20 CDT
From: root of bison <root@bison.mb.ca>
Subject: unsubscribe root@bison.mb.ca

unsubscribe

How do I unsubscribe to this mailing list ?
I have sent a request to homebrew-request, but got a reply
that my userid is being added (twice ?)

Anyway, I'd like to unsubscribe to this mailing list.

Thanks

- -- budi rahardjo <root@bison.mb.ca>

Date: Thu, 1 Aug 91 17:57:10 PDT
From: aimla!ruby!ken@uunet.UU.NET (Ken Ellinwood)
Subject: Re: Stuck Fermentation

Last year I too suffered from a long string of stuck fermentations. Here was my situation: I brewed all ales, almost all of which had original gravities of 1.044 and stuck at 1.016 or 1.020. I fermented in a refrigerator and used a lamp timer and some personal attention to control the temperature inside the refrigerator. Believing that higher temperatures of ferment were worse than lower ones and that since the weather affected the temperature inside the refrigerator, I kept the temperature of fermentation down in the low 60's (this way, I thought, I could keep the weather from ruining my beer when I was unable to attend to it for a while). After trying to solve the problem with different malt extracts, better wort aeration, stronger pitches and yeast nutrient, (none of which had any noticeable effect - leading me to believe that they were not the problem), I fermented with the fermenter mostly submerged in large water bath and kept the temperature of the bath at a somewhat stable 67-69 degrees. Problem solved - the two batches that were fermented in this manner both fermented down to about 1.010. Apparently, ale yeasts prefer this kind of temperature.

I have since purchased the hunter energy monitor for my fermenting fridge. Although I haven't had time to brew with it yet, I hope that it will allow for many successful brews in the high 60's (unattended, of course)

Ken Ellinwood
ken@aimla.com

End of HOMEBREW Digest #693, 08/02/91

Date: Fri, 2 Aug 91 7:21:59 EDT
From: Jim Grady <jimg@hpwald.wal.hp.com>
Subject: Dry Hopping

In HDB #693 Tom Bower asks:

> 1.) How do you keep your brew from becoming infected when dry-hopping?

I've been wondering this too. I assume it is the hops themselves. After all, one of the reasons hops are added (or why they were added originally)

is because of their qualities as a preservative. Is this right?

Jim Grady|

Internet: jimg@hpwala.wal.hp.com | "Better thin beer than an empty jug"

Phone: (617) 290-3409 | - Danish Proverb

Date: Fri, 2 Aug 91 8:15:43 EDT
From: "Justin A. Aborn" <jaborn@BBN.COM>
Subject: Sparging Success and Mashing Advice

I saw the posting about Kurt Swanson's all grain experience and the sparging part sounded familiar.

A while ago I posted a message complaining about murky sparge runnings and I mused about adding a peristaltic pump to the process. Don't bother. I think my problem was the sparge bag. It did not tightly contact the sides of my lauter tun and I think that the wort was leaking out the sides of the bag rather than running through the full eight inches of grain husks.

I bought another plastic pail that fit into my first pail. The first pail has the spigot. I drilled a bizillion 1/16" holes into the new pail, and installed the new holy pail inside the spigoted pail. This makes one great lauter tun. The first time I used it I got bright and clear wort after just three sauce pans worth of recycling. Sparging still takes an hour though.

I have used the new lauter tun three times. Once I had a bad grain crush that caused foggy runnings. The grain was not crushed enough. There were many even uncracked grains. This batch did not run bright and clear. The wort ran very quickly through the grain bed and stayed foggy. Watch your crushes.

I am drinking my original sparge bag beer these days and it is quite delicious despite the lack of perfect clarity. Don't toss those foggy runnings!

Justin
Brewer and Patriot

Date: Sat, 27 Jul 1991 05:16:25 +0000
From: Conn Copas <C.V.Copas%loughborough.ac.uk@hplb.hpl.hp.com>
Subject: Re : Mashing, Dextrins, and American Lager Stats.

Don't care what the textbooks say, I have always found the effects of both temperature and pH to have relatively little influence on dextrin content.

A prolonged, dilute mash is a much more effective way of achieving a dry beer, if you like that sort of thing.

Conn V Copastel : (0509)263171 ext 4164
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Date: Fri, 2 Aug 91 09:38:44 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Re: Yeast

Walter H. Gude asks:

>What if, rather than take the slurry out of the primary, I put new wort
into
>the primary.

Date: Today
From: superduper alert digest editor and hackerbrau brewer
Subject: Truncated #694

Amazing that it took so long for this problem to appear- if the first character of a line is a dot, some (or most) mailers interpret that as "end of message"! Thanks to Carl West for inadvertantly alerting us to that bug in the digestifying script...The script will automatically fix this in the future.

This digest contains all the truncated articles from 694.

Many of you have sent me mail complaining about the problem, and requesting that I send another copy of 694. I'm sorry, but I cannot respond personally to all these requests. In this case, I think that everyone experienced the truncation problem, but even in isolated cases of missing digests, please do not ask me to resend an issue, but instead try to get it from the archives. I will try my best to keep the archives up to date.

Rob

Date: Fri, 2 Aug 91 09:38:44 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Re: Yeast

Walter H. Gude asks:

>What if, rather than take the slurry out of the primary, I put new wort
into
>the primary.

.
.
.

>Anybody tried this?

Yup I tried it in a gallon batch. This is how I found out what yeast-bite tastes like. When I try it again, I'm going to dump out about half of the yeast. Note that I was doing single-stage fermentations, so **all** the yeast from the first batch was 'pitched' into the second and third, just 'pitching' from a primary might solve the problem.

Carl

Date: Fri, 2 Aug 91 08:49:52 EDT
From: card@apollo.hp.com
Subject: CHRISTMAS ALE

MODIFIED FILMORE ALE - 10 gallons

- * 1 # crystal / remove when boiling starts
- * 5 oz black patent /

BOIL (40 MIN)

- * 12# M+f dried light extract
- * 5 tsp yeast nutrient
- * 2# light clover honey
- * 5 oz. cascade @ 4.9 ph (pellets, in hop bag)

LAST 10 MINUTES

Add fruit/spices, to a hop bag - squeeze every few minutes with tongs

- * 2 Orange rinds
- * 1 6" x 3/4" root of ginger (pre-heat in microwave ~ 20 sec
- squeeze juice into wort)
- * 1 tsp whole cloves (crunched up a bit)
- * 5 3-inch cinnamon sticks (ditto)

- * 1 tsp irish moss

LAST 2 MINUTES

- * 4oz leaf tettnager (added loose in wort - stir thouroughly)
- * newish cuttings from Blue Spruce sapling (~ 1.5quart jar filled
loosely with cuttings)
- * Strain the hops
- * Leave the blue spruce during cool down

COOL WORT 20 MINUTES - remove spuce cuttings

Primary - 6.5 gallon glass carboy - filled to ~ 4.5 gallons
(blow hose necessary)

SG = 1092 (IN 5 GALLON carboy - I diluted into (2) 5 gallon carboys
when I racked to secondaries in ~ 1 week)

Yeast: I tried Wyeast 1007 German ale liquid yeast BUT
saw little activity in primer and no activity
in primary fermenter after 30 hrs

SO

I panicked - whitbread dried ale yeast into krausen
(i was saving for priming) very active after
2 hrs. -- pitch into secondary >> very active
within several hours).

SG = 1032 (before dilution)
SECONDARY FERMENTATION ~ 2 WEEKS >>> FG 1010 (diluted)

Bottle - PRIME (.5 cups corn sugar x 2)

RESULTS: - after only 3 weeks I sampled and it tasted great. Orange and spruce flavor very evident. Even my wife liked it until I told her about the spruce cuttings.

Note: This tasted great even during a 100 degree day with the humidity seemingly almost as high. As Kinney Baughman said: "after the first sip I was singing "Jingle Bells"! and thinking about a cold snowy night in December.

Date: Fri, 2 Aug 91 10:18:54 EDT
From: Todd Fisher (VLD/VMB) <tfisher@BRL.MIL>
Subject: Another request for German brewpubs/taverns

I found out just yesterday that I will be traveling to Germany at the end of this month, courtesy of my employer. I will be staying in Stuttgart and my visit will last from 3-4 weeks. As I have never been to Germany, much less Europe, I would greatly appreciate any information on beer-serving establishments and other places of interest. If you have such information and are not yet tired of this particular request, please e-mail directly to me. Thanks in advance.

Todd Fisher

tfisher@BRL.MIL

Date: Fri, 2 Aug 91 10:27:37 EDT
From: card@apollo.hp.com
Subject: HARLEY DAVIDSON

From: young_e
Date: Friday, August 2, 1991 8:42:18 am (EDT)
Subject: HARLEY DAVIDSON BEER COLLECTION
To: junk:

FIRST YEAR PRODUCED UP TO PRESENT, 1984--1991.

ALL CANS ARE FULL AND IN MINT CONDITION.

ASKING \$40.00 FOR COMBO.

NO-EMAIL PLEASE, THIS IS FOR A FRIEND.

CALL 603-635-3583 PELHAM, N.H.

Date: 2 Aug 91 10:55:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Bitberger 5 l. keglets.

My local supermarket has started carrying a german pilsener called Bitberger. (I can't see the keg, so I'm not sure of the spelling.)

These 5 liter keglets are a good idea for a social occasion where homebrew might run short. I haven't tried this beer, and don't really want to spend \$13.59 to try it before I have an idea of it's quality. Anyone tried Bitberger? Is it a decent beer?

Thanks for the thoughts.

Dan Graham
"A beer is a terrible thing to waste."

Date: Fri, 2 Aug 91 11:28 EDT
From: "Jeff Brendle" <BLI@PSUVM.PSU.EDU>
Subject: More Recipe Requests...

While I'm waiting for my order of books to come from the AOB and deciding on my next purchases of equipment (to do liquid yeast culturing, all-grain batches & keggling into plastic), I have a few more questions for the collective mind of the Digest. A friend of mine asked if I could brew goodies like what he had in Leeds, UK during his "semester abroad" studying at the University there. What I need are extract/mash recipes for a chocolate-colored Mild Ale, a Bitter like *John* Smith's (not Sam's), and some ideas for a *sweet* (not dry) Hard Cider. Any brit's or experienced folks have any info, I'd appreciate it!

Thanks!
Jeff Brendle (AHA #27905)
PennState

Date: Fri, 2 Aug 91 10:55 EST
From: STROUD%GAIA@sdi.polaroid.com
Subject: Phil Fleming's X-mas Ale Recipe

To answer Kinney Baughman's query about the possible typo in Phil's Christmas Ale Recipe: Yes, the second M&F amber malt listing **is** a typo. Other than that, the recipe is right as listed.

I have a copy of Vol.2, #10 of The Wort Alert, the Hop Barley & the Alers newsletter from Nov. 1990. Phil's recipe, called "Anne's Choice Christmas Ale" is printed there. Incidentally, Phil also took 1st place in the 1990 National Homebrew Competition with this brew.

Steve Stroud

Date: Fri, 2 Aug 91 9:39:54 PDT
From: Marty Albini <martya@sdd.hp.com>
Subject: dry hopping in the keg

> From: Tom Bower <bower@hprnlmel.rose.hp.com>
>
> Questions for the hop-heads!

Yo!

> The major problem I've heard of with dry-hopping is the risk of
contamination.
> Over the last months, there have been discussions of microwaving, tea-
brewing
> and various other techniques, but I haven't been able to get a clear
idea of
> what the best method is.

I never boil my finishing hops, and have never had an
infection. Pitch lots of healthy yeast and RDWHAH.

> 2.) Does dry-hopping in a (refrigerated) keg work well? I'm thinking
of
> trying this on my next beer. I would hope that the cold temperatures
> might reduce the risk of any nasties becoming a problem.

Works great. Use a hop bag to keep the hops from
plugging the pickup tube, and boil the bag for a few minutes
before dropping the hops in and tossing down the hatch. Expect
to wait a week or two before the flavor/aroma changes much, but
this is (so far, in my experience) the best way to get hop
aromatics into your beer.

Methinks you doth worry too much. Cold temperatures
may slow down an infection, but won't stop one. Alcohol and
healthy yeast will.

- - -

Marty Albini

"Out on the Mira the people are kind; they treat you to
homebrew and help you unwind/ and if you come broken they see
that you mend, and I wish I was with them again."--Allister
MacGilivray

phone : (619) 592-4177

UUCP: [hplabs|nosc|hpfc|ucsd]!hp-sdd!martya

Internet : martya@sdd.hp.com

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA
92127-1899 USA

Date: Fri, 2 Aug 91 11:23 CDT
From: korz@ihlpl.att.com
Subject: In defense of M&F

Among the many brands of extract that I've used, four of my best batches have been made with M&F Old Ale Extract. Generally speaking, for 5 gallons, 1 can of Old Ale Extract, 0 to .5 lbs of Crystal Malt, 2 to 3 lbs of Light Dried Malt Extract (M&F or Laaglander, if it makes a difference) 1 to 2 oz of Hallertauer Pellets (boil), 0 to 1 oz Hallertauer Pellets (finishing), 0 to 2 oz Cascade Leaf Hops (dryhopping), and Muntona or Wyeast Ale yeasts. (Warning: As I have mentioned before, Muntona Yeast produces quite a bit of clove taste and aroma -- I'm not very fond of cloves so I will avoid Muntona in the future, but that's no reason you should.)

I have not used any of the other M&F products, so I cannot comment on them, but just for the record, I wanted to add a positive data point for the Old Ale Extract. Notice: I had no stuck ferments (I never have, nor have any of my brews ended up in the garden -- all at least pleasantly drinkable).

Al.
korz@ihlpl.att.com

P.S. Oops! I forgot about the one beer that ended up on the ceiling due to a clogged blowoff and one beer that I dumped because I literally forgot about it and it sat there *all* summer between 80 and 100F. :^(

Date: Fri, 2 Aug 91 11:55 CDT
From: korz@ihlpl.att.com
Subject: Re: Dry-hopping

Tom Bower asks about dryhopping and sanitation.

I thought about this for a long time and then finally, stopped worrying, took 2 oz of leaf hops out of the fridge and dumped them in the primary (the day after the krausen fell). I read somewhere that, if the hops are dry, there is nothing for bacteria to live on (dry leaves and lupulin oils -- that's it). The beer turned out the best I've ever made and now I would rather not brew than not dryhop (well, maybe that too extreme). I have not had any infections from the dryhopping (almost 1 year of brewing since starting to dryhop). Relax.
Al.

Date: Fri, 2 Aug 91 9:16:33 PDT
From: Chris Quint <quint@hpindqj.cup.hp.com>
Subject: RE: XMas Ale Recipe

The following comments were included with a recently posted recipe for Christmas Ale:

>MY COMMENTS:

>The second call for 3 pounds of M & F amber dry malt extract is probably a

>typo in the magazine. 7 pounds of extract and 3/4 pound of honey would
>give you an O.G. of around 1.069. 10 pounds of extract would give you an

>O.G. much higher than that.

>

> I never did decide if the second call for the M & F was a typo or
> not. It was discussed but I'm not sure I was convinced. So please
> take my comments with a "shaker or two of salt". Anybody close to
> Phil care to ask him? This was one of the best -- no, I take that
> back -- this was THE best Xmas ale I've ever tasted. I'd like to
> set the public record straight especially since I might be the one
> screwing it up.

I brewed this Christmas Ale las year, and I followed the first comment above, leaving out the extra 3 lbs of dry malt. I followed the rest of the recipe exactly. However, when I measured a sample of the final wort solution (WITH spices and honey) it was nowhere near 1.069. I don't remember exactly what it was, but I think it was under 1.050. I was worried that the brew would turn out weak, so I boiled up another couple of lbs of dry malt that I had lying around in as little water as I could get away with, and added it to the fermenter. Then I let it ferment.

Even with the last minute change to the recipe, this beer was great. I only waited about a month after bottling to drink it, and it was fine then and just got better as the year went by.

I want to brew this beer again, now, so it will be just right for the holiday season, but the extra 3 lb question is nagging at me. Anyone else have an opinion? Does anyone want to do the math?

Thanks, Chris

Date: Fri, 2 Aug 91 10:23:16 EDT
From: rlr@bbt.com (Ron Rader)
Subject: Loony Alert!

Let me warn you normally staid homebrewers that an absolute lunatic has found his way onto the HBD. He's been terrorizing the Led Zeppelin list purists for the past few months with his absolutely hilarious banter. Of course, we less anal-retentive subscribers are left cleaning our terminals of sputum brought on by spontaneous laughter while drinking coffee.

> I'm new to this list. I've never really brewed any beer myself
> but I do drink a great deal of it.

We know.

> My Dad used to brew beer in this
> big blue plastic traschcan and it was damned good. Instead of malt
> he'd use this black, sticky gunk that was some kind of pick-me-up
> medicene that you got in big bottles. I think it was because malt was
> hard to get in India or something - anyone know what that could have
> been?

First post ever, and it concerns trashcan beer made from gooey Indian health tonic! Par for the course, let me tell you. I'll bet a good portion of that stuff was malt. I'll bet the sterilizing was less-than-ideal. Relaxation indeed...

> BTW, any one out there ever try an Indian beer?

Is Singha (sp?) an Indian beer? I had one some time back, but can't recall how it tasted.

So let me welcome Su Misra onto the HBD. Looking forward to your unique sense of humor, Su.

- - -
ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Thu, 1 Aug 91 11:32:46 EDT

From: adams@bostech.com

Subject: schmod

> schmod: 1. The grains left in the wort at the end of the boil that must
> be
> strained off.
> 2. The yeast sediment (also called gunk) that accumulates in the
> bottom of the fermenter.
> 3. The sediment in the bottle. ("Wow, there's a lot of schmod in
> that
> beer!")
> 4. Anything useless or unwanted. ("Get that schmod off my desk!"
> "Don't listen to him, he's just
> talking schmod.")

My wife (and brewpartner) and I started brewing in January. We have been
using the term "scud" for all same definitions that Nils uses "schmod".
It
somehow seemed appropriate, or at least topical.

Dave

Date: Fri, 2 Aug 91 11:32:43 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Pressure Boiling

From: sja@grog.cray.com (Sheridan Adams)

>I have been looking at getting a pressure cooker for vegetable canning
>and thought about using it for beer. Since a pressure cooker raises
>the boiling temperature, could that in fact hurt the beer. Also, one
>couldn't add any thing to the wort once the pressure was on. (without
>serious consequences 8-)

I've never tried pressure cooking wort, so I have no practical experience with this, but I can offer a little theory.....

According to The Practical Brewer (compiled by the Master Brewer's Association of America), pressure cooking wort has been tried by the big guys. It has its advantages and disadvantages.

The advantages are that some of the things that we want to happen during the boil happen much more quickly. Alpha acids isomerize at an accelerated pace, and protein flocculation rates double for every 4 degrees C that the temp is increased. Thus if you could get the temp up to 112 C, you could achieve some of the results of a one hour boil in only 7 1/2 minutes. Furthermore, the shorter boil causes less caramelization of wort sugars and destruction of yeast nutrients.

On the down side, there are volatile compounds in wort that are generally considered undesirable. Certain amino acids, if not destroyed, provide a source of sulphur which the yeast will turn into things like H₂S and DMS. During an open boil, the sulphur is driven off as H₂S, but it will stay in your wort if pressure boiled.

Another disadvantage is that the accelerated trub formation causes increased coprecipitation of protein and hop resins, which results in a decrease in hop utilization. This is a big deal for major league brewers who are guided by economic considerations. As homebrewers, we can laugh with glee and add more hops.

The Practical Brewer goes on to recommend that brewers who boil under pressure follow this with an open boil at atmospheric pressure, or flash the wort in a vapor separator at reduced pressure. Starting to sound like alot of trouble. (Honey, where do we keep the vapor separator??)

Having said all that, pressure cooking your wort would still be an interesting experiment. After all, the people who wrote The Practical Brewer have titles like "Supervisory Brewmaster, Moosehead Breweries Ltd.", and "Director of Brewing Research and Development, Adolph Coors Company"; people who seem to think that any flavor compound is an undesirable one.

Who knows, this technique may produce just that malt character you've been seeking. If you decide to give it a go, let us know how it comes out.

Cheers,
CR

Date: Fri, 02 Aug 91 16:14:44 EDT
From: jmaessen@ATHENA.MIT.EDU
Subject: Plastic fermentation vessels

Greetings to fellow homebrewers and netters all!

I have in the past heard various stern warnings against using plastic 2-liter soda bottles and similar beasts in any stage of brewing (well, they make rather silly fermentation vessels anyhow...) because ethanol will dissolve the solvent used to produce the plastic. I'm not especially keen on using these bottles anyhow. Since then, I've discovered that I can get 6-gallon plastic water carboys at work, however, and it occurs to me that they could be extraordinarily useful for home brewing. I'd like to know if anyone out there has knows if these are safe for brewing (certainly home brewers do use some kinds of plastic), and if so whether anyone has experience with them and can offer helpful hints, caveats, etc. (e.g., are the molding lines big enough inside to trap bacteria, what's the best way to clean one out...). I'm actually mostly a mead brewer, but am interested in just about anything that'll ferment--I'd like to branch out. Thanks!

Jan-Willem Maessen
jmaessen@athena.mit.edu

Date: Fri, 2 Aug 1991 13:22:10 PDT
From: Steve Bagley <bagley@parc.xerox.com>
Subject: homebrewing and drinking in the third world

from DevelopNet News, vol 1, no. 5:
[DevelopNet News is published by Volunteers in Technical Assistance
(VITA) in Arlington, Virginia, USA.]

ALCOHOL ABUSE IN THE THIRD WORLD

Widespread "problem drinking" is relatively new to the Third World. But the health and social damage caused by excessive alcohol consumption is already becoming extremely serious in most developing countries. So far, governments seldom recognize drinking as a problem even though it now drastically affects agricultural output, worker productivity, and child health. Indeed, governments often promote alcohol production by overstating its economic benefits to the nation.

Many people see alcohol use as a symbol of elevated social status and this belief is encouraged in advertising by multinational alcohol producers. Where significant fractions of men drink, the whole burden of farm work often shifts to women. Since commercial brew is expensive, home brewing thrives as small, unregulated industry. Home-brews often are made from the same grains used locally for food, thus competing with the local food supply. In some countries, a third to a half of average per capita income (excluding the informal economy) is spent on beer, and more than half of all patients admitted to medical centers are alcoholics or problem drinkers.

According to Lori Heise (recently of San Pedro de Laguna, Guatemala), a few developing countries have decided that the social costs of unbridled alcohol use are no longer acceptable. But home brewing is an important source of income to some families. So instead of enforcing prohibitions, some governments try to provide credit and job training to help the people assume new roles in the informal economy. Swaziland is having some success in school programs that help young people under 15 years of age toward responsible individual development, which includes resisting peer pressures to drink. According to Heise, the greatest successes are reported where individual communities, with effective group or individual leadership, have "exercised this power to restrict alcohol availability or challenge public drunkenness."

Source: "Trouble Brewing; Alcohol in the Third World," by Lori Heise. World Watch (Worldwatch Institute, Washington, D.C.), vol. 4, no. 4, pages 11-18, 1991.

Date: Fri, 02 Aug 91 16:25:21 -0400
From: nnieuwej@pooh.bowdoin.edu
Subject: Extract

Is there any significant difference between dried and liquid malt extract? I looked quickly at TCJoH on my way to work this morning but I don't think Papazian said much about the difference between the two.

Thanks,
Nils

Date: Sat, 27 Jul 1991 05:16:25 +0000
From: Conn Copas <C.V.Copas%loughborough.ac.uk@hplb.hpl.hp.com>
Subject: Re: pressure cooker for aromatics

>Since a pressure cooker raises
>the boiling temperature, could that in fact hurt the beer.

Sorry if this old news, but a higher boiling temperature will hasten both hop bitterness extraction and the hot break, so this is a plus if your cooker is big enough. Beware of pressure cooking high gravity worts, because this will produce a caramel character (could actually be interesting I suppose).

Another use of the cooker is to extract hop aroma. Alexander's "Brewing Lager Beer" recommends raising the temperature just to working pressure, then switching it off and resting for 15 minutes. I have always found these sort of infusion techniques to produce a more harsh flavour than cold aroma extraction, probably because some extra bitterness is extracted as well. Another variation is to boil under reflux (ie, collect and return the vapour) by fitting a vertical water-cooled condensing column to the outlet of the cooker. Even this method seems to lack something, suggesting that heat disintegrates as well as dissipates hop fragrance. The imaginative amongst you could probably think of other uses for the aforementioned equipment, but far be it from me to encourage illegal activities in a public forum ...

Conn V Copastel : (0509)263171 ext 4164
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Computer-Human Interaction Research Centre
Leicestershire LE11 3TUE-mail -
G Britain(Janet):C.V.Copas@uk.ac.lut
(Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

Date: Tue, 30 Jul 91 05:04:31 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: \$\$ for micro/brewpub

Russ Gelinias asks:

"Hey Darryl, speaking of used equipment, what's the chance of me picking up some used oak casks from the Pilsner Urquell brewery?"

I don't know, but you're not the first to ask. I bet the shipping is fairly high, however inexpensive the casks themselves. Are you, or do you know a good cooper?

--Darryl Richman

Date: Wed, 31 Jul 91 06:42:32 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Malt Aromatics

Regarding Tom Strasser's comment: "Did anyone see Steve Russell and Darryl Richman at the convention at the same time???", the answer is affirmative: Charlie Papazian did.

--Darryl Steve Richman Russell

Date: Wed, 31 Jul 91 06:56:39 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Malt Aromatics

When you cover the pot while boiling you do hold in a number of elements that would otherwise boil off, including large quantities of DMS. DMS will be scrubbed out during a vigorous primary fermentation also, but not as efficiently. I would wonder if the malt aroma you're noticing isn't at

least partly due to this DMS character, which in lower concentrations can add sweet notes. As the concentration increases, these change into sweet corn and then take a more vegetative character into turnips and cabbage. In fact, a quick look through "Principles of Brewing Science" by Dr. George Fix indicates that DMS at 1 to 2x the flavor threshold (30ug/L) produce "malty lagerlike notes", and at this secondary flavor characteristic level, DMS is a key taste discriminator between ales and lagers.

--Darryl Richman

Date: Sat, 3 Aug 1991 15:05:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: CABA Contest

From the CABA Newsletter, Vol. 1, No. 4, June '91:

ALL ABOUT ALES CONTEST, OCTOBER 26TH, 1991.

Once again this year there will be a fall contest for Ales. This year we have a few twists!

First: We are going to have an Awards Dinner.
Second: The categories have been refined and expanded; the entry rules have been changed to hopefully reduce the expense of shipping entries to the contest.

AWARDS DINNER:
This year we will celebrate your best with a dinner. Saturday, October 26, 1991, we will all get together following the General Membership meeting and award the winners of the All About Ales Contest. Registration forms and details will follow in the mail.

- CATEGORIES:
1. Canadian Ale
 2. India Pale Ale (OG > 1.050)
 3. English Bitter (OG < 1.050)
 4. Brown Ale
 5. Trappist Ale
 6. Porter
 7. Dry Stout

ENTRY DEADLINE:
A) One bottle required by:
5 pm, Friday, October 4th, 1991 at 'To Your Taste' in Toronto.

To Your Taste
317 Jane Street
Toronto, Ontario
M6S 3Z3

Those passing to second round will be notified by telephone between 7&10 pm Thursday & Friday October 10th & 11th.

B) A further two bottles will then be required by 5 pm, October 22nd at 'To Your Taste'.

Second round and best of show judging will be done on the morning of the Annual

General Meeting. Prizes and Medals will be presented after the Dinner following the General Meeting and election of the CABA Board of Directors.

Further details and entry forms will appear in the next newsletter.

....so start brewin' and stay tuned to HBD.

Date: Sun, 4 Aug 91 23:12:40 PDT
From: Clarence Dold <dold@tsdold.Convergent.COM>
Subject: Re: My Zymurgy hasn't shown up yet.

As an advertiser in Zymurgy, I have noticed that responses to the ads
come
in from different regions of the country at different times after a new
issue goes out. I suspect that it takes as much as two months to deliver
all of Zymurgy. I've never asked them about it.

- - -
- - - -

KangaBrew
Clarence A Dold - dold@tsmiti.Convergent.COM
...pyramid!ctnews!tsmiti!dold

Date: Mon, 05 Aug 91 09:27:57 EDT
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: hbd no. 694

Greetings,

Did anyone receive a complete copy of today's HBD (#694)? I did not and when I requested a replacement from netlib I got another truncated version. So, what gives?

In the truncated version I received, there was a letter from Justin regarding his sparging setup. Now, my question is "Are those 'bizillion' holes measured on a parts per gazillion basis, or are they bizillion holes per litre? : -)
Seriously though, I have used the two bucket system for all of my full mashes, to good effect. With the exception of wheat beers, I always get quite clear runoffs after recycling a gallon or so.

I want my HBD.

Ooogy wawa,
Dr. John

Date: Mon, 5 Aug 91 08:55:44 CDT
From: whg@tellab5.tellabs.COM (Walter H. Gude)
Subject: help HBD #694 got whacked...

..by the mailer right in the middle of someone's reply to my question.
Could some kind soul send me a copy?

Thanks,
Walter

Date: Mon, 5 Aug 91 07:23:23 PDT
From: 05-Aug-1991 1021 <hannan@gnpike.enet.dec.com>
Subject: Need "Christmas Ale"/Winter Warmer recipes

I'm looking for some "Christmas Ale" or "Winter Warmer" type recipes for a friend. He wants to make something similar to Harpoon's Winter Warmer brew, which is a strong ale containing cinnamon among other things.

Homebrew Digest #694 had some "Christmas Ale" subject headers but my copy of this digest was truncated.

Thanks,
Ken

Date: Mon, 5 Aug 1991 11:12:48 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: Tip a pint!

Well, it has finally happened. I'd like you all to raise a pint of your finest in honor of the newest future homebrewer, Timothy McCarthy Gelinias, born Friday August 2, weighing in at a little under 10 lbs. Mom and Tim are doing just fine.

This **is** a homebrew list, so to keep to the topic, I've been celebrating with Harpoon lager, Frank Jones ESB (available at NH liquor stores, get some, it's great), Guinness, Sierra Nevada Pale Ale, and of course, lots of homebrew. It's particularly nice to toast your son with your own homebrew...

Cheers to all,

Russ Gelinias

Date: 5 Aug 91 10:34:17
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: AHA Address

Subject: AHA Address Time:8:45 AMDate:8/1/91
The AHA has a NEW PO Box #. Their Street address remains the same. Here
are
both:

AHA/Zymurgy
PO Box #1679
Boulder CO 80306-1679

or (for UPS)

AHA
736 Pearl St.
Boulder CO 80302

Russ Wigglesworth CI\$: 72300,61
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126
(H)
|_| / San Francisco, CA 94143-0628

Date: Mon, 05 Aug 91 10:47:19 -0700
From: kpc!suzuki!atl@uunet.UU.NET
Subject: Champagne Bottles for brewing: Free or Best Offer

I have a large garbage can full of champagne bottles that I am willing to part with for free or best offer. I can be reached at (408)748-6345 during the day or at (408)737-8729 in the evenings. You'll have to bring your own boxes, I'm keeping the trash can.

Drew

Date: Mon, 5 Aug 91 14:58 EDT
From: "Jeff Brendle" <BLI@PSUVM.PSU.EDU>
Subject: HD #694?

Did anyone get a complete version of Digest #694? Mine was cut off after about 130 lines... =(If you did, send me a full one 'cause the archive on MathVax also was that length so I couldn't get it the easy way! Thanks.

-Jeff.

Date: Mon, 5 Aug 1991 14:12:44 -0500
From: caa@com2serv.c2s.mn.org (Charles Anderson)
Subject: Re: Homebrew Digest #694 (August 05, 1991)

Did anyone get a full length copy of HBD #694, the archives at mthvax have the same truncated copy I have. My 694 stops after 150 lines or so. I think it got truncated somewhere inside of HP.

- - -
/-Charles-Anderson-/ | caa@c2s.mn.org || caa@midgard.mn.org
/-----/ | Com Squared Systems,voice (612) 452-9522
The rose goes in front | 1285 Corporate Center Drive fax (612) 452-
3607
big guy -Crash Davis | Suite 170 | Eagan, MN 55121 (I speak for
myself)

Date: 5 Aug 91 15:55:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: TRUNCATED DIGEST #694.

THIS MORNING'S DIGEST WAS TRUNCATED ALMOST BEFORE IT GOT STARTED. I
CHECKED THE MIAMI ARCHIVES AND THEIRS WAS CUT AT THE SAME POINT AS MINE.
IF ANYONE GOT A FULL-SIZED 694, COULD YOU MAIL ME A COPY. IF I GET A
COPY,
I'LL OFFER TO SEND IT ON TO OTHERS, BUT DON'T REQUEST ME UNTIL I LET
Y'ALL
KNOW I HAVE A COMPLETE 694. IT'S POSSIBLE ALL THE ONES THAT WENT OUT
WERE
TRUNCATED. Y'KNOW, THIS HAPPENED BACK IN NUMBER 294. IT GOT TRUNCATED
TO
EVERYONE TOO...MAYBE THE GREMLINS ARE INTO HOMEBREW NOW.

THANKS FOR ANY HELP,

DAN GRAHAM

Date: Mon, 5 Aug 1991 10:34:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Truncated 694

Just received HD 694 and it was severely truncated. Same thing happened to my buddy. Anyone out there get the full issue? If so it would be most appreciated if you could forward a copy to:

ligas@sscvax.cis.mcmaster.ca
and jmuller@sscvax.cis.mcmaster.ca

MANY THANKS!!!!

Date: Mon, 05 Aug 91 13:37:04 -0700

From: mcnally@Pa.dec.com

Subject: refrigerator questions

What types of refrigerators do people use for fermentation and lagering? Are regular kitchen fridges built strongly enough so that the shelves support a full carboy (I doubt it!)? It seems to me that the ideal configuration for a beer fridge would be some sort of horizontally oriented box with a good solid floor, a shape totally useless for all other refrigerator purposes. A freezer would be OK, but it would be better if the door were on the side.

I guess I could just wait until I win the lottery and then build a custom insulated chamber with a custom-made refrigeration unit. I'd probably set it up with a couple of different zones so's I could ferment and lager at the same time.

Has anyone ever seen any plans for some sort of water-jacket heat exchanger for a fermentation setup? A friend suggested that thermo-electric modules could be employed, but methinks this would be a little bizarre and a lot expensive. Right now, I've got a hokey swamp cooler evaporative heat exchanger that lets me do ale fermentation, but it's useless for lagers.

Oh well, I can't really fit a refrigerator in my apartment anyway, unless I got rid of my wife (hmm...). I am curious though.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Mon, 05 Aug 91 15:43:29 CDT
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Digest #694

The Digest #694 that I received was truncated in the middle of the fourth item. If anyone has received the full digest, could you please send it to me so I may add it to the archives at UA1VM.UA.EDU.

I also never received a full copy of Digest #667. It was truncated in item 13 out of 21. I'd like a complete copy of that issue also.

Darren

Date: Mon, 5 Aug 91 18:23:33 EDT
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)
Subject: rampant infections

I have a severe problem that I hope somebody can help me with.

I have had to toss my last two batches of beer due to really horrible, awful, slimy, foul smelling infections. Well, probably not that bad, but bad enough.

I used to produce some really good beer, but lately I can't seem to keep the "undesirable elements" out of my fermenter.

I am not aware that I have been doing anything different from my traditional procedures. Most of my brews are extract and I usually do a boil of only about 3 gallons, adding 2 gallons or so of chilled bottled spring water to the fermenter.

I do the primary ferment in a 7 gallon carboy, and I do secondary in a 5 gallon carboy. I recently replaced all carboy stoppers and siphon hoses. I sanitize everything in a chlorine bleach solution and rinse with hot tap water. I am very careful with my siphoning procedures, probably to excess. i.e. I do things like wipe around the mouth of the carboy with a piece of gauze soaked in ethanol before putting in a stopper or a siphon hose. I'm getting absolutely anal with my process and nothing seems to help.

Now the "Clean out the Closet Porter" that I brewed a while back is growing some ugly looking scum on the surface. I hadn't had a chance to bottle it, but I didn't worry since, of course, I felt that I had done everything properly and that I could leave it in secondary for another week or two. The temp. where I stored the fermenter has not gotten above 70 degrees F. and typically stays at about 65.

Could I have a nasty infection in my kitchen that permeates everything? Could my bottled water supply (Poland Springs) have gone bad? Could my cat be spitting in the fermenter when I'm not looking? Will I have to hose down my kitchen with sanitizing solution? Would an ionizing air filter help?

Help! I'm starting to worry! And I'm all out of homebrew. I sure hope that a fellow BFD or two bring some good beer to the next meeting... How are the Lambics coming Mike?

- - -

Kevin L. McBride		"It's the quintessential "shell script from hell."
President DoD		People sometimes gather their friends around and
MSCG, Inc. #0348		run it just for the entertainment value."
uunet!wang!gozer!klm		- Larry Wall on "Configure"

Date: Mon, 5 Aug 91 20:27:01 EDT
From: botteron@bu-it.BU.EDU
Subject: Stuck Ferment with Ginger

Could someone help a beginner? I started a batch of M & F hopped
amber, which I've done before with no problems, but this time I added
about 4-5 ounces of ginger (peeled and chopped up in blender) when I
boiled it. The next day no bubbles or CO2 smell/bite. I was afraid
the yeast was bad so I added more. Still no luck. After 5 days now
it still smells OK (gingery) but does not seem to be fermenting.

What did I do wrong? What should I do next time?
Can I save this batch or does it go on the garden?

Thanks for any (constructive) suggestions.
Carol Botteron botteron@bu-it.bu.edu

Date: Mon, 5 Aug 91 17:19:26 PDT
From: lg562@koshland.pnl.gov
Subject: German beers

I had the good fortune to attend a conference in Berlin, Germany. While I didn't take very good notes on the particular beers that were served, I never came across a poor example of brewing science. All beers were excellent pilsners. Either at the conference dinners or the sidewalk cafes. One of the interesting features of the way they server beers: Apparently the length of time it takes to pour a beer is a measure of the quality of the beer and the bartender. It takes anywhere from 5 to 10 minutes to pour a good beer. (You have to wait for the head to die down before you can continue to fill the glass!) So my question to this list is: How long does it take you to pour a beer?

On the way through Frankfurt am Main, I was able to sample an interesting "brew" called apfelwein. This apple wine was interesting with a sharp aftertaste, but not of hops. I had to sample another just to be sure and realize that this too was a good taste of Germany.

Tschuess!

Michael Bass
Molecular Science Research Center, K2-18
Battelle - Pacific Northwest Laboratory
Richland, Washington 99352
lg562@pnl.gov

End of HOMEBREW Digest #695, 08/06/91

Date: Tue, 6 Aug 91 09:45:56 EDT
From: sean@evi.com (Sean Conway)
Subject: Harvesting hops in the northeast region.

I know a couple of months ago there was a lot of discussion about when
your
hops are ready to harvest, alas, I cannot relax and have a homebrew!

Can any veteran hop harvesters in the Boston area post or Email me when
you
start harvesting your hops. I'm growing some Cascade and Nuggets for the
first year and have a abundance of nice bug "springy" hop cones. After
crushing one, I can smell a nice hop aroma, however, the smell is not yet
overwhelming. Also, I don't "see" any of the oils or resins
characteristics of
hops, just the orange pollen.

adTHANKSvance.

INTERNET: sean@evi.com
UUCP:[..uupsi!evi!sean]

Date: Tue, 06 Aug 91 10:09:53 EST
From: Derek <DKATZ@HARVARDA.HARVARD.EDU>
Subject: Bitte Ein Bit!

Bitburger, motto as above (please, a Bit!), was one of the standard bar beers to found in Berlin when I was living there five years ago. It wasn't anything special off the tap there, so I wouldn't be too optimistic about it in keglets in N. H., either.

Derek Katz

Date: Tue, 6 Aug 91 09:17:17 EDT
From: card@apollo.hp.com
Subject: more brewpot queries

Hi:

At the risk of beating a subject to death, I would much appreciate further clarification re: 5 gallon boiler for all grain brewing.

I do realize you can't squeeze 6.5 gallons of wort into a 5 gallon boiler (too messy) BUT, rather than make a sizable investment for an 8 gallon brewpot, my thought was to only boil ~ 4 gallons and dilute it in either the primary or secondary vessel with boiled and chilled water, bringing it up to 5 gallons - very similar to my extract method.

Am I missing something?

/Mal Card

p.s. I've read them all re: sparging and everyone seems to have different opinions (papazian loves the double plastic pail tun, while Miller claims the false bottom is too far off the real bottom yielding inefficiencies). Well anyways, I like the simple method described of Byron Burch, of the mesh bag into a plastic container with a spigot.

But what keeps the water from channeling through to the sides leaving the sweet wort trapped in the middle? He calls for an all mesh bag but wouldn't it make more sense to have a bag with solid sides and mesh only at the bottom?

Date: Tue, 06 Aug 91 09:25:16 CDT
From: Fritz Keinert <keinert@iastate.edu>
Subject: In defense of M&F

In digest #695, korz@ihlpl.att.com writes

>> Subject: In defense of M&F

>> Among the many brands of extract that I've used, four of my best
>> batches have been made with M&F Old Ale Extract.

I really don't know what there is to defend (I must have missed the original post he is referring to), but I also have made several of my best batches of beer with M&F Old Ale. I have had good success with most of their other products, too.

Fritz Keinert
keinert@iastate.edu

Date: Tue, 6 Aug 91 9:27:42 CDT
From: shaver@orion.convex.com (Dave Shaver)
Subject: New edition of Papazian's book due out soon.

Although this may not be news to everyone, Charlie Papazian has the second edition of his "The Complete Joy of Home Brewing" due out soon. A local bookstore employee told me it would be shipping sometime around October 1st. The ISBN number for the second edition is 0-380-76366-4.

I've already pre-ordered my copy. ;-)

// Dave Shaver
// CONVEX Computer Corporation, Richardson, TX
// Internet: shaver@convex.com UUCP: uunet!convex!shaver

Date: Tue, 6 Aug 91 07:30:42 PDT
From: 06-Aug-1991 1023 <hannan@gnpike.enet.dec.com>
Subject: Bitburger kegs

"DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil> writes re:
Bitberger 5 l. keglets.

> My local supermarket has started carrying a german pilsener called
> Bitberger. (I can't see the keg, so I'm not sure of the spelling.)
>
> These 5 liter keglets are a good idea for a social occasion where
homebrew
> might run short. I haven't tried this beer, and don't really want to
spend
> \$13.59 to try it before I have an idea of it's quality. Anyone tried
> Bitberger? Is it a decent beer?

IMHO these keglets are the closest thing to "real German beer" that you
can get in the states, aside from some wursthaus type place where they
have
fresh Spaten or something on tap. Been drinking them for years now,
and Bitburger ranks as a B+, with A being the best. As far as I know
the
brew is not pastuerized (Warsteiner isn't and Reichelbrau isn't).

If the place you saw the Bitburger has Warsteiner Pils, go for the
Warsteiner.
It's much better IMO, but if they just have Bitburger and you want to try
some good German brew, go for it. It's worth the \$ if you have it. It's
a nice Pilsener.

Reichelbrau Kulmbacher is also excellent. Forget Dinkel Acker. DAB is
also
good in kegs.

Look for expiration date(s) on the can, if any, to make sure what you buy
is
fresh. I had a bad keg once but got a replacement.

And don't bother with buying a tap. The gravity taps that sometimes
accompany
these kegs work great. You might want to save the tap for future kegs
bought
with no tap. Also plan on finishing it in 1 night (watch out if you
drink
it alone!) because it loses a lot of carbonation overnight.

Enjoy!

Ken ("Bitter is Better But Bavarian is Best") -> Someday I hope to have a
comment on Belgium, if we have any customers over there it could happen
some day ;-)

Date: Tue, 6 Aug 1991 10:38 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: Yet, still, even more on dry hopping

Greetings,

One thing that may help those out there that are WORRYING (for shame!) about dry hopping was mentioned in Papazian (I think). If you add the hops after a few days of fermentation then the alcohol in the wort will help knock out any nasties that may have hitched a ride with said hops. Relax...

G'Day,

Joe

Bitnet: GERMANI@YALEVMS
Decnet: 44421::GERMANI

%%%

What care I how time advances:
I am drinking ale today. Poe

%%%

Date: Tue, 6 Aug 91 11:21:25 EDT
From: wbt@cbema.att.com
Subject: Time to pour

Michael Bass writes:

> I had the good fortune to attend a conference in Berlin, Germany.
> One of the interesting features of the way they
> server beers: Apparently the length of time it takes to pour a beer is
> a measure of the quality of the beer and the bartender. It takes
> anywhere from 5 to 10 minutes to pour a good beer. (You have to wait
> for the head to die down before you can continue to fill the glass!)

Coincidentally, a friend of mine, in a telephone call Sunday night,
mentioned discovering a bar in Chicago which served Guinness on tap.
He marvelled that it took several minutes to pour the beer, because of
the
foaming, and asked me what that meant.

Several possibilities dawned on me, including the "new keg" foaminess
mentioned here, but he assured me that he'd investigated for a
sufficiently
long time to see the keg well on its way toward emptiness. 8-)

Also, his description of the flavor didn't match with my own very well,
giving me to wonder if this bar might be serving the *real* draught
Guinness
as found in Ireland (it *is* an Irish pub).

All this makes me curious. I can imagine ways that the type of pouring
might affect the beer; a good frothy pour would release more aroma to
tickle the nose, and perhaps the entrainment of air somehow emphasizes
the flavor and/or body. So how is beer poured for competition judging ?

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Tue, 6 Aug 91 10:06:57 -0600
From: Tim Nickles <tnickles@beagle.Colorado.EDU>
Subject: Re: Homebrew Digest #694 (August 05, 1991)

my issue of this digest (#694) was incomplete (ie. finished in middle of
third
article)
anyway please send me that issue # again
please
thanks, and relax

Date: Tue, 06 Aug 91 09:34:52 PDT
From: Jeff La Coss <jlacoss@ISI.EDU>
Subject: schmod

A cousin works at the Monterey Aquarium, where the gunk collecting on the bottom of tanks is called "spooge," as in "(retch....) Unnnnh... I got a whole mouthful of spooge when I started that siphon."

Easier to pronounce than "schmod," and seems appropriate to brewing.

Jeff

Date: Tue, 6 Aug 91 09:10:20 PDT
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Bitburger Pils and Germany in General

A question was raised about Bitburger Pils and it's quality....

BUY IT! A 5-liter keg would be a wonderful way to closely experience a German beer on tap. Bitburger is one of the top selling German beers, somewhere close to Warsteiner. It is considered to be a well made pilsner by those who know. The Bitburger man is prevalent on placards outside drinking establishments throughout Germany.

While you're at it, e-mail me a keg.

Secondly, to recommend good beer establishments in Germany is moot. Go anywhere that beer is served on tap (vom fass). Relax while it is slowly poured (actually while the foam subsides for the next blast from the keg) and ponder how you can make the stuff at home.

Date: Tue, 6 Aug 91 13:52:21 EDT
From: t13329@Calvin.EDU (Percy)
Subject: Singha..

Re: the Singha beer - I don't believe it's Indian. I know of a couple of Indian beers you can get at import stores - one is called UB (united breweries) and the other one is Kingfisher which I recommend. It's bloody expensive though.

Su

Date: Tue, 6 Aug 91 14:54:12 EDT
From: perley@easygoer.crd.ge.com (Donald P Perley)
Subject: Used casks, cider

>Russ Gelinas asks:
>"Hey Darryl, speaking of used equipment, what's the chance of me picking
up
>some used oak casks from the Pilsner Urquell brewery?"
>
>I don't know, but you're not the first to ask. I bet the shipping is
>fairly high, however inexpensive the casks themselves. Are you, or do
>you know a good cooper?

Consider that you don't want the barrels to spend any significant time
empty once they have been used, or they go sour. I think winemakers
leave an SO2 solution in if one batch of wine is used before the next
is ready. That would add about 400 pounds to the shipping for a ~50
gallon barrel, but then you might as well get it shipped full of beer
:-).

RE cider:

>I have recently come into a mess o' apples, and would like to make some
cider.
>Problem is, I don't have a cider press. If anyone can tell me where I
can
>buy (cheap), rent or borrow one in the SF Bay area I'd appreciate it.

I don't know if they come cheap. The one I bought in 1982 was a
couple hundred bucks. They have to be a lot sturdier than wine
presses.

Just so you can figure how much you have if you DO find some place to
press them, I need about 25 pounds of apples for a gallon of cider,
but some apples are juicier than mine.

-don perley

Date: Tue, 6 Aug 91 13:31 CDT
From: korz@ihlpl.att.com
Subject: Re: Yeast

Carl writes:

>Walter H. Gude asks:

>>What if, rather than take the slurry out of the primary, I put new wort
into

>>the primary.

> .

> .

> .

>>Anybody tried this?

>

>Yup I tried it in a gallon batch. This is how I found out what
>yeast-bite tastes like. When I try it again, I'm going to dump
>out about half of the yeast. Note that I was doing single-stage
>fermentations, so *all* the yeast from the first batch was 'pitched'
>into the second and third, just 'pitching' from a primary
>might solve the problem.

When you take half the yeast, I suggest the top half: it has been
dormant or dead a shorter time than the bottom half. Another
poster (I believe it was Father Barleywine) who said he just dumped
new wort on the old yeast cake in the fermentor (I don't recall if
it was the primary or the secondary) and said that the beer turned
out great for a number of batches. I make single-stage ales and
dryhop, so after I siphon off the beer, I have a real mess in my
fermentor, so I can't realistically reuse the slurry, by the simple
means described here.

Secondly, I think that the yeast in the secondary might be better
to use than that in the primary. Any yeast that falls out of
solution in the primary (while fermentation is still going on)
is probably dead. Yeast that falls out of solution because all the
fermentables are gone is still alive, "it's just resting." I'm
not a microbiologist, but I suspect that the yeast that is "just
resting" is what you want to use.

Al.

korz@ihlpl.att.com

Date: Tue, 6 Aug 91 15:06:27 EDT
From: t13329@Calvin.EDU (Percy)
Subject: Mead Recipes...

I'm looking for a recipe for mead. If anybody has prior experience with this sort of brewing I'd welcome any advice you could give me. If you don't feel that it's postable, mail directly to me.

Thanks in advance

Su Misra

Date: Tue, 6 Aug 91 14:10:42 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Re: refridgerator questions

In HBD #695, mcnally questions those of us with spare 'fridges about our setups, and states that a freezer would be good, but wants something with an upright door - like a 'fridge.

So, don't buy a floor freezer, buy an upright one. I just picked one up used here in Chicago for \$100 delivered. Be sure to pick one up that has *MOVABLE* shelves, as many have fixed shelves (coolant tubing runs within them). I can fit 2 carboys and still have room for 2 shelves and a door full of bottles. Don't forget you'll need a Hunter Energy Monitor, model Airstat II, to go with it. (In order to get the right temperature range.)

By the way, as soon as I got my freezer, I popped on over to Builder's Square, and lo and behold, the Air Stat was on sale again... This makes 7 purcashes of this same product, same outlet, same year for me... My offer still stands: Send me a check for \$25, and I'll send you a HEM, post-paid, anywhere in the U.S.A. Act quick, sale ends 8/13, so I'd need to receive your check by next tuesday...

- - -
Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Tue, 6 Aug 91 15:51:18 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re plastics

A chemist acquaintance of mine opines that the 2-liter plastic bottles containing Watney's and Ramrod are the same as the bottles holding soda; the plasticizers (if any) are probably //not// soluble in ethanol (if there were any solvent remaining, it would leach no matter what was in the bottle, as it's volatile enough to evaporate).

I was vigorously discouraged from using the plastic bottles that cooler water now comes in by a prizewinner who was doing the homebrew demo at Common Ground (organic fair in Maine). These bottles may not be approved for anything more corrosive than water. More important, they scratch more easily than the PET (polyethylene terephthalate) used for soda and beer; scratched plastic is very hard to sanitize. (This is why you should replace racking tubes and plastic fermenters every so often.)

Date: Tue, 6 Aug 91 15:45:28 CDT
From: jwb@ra.adp.wisc.edu
Subject: Great Taste of the Midwest

The Midwest's
BEST BEERS ARE HERE
One Day Only
AT THE 5TH ANNUAL

%%%%%%%%%%%%%%%%% GREAT TASTE OF THE MIDWEST %%%%%%%%%%%%%%%%%%

Saturday, August 17, 1991
Noon until 6 p.m.
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2 blocks off the Captial Square
at the end of Martin Luther King Blvd.
outdoors in Olin Terrace Park overlooking Lake Monona

\$12 admission includes a commemorative glass and unrestriced
tastings of some forty handcrafted pilsners, ales, bocks,
wheat beers, ambers, porters, stouts and specialty beers from
20 of the Midwest's finest microbreweries and brewpubs.

Sponsored by:
The Madison Homebrewers and Tasters Guild
A benefit for:
Community Radio WORT 89.9 FM
Admission limited to those 21 or older.
Please Drink Responsibly.

For more information, please contact Jan or Dave at:
(608) 256-5364

Date: Tue, 6 Aug 91 17:08:40 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: Efficiency of Dry-Hopping

Ever wondered about the efficiency of dry-hopping? Late last night, my brewing partner and I surely did. We had one batch ready to rack to secondary and were about to dry hop the s**t out of it with 2 ounces of Cascades. We had another boiling down on the stove, our intent being to dump the new wort onto the old yeast cake. As we had to boil down an especially large volume (> 7.5 gal), we had plenty of time to hit the bar scene in town and tip a few.

We came back, added the 1st hop addition to the stove-top wort, and attempted to add dry hops to a clean, empty, 5 gallon glass carboy. However, despite our best efforts, much of the hops ended up on our kitchen floor. Rather than immediately query the readers of this esteemed Digest (one or more of whom may in all reality be Darryl Richman) as to the proper technique for adding dry hops through the neck of a carboy, we thought we would instead formulate the efficiency of dryhopping ourselves and post it so everyone could study it.

Let:

a = area of the carboy neck
A = area over which the hops are actually added; this is roughly, say, the size of your kitchen
(in general, $a < A$)
n = number of beers consumed prior to dry-hopping
O = amount of hops being added, in ounces
o = amount of hops that actually make it to the carboy, in ounces
F = efficiency of dry-hopping under sober conditions, a constant
E = o/O = actual efficiency of dry-hopping, a function of n

One would intuitively expect that as n goes to zero, E approaches 1; meaning that essentially *all* of the hops you are adding make it into the carboy.

However, this is not quite true in practice due to uncontrollable muscle spasms, unexpected crosswinds, large, mutated hop-eating cockroaches that often appear in a brewer's kitchen, and the fact that the \$%!&?&@%# hops clump and unclump of their own accord, usually at exactly the wrong time. Nevertheless, these factors are more-or-less independent of the number of beers consumed. We'll just say that under conditions approaching sobriety that the

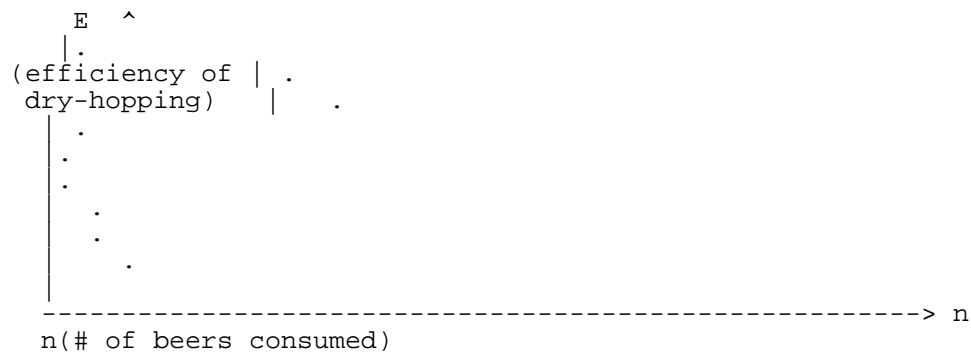
limiting efficiency for dry-hopping is a number F, and typically $.9 < F < 1$.

Conversely, as n approaches infinity, E approaches a/A; that is, hops are added more or less randomly over your entire kitchen, with some just happening to fall into the neck of your carboy.

After much calculation involving the partial differential equations for fluid-type flow in a kitchen-type environment under brewing-type conditions, we were able to derive the following formula for the efficiency of dry-hopping:

$$E = [F - (a/A)] * \exp(-n) + (a/A)$$

This is more easily seen in the plot below:



Units have been left off for the purposes of obfuscation.

Does this sound about right to you folks? Sure hope this helps in some small way to the general improvement of brewing as we know it.

Long live the IBUs,

STEVE

Date: Tue, 06 Aug 91 18:52:49 EDT
From: hersh@expo.lcs.mit.edu
Subject: Toxic Homebrew

Re: Martin Lodahl's concerns

The statement "Homebrew can't make you sick!", isn't true. The statement that beer yeasts don't produce toxic substances is true. The difference being that there are bacteria that can spoil not only beer that is fermenting, but even beer that has fermented already (ie these bacteria are resistant to the growth deterring effect of alcohol, in fact some thrive by reducing alcohol such as acetic acid bacteria).

Fortunately for the judge these same bacteria produce nasally and often visually (gushing, rings) apparent signs of their presence.

My question is why as a judge would you taste anything that was such obvious symptoms of contamination. As a rule I will not score a beer that has obvious contamination. I simply note the contamination, try to identify it from its aroma then move on. Being a beer judge may have its responsibilities, but the "taste at all cost" philosophy doesn't do anybody any good. Sick judges don't judge well and risk their health, and drinking contaminated beer put contest organizers at risk of liability.

Have you gotten sick from beers without obvious signs of contamination??

I would strongly advise any judges out there to let their nose be their guide. If a beer smells (or with gushers looks) obviously contaminated, approach with caution!!

- Jay H

Date: Tue, 6 Aug 91 17:58:17 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: stuck fermentation / hot break question

> The next day no bubbles or CO2 smell/bite. I was afraid
> the yeast was bad so I added more. Still no luck. After 5 days now
> it still smells OK (gingery) but does not seem to be fermenting.

...
>Can I save this batch or does it go on the garden?

A long as it doesn't smell bad now, try re-boiling it,
add more finishing hops & irish moss, and pick using
a healthy starter. Don't forget to aerate!

and a question:

On my last batch of Ale, I got a beautiful 2" hot break in
the fermenter after about 3 hours, and was going to siphon
it off after I got a few more hours shuteye. Alas, the whitbread
ale yeast I used took off so rapidly that the vigorous fermentation
stirred up the sediment, and was producing so much CO2 that
my siphon didn't hold a vacuum long anyway.

That was Saturday night/sunday morning. The fermentation
is almost over, but I am planning to krausen with a more
attenuative yeast. I added a tbsp of gelatin directly
to the fermenter and stirred, and tried dissolving another
is 1/2 cup of lukewarm water, and adding.
nothing spectacular happened.

Should I try a shitload of gelatin, a different fining agent,
Or just let it sit?

On the subject of whitbread ale yeast, has anyone noticed a
similarity in behavior between it and M & F ale yeast?

bb

Date: Tue, 06 Aug 91 19:10:43 EDT
From: hersh@expo.lcs.mit.edu
Subject: Damn Lies & PPM

Sorry, to me it looks like John Polstra wins hands down on this one...

Date: Tue, 6 Aug 91 17:51:22 PDT
From: 6500keil%ucsbuxa@hub.ucsb.edu (Robert N Keil)
Subject: Oatmeal Stout recipe request

I've been a big fan of Samuel Smith's Oatmeal Stout and would love to try brewing an oatmeal brew. I've looked in Papazian and didn't find all that much in the recipes. I'd appreciate it if someone could send me any recipe or advice they might have on brewing these stouts. More specifically, can you use any type of oatmeal? Do you have to crush or powder the grain? Do you just add it in with the malt? What types of malts work best with oatmeal? How much oatmeal is enough?
Thanks for any advice!

Robert Keil 6500keil@ucsbuxa.ucsb.edu

End of HOMEBREW Digest #696, 08/07/91

Date: Wed, 07 Aug 91 11:09:43 CET
From: SWELTON%ESOC.BITNET@YALEVM.YCC.Yale.Edu
Subject: German Beer

Date: 07 August 1991, 11:08:05 CET
From: SWELTON at ESOC
Subject: German Beer

I sent the following to Todd Fisher regarding German beers but noticing more talk I thought I'd post it to the digest.

Subject: Beer in Germany

Date: 06 August 1991, 09:55:07 CET
From: SWELTON at ESOC
Subject: German Beer

Todd,

I saw your request about beers in Germany, so just happening to live here I thought I'd pass on some information. In the pubs here you will more than likely find 4 different types of beer. Probably the most common is Pils (Pilsner), this is what you will get if you just ask for a bier. This is probably closest to an American beer, but stronger. The next most popular is Export which is similiar to Pils but stronger and tends to be served in tankards (and is my favourite). Also on draught is a dark beer called Alt, this is reasonbly close to an English beer, but where you're going is not likely to be very common, but if you do see it, try it.

German

pubs don't tend to stock bottled beer's but the one that you are most likely

to find is a Weizen beer which comes in two types. Kristal Weizen which is

clear and Hever Weizen which is dark and cloudy. These beers are usually served with either a slice of lemon or a few grains of rice (have'nt got a clue why). I personally don't like them as they have a slight banana taste.

Every area has it's different breweries so I can't recommend any but one's

to look out for - IMHO - are Pfungstadter, Schmuker, Bitburger and Eder.

They also have some variations that they they drink here which some people

find weird. A good one is Diesel which is 1/2 Export, 1/2 Coke which isn't

as bad as it sounds. Then there is Grafelder (or muddy water) which is 1/2 Alt, 1/2 Coke and is quite nice. Then there are such things as 1/2 Export and 1/2 Fanta orange and Berliner Weizenbier which is a Weiz beer with a rasberry cordial.

German pubs tend to be very good with the amjority serving good food but as with all pubs check first as it might not be the right type.

re. Bitburger Pils by us Brits living over here is not considered a particularly good beer, but compared to a lot of other beers that are available it's okay.

There is a kind of rule in Germany that a Bier (only Pils) should take 7 minutes to pour. If your beer comes quicker than that you complain. But you can always ask for a schnell Pils.

Hope some of this helps.

Seb

~ Sebastian J. Welton | SWELTON@ESOC.BITNET ~
~ European Space Operations Centre | MVS + VM Operations Analyst ~
~ Darmstadt, Germany | C.S.S.G. ECD/CS Meteosat Ops. ~
Standard disclaimers ensue herewith

Date: Wed, 7 Aug 91 04:17:05 PDT
From: "espo02::anderson"@newoa.enet.dec.com
Subject: RE: Time to Pour and Guinness

In response to Michael Bass and Bill Thacker concerning time to pour and Guinness:

I've lived in Germany, Ireland and now the U.K. The way a beer is poured *does* matter.

In Germany, a Ma_ is generally poured quickly (this however causes a lot of complaints at bierfests such as Oktoberfest that you get 3/4 liter beer and 1/4 foam).

However, a Pils is poured slowly down the side and builds a very large head. This is allowed to rest and then refilled (can take 5+ minutes)

A Wei_bier is poured from the bottle into the tall glass by inverting the bottle into the beer as it fills the glass just under the surface; if done correctly, this causes the foam to be sucked back up into the bottle, which is placed on its side and allowed to rest and then poured into the glass. If done incorrectly, you get a real mess.

In Ireland, pouring a pint is ritual. However, after sampling an uncounted number of Guinness (and Murphy's) I do believe it does make a difference. To properly pour the pint you place the glass at an angle and place it against the tap and pull the handle towards yourself. This causes the Guinness to pour slowly into the glass. As it reaches the top, the glass is straightened; this starts creating the foamy head. When the glass is nearly full, it is placed on the counter to rest. The "bubbles" are diffused throughout the drink and slowly rise to the top, turning the pint from brown to black. When this is complete (about 2-3 minutes), it is topped up again by pulling the handle towards yourself. Then, the handle is pushed away. This causes an injection which really builds a head. This again is allowed to settle (about 1-2 minutes). Then it is offered to the customer. The secret is in the tap.

Why does this actually make a difference? The head of a Guinness is very creamy and bitter (the creamyness comes from nitrogen). A good Guinness should have a head that lasts until the drink is finished. When you drink it you get a little bit of the head with each sip. This blends the bitterness properly.

=====
Kent Anderson

Date: Wednesday, 7 Aug 1991 07:18:11 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Births and Homebrew

>This **is** a homebrew list, so to keep to the topic, I've been
>...
>Pale Ale, and of course, lots of homebrew. It's particularly
>nice to toast your son with your own homebrew...

Another proper way to celebrate is to brew a commemorative brew.
I brewed one last year in May called "New Baby Wheat", and one
again this May called "Year Old Baby Wheat". (Pretty imaginative
eh?)

If you get inspired, you can scan in pictures of the baby at the
appropriate age and put those on the label.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Wed, 7 Aug 1991 8:45:16 EDT
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)
Subject: singha & Indian brews

>Re: the Singha beer - I don't believe it's Indian. I know of a couple
>of Indian beers you can get at import stores - one is called UB
>(united breweries) and the other one is Kingfisher which I recommend.

Singha is Thai, and when it is fresh it's pretty good. Fairly rich malty
flavor and amazing head characteristics reminiscent of a Belgian
Trappiste
(thick, creamy, and perpetual).

Another pretty good Indian beer is Golden Eagle (or some close
permutation
thereof), which is an ok lager. Always interests me to think about
'colonial' brews and the influence they show from their European
progenitors (eg. San Miguel, Mexican brews, Carribbean, etc.)

David Poore
poore@gw.scri.fsu.edu

Date: Wed, 7 Aug 91 09:05:44 -0400 (EDT)
From: Andy Kurtz <ak35+@andrew.cmu.edu>
Subject: misc. ??s

A few questions's all:

Has anyone out there tried M&F's wheat extract? According to the can its a 55% wheat/45% barley combo. As my local store was out of Ireks, I purchased two cans of this for a wheat beer. Anybody know what I can expect?

I'd also be interested in hearing people's opinions of M.eV.'s liquid wheat-beer yeast #33. Again, what can I expect in the way of viability, temp. tolerance, stamina (some liquid yeasts need a good jump-start outside of the foil packet before introduction into the wort) and above all, taste.

One last (which I know has probably been addressed many times in the past...):
Does B-brite sterilize?

- --andy

Date: Wed, 7 Aug 91 09:14:31 EDT
From: tigde@inmet.camb.inmet.com (Michael Tighe)
Subject: mead recipies requested

> Su Misra (t13329@Calvin.EDU (Percy)) writes:
> I'm looking for a recipe for mead.

Here's my "standby" -

2 pounds of honey per gallon of water
one thumb-sized piece of ginger per gallon of water
grated skin of orange peel (two tablespoons/gal and avoid
the white pith of the peel as much as possible)

bring the honey and water to a boil skimming off the white
and brown foam as you heat it

simmer/skim for about 5 minutes per gallon (5gal == 20 min)

when the boiling is almost done, add the ginger and orange peel

cool (I usually let it cool "naturally").

work with yeast (Werka Mead Yeast is good, champagne or
general purpose wine yeast will do)

bottle after two weeks (while it's still sweet and still
quite active)

refrigerate the bottles after another two weeks (to avoid
the glass grenade syndrome and to make the yeast settle out
of the mead)

To quote the original source: "It will be quick and pleasant
from the very start and will keep for a month or more."

Variants:

Add lots more honey and let it ferment till it stops. Bottle
and wait a month or more, you get champagne.

Use some other citris fruit peel, such as lemon or grapefruit.

Add some other fruit flavoring (crushed berries of some sort).

Load up on the ginger (my friend makes "death by ginger" by
using pounds of ginger per gallon!)

Have fun, and may the yeasty-beasties be kind to you!

Michael Tighe
Intermetrics Microsystems Software Inc.
Cambridge, MA 02138 (USA)
email: tigde@inmet.camb.inmet.com

Date: Wed, 7 Aug 91 09:08:29 -0500
From: zentner@ecn.purdue.edu (Mike Zentner)
Subject: The two faces of Guinness

Bill Thacker writes:

> Also, his description of the flavor didn't match with my own very well,
> giving me to wonder if this bar might be serving the *real* draught
Guinness
> as found in Ireland (it *is* an Irish pub).

I've had both versions. The last time I had it was a severe
disappointment.

It was thin, translucent!!!!, and did not have a non-quitting head, not
at all like the real thing. If, in the future I see a bar advertising
Guinness on tap, I'll certainly order a glass before getting rooked on a
pitcher.

Mike Zentner

Date: Wed, 07 Aug 91 10:48:58 EST
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>
Subject: Re: Singha and Indian Beer

>Re: the Singha beer - I don't believe it's Indian. I know of a couple
>of Indian beers you can get at import stores - one is called UB
>(united breweries) and the other one is Kingfisher which I recommend.
>It's bloody expensive though.

Singha is from Thailand. I've never seen UB (available in England only?)
But
Kingfisher, in 12 oz. and 25? oz. bottles is widely available in the US,
particularly in Indian restaurants. Another I've seen is Golden Eagle.
The
Kingfisher is an Indian brand and an Indian recipe but the US bottles say
"brewed under contract in England" or some such on them, which is wierd.
Golden Eagle appears to be really from India. I'm not real crazy about
any of them, but then I'm a dedicated ale drinker. Keep your lager.

Steve

Date: Wed, 7 Aug 91 11:05:19 EDT
From: "John W. Reed" <johnreed@BOSTON.vnet.ibm.com>
Subject: Singha

I've tried it and it's good stuff. It's Thai beer. Goes well with spicy Thai cuisine...

Date: Wed, 7 Aug 1991 11:41 EDT
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Slow pouring brews

>Michael Bass writes:

>

>> I had the good fortune to attend a conference in Berlin, Germany.
>> One of the interesting features of the way they
>> server beers: Apparently the length of time it takes to pour a beer is
>> a measure of the quality of the beer and the bartender.

Boy is that ever a reversal of what we expect on this side of the puddle.
Whatever the case with the bartender, I certainly don't see a one-to-one
correspondence between quality of brew and length of pour.

>

>Coincidentally, a friend of mine, in a telephone call Sunday night,
>mentioned discovering a bar in Chicago which served Guinness on tap.
>He marvelled that it took several minutes to pour the beer, because of the
>foaming, and asked me what that meant.

>

>Several possibilities dawned on me, including the "new keg" foaminess
>mentioned here, but he assured me that he'd investigated for a
sufficiently
>long time to see the keg well on its way toward emptiness. 8-)

>

>Also, his description of the flavor didn't match with my own very well,
>giving me to wonder if this bar might be serving the *real* draught
Guinness
>as found in Ireland (it *is* an Irish pub).

>

>All this makes me curious. I can imagine ways that the type of pouring
>might affect the beer; a good frothy pour would release more aroma to
>tickle the nose, and perhaps the entrainment of air somehow emphasizes
>the flavor and/or body. So how is beer poured for competition judging ?

>

As for Guinness, the foamy pour results from the special tap system they
employ. There are two inlets for compressed gas in a Guinness tap. One
introduces more or less 25% nitrogen. The rest is CO2. I've always been
told that it's the nitrogen that gives draft Guinness its extraordinary
head.

My question is: do they do they same in Germany for their beers? If they
do, I've never heard of it. The one time I was in Germany, I didn't
notice the bartenders taking any longer to pour a brew than they do over
here. Then again, I wasn't in Bavaria where I understand long pours are
common.

So are the long pours in Germany a function of the tap system or the
style of beer? Expiring minds want to know.

Kinney Baughman |Beer is my business and
baughmankr@conrad.appstate.edu |I'm late for work.

Date: Wed, 7 Aug 91 10:49:34 CDT
From: jlf@poplar.cray.com (John Freeman)
Subject: Singha

> Re: the Singha beer - I don't believe it's Indian.

Singha is made in Thailand. I have a Singha Brewery T-shirt
that I got in Bangkok.

Date: Wed, 7 Aug 1991 08:48:48 -0800
From: krweiss@ucdavis.edu
Subject: Gold Country Homebrewers festival

The Sacramento Bee ran a front-page-of-the-Metro section article on the recent homebrew festival run by the Gold Country Brewers Assn. The publicity was substantially more positive than the last GCBA event, the infamous "Smoker you drink the driver you get" display reported by Martin Lodahl. Yo, Martin, were you a judge at this thing? How about a report? The Bee says it was the third largest homebrew contest in the US of A...

Steve Russell -- an anagram for Ever Lustless. Coincidence or a mark of Satanic involvement in the whole Darryl/Steve dichotomy? You be the judge... As for me, I'm brewing a batch of garlic-jalapeno beer to ward off evil influences while reading this digest.

Ken Weiss krweiss@ucdavis.edu
Manager of Instruction
Computing Services916/752-5554
U.C. Davis
Davis, CA 95616

Date: Wed, 7 Aug 91 09:08:24 PDT
From: keng@ic.MENTORG.COM (Ken Giles)
Subject: Re: more brewpot queries

In HBD 696, Mal Card says:

> At the risk of beating a subject to death, I would much appreciate
> further clarification re: 5 gallon boiler for all grain brewing.
>
> I do realize you can't squeeze 6.5 gallons of wort into a 5 gallon
> boiler (too messy) BUT, rather than make a sizable investment for an
> 8 gallon brewpot, my thought was to only boil ~ 4 gallons and dilute
> it in either the primary or secondary vessel with boiled and chilled
> water, bringing it up to 5 gallons - very similar to my extract
> method.
>
> Am I missing something?

Yes. The problem with large wort volumes when making all-grain beer is a result of the sparging process. Unfortunately, the sparging process won't allow the production of a concentrated wort, unless you are willing to leave a considerable amount of extract behind in the grain. Extracting the maximum amount of sugars in the sparge will require you to sparge until the runnings reach a specific gravity of 6 or lower. This requires a certain amount of sparge water, and when you add this to the volume of water used in the mash, you'll always come out with a volume greater than the target beer volume. Mashing and sparging for five gallons of beer will give you a preboil wort volume of greater than 5 gallons (typically 6.5).

British brewers would sometimes split their mash in half, collecting the first runnings for a strong beer and collecting the final runnings for a mild. I suppose you could go that route. Before I got a kettle suitable for 10 gallon batches, I would collect all the runnings in my 48 quart picnic cooler (yes, to the brim) and then divide it and the hops among three kettles (two on my double propane burner system and one on the stove). After the boil, I would chill each pot, put the chilled wort back into the cooler, mix in the yeast, and divide into two carboys for fermentation. Needless to say, it wasn't long before I invested in the proper size kettle. A 33 quart ceramic-on-steel pot can be had for \$25 at restaurant supply stores.

kg.

Date: Wed, 7 Aug 91 12:38:21 -0400
From: strasser@raj5.tn.cornell.edu (Tom Strasser)
Subject: Real Life Dry Hopping Efficiencies

A few comments on errors when converting formula to real life dry hopping:

In HBD 696

> From: srussell@snoopy.msc.cornell.edu (Stephen Russell)

>

> After much calculation involving the partial differential
> equations for fluid-type flow in a kitchen-type environment under
> brewing-type conditions, we were able to derive the following
> formula for the efficiency of dry-hopping:

> $E = [F - (a/A)] * \exp(-n) + (a/A)$

>

It seems to me that this formula does not lend itself to real life dry hopping. I agree with the limits you have established, however the rate of decay, me thinks, might vary considerably in real life situations. For this reason, I suggest that the exponential term in the equation be changed to a product of n and a new variable, Tau, which a measure of a brewers tolerance (e.g. including body weight, drinking experience, sex, and altitude above sea level). Tau would be directly proportional to the brewers tolerance, and as a guess, it would be equal to the 0.36788 times the number of beers it takes to get the brewer so twisted he/she will randomly dry hop the entire kitchen.

I think this addition would be of great help in using this equation to correctly predict hopping efficiencies in real life situations.

> Units have been left off for the purposes of obfuscation.

Of course, I've never known a scientist yet who would willingly submit himself to the scrutiny of unit analysis.

> Does this sound about right to you folks? Sure hope this helps
> in some small way to the general improvement of brewing as we
> know it.

Well, it didn't sound right to me! What do you think now?

> However, this is not quite true in practice due to uncontrollable
> muscle spasms, unexpected crosswinds, large, mutated hop-eating
> cockroaches that often appear in a brewer's kitchen, and the

Has the idea of brewery clean been lost amongst the Father Barleywines (no offense) of homebrewing?

> Rather than immediately query the readers of this esteemed
> Digest (one or more of whom may in all reality be Darryl Richman)

Wait a minute, I thought srussell@snoopy was Darryl?

>Long live the IBUs

Dittos

Auf ein neues,

Tom Strasser.....strasser@raj5.tn.cornell.edu.....strasser@CRNLMSC3

P.S. Is it true that Darryl Richman is now, or will soon be, an IBU?

Date: Wed, 7 Aug 91 09:43:14 PDT
From: 6500keil%ucsbuxa@hub.ucsb.edu (Robert N Keil)
Subject: Newsgroup

I've noticed that this mailing list gets a lot of traffic (which is great!).
Has anyone ever considered creating a newsgroup about homebrew? I would think that this would make replying/reading all the posts a bit easier.

Robert Keil | Graduate school...
6500keil@ucsbuxa.ucsb.edu | Steadily worse living
Dept Chem, UCSB | through chemistry

Date: Wed, 7 Aug 91 09:51:49 PDT
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Reusing yeast

Two professional brewers in Seattle have mentioned that using the yeast off the secondary is the way to go for getting good healthy yeast cells. But, you might have to build up the amount before reusing.

I have a system that works well with ale yeasts, and in particular, with Wyeast 1056: Primary ferment for 5 days at a controlled 65-72f. Rack and condition in the fridge at 45f to 40f for 8 days. Bottle. Carefully pour the yeast into a starter bottle (32 oz) with some starter wort to make about 20-26 oz of fluid. Set at room temperature. It should be ready for a new batch by the next day (or 2 at the most).

Temperature shock? Not really a problem so far.

- - - - -

Don't mess with John Polstra - Seattle's techno-brewer.

Norm Hardy

- - - - -

in the interest of safety, from ...

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

- - - - -

Date: Wed, 7 Aug 91 13:46:53 EDT
From: SERETNY%uhavax.dnet@uhasun.hartford.edu
Subject: Singha and other things....

wbt@cbema.att.com writes:

> Coincidentally, a friend of mine, in a telephone call Sunday night,
> mentioned discovering a bar in Chicago which served Guinness on tap.
> He marvelled that it took several minutes to pour the beer, because of
the
> foaming, and asked me what that meant.

> Several possibilities dawned on me, including the "new keg" foaminess
> mentioned here, but he assured me that he'd investigated for a
sufficiently
> long time to see the keg well on its way toward emptiness. 8-)

> Also, his description of the flavor didn't match with my own very well,
> giving me to wonder if this bar might be serving the *real* draught
Guinness
> as found in Ireland (it *is* an Irish pub).

It's not the real Guinness (as I had in Ireland). Ironically, there's
more
alcohol in the U.S. version (not by much). The Irish version is pure
velvet -
it was all I drank in Eire. (not that Smithwicks is a bad ale, but
Guinness is
SOOOOO good over there -- forget Harp Lager). To my knowledge, there are
no
Guinness breweries in America, which makes getting an unpasteurized
product
very difficult (impossible). Too bad... Irish Guinness is to die for -
- I
can't drink the U.S. product at all (draught or bottled).

t13329@Calvin.EDU (Percy) writes:

> Re: the Singha beer - I don't believe it's Indian. I know of a couple
> of Indian beers you can get at import stores - one is called UB
> (united breweries) and the other one is Kingfisher which I recommend.
> It's bloody expensive though.

Singha is Siamese (Thai), and when fresh, quite good.

Robert M. Seretny

emails: seretny%uhavax.dnet@uhasun.hartford.edu

Date: Wed, 7 Aug 91 13:29 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Whitbred Ale yeast

bliss@csrd.uiuc.edu (Brian Bliss) experienced a phenomenon that I experienced, just last week.

> it off after I got a few more hours shuteye. Alas, the whitbread
> ale yeast I used took off so rapidly that the vigorous fermentation
> stirred up the sediment, and was producing so much CO2 that
> my siphon didn't hold a vacuum long anyway.
> .
> .
> .
> On the subject of whitbread ale yeast, has anyone noticed a
> similarity in behavior between it and M & F ale yeast?

I brewed a cherry ale ~10 days ago, into which I pitched rehydrated Whitbred Ale Yeast. Within three hours, I had active fermentation, and within 12 hours, I had explosive fermentation. It was fermenting so vigorously that the lid was actually lifted off of my plastic bucket; that's a lid that I have some difficulty removing by hand. (I know, I shouldn't use a plastic bucket- I usually use a glass carboy, but had no way to get the cherries through such a narrow neck.) Good God, what a mess- cherries pieces all over the kitchen!! Anyway, I was able to salvage the beer, and transferred it to a (glass) secondary 36 hours after pitching. The gravity had gone from 1.065 to 1.017 in 36 hours!! Five days later, I bottled it; the gravity was still 1.017.

I thought that this experience was probably due to the cherries, but now, I'm beginning to wonder. Is Whitbred selling a new, mutant, over-achieving, quick-starting yeast? I saved some of the yeast (from the secondary) and will probably use it again in a more traditional ale. I'll definitely brew it in a glass carboy equipped with a what-cha-ma-call-it hose off the top into a waiting receptacle.

What do y'all think?

Date: Tue, 06 Aug 91 18:52:49 EDT
From: hersh@expo.lcs.mit.edu
Subject: Toxic Homebrew

Re: Martin Lodahl's concerns

The statement "Homebrew can't make you sick!", isn't true.
The statement that beer yeasts don't produce toxic substances is true.
The difference being that there are bacteria that can spoil not only beer
that
is fermenting, but even beer that has fermented already (ie these
bacteria are
resistant to the growth deterring effect of alcohol, in fact some thrive
by
reducing alcohol such as acetic acid bacteria).

Fortunately for the judge these same bacteria produce nasally and often
visually
(gushing, rings) apparent signs of their presence.

My question is why as a judge would you taste anything that was such
obvious
symptoms of contamination. As a rule I will not score a beer that has
obvious
contamination. I simply note the contamination, try to identify it fro
mit's
aroma then move on. Being a beer judge may have it's responsibilities,
but the
"taste at all cost" philosophy doesn't do anybody any good. Sick judges
don't
judge welland risk their health, and drinking contaminated beer put
contest
organizers at risk of liability.

Have you gotten sick from beers without obvious signs of contamination??

I would strongly advise any judges out there to let their nose be their
guide.
If a beer smells (or with gushers looks) obviously contaminated, approach
with
caution!!

- Jay H

Date: Tue, 06 Aug 91 19:10:43 EDT
From: hersh@expo.lcs.mit.edu
Subject: Damn Lies & PPM

Sorry, to me it looks like John Polstra wins hands down on this one...

Date: Wed, 7 Aug 91 14:16:34 -0600
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)
Subject: Sparging Bags

Mel asks if it wouldn't be better to have a sparging bag with solid sides and a mesh bottom. Indeed it would. Miller (the author, not the alleged beer) recommends a bag with muslin sides and mesh bottom. I thought I might make such a thing, but then found one at me local brew supply store. It has a drawstring top which secures it to the bucket and is sized for a five-gallon food pail. I added one of those little spring-loaded cord locks you can buy in backpacking stores to the drawstring. The bag cost \$7.95 I think. That beats making your own. If you can't find suck a bag at your local store, call The Grape Arbor in Albuquerque and ask for Victor. I'm sure he'd be glad to mail you one. 505/883-0000.

Don McDaniel

Date: Wed, 07 Aug 91 16:20:17 EDT
From: hersh@expo.lcs.mit.edu
Subject: Help Wanted at Homebrew Store (Boston Area)

Sorry to suck up bandwidth, but this is about the only way to get at the proper audience. My friend, Jeff Pzena, owner of The Modern Brewer (Massachusetts Ave., near Porter Square, Cambridge, Mass.) has found himself in the unenviable position of losing his primary employee. He is seeking someone knowledgeable in homebrewing to replace him. Actually I think he is looking for 2 people, one full time, another part time, but a knowledge of at least the basics of homebrewing is a pre-requisite for the job. I don't know what the pay is, but the hours are approximately (they vary based on the day) Noon-7PM. The store is open 6 days a week, but I think the full time slot is only for 5 of those, the part time provides coverage for the full timers day off, and busy days (ie weekends I think).

If you want more info call 1-800-SEND-ALE, or locally 868-5580.

Please call the above number, no e-mail inquiries. Thanks for your indulgence.

JaH

- - - - -
--
assume that you are moderate in everything.
you now have an eXcess of moderation, a contradiction.

eXcessiveness is clearly the way to go...

- - - - -

Date: Wed, 7 Aug 91 13:44:40 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Singha..

Singha is Thai.

I enjoy it -- especially with bitchin' spicy Thai food. A clean pilsner with a pronounced hop edge which helps remove some of the heat :-).

Date: Wed Aug 07 12:53:25 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: Malt aromas and DMS

In #695, Darryl Richman, referencing George Fixx, indicates that DMS is a primary distinction between Ales and Lagers w/re to secondary flavor components.

My question is, why? What is different that causes the DMS to hang around the lagers much more than Ales? I have done 8 ales and 4 lagers (the last is still fermenting so make that 3 data points) and the lagers have always had dms smell (creamed corn) that dissapates quickly one the head has formed. My Ales have **never** had this smell.

Is it the high temperature vigorous ferment that causes the difference (blowing more DMS off)? Or is it a function of the metabolism of the yeast used? Lager yeast sure smell different when fermenting! I have made a lager using English Pale Ale and single step infusion mashes - that one (this is from memory because my notes are not in front of me) had the strongest DMS aroma, so it doesn't seem to be a related to using "lager" malts...

Date: Wed Aug 07 10:45:23 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: Suitable refrigerators

In HBD #695, Mike McNally inquires about refers for fermenting.

I am successfully using an old 18cf Sears frost free refer (with freezer on top). The price was right: free if I hauled it away. I have a hunter energy monitor, but fiddling with the thermostat was easy enough to do. The only advantage with the hunter is easy setting of temp and less cycling of the compressor (less electricity and longer life). To fudge the built in thermostat, disassemble it. There are a couple of adjustment screws that can be used to set the proper range.

I don't use the freezer section other than to store glasses/bottles before filling with beer. To make it more efficient I used plastic boxing tape to modify the ducting to direct more cold air into the main refer portion. I store filled bottles on the door.

I have three cobra taps set in the side. I can have three firestone kegs in it + a 7.5 gal carboy. I ferment, lager, store and delivery at 48f with reasonable results. Also a week at 48f for newly kegged ales really cleans/clears them up nicely.

Since the floor isn't flat, I cobbled up a false bottom (short shelf - plywood board with another board on one side as a leg) to set the carboy on. The kegs fit just fine without the false bottom. There is no room for shelves.

In other words, just about anything will do. Skip those dorm friges. they are too small (my brew buddy has one and the carboy + airlock doesn't fit) and are suitable only for delivery of one keg.

If I had more room, I would get a second refer to handle lagering of multiple beers. Having room for only one carboy is my critical path in making lagers!

Date: Wed, 7 Aug 91 13:39:46 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: sparge apparatus [was: more brewpot queries]

On Tue, 6 Aug 91 09:17:17 EDT , card@apollo.hp.com said:

card> But what keeps the water from channeling through to the sides
card> leaving the sweet wort trapped in the middle? He calls for
card> an all mesh bag but wouldn't it make more sense to have a bag
card> with solid sides and mesh only at the bottom?

You're right about the mesh bag -- the water does tend to run out of the
sides and avoid the middle. I haven't seen (tho I haven't looked too
hard)
sparge bags with non-porous sides.

Here are two things that work for me:

One of my mash/lauter tuns is a cylindrical 5-gallon cooler made by Gott.
I
found at an Asian store a large plastic collander just big enough to fit
snugly
down in the bottom of the cooler. This is great for 5-gallon batches of
not-too-heavy beer; a heavy bock would probably not fit.

The second is a 54 quart rectangular cooler, Igloo or something. I've
made
a 4-pipe drainage thingy out of 1/2" copper pipe which I slotted half way
through every 1/2" inch or so, and soldered them up with 2 elbows and
three
Ts; it is coupled to the tap with a couple inches of plastic hose. I use
this for my double batch mashes and it gives me a sufficient grain bed
depth. It's not hard to build one -- certainly easier than drilling a
zillion 16th inch holes -- but make sure you use silver solder to avoid
the
lead.

On both, I replaced the push button valve with a drum tap thing.

PS: Through the miracle of ASCII graphics, a diagram of the plumbing:

```
/=====      [] drum tap
| | = T
|=====      /= elbow
| ]---|== slotted pipe
|=====      -- plastic hose
|
/=====
```

PPS: re your real question about 5 gallon boils: you could use 2 5-
gallon
pots, or do like I did and cut a hole in the top of a keg (LOUD!)

Date: Wed, 7 Aug 91 13:07:13 CDT
From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)
Subject: Yeast Lifetime Expectancy

One discussion I have not seen during the last eight months since I began receiving this digest is about yeast lifetime expectancy. To frame my questions, I'll describe my current situation. Let me preface this with the fact that my brewing opportunities have been limited in recent months, so I've had yeast laying around unused much longer than I had expected.

A few months back I brewed what was easily my finest batch. At the recommendation of several HBD readers I used a liquid yeast for the first time, and was pleased enough with the results to culture another starter from a bottle to use in my next batch, which also turned out fine. The other night, I tried again to get a starter going from a bottle from that first liquid yeast batch, boiling up a small amount of wort and being as sanitary as possible. After several days it became obvious that this starter was going nowhere (there was absolutely no activity). I made up another wort, poured in the yeast dregs from another bottle, and waited again, with the same non-results.

Could the yeast in the beer have been too old to make a starter from? That batch had been in the bottle about four months. Is it possible that some storage conditions could have affected the yeast - we had a lot of hot weather around here earlier in the summer. I realize that my technique of starting the culture could also be at fault, but I'm interested in learning how long yeast remain alive but dormant in a beer.

Also, I have a few packets of dried yeast I had bought before my conversion to liquid yeast. These are over four months old, and I wonder how they are affected by age. On those dried yeasts that are marked with dates, how meaningful are they? Can these be stored for long periods of time (> 6 months)? Are there optimal storage conditions for dried yeast?

Thanks in advance for any advice.

Tom

```
=====  
===  
Tom Quinn      ||  
Consultant at  || uucp: [uunet!crdgl|sun!sunbrew]!gemed!quinnt  
G.E. Medical Systems  || internet: quinnt@gemed.ge.com  
Milwaukee, WI 53201-414  ||  
=====
```

Date: Wed, 7 Aug 91 21:13:42 EDT
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)
Subject: Re: New edition of Papazian's book due out soon.

Dave Shaver <shaver@orion.convex.com> writes:

>Although this may not be news to everyone, Charlie Papazian has the
>second edition of his "The Complete Joy of Home Brewing" due out soon.

Yeah, I know. Charlie himself told me at the AHA conference. He
said, with a devilish smirk on his face, that it would have TWO
indices.

Sorry, I couldn't resist...

- --
Kevin

Date: Wed, 7 Aug 91 21:19:26 EDT
From: gozer!klm@uunet.uu.net (Kevin L. McBride)
Subject: Re: Singha

I've had this beer before at a Thai restaurant. It is a southeast asian beer and may, in fact, be made in Thailand. It's been a while since I've had it.

Hey, that gives me a great excuse to go back to that Thai place!!!

Pretty good beer, BTW. A nice malty pilsner with a creamy head.

- --
Kevin

Date: Wed, 7 Aug 91 13:25:12 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Yet More on Bux & Brewpubs

I hate to sound like a shill for this, but the catalog for the upcoming U. C. Davis Extension classes is out, and it lists:

_Brewpubs_and_Microbreweries:_Business_and_Brewing_
Saturday & Sunday, October 26 & 27, 9AM to 4PM
\$260 includes course material, one dinner, and a beer tasting.
Pre-enroll by October 18 in Section 912E700. For more information
or to enroll (using plastic), call 1-800-752-0881 (or, in Davis or
Dixon, 757-8777).

The class will be presented in the Extension portion of the U. C. Davis campus, California. I attended it in June, and feel it has important information for anyone thinking of starting up such a business, who does NOT have a solid business background. The emphasis is not on brewing.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Wed, 7 Aug 91 11:05:39 EDT
From: wbt@cbema.att.com
Subject: Hop Honey

Sean Conway mentions his impending hop harvest, noting:

> Also, I don't "see" any of the oils or resins characteristics of
> hops, just the orange pollen.

reminding me that hops are flowers. Unfortunately, I've forgotten what I
learned in my high school plant sexuality class 8-) so I'm not certain..

.
as only the female hop plants are grown, do they still generate the
nectar
that attracts bees ? (My guess is "yes.")

If they do, I wonder if anyone's ever tried putting a beehive in the
middle
of a hop field to get "hop honey," and then used that to make a honey
beer
or mead.

Though I do get this image of green-hued honey that's a bit
unappetizing... well, you could sell it on St. Patrick's Day. 8-)

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

End of HOMEBREW Digest #697, 08/08/91

Date: Thu, 8 Aug 91 8:06:30 CDT
From: medch!chris@uunet.UU.NET
Subject: RE: Oatmeal Stout Recipe

I don't know how this recipe is, as I haven't started brewing yet, but it was posted a few months ago. (I save all recipes in the hopes that one day I'll be able to try them all. :-)

I hope it's a good one. Let me know. And, to whoever originally posted this, thanks!

8lb British Amber Malt Extract
0.5lb Plack Patent grain (cracked)
0.5lb roasted barley (cracked)
0.5lb Chocolate Malt grain (cracked)
1lb Steel Cut Oats
2oz Eroica (boil)
1oz Fuggles (finishing)
Whitbread ale yeast

Procedure:

Crack all grains (except the oats), add to about 2 gal cold water (incl oats), bring to a boil (my table top range takes almost an hour to do this). Remove the grains with a strainer when boiling and add the malt extract and boiling hops. Boil for an hour. Add the finishing hops and continue boil for a minute or two. Turn off heat and let steep for 15min. Put about 4-6" of ice into a plastic bin and strain the wort into it. Sparge. Bring up to volume (5.25 gal) with cold water and mix well. I find that the temp by now is down enough to pitch (i.e. <80F). Rack into 6gal glass carboy and pitch the yeast (I just throw in the dry stuff). Use a blow off tube for the first couple of days! I.e. A plastic tube from the carboy into a jar of water. Bottle when the fermentation is done (usually 2-3 weeks).

NOTE: Quaker Oats can be substituted for steel cut oats.

- - -

There are many ways of getting down a pit---
the easiest, of course, being to simply jump.
This practice is to be discouraged, however,
because the jumper might injure someone below...-Roy Davis

Chris Hudson b17a!medch!chris IW17A5
205-730-1375Intergraph Corporation

Date: Thu, 8 Aug 91 11:35:13 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Brewpubs/bars in NYC?

[Gosh, don't you hate all these ``Good beer in <town>?'' requests? :-)
]

I'll be going up Friday afternoon, so a direct email response to me would
be
``the right thing''.

Any comments on a place called McSorleys?

Thanks. (and yes, I *will* check Jackson's Simon/Schuster Guide, too.)

Date: Thu, 08 Aug 91 09:25:29 EDT
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: thumbrules (sort of)

Greetings fellow brewers,

We seem to be recycling on some topics lately. In the interest of advancing the discussion, I thought that a few thumbrules might be useful. So here goes:

1. If you buy liquid yeast cultures, make a starter.
2. If you are going to be travelling buy Michael Jackson's "Pocket Guide to Beer."
3. Homebrew can't make you sick; but drinking it can.
4. Don't mess with John Polstra.
5. There is more than one way to dry hop a beer, your mileage may vary.
6. Don't touch Rodney's beer.
7. Singha is a Thai beer.
8. Optimal storage of dried yeast is at someone else's house; that way you won't be tempted to use any.
9. Send those @\$%^&! "subscribe me" and "unsubscribe me" messages to
homebrew-request@hpfcmi.fc.hp.com
and be patient.
10. Aren't you Darryl Richman?

Ooogy wawa,

Dr. John

Date: Thu, 8 Aug 1991 08:35:20 -0800

From: krweiss@ucdavis.edu

Subject: long German pours

>My question is: do they do they same in Germany for their beers? If they
>do, I've never heard of it. The one time I was in Germany, I didn't
>notice the bartenders taking any longer to pour a brew than they do over
>here. Then again, I wasn't in Bavaria where I understand long pours are
>common.

>

>So are the long pours in Germany a function of the tap system or the
>style of beer? Expiring minds want to know.

>

>Kinney Baughman |Beer is my business and
>baughmankr@conrad.appstate.edu |I'm late for work.

Here in Davis there's a brewpub called Sudwerks, which serves traditional German style beers. A pilsner takes forever to pour, simply because of the

thick, long lasting head. The beer is allowed to drop straight to the bottom of a tall pilsner glass, generating lots of foam. The foam is allowed to subside, and more beer is added until only about 1" of head remains. No special tap, just the proper glass and good beer. The process takes time, but results in an incredibly dense and creamy head. I've been accused of having a dense head, but never a creamy one...

Ken Weiss krweiss@ucdavis.edu
Manager of Instruction
Computing Services916/752-5554
U.C. Davis
Davis, CA 95616

Date: Thu, 8 Aug 91 11:49:18 EDT
From: karp@unix1.cs.umass.edu ("Peter Karp")
Subject: reprinting

I would like to submit some of the articles from the digest to print in our club (Barley Hoppers of Northampton) newsletter. The source will be appropriately credited. Any comments will be appreciated.

Date: Thu, 8 Aug 91 10:28:29 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Newsgroup

On Wed, 7 Aug 91, 6500keil%ucsbuxa@hub.ucsb.edu (Robert N Keil) said:

Robert> I've noticed that this mailing list gets a lot of traffic (which
is
Robert> great!). Has anyone ever considered creating a newsgroup about
Robert> homebrew? I would think that this would make replying/reading
all
Robert> the posts a bit easier.

Arrrrrrrrrrrgggggg!!!! not this discussion again!

[maybe this should be on a monthly FAQ?]

Date: Thu, 8 Aug 91 10:21:28 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: MeV Wheat yeast [was: misc. ??s]

On Wed, 7 Aug 91 09:05:44 -0400 (EDT), Andy Kurtz <ak35+@andrew.cmu.edu> said:

Andy> I'd also be interested in hearing people's opinions of M.eV.'s liquid

Andy> wheat-beer yeast #33. Again, what can I expect in the way of viability,

Andy> temp. tolerance, stamina and above all, taste.

I like*d* it better than the Wyeast version -- more authentic. Unfortunately the last pack I got didn't even puff up -- dead or contaminated or something. I got it from The Brewhaus (TN), and he said they won't be carrying it anymore due to recent customer complaints about just such behaviour.

MeV's US distributor indicated to me that they were ``reorganizing'', and didn't sound too optimistic about their chances of returning to the market.

This was about a month ago.

- - -

The simplest surrealist act consists of going out into the street, revolver in hand, and firing at random into the crowd as often as possible.

-- Andre' Breton, 1929

Date: Thu, 8 Aug 91 13:16:34 -0400
From: strasser@raj2.tn.cornell.edu (Tom Strasser)
Subject: Pouring Times

A comment or two on beer pouring time. I studied as an undergrad for eight months in Bavaria (which is, of course, where my beer love comes from) and had a few German beers myself.

In HBD697 Kinney Baughman writes

> Whatever the case with the bartender, I certainly don't see a
> one-to-one correspondence between quality of brew and length of
> pour.

There has been some confusion here, actually the case in Germany is that the length of pour is a gauge of how good a *Pilsner* is, not other beers. The Bavarians are adamant about this, and have a rule of thumb that it takes 7 minutes to pour a good Pilsner. They take this rule so seriously that many of them will actually look at their watch when they order to ascertain that the beer is not delivered in less than 7 minutes! It should be noted that, if another type of beer is ordered when the pilsner is, this beer will probably be delivered in a minute or two, while the pilsner will come later, after at least 7 minutes.

> My question is: do they do they same in Germany for their beers?
> If they do, I've never heard of it. The one time I was in
> Germany, I didn't notice the bartenders taking any longer to pour
> a brew than they do over here. Then again, I wasn't in Bavaria
> where I understand long pours are common.

I seriously doubt they do this in Bavaria for their beers, to my knowledge, Guinness alone in employing nitrogen dispensing. I didn't spend enough time outside of Bavaria to recall whether pilsners in other parts of the country are poured in this manner, but I suspect in many places they are, Bavarian beer standards have a way of turning up throughout Germany. One place this also seems to be common is in Pilsn, Czech. When I was there, the server would start your next glass of *fresh* Urquell at the correct time before you finished your previous one (say, about 7 minutes before you were done). The next beer would then be delivered to your table at the moment you finished your beer. I found this quite enjoyable as the (1986) black market exchange rate made the cost of each glass about a nickel! Needless to say, we kept our server busy.

> So are the long pours in Germany a function of the tap system or
> the style of beer? Expiring minds want to know.

Well, I was curious of this myself when I was there because the pour is almost exclusively foam when it exits the tap. It comes out very slowly, however, so it is not a function of overpressure or carbonation. As a homebrewer of continental pilsners myself I thought perhaps my head retention was inferior which was why I could not get this head. Alas, while I have made pilsners with excellent head retention (Kinney has tasted them), they did not approximate what I saw in Bavaria.

I found an explanation I believe from the Braukunst (?) kegging supply store in Minnesota. The owner claims that the Germans use a different tap which aerates the beer on pouring. He described a taste test at a Chicago Brewery where they use a tap that can pour in the standard manner, or aerate. He claims this aeration adds significantly to the taste of the poured beer. This test so impressed him that he imported this tap from Germany, and now sells it (for \$47). I have considered getting it, but don't have the bucks. I am curious, does anyone have, or know of someone who has one?

Bis Spater,
Tom

P.S. - How about you Darryl, did you get a look at the taps in Pilsn?

Date: Thu, 8 Aug 91 14:02:24 EDT
From: gateh%CONNCOLL.BITNET@YALEVM.YCC.Yale.Edu
Subject: comments on US Guinness

I too love Guinness, and have had the opportunity to have it on tap and in the bottle in a number of different countries. While it was generally good in Europe, the quality in the US (at least on tap) ranges from quite poor to almost excellent. There are a number of establishments in my local area which serve it on tap, and my experiences here as well as in Irish pubs in Boston lead me to believe that Guinness must be fresh to have that incredible flavor on tap. Unfortunately, most of the places which serve it on tap serve so little that the kegs become miserable in no time.

By far and away the best I've had in the states was in a pub in Boston, where it appeared that they consumed at least a keg every day. This was only slightly off the quality I found in Ireland. Locally there is a pub run by some Brits which has a nice range of UK brews on tap, and the nationality of the owners brings in enough other UK folk that the Guinness is consumed fast enough to keep it reasonably fresh. On the far end, another bar in the area keeps a fair number of imported beers on tap, however 90% of the customers drink MassiveUSCorporationBackwash(TM), and about 5% of the remaining folk drink Guinness, so their kegs are usually worse than the bottled product.

Also, someone commented on the foamy head/CO2/nitrogen setup. I've been lead to understand that the creaminess of the head is a product of the high pressure at which it is pumped (60 psi?) and the aerating effect of the specialized spigot. The nitrogen is used (I believe as the majority (75%?) of the gases) because it doesn't go into solution very easily, therefore it can be used for the high pressure work.

Cheers! - Gregg

Gregg TeHennepe | SysAdm, Academic Computing| Yes, but this
gateh@conncoll.bitnet | Connecticut College, New London, CT | one goes to
11...

Date: Thu, 8 Aug 1991 13:37:46 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: stuff

With one birthday out of the way, it's time for the next, mine. And what do I want? A 10-gallon brewpot. One from Rapids with cover will set me back about \$120 w/ shipping. I can get a 38.5 qt. with an aluminum-clad bottom w/ cover locally for \$131. Is the aluminum bottom worth the extra \$11?

Yesterday I ran into a couple of Sam Adams salesman in the beer store. They gave me a Sam Adams Wheat Brew (good, clean, spicy, and bubblegummy (!), but I'm not particularly fond of that style). They also said that SA Octoberfest should be out pretty soon, and it's a big batch. They're also planning a Cranberry lambic. Knowing SA's marketing acumin, I'd bet on it being available around Thanksgiving.

re. Oatmeal Stout: You want to use steel-cut oats if you can. I've got a partial-mash recipe at home that I'll try to remember to bring in. It turned out great.

A friend is leaving for Czechslovakia today. I caught him just minutes before he left. I convinced him to come back with a few bottles of the good stuff. Steve Darryl Russell Richman, has Pilsner Urquell been "updated" yet? I hope not.....

Russ G.

Date: Thu, 8 Aug 91 14:11:19 EDT
From: t13329@Calvin.EDU (Percy)
Subject: Dudes...

Hey, thanks you all for the mead recipes. I'm going grocery shopping today and I'm going to get me the stuff I need and make some mead.

I think it's going to be a very satisfying experience. I don't know what mead looks like, or smells like, or tastes like, so just as long as the end product gets me f'd up, I guess I'll call it a success.

(I know there are many people out there who have water analyses done for their brew supplies, and grow their own hybrid hops, and have gadzillions of dollars of beer-making equipment, and sacrifice their children to the beer gods to ensure a good brew - to you all, I apologize for my utter unprofessionalism. May I rot in a land where fermentation never occurs)

BTW, you can't get poisoned and like die from homebrew, can you? Right?

On other things - the slow pouring beer story is fascinating. 7 minutes is a looong time to wait for a beer, though. I'd probably be sticking an Uzi in the guys face going "HURRY UUUUP, Dickhead!!!!!"

I tried an English brew called John Courage the other day. It was pretty good (I don't know the tech. words so I'm not going to use them). Anybody ever drink it? English dudes? BTW, this may sound like a stupid question but why do you all over in England drink your beer warm? No offense but I think warm beer tastes like shit. Anyway, the Courage stuff set me back like \$8 for a sixpack. Man, for my money the best beer is still Miller Genuine Draft Light. (No flames please ;]

Su

Date:Thu Aug 8 14:21:35 1991
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>
Subject: M&F Wheat Extract

M&F Wheat is very nice, but a little dark. If you use two cans two cans, you will get a brew that is closer to a Dunkelweizen then a plain Weizen.

Using two cans of M&F Wheat, I usually get an OG around 1.050.

Bill

Date: Thu, 8 Aug 91 11:03:42 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Sugared Extracts

A discussion of the adulteration of malt extracts with corn sugars has been going on over in the newsgroup rec.food.drink, and Paul Chisholm of Bell Labs asked me to let HBD in on the secret. I started the whole fracas by making a cryptic reference to recent research that cast the purity of extracts in doubt, and Doug DeMers of Amdahl immediately asked for sources, and more information. So the following day I posted this:

The flap all began in Zymurgy, Vol. 13 #5, Winter 1990. On page 15, in Dan Fink's "Brew News" column, was an item describing a report presented by Professor Michael Ingledew of the University of Saskatchewan to the 1990 meeting of the American Society of Brewing Chemists, on research he and his colleagues were doing on the composition of malt extracts. This research, a combination of High Performance Liquid Chromatography and fermentation studies, disclosed the substantial unlabeled presence of glucose syrup, invert syrup/liquid sucrose, and high fructose corn syrup in the extracts tested. They also discovered poor fermentation from some extracts, due to a deficiency in the free amino nitrogen content normally provided by barley malt (had any stuck fermentations lately?). In the presentation, they did not identify the extracts tested.

I don't have to tell you what a storm that raised! The AHA followed up on it, and in Dan Fink's column (page 14) in the Summer 1991 issue of Zymurgy (Vol. 14 #2) they published a letter from Professor Ingledew in which he said that they indeed were NOT planning to release the names of the extracts tested. They felt they couldn't be sure whether the adulteration was done by the manufacturers, or by the distributors. They also felt their sample might not be representative, as they had only tested 44 "lager" extracts, and no "ale" extracts (their terms). They didn't feel they had the time or money to handle either additional testing or possible legal action. They also felt that the burden of following up on the problem they'd identified rested with the brewing industry, through the marketplace. Then Professor Ingledew closed with this paragraph:

In spite of my comments above, I have complete confidence in the results obtained in my lab by my colleagues. There is no doubt that some manufacturers are profiting from the addition of lower cost corn sugars to malt extract.

Well! Where does that leave us? Neither of the articles made it clear what percentage of the extracts tested had been "juiced", or to what degree. And, of course, we have no idea what they were testing.

I hope you're not too terribly depressed.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 08 Aug 91 15:20:27 EDT
From: hersh@expo.lcs.mit.edu
Subject: Proposed new bittering unit, yeast temp shock

>P.S. Is it true that Darryl Richman is now, or will soon be, an IBU?

Yes I hear the International Standards Organization (ISO) has been discussing renaming the IBU, the Richman.

So how many Richmans in that Pale Ale??

Yeast seems to go from cold to warm without much problem, it is the other direction that seems to cause problems...

--
assume that you are moderate in everything.
you now have an eXcess of moderation, a contradiction.
eXcessiveness is clearly the way to go...

Date: Thu, 8 Aug 91 15:47:48 -0400 (EDT)
From: David Harellick <dh4b+@andrew.cmu.edu>
Subject:

Does anyone know if you can buy cases in lots direct from beer
distributers without a liquor licence for whoshale prices??

-dave-
dh4b@andrew.cmu.edu

-David Harellick-
!!! dh4b@andrew.cmu.edu !!!!
* Morewood 2C2 x4431 until 8/10/91, then 11 Cresnet Dr, North Dartmouth,
MA 02747 (508) 999-1705 *

Date: Thu, 08 Aug 91 11:20:48 MST
From: scott@alecto.gordian.com (Scott Murphy)
Subject: RE: Time to Pour and Guinness

>In Ireland, pouring a pint is ritual. However, after sampling an
>uncounted number of Guinness (and Murphy's) I do believe it does make
>a difference.

Since I am a *big* guinness fan, I must agree that how a guinness is
pulled
makes a noticable difference in the taste. Some places (in the states)
turn the tap pressure way down. This keeps the brew from foaming and
reduces
the amount of time spent waiting for the head to settle. But it makes
the
beer taste thin and bitter, and of course, Guinness looks much nicer with
a
thick creamy head.

We have an Irish Pub a few block from my house that is run by an
expatriate
Irishman. He says another problem with getting *good* Guinness is
storing it
properly. They have the same problem in Ireland. Ask the locals where
the
best pubs are, because not all of them pour a good Guinness.
Interestingly
enough, one place to avoid Guinness is at the brewery itself.

cheers

Guinness is a wonderful brew,
but does it have just one 'n' or two?

Date: Thu, 8 Aug 91 14:51:58 PDT
From: Tom Bower <bower@hprnlme1.rose.hp.com>
Subject: Ale AND Lager Yeast Together?
Full-Name: Tom Bower

A friend of mine at work claims he makes a homebrew, affectionately known as "moose-heiny" for its resemblance to Moosehead and Heineken, the brewing of which he accomplishes with BOTH lager and ale yeasts pitched together at the same time. The initial fermentation is done at warmer temperatures, and the latter portion in a fridge. He says he can detect some of the characteristics of each in the final beer (which I have not tasted). And the process sounds like a mix, as well.

My question is: has anyone else out there in HBD-land done this? Is it reasonable to expect that the ale yeast will take off during the first (warm) fermentation, and the lager yeast will clean up afterwards in the fridge?

What think ye?

Date: Thu, 8 Aug 91 11:23:15 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Gold Country Beer News

In HOMEBREW Digest #697, my ol' Bud (no offense?) Ken Weiss sez:

>The Sacramento Bee ran a front-page-of-the-Metro section article on the
>recent homebrew festival run by the Gold Country Brewers Assn. The
>publicity was substantially more positive than the last GCBA event, the
>infamous "Smoker you drink the driver you get" display reported by
Martin

>Lodahl. Yo, Martin, were you a judge at this thing? How about a report?
The

>Bee says it was the third largest homebrew contest in the US of A...

Thanks for the plug, Ken! Yep, it was our club, the Gold Country
Brewers Assn., that ran the show, in conjunction with the California
State Fair. And it was a BIG one. Ken Buswell, Brook Ostrom, and
Jim Long played crucial roles in making this a superbly organized
event (I can say that, not having contributed to its success at
all). And yes, I was a judge. For about 10 days before the finals,
panels of judges narrowed down the field. No panel had fewer than
three judges, nor more than 14 beers, and all had at least one BJCP
participant. The finals received a surprising amount of coverage,
and the journalists were treated to all the (ahem!) hospitality we
could offer, which seems to have borne fruit. It's been a
long-standing practice to bring in BJCP judges from other clubs for
the finals, and the cast of characters looked surprisingly like the
group that did the Left Coast First Round of the Nationals ...

Best of Show was won by Ray Call of Stockton, for a pale ale --
considering the number of these entered, it must have been SOME pale
ale! Congratulations, Ray!

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 8 Aug 91 13:11:13 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Judging Sick Beer

In HOMEBREW Digest #697, Jay Hersh offered:

> The statement "Homebrew can't make you sick!", isn't true.
> The statement that beer yeasts don't produce toxic substances is true.

I agree with that.

> The difference being that there are bacteria ...

And I would definitely include fungi, and am tempted to include wild yeast as well.

> Fortunately for the judge these same bacteria produce nasally and
> often visually (gushing, rings) apparent signs of their presence.
>
> My question is why as a judge would you taste anything that was
> such obvious symptoms of contamination.

Well, if it's THAT obvious, I for one, usually won't. But it usually isn't that obvious. Gushers, for example, can also be a result of (damn severe) overcarbonation, of otherwise harmless wild yeast, or of mishandling. I'd hate to dump a beer untasted because it had been mishandled by contest personnel.

> I simply note the contamination, try to identify it from its
> aroma then move on.

Good rule, if the contamination is that clear-cut.

> Being a beer judge may have it's responsibilities, but the
> "taste at all cost" philosophy doesn't do anybody any good.

In light of my recent experiences, I'm coming around to your point of view on this, Jay. I've been trying to give every beer the best shot I could, but as my experience grows, so does my caution.

> Have you gotten sick from beers without obvious signs of contamination?
?

Yes. The one that gave the whole panel headaches and slight vertigo had no other sign of trouble, except a strange moldy note in the aftertaste.

> I would strongly advise any judges out there to let their nose be
> their guide. If a beer smells (or with gushers looks) obviously
> contaminated, approach with caution!!

'Nuff said.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 8 Aug 91 16:56 CDT
From: korz@ihlpl.att.com
Subject: Guinness & Nitrogen

Kinney writes:

>As for Guinness, the foamy pour results from the special tap system they
>employ. There are two inlets for compressed gas in a Guinness tap. One
>introduces more or less 25% nitrogen. The rest is CO2. I've always
been
>told that it's the nitrogen that gives draft Guinness its extraordinary
>head.

I have read that the incredible head is due to the fact that the beer is
dispensed at very high pressure. It is also well known that nitrogen is
not very soluble in beer (the Rotterdam (I believe that's the name)
brewpub
in Toronto uses a nitrogen/CO2 mix to dispense their beer because when
they
used pure CO2, it caused too much carbonation). Putting those two facts
together, the following is simply my speculation, but: I suspect that the
reason Guinness uses their special tap system and nitrogen is to allow
them
to dispense at the high pressure without causing carbonation like Coca-
cola.

I have not heard the 25% nitrogen, but for my above theory to work, it
should probably be mostly nitrogen and only a small amount of CO2.

Al the Speculator.
korz@ihlpl.att.com

Date: Wed, 7 Aug 91 12:08 CDT
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: MALTING

To: Homebrew Digest
Fm: Jack Schmidling

Subject: MALTING BARLEY, AGAIN

I note, with some cynicism, Darryl Richman's comment in Zymurgy, that the brewmaster of Pilsner Urguell seemed totally ignorant of the malting process.

From the responses I received to a very basic question on malting, that particular form of ignorance seems to apply equally to home brewers.

The diagram in the article came tantalizingly close to answering my question but left out details that could be used in action.

As I suspected, in order to get acceptable germination, dormancy must be broken. He talks about three steeping periods and a temperature range but leaves out what separates one "period" from another.

What happens after 21 hours at 15-17 degs that separates this period from the next 21 hour period or from the final 17 hour period?

I have been experimenting with freezing, friging and steeping but surely someone out there can save me from re-inventing the wheel.

Darryl.... where are you? Finish your article.

jack

ZZ ZZ

End of HOMEBREW Digest #698, 08/09/91

Date: Fri, 9 Aug 91 06:38:15 -0400
From: David J. Sylvester <sylveste@wsfasb.crd.ge.com>
Subject: John Bull Extract

Hi

Recently we saw a very lively discussion on the use of corn syrup in extracts and the merits of M&F products. I would like to know if anyone has an positive/negative feelings about John Bull extracts. I have used an amber of theirs to make a lager, which is still ageing, and am thinking of using their light unhopped to make a Pilsner. Would anyone like to talk me out of it, or say a few kind words? Thax.

Dave Sylvester

Date: Thu, 8 Aug 1991 09:38 EST
From: David Taylor <DAVID@phillip.edu.au>
Subject: Fermentation 'Analogue'

Greetings from Australia, For my last couple of outside-in-the-shed lager fermentations I've taken out 100ml of wort after the yeast has been pitched and stirred, for the usual starting gravity reading. After taking the reading

I don't throw the sample back in, just leave it on the table next to the fermenter with the hydrometer floating in it. I've noticed that the sample

ferments and the gravity falls, such that when airlock activity has stopped

the sample reads 1010-1012. Any comments on how accurately the sample is performing as an 'analogue' of the main volume?

To Robert Nielsen <robertn@folsm3.intel.com>, I replied to your mail re: fourex, if you didn't receive it- I'll help if I can, try again.

Thanks all... David

Date: Thu, 8 Aug 1991 10:12 EST
From: STROUD%GAIA@sdi.polaroid.com
Subject: Singha

Singha is indeed Thai and has more in common with a German Pils than any other style of beer. (German technical help was used in 1934 to set the brewery up).

With all of the comments in the last couple of HBD's, I'm amazed that most people called it "malty". The key word here is "hoppy, hoppy, hoppy", (although it does have enough malt sweetness to not be way out of balance). Singha is brewed with an OG of 1055, alc. is 6% by volume, and it has , according to Jackson, "a hearty 40 units of bitterness." When fresh, it is a world class beer (IMHO). It's the hoppiness that helps it cut through spicy foods so well.

Steve Stroud

Date: Fri, 9 Aug 91 07:11:10 PDT
From: smithey@esosun.css.gov (Brian Smithey)
Subject: Singha
send 697 from homebrew-new

Date: Fri, 9 Aug 91 07:34:36 PDT
From: 09-Aug-1991 0946 <hannan@gnpike.enet.dec.com>
Subject: Good Guinness depends on Freshness, Tap, Pouring Style

First, a comment on Bavarian Pils and pouring:

strasser@raj2.tn.cornell.edu (Tom Strasser) writes:

> The Bavarians are adamant about this, and have a
> rule of thumb that it takes 7 minutes to pour a good Pilsner.
> ...
> The owner claims that the
> Germans use a different tap which aerates the beer on pouring.
> ...
> aeration adds significantly to the taste of the poured beer. This

I was in Bavaria for almost 2 weeks on a business/pleasure *-) trip and agree with the above after careful observation and analysis ;-). After asking the barmaid "where's my bier" on the first day she said she was working on it. The tap seemed to "spit" the beer out into the tall thin pilsener glasses, and it foamed up a lot, then settled, then some more pouring, and so on. Some of the head would get scooped out during this process until a nice full glass with an over-the-top-head remained.

Great stuff.

Now onto Guinness:

I've been supping Guinness for at least 12-14 years and where you get it, the type of tap, and how it's poured makes a HUGE difference! Probably #1 is the tap type. It's got to be the patented Guinness tap that uses nitrogen. Fresh Guinness out of a regular tap produces a bubbly dark brew, nothing like the real thing or the way Guinness should be. The nitrogen tap produces the creamy head with "micro-bubbles" and a much smoother product.

The Guinness must be fresh for the brew to be a *good* Guinness. A couple of bars in Dorchester (Boston) would have great Guinness on Sunday afternoons after a new keg would be tapped from the previous nights.

The best place for Guinness in the Boston area is in Cambridge at the Plough & Stars. It's the prevalent brew drunk there and is always fresh (particularly on weekends). They know how to pour it: nice and slow, though it depends on the bartender. They typically have a few lined up and settling at the bar, about 1/3 to 1/2 full. When you order one, the bartender fills the remainder of the glass (in two or more steps if you're lucky ;-). I'd usually ask the 'tender to start another before I'm finished with the current one so there'd be no rush.

A slowly poured Guinness, where a bit is poured at a time, then settled, then

more pouring/settling, makes a huge difference IMO.

Even in the UK they poured it too fast sometimes.

Ken "Bitter is Better But Bavarian is Best"

Date: Fri, 9 Aug 1991 10:38:18 -0400
From: "Harold A. Rosenberg" <rosen@rockies.eecs.umich.edu>
Subject: Brewpubs/bars in NYC?

I was in NY a couple of weeks ago, and a friend took me to McSorleys. It is billed as the oldest bar in NY City. They have two choices of beer, light and dark, and you usually order two at a time because they are in such a rush that they only fill the glasses half way (they are priced accordingly.) The beer was pretty good, and the atmosphere was interesting. It seemed more the run down type of place that you would find in a college town than a NY bar. It was a definite relief from all of the overpriced trendy places that I had seen in NY.

Have Fun,

Hal

Date: Fri, 9 Aug 91 07:55:58 PDT
From: Bob Devine 09-Aug-1991 0848 <devine@cookie.enet.dec.com>
Subject: Re: M&F Wheat Extract (plus another cheap swipe at Darryl Richman ;-)

> From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>
> Subject: M&F Wheat Extract

> M&F Wheat is very nice, but a little dark. If you use two cans two
> cans,
> you will get a brew that is closer to a Dunkelweizen than a plain
> Weizen.

I would classify such a higher gravity beer as a "weizenbock".
A "dunkelweizen" should have some roasted grain flavor/aroma.

Weizenbocks have the characteristic of bock sweetness but with
wheat flavor (duh!) and the phenolic nose of weizen yeasts.

> From: hersh@expo.lcs.mit.edu
>>P.S. Is it true that Darryl Richman is now, or will soon be, an IBU?
> Yes I hear the International Standards Organization (ISO) has been
> discussing
> renaming the IBU, the Richman.
> So how many Richmans in that Pale Ale??

Maybe the better question is "how many Pale Ales are in that Richman?"

Bob Devine

Date: 09 Aug 91 10:47:42 EDT
From: Thomas Socha <76605.1774@compuserve.com>
Subject: Wild and crazy yeasts

I was looking at some bottles of Leindman's Belgium beer(Peche) and noticed that they had some sediment at the bottom of these bottles. Does this sediment contain "wild yeast" and if so has anybody tried culturing these yeast? Or, is my eyes playing tricks on me and there isn't any sediment.

Thank You,
Tom
e-mail 76605.1774.compuserve.com
D

Date: Fri, 9 Aug 91 10:33:37 -0600
From: Dave Jerzycki <daveje@gr.hp.com>
Subject: Brewpubs in Orlando

Anyone have any names of brewpubs in Orlando, Florida or in the nearby area?

Thanks,
dave jerzycki
daveje@hpgrla.gr.hp.com

Date: Fri, 09 Aug 91 13:13:38 EDT
From: hersh@expo.lcs.mit.edu
Subject: Hard Cider Mailing List

I am pleased to announce the creation of a Hard Cider Mailing List, with me as it's humble organizer.

To get on the list please do the following:

- 1) Send Mail to cider-request@expo.lcs.mit.edu
- 2) Put the word Subscribe on the subject line
- 3) Include your preferred e-mail address in the body of the message, I don't want to rely on the included reply address

To get off the list or stop multiple copies:

- 1) Send mail to cider-request@expo.lcs.mit.edu
- 2) Put the word unsubscribe on the subject line
- 3) Include the e-mail address to which the cider list has been getting sent in the body of the message (again I don't want to rely on reply addresses)

To submit to the list:

- 1) Send mail to cider@expo.lcs.mit.edu

Thnigs to remember:

- 1) This is an echo'ed list not a daily digest
- 2) There is a human processing subscribe/unsubscribe requests
- 3) Please no flaming!! Let's try to keep this on a par with the HBDS quality

A lot of people sent for my cider write-up a few months back. I think I have saved all or most of your addresses. I am considering automatically subscribing those people, except for the few who specifically asked not to be subscribed. So if you don't want to be on it and you'd received the cider write-up please write me soon and I'll take you off. Otherwise I will start this list up early next week.

Enjoy.

JaH

PS Presently this offer is only being made available to HBD Subscribers and not the newsgroups. This is in order to try to keep the discussion level high, and the traffic volume manageable.

Date: Fri, 9 Aug 1991 13:18 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: Thumbrules

Dr. John, a wise man once said to me, never let yourself be ruled by
a thumb.

Joe

Date: Fri, 9 Aug 91 10:22:03 -0700
From: ez005142@pollux.ucdavis.edu
Subject: NYC, dry malt extracts

I'm no expert on NYC beer (since I live in California), but on my last visit to Brooklyn my friend introduced me to a local beer called (appropriately enough) Brooklyn Lager. Don't have any idea where it is brewed exactly, but it is worth a shot. Seemed a bit heavy and dark to me, but it was much better than the other yellow-watery stuff most bars serve.

I remember hearing somewhere that dry malt extracts are actually made for the bread-making business, not the homebrewing business (if you'd call homebrewing a business!). I had heard that this is the reason you can never be sure about the color a dry malt extract will impart to your brew--because bread makers couldn't care less about Lovibonds! Perhaps this is why the dry malt extracts tested and reported in Zymergy had so much other stuff in them. Please that (a spelling error) take the above information with a grain of salt--I can't remember where I heard it. If anyone out there knows the truth, I'd be interested to hear it. I have abandoned dry extracts for that reason.

Where does one get Calcium Chloride? I've been egetting most of my supplies from Great Fermentations of Santa Rosa, but CaCl doesn't seem to be one of the brewing salts that they sell. I want it to eliminate the 500-770 ppm of bicarbonate. Boiling the water after/ addition of enough CaCl ought to remove most of the carbonate, and the Chlorine should evaporate upon boiling. Anyhow, any info on where you all get the stuff would be helpful. It seems like a chemical distributor would be the best bet because you could buy a ton for really cheap, but I'm unsure of the purity of something from a chemical company--no offense to those in that industry, but. . . .

Thanks, adios.

Chris Swingley
Institute of Ecology
UC Davis

Date: Fri Aug 09 10:41:52 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: Oatmeal Stout

In HBD #698 a recipe for oatmeal stout showed up. It listed Steel cut oats as the source of oats. Speaking from ignorance (about the beer, not oats) I would think that it would be better to use rolled oats. Rolled anything (oats, wheat, barley) has been pre cooked by the hot rollers. The cooking gelatinizes the starch and breaks down the structures to make the starch more available. Steel cut oats would have to be cooked some amount of time before adding to the mash. Another word for "rolled" would be "flaked" and flaked barley/wheat is often called for in brewing as they can be added directly to the grist w/o cooking.

Date: Fri Aug 09 10:48:00 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: Aluminum clad pots

Spend the extra \$'s. The cladding lessens the carmelization of sugars on the bottom of the pot. With my old enameled pot I *never* got off some of the carmel/carbon after a few brews. With the new clad pot what is down there is a small quantity of light colored, easily removed stuff.

Some unsolicited hints: I use a wimpy electric stove, so I wrap my pot with a layer of insulite to speed the time to boil and create a more vigorous boil. I find that putting a couple of chop sticks between the lid and the pot (i.e. lift the lid up 1/4") allows me to have the heat cranked on full and never boil over - yet I get a vigorous boil that fills the 4 gallons of head space with foam/hot break.

Date: Fri, 9 Aug 91 11:32:56 PDT
From: Brew Free or Die! 09-Aug-1991 1415 <hall@buffa.enet.dec.com>
Subject: Filter canister sale at Builder's Square

Builder's Square, friend of the gadget-crazed homebrewer, has another pretty good deal until August 13th (in my area). They are offering the Teledyne Water Pik Water Filter Canister model K-50 for \$9.97, normally \$17.97. Combine that with a polypropelene filter cartridge (see below) and some sundry plumbing bits and pieces, and you can be filtering beer (or water destined to become beer) for less than \$20. I intend to filter beer between two soda kegs, a la Rodney Morris' article in Zymurgy several issues back (just after the Kentucky AHA conference).

Filter cartridges: Morris' lists several suppliers. Builder's Square has all types for the Teledyne, but I think they were cheaper directly from Teledyne (\$12.99 including shipping for a Teledyne IR-20W Twin 2-pack, polypropelene wound-string style). Morris reuses them by soaking in a lye solution and then a bleach solution.

-Dan

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Dan Hall      | Digital Services / Network Connectivity
Digital Equipment Corporation | ARPAnet: hall@buffa.enet.dec.com
Digital Drive  | EASYnet: BUFFA::HALL
MS MK01-2/H10, PO Box 9501 | Usenet : ....!decwrl!buffa.dec.com!hall
Merrimack, NH 03054-9501 | NET      : (603) 884-5879
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"One per customer, domestic beer only, no sharing!" -Moe, at the tavern

Date: Fri, 9 Aug 91 00:52:00 EDT
From: neptune!pryzby@uunet.UU.NET (Greg Pryzby)
Subject: How do I pour my Homebrew???

After reading about the length of time required to "properly" pour Guinness, I was wondering how should I pour my homebrew?

Anybody care to email/post a list of how to pour the different styles, or should I JRaHaHB (just relax....)?

Also any info you want to send about how you repitch your yeast would be appreciated...

peace,
greg

Date: 09 Aug 91 14:27:10 EDT
From: RJS153%SYSU@ISS1.AF.MIL
Subject: Unwarranted Beginner's Worries aka "It's Alive!"

I want to thank everyone who replied in the digest and directly to me for relieving me of my worries concerning the lack of bubbles in my bottled beer. As you all pointed out, the action was too slow to see visibly. I popped open the first bottle and was met by a beautiful sound "fsst". Sounded good, tasted good, it's homebrew! For my first try, I'm pretty satisfied. Next time I'm gonna use all malt during the primary instead of cheating with a little corn sugar. That should give me a fuller body taste, correct? Can you use DME or something along those lines for priming?

Again, thanks for your help.

- --Randy--

Date: Fri, 09 Aug 91 15:14:14 -0400

From: nnieuwej@pooh.bowdoin.edu

Subject: It's the yeast I could do...

I live on the coast of Maine (hee hee hee :->) where homebrew supply shops are few and far between. It is rare that any of the three stores that I am aware of have anything other than your standard Red Star dry yeast :-(. Certainly there is nothing like the selection I've heard of on the net (German ale yeast #1007 !?! what!?!). Is there another store in Maine (other than the Whip&Spoon, the Purple Foot, and the Grainery) or is there a reliable mail order house? Any addresses or phone numbers would be much appreciated.

Oh yeah, any idea why a beer would gush when opened warm but not when it's been chilled?

-Nils 'my cup runneth over' Nieuwejaar

Date: Fri, 9 Aug 91 15:38:16 EDT
From: rdm5g@hemlock.cs.Virginia.EDU
Subject: Bottles and Storage

With regard to beer bottles and storage, the domestic brands come in the very convenient, heavily waxed cardboard boxes. They are great for aging and storage.

What do you folks do when these boxes wear out. I haven't run into this problem yet, but I expect to in the near future. What I would really love to get my hands on are some of the old wooden crates that the returnable Coca-Cola bottles were shipped in. Guess it is time to start hitting rummage sales....

Sooner or later I will have to begin using kegs and leave the troublesome bottles behind.

any input?

Rod McElrath "So round, so firm, so fully packed,
rdm5g@virginia.edu So free and easy on the draw." Pall Mall Cig.
Advert

Date: Fri, 9 Aug 91 15:02:04 PDT
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: Vapor bubbles in thermometer

OK, heres an interesting situation. Recently I set out to make a batch of all-grain something-or-other, and thought things couldn't get any worse than the time I tested out my home-made counter-flow wort chiller two weeks ago.

As usual, Murphy found me and slapped me over the head with his law. While checking my equipment, I found that my thermometer had developed a case of the bends. It had several distinct vapor bubbles in the mercury column, making it offset by an unknown amount.

A simple solution would have been to calibrate it in ice water and boiling water, and hope that the vapor bubbles didn't vary with temperature. The other solution I thought of was to somehow force the mercury back together again. Shaking it didn't help; I couldn't develop enough force. Then I tried centrifugal force. I put the thermometer in its case, plugged it up, and duct-taped a long piece of cord to one end. I know, you can see it coming already, but let me finish. I proceeded to swing the contraption about my head, gradually letting out string. Occasionally I stopped, and not seeing any results in the mercury column, I proceeded to swing it faster and getting madder.

If your thermometer ever gets the bends, don't use this procedure. Forcing the bubbles back together had as much effect as forcing the Yugoslav's back together. While letting out more string and swinging it faster, I heard a distinct(you guessed it) crash. The end of the case made contact with a palm frond, and the resulting shock reduced the thermometer to a mass of glass shards and liquid metal. Perhaps I should have tried the calibration method first.

Anyway, if someone has had this happen before, and managed to solve it, could you let me know? It will give me the satisfaction of knowing what I could have done instead.

By the way, is there anybody out there in the San Diego area that knows where I could pick up a thermometer cheap...and quick?

Chad Epifanio | "There are no bad brews.
Scripps Institution of Oceanography | However, some are better
Marine Physics Laboratory | than others."
chad@mpl.ucsd.edu |

=====
"All words and ideas are my own, etc., etc..."

Date: Thu, 8 Aug 91 16:55:12 EDT
From: jupiter!sewer!psrc@abars.att.com
Subject: cooling wort with ice (from rec.food.drink)

When one of the posters on the Netnews rec.food.drink group posted about boiling and then cooling (but not freezing) his water, I was moved to ask the following:

What would happen if I tried to cool the wort in the pot by adding ice? If I was concerned about water quality, I could freeze boiled or spring water. This would cool the wort faster than adding cold water. The wort would give up heat equal to the ice's heat of fusion (ice absorbs a *lot* of heat when it melts). Would the cold break not work?

There were some very nice followup postings (with two people saying they'd done this to good effect). I thought the information should be shared with the Homebrew Digest. I've done some minor editing, mostly of header lines and margins.

From: John.DeCarlo@p109.f131.n109.z1.FidoNet.Org (John DeCarlo)
Newsgroups: rec.food.drink
Subject: cool wort with ice???

Date: 30 Jul 91 14:32:34 GMT

Subject: cooling wort with ice (from rec.food.drink)
compares to full-volume boil and wort-chiller.)

The only caveat I have heard of is that your freezer is a source of bacteria and such. So I always boil the water, pour into wide-mouthed containers (so the ice can get out), cover tightly, then chill and freeze. Thus I am reasonably assured of getting sanitized ice for chilling.

* Origin: Cluster Point, McLean, VA (1:109/131.109)

From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Newsgroups: rec.food.drink
Subject: Re: cool wort with ice???

Date: 31 Jul 91 01:43:42 GMT

Organization: Academic Computing and Network Services, Evanston, Il.

Subject: cooling wort with ice (from rec.food.drink)

Assume you have five gallons of 100C wort (just boiled). How much ice will it take to get the temp to pitchable temp? Well, you need to drop five gallons by 80 degrees C. If I am correct in remembering that water's heat of fusion is 80, then an equal amount of 0C ice will be needed to lower the temp of some amount of 100C water. Thus, you would need equal volumes, which is quite a dilution of the original wort. Note that this is pseudo-scientific:

a) wort is not equivalent to H2O (I believe wort takes more than 1 calorie to raise 1 gram, 1 degree C). Thus more ice is needed.

b) the original ice is now liquid, but still at 0C, and would thus mix with the wort cooling it further. Thus less ice is needed.

While I would be surprised if a & b cancelled each other out, they have opposing effects. I believe b would have more of an effect. The key here, is that is going to take a lot of ice probably somewhere in the range of 25-50% of original boiling wort volume. Most brewers (even extract) like to boil the entire quantity of wort, (for reasons more than simple infection possibilities, but I won't get into that), not diluting it at all - this is why we have wort chillers. Mind you this is just a pet diagnosis obtained without full consideration of the entire data. Would ice affect cold break? I don't know. My inclination is yes, but to a minor extent.

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

(To which John replied:)

Hmmm, but who uses 0C ice any more? <grin>

John "My freezer is *much* colder than that" DeCarlo

Finally, from that master of the "don't use malt extract, don't use dry yeast, don't relax, worry" school (Martin has described some very exacting procedures, and reasons to follow them without shortcuts; see his rather alarming article, which will probably appear in the same issue of HBD as this article):

From: malodah@PacBell.COM (Martin A. Lodahl)

Newsgroups: rec.food.drink

Subject: Re: cool wort with ice???

Date: 30 Jul 91 20:10:22 GMT

Organization: Pacific * Bell, San Ramon, CA

Subject: cooling wort with ice (from rec.food.drink)

In fact, if you're not boiling the entire wort volume, this method works wonderfully well. You'll get a great cold break. Until I went all-grain, I used this method with considerable success.

The principal advantage of adding ice to the kettle rather than pouring boiling wort over the ice is that agitating hot wort in the presence of air will oxidize the melanoidins in the wort. Over time, these will then serve as a catalyst for the oxidation of alcohols into aldehydes, producing stale, papery, and cardboard-like flavors. Oddly, if the melanoidins remain reduced (as they usually are at the end of the boil), they can retard this same reaction (see Fix, George: "Principles of Brewing Science").

- - -

= Martin A. Lodahl [DoD, AHA, NRA] Systems Analyst, Pacific*Bell =
= malodah@PacBell.COM Sacramento, CA, USA916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me!! 8-)] =

Paul S. R. Chisholm, AT&T Bell Laboratories, paul.s.r.chisholm@att.com
att!epic!jupiter!psrc, psrc%jupiter@epic.att.com, AT&T Mail !psrchisholm
I'm not speaking for the company, I'm just speaking my mind.

P.S.: It looks as if rec.arts.brewing will be created in Netnews, and I'd like to repeat my offer to help information pass back and forth between the group and the Digest. (*Please* let's not clutter up either with discussions of whether the group should have been created; if you really want to discuss it, send e-mail.)

Date: Fri, 9 Aug 91 13:55 EDT
From: man@kato.att.com
Subject: Book: Under the Influence

Well, I just finished Under the Influence - The unauthorized story of the Anheuser Busch Dynasty. I must say I enjoyed the book. Lots of scandal and such. Two things I did find disturbing, though.

1. The authors make very little mention of the taste of A-B's "product" over time. The only real mention it got was in the last chapter. After dumping on them for 400+ pages, they praise A-B for the ability to make ~ "arguably the finest mass produced beer in the world."
2. Throughout the book, all the Busch's are praised for their unerring battle to maintain quality in the beer. August Sr. was praised for not changing the recipe to make it sweeter after the repeal of prohibition. Gussie was praised for not shortening the lagering process to match Schlitz in the early 70's. There were other things mentioned, but all pointed to A-B not modifying their "process" to make the "product". Now, is this true? Has Bud not changed in 100+ years? I doubt it.

A good read. I recommend it. I wish August III would use that drive of his to make a style of beer that I like.

Mark Nevar
..!att!kato!man

Date: Sun, 11 Aug 91 16:39:21 -0400 (EDT)
From: Peter Glen Berger <pblp+@andrew.cmu.edu>
Subject: Malts & Carboys

First off, thanks to the MANY people who responded to my first query: all of the information I got was helpful and informative. Sorry I couldn't respond, but it's been a busy week.

Okay, I'm a rank novice homebrewer. I have a few specific questions:

1) What advantages are gotten out of a carboy rather than bucket? Will it make a difference for my first few batches which will undoubtedly be made with "commercial" hopped malt syrup? How much should I expect to spend on one? Can I get one anywhere but a homebrew shop?

2) Could anyone describe the differences between
a) Various brands of hopped malt extract.
b) UNHOPPED malt extract, and the hopped kind.

I think I have a handle on the from-scratch method (although I'm not ready to try it, yet). Basically, what are these prepared "syrups" really going to produce? For info, my "starter kit" came with John Bull hopped amber.

Yes, I know these are probably amazingly naive questions, and I am going to find out someday through experimentation, but I'd like to hear others' experiences.

--
Pete Berger || ARPA:peterb@cs.cmu.edu
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Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp

--
"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits

--

End of HOMEBREW Digest #699, 08/12/91

Date: Mon, 12 Aug 91 05:33:34 EDT
From: johnjkim@psyche.mit.edu (John J. Kim)
Subject: Guinness-style taps?

>*The* best place for Guinness in the Boston area is in Cambridge at the
>Plough & Stars. It's the prevalent brew drunk there and is always
fresh

I, too, agree that the Plough & Stars has the best Guinness in the Boston
area.

>the type of tap, and how it's poured makes a HUGE difference! Probably
#1
>is the tap type. It's got to be the patented Guinness tap that uses
nitrogen.

Does anyone know either how to assemble a Guinness-style tap (e.g., size
of spout; pressure of the gas; percentage of nitrogen and other gases;
etc.) or how to get the real thing?

John Kim

Date: Wed, 7 Aug 91 10:49:14 PDT
From: rfozard@slipknot.pyramid.com (Bob Fozard)
Subject: mead questions

I've been making homebrew for about 6 months now, 6 batches and have been happily consuming/sharing the results. This past weekend I brewed a Barkshack Gingermead, based on Papazian's recipe, which is now fermenting away in the closet at about 70-75 degrees F. Neither Miller nor Papazian (to my recollection) discuss mead very much, and my trip to the library produced very little more. At what temperature should this mead be fermented? At what temperature should it be aged after bottling? Do you have any helpful tips about this recipe, or mead in general? Thanks much for any info.

- --
Bob Fozard rfozard@pyramid.com

Date: Fri, 9 Aug 91 06:35:26 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Pouring Times in Pilsen

strasser@raj2.tn.cornell.edu (Tom Strasser) asks:
> How about you Darryl, did you get a look at the taps in
> Pilsn?

Nope, I didn't. I drank at the brewery's restaurant, and didn't see the taps themselves. It did take a while for the beer to show, but I was busy pumping Jaroslav for more information. At the various pivnices I drank at, there were no legendary pours; watching the barman working was akin to watching a barman at the Oktoberfest or in the Englisher Gartens, which are renowned tourist traps where you pay outlandish sums for a liter that apparently doesn't have to come close to the mark on the glass. (But it's fun anyways. I hear that this year it's going to cost over 8DM for a "liter" of beer at the O'fest.) Of course, even at official exchange rates, a half liter in Czechoslovakia was only about 30c, and their glasses were made with a lot of room at the top for foam.

It is true that ordering a Pils in Germany does take a long time to pour. The altbier in Koeln is also very slow. I have always been informed to order another one just as soon as the first arrives, and the same for Guinness.

You can almost do this even with Bud (well, maybe not for 7 minutes, but you can stretch it out quite a bit) by pouring down the middle. The European theory is that the CO2 is harsh and unpleasant, and the way to get rid of it is to have strong turbulence to degas the beer as much as possible. The English are ahead in this score, since they bleed it off before serving.

--Darryl Richman

Date: Mon, 12 Aug 91 08:49:56 EDT
From: "Jean B. Hunter" <MS3Y@CORNELLA.cit.cornell.edu>
Subject: Gushes, Boxes, and Thermometers

Nils Nieuwejaar asks why a beer gushes when warm, not when cold. Carbon dioxide, like any other gas, is more soluble in cold liquid than in hot liquid. Gushing occurs when two conditions are present: nucleation sites for submicroscopic bubbles to form, and supersaturation of the gas, so there is a driving force for the bubbles to grow. When your beer is warm, the supersaturation is greater, so it is more prone to gushing.

The heavy duty cardboard boxes that we all know and love are called carry cases, and are sometimes available at bars or bottle/can redemption centers. Evidently the boxes are deposit/redemption items (like bottles) for the bars that use them. They are lighter than wood and totally enclose the beer, preventing photochemical damage. The only drawback vs. wood is that they will get soggy if your basement floods :-).

Re thermometers : If your thermometer develops gas bubbles in the stem, put it in a beaker of crushed dry ice (plus acetone if you have any). The mercury will contract until all of it is down in the bulb. Then when it warms up it will refill the stem from the bottom, with no bubbles. This works about 75% of the time. P.S. I hope you don't have any little kids around, since the small particles of mercury from a busted thermometer will gradually evaporate, releasing mercury vapor (a mild but chronic toxin) for weeks or months. What's more, ingestion of even small amounts of liquid mercury can cause mercury poisoning. If the mercury didn't all stay in the case, find a chemical safety expert (probably @ the chem department of your local college) to advise you on cleanup.

Cheers -- Jean

- -----Brewless? Clueless? Join Us!-----

- -----Ithaca Brewers' Union-----

- -----

- -----

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Date: Mon, 12 Aug 91 06:12:56 -0700
From: peck@intel7.intel.com
Subject: vapor bubbles

Chad,

I have been down a similar road, with the same results. I did find the next time I needed to get things " back together ", I carefully heated the thermo-meter directly on the stove and it pushed everything back together. I did heat and cool it several times taking out one bubble at a time and being VERY careful on the last one!!

Jim Peck

Date: Mon, 12 Aug 91 08:47:25 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Oatmeal / enzymes / sugar extract / Chimay / thermometers

On Oatmeal Stout:

You HAVE to mash the oatmeal with some malt, preferably lager malt, in order to convert the starches to sugars. It just don't work if you don't - believe me, I tried it. You'll wind up with a thick, syrupy wort, but the specific gravity will not reflect this. Much of the starch will settle out into the fermenter. The resultant beer will have no head retention. My batch got infected shortly after bottling, and good riddance.

- - - - -

What is relationship between the type of malt, degree of modification, and enzyme content? Pale ale malt is low in enzymes; is this due to thin husks, undermodification, or the kilning process?

- - - - -

On corn sugar in malt extract:

If you buy it dry, it is easy enough to look for the shiny crystalline corn sugar. If I'm not completely off base, pure spray-dried barley malt is much duller, and slightly more compact than that adulterated with corn sugar.

- - - - -

Has anybody tried culturing chimay ale yeast lately? My recent attempts have turned out much more sour than they were just a few months ago. Is it the change in seasons over in Belgium, or perhaps related to the temperature in my kitchen?

- - - - -

> I found that my thermometer had developed a case of the
> bends. It had several distinct vapor bubbles in the mercury column,
> making it offset by an unknown amount.

Get it cold enough to where the all of the mercury contracts back into its little bubble. Try dry ice, or a liquid nitrogen freezer.

- - - - -

bb

- - - - -

Date: Mon, 12 Aug 91 14:12:20 GMT
From: lutzen@phys1.physics.umr.edu (lutzen)
Subject: John Bull Extract

I have used John Bull light and dark, hopped and unopped, very successfully.
I have very little choice when buying extract locally, ie. a choice of two.
John Bull was always a bit cheaper than the other brand, and that was my deciding factor. I have had no problems with it, but don't follow their instructions and add the 6 cups of corn sugar! I tried it once, and after about three weeks in the bottle, the cidery taste finally went away and wasn't too bad after that.

Here is my favorite recipe that I use John Bull in:

Lutzen's Pleasing Porter

1 - 3.3 lb can John Bull unopped Dark
1 - 3.3 lb bag Northwestern Amber Malt extract
1.5 oz Clusters (boil)
1 oz Cascades (finish)

Bring 2 gal water and malt to a boil. Add .5 oz Clusters at beginning of boil, 20 minutes, and 40 minutes. After 60 min. turn off heat, and add Cascades. At this point it was late in the evening, I poured the wort into my sanitized bottling bucket and brought the quantity up to 5 gals. and stuck the whole thing in the beverage refrigerator. Next morning I siphoned off the wort into the fermentor, leaving all those hop particles behind, pitched the yeast (Red Star Lager. Please! NO COMMENTS. It's hard enough getting supplies here.) Put on the blow tube, and put the fermenter back in the refrigerator. I had the Temp. set at 45 degrees. After a week, I replaced the blow tube with an airlock, and bottled after a month of fermenting.

S.G 1.052
F.G 1.016

Very smooth, nice hop balance, but a bit heavy for a summer drink. Will try to save the rest for this fall.

Karl "who knows what's next" Lutzen

Date: Mon, 12 Aug 91 10:19:19 EDT
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re Vapor bubbles in thermometer

Many thermometers have a relief reservoir at the high end. This may be useful to prevent explosions if the thermometer is heated above its range, but I have also been told in the labs I used to work in that you can sometimes drive the mercury up into this reservoir and get the mercury back in one piece. Try concentrated salt water (at least 12 ounces (weight) of salt per quart of water), probably in a stainless-steel pot (aluminum could corrode in boiling salt water).

The opposite approach, using rubbing alcohol or glycerine in a freezer, might also work, but it's unlikely your freezer will go low enough (and I'm not sure what the freezing point of mercury is...).

Date: Monday, 12 Aug 1991 09:01:04 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: M&F Wheat Extract

>From: Bob Devine 09-Aug-1991 0848 <devine@cookie.enet.dec.com>

>> From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>

>> M&F Wheat is very nice, but a little dark. If you use two
>> cans two cans,
>> you will get a brew that is closer to a Dunkelweizen than a
>> plain Weizen.

>I would classify such a higher gravity beer as a "weizenbock".
>A "dunkelweizen" should have some roasted grain flavor/aroma.
>Weizenbocks have the characteristic of bock sweetness but with
>wheat flavor (duh!) and the phenolic nose of weizen yeasts.

I am confused here. Two cans of malt extract (assuming 1.5 Kg
cans) is the standard size for a regular batch. How could this
ever be referred to as a "higher gravity beer"?

Yet I see people making such references on a semi-regular basis.
Am I missing something important here?

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Mon, 12 Aug 91 11:30:04 EDT
From: Paul M. Hubel <pmh@media-lab.media.mit.edu>
Subject: Re: Homebrew Digest #679 (July 15, 1991)

Date: Mon, 12 Aug 91 10:46:03 CDT
From: tony@spss.com (Tony Babinec)
Subject: new york places/glass versus plastic

Hello from a Chicago-area homebrewer. I've been reading the digests from #697 on and have enjoyed the discussion.

re New York places to visit: I suppose McSorley's is a must visit, but just east of it on the same side of the street, you'll find Brewski's. The neighborhood is part-Ukrainian, and you're liable to find a mix of beer lovers and USSR expatriates--thus the name. I recall roughly 7-10 beers on tap, including Old Foghorn (!) and a brown ale from the Brooklyn Brewing Co. There also is a list of easily a couple hundred bottled beers from around the world and U.S., and the prices weren't bad (for New York). Brewski's is a tiny place, with a short bar and a handful of tables, but well worth the visit.

Within walking distance, just south of Washington Square and the NYU campus, is the Peculier Pub, at Bleecker and LaGuardia. Again, you'll find a draft selection of choice German and English beers, including Fuller's ESB (!) the last time I was there, along with a large bottled list.

Finally, at the south end of SoHo, on Thompson Street, is the Manhattan Brewing Company, a brewpub featuring a number of draft products.

All over Midtown, you'll find Guinness, Bass, and New Amsterdam. I usually try to stop at Rosie O'Grady's (the bar, not the restaurant) for a Guinness. It's typically drawn slowly for the creamy head. Have you ever seen those bartenders who leave a signature shamrock in the head? They say you should be able to float a coin in it! Rosie's is on 7th Avenue at about 50th (north end of Theater District).

re Mr. Berger's question on carboys versus buckets: the usual reason given for using a glass carboy rather than plastic is a good one, namely, the glass is less likely to scratch when being cleaned than plastic. The small scratches in plastic might harbor bacteria that will contaminate your wort in primary. The real reason to use glass is so that you can watch your beer! Seriously, with plastic buckets you know something's going on in there, but you can't really see it, and there is a temptation to lift the lid, thereby risking contamination. With glass, in addition to seeing how far along your fermentation is, you get to see the yeast clumps roll around in the wort! I've brewed about 25 batches now, and I still find this to be amongst the most fun parts of the process (next to sipping the beer and crafting a recipe).

Date: Mon, 12 Aug 91 11:50:20 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Vapor bubbles in thermometer

As to where you can buy a thermometer cheap and quick: I use a darkroom thermometer, available at any photo store for \$10-\$20; ok, maybe that's not cheap enough, *but* they are fast acting bimetal devices (harder to break), with an easy to read dial. Oh yeah, they glow in the dark, if that helps :-). Mine is `recalibratable', which means that I can rotate the dial w.r.t the needle if it ever gets out of whack.

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The simplest surrealist act consists of going out into the street, revolver in hand, and firing at random into the crowd as often as possible.

-- Andre' Breton, 1929

Date: Mon, 12 Aug 91 12:11:30 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Malts & Carboys

[I may have accidently sent an unfinished copy of this out; if so, I apologize]

On Sun, 11 Aug 91 16:39:21 -0400 (EDT), Peter Glen Berger <pblp+@andrew.cmu.edu> said:

Peter> 1) What advantages are gotten out of a carboy rather than bucket?
Peter> Will it make a difference for my first few batches which will
Peter> undoubtedly be made with "commercial" hopped malt syrup? How much
Peter> should I expect to spend on one? Can I get one anywhere but a
Peter> homebrew shop?

Carboys are easier to keep clean than buckets -- they don't scratch like plastic -- so there will be less chance of infection. I wouldn't worry about getting one until you've got the technique of brewing, cooling, fermenting down; it's easier to pour stuff into a bucket, and if yours has a spigot on it, easier to hook up the bottling hose. You can pick up a 5 gallon carboy for about \$8-12; I got a 7 gallon one from Colonel John for about \$15-20 including shipping. Homebrew shops should have them, and I picked a couple up from a housewares (dried flowers and stuff) shop.

Peter> 2) Could anyone describe the differences between
Peter> a) Various brands of hopped malt extract.
Peter> b) UNHOPPED malt extract, and the hopped kind.
Peter> I think I have a handle on the from-scratch method (although I'm not
Peter> ready to try it, yet). Basically, what are these prepared
"syrups"
Peter> really going to produce? For info, my "starter kit" came with
John
Peter> Bull hopped amber.

The hopped versus unhopped extract is pretty simple: the manufacturer has put hops (of *his/her* choosing) into the syrup; same with `stout', `amber' or whatever-style syrups. You can produce good beer with them, but you give up some control and freedom. I like using the unhopped, light (un-dark, not `lite'!) extracts, then adding my own hops, and coloring/flavoring with specialty grains. The AHA has a nice, free pamphlet which describes how much of what grain to use to achieve various styles; I think they call it something like ``Using specialty Grains''.

By ``from-scratch'' are you talking about all-grain? Stay with the syrups for a while -- get the techniques down before talking the all-grain plunge. You'll learn very rapidly, but it's easier if you learn one or two things at once!

Good luck.

- - -

The simplest surrealist act consists of going out into the street,

revolver in hand, and firing at random into the crowd as often as possible.

-- Andre' Breton, 1929

Date: Mon, 12 Aug 1991 12:20 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: John Bull extract

Greetings,

Dave Sylvester asked about John Bull extract and I've recently been wondering about it also. I have made a few good beers with JB amber and dark (both unhopped), and I'm thinking about using it a lot more. So I was thinking about this brewhaha with adjuncts in extract. According to Zymurgy's special issue on malt extracts (V9,No4,1986) the "AHA Definitive Guide/The Lowdown on Malt Extracts" (pp20-23) lists the ingredients for JB's light and amber as just "malted barley extract"--the dark has caramel as an additional ingredient. My question is how reliable is this? In the table did they just write down what the label said? Or were they sneakier than that? After all they do list the Bittering Units per can; that is certainly not listed on the label. Does anyone know anything about this? By the way, some of JB's other extracts are listed as having more than just malt and caramel. Some, like the American Light (why bother any way-- pardon my snobbery) have corn syrup, and their Master Class kits have stuff like iso-hop extract, coloring, Irish moss, and sodium bicarbonate! I guess they try to do it all for you. One thing that seems to be found in a few M&F extracts that I can't figure out is d-glucitol. Anyone out there know what this is (I'm a physicist, I don't do chemicals)?

G'Day,

Joe

Bitnet: GERMANI@YALEVMS
Decnet: 44421::GERMANI

%%%

What care I how time advances:
I am drinking ale today. Poe

%%%

Date: Mon, 12 Aug 91 12:13:56 EDT
From: "Peter J. Stefanski (Technical Assistant)" <STEFANSK%SJUVM@CUNYVM.CUNY.EDU>

Subject: John Bull extract

When visiting New York, and looking for a great place to taste some truly exotic brews, one cannot afford to miss one of my old time favorites:

B R E W S K Y ' S B E E R B A R

With over four HUNDRED (400) brews and ales to choose from, it effectively manages to blow away any competition, including the famed McSoreley's. The place is small, sawdust on the floor, NO commercial beers (no Bud, Coors, or any other brands who have the tenacity to call themselves beer makers), rock-and-roll on the radio, Harley Davidsons rumbling on the street outside (and sometimes inside too|), all of it in the Village on E. 7th St.

Rating: ***** Five Stars, by yours truly.

Enjoy, and No, I'm not getting paid for this.

Thanks,

Pete

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*-----*  
*  
* Peter J. Stefanski      |      Phone: (718) 990-6748*  
* Technical Assistant     |      InterNet Address:      *  
* St. John's University   |      stefansk%sjuvm@cunyvm.cuny.edu *  
* Grand Central & Utopia Parkways | Bitnet Address: *  
* Jamaica, New York 11439      |      Stefansk@SJUVM      *  
*-----*  
*
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Date: Mon, 12 Aug 91 12:35:22 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: NYC pubs -- a brief trip report

Thanks to all who responded to my query. I guess I went to all the pubs which were mentioned except The White Horse. Here are excerpts from some of the respondents and my comments:

From: "Harold A. Rosenberg" <rosen@rockies.eecs.umich.edu>

> I was in NY a couple of weeks ago, and a friend took me to McSorleys.
> It is billed as the oldest bar in NY City. They have two choices of
> beer, light and dark, and you usually order two at a time because they
> are in such a rush that they only fill the glasses half way (they are
> priced accordingly.) The beer was pretty good, and the atmosphere
> was interesting. It seemed more the run down type of place that you
> would find in a college town than a NY bar. It was a definite relief
> from all of the overpriced trendy places that I had seen in NY.

I found the light a bit thin, but quite respectably hopped. The dark was a bit too sweet for my taste, but decent; my companions preferred the opposite of me. We stopped in about 5pm on Saturday, and the place was crowded, so I would avoid it at night.

From: mittle@watson.ibm.com (Josh Mittleman)

> The Manhattan Brewing Company, which is in lower Soho. I think it's on
> MacDougal at Spring St., but don't quote me. They brew five or six
kinds
> of beer, and serve a decent southern-style barbeque to go with it.
Decent
> food, great beer.

If I recall, they're on Broome just west of Broadway. Didn't try the food, but they had a *very* good Bavarian style weizenbier. Their amber was OK and their stout too sweet, but I had these after the weizen so my opinion may have been biased. The place? We got attacked by a cockroach, the music was more suitable to a dance club, and the interior looked like a mutant hybrid between techno-industrial and wood-brass fernbar. Service was good and prices were decent.

> The Slaughtered Lamb Pub, on 4th St., west of 6th Ave. If you knew the
> Peculier before it moved, this is in the same place. They have a brew
> called Full Moon Ale, which is their own. Very nice. They also have
ESB
> on tap.

I enjoyed the Full Moon, but thought it was a bit thin -- I preferred the ESB which seemed more balanced. Their beers are made for them at ``by a small brewer in upstate New York'' (any guesses? :-). Good selection of other beers, too. The interior looked inviting, but we sat outside and watched the crowds go by. Pleasant experience, but their prices were rather high -- about \$4.50 for a pint of Full Moon or ESB.

> I've heard of a place called the White Horse, on Hudson St., but I haven't been there yet.

Neither did I -- no comment.

> McSorley's is a tourist trap. Not worth the trouble, in my mind.

Seemed that way -- we were walking down the street and got accosted by a carful of Virginians demanding that we tell them where Mecca -- er, McSorley's -- was.

From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu

> I highly recomend McSorleys, although go early in the day so as to avoid the line. I don't think that it is worth waiting hours in line for.
> They only serve their own beer (and coke). The dark is better than the light. They sell it in small mugs and you must buy two at a time, but that's no problem because you'll probably want to drink more than that.
> When McSorleys gets crowded,

[probably about lunch time! :-]

> stagger down the street a block or two to Brewskis. The last time I was there they had every beer from Anchor Brewery on tap, as well as a good selection of bottled beer. If you haven't had Liberty Ale on tap you must, its heavenly.

I really liked Brewski's -- large selection (100-150?) of interesting beers (eg: a bunch of Belgians), but no homebrew. Also, if you're heading to NYC, Brewskis has got a Christmas in August special: all beers at half price, which brings an \$9 krieg down to less than I can buy it in the store. The deal runs through the end of August.

Prost!

- - -

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-- Andre' Breton, 1929

Date: Mon, 12 Aug 91 09:41 MST
From: DAVID KLEIN <PAKLEIN@ccit.arizona.edu>
Subject: Wort chilling

Hi

Recently there has been a discussion of using ice to cool the wort, and this included a comment on using ice that was colder than 0 degrees. What about using something even colder. Liquid nitrogen. @-177 C (if I remember correctly) A couple of liters should cool the wort right down, and talk about cold break... Further, I can't believe anything could live it it (and if it could, I doubt chlorine would do anything to it anyway) and instead of forming water, you get nitrogen, which as perviously stated will just bubble back out.

Most people here are at a research lab or university, and thus the stuff should not be to hard to get (if you can't find it, what about dry ice).
It's cheap (<1.00 a liter usually).

Has anyone tried this? With what results?

David

Date: Mon, 12 Aug 1991 11:45 EST
From: STROUD%GAIA@sdi.polaroid.com
Subject: thermometer breakage

Chad Epifanio writes:

>The end of the case made contact with a palm frond, and the resulting shock
> reduced the thermometer to a mass of glass shards and liquid metal.

First of all, I hope that you are mistaken and that the liquid in the thermometer was either toluene or alcohol based (i.e., it was red).

If it was silvery, it was mercury. In that case I hope that you broke it outside, because if you broke it inside your home and the mercury bulb shattered, you have a serious problem on your hands. Although it may not look like much, that mercury is a health hazard. If dispersed on the floor in a room, the vapors from it can reach a dangerous levels. You should consider getting a mercury absorption kit (available from lab suppliers like Aldrich Chemical Co. or Fisher Scientific) and get that stuff out of there.

The proper way to get rid of the bubbles in a thermometer column is to immerse the bulb in a solution cold enough to contract all of the liquid back down into the bulb. Depending on exactly what kind of thermometer you are using, a salt/ice bath may be enough (Calcium chloride/ice gets colder than sodium chloride/ice). For low temperature thermometers, one may be forced to go to a dry ice/acetone bath).

This should be a warning to all of you homebrewers out there. DO NOT use a mercury thermometer in your brewing. It is dangererous and will cause you problems if it breaks (which it will eventually). At the very least you will be forced to dump a mash or wort if it breaks in them. Get yourself a toluene or alcohol thermometer. Even better, get a digital thermometer. They are more accurate, are easier to read, and won't break when you drop them. Cole-Palmer (1-800-323-4340) sells a very nice one for \$29.50. It is a solid-state electronic thermometer that reads temperatures from -58 to 338 degrees F. It has a detachable general-purpose stainless steel probe that is 5-3/16" long. It comes with a 1.4V battery that lasts for 1000 hours. Accuracy is +/- 2 degrees up to 290 degrees. They take Visa or MC and there is no minimum order (there is also a shipping charge). I have one that I've been using for three years and the only problem I've had with it is that I had to clean the battery contacts once. I highly recommend it. Other lab suppliers offer similar digital thermometers.

Steve Stroud

Date: Mon, 12 Aug 91 12:13:55 EDT
From: hersh@expo.lcs.mit.edu
Subject: Hard Cider Mailing List Re-Post

Thought I'd re-post this in case anyone missed it the first time. Some of the people who I said I'd add automatically (people who requested cider info directly from me a few months back) your addresses bounced. Rather than post those names here, just look for mailings from cider@expo.lcs.mit.edu. If you don't get anything inside the next 2 weeks or so (it will take time for traffic to pick up on the list) then please send a subscribe message. Sorry about that, but I haven't kept all the bounce messages and I'd rather not take up too much more HBD space with administrivia.

So here it is again....

I am pleased to announce the creation of a Hard Cider Mailing List, with me as it's humble organizer.

To get on the list please do the following:

- 1) Send Mail to cider-request@expo.lcs.mit.edu
- 2) Put the word Subscribe on the subject line
- 3) Include your preferred e-mail address in the body of the message, I don't want to rely on the included reply address

To get off the list or stop multiple copies:

- 1) Send mail to cider-request@expo.lcs.mit.edu
- 2) Put the word unsubscribe on the subject line
- 3) Include the e-mail address to which the cider list has been getting sent in the body of the message (again I don't want to rely on reply addresses)

To submit to the list:

- 1) Send mail to cider@expo.lcs.mit.edu

Thnigs to remember:

- 1) This is an echo'ed list not a daily digest
- 2) There is a human processing subscribe/unsubscribe requests
- 3) Please no flaming!! Let's try to keep this on a par with the HBDS quality

Enjoy.

JaH

PS Presently this offer is only being made available to HBD Subscribers and not the newsgroups. This is in order to try to keep the discussion level high, and the traffic volume manageable.

Date: Mon, 12 Aug 91 13:32:28 EDT
From: hersh@expo.lcs.mit.edu
Subject: Corn Syrup in Extracts, Brooklyn Lager

Well this ain't about John Bull, but a few years back there was a real inexpensive extract that used Corn Syrup in it. I think it was called American Eagle and came out of one of the Carolinas. I used it a few times, but didn't like it that much, then I looked at the label and discovered why, it had Corn Syrup in it. I found it OK to use as a fortifier for building up the gravity of other recipes without modifying the taste too much, but I stopped using it as a base for recipes.

Won't swear to this but I think as with many other Northeast beers, Brooklyn Lager is brewed under contract by you guessed it.... F.X. Matt's in Utica, the brewery that has made a quite a killing on this contract brewing scheme.

Dry Malt extracts & Bread. Well yes & no. Dry malt extracts were at one time made exclusively for the Bread making industry (pre-prohibition). During prohibition the way a lot of breweries remained in business was to make Extract Syrups for "breadmaking." Of course records show that during prohibition extract production went up to 10X what the Bread making industry actually used. You guess where the rest went. In recent years many extract makers have cropped up that produce their product exclusively for the homebrewing market. In particular Alexanders is one of these, though I suppose many of the British & German brands are as well. I think Blue Ribbon was probably an example of extract brewed for bakers interests, not brewers, but things have changed a lot since the days of Blue Ribbon.

- JaH

Date: Sat, 27 Jul 1991 05:16:25 +0000
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : Calcium Chloride

Chris Swingley writes

>Where does one get Calcium Chloride? I want it to
>eliminate the 500-770 ppm of bicarbonate. Boiling
>the water after addition of enough CaCl₂ ought to
>remove most of the carbonate, and the
>Chlorine should evaporate upon boiling.

Pardon me if my chemistry is mistaken, but I can't see the above being effective. Your water contains alkaline buffers, namely, calcium bicarbonate and calcium carbonate. The latter is largely insoluble, but will still react with acidic mashes and worts. One can convert the bicarbonate to the carbonate by boiling, and then eliminate most of the carbonate by cooling and racking. IMHO, this method is tedious and not completely effective anyway. So chemical removal is required.

In theory, the bicarbonate could be precipitated by adding some soluble salt, XY, such that X-bicarbonate is insoluble. I can't think of a good example offhand, but the salt would probably involve a medium-heavy metal, which could be dangerous. The best method is to add just enough of a weak acid (eg, citric or lactic) so that all the buffer is consumed in the reaction. I have found that a quarter teaspoon of citric acid per gallon will remove about 160 ppm carbonate. I don't completely trust water authority figures, because these are often averaged over wide areas. To be sure, you really need to titrate your tap water using some acid-base indicator such as methyl orange. In other words, add small amounts of acid incrementally to a measured volume of water until the colour change indicates that the solution has just become acidic. You could use pH papers instead of the indicator, but the results will not be as precise.

Adding calcium chloride will precipitate nothing, because the metal 'X' is the same as that already present. This method will increase the chloride ion content, which is not the same as the chlorine content. Chloride ions are said to improve the smoothness of sweet, dark beers, and the most common source is table salt (sodium chloride). Salt substitutes such as potassium, calcium and magnesium chlorides are often available from health-food shops or pharmacists. Watch out for additives !

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Date: Sat, 27 Jul 1991 05:16:25 +0000
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : Oatmeal stout

I can only agree that rolled oats are better than steel cut, on the grounds that the whole oats will contain oat germ, which is a source of oil and could affect head retention. Some writers also claim the oil can give a rancid/bitter taste, although I haven't tested this personally.

After observing my porridge as it was cooking one morning, it did occur to me that all that lovely viscosity might do wonders for a beer's head retention. So I used rolled oats as an adjunct in the next lager mash. Flavour was good; a sort of smooth graininess. Clarity was terrible, even after employing a half-hour protein digestion rest and testing for starch end-point. I concluded that I had encountered a protein haze of fairly large proportions, which probably explains why oatmeal is traditionally reserved for stouts. Incidentally, the haze was responsive to isinglass finings.

Some questions for any biochemists out there : would a longer protein rest, or the addition of extra digestion enzymes, cure the haze problem ? Or might it defeat the original purpose of introducing more gum-like substances into the mash ?

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Date: Mon, 12 Aug 1991 14:57 EDT
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Source of calcium chloride

>From: Chris Swinglet (ez005142@pollux.ucdavis.edu)

>Where does one get Calcium Chloride?

Calcium Chloride is the prime ingredient in salt which is marketed as "lite". You can find some brand or other in your local grocery store.

My purely volative random access memory says that ice cream salt (rock salt) is another kind of salt as well. But it's taken too many voltage surges and that info is even beyond Norton's at the moment.

Kinney Baughman | Beer is my business and
baughmankr@conrad.appstate.edu | I'm late for work

P.S.

Who we gonna pick on next?

Date: Mon, 12 Aug 91 08:25:40 CDT
From: "Randy Pals" <uunet!inland.com!pals@uunet.UU.NET>
Subject: Hot/Cold Gushers: Gas Law

Date: Mon, 12 Aug 1991 15:39:47 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: SG question

Ok, here's an odd question: Which would have a higher specific gravity, wort that was mashed at low temp (ie. highly fermentable), or wort mashed at a high temp (ie. less fermentable)? Both were converted to completion.

Your first thought is probably that they are the same. But try thinking of specific gravity in terms of thickness of the fluid, rather than the amount of dissolved solids. The high temp. mash will have larger molecules (on the whole) than the low temp. mash. Will these larger molecules make the solution "thicker", ie. have a higher SG? Just what is specific gravity measuring, anyway?

Russ G.

Date: Mon, 12 Aug 91 14:09:34 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Carry a Spare

From: chad@mpl.UCSD.EDU (Chad Epifanio)

>While
>checking my equipment, I found that my thermometer had developed a case
of the
>bends. It had several distinct vapor bubbles in the mercury column,
making it
>offset by an unknown amount.

(Stuff about swinging the thermometer overhead deleted....)

>I heard
>a distinct(you guessed it) crash. The end of the case made contact with
a
>palm frond, and the resulting shock reduced the thermometer to a mass of
>glass shards and liquid metal.

Sooner or later, most brewers experience the distinct (you guessed it)
crash
of a thermometer or hydrometer biting the dust. This usually happens when
you
need it most, i.e. while brewing. One thing you can do to minimize the
impact
of the distinct (you guessed it) crash is to simply carry a spare. If an
instrument breaks when you need it, you retaliate by whipping out the
backup
copy and proceeding undauntedly. Then you have until the next time you
brew to
replace the spare. Since you'll probably be visiting your supplier before
brewing again anyway, there's no additional hassle.

I've kept an extra hydrometer and thermometer handy for about four years
now
and in that time I've broken one thermometer. That one experience
convinced
me that I'd always carry a spare.

Now if they'd just make them with flat sides instead of round, you could
place them flat on a table and they wouldn't roll off!

CR

Date: Mon, 12 Aug 91 16:40:38 EDT
From: wbt@cbema.att.com
Subject: The Big Chill

jupiter!sewer!psrc@abars.att.com writes:

> From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
>
> Assume you have five gallons of 100C wort (just boiled). How much ice
> will it take to get the temp to pitchable temp? Well, you need to drop
> five gallons by 80 degrees C. If I am correct in remembering that
> water's heat of fusion is 80, then an equal amount of 0C ice will be
> needed to lower the temp of some amount of 100C water. Thus, you would
> need equal volumes, which is quite a dilution of the original wort.

This is correct, but as Kurt noted, there is more to the equation.
We can make a pretty accurate prediction, in fact, with just a bit of
guesswork.

I'm not going to go through all the math here; suffice that the heat
needed
to change the temperature of a substance (Ice, water, or wort in this
case)
is the material's mass times its specific heat times the change in
temperature. Water has a specific heat of 1 cal/g-C as a liquid, about
half that as a solid. For ice to melt, it must undergo a phase change,
requiring energy amounting to its latent heat of fusion times its mass.
The latent heat is 80 cal/g.

The specific heat for the wort is the tough part. I found one
reference which states that a 4% solution of cane sugar in water has a
specific heat of .756 cal/g-C, but I find that a suspiciously large
change;
caveat emptor. Don't forget that the specific heat will be slightly
different depending on the type of wort you have; a barley wine wort will
have a different value than a light pilsener. However, as the numbers
will
later show, the sensitivity to specific heat is not *that* great...

OK, assume a spherical football... no, wait, that's another story. Ah..
assume you just pulled the boiler off the burner, so you have hot wort at
100C. You want to dilute this with ice to get 5 gallons of 72F (22C)
wort,
cold-broken and ready for the yeast. Also assume ice at 0 F, which is
typical for American freezers. Then:

If the specific heat (C_p , my poor attempt at $c_{\text{sub-p}}$) of the wort
concentrate is 1 cal/g-C (like pure water), a 5-gallon solution at 72F
would be obtained by mixing 7.7 kg (8.5 liters) of ice with 11.3 kg (3
gallons) of boiling wort. So instead of the original estimate of
50/50, we've got something more like 60% wort / 40% ice.

For a wort-concentrate C_p of 0.9, that becomes 11.7kg (3.1 gallons) of
wort and 7.3kg (8.4 liters) of ice.

For $C_p = 0.8$, it's 12.3kg (3.2 gallon) of wort and 6.7 kg (7.4 liters)
of ice.

For $C_p = 0.7$, it's 12.8kg (3.3 gal) of wort and 6.2kg (6.9 liters) of

ice.

I'd guess the specific heat at something around .9 to 1.0, so I'd say that about 8 liters of ice would do the job, and you want to have 3 to 3.2 gallons in the boil. The initial gravity of the full 5-gal wort should be about 60% of that of what was in the boiler; e.g., if your boiler gravity (mind you, corrected to 60 F!) is 1.080, the 5-gal wort gravity will be 1.048 ($0.6 * 1.080 = 1.048$).

Oh, if anyone's wondering "Why does this dweeb keep mentioning gallons of wort and liters of ice?", it's because I figure everyone can picture 2 liters; it's the size of a plastic pop bottle. It takes four blocks of ice that size to cool three gallons of boiling wort.

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Mon, 12 Aug 1991 16:02 EST
From: STROUD%GAIA@sdi.polaroid.com
Subject: Quebec City pubs & brewpubs

I'm going to Quebec City in a few weeks. Never having been there, I wondered if anyone knows of any especially good bars/pubs/restaurants to visit. A good beer selection is important, of course.

Also, I believe that there is one brewpub there, called L'Inox??? Anyone ever been there?

Thanks.

Steve Stroud

End of HOMEBREW Digest #700, 08/13/91

Date:Tue Aug 13 08:21:15 1991
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>
Subject: Dunkelweizen, Weizenbock?

As I understand it, the 'higher gravity' for weizenbock and dunkelweizen is about what you get from two cans. What is a regular batch for most styles is high gravity for wheat beers.

This may not be %100 correct, I am just going by what I have been told by judges when entering my weizens.

Bill

Date: Tue, 13 Aug 91 09:01:36 EDT
From: Steve Anthony <steveo@Think.COM>
Subject: Wort Chilling

Seems to me that the price of extract keeps going up and up. To counter the trend, I'm thinking of going to all-grain. I do partial grain brewing now (3-5 lbs grain with 5 lbs extract, for example), so it won't be that great a step. I know I need to get a 8g brew pot, I have a nice mash tun (4g SS stock pot), a lautering system will be easy to devise (based on Papazian's Zappap (sp?) system). The one thing that has me stumped is the wort chiller.

I had thought that getting a length of copper pipe and having a friendly local plumber coil it for me would be a start. I could then sweat solder (using non-lead solder, of course) some elbows and straight runs of pipe on to the coil; perhaps using some flexible hosing and hose clamps for areas where one might need to be able to bend the tube. I thought I might even put a valve and perhaps a thermometer on the output side.

I had then thought that putting the coil of the chiller in my kitchen sink and surrounding it with crushed ice water would cool the boiling wort appropriately. But will it? Is there a way to figure out what the resultant temp of the wort would be? I'd hate to end up with wort that was at 120F and risk possible infection waiting for it to cool in the carboy prior to pitching.

Any comments, answers, etc are welcome!

Prost!

Date: Tue, 13 Aug 91 10:53:05 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Wort chilling

On Mon, 12 Aug 91 09:41 MST, DAVID KLEIN <PAKLEIN@ccit.arizona.edu> said:

DAVID> What about using something even colder. Liquid nitrogen. @-177 C
(if I
DAVID> remember correctly) A couple of liters should cool the wort right
down,
DAVID> and talk about cold break...

Even better -- if this idea works at all -- would be liquid oxygen: cool
and aerate your wort simultaneously!

(just don't smoke near it :-)

Date: Tue, 13 Aug 91 09:40:24 EDT
From: "Dr. Jean" <MS3Y@CORNELLA.cit.cornell.edu>
Subject: Re: Specific gravity and fermentables

Russ Gelinas asks if a high-temp mash full of dextrins or a low-temp mash full of fermentables will have a higher specific gravity. I'm not expert enough as a masher to give you an answer in terms of yields. However, I claim that original gravity and % fermentables are independent of each other.

If you add enough corn sugar to a batch, you can get the O.G. up very high and still have a very light-bodied beer (like malt liquor, yuck) because all the sugar is fermentable. Conversely, if you add corn syrup or boiled oatmeal to the wort, you will again increase the gravity, but without adding much in terms of fermentables. After all, the yeast can't assimilate the dextrins in Karo or the glucans in oatmeal. Adding these adjuncts (which I don't recommend) will produce a syrupy heavy-bodied beer.

Specific gravity is the mass of one cubic centimeter of wort, measured in grams. Any carbohydrate that dissolves in water will increase the initial gravity, whether or not it is fermentable. Body in beer is related to the viscosity of the beer, which depends on the presence and the length of non-fermentables (whether these are dextrins and glucans or peptides has been a matter of intense debate in earlier HBD's)

So, Russ, whether you mash hot or cold, if your yield is the same, your OG will be the same whether it is due to dextrins or fermentables.

Did I answer the right question?

Cheers -- Jean

- -----Brewless? Clueless? Join us!-----

- -----Ithaca Brewers' Union-----

Date: Tue, 13 Aug 1991 11:20 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: Liquid nitrogen in wort.

Greetings,

David Klein suggests using liquid nitrogen or dry ice for chilling wort. I believe, as David suggests, that nothing will probably be living in either, however the thing that I would be concerned about is what chemicals (or other debris) is mixed in. One never knows what was in a nitrogen dewer in the past. I know lots of people that have broken off pieces of tubing into dewars, and I've often seen bugs and dirt in them also. Then there are always people (like me) who dip everything they can find in the room into liquid nitrogen just for fun.

All of this is just something to consider before actually adding liquid nitrogen directly to wort. But of course, against my own advice, I have put it directly into things that I have consumed and I'm still alive. So I guess what I am saying is you might want to think about where something has been before putting it in your wort, and that microbes are not the only thing to worry about.

G'Day,

Joe

Bitnet: GERMANI@YALEVMS
Decnet: 44421::GERMANI

%%%

"Fermentation may have been a greater discovery than fire."
--David Rains Wallace

%%%

Date: Tue, 13 Aug 91 10:32:32 CDT
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Guinness Taps

>
>Does anyone know either how to assemble a Guinness-style tap (e.g., size
>of spout; pressure of the gas; percentage of nitrogen and other gases;
>etc.) or how to get the real thing?
>
>
>John Kim
>

My 1991 Rapids catalog has Guinness Taps for about \$35.
It also shows a Guinness Flow Control Faucet for \$70.50.
I dont know what all you'd need, but they seem to have the parts.

Darren

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*-----*  
-----*  
| Darren Evans-Young, Sys Prg   BITNET: DARREN@UA1VM.BITNET |  
| The University of Alabama   Internet: DARREN@UA1VM.UA.EDU |  
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*-----*  
-----*  
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Date: Tue, 13 Aug 91 9:25:32 EDT
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)
Subject: PLEASE READ THIS!! (Was: rampant infections)

This is a re-post of an earlier submission. The response was underwhelming. Respond via e-mail if you don't want to clutter the digest, but PLEASE RESPOND!

* PLEASE PLEASE PLEASE PLEASE PLEASE PLEASE HELP ME! *

I have a severe problem that I hope somebody can help me with.

I have had to toss my last two batches of beer due to really horrible, awful, slimy, foul smelling infections. Well, probably not that bad, but bad enough.

I used to produce some really good beer, but lately I can't seem to keep the "undesirable elements" out of my fermenter.

I am not aware that I have been doing anything different from my traditional procedures. Most of my brews are extract and I usually do a boil of only about 3 gallons, adding 2 gallons or so of chilled bottled spring water to the fermenter. This procedure has, historically, worked quite well for my extract brews. I occasionally do a full boil when a partial mash has been involved, but these are a pain since I don't have a wort chiller (yet.)

I do the primary ferment in a 7 gallon carboy, and I do secondary in a 5 gallon carboy. I recently replaced all carboy stoppers and siphon hoses. I sanitize everything in a chlorine bleach solution and rinse with hot tap water. I am very careful with my siphoning procedures, probably to excess. i.e. I do things like wipe around the mouth of the carboy with a piece of gauze soaked in ethanol before putting in a stopper or a siphon hose. I'm getting absolutely anal with my process and nothing seems to help.

Now the "Clean out the Closet Porter" (one of the few full boil batches that I do) that I brewed a while back is growing some ugly looking scum on the surface. I hadn't had a chance to bottle it, but I didn't worry since, of course, I felt that I had done everything properly and that I could leave it in secondary for another week or two. The temp. where I stored the fermenter has not gotten above 70 degrees F. and typically stays at about 65.

Could I have a nasty infection in my kitchen that permeates everything? Could my bottled water supply (Poland Springs) have gone bad? Could my cat be spitting in the fermenter when I'm not looking? Will I have to hose down my kitchen with sanitizing solution? Would an ionizing air filter help?

Help! I'm starting to worry! And I'm all out of homebrew.

- - -
Kevin L. McBride | "It's the quintessential "shell script from hell."
President DoD | People sometimes gather their friends around and
MSCG, Inc. #0348 | run it just for the entertainment value."
uunet!wang!gozer!klm | - Larry Wall on "Configure"

Date: Tue, 13 Aug 91 11:21:16 EDT
From: card@apollo.hp.com
Subject: HUNTER 42205PEM-AC

Hi:

Does anyone know where to get the HUNTER air-stat (42205) in the BOSTON area? The 2 references I got from Hunter are sold out and will not re-supply until next spring.

I also tried Builder's Square in Nashua NH but they're sold out too.

/Mal Card

p.s. You can buy directly from the factory (mail order) at the full \$50.00 price. But knowing they can be purchased for 19.95, I'm not really enthused about buying direct.

Date: Tue, 13 Aug 91 09:26:16 -0700
From: mcnally@Pa.dec.com
Subject: Quantity of beer in Germany

I've seen some really disturbing allegations that the beers poured in some Munich beer gardens and at Oktoberfest are routinely shy of a liter. While there may be some rogue pourers who commit this crime, it should be noted that at Oktoberfest several inspectors patrol the tents with a notched stick used to randomly inspected just-poured glasses of beer. If a short glass is found, the customer gets it free and the perp is fined.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Tue, 13 Aug 91 09:44 MST
From: DAVID KLEIN <PAKLEIN@ccit.arizona.edu>
Subject: Re: Liquid Nitro.

Whoops...

After yesterdays submission about liquid nitrogen, I checked the good old CRC, and checked some numbers. First (for what it matters) the T of LN2 is -195 C (not -177 C) But, unfortunately, the specific heat is only about 0.2 kcal/(l*degree C). The heat of vaporization buys a 2 degree reduction in the water temp for 5 gallons water, and 1 liter of LN2. So, the calculations show that one needs 15-20 l of LN2 (4 - 5 gallons). this is quite a bit of liquid to carry home. (or buy at 3-4 \$ per gallon.)

I also did the calc for dry ice, and found that about 25 Kg (>50 lbs) would do the trick. I don't remember how much that costs though...

Well, it was for for a while...

Dave

Date: Tue, 13 Aug 1991 14:07:43 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: oatmeal

Steel cut oatmeal needs to be mashed. Because off the heat and pressure used to make rolled oats, however, they (rolled) do not need to be mashed. I made a stout using 1 lb. steel cut oats mashed with 3.5 lbs of pale malt (and then added to 6 lbs of dry malt), and it turned out delicious. But it has no head. It's well carbonated, but the head disappears almost immediately. My guess is that it's because of something in the oatmeal (proteins? oils?). What could I use the next time to increase the head retention? Wheat flakes? Barley flakes?

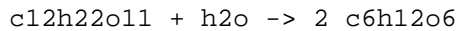
And, could someone please send me the address of the infamous Colonel John?
It's time for one of those 7 gallon carboys. Thanks.

Russ G.

Date: Tue, 13 Aug 91 13:58:28 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re SG qq

Don't confuse SG and viscosity. SG is density; dissolving sugar in water doesn't increase the volume proportionately, so the density goes up. Viscosity is a much touchier subject, but I would guess that green wort with more unfermentables would have a higher viscosity---not sure whether it would be measurable, but many thickeners are naturally-occurring sugar polymers (cf cornstarch).

I would assume that converting the same weight of starch to solubles would produce the same SG regardless of the mix of fermentables and unfermentables (dimers vs oligomers?). It's possible there's some effect from hydrolysis of the sugar bonds, but I'm not sure which effect



will have on density (e.g., do the smaller molecules hydrate more or less effectively?, does absorbing h₂o reduce the volume by more or less than it's expanded by increasing the mass of the solute?); in either case it's likely to be very small.

Date: Mon, 12 Aug 91 15:13:07 EDT
From: subotic@erim.org (Nik Subotic)
Subject: Redhook ESB Recipe

Hello all,

Just recently I had the pleasure of touring around Washington state. As part of the "vacation" my wife and I went through a number of brewpubs in the Seattle area (thanks to the people who emailed lists to me telling me where they were and describing them -- that information was invaluable!). One place that I missed, though, was the Red Hook millibrewery. One reason I call them a millibrewery is that they seem to have a larger capacity and distribution than a microbrewery would. I find their ESB beer excellent (we had this beer numerous times during our travels throughout the state). Has anyone taken the tour (apparently they discuss their recipe and methods extensively) and more specifically does anyone have a recipe they feel approximates this beer? I would be very interested in attempting to make this beer.

Thanks for the information

Date: Tue, 13 Aug 91 13:32:38 -0600
From: Mike Zulauf <zulauf@orbit.Colorado.EDU>
Subject: Whitbread Lager Yeast

Howdy all!

I was wondering how many out there have ever used Whitbread's lager yeast. I've used it a couple of times, and have been pretty well satisfied with it. However, I've never done a test comparing it with any other lager yeasts on the market, so I haven't been able to judge whether the final product leans towards malty, clean, complex, hoppy, etc. Note, while this is a dry yeast, it was favorably reviewed in Zymurgy's special yeast issue a couple years back. The main reason I have used it, as opposed to any of the fine liquid cultures, is that it seems to be a fairly potent strain (even at temperatures below 45 F), while some of the liquid strains I have used can really dddrrraaaaggg the fermentation along slowly.

Anyhow, any feedback would certainly be appreciated,
Mike

Date: Tue, 13 Aug 1991 15:41:06 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: lager malt/ale malt

I'm confused (what's new?). What's the difference between lager malt and ale malt? I always thought lager was 6-row, and ale was 2-row, and you could really use either for either. But I've seen references to pale ale malt. Is that just 2-row lager?

Russ G. (waiting for my Rapids shipment!!!)

--- Who will we pick on? How about that "Bitter is better" guy?

Date: Tue, 13 Aug 91 12:02:29 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: My Poor Hops!

I've been watching with interest the "hops wars", and as each new pest was identified, checked to see if that could be what was eating mine. It never was. But yesterday, as I reached into the shrubbery to feel whether the strobiles were about ready to pick, something kicked me! Yep, there they were -- a bunch of big, green, well-fed grasshoppers. I have no idea why I never saw them before, other than that they're the same color as the leaves, and seem to keep mostly on the undersides of the larger leaves. I may have caused myself some unnecessary trouble by building little poultry-netting rings around the bases of the plants. I don't know if my chickens would have eaten the hops leaves, but they'd definitely eat the grasshoppers!

It's too late to do much about this year's crop, but I know what I'll look for next year.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 13 Aug 91 16:16:15 CDT
From: "Dale Wyttenbach" <wyttten@turtle.fw.umn.edu>
Subject: Where can I get a Hunter?

Someone mentioned an aftermarket temperature control for refrigerator/freezers called a Hunter. I called several appliance/home-store type places in Mpls/St. Paul (including Builder's Square) and no one I talked to had a clue.

Can the Hunter essentially make my chest freezer into a refrigerator suitable for lagering/storing kegs? If so, where can I get one?

Thanks

dale

- - -

Dale Wyttenbach | We all shine on,
wyttten@cs.umn.edu | like the moon, the stars and the sun.
| --John Lennon

Date: Tue, 13 Aug 1991 17:23:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Making Mead

fozard@slipknot.pyramid.com (Bob Fozard) writes:
>I've been making homebrew for about 6 months now, 6 batches and have
>been happily consuming/sharing the results. This past weekend I
>brewed a Barkshack Gingermead, based on Papazian's recipe, which is
>now fermenting away in the closet at about 70-75 degrees F. Neither
>Miller nor Papazian (to my recollection) discuss mead very much, and
>my trip to the library produced very little more. At what temperature
>should this mead be fermented? At what temperature should it be
>aged after bottling? Do you have any helpful tips about this recipe,
>or mead in general? Thanks much for any info.

My first batch of mead was also Barkshack Gingermead and I loved it. I
have
made 12 batches of mead so far and my technique has changed quite
drastically
since that first batch a la Papazian.

To start with, I only make still (non-carbonated) mead now because I find
mead
to be more of a wine-like beverage, high in alcohol and splendid when
given
time to age. I found that carbonated mead resembles Champale too much
(anyone
out there remember Champale?) but this is of course an "IMHO" so put your
blow
torches away!

I ferment my mead at 18C (65F) for 6 days in primary, 3 weeks in
secondary and
3 months in tertiary. Needless to say that my O.G.'s average 1.090-1.
100. I
use standard wine yeasts (Pasteur or Epernay) although I am interested in
getting my hands on a culture of mead yeast. I age my bottled mead in
corked
wine bottles for 1 year (minimum) in a wine cellar which can be anywhere
between 10-15C (50-60F) depending on the season.

In terms of processing, I boil the honey/water mixture for 30 minutes and
chill
it by using a counter-flow wort chiller. After this I usually add various
fruits to the cooled solution along with some yeast nutrients and tannin.
When
adding fruit(s) I always add 1/4 tsp. potassium metabisulfite per gallon
to
sterilize the mixture and let it stand (covered) for 24 hours before
pitching
the yeast. This is how wine musts are sterilized since boiling fruit will
set
the pectins and cause chill haze problems, as well as ruin the delicate
fruit
flavours one wishes to enjoy later.

I will post a recipe in HD soon to clear up some of the above
generalizations
since I am preparing this posting without having access to my recipe
book.

Mike

PS- mead IS an aphrodisiac!!!

Date: Tue, 13 Aug 1991 17:29:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Chimay Yeast Experiences

bliss@csrd.uiuc.edu (Brian Bliss) writes:
>...Has anybody tried culturing chimay ale yeast lately?
>My recent attempts have turned out much more sour than
>they were just a few months ago. It it the change in
>seasons over in belgium, or perhaps related to the
>temperature in my kitchen?

Your problems are more likely due to microbial contamination from bacteria or wild yeast, either a result of a less-than-sterile culturing environment or from the source of yeast itself. One cannot be sure though without knowing more about how you culture yeast and what temperature your kitchen is.

I had problems culturing Chimay yeast from the bottle until I got into agar plate culturing to isolate single colonies from a potential background of nasty beasties. I finally achieved success (2nd place in the Canadian Amateur Brewers Association 'All About Ales' contest) with the following method:

- inoculate 50 mls of sterile (pressure cooked) unhopped wort with 2 mls of yeast slurry from a bottle of Chimay. Apply an airlock and wait for signs of activity (3-4 days).
- streak out a loopful of this culture onto an agar plate (do a few plates) and let colonies develop (3-5 days).
- pick a single colony and inoculate 10-50 mls of sterile wort. I did this for ten colonies in ten separate tubes.
- after 3-5 days remove 1-2 mls of each fermented sample and taste. At this point I was shocked at how raunchy some of the fermented wort samples were with flavours ranging from burnt rubber to eggs to a beautiful Chimay-like fruitiness. Needless to say I saved the later culture and scaled it up to 500 mls to pitch into a batch of Trappist Ale.

Now I am aware that this may draw some fire from those of you who know that Chimay is fermented using a blend of five different yeast strains. I have obviously only purified one strain using the above method. Unfortunately all of the colonies on my agar plates appeared morphologically the same but my flavour analysis indicated that different yeasts were present, and certainly more than five strains I assure you! Obviously there were some unwelcome

intruders along with the proper strains and a more detailed analysis (genetic and/or molecular) would be required to come up with the proper combination of strains...but to no avail, the ale was fairly authentic and dream inducing.

For those of you who responded directly to my posting a few HD's ago about purifying *S. delbrueckii* and who suggested I prepare a letter describing agar plate culturing, stay tuned. It's in the works but is taking a backseat to *less important* ;-) commitments.

Mike

Date: Tue, 13 Aug 91 15:05:09 -0700
From: robertn@folsm3.intel.com (RUBICON READY)
Subject: ship beer from Australia to US

Well, I'm at my wits end.

I am trying to find out what needs to be done to ship a case of beer from Australia to Sacramento California. There is a gentleman who is so kind as to ship from Australia.

However, when I try to find out legalities and impotation, all I get is the run-around from the US government customs office and the BATF.

Has someone done this before? Is it as easy as just having it sent thru the mail to my house, or ?????

Please relpy to robertn@folsm3.intel.com, and I will post the results here.

Thanx in advance,

RobertN
robertn@folsm3.intel.com

Date: Tue, 13 Aug 91 21:13:59 EST
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>
Subject: Re: Homebrew Digest #700 (August 13, 1991)

On Tue, 13 Aug 1991 01:00:08 mdt Darryl Richman said:

>You can almost do this even with Bud (well, maybe not for 7 minutes,
>but you can stretch it out quite a bit) by pouring down the middle.
>The European theory is that the CO2 is harsh and unpleasant, and the
>way to get rid of it is to have strong turbulence to degas the beer
>as much as possible. The English are ahead in this score, since
>they bleed it off before serving.

>

Just to amplify a bit, the English "Real Ale" people, CAMRA, who have pretty much finished off the enemy in the most successful consumer revolt in history, violently object to the presence of any CO2 not produced by the beer itself, preferring natural cask pressure to what they call "blanket" pressure (forcing the good stuff out by the top pressure of an externally applied gas. That's what those quaint hand pumps are for, and why the beer is relatively flat to an American. A seven-minute wait sounds intolerable to me. Well, maybe if the result is Guinness.....

Steve

End of HOMEBREW Digest #701, 08/14/91

Date: Mon, 5 Aug 91 06:42:15 PST
From: doc@brewing.cts.com (Mitchell M. Evans)
Subject: A First Time for Everything

Howdy fellow brewmaniacs!

I had a first...my first BAAAAD batch. I've been brewing for about 3 1/2 years now, and was getting a little cocky, so I figure it was bound to happen. Went something like this:

After about 6 days (which I thought was a short fermentation at the time), the fermentation stopped. S.G. looked pretty good...not as good as hoped, but still acceptable. Wrong Answer! I was making some mighty fine glass grenades. The time came to open the first one of the batch...

Glass and beer shot 20 feet across my house, peppering the walls in my living room, dining room, and kitchen. On the way to the walls, the glass opened my thumb to the bone. Yee-hah. The mess was horrible, as you might imagine. I bled like a stuck pig.

The moral of the story? If you're in the least bit wary about how your fermentation has progressed...be careful opening the first one of the batch! I just (very cautiously) opened one of my new batch, an oatmeal stout, last night. Perfecto. My hands were shaking. I am very glad that I open bottles out (away from my body), and not up toward my face.

How can I be sure that the bottle I am about to open is not a bomb? Any hints would make opening the first bottle of a batch much less traumatic for me, from now on.

Mitch

```
=====
====
= ...!crash!brewing!doc US MAIL: Mitch Evans=
= or12373 Calle Albara #5 =
= doc@brewing.cts.com El Cajon, CA 92019 =
= =
= "You wouldn't know a good time if it stripped naked, hopped on your
face, =
= and started wiggling!" -- C. Stanley =
=====
====
```

Date: Wed, 14 Aug 91 10:16:57 BST
From: Ifor Wyn Williams <ifor@computer-science.manchester.ac.uk>
Subject: Wort Chilling

Steve Anthony <steveo@Think.COM> wrote:
> I had then thought that putting the coil of the chiller in my kitchen
> sink
> and surrounding it with crushed ice water would cool the boiling wort
> appropriately. But will it? Is there a way to figure out what the
> resultant
> temp of the wort would be? I'd hate to end up with wort that was at
> 120F
> and risk possible infection waiting for it to cool in the carboy prior
> to
> pitching.

I use 10M of 8mm copper tubing (easy to coil by hand and lots of
surface area for the volume) placed in the kitchen sink under running
water at 15C. I syphon the almost boiling wort through and it comes
out at approx. 18C. It takes about 20 mins to do 5 gallons.

I've not done the sums, but I suspect your crushed ice water would
warm up too quickly - there's a lot of heat to be transfered!

Ifor.

Date: Wed, 14 Aug 91 12:39:23 MET DST
From: etxsral@hal.ericsson.se (Lars Nilsson)
Subject: Some questions

Here is some questions:

1. What is Corn Sugar ?
(Sorry for this stupid question but I have never seen this type
of sugar in Sweden or the U.K.)
2. I noticed that Boot's in the U.K. have two different yeast strains
Beer Yeast and Genuin Beer Yeast.
What's the difference between them ?
Is the Genuin yeast a real top-fermenting yeast ?

- - -

Lars Nilsson
Communication Engineer
Ericsson Telecom AB , Stockholm - Sweden
Phone: +46 8 719 7308 , Fax: +46 8 645 6076
E-mail: etxsral@hal.ericsson.se

Date: Wed, 14 Aug 91 08:40:55 EDT
From: card@apollo.hp.com
Subject: slimy, foul smelling infections

Ken:

I'd bet on the water. Try boiling ~ 3-4 gallons a day or 2 ahead. Cool it overnite in the pot and the pour it into the 7 gallon carboy and cool to ~40F in a fridge. Also as a precaution, never add unboiled water (finings, primer, etc.). When racking to the secondary, add boiled and cooled to room temp water to top off.

/Mal

Date: Wed, 14 Aug 91 14:15:44 bst
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : Beer Infections

To Kevin McBride : Sorry for the lack of response, but I suspect that public discussion of beer infections is almost as taboo as discussion of personal infections, ie, it is something we have all encountered at one time or another, but are reluctant to admit.

When in doubt, suspect your yeast! Just because it is commercially produced doesn't mean it is good. So my first move would be to change strains. Alternatively, if you are really attached to that strain, you might like to try purifying it. The simplest method is to acidify your starter culture overnight at a pH of 4. That should take care of most bacterial nasties. It is a standard routine for those who save and propagate yeast cultures. You could use more advanced lab techniques as described in HD 701. There is a discussion there of the problems of culturing from Chimay. I have also found the same with Guinness.

Lastly, an obvious suggestion. Why not try pre-boiling your spring water, or at least giving it a dash of sodium met the day before brewing ? Also, if you have the misfortune to encounter again the beginnings of more spoilage, sodium met treatment at an early enough stage could salvage something drinkable. In that case, you would need to re-pitch with yeast the following day.

Regards

Conn V Copastel : (0509)263171 ext 4164
Loughborough University of Technologyfax : (0509)610815
Computer-Human Interaction Research Centre
Leicestershire LE11 3TUE-mail -
G Britain(Janet):C.V.Copas@uk.ac.lut
(Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

Date: Wed, 14 Aug 91 14:15:50 bst
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : Beer Infections

To Kevin McBride : Sorry for the lack of response, but I suspect that public discussion of beer infections is almost as taboo as discussion of personal infections, ie, it is something we have all encountered at one time or another, but are reluctant to admit.

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Date: Wed, 14 Aug 91 09:38:42 edt
From: mtavis@saturn.hyperdesk.com (Mike Tavis)
Subject: Centennial Hops

Has anyone had any experience with Centennial hops? I picked some up the other day because I had never tried them. When I got home and checked my references on hops (including the Zymurgy Hop issue), I couldn't find anything on Centennial. I assume that it is a fairly new variety? So what's it like? Thanks.

- -- Mike

o o | Michael Tavis, HyperDesk Corporation
o o | Suite 300, 2000 West Park Dr., Westboro, MA 01581
----+ E-mail: mike_t@hyperdesk.com (508) 366-5050

Date: Wed, 14 Aug 91 09:41:45 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Colonel John (7 gallon carboys)

Colonel John Brewing Supplies and Equipment
745 Pine Street
Boulder, CO 80302
303-442-2789

As far as I know, he doesn't have a catalog, so call him and see if he's
got the carboys in stock, the price, et al.

Date: Wed, 14 Aug 91 09:57:18 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Making Mead

On Tue, 13 Aug, MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA> said:

MIKE> I boil the honey/water mixture for 30 minutes and chill it. After
MIKE> this I usually add various fruits to the cooled solution along with
MIKE> some yeast nutrients and tannin. When adding fruit(s) I always add
MIKE> 1/4 tsp. potassium metabisulfite per gallon to sterilize the
mixture
MIKE> and let it stand (covered) for 24 hours before pitching the yeast.
MIKE> This is how wine musts are sterilized since boiling fruit will set
MIKE> the pectins and cause chill haze problems, as well as ruin the
MIKE> delicate fruit flavours one wishes to enjoy later.

I am somewhat allergic to potassium metabisulfite, as are a number of
asthmatics, I hear. Some champagnes, labelled ``Contains Sulfites'' have
really set me off, so I would like to avoid using them in my recipes for
mead.

Wouldn't you get the same effect if you boiled/simmered the honey,
allowed
fermentation to begin until a high alcohol level was achieved, *then*
added
fruit?

To be honest, I did use the sulfite trick for my first batch of mead, and
it hasn't bothered me. Of course, subsequent batches without haven't
either!

Am I missing something? [Where's Cher Feinstein, by the way?]

Date: 14 Aug 91 08:22:06
From: Rad Equipment <Rad_Equipment@rad-mac1.ucsf.EDU>
Subject: RE>Homebrew Digest #701 (Au

Reply to: RE>Homebrew Digest #701 (August
In HBD #701 Russ Gelinas says:

> Steel cut oatmeal needs to be mashed. Because of the heat and
> pressure used to make rolled oats, however, they (rolled) do not need
> to be mashed.

Sorry Russ but this goes against my understanding of the use of oats,
etc. ALL
forms of oats must be mashed. Any form other than oatmeal must be
"cooked"
prior to mashing (just like rice and whole barley) in order to get the
starch
into the proper condition. The action of "rolling" oats (or other
grains) to
get "meal" or "flaked" versions does the same work as cooking and they
may be
added directly to the mash. Adding non-mashed oatmeal to a brew only
increases
the starch content of the wort which does not ferment out as it never
becomes
sugar. I believe Miller covers this in TCHoHB.

I doubt I have to make this request in this Digest, as I know I hear if
I'm off
base, however, Please correct me if I am in error here.

Thanks, RW...

Date: Wed, 14 Aug 1991 13:44:59 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: help

Kevin's got a problem with infection. Here's my suggestions: boil *all* of your water, including the Poland Spring water. It can't hurt. Cool your wort as fast as possible, and keep it covered. Use all new tubing. Buy a new bottle filler. Use only squeaky-clean bottles. Soak them overnight in a bleach solution. Boil your bottlecaps. Wash down your whole kitchen. Keep drafts away when brewing. Wear clean clothes when brewing. Don't weed the garden while you're waiting for the wort to cool. An open window on a windy summer day is an invitation for *things* to come into your clean kitchen. I guess most of all, think of any and all ways for those *things* to get into your wort, and eliminate them.

The worst case would be to just wait until the summer *thing* activity calms down with the cooler fall weather. But that would mean months without homebrew....hmmmm, I wouldn't want to risk that. Good luck.

Russ G.

Date: Wed, 14 Aug 91 12:56:38 CDT
From: Brian D. Moore <bemo@spacsun.rice.edu>
Subject: Rice Syrup Solids -- how solid?

My local HB store had the latest batch of rice syrup solids, so I bought some (surprise), with the intention of making sake. It has been malted and dried, presumably as an adjunct for American-style beers, so I thought I could find a measure of the gravity per pound per gallon, but i haven't yet. So, I put it to those more knowledgable: A pound of RSS in a gallon of water yields what gravity? Anyone?
-- bemo

Date: 14 Aug 91 18:02 GMT
From: JUEAL.S@AppleLink.Apple.COM (Jueal, Stacey)
Subject: Boulder Creek Brewing/Cafe

Dearest fellow homebrewers,

In case you haven't heard (and believe me I *CHECKED* past issues before posting this for fear of being shot down in flames ;-))

While traveling through the Santa Cruz mountains here in California, Slug and I passed through the quite little town of Boulder Creek. Lo and behold there on the main drag (Highway 9) was the 'Boulder Creek Brewing Co. & Cafe'. Much to our pleasure it was open for business (last time we went through Boulder Creek they were under construction, approx. 9/90).

The beertender, Stacey (great name, huh?), assured us they'd been doing a booming business since their opening in 10/90. This was backed up completely by the fine beers we tasted. The first, a marzen, was INCREDIBLE! The second was a bock and equally incredible. The final offering was a Red Ale. We didn't try this one. The first two were so incredible that we each had a second pint of the same beer.

As for the food, what a menu. After reading it over it was easy to tell that the proprietor knows what goes with good beer. All I can say is GARLIC FRIES TO DIE FOR!!! Incredible burgers, we tried the cheese, bacon and mushrooms and the cheese and avacado (*VERY* Santa Cruz-ish ;-).

Anyway, I heartily recommend the Boulder Creek Brewing Co. and Cafe to anyone passing through Boulder Creek. We enjoyed it so much that we decided it would be a delightful drive from our home in Mountain View on a lazy Sunday afternoon. It could also be paired with a trip to the Bonny Doon Winery in Bonny Doon! Anyway, for what its worth, there ya have it...

Stacey (the Sweetie of 'Slug & Sweetie')

Date: Wed, 14 Aug 91 15:54:23 EDT
From: hersh@expo.lcs.mit.edu
Subject: Cider list has gone Digest (I think, hope....)

To all of you who felt themselves inundated with e-mail from the Cider list
(be glad you don't subscribe to xpert@expo.lcs.mit.edu)

I have received some scripts from Rob G (your humble HBD coordinator) and seem to have successfully got them working (and blew 1/2 a day, but what the heck it's that or write PEX documentation Ugh...).

So now the Cider list is a 2 times a day (11AM & 6PM EWT....Eastern Whatchamacallit Time) in a digest format.

It won't send you empty digests (I hope :-)

After Cider Season is over I can drop it down to once a day, or leave it as is.

Personally I prefer the fast turnaround (and frequent distractions) provided by the mailing list, but a few people voted with their feet, and I figured that no one else would mind a digest format since they are used to the HBD.

So once more (Sorry to eat your bandwidth...)

To get on the list please do the following:
1) Send Mail to cider-request@expo.lcs.mit.edu
2) Put the word Subscribe on the subject line

To submit to the list:
1) Send mail to cider@expo.lcs.mit.edu

etc, etc, etc....

- Jay

Date: Wed, 14 Aug 91 13:04:30 -0700
From: ez005142@pollux.ucdavis.edu
Subject: Brewing salts (CaCl)

Howdy,

My terminal has no editor functions so please excuse the typo's.

I wrote in last week asking about obtaining CaCl. Thanks to all out there to told me where I could get the stuff. Since no one responded to the article yesterday about the ineffectiveness of CaCl for removing carbonate and bicarbonate, I thought I'd demonstrate my limited knowledge of chemistry, and perhaps embarrass the hell out of my self in the process.

In any case, here's my perception of how CaCl would remove carbonate and bicarbonate without any ill effects. I've got clost (close) to 700 ppm of carbonate in my water, and only about 75 ppm of Calcium. In order to remove all that carbonate my idea was to first boil the water. This would convert the carbonate (I mean bicarbonate) into carbonate. While boiling I would add a sufficient amount of CaCl. The Calcium would go into solution as an ion, in the presence of carbonate /would precipitate out calcium carbonate. Meanwhile, the chlorine ion that is also dissolved in the water would become volatile and evaporate into Cl₂ in the air. So I would have precipitated out all the bicarbonate in my water with the calcium, and the chlorine ions would evaporate harmlessly into the air. Problem solved, and not bad (no bad) taste imparted on my water.

Please correct me if I am wrong about the above chemistry (but don't correct my typo's please!). Miller talks about similar reactions using Calcium sulfate, but I don't want to add all that sulfate to my water which already has too much to begin with (begin with).

The final alternative is to buy bottled water. What a drag!

Thanks to all you who have a better knowledge of the chemical world than I do--I'm just a simple biologist. Hey, better living through chemistry right?

Adios.

Chris Swingley cswingley@ucdavis.edu
Institute of Ecology
University of California, Davis

Date: Wed, 14 Aug 91 10:34 CDT
From: korz@ihlpl.att.com
Subject: Re: John Bull Extract

I used John Bull Dark Unhopped for a recent stout (sorry, I don't have the recipe here, at work). It tastes great, but on the boulder (BORDER!) between a porter and a stout -- i.e. a little bit too much "roasted, unmalted barley bite" for a stout. I don't recall how much roasted barley (if any) I added. Nonetheless, I can recommend John Bull Dark Unhopped malt extract.

Al.
korz@ihlpl.att.com

Date: Wed, 14 Aug 91 10:52 CDT
From: korz@ihlpl.att.com
Subject: Re: Wild and crazy yeasts

Tom writes:

> I was looking at some bottles of Lindeman's Belgian beer(Peche)
>and noticed that they had some sediment at the bottom of these
>bottles. Does this sediment contain "wild yeast" and if so has
>anybody tried culturing these yeast?

Well, yes the sediment is yeast, but there's a great deal more to making a Lambic than simply culturing the dregs of a bottle of Lambic. There are no less than three types of bacteria and three types of yeast that conspire to make Lambic. If you simply cultured the dregs, you would get part of the flavor, but not all of it. Get Jean-Xavier Guinard's book "Lambic" from the AHA Classic Beer Series, if you are really serious about making a pseudo-Lambic. Call the AHA at (303)447-0816 to order.

Al.
korz@ihlpl.att.com

Date: Wed, 14 Aug 91 10:59 CDT

From: korz@ihlpl.att.com

Subject: Priming with malt extract

Since corn sugar is 100% fermentable and dry malt extract is not, you need to use more dry malt extract than you would corn sugar when priming. I use 20% more (by weight) dry malt extract than corn sugar (based on what a recipe might say).

Al.

Date: Wed, 14 Aug 91 11:02 CDT
From: korz@ihlpl.att.com
Subject: Re: gusher

Nils asks:

>Oh yeah, any idea why a beer would gush when opened warm but not when
>it's been chilled?

More CO2 dissolves in the beer when it's cold. When it's warm, much of
the CO2 comes out of solution: GUSH!
Al.

Date: Wed, 14 Aug 91 12:13 CDT
From: korz@ihlpl.att.com
Subject: Re: Guinness-style taps

They are available from Foxx 1-800-821-2254. They also have Bass taps also (which I understand are an obscure tap as well).
Al.

Date: Wed, 14 Aug 1991 17:16 EDT
From: BAUGHMANKR@CONRAD.APPSTATE.EDU
Subject: Thomas Jefferson, Fellow Homebrewer

Gary Varner, an old graduate school buddy, sent me this the other day. Thought I'd share it with the Digest.

Today as I looked (for wholly unrelated reasons) through a copy of Thomas Jefferson's Farmbook (a facsimile of Jefferson's records plus excerpts from many letters) I ran across some letters he wrote regarding homebrewing. They illustrate some of the eternal verities of the malted beverage.

1) You can never have too many good bottles on hand.

"I am now engaged in brewing a year's supply of malt strong beer, which however I have no chance of saving but by a supply of quart jugs from you. I recieved [sic] (I think) 10 1/2 dozen and must ask the favor of 4 gross more [=576] for which Mr. Gibson will pay your bill." (letter to Richard Randolph, written at Monticello, March 20, 1814)

2) Not everybody's a hophead.

"Our brewing of the last autumn is generally good, altho' not as much as that of the preceding year, the batch we are now using is excellent. That which Peter Hemings did for Mr. Bankhead was good, and the brewing of corn which he did here after your departure would have been good, but that he spoiled it by over-hopping. A little more experience however will make him a good brewer. My absence in Bedford in the spring prevented our preparing some malt then, which I now regret." (letter to Joseph Miller, written at Monticello, June 26, 1815)

3) Some people disagree with the German beer purity law.

"During the revolutionary war, the brewers on James river used Indian corn almost exclusively of all other. In my family brewing I have used wheat also as we do not raise barley." (letter to Joseph Coppinger, written at Monticello, April 25, 1815)

Kinney Baughman| Beer is my business and
baughmankr@conrad.appstate.edu| I'm late for work.

Date: Wed, 14 Aug 91 12:47 CDT

From: korz@ihlpl.att.com

Subject: ice

With all due respect to Bill's calculations, I brew empirically. Before I built my immersion chiller, I used to make 2 gallon boils and add 1 gallon of partially frozen pre-boiled water and two gallons of pre-boiled water from the fridge at about 40F. After all that, my wort was at about 75F, at which time I could safely splash it into the carboy and pitch.
Al.

Date: Wed, 14 Aug 91 22:00:22 PDT
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: smorgasborge

No, I really don't care if the subject heading is spelled wrong.

Well, I certainly got a plethora of responses to the thermometer incident. Yes, it was mercury. Never fear, I was outside at the time. Only a little bit got on my sandwich. The rest splashed into the pool.

Putting that foolishness aside, I recall someone asking about hopped extracts awhile back. Nobody posted the summary from Zymurgy, special hop issue '90. So, for those of you who have no access to Zymurgy, here's a treat...

NAME DRY/SYRUP PKG.SIZE HBU/CAN HBU/LB

=====

EDME LTD.

Superbrew Gold Bitter s 4 12 3
" " Lager s 4 8.5 2.1
" Stong Ale s 4 12 3
Dogbolter s 4 9 2.25
Arkells Bitter s 4 15 3.75
" Lager s 4 15 3.75
Superbrew Light s 3.3 9 2.7
" Dark s 3.3 9 2.7
" Pale Lager s 3.3 7.5 2.3
" English Bitter s 3.3 9 2.7
" Stout s 4 9 2.25
Brewcraft Trad. Bitter s 4 15 3.75
Brewcraft Pilsner Lager s 4 11 2.75

PAINE'S PLC.

John Bull Hopped Light s 3.3 9 2.7
John Bull Hopped Amber s 3.3 10 3
John Bull Master Class Bitter s 4 18 4.6
John Bull Master Class LAger s 4 13.5 3.4
John Bull American Beer s 4 4.5 1.4
John Bull American Lite s 4 5.3 1.6

BREWING PRODUCTS LTD.

Ironmaster LAger s 4 6 1.5
" Stout s 4 10 2.5
" Pilsener s 4 8 2
" Bitter s 4 12 3
" Brown Ale s 4 6-7 1.5-1.75
" Pale Ale s 4 7 1.75
" Belgian Dark s 4 10 2.5
" Canadian Ale s 4 10 2.5
" Belgian Light s 4 9 2.25
" Export Bitter s 4 10 2.5
Telfords Nut Brown Ale s 3.3 8 2.4
" Pilsner s 3.3 8 2.4
" Stout s 3.3 12 3.6
" Porter s 3.3 7 2.1
" Wheat Beer s 3.3 9 2.7
" LAger 3.3 9 2.7
" Export Ale 3.3 8.5 2.5
" Trad. Ale 3.3 10 3

" Extra Pale Ale 3.3 7 2.1

GLENBREW LTD

Light Hopped s 3.3 8.5 2.6
Amber Hopped s 3.3 11 3.3
Dark Hopped s 3.3 8.5 2.6
Pilsner s 3.3 7 2.1
Scotch Bitter s 3.3 11 3.3
Scottish Lager s 3.3 11 3.3
80/-Ale; Heavy s 3.3 8.5 2.6
70/-Ale; SPecial s 3.3 7 2.1
Brewmart Imp. Danish Pilsner s 3.3 11 3.3
" "Dutch Lager s 3.3 9 2.7
" "Spec. Pilsner s 3,3 12 3.6
" "Australian s 3.3 8.5 2.6
" "Dry s 3.3 9 2.7

SPECIALTY PRODUCTS INTERNATIONAL LTD.

Light s 3.1 7.5 2.3
Amber s 3.1 7.5 2.3
Dark s 3.1 7.5 2.3
Pilsner s 3.1 7.5 2.3
Octoberfest s 3.1 7.5 2.3
BOck s 3.1 7.5 2.3

MUNTON & FISON PLC

Hopped light s 3.3 7.5 2.3
Hopped Amber s 3.3 12.5 3.8
Hopped Dark s 3.3 12.5 3.8
Old Ale s 3.3 12.5 3.8
Lager s 3.3 7.5 2.3
Premium s 3.3 12.5 3.8
Stout s 3.3 13.75 4.2
American Light s 3.3 5.75 1.7
Pilsner s 3.3 7.5 2.3
Canadian Ale s 3.3 7.5 2.3
Spraymalt Hopped Light d n/a 2.3
" " Amber d n/a 3.5

TOM CAXTON, LTD

Super System Bitter s 3.3 8 2.4
" " Lager s 3.3 8 2.4
" " Yorkshire s 3.3 11 3.3
" " Pilsner s 3.3 9 2.7
" " Export s 3.3 11 2.4
Standard Bitter s 3.3 11 2.4
" Lager s 3.3 8.5 2.6

Whew!! Please excuse this if some one else has already posted something like this in the past.

End of HOMEBREW Digest #702, 08/15/91

Date: Thu, 15 Aug 91 08:32:15 CDT
From: andy@wups.wustl.edu (Andy Leith)

Does anybody know of somewhere I can get hold of the cultures necessary
to
make a kriek, for less than the \$45 that it costs from UC Davis?

Thanks
Andy Leith

andy@wups.wustl.eduIP 128.252.144.4

Date: Thu, 15 Aug 91 09:45:45 EDT
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: Sulfites

Unfortunately for those sensitive to sulfites, a certain amount can be produced during fermentation. This is why almost all (in fact all that I've seen) wines are labelled "contains sulfites". I don't know if this is also true of beer (I haven't seen such labels on beers), maybe it's something in grapes that does it. There's a fellow in Michigan that makes "organic wine". Some years, he can leave off the sulfites warning, others, he has to put it on (I assume he's testing the wine after it's done).

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109
spencer@med.umich.edu 313-747-2778

Date: Thu, 15 Aug 1991 9:46:53 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: centennial hops

Centennial hops used to be known as CFJ90. I've used them under both names, the harvests of 1989 and 1990. The 1989 version was better, but I understand that the 1989 harvest was much better in general than the 1990 one. Anyway, Centennial are a high alpha hop, and I believe they are a somewhat new strain.

Russ

Date: Thu, 15 Aug 91 08:29:48 MDT
From: resch@craycos.com (David Resch)
Subject: Re: Homebrew Digest #702 (August 15, 1991)

>
> How can I be sure that the bottle I am about to open is not a bomb?
> Any hints would make opening the first bottle of a batch much less
> traumatic for me, from now on.
>
> Mitch

Well, you can never be sure, but a very good indication of a "bomb" is when the cap takes on a convex shape due to the excess pressure in the bottle.

Dave

> Subject: Centennial Hops
>
> Has anyone had any experience with Centennial hops? I picked some up
> the other day because I had never tried them. When I got home and
> checked my references on hops (including the Zymurgy Hop issue), I
> couldn't find anything on Centennial. I assume that it is a fairly
> new variety? So what's it like? Thanks.
>
> - -- Mike

While I don't have any experience using them, I believe that Centennial is a relatively new "super-Cascade" variety, i.e., it has a lot of the Cascade characteristics for hop flavor and aroma, but is substantially higher in alpha acid content. I believe that during development it was referred to as "CFJ-90" which may be how it is listed in the special hop issue of Zymurgy. I'm not sure of the alpha acid content (don't have any info with me here at work), but if memory serves me (it often doesn't) they would be in the 10-12 percent alpha acid range, so discession is advised if they are to be used for bittering.

Dave

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Dave

Date: 15 Aug 91 10:09:16 EST
From: Dave Barrett <DAVE.BARRETT@OFFICE.WANG.COM>
Subject: beer frige & infection?

I have a friend that is trying to get a tap system together for his home. He wants to have 1/2 barrels of Catamount port on tap. The problem is to find an appropriate refrigerator. All the 5 cubic foot one's he has been able to find appear to be made by Japan Inc. and come in one of two versions: one has the cooling coils built into the shelves and the other has a built in freezer. Since he would prefer not to get a full size frige, does anyone know of a source of domestic 5 cu ft friges? Something in the Massachusetts/New Hampshire area would be nice. Direct replies are fine.

On another note. Last May I made a honey ginger beer that was a take off on Rocky Raccoon Lager. The wort that went into the primary was an opaque mustard/honey color and tasted pretty good. After about 4 days I transferred it to the secondary. Everything looked fine, but still opaque. Four weeks later the beer had cleared a bit and there was a great deal of trub. I could also see a 'hazy' layer in the middle of the carboy. Since it smelt and tasted ok I bottled it anyways. After 4 weeks in the bottle (the beer, not me) I began to suspect that something was wrong. The haze was still there. So I brought a bottle into work to show to another brewer to get his opinion on what was happening. Naturally transporting the bottle shook all the dregs back up into the beer. We left the bottle on my desk for the weekend to give the dregs a chance to settle out. A surprise was waiting for me when I came to work on Monday. (Nope this isn't another glass hand grenade sob story). The bottle has cleared. Totally. Not only had the dregs settled back out, but the haze was gone as well. This caused me to do something completely unnatural. I ran home and violently shook 5 gallons of homebrew. Every bottle cleared after 2 to 3 days. The beer still smells great and tastes pretty good but a little too sweet for my taste. The \$64,000 question is what was that haze? Where did it come from and how do I keep it from coming back? This batch was the first time I ever brewed with honey. Does that have something to do with it or did the dog sneak some dirty diapers into the carboy?

Thanks in advance,

db



Date: Thu, 15 Aug 91 09:19:31 -0600
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)
Subject: Re: Centennial Hops

Regarding the use of Centennial hops:

I got four ounces from Freshhops this spring as they were out of all high-alpha varieties that I was familiar with. I have since used some in a couple of batches of ale (I believe a brown ale kit and an all grain pale, although my brewsheets are not here at work). They have given perfectly satisfactory results when used for bittering (60 min. boil). I am in the habit of using Cascade or Willamette for aroma and a high-alpha variety for bittering. Used in this way, I don't think the variety of bittering hop is really important, assuming of course you account for the alpha acid content in determining the appropriate quantities.

The theory behind this disregard for variety is that in a 60 min boil, the aromatics which distinguish hop varieties are boiled away. Consequently, you might as well save some money and use the highest alpha variety you can find.

Don McDaniel

Date: Thu, 15 Aug 91 10:18:57 CDT
From: tony@spss.com (Tony Babinec)
Subject: prevent infections/lager&ale malts/centennial hops

Here are some comments on recent discussions in HBD.

Regarding preventing infections: there were many good suggestions in recent installments of the digest, but I thought I'd mention or reinforce a few.

- After acquiring carboys for fermentation, I've used my original plastic fermenter as a sterilizer bucket. EVERYTHING that will touch the boiled wort gets an immersion in the plastic fermenter. That includes spoons, funnels, siphon tubes. Immediately after siphoning wort, I siphon some of the chlorine water into the tube and immerse it. Glass carboys should be visually inspected, scrubbed with a brush, and also treated with a mild chlorine solution. Occasional use of a caustic such as lye (Drano, Red Devil) will clean and sterilize, but be careful with it! Lye treatment followed by scouring pads will usually remove stubborn burnt malt from your brewpot. On the other hand, I haven't used it on siphoning tubes, of course!

- Boil all water prior to use.

- Get a quick cold break. When I began by making extract beers, I'd add water at the end to bring the volume up to 5 gallons. When I moved to partial mash/all mash brews, and had a greater volume of wort, I bought a wort chiller. Slowly-cooling wort goes through temperature danger zones where bacteria might take hold. A rapid cooling is good insurance against them taking hold.

- Build up the yeast prior to pitching. If you have no special equipment, boil some dry malt extract to make a wort starter, pour it into a sanitized 16 oz beer bottle, and cover either with sterile cotton gauze or even a bit of aluminum foil. Or, a local science supply store had some 1000 ml flasks, and these were easily fitted with stoppers and fermentation locks. There are few things worse than a long lag period between the time the yeast is pitched and visible signs of fermentation appear. As pointed out many times, a quick start of your yeast is reasonable insurance that the yeast will dominate the fermenter environment and suppress bacteria. As pointed out in the Yeast issue of Zymurgy, commercial packaged yeasts, especially the otherwise wonderful WyYeasts, are of insufficient volume for a 5-gallon wort.

The point about these and other suggestions is that it's unlikely that the average homebrewer can work in a truly sterile environment, however, some of these practices at least stack the odds in your favor.

Regarding lager/ale malts: There are several things going on. I'm neither a physicist or chemist, and I don't have my references handy (they're at home, I'm at work), but here's what I recall.

Our local supply store has the following pale malts: 6-row American, 2-row American, 2-row German, and British (2-row) pale ale malt. Of these malts, only the pale ale malt should be used for making pale ales. Malts vary in the degree to which they are modified and the degree to which they are kilned. Modification refers to how much the acrospire (embryonic barley plant) is allowed to germinate. Kilning

refers to length and temperature of drying of the sprouted barley.

British pale ale malt is a well-modified malt that is kilned a bit more than the pale lager malts. Because it is well-modified, you can use a single infusion mash, although I always do step infusion. The degree of kilning of British pale ale malt accounts for the wonderful color of pale ales. Another effect of kilning is to destroy enzymes. This is why highly-kilned malts (chocolate, black) are used as specialty malt add-ons to a pale malt or extract base. This is also why if you want to use flaked maize, wheat malt, or other specialty grains in small amounts in a pale ale, you might consider adding a bit of 6-row American for its enzyme content.

6-row American has high-enzyme, high-protein content. Because of high-protein content, it needs a protein rest. Because of high-enzyme content, it is particularly suited to American-style adjunct brewing, where corn and rice become routine ingredients in the recipe. Discussions of American 6-row always caution that since it is somewhat husky, too-hot sparge water can contribute to husky, tannic flavors in the wort.

German 2-row malt is suited for pilsners. It tends to be less-modified. If it were especially undermodified, you might have to use a decoction mash. If it isn't too undermodified, you could use a step-infusion mash. I've had success with step-infusion. See Noonan's books and articles for all the reasons why you'd want to do a decoction mash. See Miller's "Continental Pilsner" for more on this topic.

American 2-row tends to be fully-modified and not so high in protein or enzyme content as American 6-row.

In sum: use only pale ale malt when making British pale ales; use other pale malts when making lagers or Continental ales. If you use pale ale malt to make a lager, you'd have a difficult time making a truly pale beer. If you use other malts to make a pale ale, you'd have difficulty getting the right color. Plus, these other malts give rise to DMS flavors which at appropriate levels are okay for lagers but wrong for pale ales. Of course, the above are disclaimers, and it would help to have more information on any particular malt from the supplier!

Centennial hops: Aren't these the same as CFJ-90? I think I used some CJF-90s with an alpha of 7 or so. They're suitable for brewing West-Coast-style ales. I'm not certain, but aren't they descended from Cascades?

Date: Thu, 15 Aug 91 10:46:55 CDT
From: dyer@marble.rtsg.mot.com (Bill Dyer)
Subject: RE: Brewing salts (CaCl)

[Stuff about carbonate and bicarbonate removed]

>
> Please correct me if I am wrong about the above chemistry (but don't
> correct my typo's please!). Miller talks about similar reactions using
> Calcium sulfate, but I don't want to add all that sulfate to my water
> which already has too much to being with (begin with).

A couple things here seem questionable, first, I'm not sure that boiling will convert bicarbonate to carbonate, in fact I'm not even sure what carbonate and bicarbonate are, I'll look this one up tonight.

Second, you are assuming and calcium carbonate will precipitate, is this a good assumption? I don't know.

Thirdly, and this one I am pretty sure about, chloride ions will not simply become 'volatile' and evaporate. I don't think you would want that anyway since chlorine gas is not pleasant. The reason is that chloride ions have an extra electron given to them by the calcium atom when the ionic bond was formed. In order to convert chloride ions into chlorine, they have to give up their electron to some other positive ion, which in turn will become a non charged molecule. This is not likely to happen on your water since there is nothing to accept the electron (positive metal ions will not do this since they gave up their electrons in the first place, besides you do not want calcium or sodium metal floating around in your brew). You may be able to get the chlorine out of the water by applying a current to the water, for instance this is how electro-plating works. A metal is deposited on the surface of some other metal and a gas is released.

I wish I could sit on soft pillows,	Bill Dyer (708) 632-7081
and eat molten lava.	dyer@motcid.rtsg.mot.com
-King Missile	or uunet!motcid!dyer

Date: Thu, 15 Aug 91 12:11:52 EDT
From: Dances with Workstations <buchman@marva1.ENET.DEC.COM>
Subject: Pumpkin Ale

Greetings,

The season for making pumpkin pie approaches, and what better time to brew a Pumpkin Ale? I hear there is a recipe for "Punkin Ale" in this summer's Zymurgy, but my supply store is out of that issue. Could someone mail me, or post, a copy of that recipe? Or does anyone have a favorite extract-based recipe for pumpkin beer?

Thanks,
Jim Buchman
buchman@marva2.enet.dec.com

Date: 15 Aug 1991 12:52 EDT
From: pyuxe!dab@bellcore.bellcore.com (dave ballard)
Subject: need some east coast homebrew shops

Hey now- I'm new to this digest and to homebrewing in general and I could use a little help from you guys. I'm starting to look for starter kits etc, and I got a catalog from Great Fermentations of Santa Rosa (CA). The stuff in the catalog is great, but the problem is that ordering from the left coast will cost me a small fortune in shipping.

Can anyone recommend a supply house in the central NJ area? I think there's a place on Staten Island, but I'm not sure. Any info would be appreciated...

-dab

=====
dave ballard
dab@pyuxe.cc.bellcore.com

Date: Thu, 15 Aug 91 09:56:30 PDT
From: lg562@koshland.pnl.gov
Subject: re: Some questions

Date: Wed, 14 Aug 91 12:39:23 MET DST
>From: etxsral@hal.ericsson.se (Lars Nilsson)

Here is some questions:

1. What is Corn Sugar ?
(Sorry for this stupid question but I have never seen this type
of sugar in Sweden or the U.K.)

This is glucose, aka dextrose, aka D-glucoopyranose. Sorry I can't
answer the other question.

Michael Bass
Molecular Science Research Center, K2-18
Battelle - Pacific Northwest Laboratory
Richland, Washington 99352
lg562@pnl.gov

Date: Thu, 15 Aug 91 13:58:54 EDT
From: card@apollo.hp.com
Subject: HUNTER AIR-STAT

Boston Area:

The Hunter Air-stat can be bought at Lechmere's for \$24.95.
I know for certain that the Cambridge and Nashua NH stores
both have them.

Thanks to those that responded.

/Mal Card

Date: 15 Aug 1991 14:38 EDT
From: afd@hera.cc.bellcore.com (adietz)
Subject: Re: making mead

>Date: Tue, 13 Aug 1991 17:23:00 -0400
>From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
>Subject: Making Mead
>
>
>PS- mead IS an aphrodisiac!!!
>

Yup, this is true. ;-)

-A Dietz
Bellcore, Morristown

Date: Thu, 15 Aug 91 12:50:28 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: On Chillers

In HOMEBREW Digest #701, Steve Anthony asked:

>I had thought that getting a lenth of copper pipe and having a friendly
>local plumber coil it for me would be a start. I could then sweat solder
>(using non-lead solder, of course) some elbows and straight runs of pipe
>on
>to the coil; perhaps using some flexible hosing and hose clamps for
>areas
>where one might need to be able to bend the tube. I thought I might even
>put a valve and perhaps a thermometer on the output side.
>
>I had then thought that putting the coil of the chiller in my kitchen
>sink
>and surrounding it with crushed ice water would cool the boiling wort
>appropriately. But will it? ...
>
>Any comments, answers, etc are welcome!

Sounds like the Ultimate Chiller. But you can achieve the same effect much more simply with an immersion chiller. I made mine by taking a 50' coil of 3/8" soft copper tubing (readily available at hardware stores, plumbing supply stores, etc.), added a compression fitting to each end, along with a 3/8"-male-pipe-to-1/4"-female-pipe bushing and 1/4" hose barb. To each hose barb I attached flexible plastic tubing. I used food grade because that's what I had; as the wort won't touch it, lesser grades are fine. To one of those hoses I attached a "Gilmore" (1/4" hose barb to 3/4" female garden hose) fitting. I re-coiled the copper tubing (easily done) to fit inside my boiler. I fill the thing with hot water, and place it in the boiling wort to sterilize for at least 20 minutes. After turning off the heat, I attach the Gilmore fitting to a water tap, and slowly run cold water through it, capturing the VERY hot water coming out of the exhaust hose for use in cleanup. In a half-hour, this will get it down into the 80's(F). I usually don't let it go that long, shifting over instead to icewater recirculation after the wort temperature drops below 100F. Simple, works great.

After I'm done with it, part of the cleanup of it is always to blow as much water as I can out of the coils. I used to be more relaxed about this, but a hard freeze last winter destroyed my previous chiller ...

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 15 Aug 91 13:02:33 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Pale Malts

In HOMEBREW Digest #701, Russ Gelinas asked:

> I'm confused (what's new?). What's the difference between lager malt
and
>ale malt? I always thought lager was 6-row, and ale was 2-row, and you
>could really use either for either. But I've seen references to pale
ale
>malt. Is that just 2-row lager?

My understanding of the differences is that lager malt is usually
6-row in North America and 2-row everywhere else, the exception
being the 2-row Klages barley malted to the moderate degree of
modification lager malts usually use, and frequently sold as "pale
malted barley". This is versatile stuff, very akin to Continental
lager malts but with nearly the diastatic power of 6-row. Pale ale
malt is a 2-row malt with a very complete degree of modification,
slightly more highly kilned than most pale malts. It has relatively
little diastatic power, but will produce good yeild when mashed in
the British single-temperature infusion menthod.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
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Date: Thu, 15 Aug 91 13:14:08 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Ka-BOOM

In HOMEBREW Digest #702, Mitchell M. Evans described the most traumatic experience a brewer can have:

> After about 6 days (which I thought was a short fermentation at the
> time), the fermentation stopped. S.G. looked pretty good...not as
> good as hoped, but still acceptable. Wrong Answer! I was making
> some mighty fine glass grenades. The time came to open the first
> one of the batch...
>
> Glass and beer shot 20 feet across my house, peppering the walls in
> my living room, dining room, and kitchen. On the way to the walls,
> the glass opened my thumb to the bone. Yee-hah. The mess was hor-
> rible, as you might imagine. I bled like a stuck pig.

No fun. It's interesting, though, that the "S. G. looked pretty good". You may not have done anything wrong! This may be a form of contamination noted in these pages before, where after a pause of several days fermentation resumes, sometimes continuing all the way down to 1.000! Obviously not a normal and healthy fermentation. Wild yeast seem the most likely cause.

> How can I be sure that the bottle I am about to open is not a bomb?
> Any hints would make opening the first bottle of a batch much less
> traumatic for me, from now on.

Mike Sharp has reported running across very high-pressure bottles, and has taken to lifting just a tiny bit of the cap to get a sense for how rapidly the gas "wants" to come out of solution. If it seems too vigorous, he can clamp the cap down again before it really gets going. I usually take a slightly different approach with a new batch, opening a bottle every few days after bottling. The first few aren't likely to taste that good, but if there's a developing overcarbonation problem I'd know about it before it reached the danger point. Good luck!

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
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= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 15 Aug 91 16:41:49 EDT (Thu)
From: GC Woods <gcw@garage.att.com>
Subject: Wanted: recipe for "lager style" ales

Does anyone have an extract recipe for making a "lager style" beer with ale yeast. I've been in brewpubs which do not have the facilities/capacity to brew lagers, but will make a similar brew using ale yeast.

Thanks,
Geoff Woods

On another note:

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
>Carboys are easier to keep clean than buckets -- they don't scratch like
>plastic -- so there will be less chance of infection. I wouldn't worry

You must be kidding. Maybe I am not using the correct type of brush or something, but I can wash out a food grade plastic bucket with no problem (and no scratches yet), but have a very difficult time getting all of the stuck junk off the inside of a glass carboy.

If there is some gadget I'm missing to clean carboys, please e-mail me!

Date: Thu, 15 Aug 1991 15:17 EST
From: STROUD%GAIA@sdi.polaroid.com
Subject: CaCl

Chris Swingley writes, suggesting adding CaCl₂ to a high carbonate water supply to precipitate the carbonate, then boiling to remove the chlorine.

Bad news, Chris. You can boil until doomsday and you'd **never** get rid of the chloride. All you'd do is boil off the water. Chlorine and chloride are two different chemical species. Chlorine is a volatile gas. Chloride (an anion) ain't and it will just stay there when you boil. Chloride WILL NOT become chlorine just by heating it up in boiling water. What you are suggesting won't work.

It is like saying that you can get salt (sodium chloride) out of water by boiling it. We all know that that isn't true. All you get is a more concentrated salt solution.

If you try what you have suggested, you'll end up with some mighty salty tasting brew.

Steve

Date: Thu, 15 Aug 91 14:19:47 PDT
From: rush@xanadu.llnl.gov (Alan Edwards)
Subject: Calculating Alcohol Percentage

Hello everyone.

I would like to know the REAL formula for calculating alcohol content from starting and ending specific gravity readings. Somewhere I picked up this formula:

```
Alcohol_by_weight = (Final_Gravity - Starting_Gravity) * 105  
and  
Alcohol_by_volume = Alcohol_by_weight * 1.25
```

I KNOW that at least the second part cannot be correct, because Alcohol_by_volume and Alcohol_by_weight do not have this linear relationship--otherwise 100% alcohol by weight implies 125% alcohol by volume (powerful stuff)! That makes me suspect the first equation also. Somehow, I don't think that either equation could be linear. These must be approximations. (They were probably inferred from those potential alcohol marks on a hygrometer.)

Does anyone know the definitive, correct set of equations--or at least something more accurate? Miller's book does not mention this calculation (at least I couldn't find it).

If you don't know the correct equations, what do you use in practice?

Thanks,
-Al

```
-----  
| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers  
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA  
|-----|
```

Date: Thu, 15 Aug 91 14:43:47 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: The Malt Extract Report (LONG!)

After my previous posting on the abstract(s) in Zymurgy of a report on adulteration of malt extracts, Russ Wigglesworth of the San Andreas Malts provided me with a copy of the original report. Entitled "Malt Extract: Relationship of Chemical Composition to Fermentability", by J. Paik, N. H. Low, and W. M. Ingledew of the Department of Applied Microbiology and Food Science, University of Saskatchewan, Saskatoon, Canada S7N 0W0, it was received May 15 1990 by the American Society of Brewing Chemists, and accepted September 5 1990. It's my understanding that it was published in the February 1991 issue of their Journal. This is a very long posting, but I think the subject warrants it.

The report makes fascinating reading, and clears up some points raised by the Zymurgy articles. It begins with an abstract:

Forty-four commercial malt extracts used in microbreweries, brewpubs, and/or homebrewing were adjusted to 12 degrees Plato and fermented at 14 degrees C. Results were compared with those of an all-malt wort from a large Canadian brewery fermented under the same conditions. In general, the worts made from malt extracts contained lower utilizable free amino nitrogen (FAN) values, showed slower fermentation rates, and had darker colors than the brewery wort. The extracts with higher FAN fermented better than those with low FAN levels. The slow fermentation rates of some malt extracts that contained low initial levels of utilizable FAN could be improved by supplementation with assimilable nitrogen from yeast extract or the nitrogen (but not the carbon skeleton) from glutamic acid. The carbohydrate profiles of the malt extracts as determined by high-performance liquid chromatography showed considerable variation. It was possible to detect in the malt extracts the addition of, or adulteration by, lower cost adjuncts such as glucose syrup, invert syrup, liquid sugar, or high-fructose corn syrup.

Significantly, one of the search keywords is "Stuck fermentation". The early part of the report describes the methods used with a level of detail one would expect of a paper of this nature. What would interest us is that "Forty-one malt extracts (all of light lager type) were purchased from a local brewing supply store. These malt extracts were called beer kits, home brew kits, concentrated brewing worts, or malt extracts for home brewing ... In addition, one bulk malt extract sample from a malting company and two bulk malt extract samples from a local brewpub were obtained". Red Star Lager yeast was used for all the fermentation studies.

The first sign of real trouble apparently came when they noticed that the time the extract brews required to drop from 12P to 6P varied from a low of 45 hours to a high of 173, compared to the baseline of 51 hours for the Molsen wort. In fact, "93% of the malt extracts had demonstrably slower fermentation rates than the standard wort", with a "correlation between initial FAN level and fermentation time (to 6P) yielded an r value of 0.75 -- a correlation significant at the 0.01 probability level" for all you statisticians out there. To summarize the conclusions of the fermentation part of the study, yeast nutrients appear to be much

more helpful than we've previously been led to believe, in dealing with extract worts. That fact is rather surprising: I, for one, wouldn't have expected there to be that much difference between the performance of an all-malt extract wort and an all-malt, all-grain wort.

The sugar profiles provided the real bombshell. They divided the extracts into 3 groups, according to the contents listed on the labels. Groups 2 and 3 both had various supplements listed, and the analyses tracked pretty well with the labeling. Group 1 extracts, however, "were labeled at the source as pure malt extracts". Of the 21 extracts in that group, a commendable 14 had carbohydrate profiles "similar to the standard all-malt wort", which placed them in class 1. From here I quote: "Group 1 class 2 extracts had a D-glucose concentration 2.7 times that of the standard, with concomitantly less maltose and maltotriose. The two possible explanations for this sugar profile are that wort production was carried out using a longer saccharification period during the mashing process (considered unlikely as the final ethanol concentration of the beer would then be >5%), or that a glucose syrup was added to the malt extract. A single Group 1 class 3 extract was found to have 88% of its total sugar content as D-glucose. Because this sample did not contain any D-fructose, sucrose, maltose, or maltotriose, this product was highly adulterated with a high-glucose syrup". WOW! A malt extract, without a trace of malt extract! They continue: "Carbohydrate analyses of all Group 1 extracts indicated that seven of the 21 samples labeled as pure malt extracts were adulterated with glucose syrup."

So there you have it. We all know that it's quite possible to make very good beer using malt extracts, but most of us have at some time had some problem extract batches. The degree of variation this study identifies suggests we may not always have been at fault. The study suggests to me a few considerations:

- + If you're not at least partial mashing, add yeast nutrient. It can't hurt, and might help.
- + Don't add sugar to an extract wort. It may already have all it can stand.
- + All extracts are not alike. if you're using a good one, stick with it.

Happy brewing ...

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Thu, 15 Aug 91 18:20:21 EDT
From: rich@progress.COM (Rich Lenihan)
Subject: astringent beer, partial mash? and Guinness

Thanks to all who responded to my recent question re: ppm vs. mg/l. I feel a little guilty because I haven't done anything with the information I've received. I don't treat my water yet (but I am pre-boiling all my water now).

Now some new questions:

A few weeks ago I made a batch of red ale using 6 lbs. light DME, 11 g. Edme dried yeast, 3.5 oz. Goldings leaf hops, 1 cup crystal and pre-boiled water for 5 gallon volume. Two problems: 1. The brew fermented fine for about 3-4 days, then stopped. Initial SG @ 1.044, subsequent readings stuck at about 1.032. I attributed this to a heat wave that killed my yeast (this is the first time I've brewed in the summer). I took another 11 g. packet of Edme dried yeast, started it in sterile wort and re-pitched into the carboy. From the taste, smell and look of the starter, the second packet of yeast seemed healthy enough (both packets purchased together). A month later fermentation is steady but sloooow. SG last Saturday was @ 1.021. Is this typical of Edme or is it just the heat? The AC in my apt. stays set at about 75 F. 2. When I tasted my SG samples, there was a definite astringency caused by (I guess) boiling the crystal for too long. Can this be fixed? What I'd like to know is if there is a way to sweeten or mellow the beer at this point without adding any more fermentables (I'd like to bottle it this year) and without raising its gravity.

Also, while I'm still extract brewing, I've been giving some thought lately to mashing my own. Now most "experts" recommend starting with a partial mash to get the hang of it for a while. Why? What are the advantages to this? It seems to me that if I'm going to go through the trouble of milling, decocting/infusing, spargeing and all of the rest of it, why not mill a little more malt and do a full mash?

Finally, I've read with interest the discussion re. Guinness on draft. Good Guinness is a wonderful drink (I've never been to Ireland, but I assume when saints die, they ascend to heaven on the foamy head of Guinness stout). However, noone so far has mentioned the #1 problem with getting Guinness draft in the States. Temperature. In most bars, all the kegs are kept in one room at one temperature - *cold*. So even if the Guinness is fresh and they use official Guinness tap systems, if they serve you a pint of Guinness at Budweiser temperature, it won't taste velvety smooth with complex undertones. It will taste harsh and bitter. The best you can do is to hold the glass in your hands until it warms up...if you can stand it :-)

Rich

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End of HOMEBREW Digest #703, 08/16/91

Date: Fri, 16 Aug 91 09:53:06 EDT
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>
Subject: alcohol by weight and volume

Clearly, these formulas are approximations, valid at low concentration. I'll address the second, as it is subject to fewer guesses.

$$\begin{aligned}\%V(\text{alc}) &= 100 * V(\text{alc}) / V(\text{alc}+\text{water}) \\ \%W(\text{alc}) &= 100 * W(\text{alc}) / W(\text{alc}+\text{water}) \\ 1/\text{SG}(\text{alc}) &= 1.25 = V(\text{alc}) / W(\text{alc}) \\ \%V(\text{alc}) / \%W(\text{alc}) &= V(\text{alc}) / W(\text{alc}) * W(\text{alc}+\text{water}) / V(\text{alc}+\text{water}) \\ &= 1.25 * W(\text{alc}+\text{water}) / V(\text{alc}+\text{water})\end{aligned}$$

Now, if the amount of alcohol is small compared to the amount of water, the second fraction is approximately 1. Assume the total weight is 1, the weight of the alcohol is w_a , and therefore, the weight of the water is $1 - w_a$.

$$\begin{aligned}W(\text{alc}+\text{water}) / V(\text{alc}+\text{water}) &= 1 / (1.25 * w_a + (1 - w_a)) = \\ 1 / (1 + .25*w_a) &= 1 / (1 + .25 * \%W(\text{alc}) / 100)\end{aligned}$$

For a 4% by weight brew, this amounts to

$$1 / 1.01 = .99$$

so the true percentage of alcohol by volume, instead of being 5% is 4.95%. Not really a measurable difference, at least with HB equipment.

Date: Fri, 16 Aug 1991 10:33:33 EDT
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: Kegging in mini kegs

I "kegged" a batch of bitter in a couple of mini kegs a few weeks ago. (By mini kegs, I mean those 5 liter cans that are roughly shaped like kegs and have a stopper with a 1 cm hole in the top.) It worked fine. I just santitized the can, poured the beer in, and plugged it up with one of the minimalist taps. They hissed and bubbled a bit through the imperfect seal over the next couple of weeks. Last night, I tried drinking the first results. I used a CO2 tap designed for the kegs inserted not quite to the bottom to avoid picking up sludge. The beer was not carbonated much at all, which was desirable, as this was supposed to be a bitter. In contrast, the same beer bottled (with bulk priming) was a borderline gusher.

The total annoyance factor, though, was not much less than bottling.

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Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Fri, 16 Aug 91 10:44:47 EDT
From: ted@evi.com (Ted Stefanik)
Subject: Re: Sulfites

Spencer W. Thomas writes:

> Unfortunately for those sensitive to sulfites, a certain amount can be
> produced during fermentation. This is why almost all (in fact all that
> I've seen) wines are labelled "contains sulfites". I don't know if
> this is also true of beer (I haven't seen such labels on beers), maybe
> it's something in grapes that does it.

I was under the impression that the sulfites were added to the wine must
before fermentation and during racking. Sulfites are added in the form of SO2
gas, or as sodium metabisulfite or potassium metabisulfite. Sulfites are added
to kill stray bacteria and yeasts in the must.

I've never heard that SO2 can be produced by fermentation and I'm quite
suspect of this claim. The reason that most wine bottles are labelled as
"contains sulfites" is that most wine makers use sulfites to control the quality of
the product; the practice is near universal.

Date: Fri, 16 Aug 91 11:03:35 EDT
From: ted@evi.com (Ted Stefanik)
Subject: Re: Cleaning Glass Carboys

>From GC Woods:

> If there is some gadget I'm missing to clean carboys, please e-mail me!

I clean my carboys as follows. It never fails to get them 100% clean.

- 1) Fill the carboy with hot water to within 2 inches of the top.
- 2) Top off with chlorine bleach
- 3) Let stand for several hours. You should see the scum bubble off the sides!
- 4) Brush the carboy thoroughly with an appropriately sized carboy brush.
(Carboy brushes of various sizes are available from your local homebrew supply store).
- 5) Rinse the carboy thoroughly with a jet-stream type bottle washer
(also available at your homebrew supply store).

Date: Fri, 16 Aug 91 10:29:33 CDT
From: tony@spss.com (Tony Babinec)
Subject: what is high gravity/weizen style definitions

A few digests ago, someone posed the question of what's a high-gravity beer. I think of a starting gravity of about 1050 or so as the cutoff. Why?

If you think of the common styles, here are some gravity ranges and styles.

1030s berliner weisse, mild, ordinary bitter
1040s brown ale, kolsch, alt, standard pale ale, standard pilsner
1045-1055 munich helles, munich dark, vienna, flanders brown,
california common beer
1050-1060 dortmund, maerzen
1060+ trappist, old ale, bock, doppelbock, imperial stout, etc.

Beers in the 1030s are truly session beers. You can have 2 or 3 pints for lunch (food optional) and go back to work and still expect to function. Beers in the 1040s and 1050s are progressively heftier. By the time you get to the 1060s, alcohol is pronounced and even becomes part of the expected flavor and aroma profile.

A related reason for considering 1050 the cutoff is that high-gravity worts, with 1050 or so being the cutoff, require progressively greater hops due to inefficient hop utilization. See Ramsey's article in the special hop issue of Zymurgy for the formula including the adjustment.

An interesting related point is this. When I brewed extract beers, I'd add the malt to a couple of gallons of water, and top off to 5 gallons in the fermenter. I assume this is how many homebrewers do it, given the expense of large brewpots. In this situation, the couple of gallons of wort are a high-gravity wort. For example, if the wort when topped off with 2.5 gallons of water becomes 5 gallons of 1050-gravity wort, then the original 2.5 gallons of wort before topping off must have been 1100-gravity wort. By all rights, hop additions should take this into account! Needless to say, when I thought of hop additions in the 1/4-1/2 ounce increments the book recipe called for, this point was not known or appreciated.

Regarding Weizens, here are style attributes taken from a recent Zymurgy which presented definitions of the styles.

	weizendunkelw	weizenbock		
starting gravity	1040-1050	1045-1055	1066-1080	
alcohol volume	4.5-5.0%	4.5-6.0%	6.5-7.5%	
IBUs	8- 14	10- 15		
SRM range	3- 8	17- 22	7- 30	

So, according to these style definitions, a dunkel weizen is a dark weizen with perhaps a slightly higher starting gravity, while a weizenbock is definitely a bock in starting gravity while affording the brewer much leeway in color.

Date: Fri, 16 Aug 91 11:07:49 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: carboys, buckets, and scratches

On 15 Aug 91 16:41:49 EDT (Thu), GC Woods <gcw@garage.att.com> said:

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
>Carboys are easier to keep clean than buckets -- they don't scratch like
>plastic -- so there will be less chance of infection. I wouldn't worry

Geoff> You must be kidding. Maybe I am not using the correct type of
brush or
Geoff> something, but I can wash out a food grade plastic bucket with no
Geoff> problem (and no scratches yet), but have a very difficult time
getting
Geoff> all of the stuck junk off the inside of a glass carboy.

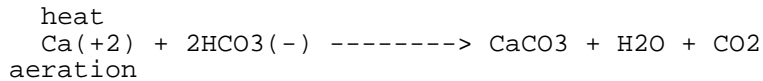
No scratches yet **that*you*can*see**. I usually fill the carboy with hot
water and bleach and let it soak overnight if there's serious scum in it.

Geoff> If there is some gadget I'm missing to clean carboys, please e-
mail me!

A long handled bottle-type brush helps too, once the soaking has softened
up the goo. [such technical terms!]

Date: Fri, 16 Aug 91 09:18:46 PDT
From: keng@ic.MENTORG.COM (Ken Giles)
Subject: Water treatment with CaCl2

George fix states (in Principles of Brewing Science, p.20) that bicarbonate (HCO3) combines with calcium ions to form calcium carbonate (CaCO3), water, and carbon dioxide when heat is applied and aeration is performed. Calcium carbonate is precipitated. Here's the formula:



He further states that the calcium content must be above ~10 mg/l to facilitate this reaction.

As for the resulting chloride ions, I can't find a place where he mentions their effect. Clorine is a problem because it causes formation of clorophenol compounds, which adversely affect flavor. Chloride ions will not cause this problem. Since NaCl (and hence, chloride ions) is a common additive in pale ales, it seems like low risk to have some extra chloride hanging around. Someone was concerned about the resulting saltiness. Doesn't this require presence of sodium as well?

George also says on p.13 that "Calcium chloride is finding increasing favor in water treatment programs because it does not have sulfur ions." Its useful to keep in mind that the intended audience for Principles of Brewing Science is the microbrewery industry as well as the homebrew crowd.

P.S. If you're trying to achieve a target concentration of calcuim ions, note that calcium chloride is really (according to George, p.12) CaCl2 + 2H2O. This will affect your molecular weight calculations.

kg.

Date: Fri, 16 Aug 91 11:19:47 -0500
From: mll@aio.jsc.nasa.gov
Subject: Re: Time to pour

Bill Thacker writes:

>Michael Bass writes:

>

>> I had the good fortune to attend a conference in Berlin, Germany.

>> One of the interesting features of the way they

>> server beers: Apparently the length of time it takes to pour a beer is

>> a measure of the quality of the beer and the bartender. It takes

>> anywhere from 5 to 10 minutes to pour a good beer. (You have to wait

>> for the head to die down before you can continue to fill the glass!)

>

>Coincidentally, a friend of mine, in a telephone call Sunday night,

>mentioned discovering a bar in Chicago which served Guinness on tap.

>He marvelled that it took several minutes to pour the beer, because of
the

>foaming, and asked me what that meant. >

>

>Several possibilities dawned on me, including the "new keg" foaminess

>mentioned here, but he assured me that he'd investigated for a
sufficiently

>long time to see the keg well on its way toward emptiness. 8-)

>

>Also, his description of the flavor didn't match with my own very well,

>giving me to wonder if this bar might be serving the *real* draught
Guinness

>as found in Ireland (it *is* an Irish pub).

I worked for a

Date: Fri, 16 Aug 91 11:25:07 -0500
From: mll@aio.jsc.nasa.gov
Subject: Re: Time to pour

Bill Thacker writes:

>Michael Bass writes:

>

>> I had the good fortune to attend a conference in Berlin, Germany.

>> One of the interesting features of the way they

>> server beers: Apparently the length of time it takes to pour a beer is

>> a measure of the quality of the beer and the bartender. It takes

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>

>Also, his description of the flavor didn't match with my own very well,

>giving me to wonder if this bar might be serving the *real* draught

Guinness

>as found in Ireland (it *is* an Irish pub).

I worked for a restaurant in Munich about 10 years ago. We had 3 kinds of beer, a normal helles, a Pilsner, and Guinness. The helles poured in a few seconds. The Guinness took about 10-12 minutes to pour, and the Pilsner took almost 15!!! That was not unusual either as when we would drink Pilsner at other places, we would generally order the next round just as the last round we ordered was being served.

=====
Mark L. LittlefieldAutomation and Robotics Division
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"The closest night table, when I tried to open it, nearly bit my hand off...No, that wasn't at all how furniture was suppose to behave; there was clearly something wrong with this agriculture." - Tichy: The Star Diaries
=====

Date: Fri, 16 Aug 91 9:15:26 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Lambic Critters

In HOMEBREW Digest #703, Andy Leith asked:

> Does anybody know of somewhere I can get hold of the cultures
> necessary to make a kriek, for less than the \$45 that it costs from
> UC Davis?

Contact Mike Sharp (msharp@hawk.ulowell.edu). He has virtually all of them. The two "big hitters" as identified by Jean-Xavier Guinard, *Pediococcus damnosus* and *Brettanomyces bruxellensis*, come from a lab "of awesome repute" that refers to remain nameless, and are marvelously vigorous and apparently quite pure.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Fri, 16 Aug 91 12:29:37 EDT
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>
Subject: Wort chilling, etc.

In HBD #701 Steve Anthony asked about a wort chilling system based on ice water

This is the sort of system I have employed since I started doing all-grain, full-mash beers. I opted for a somewhat simpler design though. I use a coil (20 or 25', I can't remember which) of 1/4" copper tubing immersed in a 5 gallon bucket of ice water. I won't bore you with the details now, anyone who is interested can get in touch for a more in-depth description. This system chills 5 gallons of wort in about 20 or 25 minutes, and gives me a very good cold break; the wort goes in boiling hot and very clear and emerges cool (somewhere in the 60's (F)) and looking as muddy as the Mississippi. By incorporating both parts of my Zapap lauter tun into the chilling system, I kept the expense to a minimum. In addition to the coil of copper tubing the only extras I needed to put this together were an extra 5 gallon bucket (food grade of course, and thick enough so that it doesn't distort when filled with boiling wort), a couple short lengths of racking tubing, and a couple little metal hose clamps. I'm not sure, but I suspect that this method uses less water than either a counterflow or an immersion chiller.

On another topic, Geoff Woods, in HBD #703, says that he thinks carboys are more difficult to clean than plastic fermenters.

Carboys aren't really all that difficult to clean, if you have patience and a carboy brush. I usually rinse mine several times to loosen as much of the gunk as I can, then fill them completely with a bleach solution and let them soak for several days. This usually loosens most of the rest of the gunk and the carboy brush will get whatever is left. Of course you can omit the soak and have at it with the carboy brush immediately after the carboy is emptied. One indispensable item, at least for me since I haven't come up with the bucks for a keg system yet, is one of those jet bottle washers. They really speed up the rinsing of bleach-soaked bottles, and put out a forceful enough spray to do a nice job on carboys too.

Mitch Evans, in HBD #702, related the sad tale of an exploding bottle and its nasty effect on his thumb.

I hope things are on the mend Mitch. You might consider getting a kit to do a reducing sugar test. I have some of the Clinitest tablets that are sold by drug stores to diabetics. There was an article in Zymurgy, a couple years ago, by Nancy Vineyard on using this kit to test beer for reducing sugars. I'm not sure about her suggested procedure, seems that she doesn't use enough beer to get a good test, but I haven't gotten around to calibrating the thing myself yet, haven't felt a pressing need as I haven't had any explosions. This sort of test, if properly calibrated, should be more reliable than the hydrometer and a prayer method that seems to be so commonly used.

Al Edwards, in #703, raises a question about formulae for approximating alcohol content based on attenuation.

These formulae, or something very much like them, come from Papazian, and probably elsewhere. Now, while they obviously break down for extreme values on the high end they are probably accurate enough for approximating alcohol contents in the ranges we normally achieve with our beers. If you want something more technical try Noonan's "Brewing Lager Beer" in which you will find a description of how to go about determining real attenuation, as opposed to apparent attenuation, and a bunch of related stuff. As for me, I'll stick to the approximation I can get using my hydrometer and calculator. Even though the relationships may not be linear the approximation seems good enough, we are probably talking about some pretty small approximation errors here.

Ooogy wawa,

Dr. John

Date: Fri, 16 Aug 91 12:40:35 -0400
From: nnieuwej@pooh.bowdoin.edu
Subject: Nordic Brew

Does anybody know anything about Scandinavian beers? I'm particularly interested in anything Norwegian brews that may be commercially available in this country.

-Nils

Date: Fri, 16 Aug 91 10:17:29 PDT
From: smithey@esosun.css.gov (Brian Smithey)
Subject: lemon in weizen

I've seen mention in Jackson's writing that Bavarian weizen is traditionally served with lemon, but have never been able to determine how it's CONSUMED. Is the lemon wedge left on the glass for aroma only, or is the juice squeezed into the beer, or the lemon intermittently sucked on, etc. ? Perhaps some of you who have been there and had the real thing can help me out, I've brewed some weizen and would like to try some with lemon.

Thanks,
Brian

- - -

Brian Smithey
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

Date: 16 August 1991 12:21:41 CDT
From: "Roger Deschner" <U52983@UICVM.uic.edu>
Subject: Calculating Alcohol Content, East Coast Homebrew Stores

In HBD 703, Alan Edwards asked:

> If you don't know the correct equations, what do you use in practice?

I use Dr. Bob Technical's Amazing Wheel of Wort. You just dial in how much of what you used to make it, and all the numbers are right there on the wheel. Get one from your local homebrew supply shop.

and somebody else asked about East Coast homebrew suppliers. I've used The Modern Brewer, in Cambridge, Mass. The phone number is easy to remember - 1-800-SEND-ALE.

Date: Fri, 16 Aug 91 11:46:26 EDT
From: rlr%bbt@mcnc.org (Ron Rader)
Subject: Crappy malt extracts

Thanks very much to Martin for posting the Extract Report. I found it very interesting, although depressing.

I'd like all the extract brewers to post their experiences with particular extract brands, so we can all figure out which brands to select and which to avoid. It's hard to believe that a product labelled "100% Barley Malt Extract" could have a lot of sugar syrup added. Sucks.

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and do
| | i gotta six-pack & nothing to do... = not necessarily reflect those
| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!
)
*** Punk ain't no religious cult, punk means thinking for yourself -
DKs ***

Date: Fri, 16 Aug 91 13:57:09 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Melting solidified wort agar?

If I cook up a batch of wort for culturing stuff, then solidify with agar, can I assume I can melt it later? By boiling, or steaming? (Microwave? : -)

Date: Fri, 16 Aug 91 01:48:07 EDT
From: neptune!pryzby@uunet.UU.NET (Greg Pryzby)
Subject: liquid yeast question(s)

I have made the jump from dry to liquid yeast with my latest batch. I have a few questions concerning liquid yeast though.

I started the liquid yeast about 26 hours before I needed it. The package was HUGE (I don't think it could have gotten bigger.) I pitched the yeast at 70F and waited for the fermentation to start. Well, about 48 hours later the fermentation started. But it has been VERY slow. With dry yeast, the fermentation started within a few hours and was vigorous for a few days and done between 3-5 days. This batch looks like it is going to take a little (or a lot) longer.

Is this typical for liquid yeast? A slow start (about 48 hours to start)?

Slow fermentation (some bubbling)?

Temp should not be a problem, it is the same as for my last batches, between 70-76F.

I would appreciate any feedback from someone who can tell me about the difference between liquid and dry yeast. And why liquid yeast is preferred?

Or will I know that when the batch is tasted?

peace,
greg

Date: Fri, 16 Aug 91 14:38:14 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: detecting glass grenades

David Resch points out that a bottle whose cap has become convex is overpressured. I found the hard way that it's easier to spot an everting cap if you've used bottles with a long collar (e.g., most bar bottles). The homebrewer's standard two-lever capper makes a distinct, sharp-edged dimple when capping long-collared bottles; you can see a pressure problem starting if part of the edge of the dimple smooths out.

Date: Fri, 16 Aug 91 10:57:11 -0700
From: ez005142@pollux.ucdavis.edu
Subject: Bicarbonate

Thanks to all who responded to my somewhat foolish questions regarding chlorine and chloride. After several people beat me over the head, I think

I am finally beginning to understand why my idea won't work. But if my idea is that bad, how the hell does one get rid of 700 ppm of bicarbonate?

One answer given awhile back was to use acid to shift the buffering potential

(or something like that) to a level where the bicarbonate would precipitate out. But what would it precipitate out as, and where would it

get positively charged ions to bind with. According to Miller you need a certain ratio of Ca⁺ ions to each carbonate ion in order to precipitate anything. In my water I've only got 70 ppm of Ca⁺. Where would all the precipitate come from? I can't add more Ca⁺ because all the compounds

containing Ca⁺ also contain things I don't want in my water (like Cl⁻ and sulfates) Doesn't anyone else have this problem or is Davis water really THAT bad? Or am I worrying about something that really doesn't matter anyhow.

In any case, I appreciate all the answers on my last stab in the dark. Thanks to everyone who can help me with my current questions.

Pretty soon I'll say screw it and buy bottled water!

Adios

Chris Swingley cswingley@ucdavis.edu
Institute of Ecology
University of California, Davis

Date: Fri, 16 Aug 91 11:37:57 PDT
From: rcasey@caticsuf.CSUFresno.EDU (Randy Casey)
Subject: Re: Malt Extracts

>Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
>The sugar profiles provided the real bombshell. They divided the
>extracts into 3 groups, according to the contents listed on the
>labels. Groups 2 and 3 both had various supplements listed, and the
>analyses tracked pretty well with the labeling. Group 1 extracts,
>however, "were labeled at the source as pure malt extracts". Of the
>21 extracts in that group, a commendable 14 had carbohydrate
>profiles "similar to the standard all-malt wort"

I was wondering if the list of extracts by group
could be posted. I would like to see what brands/styles
were labeled pure and what ones were 'supplemented' with
other frementables.

- -----
rcasey@caticsuf.csufresno.edu
Randy Casey

Date: Fri, 16 Aug 1991 15:38:32 -0300
From: LEITH Graham Arthur <leith@ecf.toronto.edu>
Subject: Chill Haze

I have recently moved up from kit brewing to brewing with extracts, adjunct grains, and hops. While I have been very pleased with the taste of these beers, they have a chill haze that I never encountered with the kits. I suspect that it is due to the proteins dissolved in the wort from the adjunct grains (crystal malt and toasted barley malt) that I've been using. I put the adjuncts into the cold water and remove them when it comes to a boil, then add the extract.

Does anybody have any suggestions on the use of finings, or better still, how to avoid a chill haze without the use of finings? Is it alright to add finings to a secondary or will this precipitate out too much of the yeast needed for bottle carbonation? Should I close my eyes, not worry, and just enjoy the taste of the beer?

Graham Leith

Date: Friday, 16 August 1991 10:12am ET
From: joshua.grosse@amail.amdahl.com
Subject: All grain pale ale malt selections

In HBD #703, tony@spss.com (Tony Babinec) writes:

> The degree of kilning of British pale ale malt accounts for the
> wonderful color of pale ales....

I'm an extract brewer and make IPAs using an amber extract with crystal malt as an adjunct. My books on brewing (and they're for extract brewers, of course) tell me that my wonderful copper-red color comes from the crystal malt. Killian's Red (a Coors commercial lager) describes their use of caramel malt (US commercial name for crystal malt) in the beer.

Is British pale malt a cross between, say, German 2-row and crystal malt? I don't have any recipes for all-grain pale ale, so I wonder.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Fri, 16 Aug 91 15:12:28 EDT

From: cj@wisny.att.com

Subject: Harvesting and storing hops

Someone recently asked how to tell when hops are ready to harvest and I don't remember seeing an answer. Mine are getting to that point and, while I can make a pretty good guess, some advice would be helpful. The buds seem a little small right now, but in past years I think I've let them go a little too long.

Once the hops have been picked, what's the proper way of processing and storing them? I had one shop tell me to just put them in plastic bags in my freezer, but it seems like they get a little too damp this way.

One final question. Is there any way to tell what I've got? The hops were just growing there when I bought the house (no, that wasn't a consideration -- I didn't notice them until the first time I mowed the yard -- they're growing semi-wild along the edge of the property) and I've got now idea what variety they are. I'm pretty sure the previous owner didn't use them & he had the place for 15 years before me. The house was built in 1823, so who knows how old they really are.

Thanks for any help.

Chris Hughes cj@wisny.att.com 508-374-5613

Date: Fri, 16 Aug 91 17:40:09 MDT
From: Tim Carlson <timc@hpfctjc.fc.hp.com>
Subject: Quebec City pubs & brewpubs (STROUD)
Full-Name: Tim Carlson

>
>I'm going to Quebec City in a few weeks. Never having been there, I
wondered
>if anyone knows of any especially good bars/pubs/restaurants to visit. A
good
>beer selection is important, of course.
>
>Also, I believe that there is one brewpub there, called L'Inox??? Anyone
ever
>been there?
>

I've been trying to catch up on mail after having been gone for almost 2
weeks,
and haven't seen any response to this request.

I was in New England & Quebec in June of this year, and stopped in at
L'Inox.
L'Inox is in old town (vieux ville, if I remember my spelling); in fact
its in
the lower part of old town (along the river) at the 'downstream' end of
town
(northeast I think). I probably have the address at home; let me know if
you
want the address....

When I was there they had 2 "blonde" biers (light color); one filtered
and one
unfiltered (and slightly cloudy). The bartender gave us a sample of each
of
the biers, and I decided that the unfiltered was better (more hops taste
as
I recall). The only food that they serve is steamed sausages in a
steamed
bagette (french roll) -- not fancy, but still good.

For a 1 or 2 block stretch along the "main drag" (something boulevard, as
I
recall) just outside of vieux ville, the street is lined with restaurants
and sidewalk cafes. We ate dinner one nite at a place serving excellent
"homemade" sausages and good bier, and at another restaurant serving
great
dinner and dessert crepes (and reasonably good bier).

Hope this helps,

Tim Carlson
Hewlett Packard
Fort Collins, CO
timc@hpfctjc.fc.hp.com

Date: Sat, 17 Aug 91 13:29:18 -0400
From: "a.e.mossberg" <aem@mthvax.cs.miami.edu>
Subject: USENET Newsgroup Rec.Crafts.Brewing is on the air

The vote succeeded, and USENET has a new newsgroups dedicated to brewing: rec.crafts.brewing

For a test period, I will be posting the Homebrew Digest to the group.

aem

Date: Sat, 17 Aug 91 13:36:26 CDT
From: andy@wups.wustl.edu (Andy Leith)
Subject: German 2-row

Tony Babinec writes that
>German 2-row malt is suited for pilsners. It tends to be
>less-modified. If it were especially undermodified, you might have to
>use a decoction mash. If it isn't too undermodified, you could use a
>step-infusion mash.

Apparently many commercial German brewers now use a single step
infusion (to save on energy costs), so I assume that you don't
necessarily "have" to use a step infusion with German 2-row.

On an unrelated topic I recall reading several weeks ago that
someone recommended only using British crystal for making bitters
and pale ales. I have had good successes with Briesse crystal malts
and don't think that the secret to making good bitters lies with the
nationality of the crystal used. What does help is to let the cooled
wort sit overnight in the fridge, and racking it off of the trub
before pitching the yeast. I only use British pale ale malt for
pale ales, and this may help. (A 55lb sack costs me \$45).

Andy

Date: Sat, 17 Aug 1991 23:04:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Sulfite Discussion

It seems that I've touched a sensitive point with some HBD'ers with my mention of sulfites in mead making. First of all, if one is making straight mead (no additional fruits) then a boil is all that is needed to provide sufficient killing of unwanted microbes. As I mentioned a few issues ago, I use a low level of potassium metabisulfite when fresh fruit is added to the preboiled and cooled honey/water mixture, and that sulfiting is a standard practice in winemaking. One can make wine without sulfiting and let the resident yeasts in the must carry out the fermentation. This would of course be true to historical methods but can be a hit or miss proposition depending on the yeasts present.

The advent of pure strains with particular fermentative characteristics allowed zymurgists more control over the final outcome of their fermented nectars. It followed that to ensure that the yeast strain of choice would dominate the fermentation one would need to kill or reduce the population of 'wild' yeast and other microbes prior to pitching the chosen strain. Hence the use of sulfites when using fresh fruit since boiling fruit would set the pectin and destroy some of the finer aromatic and flavour components of the fruit.

One objection to sulfiting is that some people are 'allergic' to sulfites. This is partially true. The real problem is that sulfites hypersensitize you to what you are already allergic to, like airborne dust and mould. Many wine makers add a small amount of sulfite to their wine at bottling time in order to ensure a long shelf life and to actually enhance bouquet development in the bottle. The problem here is that SO₂ cannot escape and the wine can pose a threat to those who suffer from allergies. I have experienced quite an attack of sneezing and watery eyes once after consuming a heavily sulfited Italian red wine.

The trick is to use minimal sulfite to ensure that most wild beasts are killed or weakened and to add sulfite 24 hours prior to pitching your yeast, thus allowing sufficient time for SO₂ dissipation. Do not sulfite prior to bottling.

The use of sulfites is not restricted to wine and mead making. Read the

contents of a bottle of Mackeson's XXX Stout. Sucrose is added at bottling time to make this Sweet Stout style of beer but if the yeast fermented the additional sucrose a Stout bomb would be the result. Therefore the beer is pasteurized and sulfited to stabilize it from bottle fermentation.

IMHO, judicial use of sulfite is warranted in certain circumstances and should pose no real health problem unless you constantly exhibit allergic reactions to various allergens.

Date: Sat, 17 Aug 91 09:57 CDT
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: MALTING

To: Homebrew Digest
Fm: Jack Schmidling

Subject: MALTING BARLEY, AGAIN

I note, with some cynicism, Darryl Richman's comment in Zymurgy, that the brewmaster of Pilsner Uguell seemed totally ignorant of the malting process.

From the responses I received to a very basic question on malting, that particular form of ignorance seems to apply equally to home brewers.

The diagram in the article came tantalizingly close to answering my question but left out details that could be used in action.

As I suspected, in order to get acceptable germination, dormancy must be broken. He talks about three steeping periods and a temperature range but leaves out what separates one "period" from another.

What happens after 21 hours at 15-17 degs that separates this period from the next 21 hour period or from the final 17 hour period?

I have been experimenting with freezing, friging and steeping but surely someone out there can save me from re-inventing the wheel.

Darryl.... where are you? Finish your article.

jack

Date: Sun, 18 Aug 91 18:47:52 bst
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : Boots yeast

Regarding the difference between Boots' 'standard' and 'genuine brewers' dried yeasts, I have only tried the latter and can vouch for it (surprisingly enough, given the supplier !). It is a good general-purpose yeast, producing a very clean flavour even at fermentation temperatures up to 25 C; possibly a bit too neutral for ale fanatics. Its other main characteristic is its sedimenting ability, which allows glasses to be poured repeatedly from the bottle without disturbing the deposit. Keeps fermenting down to at least 15 C. For reasons that escape me, it seems to produce a better head on the finished beer than some other strains I have used. Looks like a mainly bottom fermenter.

Come to think of it, where are all these top fermenting yeasts we keep reading about ? You know the ones I mean, that are supposed to send up rocky pancake heads of yeast which threaten to engulf the house, and which require daily skimming and rousing management. I have tried most of the commercial dried yeasts available in both Australia and England, and am yet to see anything which resembles this description. Ditto culturing from Guinness, although I suppose they could be using a supplementary bottle-conditioning strain. The only thing I haven't tried is begging the dregs from a cask at the local pub. We have very few liquid cultures available here in the UK.

Which brings me to another set of questions : is it possible that top fermenting yeasts do not like closed fermentation ? In the absence of oxygen, might they possibly dive to the bottom ? Consequently, are we robbing our ales of some complexity by using airlocks during primary fermentation ?

Just to complicate matters further, I recently tried Geordie's Extra Pils kit. The kit is touted as producing a genuine continental lager (and does, full of sulphide). Strangely enough, there are also instructions to rouse the yeast daily. Why do this with a lager yeast ?

Lastly (I know, I'm full of questions today), what about the advice not to stir yeast with metal spoons. Myth or not ?

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End of HOMEBREW Digest #704, 08/19/91

Date: Mon, 19 Aug 91 10:39:56 BST
From: Ifor Wyn Williams <ifor@computer-science.manchester.ac.uk>
Subject: Ale Yeast

Conn Copas <C.V.Copas@loughborough.ac.uk> writes:

> Come to think of it, where are all these top fermenting yeasts we keep
> reading about ? You know the ones I mean, that are supposed to send up
> rocky pancake heads of yeast which threaten to engulf the house, and
> which require daily skimming and rousing management.

I used cultured Guinness yeast and an open fermenter for my last batch of all-grain Stout. Sure enough, I got beautifully large cauliflower heads which often brought up lots of brown muck. The pancake heads did try and take over the whole house, but fortunately didn't manage to crawl out of the kitchen.

Traditionally, ale has been fermented in open vats. I presume that the vigorous fermentation and abundant head cover must protect the beer. Even if it doesn't contribute to the complexity of the beer, it's fun to watch!

Ifor.

Date: 19 Aug 1991 7:09 EDT
From: pyuxe!dab@bellcore.bellcore.com (dave ballard)
Subject: new edition of complete joy...

Hey now- For those that are interested, there will be a new edition of The Complete Joy of Homebrewing by Papazian out in October. I found this out from the bookstore when I ordered a copy...

later!
-dab

=====
dave ballard
dab@pyuxe.cc.bellcore.com

Date: Mon, 19 Aug 91 09:20:46 EST
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>
Subject: Re: Homebrew Digest #704 (August 19, 1991)

>1030s berliner weisse, mild, ordinary bitter
>1040s brown ale, kolsch, alt, standard pale ale, standard pilsner
>1045-1055 munich helles, munich dark, vienna, flanders brown,
> california common beer
^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^

Um, I don't mean to be stupid, but I am vaguely familiar with all these
styles
except this one. What the heck is it? Pete's Wicked Ale? I'll bet the
most
"common" beer in California, like every place else, is BudMiLob Lite.

>1050-1060 dortmund, maerzen
>1060+ trappist, old ale, bock, doppelbock, imperial stout, etc.

Steve

Date: Mon, 19 Aug 91 08:50:30 -0500
From: zentner@ecn.purdue.edu (Michael Zentner)
Subject: Re: Sam Adams Wheat beer

Sometime in the last week or two there was a discussion, initiated by Dan Graham I believe, about Sam Adams wheat beer. I finally had a chance to try it this weekend and, while it's great to see attempts at this happening in the US, was disappointed.

Comparing it to a substantial amount of other wheat beer tasted from German brewers, it was very one-dimensional (to me). It matched most closely to a wheat beer brewed by Tu:cher, also a filtered brew. In both cases, the characteristic clovey taste/odor was there, but it seemed like both brews were made to specifically emphasize that flavour only and not the other aspects of beer. I'd say it's similar to wanting the taste of chocolate and eating bakers chocolate instead of eating the sweetened stuff. I'm convinced, now, after comparing an amount of Kristal vs Hefe weizen, that wheat beer should not be filtered.

Mike Zentner

Date: Mon, 19 Aug 91 10:45:55 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: lemon in weizen

On Fri, 16 Aug 91 10:17:29 PDT, smithey@esosun.css.gov (Brian Smithey) said:

Brian> I've seen mention in Jackson's writing that Bavarian weizen is
Brian> traditionally served with lemon, but have never been able to
Brian> determine how it's CONSUMED. Is the lemon wedge left on the
Brian> glass for aroma only, or is the juice squeezed into the beer,
Brian> or the lemon intermittently sucked on, etc. ?

Some places (in Munich) I had to ask for lemon, but I'd say the lemon ritual is more particular to the tangy Northern German Weissbier rather than Bavarian Weizenbier.

A local restaurant, Cafe Berlin (run by three Germans) serves Spaten Club Weiss with the lemon wedge on the edge of the glass so you can choose.

I just plop it in -- squeezing gives *too* much lemony flavor/aroma, overpowering the delicacy of the beer; it also reminds me of the Corona/Sol/Tecate crowd, adding flavor to their `beer' by adding lemon :
-(

Bis spaeter!

- - -

What soberness conceals, drunkenness reveals.

Date: Mon, 19 Aug 91 08:55:47 -0700
From: kensiski@nas.nasa.gov (David L. Kensiski)
Subject: Bicarbonate

In Homebrew Digest #704 (August 19, 1991), Chris Swingley
(csswingley@ucdavis.edu) says:

> Doesn't anyone else have this problem or is Davis water really THAT
> bad?

From my recollection, Davis water is really THAT bad. You would
probably do better dredging Putah Creek and brewing with that! :-)

- --Dave

David L. Kensiski [KB6HCN] Numerical Aerodynamic Simulation
kensiski@nas.nasa.gov NASA Ames Research Center, M/S 258-6
(415)604-4417 Moffett Field, California 94035-1000

Date: Mon, 19 Aug 91 10:28:01 EDT

From: jupiter!psrc@sewer.att.com

Subject: a little help for a right-coaster (no homebrew suppliers in New Jersey)

(Originally posted to rec.crafts.brewing, in reply to a message from rec.food.drink.)

In article <49@pyuxe.UUCP> dab@pyuxe.UUCP (D Ballard) writes:
>Can anyone recommend a supply house in the central NJ area?

There are no brewing supply stores (or even brewpubs) anywhere in New Jersey. In fact, the legal status of home brewing in the state is uncertain. A Federal law was passed in 1979, "giving home brewing the same legal status as winemaking." [Mares, MAKING BEER, p. 21, which also quotes some of the bill.] This presumably loosened the bounds set by a previous law. However, a similar NJ law allowing winemaking doesn't mention brewing. Some Jersey prosecutors have occasionally promised that they won't enforce the "law against home brewing", but no merchant is willing to take the chance. (I've heard, third hand or so, from someone who predicts that New Jersey will be the *last* state in the U.S.A. with a legal brewpub.)

A gentleman named Bush (no relation to the President or to A-B) has been pushing for a specific law that *permits* limited home brewing. (One of the details was the question of requiring a license to make wine or beer. The compromise position is that a household could make 100 gallons/year without a license, and 200 gallons/year (the federal limit) with a license that costs about \$100/year, as compared to the \$20/year license New Jersey currently expects for making wine. This in a state that may soon require a license to design software, as described in the comp.software-eng newsgroup.)

That's not to say there are no home brewers, or no home brew clubs, in the state. There are supply shops in Staten Island and Greenwich Village. I've heard that they charge more than a lot of mail order places. I've gotten a recommendation for one of the latter: Semplex of U.S.A. (612-522-0500, 4159 Thomas Ave. North, Minneapolis, MN 55412), which doesn't charge extra for shipping most items. (They charge UPS rates for carboys and corn sugar; the prices for extract, grain, whole beginner kits (plastic bucket, no carboy, two cans of extract, and five pounds of sugar) and even Rotokegs "include shipping to anywhere in the U.S.A. and also to APO and FPO addresses.")

>dave ballard
>dab@pyuxe.cc.bellcore.com

Paul S. R. Chisholm, AT&T Bell Laboratories, paul.s.r.chisholm@att.com
att!epic!jupiter!psrc, psrc%jupiter@epic.att.com, AT&T Mail !psrchisholm
(psrc@sewer.att.com may work; I apologize if I appear to be psrc@sewer.uucp)

I'm not speaking for the company, I'm just speaking my mind.

Date: Mon, 19 Aug 91 09:50:50 -0700

From: mcnally@Pa.dec.com

Subject: carboy cleaning

What exactly do you people put in your carboys that requires a long soak with a strong bleach solution to get out?!? When I wash my carboys, I just put in about 1/2 gallon of warm water and about a tablespoon of chlorinated TSP, then violently slosh the stuff around a few times. The only "gunk" ever stuck in the carboy is in the fermentor, around the top; that's kindof a pain to remove, but not much. Carboys used for intermediate settling and clarifying never get very scummy at all. Hmm.

I'll take this opportunity to re-endorse the cheap-beer-rinse technique of removing chlorine residue. After I wash with chlorinated TSP and rinse with the jet thing, I pour in a couple cans of Blatz (\$3.49 a twelve pack!) and slosh. Chlorine residues go down the drain!

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Mon, 19 Aug 91 12:42:25 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: Message from Kieran O'Connor

I went to high school in NYC, and one of the places we used to go to drink beer was McSorley's. We didn't go there because the beer was great (although the sandwiches are); we went because they never "proofed" us.

One interesting note. I was told by a regular that McSorley's used to be a men-only bar until recently (late 70's perhaps?). Therefore, they had no ladies bathroom. NYC sued the bar for discrimination, and McSorley's had to open its doors to women. However they did not put in a ladies room. The bathroom became co-ed. I haven't been there for 6 or 7 years, but I assume they have both bathrooms now, but I don't know.

Email addresses. I just moved to a bitnet only site. I have absolutely no access to internet. Therefore, if you have a bitnet address in addition to your internet address, could you please put *both* in your signature at the end of your post? I know it'll help me and I'm sure a few others who want to email folks, but who don't have the proper address.

I had to mail this to a friend on internet--I could not send this post to the HBD via bitnet (the listserv process) Could someone tell me how to do it? I sent it to BEER-L@UA1VM and it bounced, saying I had no authorization.
I successfully subscribed to the list via listserv, but can't post.

P.S. I'm a history teacher, and I was reviewing the 1988 elction campaign, espeically the Lloyd Bentsen-Dan Quayle debate. I happened to have headphones on, and I thought I heard Bentsen say (correct me if I'm wrong) "Senator, you're no Steve Russell." Although it might have been "Richman." Any one hear this too?

Kieran O'Connor

OCONNOR@SNYCORVA (bitnet)
no internet, wah!

Date: Mon, 19 Aug 91 12:00:38 CDT
From: Fritz Keinert <keinert@iastate.edu>
Subject: Re: lemon in Weizen

In digest \$704, smithey@esosun.css.gov (Brian Smithey) asks

>> I've seen mention in Jackson's writing that Bavarian weizen is
>> traditionally served with lemon, but have never been able to
>> determine how it's CONSUMED.

The way I have usually had it served is with one slice of lemon floating on top, and a couple of grains of uncooked rice at the bottom. Weizen is traditionally drunk more in summer, since it has more carbonation than other beer and is more refreshing. The rice will give the CO2 a place to form more bubbles, similar to the little scratches sometimes put into the bottom of champagne glasses. Lemon and rice are usually left in the glass.

Fritz Keinert
keinert@iastate.edu

Date: Mon, 19 Aug 91 10:05:12 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: In The Dark

In HOMEBREW Digest #704, Randy Casey requested, concerning the tested adulterated extracts:

> I was wondering if the list of extracts by group
> could be posted. I would like to see what brands/styles
> were labeled pure and what ones were 'supplemented' with
> other frementables.

I'd like to see that too, Randy. But as noted in the articles, the University of Saskatchewan has elected not to publish their list of tested extracts, so all we know about them is that they were all of the "light lager" style. The University's concern was that they'd be sued, and I daresay they would, probably by the maker of the malt-free extract.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Fri, 16 Aug 91 18:21:48 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: Malting at Pilsner Urquell

> I note, with some cynicism, Darryl Richman's comment in Zymurgy, that
the
> brewmaster of Pilsner Urquell seemed totally ignorant of the malting
process.

This is a bit overstated. Jaroslav felt that the kind of questions I was
asking were better answered by someone who *really* knew the details.

> From the responses I received to a very basic question on malting, that
> particular form of ignorance seems to apply equally to home brewers.

> The diagram in the article came tantalizingly close to answering my
question
> but left out details that could be used in action.

Sorry about that. As I explain below, the details were present
originally.

> As I suspected, in order to get acceptable germination, dormancy must
be
> broken. He talks about three steeping periods and a temperature range
but
> leaves out what separates one "period" from another.

> What happens after 21 hours at 15-17 degs that separates this period
from the
> next 21 hour period or from the final 17 hour period?

> I have been experimenting with freezing, friging and steeping but
surely
> someone out there can save me from re-inventing the wheel.

> Darryl.... where are you? Finish your article.

Well, I've been out of town for a bit. I'm including below the
original text of the malting section of the Pilsner Urquell article.
Since the article was quite long, Zymurgy had to edit it down
somewhere, and the malting section took the biggest hit. (In fact, the
complete story was published, with more figures and photos, as a four
part series in the Maltose Falcons newsletter "The Brews & News".
Since the Falcons exchange newsletters with about 50 clubs out there,
you might check around and see if you can find the Feb. through May
issues.) I appologize for the length of this posting, but I'm not
really sure just where the cuts were made, and I feel it's better
read as a whole.

--Darryl Richman

The Maltster's Tale

To homebrewers, malt may seem like a pretty dull sidelight, an
ingredient that is just assumed. And yet, how can one hope to make the
finest of beers without understanding the materials required? Being the
largest ingredient after water and the arbiter of mashing conditions and
the source of food and nutrition for the yeast, its characteristics are
extremely important to the final product. The process of malting has
results that appear in the product as many subtle and not so subtle
effects on the flavor and appearance: grainy, toasty and malty flavors

and aromas, head retention, beer color, body, and so on.

Malting is the process that takes raw, harvested barley grains and readies them for the conversion of starch into sugars in the mash. Raw barley is very hard, or steely, because the starch is locked together with a lattice work of protein, called a matrix. If raw barley were crushed and enzymes added, very little starch would be converted to sugars because most of it would still be locked up in the matrix, unavailable to the enzymes. Even the germinating plant cannot reach the starch in this form, so it makes protease enzymes that slowly cut away at the matrix. As the plant grows, more and more of the matrix is destroyed; brewers call this process modification. As modification proceeds, the plantlet is also producing its own amylase enzymes to reduce the starches to digestible sugars. It is both of these processes that the maltster wants to encourage. However, as it grows, the plant uses its enzymes to make sugars which are then used as fuel for its growth. Overmodification means reduced extract.

The same grounds that contain the brewery include 2 malting works. In former days, most breweries did their own malting, but over the last century specialized companies have come to take over the malting process instead. Pilsner Urquell has adopted a hybrid approach: the maltings are run as a separate company, but the close proximity of their largest customer, and under the former communist system, the fact that they were both arms of the same "holding company," means that the maltings are dedicated to producing the malt that Pilsner Urquell specifies. They also supply malt to many of the other breweries, including Budvar. Jaroslav insists that Pilsner Urquell gets their best product, however. There is a new, larger maltings 2 kilometers down the road as well, which was built in 1988 and opened in '89.

We walked over to the nearest malt house to see how they work. Curiously, Jaroslav did not know a great deal about the maltings--he had to get a guide for both of us. He explained that he is in charge of the brewing activities (and previously had run the fermentation cellars), but the brewmasters and the maltsters don't get together much.

The maltings produce 50,000 tons of malt each year. If you are an all-grain brewer, and you get a pretty reasonable extract, that means you could make over 2 million barrels of beer at Pilsner Urquell strength. The grounds include storage space for 70,000 tons of barley and 15,000 of finished malt. The compound has a rail line passing through it, which not only facilitates delivery of the finished product, but malt as well, and there are also facilities for loading trucks.

The Process

The Pilsner Urquell maltings are based on a gravity system, not unlike that used in brew houses. The dry barley comes into the plant and goes into a storage silo. From there it is cleaned of dirt and foreign seeds, and brought to the top of the 6 story building, where it goes into the first of a series of steep tanks.

The steep tanks provide the environment for the barley seeds to wake up and begin to grow. Barley has a natural dormancy that must be overcome before it will germinate. It has evolved this mechanism to preserve the seed through the harsh winter and into the next spring. The steeping process is repeated 3 times in order to stimulate the seed to germinate. Each steeping takes about 21 hours.

The steeping process begins by filling the tank with cool water and pumping oxygen through. Although green plants get by employing photosynthesis, which breaks sugars and CO₂ into O₂ via sunlight, the germinating plant falls back onto respiration (sugars and O₂ to CO₂) as

a means of developing energy, so the water must be highly oxygenated to keep the germinating seeds from starving. (Fermentation, with which we are familiar, breaks sugars into alcohol and CO₂, without employing O₂; however, the yeast must go through a respiration phase to reproduce quickly.)

Each steep holds the barley under water for between 4 and 6 hours and then drains the water away for most of a day. This simulates rainfall, and is how the maltster fools Mother Nature into thinking that spring has arrived.

As germination begins, with each seed respiring, a lot of CO₂ is given off. Every 2 hours a huge fan pulls the heavy CO₂ out of the tank from underneath; it is naturally replaced with fresh air. This goes on for about 15 minutes. At the end of each steep cycle, the grain is released into a new tank waiting below it, and the process begins again.

Finally, after 4 days (and four stories' drop), the now-germinating barley ends up in a germination bed. This is a long, shallow, rectangular frame that holds the barley as it grows. It is here that the barley will grow to its final stage before kilning.

There is a cross-member that runs over the short dimension and is motorized so that it can proceed from one end of the frame to the other. On this member are a series of screws that slowly turn, lifting and separating the germinating grain so that the roots will not grow together and form an impenetrable mass. This also aids in the air flow through the bed, which is held at 60* F and 47% moisture.

The barley is carefully watched, until the acrospire, or growing tip of the barley plant, reaches 2/3 to 3/4 of the way around the long dimension of the seed. It is at this point, after about 7 days, that the barley is sufficiently modified, and the germinated plantlets are moved off to the kilns. For comparison, in English malt the acrospire is usually allowed to grow all the way to the top of the seed; most 2 row malt is allowed to reach the 3/4 point before germination is stopped.

The kilns are special closed boxes with hot, dry air blowing through them. The service entrances have airlocks to prevent losing heat if someone must inspect or repair them while they are in operation. The maltings has three of these boxes, and they can dry 50 tons of malt at a time.

The wet malt is dropped (once again) into a kiln to a depth of 85-90 cm (just under a yard). The hot air is held at 80-81* C (176-178* F) until the malt reaches a moisture content of just 3.5-4%. The process takes about 20 hours. After drying, the malt is cleaned again--this time to remove the rootlets from the malt.

The malt produced has a color of 3.8-4.0 EBC (about 1.9-2.0* Lovibond), which is pale indeed, but not as pale as most 6 row malts, or even 2 row malts in this country. In fact, this is very near the figure often quoted for English Pale malt. This is one reason that Pilsner Urquell is not as light in color as American or even many continental lagers.

The malt ends up with 11.5% protein, on average. (Barley protein figures vary with each crop, and can have substantial swings.) This is a relatively low figure when compared with American crop figures, which tend more towards 12.5-14%. The protein number is a figure of merit with respect to the amount of adjuncts that can be added to the mash without affecting yeast health. Since Pilsner Urquell is an all malt beer, this is not, of course, a concern. It can also indicate potential haze and heading problems.

Date: Mon, 19 Aug 91 11:14:06 PDT
From: Bob.Clark@Eng.Sun.COM (bobc@wings.Eng - Bob Clark)
Subject: Re: Harvesting and storing hops

-> From: cj@wisny.att.com
->
->Someone recently asked how to tell when hops are ready to harvest
-> and I don't remember seeing an answer. Mine are getting to that
point
-> and, while I can make a pretty good guess, some advice would be
helpful.
-> The buds seem a little small right now, but in past years I think
I've
-> let them go a little too long.

I usually pick when the little tips of the buds just start turning brown.
The inside of the hops should have lotsa pretty little yellow sacks that
smell absolutely wonderful when you crush them in your hand.

Mine are much smaller and later this year than the last two. I think the
size may be due to my letting too many vines grow from one root, and the
lateness may be due to the unusually cool summer we've had in San Jose,
Ca.

->Once the hops have been picked, what's the proper way of processing
-> and storing them?

Dry them. This will improve your control of amounts when adding them to
your brew, as the wet hops will lose about 2/3 of their weight when
dried.

(I have a not-exactly greenhouse, which gets way hot, and I just let 'em
sit in there for a day. You could use your oven on low.) Then I seal
them
with as little air as possible in your normal kinds of sandwich bags.

->One final question. Is there any way to tell what I've got?

I don't have a clue. This also raises the question of how to measure
the alpha of homegrown. I don't - I use 'em for aromatics, only. As
a matter of fact, I'm going to pick some tonight and use them to dry hop
a batch I am racking from primary to secondary (and not bother drying
them first!).

Bob C.

Date: Mon, 19 Aug 91 07:27:14 EDT
From: neptune!pryzby@uunet.UU.NET (Greg Pryzby)
Subject: Can't get it high enough

Over the weekend I tried to make a stout. Using Papazian as a guideline I used 6.6# of Dark Extract (American Classic), .5# of chocolate malt, .5# of black patent malt, and .5# of roasted barley. My problem is that the SG was only 1.040. Similar recipes have SG's starting at 1.05 and higher. I was wondering if anyone had any ideas what the problem could be.

I cracked the grains (w/ a rolling pin) and left them in a bag in water at 150-160F for 30 minutes. I removed the grains and added the extract and boiled for 1 hour. I used 3 oz of FUggles for boiling and 1 oz Cascade for finishing.

Thanks.

peace,
greg

Date: Mon, 19 Aug 91 14:55:33 EDT
From: John S. Link <link@prcrs.prc.com>
Subject: Grainger reference

Two Questions:

- 1) A while back someone posted a reference to a company which markets small submersible pumps which could be used to pump ice water through a immersion chiller. The company name was Grainger and I need to find out the model numbers which were referenced and approx. cost.
- 2) I may be leaving my current position for another opportunity. What are my options of still having access to Homebrew Digest?

Please email responses to link@rsi.prc.com

Thanks,

John S. Link

Date: Mon, 19 Aug 91 20:04:29 bst
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : The great CaCl₂ debate

Seeing I provoked some of the current debate, I'd better set the record straight.

Hard water contains lots of dissolved mineral salts. Salts contain both a positively and a negatively charged ion, eg, calcium (++) and chloride (-).

Depending on the type of beer being made, some of those ions are more or less desirable. Calcium (++) ions are universally regarded as being good for pale ale and bitter production, for a whole host of reasons, including the fact that they increase the acidity of the mash by an indirect process.

Ditto magnesium (++) ions. Chloride (-) ions in small amounts are good for bringing out the sweetness in beers. Most salts which contain chloride ions taste 'salty'; this is not a function of sodium (+) content.

Carbonate (--) and bicarbonate (-) ions are alkaline, that is, they react with anything which is acidic and thus reduce the total level of acidity. For various reasons, these ions are dreaded by all brewers except those who make very acid beers using roasted grains. Let's forget about stouts for the moment.

Hard water which has flowed through gypsum contains calcium++ sulphate-- , both good news. Hard water which has flowed through limestone usually contains calcium++ and/or magnesium++ (good news) bicarbonate- (bad news) .

How can the beneficial half of the salt be retained whilst disposing of its undesirable negatively charged partner ? Simple, react the salt with a controlled amount of acid, at room temperature. The products are water and carbon dioxide, not a precipitate. Less simply, heat the untreated water. The bicarbonates- will be transformed into carbonates-- and will precipitate (good news), along with an equal molecular amount of calcium+ + and/or magnesium++ (bad news). Therefore, you might wish to supplement the calcium++ content by adding some calcium++ chloride-. But the treatment is starting to get complicated.

Most of the time, adding calcium chloride will precipitate nothing, unless there is a soluble carbonate salt present, such as that of sodium+ or potassium+ (most unusual). Calcium chloride could be a better choice than table salt for bringing out the sweetness in a beer. Notice that most water authorities quote the total alkalinity as the 'equivalent' of ppm calcium carbonate, even though this salt is never present in large amounts.

It would be very unusual to have both a high bicarbonate ion content and a low calcium ion content, unless (a) the alkalinity is mainly due to

magnesium salts, or (b) some drastic treatment has already been performed.

Can't say that I have read Miller, but ... Even the late, great Dave Line had his moments. For example, recommending gelatine as a fining agent (has anyone ever found this to work) ? Or the occasional 'any yeast will do' philosophy.

Clear as mud ?

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Date: Mon, 19 Aug 91 15:17:23 CDT
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Mash questions, cleaning carboys

I'm gearing up soon for an all-grain. I have a couple of questions.

- 1) Is it better to acidify the mash water with gypsum or lactic acid?
What about the sparge water?
- 2) Can one make a good pale ale with Klages 2-row? Or should I save
the Klages for lagers and use British pale ale malt?

For cleaning my carboys, I simply add a few tablespoons of TSP, available at your nearest hardware store, and fill with water. I let it set overnight, then spin the carboy 90 degrees quickly. I also use a carboy brush to get the stuff I might not see. Works great.

Darren E. Evans-Young
The University of Alabama

Date: Mon, 19 Aug 91 21:08:23 MDT
From: zepf@Central.Sun.COM (Tom Zepf)
Subject: sc homebrew worksheet

There was some mention earlier of a brewer's worksheet for Lotus or Excel or something like that. Since I don't have either of these, I've put together a little brewer's worksheet for SC (spreadsheet calculator). I've tried it with version 6.16, but it might work with others. It's pretty simple, it calculates the O.G., color, and IBUs (among other things) based on the grains and hops. It's kind of fun to play with, and helps to zero in on the right quantities to get desired results.

I've ftp'ed it to ftp.uu.net in /tmp/bw.sc.shar. I believe it will live there for a while. I'd like to send it to the homebrew archives at mthvax, but I don't know how. If somebody knows how to do this, would they please send me some mail? If you can't find it in either place, please mail me and I will send it in shar form via email.

End of HOMEBREW Digest #705, 08/20/91

Date: Tue, 20 Aug 91 11:41:37 BST

From: Ifor Wyn Williams <ifor@computer-science.manchester.ac.uk>

Subject: Old Peculier

Has anybody successfully brewed a beer that closely resembles Theakstons Old Peculier? This is one of my favourite beers and I wish I knew the secret.

I know about Dave Line's extract recipe, but it doesn't come close to the Real Thing. I've formulated and tried several all-grain recipes, but none matched Old Pec. The brews were either too stout-like, too dry or had the wrong kind of sweetness. None had the distinctive Old Peculier taste.

Does anybody know how Theakstons do it?

Thanks in anticipation,

Ifor.

Date: Tue, 20 Aug 91 8:34:24 EDT
From: Daniel S Robins <dsrobins@magnus.acs.ohio-state.edu>
Subject: Brewthings in New England

I am going to be heading to New England in the near future and will be interested to visit some places of interest with beer as a theme. Specifically, I will be spending a day in Framingham, MA and a weekend plus in Conway, NH. Be they brewpubs, microbreweries, or homebrew supply shops, I would appreciate any suggestions.

Dan Robins
Department of Chemistry
The Ohio State University
INTERNET:dsrobins@magnus.acs.ohio-state.edu

Date: Tue, 20 Aug 91 09:17:32 EDT
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: Davis Water (HBD 704 and 705)

If you are wondering how to brew good beer with Davis water, why not consult a widely known brewing teacher and brewers' yeast expert right on campus? Prof. Michael Lewis in the food science department may have some pointers for you. If he does - share! Cheers -- Jean

"If all else fails, read the directions. If the directions don't help, ask an expert. If the expert can't help you, then you weren't so dumb after all."

Date: Tue Aug 20 07:06:05 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: Malting and enzyme destruction...

One thing that has bothered me for a long time: Miller, et.al. cautions against mashing at too high a temperature as that will destroy the enzymes and give poor yeild (or high dextrines, or what ever you happen to believe in)

The thing that bugs me is information like what Darryl said about the kilning process at Pilsner Urquell: they kiln at 178f for 20 hours!!!. Even Miller, after talking about enzyme activity vs temp, then goes on to recommend "kilning" lager malt in an oven at 212f for 2 hours before using it to make Vienna Lager. Jeeze, if Miller and Papazian believe that enzymes are killed in Mash-Out at 168f, then someone is on drugs.

Can anyone explain? Is it the availability of H2O? The acidified Mash? Could it be that Mash-out is an achronistic step in mashing?

Date: Tue Aug 20 07:32:14 1991
From: microsoft!larryba@cs.washington.edu
Subject: Gelatine Finings; Calcium & Klages

Conn V Copas asks about Gelatine finings:

My beers never satisfactorily cleared (kegged and usually drunk within 6-8 weeks after conditioning) until I started adding gelatine. I dissolve 1/4 tsp of gelatine in 1 cup of boiling water and just dump it into the open keg after racking the beer. I have also done this directly into the secondary when lagering. Usually within a week the beer is fairly clear. Two to three weeks later it is bright.

I use Knox unflavored gelatin, about \$.80/oz at local supermarkets. It appears to be a lifetime supply...

Darren Evans-Young asks about Calcium and Klages:

a. use calcium sulphate or chloride. The calcium is needed for certain enzymatic reactions that causes the acidification/buffering of the mash. If you have soft water, 8 gm of Gypsum will add ~75ppm calcium to 7 gallons. Miller has a good discussion of water treatment/solutions.

John Polstra had a good summary in HBD #671 and #672

b. I have used klages and obtained good results. If you are making a pale ale (vs an brown or IPA), you might need some color (10% munich malt, perhaps) since the klages is much lighter than English Pale Ale, Mash the same.

Date: Tue, 20 Aug 1991 10:47:25 +0000
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : Malt extracts

Thanks also from me for the post on extract analysis. Explains lots of things, like why mashed brews ferment so much faster than extract brews, and why an extract brew of SG 50 can have a similar amount of malt flavour

to a mashed brew of SG 30. Re nutrients, as well as ammonium salts as a source of nitrogen, brewers might also wish to consider vitamin B energisers, which can also be deficient. Combination nutrient/energiser mixtures are available here commercially, and they have cured any of my stuck fermentations. Bear in mind that the brew may attenuate further than

what you are used to. Most of the commercial extracts here give about one-seventh unfermentables, which is not enough for me.

Another interesting aspect of extracts is their speed of clarification. Edme's diastatic liquid extract (DMS), for example, yields an almost perfectly clear liquid after boiling and cooling. The end result is that, with a good flocculating yeast, it is possible to have clear beer 2 days after primary fermentation, without using finings. Something to do with the

protein content maybe ? Alternatively, diastatic extracts are manufactured

by condensing at relatively low temperatures under vacuum. Could this method have advantages for clarity ?

Lastly, another part-mythical creature : the malt extract 'tang'. Fact or fiction ?

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Date: Tue, 20 Aug 1991 11:35:11 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: ss pot

My new 10-gallon stainless pot arrived at the height of hurricane Bob. Pretty funny watching the delivery guy trying to handle this big box in the wind and driving rain. Anyway, I've got it now, it's *big* and solid, and I can't wait to use it. Is there anything I should do to it before I cook in it, other than just wash it out well?

Russ G.

Date: Tue, 20 Aug 91 11:35:58 EDT
From: cookson@mbunix.mitre.org
Subject: Single vs. 2 stage fermentation

I've just started by second batch of homebrew. Both times I've used a 5gal glass carboy as my only fermenter, first with a blow tube, then an air lock after a couple of days. I've been wondering a couple of things. BTW, both batches were/are ales.

1. Should I rack to another carboy to isolate the beer from the trub, once the really active fermentation has subsided??
2. My starter kit came with the carboy and a large (7gal?? maybe 10) plastic bucket. Is there a reason I'd want to use this as my primamry and then rack to a carboy??

Thanks,
Dean

Date: Tue, 20 Aug 91 11:45:00 EDT
From: cookson@mbunix.mitre.org
Subject: Kegging

I've been wondering, is kegging really worth the starting expense??
The Cat's Meow lists a couple of places with complete Cornelius
systems in the \$150-\$175 range. Is that a good price?? How long
will homebrew (ale) keep in a keg? What's the collective HBD
wisdom on these questions?

Thanks,
Dean

Dean Cookson (Opinions? What opinions??) dcookson@mitre.org
The MITRE Corp. Unix Systems Group "It's like teaching teflon,
M/S B020 Burlington Rd. Bedford Ma. 01730everything you say to her
508-851-9341 (H) 617-271-3642 (W) just bounces off" -Mike Hess

Date: Tue, 20 Aug 91 12:01:41 EDT
From: hersh@expo.lcs.mit.edu
Subject: mini-kegs, SO2

Eric Pepke, why don't you just remove the rubber grommet from the keg, shake the plastic bung out, reinsert it in the grommet and then after filling the keg re-insert the grommet (& bung) into the top of the keg.

This is how I used to re-seal those 5 liter mini's and doing it that way they always held pressure (instead of jamming in one of those gravity taps which yields a leaky seal).

Ted S. writes :
>I've never heard that SO2 can be produced by fermentation and I'm quite suspect of this claim.

Well with lager yeast SO2 is a by-product of fermentation for some strains (you can smell it mixed in the CO2 released), so it could be possible for wine yeasts too.

- JaH

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Well with lager yeast SO2 is a by-product of fermentation for some strains (you can smell it mixed in the CO2 released), so it could be possible for wine yeasts too.

- JaH

Date:Tue, 20 Aug 91 12:01:24 EDT
From: "Jack D. Hill" <jdhill@BBN.COM>
Subject: Lagering problem

My first attempt at a lager seemed ready to bottle this weekend, but in a short time it became apparent I was wrong. On June 10th I brewed the honey lager from CJHB. I pitched with Wyeast Pilsner. Advice I had received from a local homebrew supply house said he had good success by waiting for initial fermentation to begin at room temperature before refrigerating at 55 degrees. After the bulk of the initial fermentation is complete, transfer to a carboy and lager at 45 degrees. This I did, two weeks in the primary at 55 degrees and two months in the secondary at 45 degrees. The primary had all the activity you would expect from an ale. After I had transferred to the secondary, I could see a healthy rate of tiny bubbles running up the side of the carboy, the fermentation cap riding high and occasional burps from the fermentation lock. The krausen was thick.

Last week I noticed the fermentation cap riding low and a marked decrease of bubbles. The krausen was thin. Bottling seemed to be in order. Yesterday, I brought up the carboy and let it settle while I prepared and cleaned the bottles. After an hour I was getting an incredible amount of fermentation activity. Obviously it wasn't ready to bottle. I put the carboy in the basement (where it is cool) to wait out this second spat of activity.

What should I do? Should I put it back in the fridge in a few days, immediately or should I let it finish its fermentation at room temperature?

Thanks,
Jack Hill

Date: Tue, 20 Aug 91 17:18 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: HB store in NJ

Date: 20-Aug-91 Time: 01:17 PM Msg: EXT01706

Hello,
I must correct Paul Chisolm who states there are no home brew stores in NJ.
There is at least one. It is called Wine Hobby (908-874-4141) and is on Route 206 in S. Somerville/Hillsborough. They are open from 10-5 and stay open until 8 on Thursdays. Call to check weekend hours. They have both wine and beer supplies, and while not the biggest store on earth, they have or can get what you need. There is also a home brew only (virtually no wine specific supplies) store at 20th and Sansom in Philadelphia (forget the name) and a place in NY City called Milan Home Wine and Beer (212-226-4780) at 57 Spring St. in Manhattan.

Also, since the USA made it legal to brew beer (in 1976?) wouldn't it then be legal in NJ to brew beer? Or has it been given to each state to make its own laws? Is Utah a dry state? If so, can one brew beer there at home?

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Tue, 20 Aug 91 13:59 EDT
From: Frank Tutzauer <COMFRANK@ubvmc.cc.buffalo.edu>
Subject: Why is my beer so sweet?

Ok, it's time to help the novice. I'm getting ready to brew my third batch, but before I do I want to correct the problems of the first two batches. To wit: The beer is too sweet. In fact, the first batch was so sweet as to be undrinkable. (It's not a total waste. I've been mixing it with store bought, which cuts the sweetness of the homebrew and improves the body and taste of the store bought.) Here's what I did. For the first batch, I followed the beginner's chapter in TCJoHB, namely, hopped extract, yeast, and water. Not knowing one extract from another, I chose American Eagle Amber (hopped), mainly because Alternative Beverages said something to the effect of, "A good extract, unaffected by the price increases of the English extracts." I boiled two cans of the extract in 2 gallons of water for 15 minutes, put it in the carboy with enough water to make 5 gallons, cooled to 78 degrees, and pitched 14 grams of dry Whitbread ale yeast. O.G was 1.033. I then attached a 1" blow off hose, and moved the carboy to the basement. Wouldn't you know it, but Buffalo experienced a heat wave right when I was ready to brew, so fermentation temps were between 75 and 78 degrees throughout (it was the coolest place in the house). Anyway, within a few hours, the fermentation was going great guns (which, incidentally, is a cool thing to watch). In two days, the krausen had fallen back into the beer and I attached an air lock. Two days later, the glubs had ceased and the gravity had fallen to 1.012. I checked the next day and the next and got 1.012 both times. This seemed like a short fermentation to me, but I figured it was the heat, decided to not worry, and bottled. Two weeks later, I opened a bottle. It wasn't carbonated enough, although it was coming along, but geez louise was it sweet. Almost as sweet as the wort. Charlie said I could expect a beer with a "sweet palate," but this was ridiculous. The second batch, an English pale ale, went like this: 1 can Edme English bitter extract (hopped), 2 lb. light DME, 1/2 oz Kent hop pellets (alpha = 4.7) for finishing, 14 g Edme ale yeast pitched at about 80 degrees. O.G. 1.031. Fermented for 8 days at 72 to 76 degrees. F.G. 1.011, constant for the final three days of fermentation. This beer is at least drinkable, but it's still a little sweet for my tastes. I know some people like a little residual sweetness in their beers, but I like mine downright bitter. In fact,

underneath the sweetness you can tell there is a good beer lurking here, but

like I said, I prefer more bitterness.

My next batch is going to be an Irish dry stout. The kit came with a can of Munton's hopped export stout extract, 3 lbs. dark DME, 1 cup black patent,

1 cup flaked barley, 1 lb. of roasted barley, 7 g. of M&F ale yeast, and 1 oz.

of Bullions hops, half for bittering and half for finishing. What can I do to

make sure that this batch doesn't turn out too sweet? My novice-like hypotheses for what went wrong the last times are:

1. Crummy extract.

2. Not hopped enough.

3. Too high a fermentation temperature, producing these famous "esters" I've been reading so much about. (I suppose the nose and taste might be described as "fruity" but I think "sweet" is a better adjective. There certainly are no identifiable fruit scents/tastes--no raspberry, banana, pear, smells or anything like that.)

4. I screwed up the yeast somehow, so not everything fermented. (The yeast was not dead, given the gravity drop and the fact that the beer is carbonating, although SLOWLY. Charlie says it takes 7 to 14 days. Mine's taking about three weeks. Also, I think fermentation was complete, given the

constant gravity readings and the fact that I don't have any gushers, at least as of yet.)

5. An infection. I don't think so. I was pretty careful about sanitation. I've had practice helping my wife with her canning. (Unless the

food is acidic, there's nothing to prevent bacterial growth, so the canning

people are far more paranoid about sanitation than homebrewers. I found the

level of sanitation Charlie asked for to be an easy thing to carry out.)

Is the remedy something as easy as adding more hops? What should I do?

(Sorry for the length of this post, but since I'm not sure what in my technique is responsible, I wanted to include all the details.)

Thanks.

--frank

Date: Tue, 20 Aug 91 14:57:27 EDT
From: hersh@expo.lcs.mit.edu
Subject: Sam Adams Wheat

Mike Zentner says:

>Comparing it to a substantial amount of other wheat beer tasted from
>German brewers, it was very one-dimensional (to me).

Perhaps Mike, but compare it to most other wheat beers brewed in America. American Wheats have sort of become a category of beer on their own because they typically lack any of the clove character found in German Wheat Beers. Essentially they are more like lager counterparts than like true Wheat beers. While the Sam Adams may or may not stand up to Germany's best Wheats, it is still much more like the German Wheats than other Wheat beer produced in America.

So at least you could give it a kudo for moving in the right direction.

- JaH

PS Boy this is a tough crowd :-)...

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PS Boy this is a tough crowd :-)...

Date: Tue, 20 Aug 91 09:53:02 PDT
From: uunet!tc.fluke.COM!bryanf@uunet.UU.NET (Bryan Faubion)
Subject: gelatine finings

In HBD #705 Conn V Copas writes:
>Can't say that I have read Miller, but ... Even the late, great Dave
Line
>had his moments. For example, recommending gelatine as a fining agent
(has
>anyone ever found this to work) ? Or the occasional 'any yeast will do'
>philosophy.

I have recently begun using gelatine in my ales with great success. I
have been brewing brown ales using Whitbread dry ale yeast. None of my
brews cleared very well before about two months in the keg (and the
contents virtually gone). I now add about a half teaspoon to the five
gallons when I keg (dissolved in hot water first, of course). The beer
turns out crystal clear after about a week of conditioning.

Bryan Faubion
bryanf@tc.fluke.COM

Date: Tue, 20 Aug 1991 15:20:42 -0500
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>
Subject: re: "lager" style Ales...

In HBD # 703, GC Woods <gcw@garage.att.com> writes:

>Does anyone have an extract recipe for making a "lager style" beer
>with ale yeast. I've been in brewpubs which do not have the
>facilities/capacity to brew lagers, but will make a similar brew using
>ale yeast.

Although I haven't tried the recipe below, it should give you an
idea of where to start:

Lageresque Ale

4# (1 can) Alexander's light unhopped malt extract (syrup)
1.5# Light dried malt extract (DME)
5 AAU's of your favourite bittering hops (ex.: 1/2 oz. of 10% alpha
chinook)
1.5 oz. Hallertauer or Tetnanger hops for finishing
Ale yeast (Wyeast American Ale #1056, aka Sierra Nevada *strongly*
recomended)

Production:

Dissolve the extracts in 5 gal. of brewing water. Bring to boil,
After 15 mins, add bittering hops. Boil 60 mins total. Turn off heat
and add finishing hops. Cool as rapidly as possible to 60-70F. Rack to
fermenter, top up to 5 gal., pitch yeast, relax, etc.

Hints; Conduct the fermentation at as cool a temp as you can muster, to
keep the esters down. If you can, rack the wort off the trub before the
fermentation really gets started (i.e. let it settle out for 4-6 hours,
then
rack, but pitch the yeast *first* to avoid nasty surprises). Use an ale
yeast
that is "clean" (i.e. produces few esters). Reportedly, Wyeast #1056
(American
Ale) is supposed to be the best yeast in this regard. You can also
culture
this strain (or one with a *very* similar flavour profile) from Sierra
Nevada
ales. Boil the full volume of your wort. The more dilute wort gives
better
hop utilization, and helps avoid caramelization of the wort. After
bottling
or kegging and subsequent carbonation, let the brew "lager" in the
refrigerator
for 4-6 weeks. Hope this helps!

Todd

=====
==
Todd Enders - WD0BCIARPA: enders@plains.nodak.edu
Computer CenterUUCP: uunet!plains!enders
Minot State Universityor: hplabs!hp-bsd!plains!enders
Minot, ND 58701 Bitnet: enders@plains.bitnet

Date: Tue, 20 Aug 91 10:19:58 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Liquid Yeast Behavior

To my surprise, no one has yet answered the questions Greg Pryzby asked in HOMEBREW Digest #704:

>I started the liquid yeast about 26 hours before I needed it. The package
>was HUGE (I don't think it could have gotten bigger.)

The amount of time required to swell the packet can vary widely, running from just a few hours (for a very fresh packet in a warm environment) to several days. A couple of years ago Wyeast experimented with a new packet design, and for several months (before Pete Soper's valuable work in collecting anecdotal data over HBD pinpointed the problem) people all over the country experienced little explosions ... They went back to the original design which is somewhat stronger.

> ... I pitched the
>yeast at 70F and waited for the fermentation to start. Well, about 48
>hours later the fermentation started. But it has been VERY slow. With dry
>yeast, the fermentation started within a few hours and was vigorous for a
>few days and done between 3-5 days. This batch looks like it is going to
>take a little (or alot) longer.
>
>Is this typical for liquid yeast? A slow start (about 48 hours to start)
>?
>Slow fermentation (some bubbling)?

Given the circumstances you name, it's to be expected. You can pitch directly from the packet, and I've done so successfully, but that's underpitching to a significant degree. It's much safer to culture the yeast cells up to a much larger number before pitching. I usually start the packet on the Wednesday or Thursday before I brew, anticipating pitching on Sunday. After the packet swells, I boil 4 Tbsp. DME (dry malt extract) in 2 cups of water for 20 minutes, adding a pinch of yeast energizer. After cooling in a water bath down to the 70's or so, I sanitize the swelled packet, carefully open it, and pour into the starter solution I've just made. Usually it's at high kraeusen by the next day, and if it looks like the kraeusen will fall before it's time to pitch, I make another batch of starter that's twice as large, and pitch the first one into it. I always get a fast start from that method. However, in the temperature range you mention, I've usually gotten a pretty fast start even just pitching the packet contents, without reculturing.

Another reason for its apparently slower action is that dry yeast have hardships to overcome that liquid colonies never meet. Many yeast cells die from the rigor of being kiln-dried, and rehydration (especially in a sugar solution) subjects the yeast to severe osmotic stress. For these reasons, compromises must be made in selecting the yeast strains, with an emphasis on "survivability" and vigor, often to the detriment of the qualities of the finished beer. That's why dry yeast seem to "hit the deck running", while liquid cultures (usually) seem more relaxed in their action.

> And why liquid yeast is preferred?
>Or will I know that when the batch is tasted?

You'll know. As an experiment, I tried dry yeast (Lallemand, which is seeing wide application in brewpubs just now) in my last batch. My next batch will use either a liquid culture or a strain from my own lab cultures.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 20 Aug 91 19:23:49 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Lauter Tun Set Up

To those of you using the bucket within a bucket lauter tun (w/the hundreds of drilled holes), what kind of buckets do you use? I have 2 of the ubiquitous 6.7 gallon plastic food pails. They sit about 6 inches apart, no need to cut off the flanges. So I thought I'd pick up an even more common 5 gallon, of the same design. I cut the flanges off, but even then the bottoms fit about 3 inches apart. I have since become an expert at spotting these pails - they are everywhere, and have noted that *ALL* have exactly the same diameter - only differing in height. So what's the story? Keep looking? Deal with the inefficiency & increased sparge time of the 3 inch difference? Some other idea? (no picnic cooler stories please)

- - -
Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date:Tue, 20 Aug 91 10:37:29 EDT
From: "Justin A. Aborn" <hplabs!ames!harvard!BBN.COM!jaborn>
Subject: Cheap(er) SS Stock Pots

If anyone has been thinking about buying a stainless steel stock pot, the best deal I have seen is available from Superior Products Mfg. Co. of St. Paul, Minnesota until October 11, 1991. Superior Products is a restaurant supply place that also has a lot of great beer dispensing equipment. Get their catalog.

The right thing to get is a Vollrath Stainless Steel Stock Pot with cover. I have the the 24 quart model, and it is everything anyone could want in a stock pot. It's built. I will be passing this thing down to my great grand children after it has happily brought thousands of gallons of beer into the world.

The special sale catalog I received says the following (I will only list the part number, volume, and sales price (the list price is a lot more)):

Made of 18.8 stainless for greater resistance to pitting and corrosion, plus heat conductive base to save energy. Flat covers allow stacking to save space.

7-L-105	16 qt.	6 lbs	\$59
7-L-107	20 qt.	8.5 lbs	65
7-L-129	24 qt.	9 lbs	70
7-L-130	38.5 qt.	13 lbs	90
7-L-492	60 qt.	15 lbs	130

Covers

7-L-127	For 16, 20, 24 qt.	\$18.40
7-L-136	For 38.5 qt.	22.00
7-L-494	For 60 qt.	23.00

You can use your credit card and the phone number:

800-328-9800

Justin
Brewer and Patriot

End of HOMEBREW Digest #706, 08/21/91

Date: Wed, 21 Aug 91 08:08:32 -0600
From: Jason Goldman <jason@gibson.sde.hp.com>
Subject: Re: Why is my beer so sweet?

Acting as an armchair expert;-), my guess is that the beers that you are making are underhopped. When there's not enough hops to balance the malt flavor, the beer is going to taste *alot* sweeter. Your best bet is to stop using hopped extract (the reason alot of people advise mashing is to have more control over the beer than using extracts, by using hopped extracts, you are giving up one more thing under your control) and use real hops. You should also probably try to boil more than 2 gallons of wort, if you can.

The temperature factor is perhaps valid as well, but I don't think that it is the major contributor.

Good luck,
Jason
Regal lager: not just a beer, it's a palindrome!

Date: Wed, 21 Aug 1991 10:08:04 EDT
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)
Subject: Re: Malting and enzyme destruction...

> Jeeze, if Miller and Papazian believe that enzymes are killed
> in Mash-Out at 168f, then someone is on drugs.

> Can anyone explain? Is it the availability of H2O?

Yes and yes. The enzymes can stand higher temperatures when they are dry.
That's why the malt must be dried at lower temperatures before it can be kilned.

They're not totally invincible, though. Roasting will destroy them.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu
Supercomputer Computations Research Institute MFENET: pepke@fsu
Florida State University SPAN:scri::pepke
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

Date: Wed, 21 Aug 91 08:18:55 -0600
From: Jason Goldman <jason@gibson.sde.hp.com>
Subject: Re: Lauter Tun Set Up

I use a pseudo-double-bucket lauter tun. I started with two 5 gallon buckets. I not only drilled the proverbial million holes, but to beat the problem you described, I cut the bottom off the 'holy' bucket and it fits all the way down to the tap in the other bucket. I also cut a couple of tabs into the sides of the false bottom so I can pull it out when I'm done (it's a very tight fit).

Jason

Date: Wed, 21 Aug 1991 9:52:06 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: ss pots

Just to hold off requests for info, Rapids phone number is (800) 553-7906.
Ask for a catalog. They'll ask if it's for a business. Say yes; they are wholesale only.

Russ

Date: Wed, 21 Aug 91 09:15:01 -0400
From: buchman@marval.dco.DEC.COM (Dances with Workstations)
Subject: Detonation imminent?

Hi,

I need a quick expert opinion to avoid redecorating my basement in broken glass and Toad Spit Stout. I brewed this using the recipe in Papazian; fermentation was very vigorous for three days, then slowed to almost nothing. Gravity went from 1.050 to 1.020 and held there for five days, so I assumed fermenting was done and bottled with 3/4 cup corn sugar.

Because of the high ending gravity, and keeping the recent discussion on bottle bombs in mind, I carefully opened a bottle last night. After only three days in the bottle the stout had about the pressure that one would expect from a mature bottle, or more: even though I opened it in stages, it gushed over a little bit. When poured, it had a lot of head on it, which dissipated within two minutes. The brew itself did not taste overly carbonated.

About half the batch is in resealable Fischer (Grolch-style) bottles, so I took the precaution of opening and closing all of them to relieve the pressure. None of them gushed, but I didn't leave the bottles unsealed long enough for them to do so. The other half, though, are in capped bottles. What I would like to know is:

- should I uncap and recap all of these bottles to avoid a problem with excess pressure? It might result in flat beer (though I can always open and reprime the bottles), and then again it might prevent bottle bombs.
- Will it be sufficient to just put the bottles in the refrigerator, on the theory that cold beer holds more carbonation and so is less likely to blow up? I hate to chill good stout but will do so if necessary.
- Am I worrying too much? After all, the final fermentation could have finished quickly because of the warm weather in summer. The basement stays in the 75 range this time of year, but might reach 80 during the day when it's hot.
- If I want to take another SG to see if there were excess fermentables which are now being "processed", will the carbonation in a bottled beer skew the results? I could leave a bottle opened but airlocked overnight to let it go flat. And of course I would have to adjust for the sugar added for bottling.

You can respond directly to me at buchman@marval.enet.dec.com, or post the response. I'll summarize any interesting responses.

(btw, I never heard back about the recipe for Pumpkin Ale from this summer's Zymurgy. Does anyone have it?)

Thanks,
Jim Buchman

Date: Wed, 21 Aug 91 09:40:38 -0400

From: nnieuwej@pooh.bowdoin.edu

Subject: The great yeast hunt

I'm relatively new to the digest, but I've been brewing for some time. I've been slowly working my way through the past year of archived digests but (surprisingly) haven't found an answer to one question I've had for a long time. While there are many accounts of culturing the yeast from a bottle of commercial beer, most (if not all) of these involve Sierra Nevada.

I'm sure everyone has heard apocryphal stories of an individual purchasing

10+ cases of some exotic beer, hoping that there will be just a single stray yeast cell that can be nurtured and cared for and encouraged to reproduce.

Rather than spend a small fortune on commercial beer, I thought I would turn

to the experts. From what brands of beer has yeast successfully been cultured?

-Nils

Date: Wed, 21 Aug 1991 9:21:05 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: ss pots

Sorry Justin, but Rapids Inc. still has the best prices. I just bought a 40 qt. ss pot (made by Polar, I think) with lid. The pot was \$90, and the lid was \$18. I also got a ss spoon for \$2.25. UPS shipping to NH cost about \$11, so the whole package cost me \$121. I believe Rapids is located in Iowa, which would lead to lower shipping costs to most of the US than from Minnesota.

Russ

Date: Wed, 21 Aug 91 11:13:05 -0400
From: m22457@mwunix.mitre.org (Peter Kester)
Subject: It's the yeast I could do...
Full-Name: Peter Kester

I just getting caught up with my digests and read your article:

> I live on the coast of Maine (hee hee hee :->) where homebrew supply
> shops are few and far between. It is rare that any of the three
> stores that I am aware of have anything other than your standard
> Red Star dry yeast :-(. Certainly there is nothing like the selection
> I've heard of on the net (German ale yeast #1007 !?!? what!?!). Is
^

This is a liquid yeast. Wyeast (as well as others) sell liquid yeast cultures designed for different types of beer. This is not to say that you couldn't use the german ale yeast in making a stout or other type of beer. The different strains of yeast will impart different flavors to the finished product.

> there another store in Maine (other than the Whip&Spoon, the Purple Foot,
> and the Grainery) or is there a reliable mail order house? Any addresses
> or phone numbers would be much appreciated.

I'm not sure where else in Maine you could try, but some mail order places are:

The Home Brewery 1-800-321-BREW
Alternative Beverages 1-800-365-BREW
Brewhaus 1-800-265-BIER

I've only ordered from Alterative Beverages (located in Charlotte, NC) and had no problem.

> Oh yeah, any idea why a beer would gush when opened warm but not when
> it's been chilled?

Simple physics: A colder liquid can hold more compressed gas than a warmer one. However, if you're getting gushers in non-infected brews, you're probably putting in too much priming sugar or bottling too soon.

> -Nils 'my cup runneth over' Nieuwejaar

BTW, I'll be in Brunswick for a friend's wedding the weekend of October 12th and probably for a hockey weekend sometime. If you want to, we could get together and exchange experiences and homebrew.

Pete Kester '87
pkester@mitre.org

Go U BEARS!

Date: Wed, 21 Aug 91 10:12:14 -0400

From: rsd@silk.udev.cdc.com

Subject: Reply to Homebrew Digest #706 (August 21, 1991)

In Homebrew Digest #706 Dean Cookson asks:

> I've been wondering, is kegging really worth the starting expense??
> The Cat's Meow lists a couple of places with complete Cornelius
> systems in the \$150-\$175 range. Is that a good price??

I am in the process of setting up a kegging system. I had been watching the "business equipment" section of the local want ads for several weeks. I finally saw an ad for a restaurant that had gone out of business and was liquidating its equipment.

I showed up at the restaurant at the appointed hour. I was able to buy two 10# CO2 tanks, two 2 guage regulators and a half full coke canister (Firestone) for \$60.00. I also met a fellow who owns and runs a used restaurant equipment company. He said that he had a supply of used kegs that he could part with for \$5.00 each.

For comparison, I had been quoted prices of \$32 for a new regulator, \$50 and \$70 (two quotes) for CO2 tanks. (empty, \$5.32 to fill.) and \$49.95 (used) \$89.95 (new) for Cornelilus kegs. My impression is that \$32 is a good price for a new regulator, \$50-\$70 is a reasonable range for new 5# CO2 cylinders and that \$50 is a little high for used Cornelilus kegs.

I don't have any handle at all on what one should expect to pay for hoses, fittings etc...

The moral of this story is that it is pretty easy to spend \$150 to get set up to keg your brew, but that with patience and a little research you can do much better.

- - - - -

Richard Dale

rsd@silk.udev.cdc.com

Date: Wed, 21 Aug 91 11:44:03 EDT
From: larry@evi.com (Larry McCaig)
Subject: Boston brew locations

> Daniel S Robins asks:

> I am going to be heading to New England in the near future and will
> be interested to visit some places of interest with beer as a
> theme. Specifically, I will be spending a day in Framingham, MA
> and a weekend plus in Conway, NH. Be they brewpubs,
> microbreweries, or homebrew supply shops, I would appreciate any
> suggestions.

There is a beer and wine supply in Framingham:

New England Wine Making Supply
501 Worcester Road
Framingham, Ma.
(508)875-1414

I went there once perhaps 10 years ago and thought it was rather
expensive,
but things can change a lot in that amount of time.

In Woburn:

Beer & Wine Hobby
180 New Boston Street
Woburn, Ma.
(617)665-8442

This is a very well stocked store.

From Framingham, go east on Rt 9 to Rt 128, then North on Rt 128 to the
Washington Street Exit. Take a left to the lights, then another left
and

follow this road about 1 mile. They are located in the rear of a
warehouse.

And in Cambridge:

The Modern Brewer
Massachusetts Avenue
Cambridge, Ma.
(617)868-5580

This is my favorite store. They are relatively new, but are extremely
helpful. They tend to carry some of the harder to find hopps and yeasts.
I
highly recommend this store.

Although I don't know of any 'Great' drinking locations in Framingham,
for
price of a short drive into Boston (about 20 miles), or take the commuter
train into North Station. from here, you could try the
following locations:

The Commonwealth Brewing Company
138 Portland Street
Boston, Ma.
(617)523-8383

Exit North Station onto Causeway Street. Take a right then your third left.

This is Portland Street, and the Brewpub is a few hundred feet down.

This is a brewpub and restaurant. It has been here for 7 years and has several brews on tap. They also bottle two or three of their beers. I am not too familiar with the styles, but do know that they have a stout and I believe a pale ale, and a few others.

After you finish here, go back to the 'T' station across from North Station.

Take any train to Park Street Station. Go down stairs and take the Red Line train outbound to Kendall(MIT) Station. When you come out of the station, walk through the lobby of the Marriott Hotel, turn left and walk about 1/4 mile. The brewpub is on the right.

The Cambridge Brewing Company
1 Kendal Square
Cambridge, Ma.
(617)494-1994

This is also a Brewpub and Restaurant. They have Amber Ale, Golden Ale, Pale Ale, and Porter plus one special beer which currently is Scotch Ale. I like the Pale Ale and Porter the best. All of the food that I have had here has been excellent.

If you haven't had enough yet, get back on the Red Line outbound to Harvard station. Right smack in the center of the square at Mass. Ave. and JFK street is:

The Wursthhaus
4 John F Kennedy
Cambridge, Ma.
(617)491-7110

They have several beers on tap (including Spaten), about 150 beers in bottles, and excellent German style food.

Now, get back on the Red Line (if you can see the entrance) and head inbound to Park Street. Go upstairs and take the Commonwealth Ave Green line train, stay on this until you come to Comm Ave and Harvard Street. Get off, take a right onto Harvard Street and follow to Brighton Ave. Take a right and just around the corner is:

The Sunset Grill & Tap
130 Brighton Ave.
Alston, Ma.
(617)254-1331

Food is great, there are 14 Taps of which at least one is cider. They also have many, many beers in bottles (enough to fill a four page menu). Highly recommended.

In Jamaca Plain there is:

The Boston Brewing Company
St Germaine ST ???
Jamacia Plain, Ma.

This is where some of the Sam Adams beer is made. They have tours and beer tastings on Mondays, Thursdays, and Saturdays at 2 PM.

We have one other brewery near Northern Ave which makes Harpoon Ale. I don't have any info on their tour hours, or even the name of the brewery, but someone should be able to fill you in. The ale is quite nice.

Hope this helps you out a bit. I don't know the area you are going to in New Hampshire that well so can't help you there. There is a new Brewpub in Portsmouth (which is on the coast and quite a distance from Conway) which I went to last Sunday. Unfortunately I didn't get to try the beer because the power was out and they couldn't accept a Visa Card which was my only method of payment at the time.

Date: Wed, 21 Aug 91 12:05:54 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: Re: Kegging

On Tue, 20 Aug 91 11:45:00 EDT, cookson@mbunix.mitre.org said:

Dean> is kegging really worth the starting expense?? The Cat's Meow lists
Dean> a couple of places with complete Cornelius systems in the \$150-\$175
Dean> range. Is that a good price?? How long will homebrew (ale) keep in
Dean> a keg?

I like kegs -- less work and tho I've never had the problem, no glass grenades (if you make sure your kegs have overpressure reliefs).

The prices you mention *are* good. I went with Foxx but used my own kegs; they're a good company to deal with and are very competitive. I got a double guage regulator so I can see the keg and CO2 pressure.

My only complaint about kegs is that when my friends hear I've 'tapped' one, it doesn't tend to last too long! I've now switched to doing double batches :-). I've had a couple batches hanging out for quite some time -- months. I think it should be as good as bottles because of the CO2 blanket and so on.

Cheers.

- - -

One must be drunk always ... If you would not feel the horrible burden of Time that breaks your shoulders and bows you to the earth, you must intoxicate yourself unceasingly. But with what? With wine, poetry, or with virtue, your choice. But intoxicate yourself!-- Charles Baudelaire

Date: Wednesday, 21 Aug 1991 12:23:04 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Grains with Extract

>Date: Mon, 19 Aug 91 07:27:14 EDT
>From: neptune!pryzby@uunet.UU.NET (Greg Pryzby)

>I cracked the grains (w/ a rolling pin) and left them in a bag
>in water at 150-160F for 30 minutes. I removed the grains and
>added the extract and boiled for 1 hour.

I have taken to sparging the grains to get more from them. After I strain them, I put them back in a pot, cover with warm water, then strain the water into the brewpot--it is often very dark, too. I'll also put the grains in my strainer/funnel and pour hot water over them while the result is still dark.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Wed, 21 Aug 91 12:27:09 EDT
From: hersh@expo.lcs.mit.edu
Subject: Re: yeast production of SO2

Chip H asks me:

> are you sure it's SO2 instead of H2S (much more noticeable) that
you're
smelling?

Oops, retraction of braindead posting. Yes Chip it is H2S, not SO2 I was
thinking of.... (extremely embarrassed look on my face :-)

- JaH

Date: Wed, 21 Aug 91 09:25:57 PDT
From: polstra!jdp@uunet.UU.NET (John Polstra)
Subject: Re: Lagering problem

In HBD #706, "Jack D. Hill" <jdhill@BBN.COM> asked about an apparent resurgence of fermentation in a lager he was brewing:

> Last week I noticed the fermentation cap riding low and a marked
> decrease of bubbles. The krausen was thin. Bottling seemed to be in
> order. Yesterday, I brought up the carboy and let it settle while I
> prepared and cleaned the bottles. After an hour I was getting and
> incredible amount of fermentation activity. Obviously it wasn't ready
> to bottle.

It probably wasn't a renewed fermentation you were seeing. This is a normal phenomenon when brewing lager beers. CO2 is more soluble at lower temperatures. During fermentation, a lot of the CO2 that was produced went straight into solution in the cold wort. As the wort warmed up while you were cleaning your bottles, the dissolved CO2 began to come out of solution, producing the activity that you saw.

Beers that I have lagered at very low temperatures (just above freezing) have exhibited this effect to the extent that, when warmed up to serving temperature, they are already rather nicely (if lightly) carbonated.

I'd say go ahead and bottle your beer.

John Polstrapolstra!jdp@uunet.uu.net
Polstra & Co., Inc. ...!uunet!polstra!jdp
Seattle, Washington USA (206) 932-6482
"Self-knowledge is always bad news." -- John Barth

Date: Wed, 21 Aug 91 09:43:50 PDT
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: Stuff From my Head(semi-long)

Dean asked about "Single vs. 2 stage fermentation":

I've been told that ales generally do not benefit from extended aging in the fermenters, and should be bottled within two weeks(ideally right after fermentation ends). I've usually found this to be true, except with the *extremenly* high gravity beers(like Russian Imperial Stout) or flavored beers(like Raspberry Ale), which seemed to benefit from a bit longer aging.

I racked off the trub before fermentation twice, and both times came up with rather insipid brews; pale and tasteless. I am now into all-grain brews, and I get a big cold-break in the kettle. I've taken to pouring about half the sediment(thru a strainer) into the fermenter, and it seems to work OK.

When my beers are in the primary for more than a week, I usually rack off the sediment. Yeast will begin autolysis after about two weeks or so, so I'm told; I've never let it hang around that long. Usually I'm more concerned with giving the beer a chance to clear. After I rack, I get about an inch of precipitation immediatly. Perhaps the agitation of siphoning shakes some things out of suspension?

I've used 5-gal and 6.5-gal carboys as primary fermenters, but now I use a 7-gal plastic bucket with lid. I like the bucket for many reasons. One is that I "recycle" my yeast, and grabbing a cup of slurry is easy with the bucket. Another is that it makes very little mess pouring the wort into the bucket, as opposed to thru the narrow neck of a carboy. Still another is the handle, which makes carrying 5.5 gal of beer easy. Plus its cheaper than the carboys, which I save for secondary fermentation, and a bit easier to clean. I know, the bucket does seem a bit unsanitary compared to a clean glass carboy, but during active fermentation the yeast should put up a good head and a blanket of carbon dioxide which protects the beer quite well. Disadvantages of the bucket are that it scratches easier, and you can't see when the yeast begins to sediment.

Jack Hill writes about "Lagering Problems":

Lets assume that you were very carefull, and no contamination problems occurred. I see no reason whatsoever why you should see active fermentation after that long(I've made that same recipe). You realize that CO2 is more soluble at cold temps than at warm, and the yeast would have produced a lot of CO2 by now. Perhaps what you saw was the saturated CO2 coming out of solution when the liquid warmed up??? Five gallons can hold a lot of gas.

Frank has sweet beer:

Well, I have tried variations of those recipes, but have found that hopped extracts are not hopped for shit, or at least don't taste like it. Try an unhopped extract, and add a good bit of hops to counter the sweetness. By the way, 1/2 oz. Bullions may not be enough for a stout bitterness, but that's just my hophead opinion. I have had complete fermentations in two days before, so I don't think that's

the problem. My beers usually take longer to carbonate than Charlie says, as well. They may "dry out" with age.

JaH has repeating articles:

Just curious. The last couple seem to be twins.

Kurt asks about "Lauter Tun Set Up":

I'm unsure of your exact question, but I'll throw this in instead. What I've been using successfully is the old sparge bag method with a twist. I took a piece of 1/4"od copper tubing(which, by the way, was left over from my counter-flow wort chiller fiasco), and bent it around the bottom of the bucket, connecting the two ends with a piece of 1/4" id plastic tubing. Put this circle into the bag, and wedge it as far down as it will go. This forces the edges of the bag tight against the sides, preventing sparge water from running prematurely down the sides. I also float the grains with the `ol "loop the output hose to the level of the grains" trick. It keeps the grains from compacting too tightly.

Chad Epifanio | "Go Yeltsin!
Scripps Institution of Oceanography | Kick some ass!"
Marine Physics Laboratory |
chad@mpl.ucsd.edu |

=====
"All words and ideas are my own, etc., etc..."

Date: Wednesday, 21 August 1991 11:25am ET
From: joshua.grosse@amail.amdahl.com
Subject: Low temp. fermentation procedures

In HBD 706, Martin Lodahl wrote about starting liquid yeasts at room temperature and fermenting at 55 degrees, including a discussion of underpitching and reculturing. He said that he usually recultures but has had successes with pitching directly from the started package.

I just used Wyeast for the first time also, and want to discuss my first attempt at cold fermentation. I pitched from the package.

My latest batch is an extremely light wheat beer (SG 1.025) that has been in the primary for 6 days. I pitched Wyeast Pilsner when the wort was just about 86 degrees, and it slowly dropped down into the 40's while in the 'fridge. There is about a 1/3 inch kreusen on top of the wort, though I think it contains mostly coagulates from the Irish Moss, as its thick and not foamy. There has been some outgassing, but not enough to blow the kreusen out the blowout tube. I replaced the blowout tube (which went into a jar partly filled with water, so it had a lock) with a standard fermentation lock yesterday. Based on this slow start, I needn't have bothered with a blowout tube.

When I replaced the blowout and bung with a lock and bung, I sniffed at the old bung. NICE ODOR. So, I'm assured I don't have an infection, and my only concern is for procedures and temperatures for refridgerated fermentation.

My wife, who doesn't drink, looked into my fridge and said, "It looks like someone threw up in there." She may have meant the thick kreusen, but she may also have meant the very pale clouds of flocculations that I can see layered in the carboy. There are cumulous clouds at the top, and stratus clouds about two or three inches above the trub. I believe these must be yeast. At first, I thought I might have had the fridge turned down to low and that ice was forming. Then, I looked a little more closely. Definitely not ice, though I do have vodka in my fermentation lock, as the top of the carboy is closest to the refridgeration unit.

The CO2 activity is very slow. Have I underpitched? Is it my low SG? My temp too low? My temp too high? Did I pitch too early? Is there anything I should do? shouldn't do? A thermometer in the fridge is showing 42 degrees.

Should I be concerned, or should I RDWHAHB?

Date: Wed, 21 Aug 91 13:41:55 -0400
From: m22457@mwunix.mitre.org (Peter Kester)
Subject: Bottles and Storage
Full-Name: Peter Kester

I'm just catching up on my digest reading and saw your post. Did you get any useful suggestions? How's the brewing going?

Pete

Date: Wed, 21 Aug 91 13:39:27 EDT
From: neptune!pryzby@uunet.UU.NET (Greg Pryzby)
Subject: can i save the yeast cake?

I was wondering if I could save the yeast at the bottom of the primary fermenter? After I transfer the wort to a secondary fermenter I was wondering if I could store the yeast cake for future use.

Thanks on the "solutions" to my slow start fermentation using liquid yeast. I now know how to "properly" use liquid yeast.

peace,
greg

Date: Wed, 21 Aug 91 12:14:27 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re brewing legalities

Congress did not pass a law saying that anyone can brew beer; they canceled a previous law that said nobody can brew at home. cf after the 18th amendment (prohibition) was canceled by the 21st, many counties and municipalities remained dry (e.g., Arlington MA), even those where alcohol was an industry (Jack Daniels' ads say you can't buy it where it's made as the whole county is dry). If somebody wanted to make an issue about it, the right-to-privacy elucidated by the Supreme Court in /Griswold/ (ruling out CT law against contraceptives) could be argued to apply to home brewing, but it's unlikely anyone wants to take the time and money to fight and the current Court is mostly opposed to the right-to-privacy.

I don't think Utah is a dry state; Tim Powers (SF writer) mentioned picking up a suitcase of Coors on his way from downtown to BYU for a speech (as a leadin to the fuss when someone noticed the case cooling on the outside of his windowsill).

Date: Wed, 21 Aug 1991 19:09:10 GMT
From: fmayhar@hermes.ladc.bull.com (Frank Mayhar)
Subject: Re : Malt extracts

I'm a (barely) beginning homebrewer, and have been reading with some concern about nutrient problems in malt extracts. Does anyone have any advice on how to alleviate the problem? As in, what to add to the extract before fermentation? Bear in mind that I'm a rank novice at this, so I'll probably need brand names. I don't plan to start mashing (even as an adjunct to the extract) for a good while yet.

I know, "relax, don't worry, and have a homebrew." I do the first two fine, it's the third one that I want to get to.

- - -

Frank Mayhar fmayhar@hermes.ladc.bull.com (...[uunet,hacgate]!ladcgw!
fmayhar)

Bull HN Information Systems Inc. Los Angeles Development Center
5250 W. Century Blvd., LA, CA 90045 Phone: (213) 216-6241

Date: Wed, 21 Aug 91 13:58 EDT

From: man@kato.att.com

Subject: Same recipe, same conditions, different ferment times plus NJ store

On August 11, I made a batch of bitter doing a partial mash plus extract (Miller's Ordinary Bitter). I've made this before with good results. Anyway, I used WYeast's Chico Ale yeast that I used to start a 1 pint wort mixture. When the large wort was cool, the starter was at high krausen and I pitched. The visible ferment was underway in about 12 hours, but the krausen stayed high. OG 1.055 TEMP during ferment was 72-74 F in my basement.

On August 17, I made another starter of 1 pint and inoculated it with about 3 oz of the batch made on August 11. The starter took off immediately.

On August 18, I made the same beer again. All ingredients came from the same place. The yeast was from the starter made the previous day. It smelled fine.

Conditions were the same. OG was the same. TEMP was the same for ferment.

On August 20, the beer made on the 11th was finally nearing completion. Gravity was 1.010, but the batch still had a slight pancake on it. The beer made on the 18th was also at 1.010 and had no such pancake.

Both samples taken for the gravity check tasted similar. Any ideas as to what would cause a faster ferment? Both batches were aerated the same way (shaking and sloshing) and both had visible signs of fermentation after about 12 hours. My 2 guesses are:

1. The first batch did ferment fast and the excessive bubbling was not a sign of fermentation per say, but only a sign of excess CO2 or O2 being released.
2. The second batch was in reality better aerated and the extra healthy starter got the ferment going fast (for all I know it started at midnight).

Supply stores in NJ:

In addition to Wine Hobby in Hillsborough (not recommended at all), there is Jersey Brewing in Lebanon, NJ. It is run by Mark Bernick mostly as a service to the members of MASH. He does do mail order and his prices are competitive. I don't have the number, but he is listed under his last name (as opposed to Jersey Brewing). The area code is 908.

Mark Nevar

Date: Wed, 21 Aug 91 13:06:22 PDT
From: "Doug Olson, ISVG West, Mtn View" <olson@sx4gto.enet.dec.com>
Subject: re Frank's excessively sweet first efforts

> From: Frank Tutzauer <COMFRANK@ubvmc.cc.buffalo.edu>
> Subject: Why is my beer so sweet?
> 2. Not hopped enough.

Hey Frank, good job on the description. I, too, like hoppy bitterness to balance malt sweetness, and as long as you use the (under-)hopped extracts, you'll end up short on those infernal bittering units. We tend to use 2 oz of high-alpha (>10%) hops for an hour in over 2.5 gallons of boiling wort, and another 2 oz of medium-high-alpha (4.5-8%) hops for 5 minutes finish. Bitters it right up. I'd switch extracts to unhopped varieties posthaste, but don't worry about your fermentation temps, yeasts, or infections yet; those aren't your problem.

DougO (aka Slug)

Date: Wed, 21 Aug 1991 17:48:14 -0400 (EDT)
From: Douglas Allen Luce <dl2p+@andrew.cmu.edu>
Subject: Tang (was: Re : Malt extracts)

Excerpts from internet.homebrew-beer: 20-Aug-91 Re : Malt extracts Conn
Copas@loughborough. (1732)

> Lastly, another part-mythical creature : the malt extract 'tang'. Fact
or
> fiction ?

Fact, of course. I don't think Tang is exactly a malt extract.

A friend of mine (over a pitcher of Sam Adams and some truly fattening
Polish dinners) suggested that Tang might be a good source of
fermentable sugar. I gave it a try, using one of those 8-in high
bottles of Tang and water to make 1 gallon of liquid (added a tsp. of
yeast nutrient). Pitched Montrachet wine yeast (dry). Fermented in a
plastic bucket for 4 days, then in a glass vessel for 4 weeks. Racked,
and 4 months later, I've a fairly strong wine, just a bit bitter (due to
the high citric acid count -- maybe diluting the original must would fix
that).

A great party favor!

Douglas Luce
Carnegie Mellon

Date: Wed, 21 Aug 91 09:57 CDT
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: kegging

To: Homebrew Digest
Fm: Jack Schmidling

Subject: KEGGING, BAD NEWS

RE:: cookson@mbunix.mitre.org
Subject: Kegging

>I've been wondering, is kegging really worth the starting expense?? The Cat's Meow lists a couple of places with complete Cornelius systems in the \$150-\$175 range.

The good news is that you can make your own for just about nothing. Just take home a keg of stuff from your local liquor store and water the garden with it. Remove the bung and replace it with a removable hatch (a few tapped holes and a piece of plexiglas) and you have a keg for the cost of the deposit.

The BAD NEWS is, the system works so well that it is probably the shortest distance between social drinking and alcoholism, not to mention a belly that looks like the keg.

I attribute my escalation to "over-indulging", to a very large extent, to kegging. I even had a tap on the outside wall near the swimming pool. When you don't have to wash bottles and no one is able to count them, it gets real easy to just slosh around in the stuff.

I quit drinking for ten years and have started brewing again but only allow myself one 16 oz bottle every other day. That may not seem to be worth the trouble but first of all, it's not much trouble to meet my current demand but more importantly, it's infinitely better than NO BEER.

> What's the collective HBD wisdom on these questions?

I can only speak for myself and I say, wash bottles.

jack

Date: Wed, 21 Aug 1991 20:04:24
From: kla!kirkish@Sun.COM (Steve Kirkish)
Subject: Explosives and Ginger Ale

In HBD #702, Mitchell M. Evans writes:

>How can I be sure that the bottle I am about to open is not a bomb?
>Any hints would make opening the first bottle of a batch much less
>traumatic for me, from now on.

Yikes! Hope the thumb's better now. Well, I just had a similar (but not so dramatic) experience with a batch of Ginger Ale (more on *that* in a moment). I found one hint that I had bottle-bombs from the cap: My capper puts dimples in the caps when it seals. I lost only two bottles (:-(, but at least I weeded out the weak ones...Darwinism in a most peculiar way.. .), and I noticed that the dimple in the surviving bottles had popped up. Needless to say, I bled it open (the bottle, not my thumb), letting the pressure leak out more slowly, before popping the cap off. I also did this wearing safety glasses (will these become standard issue for making soda?)

Speaking of sodas, the Ginger Ale recipe was the one posted by Bob Gorman, HBD #685. I brewed up a batch about 3 weeks ago, using Champagne Yeast. I cooled it to 78 F and pitched the yeast, then let it sit for about 9 hours, in the SS pot, covered, to let it settle out a bit. Bottled it and put it aside. After one week, the carbonation was already phenomenal...pour it in a glass, and you saw 90% bubbles and 10% liquid. The aroma was that of a cheap champagne, and it had very undeveloped flavors of honey and slight lemon. After two weeks, not much different. After 2.5 weeks, I came down one morning to find bits of glass all over the dining room (fortunately, I had the bottles in a box. Glass shards were driven right through the cardboard, tho.) I bled the pressure out of the rest of the bottles and stored them in a box in my ice chest (sans ice.) The taste was better, getting somewhat closer to Ginger Ale.

Now for the questions:

1. How long should I expect the Ginger Ale to sit in the bottle until it tastes like Ginger ale (a time estimate rather than "until it's done" would be helpful :-)
2. Is honey the best thing for this recipe? What about sugar? What kind?
Corn? Cane? Nutrasweet??
3. What can I do to prevent future batches from blowing up? (This is assuming I'm still interesting in using up precious bottles that would rather be harboring beer.) Any hints/tips would be appreciated.

btw, Bob, how did your batch turn out (assuming it's still intact?)

I apologize if this isn't the most appropriate forum for soda-questions, but it's the best I got. If you don't want to send it to the HBD, send it directly to me.

- -- Steve Kirkish, sun.com!kla!kirkish

PS: I did brew a batch of dark ale [porter? How do *you* define it?] that same day [my first batch in about 5 years!]...it's starting to turn out wonderful, but inspires me to tweak the recipe some and start another batch.
This must be how the rest of you guys and gals got hooked!

End of HOMEBREW Digest #707, 08/22/91

Date: Thu, 22 Aug 91 06:49:32 -0400
From: David J. Sylvester <sylveste@wsfasb.crd.ge.com>
Subject: Corn sugar in malt extracts

Hi

I will be leaving my position here after tomorrow and will no longer be able to read this digest. I just want to say that I have learned an amazing amount about homebrewing from the experts who have contributed so much so well. My thanks to you all!

As a final \$0.02 worth, I just opened the first bottle of an amber lager I made using a John Bull hopped ****lager**** extract. This actually came as part of a lager "kit" that included an unmarked package of yeast and an unmarked package of "wort finings" which I later found out was Irish Moss. I used Whitbread dry lager yeast instead and I added some pellet hops, just to be sure.

Overall, the beer had some good qualities. Very crisp and clean, not too sweet. But I noticed a distinct odor and taste that I couldn't quite put my finger on. I gave the glass to my wife, whois NOT a beer drinker, and asked her what it smelled like. Her unbiased reply was "fruity, like cider". !!!!!!!

I added no other malt (dry or otherwise) and I certainly added no sugar (except for the 3/4 cup for priming).

As I recall from the discussion here about sugar in extracts, the group that did the research would not name the extracts except to say they were lager extracts. My experience with John Bull (I believe it is called the Master Lager Kit) would certainly verify this.

Keep up the good work folks!

Dave
====

Date: Thu, 22 Aug 91 08:35:21 EDT
From: cookson@mbunix.mitre.org
Subject: Re: Kegging and other things...

[Richard Dale talks about buying used stuff from a deceased restaurant]

This seems like the best idea I've heard in a while. Maybe the failed Mass. miracle can help me find some cheap kegging supplies. It looks like I'll still have to go through some place like Foxx for the hoses and tap and stuff, but so what... Maybe the batch of bitter that's bubbling away in my basement is keg bound. I sure wouldn't miss washing out bottles...

[Chris Shenton says]

>My only complaint about kegs is that when my friends hear I've 'tapped' one,
>it doesn't tend to last too long!

That may not be such a tragedy. I already keep pretty warm in the winter. Generally the same way whales do... :-)

[Chad Epifanio says]

> I've been told that ales generally do not benefit from
>extended aging in the fermenters, and should be bottled within two
>weeks(ideally right after fermentation ends). I've usually found this
>to be true, except with the *extremely* high gravity beers(like
>Russian Imperial Stout) or flavored beers(like Raspberry Ale), which
>seemed to benefit from a bit longer aging.

I wasn't really thinking of aging the beer, just getting in away from the trub, once it settles out. Also, I'm planning on dry hopping this batch. Do I just shove the hops down the neck of the carboy, or what??

[Jack Schmidling says]

>The BAD NEWS is, the system works so well that it is
>probably the shortest distance between social drinking and
>alcoholism, not to mention a belly that looks like the keg.

I doubt if the former is likely to become much of a problem. As far as I've been able to tell, the only thing I'm compulsive about is breathing, and then only bearly... :-) As far as the latter goes, that's what my health club membership is for.

Thanks for all the suggestions folks. It looks like it's time to start checking out the forsale ads.

Dean

Date: Thu, 22 Aug 91 05:58:35 PDT
From: Greg Roody - dtn 237-7122 <roody@necsc.enet.dec.com>
Subject: In defense of Arlington, MA

In HBD 707, Chip Hancock writes that after prohobition, many counties remained dry "(e.g. Arlington, MA)".

Well, Arlington is not quite "dry". There are two restaraunts which have liquor licenses and another which is applying for one. It is true that there are no bars or "packies", but I can attest to much homebrewing (hic).

In Arlington, it is more important that you are well connected to councilman Charlie Lyons, than anything else. If he likes you, you can get a license for anything. If not, take a hike. Arlington would be a much nicer town without his garbage.

Isn't small town politics wonderful?

/greg

PS - this is of course, personal opinion.

Date: Thu, 22 Aug 91 09:20:39 EDT
From: simmon@eeel.nist.gov (Eric Simmon)
Subject: TEXAS Beer

I've got a friend who is moving to Houston Texas in a week (next
wednesday to
be exact). He was wondering what good bars, pubs, clubs, brewpubs,
microbreweries are located in the Houston area. Anyone have any ideas??
?

Please Email or Post responses.

Thanks,

Eric Simmon
simmon@eeel.nist.gov

Date: Thu, 22 Aug 91 09:20:28 -0400
From: gkushmer@jade.tufts.edu (Greg Kushmerek)
Subject: Homebrew Digest #707 (August 22, 1991)

Utah is not a dry state, they just tax the s*** out of anything alcoholic.

- --gk

[Utah must love having the "heathens" in Nevada so close]

Date: Thu, 22 Aug 91 09:20:28 -0400
From: gkushmer@jade.tufts.edu (Greg Kushmerek)
Subject: Homebrew Digest #707 (August 22, 1991)

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[Utah must love having the "heathens" in Nevada so close]

Date: Thursday, 22 Aug 1991 09:58:09 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Brewing Legalities

>Date: Wed, 21 Aug 91 12:14:27 EDT
>From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)

> Congress did not pass a law saying that anyone can brew beer;
>they canceled a previous law that said nobody can brew at home.

As far as I can tell (I am not a lawyer), the federal law sponsored by Alan Cranston made the homebrewer and home winemaker exempt from paying any federal taxes on the alcohol produced. This makes homebrewing legal without the necessity to procure federal licenses and pay federal taxes. The law spells out that it is illegal to brew without paying the federal taxes *unless* you qualify for the exemption by being an adult and brewing fewer than 100 gallons (or 200 for multi-adult household).

Of course, as you point out, states may also have applicable laws.

> I don't think Utah is a dry state; Tim Powers (SF writer) >mentioned picking up a suitcase of Coors on his way from >downtown to BYU for a speech (as a leadin to the fuss when >someone noticed the case cooling on the outside of his >windowsill).

In fact, on a return trip from California, my wife got off the plane at a stop in Utah, and picked me up some Park City beer. Pretty good. I also saw a story on the area that implied that the ski resort areas (such as Park City) were influential in repealing some of the anti-alcohol laws in Utah, so they could sell beer and liquor to tourists.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Thu, 22 Aug 91 8:22:05 EDT
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)
Subject: Re: Boston brew locations

In HBD #707 larry@evi.com (Larry McCaig) writes:

>[Lotsa nice Boston pub crawl sites]
>

>We have one other brewery near Northern Ave which makes Harpoon Ale. I
>don't have any info on their tour hours, or even the name of the
>brewery, but someone should be able to fill you in. The ale is quite
>nice.

The Mass. Bay Brewing Company. The brewery is located in a warehouse and looks more like a working brewery (because it is) than the Boston Beer Company's brewery. We went there on our brewery crawl during the AHA conference.

Nothing much to see unless you are a real micro-brewery freak and get off on seeing stainless steel tanks, plumbing, concrete floors, and stacks and stacks of empty F.X. Matt kegs. This brewery is where they produce their kegged "products." Their bottled varieties of Harpoon are brewed and bottled under contract by Matt.

At the Boston location they also brew a custom contract light beer for a chain of pizza joints called Bertucci's. (The pizza is better than the beer.)

The guy who runs the brewery was very hospitable to us during our tour but made it pretty clear that they don't normally do tours and that they were making an exception for us. He seemed really paranoid about having a bunch of people poking around his brewery and asked people several times to not touch anything. He was probably reviewing his liability policy in his head as Fred Eckhardt walked around behind the fermenters.

It was also dreadfully hot inside. Perfect excuse for him to whip out a couple of pitchers and a stack of cups and offer us some free beer. (Free Beer!) The Harpoon Ale is (IMHO) better when drawn straight off the bright beer tank than when poured from a bottle, but then most beers are. They're usually free at that point and you KNOW they're fresh. :-)

>Hope this helps you out a bit. I don't know the area you are going to in New
>Hampshire that well so can't help you there.

Conway, NH ain't what it used to be. It used to be a quaint sleepy little New England town. My family has a place in Conway and I spent my summers there when I was a kid. Now it's Factory Outlet Hell and there are no really good places to go drinking. There are some really good restaurants in the area and they all have pretty reasonable wine lists, but they don't serve any really interesting beers. The pubs cater mostly to the Bud swilling general public. I'm sure that there is a place in town where you can get a pint of Bass, but I haven't seen it. There are a LOT of places and I haven't been to all of them recently. Your best bet would be to check out the lounge at the Eastern Slopes Inn. After that, you're on your own.

Outside of the downtown area is some excellent nature sight seeing,

and there are a couple of really awesome fishing holes, but I'm not telling. Conway also has its slummy section which you'll get to see if you take a ride on the Conway Scenic Railroad.

- - -
Kevin

Date: Thu, 22 Aug 91 10:01:50 CDT
From: dyer@marble.rtsg.mot.com (Bill Dyer)
Subject: Re: Lauter Tun Set Up

Kurt Swanson writes in HBD #706

> To those of you using the bucket within a bucket lauter tun (w/the
>hundreds of drilled holes), what kind of buckets do you use? I have 2
of the

I just did my first all grain batch last weekend and I built one of these
lauter tuns. I used a seven gallon fermenting bucket inside a 5 gallon
bottling bucket. This left about 1.5 inches between the 2 bottoms. This
left just enough room for one of those plastic spigots. The setup worked
quite well. When I was looking for buckets for this thing, I found that
some buckets fit inside each better than others. The 7 gallon bucket
works well because it has a larger distance from the flanges to the
bottom
than the 5 gallon bucket. I got these buckets at Alternative Garden
Supply,
which isn't too far from you. Hope this helps.

-Bill

you'll think I'm dead, but I sail away	Bill Dyer (708) 632-7081
on a wave of mutilation	dyer@motcid.rtsg.mot.com
-Pixies	or uunet!motcid!dyer

Date: Thu, 22 Aug 91 11:20:08 EDT
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
Subject: RAPIDS -- not wholesale only

On Wed, 21 Aug 1991 9:52:06 EDT, R_GELINAS@UNHH.UNH.EDU (Russ Gelinias) said:

Russ> Rapids phone number is (800) 553-7906. Ask for a catalog. They'll
Russ> ask if it's for a business. Say yes; they are wholesale only.

I've never had any problem, as a non-business-type human. I also asked them if they would sell me a professional oven. ``Sure'', they said: ``some of our staff have done the same''. (No problem for an individual, just the postage would be \$300 :-())

Date: Wed, 21 Aug 91 20:52:37 -0400
From: conover@clsouth.convex.com (Donald Conover)
Subject: white stuff

I recently went to a pure malt extract batch (no sugar). I ended up with a batch that had this white stuff growing in it. What a disappointment. I have been using a plastic fermenter , but went to a 6 gallon glass carboy.

Will you please tell me what the white stuff was. I live close to Orlando Florida and my brew usually ferments at about 78-80 F. I also have recently gone to sterilize my equipment with chlorine bleach. Was I just careless with sanitation?? Thanks in advance.....don

Date: Thu, 22 Aug 91 12:31:59 -0400
From: Timothy Mavor <tmavor@pandora.cms.udel.edu>
Subject: Oatmeal Stout/hops/new home

Concerning Oatmeal Stout recipes, my recent batch of Bachelor Stout (made the night before my wedding!) used Steel Cut Oats (24oz) for 6 gallons. I found the head retention to be very good. I would think that with Rolled Oats that clarity would be a problem. I got the recipe off of the digest, but if anyone wants it I will post it/ email it. Of the several recipes that I have seen, this seemed to have the most success for others. I thought it was good, but am willing to test others! ;)

This year I attempted to grow my own hops, but didn't get the rhizomes in the ground til mid May, so no harvest is likely for me this year :(However, how should I "winterize" them? Should the bases be covered with some mulch-like material? Would fertilizing be helpful? Should I trim the vines back? When?? The plants are growing at my parents in Mass., so there is frost. Is this a major concern?

I have recently moved down to the U. of Del. and am looking for brewpubs and homebrew supply stores in the area. Any suggestions in the area from about Philadelphia down to Balt? I looked at a recent HBD with the listings of all micro's and brewpubs but found there to be none in Delaware! Any help would be greatly appreciated.

It's not just homebrewing.....
It's Chemical Engineering, Fluids and Sorcery!

Date: Thu, 22 Aug 91 13:19 EDT
From: Frank Tutzauer <COMFRANK@ubvmc.cc.buffalo.edu>
Subject: Say what?

Everything I've learned about brewing (so far) has been from reading. Other than netfriends, I don't know a single soul who brews (yet). I've never even SPOKEN about brewing to anyone except my wife, and she knows less than I do, although she is responsible for getting me started. (She bought a bunch of books and gave them to me because she thought brewing would be a cool thing to do--she was right.) As you've undoubtedly noticed, brewing has a quite colorful vocabulary. Unfortunately, my reliance on the printed, rather than spoken, word means there are many terms about which I am absolutely clue-free concerning how to pronounce them. I learned how to say "kraeusen" from Old Style beer commercials, and "wort" and "trub" are no problem because EVERYBODY tells you how to pronounce those. But what about:

gyle -- hard g or soft?
lauter tun-- is it ton? toon? tuhn?
Papazian -- Puh PAY zee uhn? Pap a ZEE un?
Saaz -- saz? soz? sa-oz?
Wyeast -- Why yeast? Why NOT yeast?
Fuggles -- one of those words that's probably pronounced like it's spelled, but looks as though it shouldn't be pronounced like it's spelled.
Reinheitsgebot -- gimme a break.... (Actually, with a nice German name like Tutzauer you'd figure I'd be able to say this one. What can I tell you? I'm very far removed from my heritage.)

While we're on the subject of words, I would like to comment that brew jargon is, IMHO, very strange. About half of it is scientific/technical sounding stuff (counter-flow wort chiller, diastatic enzymes, autolysis) but the other half is downright goofy (carboy? bung? barm? sparge??). Cheesh!

Date: Thu, 22 Aug 1991 13:23:25 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: poland brewery

Has anyone ever heard of any breweries in Poland? My brother-in-law has been in contact with some brewery in Poland, and they've been discussing using some of his machine shop space to open a US branch. (!) I guess the brewery VP is sending over a case or 2 for us, I mean him :-), to check out. Supposedly they use quality materials and make good beer, but I'm suspicious. The VP said that no Polish beer is currently exported, so they're trying to be the first, in a way.

Any of you world travelers been to Poland?

On a different note, is it possible for tap water to have a pH of 4.5? That's what the papers say. My wife, who worked for the water company, said that the water they pump out is 7.0. I've got a friend who thinks she can get me a digital pH meter, so I'd know for sure then, but in the mean time, what gives? The papers do show alkalinity when I add baking soda to the water, so they at least work somewhat.

Russ

Date: Thu, 22 Aug 91 10:32:17 -0700
From: ktk@nas.nasa.gov (Katy T. Kislitzin)
Subject: Haste appears to have made waste (help!)

Hello! Well, as I am having a party on Saturday, I wanted to have homebrew to serve my guests. As I only had one brew ready to go, about 2 weeks ago my SO and I did a brew. We used an unhopped amber extract, 1 C cracked crystal malt, 1/2 oz of bullion hops, and reused Wyeast #1098, British Ale yeast. We had been planning a stout for our next beer, but since we were in a hurry, we tried to do a beer that would ferment and age quickly, while still using up ingredients we had on hand.

All went well until it came time to "bottle". We decided to keg the beer, a first for us. We purchased the equipment, including a keg that had been mostly full of root beer. This was the end of my involvement in the process, btw. When we got home, eric rinsed the keg several times with water, but did not bleach or use any detergent because the keg was clearly sterile (nothing had been growing in the root beer syrup, after all). He used *no* priming sugar and just racked the beer from the fermenter into the keg. The plan was to use the CO2 from the canister to carbonate the beer.

Last night I tried some of it, which has been kegged since Sunday night. There was a huge head which dissipated quickly and the beer was flat, to my taste. The beer was warmish, and is clearly meant to be served cold, but the big problem was that it had a root flavor. I am reluctant at this point to serve this to my guests, but am wondering if the net has any suggestions to a) improve it in time for the party (tomorrow, by the time you get this) or b) salvage it in an arbitrary length of time.

I only have about 3 six packs of other homebrew, an amber which I am especially fond of!

Please email your suggestions as I am clearly in a time crunch,

- --kt

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Katy Kislitzin, ktk@nas.nasa.gov, ...![ames, uunet]!nas.nasa.gov!ktk

Systems Programmer, Networks
Numerical Aerodynamic Simulation Project, NASA/Ames +1 415 604 4622

[NASA/Ames is in Mt. View CA. I live in the Santa Cruz Mountains with my S.O. Eric, and cats Sid, Zippy, Nickel & Copper]

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Date: Tue, 20 Aug 1991 10:47:25 +0000
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: SOME RANDOM HERETICAL THOUGHTS (longish)

For the sake of a discussion, thought I would stick my neck out and invite public decapitation ! The gist of my argument is that I sometimes wonder whether, in our efforts to imitate professional brewers, we occasionally miss the point.

1) Sparging

To a chemical engineer, sparging is a solvent extraction problem. Theory says that a series of small extractions are more efficient than one big extraction, with sparging being the ultimate extension of this approach. So, for example, if one wishes to pass 6 gallons of water through a mash, a series of 2 gallon rinses is better than one 6 gallon rinse, and sparging is better still. On the other hand, sparging causes lots of problems (for some), as witnessed by all the discussion of set mashes and home lauter tun design. We have all read about the dire consequences of washing sediment into the boiler, but maybe this is an illusory problem. What about simply leaving the wort to settle, then racking into the boiler ? On the occasions when I have had to leach the grains because of a set mash, I can't say that either efficiency or beer quality has suffered noticeably.

More heretically still, we've seen recent recommendations to add boiler trub to the fermenter in order to ensure depth of flavour. Food for thought, huh ?

2) Boiling Times

We see recommendations for EXTRACT boiling times ranging from nil up to 2 hours. Given that the extract has previously been condensed (probably under vacuum, at a temperature less than 100 C), it is reasonable to presume that at least a partial hot break has already occurred. I've personally found no advantages in boiling extracts longer than 10 minutes, although obviously hop bitterness extraction takes longer than that. Even regarding full mashed brews, Alexander cautions against over-boiling on the grounds that excess protein precipitation can reduce the beer's head retention. Does anybody have any experience in this area ?

3) Wort Chilling

A commercial-size brew will take days to cool at room temperature, so the professionals inevitably resort to using heat-exchangers. Most homebrews will cool overnight. Once again, we have been warned of the consequences of defective cold breaks, but my limited experiments have shown this not to be a particularly significant problem. Granted, you may be anxious to pitch the yeast and prevent infection, but isn't this also a criticism of the

environment that you are brewing in ?

4) Unmalted Adjuncts

Unmalted adjuncts are cheaper than malt and, in days gone by, were even cheaper than sugar. So they found favour in brewery practice. Admittedly, some adjuncts convey desirable properties on the beer, eg, wheat for head retention, rice for lightness of flavour without sacrificing body (yes, some people like this), and even (yechh!) the flavour of maize has come to be appreciated by some misguided individuals :-)

But consider this. You are making a stout and the recipe calls for flaked barley. Why not simply add more malt ? Does the flaked barley possess anything that the malt does not (like different proteins maybe) ?

5) Hop Drying

Commercial hops are fast-dried at high temperatures, then often dusted with sulphur as a preservative. We don't need to imitate the second step, and I'm not so sure that we need to imitate the first. The standard method of home-drying most herbs is to place them in a dark, ventilated position at room temperature for about 3 weeks. This method certainly has advantages as far as retaining volatiles goes. Secondly, the method encourages a limited type of curing, in which the green chlorophyll in the plant becomes degraded. Great if you're planning to smoke hops, but probably also does have flavour advantages for the brew !

Yours in alchemy

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Date: Thu, 22 Aug 91 12:45:14 PDT
From: florianb@chip.cna.tek.com
Subject: kegging startup

In Homebrew Digest #706 Dean Cookson asks:

> I've been wondering, is kegging really worth the starting expense??
> The Cat's Meow lists a couple of places with complete Cornelius
> systems in the \$150-\$175 range. Is that a good price??

And rsd@silk.udev.cdc.com replies. May I add:

I got started in kegging by asking my wife to buy me a basic setup from Steinbart's (CO2 tank, valve, fittings, and one keg), then obtaining other parts elsewhere. Both Rapids and Foxx have all kinds of fittings and parts at good prices. The biggest issue for me was where to get used kegs. Finally, after messing around with older kegs (like Firestone, which is discontinued), I asked the manager of the local Pepsi bottling company to sell me kegs. Now, I can purchase their regular, used, excellent kegs for a farthing (wish I could say how much, but I will say it is at their cost!).

There is something to be said for starting with a new, clean setup like I did. It's nice to be able to keg right away with new equipment minus all the hassles of used junk that doesn't seal, etc.

Date: Thu, 22 Aug 91 14:21 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Brewing in Utah and New Jersey

My eye was caught by Lee Katman's questions/comments. I moved from New Jersey to Utah about four years ago, and I have really felt the difference in attitudes to alcohol. Utah is not actually a dry state, contrary to popular belief; it just seems that way. In Utah, I can buy more BudMilloorselob than I could possibly want (at 3.2% v/v alcohol). In fact, I can buy these beers at convenience stores, making them MORE accesible in Utah than in NJ. However, I cannot get the more interesting beers, like Sierra Nevada, anywhere in this state. To continue the comparison between my two home states, hard liquor is FAR more easily accesible in NJ than in Utah. There are a limited number of state owned and operated liquor stores here, with really bizarre hours. Who the hell can tell, before 9 p.m., that they're gonna want a bottle of vodka tonight, anyway? In Utah, the laws involving drinking in bars and restaurants are far too numerous to go into here. Just trust me that the division between church and state is nearly invisible. (An interesting sidenote- a good friend of mine from Iran tells me that, in Iran, all non-Moslems would be allowed to brew there own beer!!! ;-)

Surprisingly enough, Utah and NJ are alike in the fact that homebrewing is illegal in both; the difference is that action is under way in NJ to change this. Anyway, it's not much of a problem for me, since there are two homebrew supply shops in town (supporting an illegal industry!) But perhaps the most interesting contrast between the two states is that I know of at least an order of magnitude more homebrewers in Utah than in NJ. Wild, eh? There must be some kind of antiestablishmentaryism (?) at work here.

From behind the Zion curtain,
Chuck

Date: Fri, 23 Aug 91 08:37 M
From: ANDY HILL <VIOLATOR@MATAI.vuw.ac.nz>
Subject: Brewing Down Under

G'day!

I'm new to this group so 'scuse my ignorance....

Anyway, I was wondering whether there are any brewers around NZ who would be interested in swapping some recipes, ideas, hints, etc... E-mail me at the address below if interested.

One question I do have.... I have a few books on home-brewing, some American, some English. The names of the hops in the recipes (such as Fuggles, etc. ..) aren't readily available here (not that I know of) but we have types such as Sticklebract, Super Alpha, Green Bullet, etc... Could someone perhaps give me some sort of direction as to which ones are interchangeable?

Cheers (hic!)

Andy
(violator@matai.vuw.nz.ac)

DISCLAIMER: I didn't do it, honest!
LITTLE MEANINGFUL MESSAGE THINGY: Here's to life in the so-called space age.

JOKE: <still thinking up one>

Date: Thu, 22 Aug 91 15:19 MTS
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>
Subject: Unequal Budweiser

Greetings,

Here in Utah, the beer sold in most stores (except in state operated liquor stores and some private clubs) is by law limited to 3.2% (by volume) alcohol. I understand the same is true with a few other states. I guess this must create a significant hardship for the smaller breweries, since I am unable to find beers from any microbreweries and most imports. Let's be generous and assume that the smaller breweries have dedicated brewmasters who are unwilling to compromise. Anyway, we have available all your favorite brands- Bud, Old Milwaukee, Coors, Miller, Keystone, etc. as well as some imports- Heineken and Molsen are two that come to mind.

My question is this- what is the percent of alcohol in most of these beers otherwise? This is perhaps too broad of a question. How about telling me simply, what is the strength of Budweiser, the all-American classic, (for good or bad, let's not get into that now) outside of Utah. I have heard both that 1) These MegaBreweries brew special low alcohol beers for the 3.2 market, and that 2) The beer is the same everywhere. Of course, the federal law prohibiting the listing of strength serves to obfuscate the issue.

Let's hear it- how unequal are all Budweisers created?

Cheers,

Chuck

P.S. I'll take a homebrew over a Bud anyday.

Date: Thu, 22 Aug 91 10:07 CDT
From: korz@ihlpl.att.com
Subject: Hefe Weizen

Mike--

Tucher **does** make a hefe weizen as well as a kristal. My taste has changed since the discovery of English and Belgian beers, but when I used to drink weizen, I liked the Tucher Hefe and Paulaner Hefe. If you want to try a **really bad** weizen, try Faust. Yuk!

Al.

korz@ihlpl.att.com

Date: Thu, 22 Aug 1991 16:53:36 -0600
From: flowers@csrd.uiuc.edu
Subject: Norm Hardy's Germany series of last fall

As I needed the typing practice, and since there has been some interest, I re-entered the series of six articles that Norm Hardy wrote about his trip to Germany last July. Still very good (the articles, not my typing).

If anyone would like a copy of this re-electrified series, I will email it to you. I typed it into Word on a Mac, but it will convert to Ascii very easily.

I know what you're thinking..."Why did he do this?" Well, I thought it might be useful and I didn't want to mess around retrieving the old digests from the library server. Also it served an interesting exercise to hone my newfound typing skills.

Norm, you give a recipe (including procedures) at the end of the last article. Would you care to comment on the outcome of that batch? It sounds pretty tasty.

Since I am now interested in brewing established styles of beer, I found the series more interesting than the first time around.

-Craig Flowers
(flowers@csrd.uiuc.edu)

Date: Thu, 22 Aug 91 11:56 CDT

From: korz@ihlpl.att.com

Subject: Porter vs. Stout

A number of days ago, I wrote about a stout I brewed that ended up tasting like a porter. I got mail from someone (sorry, I forgot who) saying I had it all wrong... that stout is associated with a roasted barley flavor and porter is not. I sent email back continuing to argue my position. Yesterday, I checked Papazian and sure enough, according to Charlie, I'm wrong.

Now, I plan to investigate this more to find out where I got mixed-up. I plan to compare my beer with my benchmarks for sweet stout (Tooth's Sheaf Stout & Mackeson's Triple Stout) and porter (Anchor Porter). Maybe I just haven't had my benchmark beers for too long a time.

Al.

Date: Thu, 22 Aug 91 17:15:33 CDT
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Metallic taste

I've been plagued by a slight metallic taste in some of my brews, not all.

It couldn't be sterilant. I overrinse, if that's possible.

I think I've discovered the source. The copper scrubbers that I use over the end of my siphon pickup. They are NOT pure copper, just copper coated..a thin one at that. I've been reusing them instead of using a new one each time. For those that use them, use a new one each time. It's not worth sacrificing 5 gals of homebrew to save 59 cents.

Also, I boil my new ones in a vinegar/water solution to remove any tarnish and/or manufacturing oils/gunk.

Darren E. Evans-Young
The University of Alabama

Date: Thu, 22 Aug 1991 16:24 EST
From: STROUD%GAIA@sdi.polaroid.com
Subject: Iowa vs Minnesota

In HBD #707, Russ Gelinas writes:

>I believe Rapids is located in Iowa, which would lead to lower shipping costs
>to most of the US than from Minnesota.

Huhhh? Last time I looked, Iowa and Minnesota were located right next to each other. Why should shipping costs to New Hampshire be different whether shipped from IA or MN?

Steve

Date: Thu, 22 Aug 91 20:54:25 EDT
From: "C. Ian Connolly" <connolly@cs.umass.edu>
Subject: Re: Homebrew Digest #707 (August 22, 1991)

From buchman@marval.dco.DEC.COM (Dances with Workstations):
> - Will it be sufficient to just put the bottles in the refrigerator,
> on the theory that cold beer holds more carbonation and so is less
likely
> to blow up? I hate to chill good stout but will do so if necessary.

My last batch was a stout that started gushing only one day after
bottling. Luckily, I usually sample a bottle a day right after bottling
to see how they're coming along (i.e., I can't resist). Finding two
gushers, I put all the bottles in the refrigerator, which arrested the
process pretty well. They came out a tad undercarbonated and a bit
sweeter than I'd planned on, but quite drinkable and no bombs.

-CC

Date: Thu, 22 Aug 91 22:04:49 PDT
From: Clarence Dold <dold@tsdold.Convergent.COM>
Subject: Re: Why is my beer so sweet?

Speaking of underhopped, sweet, and extract in the same breath:

> best bet is to stop using hopped extract (the reason alot of people
> advise mashing is to have more control over the beer than using

My first batch of Hopped Malt Extract brew tasted a lot like apple cider at the end of two-three weeks. After 4 it was good. After 6 it was very good, but it was gone.

15 years later, I still brew hopped malt extracts because I like it. I have brewed only two all malt batches. I didn't like them. I have tried unhopped, adding hops. I didn't like that either.

I have had brew made by a lot of folks that are serious about their brewing (try an SCA chapter). I like mine. I do not like heavy hops, in fact the 'Beer Maker's Australia' Pilsener is a hopped malt extract kit that borders on too hoppy for my tastes.

That does bring on another thought though. I read in Zymurgy that some extract manufacturers were providing an all-malt recipe, without the corn sugar additions. Is this just an "alternate" recipe, or is it a different malt? If all you do is make three gallons with no sugar, as opposed to 5 gallons with sugar, with the same malt and hops, it sounds like one or the other of the recipes is faulty.

- --
- ---
Clarence A Dold - dold@tsmiti.Convergent.COM
...pyramid!ctnews!tsmiti!dold

End of HOMEBREW Digest #708, 08/23/91

Date: Mon, 12 Aug 1991 20:07:27 -0400
From: hpfcmr.fc.hp.com!hpplabs!bnr-vpa!jms%tardis (Joe Smith)
Subject: cancel <2244@tardis.Tymnet.COM>

This message was cancelled from within rn.

Date: Fri, 23 Aug 91 07:35:46 edt
From: Greg_Habel@DGC.MCEO.DG.COM
Subject: Undercarbonation in Corneleous Kegs.

Gentlemen, I have unsuccessfully tried to naturally carbonate my homebrew in 3 and 5 gallon Corneleous kegs. I followed Papazian's recommendation of adding 1/3 to 1/2 cup of cornsugar to a 5 gallon batch. Next I pressurized and bled the keg 3 or 4 times to release the O2 and replace with CO2. Finally I left the keg at 5 psi at room temperature for 1 to 2 weeks. The result: no carbonation. I'd prefer to naturally carbonate but am forced to artificially carbonate to get any carbonation. Am I doing something wrong here? I have never had a problem naturally carbonating in the bottle. Should I try 3/4 cup cornsugar? By bleeding off the O2 am I making it impossible for the yeast to get going again? On another note: Has anyone tried making a Mild with a hint of Ginger (1/2 oz grated)?

Date:Thu, 22 Aug 91 12:23 EDT
From: <JRWEISS%SNYESCVA.BITNET@mitvma.mit.edu>
Subject: Reply to Daniel S Robins regarding brewpubs in New

I have been told by a resident of North Adams, Mass. that there is an excellent brewpub located there. This would be about an hours drive west from Framingham along the Mass. Turnpike. I haven't been able to make it there myself yet, but I hope to soon.

Happy hunting.

Jeff Weiss
SUNY Empire State College
Saratoga Springs, NY
(bitnet --> JRWEISS@SNYESCVA)

Date: Fri, 23 Aug 1991 10:22:58 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: eye-oh-way

Ok, so I got my states mixed up. I was thinking that Iowa was directly below Minnesota, but it's actually more next-to MN and below Wisconsin. But anyway, UPS has their own shipping zones, so they're the ones that decide the shipping cost. And, btw, Rapids has an office in Ohio (I know where that is) that serves the right coast, but the ss pots come from the Iowa office.

As far as wholesale only, I seem to remember someone being refused a catalog because they said it was *not* for a business.

And what is it that makes Wyeast go so slow? And is that slowness part of why Wyeast has such a nice flavor profile?

Russ

Date: Fri, 23 Aug 91 07:26:58 PDT
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)
Subject: Airborne Homebrew

I'm planning to take a half-case of my "Fool Me Twice" bitter across the country in a few weeks, and I'm wondering what precautions I should take to minimize the time I spend with the airport security folks.

Bill Thacker (HBD 591) and Alan Duester (HBD 607) told of their experiences and recommendations, which basically amounted to RDW and be sure to carry it on, not pack it in your luggage. That's probably good enough, but if anyone can point me to a regulation chapter and verse that I can quote to the security supervisor if necessary, my paranoia will be greatly allayed.

have fun

gak

TOOMUCHPRESSURETOOMUCHPRESSURETOOMUCHPRESSURETOOMUCHPRESSURETOO
Richard Stueven gak@Corp.Sun.COM ...!attmail!gak
ITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTST
Disclaimer: My boss told me that she doesn't even know I work here.

Date: Fri, 23 Aug 91 10:39:55 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Oatmeal Stout/hops/new home

On Thu, 22 Aug 91 12:31:59 -0400, Timothy Mavor <tmavor@pandora.cms.udel.edu> said:

Tim> This year I attempted to grow my own hops, but didn't get the rhizomes
Tim> in the ground til mid May, so no harvest is likely for me this year :(
Tim> However, how should I "winterize" them?

I did about the same last year and did get some hops. I didn't do anything with them for the winter except hack them down to ground level; they are in a mulched bed. They came back with a vengeance this year and I've got hops all over the place now; they're as hardy as weeds!

Tim> Any suggestions in the area from about Philadelphia down to Balt?

In Balto, there's the Baltimore Brewing Co (Albermarle St, off the Inner Harbor) has excellent German style beers. They are opening up today after a staff vacation and are supposed to have a weizenbock (!) as their special beer. They also have a very good pils (tons-o-hops) and a nice helles. I expect the weizenbock to be as good as their previous, a weizen, and am tempted to head up there tonight :->. They are also, by now I believe, selling kegs and 2-liter take-home `growlers'. I'm not big on the beers at Sissons; the several times I tried them, they tasted raw, a bit harsh, and unbalanced, IMHO, IMHO, IMHO, IMHO!

Nasdravi!

Date: Fri, 23 Aug 91 10:46:47 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: poland brewery

On Thu, 22 Aug 1991 13:23:25 EDT, R_GELINAS@UNHH.UNH.EDU (Russ Gelinias) said:

Russ> Has anyone ever heard of any breweries in Poland? The VP said that
Russ> no Polish beer is currently exported, so they're trying to be the
Russ> first, in a way.

There are two that I've had: Krakus, and something unpronouncable (to me) and therefore I can't remember the name. My local beer-pusher has had cases of Krakus for about \$10 frequently -- dirt cheap for DC; not bad beer, either.

Russ> I've got a friend who thinks she can get me a digital pH meter, so
Russ> I'd know for sure then

Accuracy or precision? Digital displays instill confidence, don't they? :
-)

Date: Fri, 23 Aug 91 09:02:50 MDT
From: ice@ntia.its.bldrdoc.gov (John Mastrangelo)
Subject: Re: poland brewery

Hi

I am interested in being included in the homebrew
mailing list. My name is John Mastrangelo and my email
address is:

ice@ntia.its.bldr.nist.gov

Thanks! John

Date: Fri, 23 Aug 91 11:03:33 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: Porter vs. Stout

On Thu, 22 Aug 91 11:56 CDT, korz@ihlpl.att.com said:

Al> I plan to compare my beer with my benchmarks for sweet stout
Al> (Tooth's Sheaf Stout & Mackeson's Triple Stout) and porter (Anchor
Al> Porter).

You might try Yuengling Porter (Pottsville, PA), or a true British porter
over the California Porter style, which often as not is closer to a
stout,
IMHO.

- - -

We shape our tools and thereafter our tools shape us.
-- Marshall McLuhan

Date: Fri, 23 Aug 91 11:20:46 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re heresies

A lot of what you call "unmalted adjuncts" aren't. Rice and corn are used because they have less effect on the flavor, in proportion to the fermentables they yield, than barley. (or at least a different effect/balance; all-rice beer, aka saki, is an acquired taste.) Certainly you don't want to use roast malt in place of roasted barley in a stout; the flavors are observably different. I expect this would be true of other additives as well, but you should feel free to try changing an additive and report on the results. :-)

sparging: I've done only extract-plus-additives brews, so I can't give practical answers. But as a former chemist I would expect that making up the mash to full volume (6 gallons plus net bulk of grains) and racking would be wasteful, since:
- you'll certainly leave some wort around the grain (and on top--- racking doesn't get everything)
- you'll probably get less net efficiency than you'd get from rinsing the grain. This may or may not worry you---I haven't seen any estimates of whether a low-efficiency mash produces a different flavor.

hot-break in extract---don't bet on it! If the extract was condensed under reduced pressure, it will never have gotten near boiling (that's why the reduced pressure). I have only had one batch of extract, a can of M&F Old Ale, in which any trub was visible when I opened the can, although several batches showed some break in the kettle even before boiling. Also, most hopped extracts are notoriously under-hopped (see recent comments on sweet beer) so a 1-hour boil with added hops is likely to be a good idea.

wort chilling and infection: yes, your kitchen is unlikely to be as sanitary as a brewery; for one thing, you don't cook in a brewery, and for another it's unlikely that your kitchen is made entirely of tile, plaster, and metal (wood may be charming but it's virtually impossible to sanitize). This doesn't indicate some moral defect in homebrewing....

adding trub: one man's deep flavor is another man's sewage. I tend to like full-flavored beers but didn't like any of the deliberate defects shown in a recent Dr. Beer session.

Date: Fri, 23 Aug 91 10:51:15 CDT
From: gammb@shifty.b8.ingr.com (Bob Gammage)
Subject: Address Correction

Please change my distribution

FROM: gammb@shifty.b8.ingr.com
TO: brewer@b8.b8.ingr.com

Thank you. Your "automagical" mailer used my "reply" address rather than the one I specified within the body.

- - -

Iiiiiiii doe wanna werrrrrrrrr kyjes wan do bain gone de drum zawl
day

```
-----  
| | | | |  
| | Rock | Bob Gammage | |  
| L > _____ Bottom | Tech Support (Workstations) |  
| | / / | Farmin' | (205) 730-6533CR041 |  
| [L] O | | | |  
| | / / (o) haG | gammb@shifty.b8.ingr.com |  
-----
```

Date: Fri, 23 Aug 91 10:53:13 CDT
From: jlf@poplar.cray.com (John Freeman)
Subject: Bungs

> The good news is that you can make your own for just about
> nothing. Just take home a keg of stuff from your local
> liquor store and water the garden with it. Remove the bung
> and replace it with a removable hatch (a few tapped holes
> and a piece of plexiglas) and you have a keg for the cost of
> the deposit.

For an inexpensive reusable bung, I use an expandable rubber frost
plug, available in various sizes from your local auto parts store.
I bought a couple 1 3/4" plugs from NAPA for about \$2.00 each.
Just remember to put them in dry and tighten them down.

Date: Fri, 23 Aug 91 11:11:08 CDT
From: jlf@poplar.cray.com (John Freeman)
Subject: nested buckets for sparging

After reading about other people using the nested bucket trick for sparging, I thought I'd describe mine.

For my first sparge bucket, I drilled a bunch of 1/8" holes, but never found that to be adequate for drainage. When it thankfully broke, I made another one using a propane torch, and an old butter knife, and a bucket of course. I heated the butter knife to about red hot and pierced slots in the bottom of the bucket. This was faster, cleaner, and better than holes, because drilled holes always had those annoying wisps of plastic that required deburring, where the slots had clean edges. And the slots don't plug up during sparging like the holes did. I could pierce four or five slots before I had to reheat the butter knife.

As for nesting them, I didn't worry about finding buckets of exactly the right size, I cut the lid of a bucket into a ring, and slipped this ring onto the grain bucket. This keeps the grain high above the wort level. Another ring on the sparge water bucket keeps that bucket above the grain bed. I then have a stack of three buckets, sparge water on top, grain in the middle, and wort on the bottom. I call it the Tower of Power. Actually, I now sparge directly into my boiling kettle.

Date: Fri, 23 Aug 91 14:06:07 EDT
From: hersh@expo.lcs.mit.edu
Subject: Boiling Times, Wort-Chilling

Conn Copas sez:

I've made batches with Alexanders (my favorite for Ales) with boils of 90 minutes typically, and occasionally up to or over 2 hours (for Kolsch styles) with no bad effects.

My personal before and after experience is that Wort chilling is the single best thing I have done for my brewing, substantially reducing occurrences of infection, and leading to better cleaner tasting beers. I will adamantly take a stand against anyone that claims that there is no difference.

As for criticism of the environment you are brewing in, that's ridiculous. Every house everywhere, no matter how clean has literally thousands of bacteria and yeasts. They are in the air, everywhere, all the time. While they may not take off in your beer, that doesn't mean that some amount hasn't made it in there. Short of owning bacterial air filters and a clean room there will always be bacteria in your beer. The way to defeat them is to give the yeast (who are much more vigorous consumers of sugar) a leg up in the competition.

- JaH

Date: Fri, 23 Aug 91 14:37:07 EDT
From: Andrew Lawson <lawson@ra.nrl.navy.mil>
Subject: Ester vs Cider

I have a question for those with beer judge vocabularies. I have heard much discussion of the various fruity esters produced by ales and that these can impart a fruit flavor hint to the brew. I have also read the lengthy and repeated discussions of "cidery" flavors, usually blamed on excess sugar.

I am consuming my current batch which has a slight apple hint to it (which I do not find objectionable) and am trying to tell what to call it.

So the question is:
What is the difference between apple ester and cidery taste?

```
+-----+  
| Drew Lawson | If you're not part of the solution, |  
| lawson@ra.nrl.navy.mil | you're part of the precipitate |  
+-----+
```

Date: Fri, 23 Aug 91 13:19:24 PDT
From: Bob.Clark@Eng.Sun.COM (bobc@wings.Eng - Bob Clark)
Subject: Re: hops winterizing

-> From: Timothy Mavor <tmavor@pandora.cms.udel.edu>
-> This year I attempted to grow my own hops, but didn't get the
rhizomes in
-> the ground til mid May, so no harvest is likely for me this year :(
-> However, how should I "winterize" them? Should the bases be covered
with some
-> mulch-like material? Would fertilizing be helpful? Should I trim
the vines
-> back? When?? The plants are growing at my parents in Mass., so
there is
-> frost. Is this a major concern?

I can't speak for frozen wastelands, but here in San Jose, CA, I just
cut the shoots off at ground level at the end of the season. It becomes
clear that nothing more is going to happen, so you can tell by looking
when to do it. I half-heartedly cover with mulch; I would guess that
you would be better served by seriously mulching. I would also guess
that fertilizer would not be a good idea; the plant needs to go dormant
and not have another round of growth.

Then, in springtime, I watch carefully, waiting for the first sprouts
(if you don't watch, they won't sprout :-).

Bob C.

Date: Fri, 23 Aug 1991 11:15:58 -0500
From: caa@com2serv.c2s.mn.org (Charles Anderson)
Subject: Re: Homebrew Digest #707 (August 22, 1991)

> In HDB #707 Russ Gelinas Wrote:
> Subject: ss pots

>
> Just to hold off requests for info, Rapids phone number is (800) 553-7906.

> Ask for a catalog. They'll ask if it's for a business. Say yes; they are
> wholesale only.

> Russ
When I bought my pot from Rapids I said I wasn't a business, and they sold it to me any way, they might ask for a tax id number if your a business, which of course you won't have as an individual.

>
> I believe Rapids is located
> in Iowa, which would lead to lower shipping costs to most of the US than
> from Minnesota.

> Russ
Rapids is indeed in Iowa, Cedar Rapids Iowa to be a little more specific, and if look at a map Iowa is right under Minnesota, and I would bet that there is a much larger UPS shipping depot in the Twin Cities than in Cedar Rapids....shipping might even be cheaper.

Date: Fri, 23 Aug 91 14:05:34 -0700
From: robertn@folsm3.intel.com (RUBICON READY)
Subject: split keg/tap

Hi all,

Is it a big deal to set up both a homebrew cornelious keg and a regular brewery keg together?

Why I ask, is my roommate wants to convert a old refridgerator to a tapper setup. He likes stuff like Henry's and Mikelobe. I'd like to try my hombrew in kegs. So, would it be difficult to set it up to do both?

More than likely, there'd be two taps. In that case, I imagine I'd need all the stuff for a homebrew keg, but share CO2 from a manifold. But, what if we just wanted one tap? Is this scenario worth pursuing?

Thanx,

RobertN
robertn@folsm3.intel.com

Date: Fri, 23 Aug 91 16:25:53 CDT
From: jeff gale 283-4010 <gale@sweetpea.jsc.nasa.gov>
Subject: Re: TEXAS Beer

Howdy from Houston -

Unfortunately in The Lone Star state brewpubs are currently illegal. However, there are a few good pubs to grab a pint at. Some that come to mind are The Gingerman, The Ale House, Crown & Serpant, and Mucky Duck's. All of these can be found in or near the Village, an area near the Rice University campus.

DeFalco's is THE place for homebrew supplies. It too is located in the Village. Scott Birdwell, the owner of DeFalco's, and John are quite knowledgeable and helpful when it comes to homebrew. Scott is hoping to get The Magnolia Brewery in Houston off the ground this fall/winter.

Pecan Street Lager is a contract beer which is brewed by August Schell in New Ulm, MN for a company in Austin. Quite a respectable beer IMHO. There is also a microbrewery in Dallas, but I haven't tried any of their beers. Hope this helps.

Jeff

P.S.
These are my own opinions, damnit!

Date: Fri, 23 Aug 91 09:02 CDT
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: explosions

To: Homebrew Digest
Fm: Jack Schmidling

RE: kla!kirkish@Sun.COM (Steve Kirkish)
Subject: Explosives and Ginger Ale

>Yikes! Hope the thumb's better now. Well, I just had a similar (but not so dramatic) experience with a batch of Ginger Ale (more on *that* in a moment).

> 1. How long should I expect the Ginger Ale to sit in the bottle until it tastes like Ginger ale (a time estimate rather than "until it's done" would be helpful :-)

>3. What can I do to prevent future batches from blowing up?

JS says:

I can't speak for your recipe but the one I have developed and demonstrate in (soon to be released) "BREW IT AT HOME", takes 48 hrs and will never blow up.

Here's the relevant part of the script.....

BREW IT AT HOME

ACT 2 GINGER ALE

Scene 1 GINGER ALE GRAPHIC

OUR NEXT PROJECT IS TO MAKE GINGER ALE. THE PROCESS IS EXACTLY THE SAME AS ROOT BEER EXCEPT THAT WE ARE GOING TO MAKE OUR OWN GINGER ROOT EXTRACT.

SCENE 2 GINGER ROOT

PICK OUT A NICE FRESH LOOKING PIECE OF GINGER ROOT AT THE SUPER MARKET. IF YOUR NEIGHBORHOOD STORE DOESN'T CARRY IT, TRY AN ORIENTAL NEIGHBORHOOD.

OUR ONE GALLON RECIPE CALLS FOR TWO OUNCES. THAT IS A PIECE ABOUT THE SIZE OF AN EGG. THE QUANTITY IS NOT CRITICAL AND YOU WILL NO DOUBT WANT TO EXPERIMENT WITH THE INGREDIENTS AS YOU GAIN MORE EXPERIENCE.

SLICE THE TWO OUNCE PIECE INTO THIN SECTIONS AND ADD THEM TO, TWO CUPS OF BOILING WATER. SIMMER THIS ON VERY LOW HEAT FOR 20 MINUTES.

SCENE 3 BLENDER

WE THEN POUR THIS INTO A BLENDER AND BLEND ON HIGH FOR ABOUT

ONE MINUTE.

SCENE 4 STRAIN INTO BOILING WATER

AT THIS POINT, WE SHOULD HAVE OUR GALLON OF WATER WITH TWO CUPS OF SUGAR THAT WAS BOILED FOR ONE MINUTE. IN THIS CASE, WE CAN ADD OUR EXTRACT WHILE THE WATER IS STILL HOT. POUR THE BLENDED GINGER EXTRACT THROUGH A STRAINER INTO THE SUGAR WATER.

WITH A SOUP LADLE, POUR A FEW CUPS OF THE HOT BREW THROUGH THE PULP TO EXTRACT A BIT MORE OF THE GINGER FLAVOR. THEN LET IT COOL TO ROOM TEMPERATURE.

SCENE 5 VANILLA

WHEN COOL, ADD ONE TABLESPOON OF VANILLA EXTRACT AND AT THIS POINT YOU CAN TASTE YOUR GINGER ALE BUT I RECOMMEND THAT YOU DO NOT ALTER THE RECIPE ON THE FIRST BATCH. BUT THE AMOUNT OF GINGER, SUGAR AND VANILLA ARE VARIABLES THAT CAN BE ADJUSTED TO SUIT YOUR OWN TASTE.

SCENE 6 ADD YEAST

AT THIS POINT, ADD THE YEAST AND AGAIN 1/8 TEASPOON MAXIMUM. STIR AND LET SIT FOR ABOUT 30 MINUTES. THEN BOTTLE AND AGE IT JUST LIKE THE ROOT BEER.

And from ACT 1 on bottling.....

SCENE 9 BOTTLES

THE SIMPLEST AND LEAST EXPENSIVE BOTTLING PROCEDURE IS TO USE EMPTY, ONE LITRE PLASTIC SOFT DRINK BOTTLES. THE ONES WITH PLASTIC, SCREW CAPS ARE THE MOST RELIABLE. THERE ARE NUMEROUS OTHER POSSIBILITIES AND WE WILL TALK ABOUT SOME OF THEM WHEN WE GET TO BEER MAKING.

THE NUMBER ONE RULE IN BOTTLING IS CLEANLINESS. THE BOTTLES AND ALL EQUIPMENT THAT COMES IN CONTACT WITH OUR BREW MUST BE STERILIZED TO PREVENT ANYTHING OTHER THAN, THE YEAST WE ADD, FROM TAKING OVER.

ACT 1, P3

SCENE 10 BLEACH AND WATER, STERILIZING AND RINSING BOTTLES

THE BEST WAY TO STERILIZE PLASTIC BOTTLES IS TO RINSE THEM IN A SOLUTION OF HOUSEHOLD BLEACH AND WATER. A TABLESPOON OF BLEACH IN A QUART OF WATER IS POURED INTO AN EMPTY BOTTLE. THE SOLUTION IS THEN POURED FROM THIS BOTTLE INTO THE NEXT AND THEN RINCED THOROUGHLY WITH CLEAN WATER TO REMOVE ALL TRACES OF THE BLEACH.

THE CAPS CAN BE STERILIZED IN THE SAME SOLUTION. BE SURE TO RINSE THEM THOROUGHLY.

SCENE 11 FILLING

WHEN THE BOTTLES ARE READY, FILL THEM WITHIN ONE INCH OF THE TOP AND SCREW THE CAPS ON TIGHTLY.

SCENE 12 CARBONATING, SQUEEZE BOTTLE

SET THE BOTTLES ASIDE TO CARBONATE. THE NICE THING ABOUT USING PLASTIC BOTTLES IS THAT YOU CAN CHECK THE CARBONATION SIMPLY BY SQUEEZING THEM.

AT NORMAL ROOM TEMPERATURE, THEY WILL BE HARD AND FIRM IN ABOUT 48 HOURS. YOU CAN THEN REFRIGERATE THEM TO FINISH THE AGING PROCESS. THE LONGER THEY AGE, IN THE REFRIGERATOR, THE BETTER THE ROOT BEER TASTES BUT YOU CAN DRINK AT ANYTIME.

A DAY ONE WAY OR THE OTHER BEFORE REFRIGERATING, MAKES A SIGNIFICANT DIFFERENCE IN THE AMOUNT OF CARBONATION. UNLIKE ORDINARY BEVERAGES THAT GO FLAT AFTER OPENING, IF YOU RE-CAP A HOMEBREW AND LEAVE IT OUT OF THE FRIDGE OVERNIGHT, IT WILL RE-CARBONATE.

IF THE BOTTLES DO NOT GET FIRM AND HARD, SOMETHING WENT WRONG AND THE YEAST DIED OR WAS TOO OLD. THROW IT OUT AND TRY AGAIN WITH NEW YEAST.

.....

I left a bottle out for 30 days just see what happens and although the bottle survived, the amount of carbonation was beyond usefulness. I had to lower the temp it to almost freezing to even get it open and I still lost about half to gushing.

The key to control of carbonation is to refrigerate when adequate and three days is more than adequate for both my rootbeer and gingerale process. Making one gallon batches minimizes the strain on refer space.

I actually bottle in pop bottles but always include one plastic bottle to monitor carbonation. This of course, also applies to beer but it usually takes much longer to carbonate and the plastic bottle is fun to squeeze when you get bored.

Jack Schmidling Productions

Date: Fri, 23 Aug 91 12:23:50 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Conn-troversy ...

In HOMEBREW Digest #708, Conn Copas offered some intriguing opinions, including:

>... We have all read about the dire consequences of washing sediment
>into the boiler, but maybe this is an illusory problem. What about
simply
>leaving the wort to settle, then racking into the boiler ?

Ah, but why? The sediment can usually be eliminated by cycling the cloudy wort back through the filter bed. In all but one batch I've done this until the wort runs clear. That one batch was a lambic, made with large quantities of unmalted wheat, and both mash and wort were so turbid that I gave up hope of its ever clarifying. I would think that husk material in the boil would be asking for astringency in the finished beer.

>More heretically still, we've seen recent recommendations to add boiler
>trub to the fermenter in order to ensure depth of flavour. Food for
>thought, huh ?

Yes, someone here (Bill Crick?) said several years ago that any "flaw", if it's just above the taste threshold and too mild to be obnoxious, adds interest. I remembered that when my beer became more bland as I gained control of the process, and dialed back on my efforts to remove trub before pitching. I now remove most of it, but leave just a trace. It works.

>But consider this. You are making a stout and the recipe calls for flaked
>barley. Why not simply add more malt ? Does the flaked barley possess
>anything that the malt does not (like different proteins maybe) ?

Like beta glucans, which will dramatically change viscosity and mouthfeel, making stout really stout. Add more malt instead and you'll end up with something more like a Trappist "dubbel": dark, malty, raisiny, with a high alcohol content, and without the thick and heavy mouthfeel of a stout.

>Yours in alchemy

Always! Brewing processes are as close to magic as most of us will ever get! Thanks for the interesting thoughts, Conn.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Fri, 23 Aug 91 14:42:10 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Wintering Hops

In HOMEBREW Digest #708, Timothy Mavor asked:

>This year I attempted to grow my own hops, but didn't get the rhizomes
in
>the ground til mid May, so no harvest is likely for me this year :(

Mine wasn't worth beans either. But we had a cool, dry summer.

>However, how should I "winterize" them? Should the bases be covered
>with some mulch-like material? Would fertilizing be helpful? Should
>I trim the vines back? When?? ... there is frost. Is this a major
>concern?

I've been told by the hop mavens in my club that frost gives a very good clue to when it's time to cut the vines back. When the vines appear to be dying, cut them right back to the ground. Cover the stumps (and, in fact, the entire hill) with manure (I use a mixture of horse & chicken, with straw mixed in). Some people add a pinch of a boron salt, but that depends largely on the amount of boron occurring naturally in your soil and should in any case be used very sparingly. The manure serves both as fertilizer and mulch.

On the subject of hops, my daughter brought home yesterday some enormous hop cones she got from some wild vines nearby. They smell disgusting, but apparently I could get tons of the stuff for the effort of picking it. My hops, on the contrary, smell divine, but there isn't enough for even one batch. Surely there is a moral here, but it eludes me.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 24 Aug 1991 11:26 EDT
From: pyuxe!dab@bellcore.bellcore.com (dave ballard)
Subject: making a bottle washer

Hey now- Would anyone be willing to give me a few ideas/tips on how
to make a bottle/carboy washer? Any help would be greatly appreciated..
.

thanks!
-dab

=====
dave ballard
dab@pyuxe.cc.bellcore.com

Date: Saturday, 24 August 1991 9:51am ET
From: joshua.grosse@amail.amdahl.com
Subject: Low Temp Lager Behavior

I posted a letter in HBD 705, and another in rec.crafts.brewing, with questions I had about the behavior of the wort in my fermenter. This was my first attempt at low temperature brewing and I had some concerns. I recieved several replies; but I thought that Chad Epifanio's reply to my post in r.c.b. was the most complete in answering the questions I'd raised. He has given me permission to publish his letter, as I wanted to share his comments with others who are either doing or are thinking about cold fermentation. Lines that begin with ">>" were from my article in r.c.b, and lines that begin with ">" were in his e-mail to me.

>>I used Wyeast Pilsner, and according to the package directions and the >>date stamp, activating the culture in the package the day before I brewed.
>>I pitched it directly from the package into the wort when my fermenter >>was still above 80 degrees, then began refridgeration. My fridge is at >>42 degrees.
>
>Well, you may have activated it a bit too close to pitching. The package >should have a chance to get EXTREMELY swollen. Don't worry, there >should >be enough to finish the job, and the low temps will inhibit >contamination.
>
>>There was never enough activity to justify a blow-by tube in the fermenter.
>>There was some CO2 production, but not much, and after 5 days I >replaced >>the blow-by with a standard fermentation lock.
>>This fermentation looks strange. The kreusen is fairly solid, not at all >>foamy, and is about 1/3 inch thick. There are clouds of what must be >yeast >>in the wort. A large cumulous cloud just underneath the kreusen, and several >>cirrus clouds a few inches above the trub. CO2 production is minimal.
>
>When I ferment at cold temps, there is never enough activity to warrent a blow- >off tube, either. The fermentation will be slower at that cold a temp, and >the kreusen will be thinner and harder..
>
>>The wort's original gravity was 1.025. After 6 days, the gravity is at >>1.021. The wort tastes flat and sweet. Both gravities were measured >>at 60 degrees.
>
>Patience, my brewing friend. One reason for the cold temp is so that >fermentation is slower, resulting in a smoother finished product. Good >lagers >are not made in a week, nor in a month. Yeast is a living organism, and >if you rush it, it will likely get pissed at you.
>
>>Is this normal behavior for a refridgerated fermentation? Did I >underpitch

>>by not creating a 1 or 2 quart starter from the Wyeast package? The package
>>didn't suggest a starter would be necessary, and I assumed that their built-in
>>starting system would be enough. Is my wierd kreusen due to Irish Moss?
>>Are these yeast clouds normal? Is there anything I should do, other than
>>rack on the 14th day as I was planning to do?
>
>Chill, Josh. I'm not going to repeat the homebrewers oath that you know so
>well. There is a great deal of magic and mysticism involved in homebrewing,
>no matter what any "expert" will tell you. Rack the beer not more than three or
>four times before bottling to prevent excess oxidation. Once the yeast has
>sedimented, if that is indeed a verb, rack and lager for awhile. True German
>lagers are aged for at least three months in the secondary. Its going to be
>awhile before you drink this one.
>
>
>Chad Epifanio | "There are no bad brews.
>Scripps Institution of Oceanography | However, some are better
>Marine Physics Laboratory | than others."
>chad@mpl.ucsd.edu |
>=====
>"All words and ideas are my own, etc., etc..."

Thanks, Chad.

Josh Grosse jd900@aol.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Sat, 24 Aug 91 09:16:06 CDT
From: "Randy Pals" <pals@inland.com>
Subject: Chill Haze in Extract Brews

In HBD #704, Graham Leith writes:

>I have recently moved up from kit brewing to brewing with extracts,
adjunct
>grains, and hops. While I have been very pleased with the taste of
these
>beers, they have a chill haze that I never encountered with the kits. I
>suspect that it is due to the proteins dissolved in the wort from the
adjunct
>grains (crystal malt and toasted barley malt) that I've been using. I
put the
>adjuncts into the cold water and remove them when it comes to a boil,
then add
>the extract.

>Does anybody have any suggestions on the use of finings, or better
still, how
>to avoid a chill haze without the use of finings? Is it alright to add
finings
>to a secondary or will this precipitate out too much of the yeast needed
for
>bottle carbonation? Should I close my eyes, not worry, and just enjoy
the
>taste of the beer?

I also brew using the same method you do, and have encountered chill haze
in every single batch. The only fining agent I have used is Irish moss;
it doesn't seem to have much effect on *chill* haze - but I don't think
it is supposed to. After some e-mail discussions with HBD and brewing
veteran Martin Lodahl, I began altering my methods somewhat.

Normally, I would brew using the single-stage blowoff method. Martin
suggested that I get another carboy, and after fermentation was complete,
rack the beer into it for a week of clarification before bottling. This
improved the clarity of the beer when not yet chilled, and it cut down
some
on chill haze but did not eliminate it.

The other thing I began doing was trub separation. With some batches,
I've poured the reasonably cooled (80 F) concentrated wort onto sanitized
ice, let it sit overnight, racked off the trub, and then pitched. With
others, I let the brewpot holding the concentrated wort sit in ice
water until it got down below 60 F (about 40-45 minutes), put it into
the carboy with cool water (again below 60 F), let it sit for about an
hour, racked off the trub, and then pitched. Both methods work
OK for me, but chill haze again does not seem to be much affected (flavor
definitely is - the trub separated beer tastes "cleaner").

Just yesterday I had an interesting experience vis-a-vis chill haze. I
opened a bottle of light pale ale that had been in my refrigerator for
at least 6 weeks, perhaps 8 weeks. All the previous bottles of this
ale had chill haze after only a week or two of refrigeration, but this
bottle was *crystal clear*. I guess the stuff that precipitates out at
cold temperatures eventually settles to the bottom of the bottle.

When all is said and done, I think your last sentence sums up my attitude
about chill haze - ignore it and enjoy your brew.

Randy Pals
pals@inland.com

Date: Sat, 24 Aug 91 17:23:11 MDT
From: cartley@slotnick.Mines.Colorado.EDU (Craig Artley)
Subject: Re: TEXAS Beer

Eric Simmon asked about Houston bars, brewpubs, etc.
As a two-time summer (damn it's humid there) resident of Houston,
I can recommend the Richmond Arms on Richmond Ave, on the
west side. I can't remember the precise cross street, but I think it
is a bit west of Chimney Rock. This is a great British style pub with
a good selection of ales (et al.) on tap.

The same folks operate the Ale House, which I believe is also on
Richmond, but much closer to downtown. I've never been there,
but heard many good things about it.

Other good bars include Dirty's (sports bar) and Sherlock's.
Sherlock's is a pub wannabe. They put a lot of work into the
Holmes-style atmosphere. Many beers available, but I'm more
comfortable at the Richmond Arms.

And just about any place with Shiner Bock on tap. Shiner is made
in Shiner, Texas, of course. It is my all-time favorite supermarket
beer. Good stuff. Probably the main thing I miss about Texas.
I was able to buy some here two years ago, but haven't seen it since.
I always bring some back when visiting the in-laws.

I don't think there are any brewpubs in the entire State of Texas,
nor any microbreweries in Houston, though they seem to be
popping up all over these days.

Craig Artley cartley@dix.mines.colorado.edu (303) 273-3557
Dept. of Geophysics, Colorado School of Mines, Golden, CO 80401

Date: Sat, 24 Aug 1991 23:19:50 -0400 (EDT)
From: Peter Glen Berger <pblp+@andrew.cmu.edu>
Subject: Worried parent blues

Okay, I have two maybe problems, and I'd like to know if they really ARE problems.

This is my first batch of beer. I'm following the probably-inferior-but-simple hopped malt-extract and corn sugar path. I used less corn sugar than was recommended (3 1/4 cups instead of 4).

1) The wort never had a hot-break. My girlfriend and I theorize that this was because we are boiling around 2 gallons of wort in a huge (5 gallon) vessel. Are we right, or was this indicative of a problem with our procedure?

2) NONE of the various references we have seen tell us exactly how much fermentation should be going on. Lots of phrases like "fermenting madly," but no indication of what this means. We pitched the yeast about 28 hours ago, in a 7-gallon plastic bucket (5 gallons of wort), and are getting "bubbles" in our fermentation lock about every 13 seconds, with variations from 8 to 16 seconds. There seems to be about half an inch of kreusen. Are we OK, and just fretting over nothing, or is this a substandard fermentation?

Thanks in advance,

--
Pete Berger || ARPA:peterb@cs.cmu.edu
Professional Student || Pete.Berger@andrew.cmu.edu
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp

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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits

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Date: Sun, 25 Aug 91 11:17:47 EDT
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>
Subject: Re: Homebrew Digest #707 (August 22, 1991)

Wow, HBD 707 was the best HBD in weeks! Great info, low chat coefficient.
Thanks, fellow brewers! Cheers - Jean

Date: Sun, 25 Aug 91 17:53:49 MDT
From: dworkin@Solbourne.COM (Dieter Muller)
Subject: Utah Beers

Just to add a bit to the noise, one of my favourite stouts is brewed in Utah. `Irish Stout', apparently by the Wasatch Brewing Company, in Wasatch, Utah, is really nice stuff.

Note, however, that I prefer sweeter brews. My previous bottled favourite was Watney's Cream Stout. This preference seems to fly in the face of the general opinion of the HBD group, so please take the recommendation with a grain of salt (which seems to help cut the bitterness of the Watney's, interestingly enough).

Dworkin
Please don't get us wrong, man,
this is just a song, man, no matter what we say -- FC
dworkin@solbourne.com Flamer's Hotline: (303) 678-4624

End of HOMEBREW Digest #709, 08/26/91

Date: Mon, 26 Aug 91 05:45:11 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Settle & Rack you spargings!

>... We have all read about the dire consequences of washing sediment
>into the boiler, but maybe this is an illusory problem. What about
simply
>leaving the wort to settle, then racking into the boiler ?

works great. The only drawback is the time it takes to settle,
but when I get done with the sparging I'm already 4 hours into
the brewing process, and need to take a break for a few hours,
anyway. Even if the spargins finally run clear, let them
sit a few hours, and you'll be suprised at how many husks
settle out. I now recycle only the first quart or two of
runoff, let the spargins settle and rack. My spargings never
seem to run clear until I add the sparge water. The husks take
up a very small volume (O.K. I guess there is another drawback);
expect to lose a quart of wort, tops.

Has anybody noticed:
the fewer husks in the boil, the better hot break?

bb

Date: Mon, 26 Aug 91 07:54:05 CDT
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)
Subject: Beer proof plug information request

I saw a most unusual glass carboy this weekend. It is a 5 gallon carboy, solid glass, with a nipple molded onto the side about an inch up. The nipple tappers to about a 3/8" O.D. opening. Immediatly, I thought "wow, this thing is just the right height that I could brew in here and drain it, leaving the yeast cake/trub behind." Then unpleasant reality hit. What would I use to plug the hole while I am brewing? I not only have to find a beer proof material to plug the hole to a few weeks, I also have to find something to allow me to drain this without spewing beer all over basement while I connect a hose to the nipple (unless I just want it to shoot out and I'll catch it in a bucket, kind of a bad idea for several reasons). About the only reasonable thing I could think of is to put a length of food grade hose on the nipple with a length longer than height of the carboy and loop it up so the end is above the top of the wort. I am concerned about this too. I suppose I could sanitize the inside of the hose and rig up something to keep it closed and clean inside. What about the wort/beer in the hose? Would enough yeast sneak in there for complete fermentation, or would I have spoiling wort mingling with my beer? That stuff would be washed out first and I could dump it as I flush out my hose, but still, there it sits next to my beer ... Not even to mention my concern over getting a slow enough flow rate that I don't wash a lot of yeast off the top of the cake.

Has anyone ever used something like this? Does it sound like a lot of trouble and expense (\$29) and possible contamination because I hate sponing so much? Should I just get a pump instead? Any ideas, jokes, puns, flames, personal slanders, spelling or gramatical corrections? I'll be offline for the next week, but I look forward to any responses.

Thomas Manteufel

Date: Mon, 26 Aug 91 08:14:35 CDT
From: Fritz Keinert <keinert@iastate.edu>
Subject: where is Iowa?

In digest #709, R_GELINAS@UNHH.UNH.EDU (Russ Gelinias) writes

>> Ok, so I got my states mixed up. I was thinking that Iowa was
directly
>> below Minnesota, but it's actually more next-to MN and below
Wisconsin.

Iowa IS directly below Minnesota (trust me, I live here). The state
below Wisconsin is called Illinois.

Fritz Keinert
keinert@iastate.edu

Date: Mon, 26 Aug 91 08:32:00 PDT
From: jeg@desktalk.com (John E. Greene)
Subject: Re: Utah Brew

>Date: Sun, 25 Aug 91 17:53:49 MDT
>From: dworkin@Solbourne.COM (Dieter Muller)
>Subject: Utah Beers

>Just to add a bit to the noise, one of my favourite stouts is brewed
>in Utah. `Irish Stout', apparently by the Wasatch Brewing Company, in
>Wasatch, Utah, is really nice stuff.

I have read that Utah has a 3.2% law that covers *all* types of beer.
Even
malt liquors have to be less than 3.2% alcohol. Seems to me that would
make
for some pretty weak stouts. Anyone in Utah buying Schlitz Malt Liquor
for
the extra *kick* is just fooling themselves.

This was based on information compiled by the Beer Institute (formerly
the
United States Brewers Association) but is 5 or 6 years old (maybe more).

John E. Greene Everyone needs something to believe in. I believe
Sr. Staff Engineer I'll have another homebrew!
Desktalk Systems Inc.
(213) 323-5998 internet: jeg@desktalk.desktalk.com

Date: Mon, 26 Aug 91 09:16:43 -0700
From: kensiski@nas.nasa.gov (David L. Kensiski)
Subject: carbonation in soda pop

In HBD-709 Jack Schmidling <arf@ddswl.mcs.com>, talking about homebrewed root beer, says:

> UNLIKE ORDINARY BEVERAGES THAT GO FLAT AFTER OPENING, IF YOU RE-CAP
> A HOMEBREW AND LEAVE IT OUT OF THE FRIDGE OVERNIGHT, IT WILL
> RE-CARBONATE.

Is this because the yeasties in commercial beverages have been killed by pasturization? Or are commercial root beers carbonated by CO2 injection?

> I left a bottle out for 30 days just see what happens and
> although the bottle survived, the amount of carbonation was
> beyond usefulness. I had to lower the temp it to almost
> freezing to even get it open and I still lost about half to
> gushing.

Perhaps someone can explain what happened here: Long ago, I left a couple bottles of soda (probably Pepsi, but that was too long ago to remember) in the back of my pickup when I went skiing and came back to find them nearly frozen. Since we were miles from nowhere and that was all we had left to drink, we popped off the tops. Nothing happened - not even the normal *ffffpppttt* - the soda in the neck was frozen solid. As it began to melt, however, the soda started frothing and eventually got to gushing out of the bottle quite a bit.

I didn't question why back then because this was the first experience I'd had with soda that was that cold. But Jack's scenario suggests that the colder the soda is, the less it should gush. Or was my soda's reaction because it was changing from a solid to liquid?

- --Dave

David L. Kensiski [KB6HCN] Numerical Aerodynamic Simulation
kensiski@nas.nasa.gov NASA Ames Research Center, M/S 258-6
(415)604-4417 Moffett Field, California 94035-1000

Date: Mon, 26 Aug 91 11:10:06 -0700
From: ktk@nas.nasa.gov (Katy T. Kislitzin)
Subject: Homebrew Digest #708 (August 26, 1991)

Well, thought i would let everyone know what happened:

we served the beer and a fair amount of it got drunk, so it couldn't have been *all* bad...

but, it is still bvery young and the root beer taste is there to stay. i am going to let it sit for a couple of weeks and see if the tastes have mellowed more.

the biggest thing that i learned is that there is more to making a lightly flavored beer than just going easy on the hops. this beer could definitely have used more hops!

thanks for all the helpful advice!

- --kt

ktk@nas.nasa.gov

Date: Mon, 26 Aug 91 11:28:58 -0700
From: mcnally@Pa.dec.com
Subject: decoction mashing, lauter tun temp.

I tried a decoction mash over the weekend, and was satisfied with the technique and the effects. Overall, I'd say it's a more involving and more satisfying process than step-infusion mashing. There's something about boiling the thick porridge of grain that convinces me that *something* is going on. Temperature control is more precise, as well; I don't have to put up with my stove.

My setup consists of an Igloo 36 qt. mash tun and a 33 qt. ceramic-on-steel boiler. The Igloo works extremely well at keeping the temperature constant.

I learned that it's a big pain to undershoot, and that as much grain as possible should be boiled for the acid rest--->saccharification rest decoction. It's easier to let the excess hot grain cool if there's too much than to cope with the mash being too cool.

One question: what techniques do people use to keep the mash in the lauter tun warm while sparging? Mine is insulated, and when I recirculate I drain into a saucepan directly on a portable electric stove element. It stills cools off too much.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Mon, 26 Aug 91 12:02:56 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Rapids Confusion -- An Answer?

Just a thought -- When I spoke with the Rapids people a couple of years ago, they were very receptive to the idea of selling to just reg'lar ol' folks. Russ, could you be thinking of the discussion in HBD concerning getting free catalogs from Carolina Biological Supply? They were the only folks I remember seeing discussed here in the last few years that had a different policy for businesses and people, but I could easily be wrong ...

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Mon, 26 Aug 91 10:24 CDT
From: ihlpl!korz@att.att.com
Subject: fruity John Bull

Dave wrote:

> As a final \$0.02 worth, I just opened the first bottle of an amber
>lager I made using a John Bull hopped ****lager**** extract. This actually
came as
>part of a lager "kit" that included an unmarked package of yeast and an
>unmarked package of "wort finings" which I later found out was Irish
Moss.
>I used Whitbread dry lager yeast instead and I added some pellet hops,
just to
>be sure.
>
> Overall, the beer had some good qualities. Very crisp and clean, not
>too sweet. But I noticed a distinct odor and taste that I couldn't quite
put
>my finger on. I gave the glass to my wife, whois NOT a beer drinker, and
asked
>her what it smelled like. Her unbiased reply was "fruity, like cider". !
!!!!!!
>
> I added no other malt (dry or otherwise) and I certainly added no
>sugar (except for the 3/4 cup for priming).
>
> As I recall from the discussion here about sugar in extracts, the group
>that did the research would not name the extracts except to say they
were
>lager extracts. My experience with John Bull (I believe it is called the
Master
>Lager Kit) would certainly verify this.

The implication here (that John Bull adds corn sugar) may be undeserved.
Just because a beer is fruity or because someone attributes some quality
of "cider" to it, does not mean that there is corn (or other) sugar added
to the extract. Dave failed to mention the fermentation temperature. The
fact that the can says "lager" does not mean it will automatically be a
lager.

What makes it a lager is the fermentation temperature. A "lager extract"
fermented with a bottom fermenting (lager) yeast at 70F will taste like
an
ale. No doubt about it. ^^^

Let's not be too quick to "cry sugar."

Al.
korz@ihlpl.att.com

Date: Tue, 27 Aug 91 10:03:27 EST
From: gregg@maddog.anu.edu.au (michael gregg)
Subject: postscript

Hi Everyone,

I recently ftp'd the postscript files for the Cat's Meow recipe compilation.

Our Apple laserwriter prints only the last page of each file and this not perfectly (apostrophes become capital U's and such). Does anyone have a fix? Or maybe a TeX or LateX version of the recipes?

mdg

Date: Mon, 26 Aug 1991 19:02:28 EDT
From: FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu>
Subject: Flat Cornelius, Gingane, and Magic

Heydie Brewmeisters!

Wow, this newsletter is really getting huge! I've been just filing them away recently, and I was very pleasantly suprised at how very large this has become.

First a bit about flat beer in Cornelius (sp?) kegs. I consistantly turn out well carbonated, and sometimes very well carbonated, beers from Cornelius kegs. The secret to assuring carbonation and preventing gushers is to prime with low amounts of sugar or krausen (1/3 cup sugar, 1-2 cups malt extract at fermentation strength) and to put on a significant quantity of carbon dioxide (20 psi or more). I've heard some complaints about 'artificially carbonating' beers by putting on high CO2, but to artificially carbonate requires lots of gas (add 50 psi, shake, repeat indefinitely)

The reason you're ending up with flat beer is that the seals around the central fill port require at least 15 psi to seal properly (the working pressures for syryp are around 80 - 100 psi) and much below this value will allow all pressure to escape. It is essential to maintain pressure early, since this is when the beer is still fermenting and building up a good level of CO2 in solution; later when the beer is saturated with CO2 losing pressure is not as much of a problem. If you end up with overcarbonated beer, don't be afraid of letting off some steam with the pressure release and letting the beer reach a new (less gushy) equilibrium.

Schmidt productions listed a long recipe for ginger ale, and so I thought I'd slap together a short recipe for ginger champagne (gingane). There are a couple of considerations....first, this stuff is high octane brew (10% alcohol and up) and it is very similar to champagne (high gas pressure) so I would ask you to be very careful with your bottles (use only champagne bottles) or avoid the danger of explosion and use a Cornelius keg. Don't let this stuff ferment out completely so it has a bit of residual sweetness to mask any slight off flavours...being made of sugar and ginger, it has no body to mask imperfections. Fruit is also a nice addition, either with the pre-fermented mass or in the Dutch style as a final addition a few hours (1 day tops) before bottling.

GINGANE ala RANSOMNIA

1 - 2 lbs. ginger (yes, pounds!)

5 - 7 lbs. corn sugar

1 - 2 lbs. sucrose (table sugar)

juice of several (3) citroids (lemon, lime, grapefruit, or combination of high citric fruits like lime with oranges)

various additives (fruitoids, spice thangs, herbs, hops, or whatever floats yer boat)

2 packages champagne yeast

Chop ginger (leave that skin on!) in discs and blend with hot water. Use plenty of water, then filter homogenized ginger through several layers of cheesecloth. Squeeze dry, then add more water and squeeze again. Add water to make about 2 gallons, heat, and dissolve in sugars. Bring to boil, add citroid juices, and boil stirring frequently (to avoid excessive sugar carmelization) for about 30 minutes.

Pour into fermenter containing 2 + gallons cold water carefully (to avoid hot stuff on cold glass) and add more water to make about 5 gallons. Pitch. Ferment. Bottle. Drink.

If adding fruit, do so 5 minutes after you stop boil and give it 10 minutes to pastuerize a bit. Dump the whole bleeding thing into the fermenter, and strain off the fruit when passing into secondary (or just fergit the secondary and strain when bottling). I personally prefer to make a fruit extract (blend fruit and strain off juice) and add the juice to the finished product. Remember to bottle before fermentation stops, and be careful about the priming (1/2 to a maximum of 3/4 cup).

Gosh, this was supposed to be a short recipe....ah well, my mouth gushes over.

A last blurb about magic.... We've all humorously jibed about what the phase of the moon, or astological sign of the brew party, or even bad and evil

influences does to your brew; I personally find astrology offensive, and I

think the phase of the moon primarily affects tides, but your attitude and

emanations (for lack of a word that hasn't been New Aged into uselessness) are

seriously all important to brewing. Brewing has only recently been made into

a science, and like all sciences (I'm a scientist, and so I can at least talk

out my ass with assurance) discounts the effects of subjective (i.e. personal and non-reproducible) reality. Beer is a mystery, and being able to

describe what happens chemically or dissect the constituents of a fine brew

does nothing for understanding the 'whats' of a beer. Science is inherently

descriptive, and cannot say much about just what something is; we can precisely describe the behavior of something, but what exactly that something

is is still a matter for the philosopher. I can say that I know the way I

feel influences the beer I make (to the extent that I never sanitize and don't bother with secondaries) by making the living organisms that produce it

happy (for lack of a better word).

However, I cannot put down in black and white how I do it. This is the essence of magic, and unfortunately the above diatribe has mainly tried to

communicate to you the uncommunicatable. I will end this lame monologue with

the thought that you really should think of your beer as an expression and

extension of your self, not as a cooking project or experiment.

Richard Ransom
Father B.

Date: Mon, 26 Aug 91 16:32:18 PDT
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Chill haze solution

I found that one of my ales has a bad chill haze. I discovered the perfect solution to the problem:

Pour the beer into my .5 liter ceramic mug purchased in Munich in 1984. Get a good frothy head so you can't see the beer. It always tastes great!

Norm Hardy

Date: Mon, 26 Aug 91 17:33:53 PDT
From: Matt Blumrich <mb@SSD.intel.com>
Subject: Re: a little help for a right-coaster (no homebrew suppliers in New Jersey)

In HBD #705, Paul Chisholm writes that there are no homebrew supply stores in central NJ. I'm from Princeton and there is a place called Wine Hobby USA at 401 Hillsborough Plaza in South Somerville (on rt. 206) with a decent selection of wine and beer making supplies and equipment. They tend to be quite overpriced, though, so I find an excuse and go to Philadelphia when I need supplies. Their selection is also kind of limited. The phone number is: (201) 874-4141. As far as I know, they are the only supplier in central Jersey.

- Matt -

Date: Mon, 26 Aug 91 17:43:09 PDT
From: Matt Blumrich <mb@SSD.intel.com>
Subject: HB store in NJ

> There is also a home brew only (virtually no wine specific supplies)
> store at 20th and Sansom in Philadelphia (forget the name)

Home Sweet Homebrew on Sansom. It's excellent.
- Matt -

Date: Tue, 27 Aug 1991 01:04 EST
From: KENYON%MOE%erevax.bitnet@pucc.PRINCETON.EDU
Subject: ???Aluminum Kegs/Mead/Chemistry???

Howdy All,

I've got a few questions for the HBD peanut gallery:

1) On two occasions I have kegged a batch of beer in Aluminum Anheuser-Busch kegs. They're pretty easy to get open, you've just got to remove a coil spring on top (after carefully depressurizing, of course!!) and the ball valve/outlet tube assembly comes out all in one piece. The problem is, on both occasions the kegged beer came out substantially darker (more amberer??) than I had anticipated. Darker in fact, than some of the same batch that I had bottled alongside the keg brew. I've been brewing for a couple'o'years so I realize light malts won't give me 'Bud-colored' brews. The brew tasted fine, but it was difficult to get some less adventurously friends to try it simply because of the color (Rascist Bastards!). My questions are these:

- a) Is the yeast reacting with the Aluminum to cause this effect?
- b) Can I get Alzheimer's from drinking it?
- c) Am I simply losing my mind?
- d) Has the yeast's reacting with the Aluminum given me Alzheimer's from drinking it and I'm losing my mind?

2) I recently tried my hand at brewing a fruit flavored Mead. I used the following recipe (approximately) for 6.5 Gallons:

- 12 # Goldenrod Honey
- 2 Qts. Cherry Wine Kit (Whole cherries - pits, stems, the works)
- 2.5 Gal. Grapefruit Juice
- .5 Oz. Hallertauer Hops (The beer brewer in me - what can I say)
- 1.5 Oz. Acid Blend
- Some Pectic Enzyme
- 6 Campden Tablets
- 1 Pkt. Mead Yeast

I mixed all of the above (except for 1 gallon of G.J.) in warm water (not boiled) filling the fermentor up to 5 - 5.5 gallons. A day later I pitched the yeast from a 1 Quart starter. Primary fermentation seemed to go pretty well and after about two weeks I racked into a 6.5 gallon secondary. I topped the secondary off with another gallon of G.J. which I had sterilized (maybe?) by mixing in a couple more Campden tablets the day before. Well, it's about 6 weeks later and I'm still getting a fairly heavy Sulphery nose from the neck of the Carboy when I chance to sniff in. Well, here they come:

- a) Will the sulphery smell go away if I ignore it?
- b) Will it go away if I don't ignore it - i.e. anything I can or oughtta be doing??
- c) Did I just plain dump too much Sulphur in, in the form of Campden Tablets?
- d) Can anybody tell me if there was any method to my madness (no Alzheimer's jokes, please)?
- e) Any recommendations whether this Mead will turn out better if I carbonate it (which at this point, I intend to do), or would it best be treated like a wine??

Any comments as to the positives/negatives of the steps I've taken would be greatly appreciated. Looking forward to your responses ...

-Chuck-

P.S. - Tim, was that 3 parts sorcery to 1 part fluids, with a pinch of Chem. Eng.???

```
*****
*****
*****  *****
*****  More Filling!!! - Tastes Great!!!  *****
*****  *****
*****  MUST BE A HOMEBREW  !!  *****
*****  *****
*****
*****
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End of HOMEBREW Digest #710, 08/27/91

Date: Tue, 27 Aug 91 07:45:28 edt

From: Greg_Habel@DGC.MCEO.DG.COM

Subject: Central Mass Brewclub.

Awhile back I asked if anyone knew of a brewclub in the Central Mass area. The responses I received confirmed that there are no brewclubs in the Central Mass area. Extra extra read all about it! A home brewers and vintners supply shop from Upton Mass is looking to start up a club. So far there are 4 people interested and we are looking for more before the club is officially started. You may contact Scott or David at (508) 529-6014 or 1-800-626-2371 if you are interested in joining. By the way their prices are excellent and they are willing to get anything you need. Looking forward to meeting more homebrewers. Greg.

Date: Tue, 27 Aug 1991 9:58:27 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: stuff

Ok, if you go north from Iowa, you end up in Minnesota. I was right the first time. That's enough of that.

Martin L., you may be right, I might be confusing Rapids with Carolina Bio.
Supply re. individuals vs. businesses.

I'm definitely confused this week. Lack of sleep I guess.

I've got a half-batch that's been fermenting 16 days now, with Wyeast Chico Ale yeast. It's still in the primary, and it's about done. It's also about time for another batch, and I'd like to reuse the yeast. F. Barleywine's mysticism aside, I don't want to just pour the wort onto the yeast cake in the carboy; there's a solid line of crud about halfway up that I'd rather avoid. So I was thinking of bottling the half-batch, and setting aside the first and last bottles (to be sure I get the one with the most yeast, if you follow my logic), and pitch those into the next batch. Isn't that the way it was done (more or less) for centuries, before yeast cultures were made available? Having the yeast in bottles would also loosen up the timetable (somewhat) for the new batch. And it does add a nice touch of that mysticism, sacrificing some current brew for the future (hmmm, vaguely pagan mysticism at that, how appropriate).

Russ

Date: Tue, 27 Aug 91 11:11:07 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: ???Aluminum Kegs/Mead/Chemistry???

On Tue, 27 Aug 1991, KENYON%MOE%erevax.bitnet@pucc.PRINCETON.EDU said:

Chuck> I have keged a batch of beer in Aluminum Anheuser-Busch kegs. The
Chuck> problem is, on both occasions the keged beer came out
substantially
Chuck> darker (more amberer??) than I had anticipated. Darker in fact,
Chuck> than some of the same batch that I had bottled alongside the keg
Chuck> brew.

Are you sure that it's aluminum, not stainless? I thought that's why
brewers liked them -- they're *stainless*. You might want to check
some of the past HBDs for some discussion on how to determine what it is.

..
Anyone else? tell if I'm wrong here -- I've got a couple BUD kegs which
I've been blithely assuming were painless (sic) steel.

If it is *not* aluminum, then forget it (:-) and stop worrying.

As for more useful information -- like why your beer's turning amber, I
can't offer anything helpful. Sorry.

- - -

If I don't smoke, someone else will.
-- Erik Satie

Date: Tue, 27 Aug 91 11:17:18 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Yeast infection? (agar plate culture)

I snarfed some unfiltered weizenbier from a brewpub and marked up an wort-agar plate with it a couple days ago. Now I find a couple funny looking areas on it, dark blue-green in the center with white surrounding areas looking kinda furry. I assume this is *not* what I want?

Seems kind of early to see any signs of life that I *want*; I would have thought it would take about a week to see desired critters. Can I just let it hang out for a while and see if I get colonies along the streak line I made, or will the plate get infected by these invaders?

Anyone care to describe what a weizenbier yeast from Weihenstephen looks like? (furry, not green in the center, etc?)

Thanks.

- --
I would not be without suffering; I owe so much of my art to suffering.
-- Edvard Munch

Date: Mon, 26 Aug 91 10:58:52 MDT
From: raid5!limd@devnull.mpd.tandem.com (Davin Lim)
Subject: please add to list

Hi!

Please add me to the HBD mailing list

My address is raid5!limd@devnull.mpd.tandem.com

Date: Tue, 27 Aug 91 8:57:28 PDT
From: winter@cirrus.com (Keith Winter)
Subject: An interesting epitaph...

A friend here at work showed me a picture he took when he was in the UK a while back. I thought it might be of interest to the digest folks. I'm not sure I understand some of the phrasing and terminology, but I think by 'small' they mean 'weak'. I wonder if weak beer had a tendency to become infected on hot days during that time period (?). Anyway, here it is:

In Memory of
Thomas Thetcher
a Greadier in the North Reg.
of Hants Militia, who died of a
violent Fever contracted by drinking
Small Beer when hot the 12th of May
1764. Aged 26 Years.

In grateful remembrance of whose universal
good will towards his Comrades, this Stone
is placed here at their expence, as a small
testimony of their regard and concern.
Here sleeps in pease a Hamphshire Grenadier,
Who caught his death by drinking cold small beer.
Soldiers be wise from his untimely fall
And when ye're hot dring Strong or none at all.

This memorial being decay'd was restored
by the Officers of the Garrison A.D. 1781.
An honest Soldier never is forgot
Whether he die by Musket or by Pot.

Keith Winter, Cirrus Logic, Inc., Milpitas, CA (winter@cirrus.com)

Date: Tue, 27 Aug 91 10:14:08 -0600
From: Jon Binkley <binkley@beagle.Colorado.EDU>
Subject: 3.2 beer

In digest #708, Chuck Coronella wrote:

>Here in Utah, the beer sold in most stores (except in state operated
liquor
>stores and some private clubs) is by law limited to 3.2% (by volume)
>alcohol. I understand the same is true with a few other states.

In Colorado, grocery stores are limited to selling 3.2% alcohol *BY
WEIGHT*
beer. I can't swear to it, but I'm pretty sure the other states that
deal with 3.2 beer measure in % by weight also.

>I guess
>this must create a significant hardship for the smaller breweries, since
I
>am unable to find beers from any microbreweries and most imports. Let's
be
>generous and assume that the smaller breweries have dedicated
brewmasters
>who are unwilling to compromise. Anyway, we have available all your
>favorite brands- Bud, Old Milwaukee, Coors, Miller, Keystone, etc. as
well
>as some imports- Heineken and Molsen are two that come to mind.

These are the only ones available in our grocery stores as well. Liquor
stores
can sell more potent stuff, but not on Sundays. (Funny though, I can't
seem to find anything in the State constitution which would validate
Sunday being treated differently from any other day of the week!)

>My question is this- what is the percent of alcohol in most of these
beers
>otherwise?

Well, first of all, 3.2% by weight is about 3.9% by volume. This is
pretty
close to the figures I've heard for the Standard American Lager, and
actually
higher than the Standard American Lite. Now this is pure speculation on
my part, but I'd wager that the 3.2 Bud carried at 7-11 is identical to
the
"high-point" Bud carried at Liquor stores; I'd bet the family farm (if
there
was one) that Bud Lite is the same at both localities. From personal
experience,
I got just as drunk in college drinking 3.2 beer as I did drinking the
stuff
from Liquor stores.

Luckily, since I started homebrewing I haven't had to deal with any of
it!

Jon Binkley

Date: Tue, 27 Aug 91 09:20:58 PDT
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: Calling Tim(?) from .cms.udel

Sorry I didn't get back to you, Tim. I lost your e-mail address.
Here is the address for Alternative Beverage:

114-O Freeland Lane
Charlotte, NC 28217
ORDER LINE: 1-800-365-BREW
ADVICE LINE: (704)527-9643

- --Chad Epifanio

Date: 27 Aug 91 12:36:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: The magic of brewing.

I couldn't resist commenting on the latest "brewing is magic" thread.

Thank you Father Barleywine, you inject just the right amount of insanity whenever it's needed. [grin]

I love the science of brewing. I love learning of the many chemical reactions and the exotic sugars and proteins that go to make up a delicious brew. However, when I put kettle on stove and open up some ingredients, I forget the science and enter into the magic world of the 11th century alchemist. If I had a cone hat with stars and moons on it, a la Merlin, I'd wear it when I brew. I use the science to plan things, but the execution is strictly under the control of the netherworld.

Although I cannot prove it scientifically, I am convinced that the universe responds to attitudes. I am in total agreement that my attitude towards my beer will influence its outcome. (This is going to convince you that I'm a certified loon.) I can command away the microbes that could damage my brew, and command to action those that make it what it should be. (Do I really mean that ... well ... I'm not discounting it completely.)

Although I'm not nuts on the most popular of the homebrew books, the advice to "relax" is the best that could be given. Oh yes, be sure you talk nicely to the yeast. (In fact, they really like Bach and Vivaldi, especially the concerti grossi.)

See, I told you that I was crazy ... but that is all right because I make good beer.

Dan Graham,
Beer made with the Derry air.

Date: Tue, 27 Aug 91 13:28:30 EDT
From: simmon@eeel.nist.gov (Eric Simmon)
Subject: DC beer

Ok so I'm from DC and think I know of a few good places for beer. There is the Brickskeller with all their bottled beer, or the Four Providences for a good slow pour Guinness, or you can go up to Baltimore for some good brewpubs. Does anyone know of any other good local (ie. MD VA DC) pubs or bars, specifically ones serving good KEG beers!

BTW Old Dominion Brewing Co just came out with a new beer. It is a light ale (called, oddly enough, Dominion Ale). I tried it last night and was suitably impressed. I don't know where else it is available except for Chevy Chase Liquors, Though I am sure it will be readily available soon (Chevy Chase just got their first case in on friday, the bottles were marked Aug 21)

Eric Simmon

simmon@eeel.nist.gov

Date: Tue, 27 Aug 91 10:38:55 PDT
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: Judge Ye Not All Extracts As Altered

Dave Wrote:

>> As a final \$0.02 worth, I just opened the first bottle of an amber
>>lager I made using a John Bull hopped **lager** extract. This actually
came
>>as part of a lager "kit" that included an unmarked package of yeast and
an
>>unmarked package of "wort finings" which I later found out was Irish
Moss.
>>I used Whitbread dry lager yeast instead and I added some pellet hops,
>>just to be sure.
>> Overall, the beer had some good qualities. Very crisp and clean, not
>>too sweet. But I noticed a distinct odor and taste that I couldn't
quite
>>put my finger on. I gave the glass to my wife, who is NOT a beer
drinker,
>>and asked her what it smelled like. Her unbiased reply was "fruity,
like
>>cider". !!!!!!!
>> I added no other malt (dry or otherwise) and I certainly added no
>>sugar (except for the 3/4 cup for priming).
>> As I recall from the discussion here about sugar in extracts, the
>>group that did the research would not name the extracts except to say
they
>>were lager extracts. My experience with John Bull (I believe it is
called
>>the Master Lager Kit) would certainly verify this.

Al added:

>The implication here (that John Bull adds corn sugar) may be undeserved.
>Just because a beer is fruity or because someone attributes some quality
>of "cider" to it, does not mean that there is corn (or other) sugar
added
>to the extract. Dave failed to mention the fermentation temperature.
The
>fact that the can says "lager" does not mean it will automatically be a
>lager.
>What makes it a lager is the fermentation temperature. A "lager
extract"
>fermented with a bottom fermenting (lager) yeast at 70F will taste like
an
>ale. No doubt about it. ^^^

Date: Tue, 27 Aug 91 10:57:29 PDT
From: "Norbert Vicente" <norbert@hprnhv.rose.hp.com>
Subject: Re: Homebrew Digest #710 (August 27, 1991)
Full-Name: "Norbert Vicente"

Who do I contact for cancelation of this newsletter.
- - -

```
~~~~~  
##### ~ Norbert Vicente(916) 785-5388 ~  
##### /_/_ ##### ~ Roseville Site Organization~  
##### / / /_/_/ ##### ~ 8020 Foothills Blvd.,Roseville, CA 95678 ~  
##### / ##### ~ HPDesk: Norbert (hprpcd) /HP5200/UX ~  
##### ~ Unix to Unix: norbert@hprpcd.rose.hp.com ~  
~~~~~
```

Date: 27 August 1991 12:50:42 CDT
From: "Roger Deschner" <U52983@UICVM.uic.edu>
Subject:

In HBD 710, Thomas Manteufel described a special glass carboy he found with a spigot near the bottom, and wondered what he could plug it with.

I am a crumugeon about some things. Sanitation is a tough enough struggle (I've made quite a bit of contaminated beer myself) for homebrewers without adding all sorts of gee-gaws to collect crud in. I'd just be nervous about it - one of the beauties of the glass carboy is its perfectly smooth interior finish, which cannot hide anything if you follow relatively simple cleaning and sanitizing procedures. This gizmo would complicate all that. What do you have against siphoning?

Date: Tue Aug 27 09:56:12 1991
From: larryba@ingate.microsoft.COM
Subject: Root Beer

I recently had some delicious root beer made by a local microbrewer, Thomas Kemper. The ingredients listed Sassafras extract and vanillia as the only flavors. There was other stuff as well: carmel color, corn sugar, maltodextrin, phosporic acid and carbonated water.

Several months ago I talked with the Kemper head brewer) and he said that the sassafras extract comes from only a few licenced processors since the raw stuff is apparently quite carcinogenic. I presume the maltodextrin is responsible for the lush creamy mouth feel and head. The rest is standard pop ingredients.

The point is, do y'all have any recommendations for the flavor essence for root beer? I looked in my local supermarket for some "hires extract" that my dad used way back when and all they had was some totally artificial and loaded with odd chemical components stuff from Shilling (i.e. no sassafras in it at all!)

This stuff from Kemper was *GREAT* and I would love to have a keg of it next to my ales in the fridge (there is always room for one more tap!)

Thanks, in advance.

Larry Barello

Date: Tue, 27 Aug 91 17:46:12 bst
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : cidery tastes

There are at least three different classes of substances which can give beer a fruity flavour : esters, aldehydes and fusel oil (higher alcohols)

Esters are generally well-received in ales and are encouraged by the use of certain yeasts and also by high gravity ferments. In fact, some brews are fermented at double strength, then later diluted, for this reason. Esters can also be a product of maturation, according to the principle that alcohol + organic acid gives ester (slowly). Some acids esterify more effectively than others, with some winemakers advocating additions of succinic acid for this purpose. Could be an interesting experiment in beer : you might possibly wind up with some appealing fruit flavours, or you might wind up with a vinous tasting beer.

Just to contradict myself a little, I have noticed that hop aroma degrades with maturation. I have always been under the impression that this aroma was primarily due to esters. Possibly not ?

Aldehydes are a precursor to alcohol (ethanol) during yeast metabolism. In other words, they are present in green beer, but should vanish with maturation. They taste a fraction sickly and are poisonous. Fusel oil is encouraged by certain yeasts, warm ferments, and nutrient deficiencies. It too is sickly and reputedly toxic. Both aldehydes and fusel oil are thought to be implicated in hangovers. If you will pardon an anecdote, the last time I was in Munich, I had 1 litre of what looked and tasted like a very young draught hefe weizen with dinner. The dinner was not particularly exotic (after all, this WAS Germany) and I had no other intoxicants (honest to God) ! Next morning, my head felt like trolls had danced on it during the night (to steal a phrase).

Back to the point. When people complain about 'homebrew flavours', 'bubblegum flavours' and maybe 'cidery flavours', I suspect they are often referring to aldehydes and/or fusel oil. This suspicion is reinforced if the brew drinks cleaner with maturation.

Back onto toxicity. I now take the point that unhulled adjuncts have a place in brewing. But this has led me to question whether the rolling/flaking process has any effect on cellulose content in the cereal. If not, one is introducing one of the precursors to methanol into the brew; yet another nasty substance.

Just when you thought it was safe to ... RDWHAHB ?

Conn V Copastel : (0509)263171 ext 4164
Loughborough University of Technologyfax : (0509)610815
Computer-Human Interaction Research Centre
Leicestershire LE11 3TUE-mail -

G Britain(Janet):C.V.Copas@uk.ac.lut
(Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

Date: Tue, 27 Aug 91 15:37 EST
From: STAFINIAK@hermes.psycha.upenn.edu
Subject: Holland info

I know a friend of a friend who is visiting Holland for a while. I'd like to ask him to bring back some interesting brews (particularly if they are not available here in the States). Also, any yeast strains that may be available there but not here? Where can they be found? Any info would be greatly appreciated. Thanks in advance!

Paul
Stafiniak@HERMES.PSYCHA.UPENN.EDU

Date: Tue, 27 Aug 91 13:30:19 PDT
From: florianb@chip.cna.tek.com
Subject: Rapids and good looks

Regarding the Rapids discussion. I haven't had any trouble at all getting parts from Rapids. They have seemed like very helpful and cheerful people (over the phone). Then again, as I mentioned, I haven't had any trouble getting Pepsi to sell me kegs, either.

Perhaps it's just my good looks...

Date: Tue, 27 Aug 91 16:38:08 EDT
From: chuck@bose.com (Chuck Cox)
Subject: Molasses

Anybody out there ever fermented molasses?

I am doing some research for an acquaintance who is looking into starting a Rum micro-distillery.

If you know anything about the fermentation or distillation of Rum, please let me know, I've got several questions.

Please don't waste bandwidth about legalities, I am fully aware of the laws involved, and we will not be breaking any.

- Chuck Cox - uunet!bose!chuck - Hopped/Up Racing Team -

Date: Tue, 27 Aug 91 15:42:55 MDT
From: dworkin@Solbourne.COM (Dieter Muller)
Subject: Re: Beer proof plug information request

: I also have to find something to allow me to drain this without
: spewing beer all over basement while I connect a hose to the nipple
: (unless I just want it to shoot out and I'll catch it in a bucket,
: kind of a bad idea for several reasons).

Well, it **is** period. This isn't rec.org.sca? Oops.

: Any ideas, jokes, puns, flames, personal slanders, spelling or
: gramatical corrections?

But not sorry. You **did** ask for it, after all.

Dworkin
Please don't get us wrong, man,
this is just a song, man, no matter what we say -- FC
dworkin@solbourne.com Flamer's Hotline: (303) 678-4624

Date: Tue, 27 Aug 91 15:44:51 MDT
From: dworkin@Solbourne.COM (Dieter Muller)
Subject: Re: Utah Brew

jeg: I have read that Utah has a 3.2% law that covers *all* types of
jeg: beer. Even malt liquors have to be less than 3.2% alcohol.
jeg: Seems to me that would make for some pretty weak stouts.

I believe that only applies to beer *sold* in Utah, not *produced* in
Utah. Alternatively, that Irish Stout has a lot more kick to it than
any other 3.2% beer I've ever had. Maybe it's all just fusel oils....

Dworkin
Please don't get us wrong, man,
this is just a song, man, no matter what we say -- FC
dworkin@solbourne.com Flamer's Hotline: (303) 678-4624

Date: Tue, 27 Aug 1991 18:18:22 EDT
From: FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu>
Subject: That Satanic Mead

Geez Looueez, what a recipe for mead!

As you might have gathered, I'm replying to Chuck's recipe for cherry mead and the resultant nasty sulphur odor. Chuck, try:

- 1) Cutting the addition of grapefruit juice to naught, and using lemons or limes (3 - 5) instead.
- 2) Boil the stuff...I've had no problem with boiling up the mead constituents (honey, water, and citrus juices) and then adding the fruit after it has cooled a bit.
- 3) Ack! Dispense with the Campden tablets. What an idea, sterilizing components for a brew that tasted great before Pastuer was a sparkle in his father's eye. Honey has all sorts of nasty antibiotics in it (when was the last time you found mold on your honey?) including, of course, high sugar content, and if your yeast isn't kicking ass on all competitors very soon after hitting the meniscus, you need to get some different yeast.
- 4) Dispense with the acid and pectic enzyme. Unnecessary and probably expensive.
- 5) On the yeast note, try using champagne yeast. If you prime it a bit, the mead has a delightful small-bubble sparkle that will tickle away your troubles (and champagne yeast will ferment out enough alcohol to savage any remaining ones).

Personally, I like both wine (flat) and sparkling meads. Frankly, I could drink mead continually, sing off key, and bathe in it too. Mead is truly the drink of the gods, while beer is the soothing nectar of their resulting well-wishes for the prosperity of mankind. Besides, mead is really easy to make (especially after killing yourself to produce a fine all-malt extravaganza).

Hope I helped a bit...

Father B.

Date: Wed, 28 Aug 91 11:26 M
From: ANDY HILL <VIOLATOR@MATAI.vuw.ac.nz>
Subject: re: beer plug request...

hiya

this may sound dorky but what about putting some hose on the 'nipple'
(ooooooooeerrrrr!) and then blocking it with a couple of bulldog clips?

i s'pose you would need hose that would be a bit more flexible than the
average food-grade stuff (thinner perhaps?).

in our lab (molecular bio) we use these things like thumbscrews for
closing
off hoses (and for torture...) maybe a vice or something may work the
same.

if you know someone who works in a lab they may be able to get some glass
taps which slot in to bits of hose, this may also work but i'm not too
sure
what the pressure would be like inside the hose.

good luck

Andy

Date: Tue, 27 Aug 91 23:11:33 CDT
From: hopduvel!john@linac.fnal.gov (John L. Isenhour)
Subject: Aluminum kegs -> stainless HBD 710

KENYON%MOE%erevax.bitnet@pucc.PRINCETON.EDU writes:
> Subject: ???Aluminum Kegs/Mead/Chemistry???
> 1) On two occasions I have kegged a batch of beer in Aluminum
> Anheuser-Busch kegs. They're pretty easy to get open, you've just got
> to remove a coil spring on top (after carefully depressurizing, of

If you are talking about the newer style of kegs (from your description, it looks like it), they are stainless steel. *If* you could purchase them, you could cut the top off (except for the handles) and have one heck of a brewpot. There was an article in Zymurgy a coupla years ago on disassembly of the top, careful about that spring! The older Hoff-Stevens stainless kegs can be repurchased. They can be cut (with caution) with a steel cutting blade on a circular saw, grind or file the edges when done.

- - -
John L. Isenhour
inet: hopduvel!john@linac.fnal.gov
renaissance scientist and AHA/HWBTA certified Beer Judge

End of HOMEBREW Digest #711, 08/28/91

Date: Thu, 29 Aug 91 01:00:08 mdt
Message-Id: <9108290700.AA24848@hpfcmi.fc.hp.com>

From: homebrew-request@hpfcmi.fc.hp.com (Verify address before sending)
Reply-To: homebrew@hpfcmi.fc.hp.com (CHANGE THIS IF NECESSARY)
Errors-To: homebrew-request@hpfcmi.fc.hp.com
Precedence: bulk
Subject: Homebrew Digest #712 (August 29, 1991)
Status: OR

HOME BREW Digest #712 Thu 29 August 1991

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES
Rob Gardner, Digest Coordinator

Contents:

Re: Homebrew Digest #711 (August 28, 1991) (m.l. leighton)
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Warm (hot) weather brewing (TSAMSEL)
What does your club do? ("William F. Pemberton")
stainless/aluminum kegs (adietz)
Yeast Analogy (Paul Bigelow)
Re: Homebrew Digest #711 (August 28, 1991) (HERREN)
Re : heresies (Conn Copas)
Oatmeal Stout (chris)
Re: Homebrew Digest #711 (August 28, 1991) (John E. Greene)
state limits on alcohol content in beer.
RE: decoction mashing, lauter tun temp. (Bill Dyer)
Aluminum Wort chiller (John Otten)
Frozen and frothing Pepsi bottles (Stephen Russell)
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Re: An interesting epitaph... (Chris Shenton)
cultured dregs (C.R. Saikley)
all-grain wheat brewing (Bryan Gros)
re an interesting epitaph (Chip Hitchcock)
Too sweet? More hops! (Frank Tutzauer)
Northwest Ale Festival (C.R. Saikley)
Screw-on caps (Carl West)
Subscription Cancellation ("Norbert Vicente")
What's the scoop on the new NYC brewpub? (Stephen Russell)
Uncompressed Cat's Meow (Laura Blomme)
Sassafras (Jack Schmidling)
Re: Yeast infection? (agar plate culture) (MIKE LIGAS)

Send submissions to homebrew@hpfcmi.fc.hp.com
Send requests to homebrew-request@hpfcmi.fc.hp.com
[Please do not send me requests for back issues!]
Archives are available from netlib@mthvax.cs.miami.edu

Date: Wed, 28 Aug 91 19:53:04 +1000
From: scs858r@monu6.cc.monash.edu.au (m.l. leighton)
Subject: Re: Homebrew Digest #711 (August 28, 1991)

Date: Wed, 28 Aug 91 19:55:41 +1000
From: scs858r@monu6.cc.monash.edu.au (m.l. leighton)
Subject: Re: Homebrew Digest #694 (August 05, 1991)

Date: Wed, 28 Aug 1991 8:07:09 -0400 (EDT)

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: Warm (hot) weather brewing

OK. I should have asked this in June, but here goes. Aside from the various cooling strategies discussed in this forum, is there a yeast that behaves better in the summer. Since they brew Guinness in Nigeria and brew a lot in the American tropics (as well as SE asia and 'Strylia), do they use a different yeast or do they AC the entire brewery?

I brewed 3 batches over the entire summer. None in August. They were drinkable but not up to my usual cooler weather standard. All were pale ales (mjas o menos) done with London Wyeast. Is (are) there better yeast for the hot times of the year?

Ted

Date:Wed Aug 28 08:58:43 1991
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>
Subject: What does your club do?

I am looking for ideas for my local club meetings. Our meetings seem to have degraded into taste everybodys homebrew free for all. This, of course, isn't all bad, but I would like more!

I would really appreciate any ideas, suggestions, etc. If you will, just gimme an idea of what your club does at meetings.

Thanks!
Bill Pemberton

Date: 28 Aug 1991 9:19 EDT
From: afd@hera.cc.bellcore.com (adietz)
Subject: stainless/aluminum kegs

Not all kegs are created equal. Period. My brewpot is a Bass Ale keg.
100% aluminum ('twas a gift) - but: teflon-coated on the inside.

Clean-up's a breeze. Your mileage may vary.

Thread extender,
-A Dietz
Bellcore, Morristown

Date: Wed, 28 Aug 91 9:35:56 EDT
From: Paul Bigelow <bigelow@waterloo.hp.com>
Subject: Yeast Analogy

Letter to the editor of Probe Post (Pollution Probe magazine) Summer 1991
by Farley Mowat.

"On my 70th birthday in May of this year I was asked how I felt about
mankind's prospects. This is my reply.

We are behaving like yeasts in a brewer's vat, multiplying mindlessly
while
greedily consuming the substance of a finite world. If we continue to
imitate the yeasts we will perish as they perish, having exhausted our
resources and poisoned ourselves in the lethal brew of our own wastes.

Unlike the yeasts, we have a choice. What will it be?"

Date: Wed, 28 Aug 91 09:27 EDT
From: HERREN%middle.cc.middlebury.edu@mitvma.mit.edu
Subject: Re: Homebrew Digest #711 (August 28, 1991)

regarding repitching your yeast Russ, I haven't actually tried bottling the previous batch and then later using one or more bottles of beer. I wonder whether or not the pressure and carbon dioxide buildup might not inhibit the yeast too much. What I have done with regular success is dump a couple of quarts of the slurry at the bottom of the secondary into a half-gallon jar, cap it and put it in the 'fridge until I was ready to pitch. In my experience you don't end up with quite so much extra trub at the outset or quite as many dead yeast cells, there's no "crud" left over in the carboy since I always clean and sterilize it before re-use, and I can still wait a couple days or more before brewing the next batch.

-David

Date: Wed, 28 Aug 91 14:55:29 bst
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : heresies

Apologies if I gave anyone the impression that I posted my heretical thoughts for the sake of being frivolously controversial. My intentions were more noble than that and, if you can stand a philosophical ramble, read on.

a) Most homebrewing textbooks contain umpteen variations on the same basic handful of recipes, yet have very little discussion of alternative techniques. IMHO, mastery of homebrewing technique is the route to progress. In most fields of endeavour, one of the things which distinguishes novices from more advanced practitioners is knowledge of what the most significant factors are, and knowledge of when the 'rules' of that field should and should not be applied. A good example in brewing is the making of ales using bottom fermenting yeasts. It can be done successfully, provided that you know what you are doing.

b) I still maintain that large-scale production techniques are not necessarily the most appropriate for the home. For example, we can probably afford to employ a greater number of distinct stages in the brewing process.

c) Somewhat paradoxically, simplicity of technique is probably also a desirable goal. Especially if one wishes to be more than an occasional hobbyist and wishes to incorporate brewing into his/her lifestyle (sort of like doing Yoga :-)

d) By implication, I was encouraging more experimentation in homebrewing. As someone said recently, they preferred to brew 'empirically'. In other words, if the technique can't stand up to the scrutiny of a double-blind tasting comparison, it is questionable. I received some enlightening mail on some quite subtle virtues of wort-chilling, thanks very much. But I'm still wondering whether it is the chilling itself or the subsequent racking into the fermenter which is more important for quality. It's bemusing to read posts in which people describe how they have conscientiously chilled the wort, then pitched the yeast straight in on top !

e) This list is forever receiving posts of the type : "I would like to join the arcane world of mashing but I don't possess a large enough boiler/lauter tun/wort chiller/etc". My advice is RDW, and improvise. Your resulting brews may not win competitions, but then you won't go back to extract brewing either. Remember that beer was brewed with limited equipment in most households prior to the 19th century. Mail me for more details, or I can post if there is enough interest. Incidentally, one can make a quite effective boiler or mash tun using a plastic bucket and a kettle element. Same offer applies.

Oh, and I have dreamt up another heresy, which is that mashing temperatures

are not as critical as we are often led to believe (once again, it helps to know what you are doing if you intend to mash cool). It's interesting to speculate on the reasons why mother nature invented an enzyme system which functions most efficiently at decidedly un-natural temperatures. About the only natural situation I can think of is when a heap of grain is composting on the ground. Any thoughts ?

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Date: Wed, 28 Aug 91 9:26:47 CDT
From: medch!chris@uunet.UU.NET
Subject: Oatmeal Stout

I've been wanting to try an oatmeal stout, but as I haven't been able to start brewing yet, could anyone tell me a good one to try? I'm going to Dallas this weekend, so hopefully I will be able to find a good store with wide variety of beers. Anyone know of any?

Thanks!
- - -

There are many ways of getting down a pit---
the easiest, of course, being to simply jump.
This practice is to be discouraged, however,
because the jumper might injure someone below... --- Roy Davis

Fear's a big garage sale in the palm of my hand
Temptation wears a purple velvet hat...--- Mary's Danish

Chris Hudson		b17a!medch!chris	IW17A5
205-730-1375		Intergraph Corporation	

Date: Wed, 28 Aug 91 07:53:21 PDT
From: jeg@desktalk.com (John E. Greene)
Subject: Re: Homebrew Digest #711 (August 28, 1991)

>>My question is this- what is the percent of alcohol in most of these
beers
>>otherwise?

>Well, first of all, 3.2% by weight is about 3.9% by volume. This is
pretty
>close to the figures I've heard for the Standard American Lager, and
actually
>higher than the Standard American Lite. Now this is pure speculation on
>my part, but I'd wager that the 3.2 Bud carried at 7-11 is identical to
the
>"high-point" Bud carried at Liquor stores; I'd bet the family farm (if
there
>was one) that Bud Lite is the same at both localities. From personal
experience
>I got just as drunk in college drinking 3.2 beer as I did drinking the
stuff
>from Liquor stores.

For me, I came here to California from Michigan and noticed a *big*
difference
in the taste and basic *mouthfeel* of the beers sold here as opposed to
those
I drank in Michigan. California has a 4% limit on lagers and as a result
gets
mostly 3.2% beer. I originally posted this list last November but it
seems
that it may answer several questions if I posted it again. Apologies to
the
HBD long timers for my being redundant.

Date: 12 Nov 90 08:44:07 PST (Mon)
>From: jeg@desktalkdesktalk.com (John E. Greene)
Subject: state limits on alcohol content in beer.

Dennis Henderson writes:

>In California "beer" must be less than 4%. If the alcohol
>content is higher then it is either labelled as Malt Liquor
>*or* you must have a 'wine/liquor license' to sell it.
>Don't know which it is as I have drank/drunken/previously
>consumed beer here in California that seemed over 4%.

An interesting note here is that "beer" is defined as a lager and that California does not have a limit on the alcohol content of Ale.

>Most nationally distributed beers are less than 4% as this
>is the level that most states use to define beer.

Based on the latest data compiled by the Beer Institute (formerly the United States Brewers Association), the maximum permissible alcoholic contents for beverages sold in the various states is as follows:

STATE MAXIMUM PERMISSIBLE
ALCOHOLIC CONTENT

Alabama 4% by weight, 5% by volume
Alaska No limit
Arizona No limit
Arkansas 5% by weight for most malt beverages
California 4% by weight for beer; no limit for ale, etc.
Colorado 3.2% by weight except for malt liquor
Connecticut No limit
Delaware No limit
District of Columbia No limit
Florida 3.2% in dry counties; no limit elsewhere
Georgia 6% by volume
Hawaii No limit
Idaho 4% by weight in nonstate stores
Illinois No limit in most areas
Indiana No limit
Iowa 5% by weight in nonstate stores
Kansas 3.2% by weight except for liquor store
package sales
Kentucky No limit in most areas
Louisiana 6% by volume in most areas; 3.2% by weight
in dry areas
Maine No limit
Maryland No limit
Massachusetts 12% by weight
Michigan No limit
Minnesota 3.2% by weight for most malt beverages
Mississippi 4% by weight
Missouri 3.2% by weight. Exception: 5% or "malt
liquor"
Montana 7% by weight
Nebraska No limit
Nevada No limit
New Hampshire 6% by volume in nonstate stores
New Jersey No limit

New Mexico No limit
New York No limit
North Carolina 6% by volume
North Dakota No limit
Ohio 6% by weight
Oklahoma 3.2% by weight except for liquor store
package sales
Oregon 4% by weight for beer; 8% by weight for
other malt beverages
Pennsylvania No limit
Rhode Island No limit
South Carolina 5% by weight
South Dakota 3.2% by weight for "low point beer"; 6% by
weight for "high point"
Tennessee 5% by weight for most malt beverages
Texas 4% by weight for "beer"; no limit for others
Utah 3.2% by weight in nonstate stores
Vermont 6% by volume in nonstate stores
Virginia No limit
Washington 8% by weight in nonstate stores and
unlicensed establishments
West Virginia 4.2% by weight; 6% by volume
Wisconsin 5% by weight for most malt beverages
Wyoming No limit

In order to accommodate the differences in state regulations, most
national
brands are brewed in two strengths, one at 3.2%, the other as high as 5.
0%
alcohol by weight.

>Bonus Question: How does 'light beer' differ from the 3.2%
>beer?

Light beers range from 2.4 to 3.2% by weight.

John E. Greene Everyone needs something to believe in. I believe
Sr. Staff Engineer I'll have another homebrew!
Desktalk Systems Inc.
(213) 323-5998 internet: jeg@desktalk.desktalk.com

Date: Wed, 28 Aug 91 09:56:13 CDT
From: dyer@marble.rtsg.mot.com (Bill Dyer)
Subject: RE: decoction mashing, lauter tun temp.

>I tried a decoction mash over the weekend, and was satisfied with the
>technique and the effects. Overall, I'd say it's a more involving and
>more satisfying process than step-infusion mashing. There's something
>about boiling the thick porridge of grain that convinces me that
>*something* is going on. Temperature control is more precise, as well;
>I don't have to put up with my stove.

I just did my first decoction mash a couple of weeks ago. I agree, it
seems
more satisfying. The only complaint I have is that it takes a stinking
long (took me about 8-9 hours from start until the wort was in the
fermenter).

>
>My setup consists of an Igloo 36 qt. mash tun and a 33 qt. ceramic-on-
>steel boiler. The Igloo works extremely well at keeping the temperature
>constant.

I use an igloo mash tun also, mine is a little smaller though which makes
things a little sloppy sometime. Overall it worked really well. I was
surprised at how well these things hold heat.

>I learned that it's a big pain to undershoot, and that as much grain as
>possible should be boiled for the acid rest--->saccharification rest
>decoction. It's easier to let the excess hot grain cool if there's too
>much than to cope with the mash being too cool.

Yes, I had the same problem. I boiled my second decoction and put it
back
into the mash and took a temperature reading - 142 degrees. Not quite
enough, I was shooting for a strike temperature of about 153. Not know
what the hell to do next, I did another decoction, to try to raise the
temp. This time I got it up to about 148. By this time I was getting
a little frustrated. I finally gave in and added about a gallon of
boiling
water to bring the temperature to about 152, close enough. Who knows
what all this playing did to the final wort, but it fermented strongly for
about a week, so I must have done something right.

On a related matter, how long does starch conversion usually take? Mine
took
over an hour, but this may have something to do with all the messing
around
I did with the temperature.

>
>One question: what techniques do people use to keep the mash in the
>lauter tun warm while sparging? Mine is insulated, and when I
>recirculate I drain into a saucepan directly on a portable electric
>stove element. It stills cools off too much.

I use a simple bucket in bucket lauter tun, and the wort cools off
significantly
when recirculating. I figured that the amount I was recirculating was
fairly
small (maybe about 2 quarts??) that I didn't worry about it cooling too
much.

The sparge water cools off some by the time it exits the lauter tun, but it keeps it's temperature pretty well during the sparging process. I use sparge water at about 180 degrees and it cools to about 170 or so by the time it gets through the grains. Not a significant problem I hope.

you'll think I'm dead, but I sail away	Bill Dyer (708) 632-7081
on a wave of mutilation	dyer@motcid.rtsg.mot.com
-Pixies	or uunet!motcid!dyer

Date: Wed, 28 Aug 91 10:59:47 EDT
From: otten@cs.wm.edu (John Otten)
Subject: Aluminum Wort chiller

Greetings!!

Although I have been reading the Digest for some time, this is my first posting.

A store near where I live sells all sorts of junk and overstocked items (electric motors, old computer and medical electronic equipment etc.). While browsing through the bins yesterday, I came upon a bunch of aluminum coils that appear to be used for air conditioning. They are about 3/8" in diameter and uncoiled would probably stretch about 20 feet. It seems as if they would make perfect wort chillers (they were unused of course, no nasty chemicals other than from the machining would be in them). They cost about \$9.50 each.

However, I was wondering if there would be any potential problems due to the fact that they are aluminum. I know it is not good to have an aluminum pot to boil the wort in (although I don't really know the chemical reactions that would happen), but would the same reasons apply to chilling the wort? The size of the coils would allow either chilling method (running the beer through the coil, or running cold water through the coil immersed in the beer), but the fact that there would be hot wort in contact with aluminum with either method has me wondering...

I don't do mashing yet, but I am looking for cheap equipment before I get into it, and a wort chiller for \$10 would be a nice thing to have.

Any suggestions would be appreciated (e-mail or through the digest).

Thanks,
John
otten@cs.wm.edu
or
otten@icase.edu

Date: Wed, 28 Aug 91 11:54:54 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: Frozen and frothing Pepsi bottles

In HBD 710, Dave Kensiski (kensiski@nas.nasa.gov) wanted to know why his nearly-frozen Pepsi bottles, a) upon uncapping, froze solid in the neck, and b) upon subsequently melting, began frothing uncontrollably.

Two things that have been touched upon before are helpful to know: one, that as the temperature of a liquid is lowered, it can hold more dissolved gas, and two, that as the pressure over the liquid is raised, it can also hold more gas. However, neither of these are the dominant factors in this problem.

The problem here is of the transformation from solid to liquid and how it is affected by dissolved gas concentration. Dissolve anything in a liquid...salt, CO₂, alcohol, etc, and you will both *raise* its boiling point and *lower* its freezing point. We're talking 2-8 degrees or so. Thus Pepsi, which is carbonated, has a lower freezing point than pure water. Now take that Pepsi and put it in your freezer to the point at which it *just* begins to freeze. Now, uncap it. Suddenly, the overpressure maintaining the high concentration of dissolved CO₂ is removed, CO₂ comes out of the solution, leaving (near the top, at least) nearly-pure water. But the temperature cannot respond as rapidly as the pressure, so you've got (liquid) water below its freezing point. This is why it instantaneously freezes near the top.

Another factor is the change in the freezing point due to pressure. If you apply pressure to ice, it will melt (otherwise, how could we ice skate?) meaning that an increase in pressure leads to a decrease in the freezing temp. So, lowering the pressure over water will raise its freezing point, which works in the same direction for the given problem. However, this effect is small compared to the one due to dissolve gas concentration mentioned above.

Of course, this frozen cap prevents further CO₂ from escaping, but as the temperature is only a few degrees below 32F, it quickly warms up and melts. As it melts, some of the underlying CO₂ escapes, driven by the removal of the overpressure (the change-in-temperature effect is much less significant). The more forcefully the CO₂ leaves, the more thoroughly the slush gets broken up, and the more forcefully the CO₂ leaves...a runaway reaction until the slush is pretty much gone. The violence is just due to the slush being in the way.

Gee, I guess all that solution thermodynamics has paid off....

Ooogy wawa (that's Zulu for "we don't need no steenkin' Pepsi!),

STEVE

- - -

Stephen Russell
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"He who would trade a little bit of freedom for safety shall have
neither."

-- Benjamin Franklin

Date: Wed, 28 Aug 91 09:36:02 PDT
From: keng@ic.MENTORG.COM (Ken Giles)
Subject: Yeast autolysis / DMS and quick chilling

Ok, my turn to be the gadfly.

What keeps yeast autolysis from occurring in bottle-conditioned homebrew?
Is the presence of trub required to start this process?

On quick wort chilling...

DMS (dimethyl sulfide) is formed from its precursors at wort temperatures above 70F. At high enough temperatures, (sorry, I haven't been able to find the exact temp) the DMS is volatile and is expelled (i.e. from the kettle boil). An active ferment will scrub out some DMS via the release of CO2. So, I conclude that lagers are highly dependent on quick chilling in order to minimize formation of DMS. Ales may be less sensitive to this, because of a more vigorous ferment and the presence of other masking flavor compounds (i.e. esters).

This may actually be some basis for choosing between counterflow and immersion chillers. While the total throughput for both are generally considered the same, immersion chillers keep the entire wort volume in the DMS production-without-volatility range longer than counterflow chillers, which take the wort through the range in a matter of seconds.

Does anybody know the volatile temperature of DMS and what mechanisms cause it to be expelled? Any comments?

kg.

Date: Wed, 28 Aug 91 11:50:29 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: molasses

> Anybody out there ever fermented molasses?

I put a pint in Cherry Bock #5.

It mostly ferments away, leaving a slight taste (not necessarily unpleasant, but hard to discern through 7.5 lbs of cherries) in the brew. I'm indifferent to it - what more can I say?

bb

Date: 28 Aug 91 13:24:48 EDT
From: Thomas Socha <76605.1774@compuserve.com>
Subject: DMS

Following the recipe for Lambic Ale in Dave Miller's The Complete Handbook

of Home Brewing (fruit added peaches). I added a pound of pale malt. Used a water and ice bath to chill the wort.

I believed that while chilling the wort became infected with dimethyl sulfide (DMS) before pitching.

Mr. Miller states on page 157 that "DMS is eliminated during fermentation

as it is flushed out along with evolving carbon dioxide." Is this true in all cases? What happens if not all the DMS are not flushed out? Does it have an effect on the taste or smell on the final product?

Thank You,
Tom

e-mail 76605.1774@compuserve.com

Date: Wed, 28 Aug 1991 14:13 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: bottling yeast?

Greetings,

I have never tried to recycle my yeast, but what Russ Gelinas said today about just pitching a particularly yeasty bottle of homebrew got me thinking. How about just stirring up the last few bottles worth and bottling

some of the slurry (without priming, of course). I would think that a couple

bottles of slurry would keep quite well in the fridge. Just don't mistake

it for a homebrew, wow what a surprise that would be!

Has anyone tried this? Any idea how long this could be stored? How would you prepare it for pitching?

G'Day,

Joe

Bitnet: GERMANI@YALEVMS
Decnet: 44421::GERMANI

%%%

"Fermentation may have been a greater discovery than fire."

--David Rains Wallace

%%%

Date: Wed, 28 Aug 91 14:17:03 EDT
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
Subject: Re: An interesting epitaph...

winter@cirrus.com (Keith Winter) quotes:

> ... who died of a violent Fever contracted by drinking Small Beer when
> hot the 12th of May 1764. Aged 26 Years.

Of course -- what do you expect from 26-year-old beer! 8-->

Date: Wed, 28 Aug 91 11:14:58 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: cultured dregs

Russ Gelinias writes :

>So I was thinking of bottling the half-batch, and setting aside the
>first and last bottles (to be sure I get the one with the most yeast, if
you
>follow my logic), and pitch those into the next batch.

While this will probably work (depending on yeast viability, age since
bottling, storage conditions etc.), you are likely to get a long lag
phase. Those dormant yeasties will have plenty to do before they can
begin
thinking about fermentation. A friend of mine tried this and it
eventually
worked, but his lag phase was a full 5 or 6 days. Your mileage may vary.

Although it's a little more work, you may want to consider making a
starter
from your previous batch. Simply make a quart of low gravity (1.020-1.
030)
wort, and pitch the dregs from 2 or 3 bottles into it. When fermentation
is
at its peak, pitch the starter into your regular batch. By pitching a
much
greater number of already active yeast cells, your fermentation will take
off much quicker. This technique has worked well for me many times.

CR

Date: Wed, 28 Aug 91 11:28:03 PDT
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: all-grain wheat brewing

After two successful extract brews, i'd like to make a wheat beer. due to cost considerations, i would like this to be my first all-grain brew, but from reading, it seems that an 8-gal pot is needed to hold everything. also a wort chiller which i don't have. so maybe i'll just mash the wheat malt use add pale extract to the wort. i haven't sat down and worked out the details yet, but this may give me an introduction to mashing and save money.

Are there any special considerations i have missed? any suggestions?

i just realized that the enzymes supplied by the barley would be needed during the wheat mash, right? so i would have to add the extract at the beginning of the mash. how would this affect the amount of water needed during the mash?

One final question to anyone in the East Bay: what sort of water additives do you use with EBMUD water?

Thanks.
- Bryan Gros

Date: Wed, 28 Aug 91 12:32:22 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re an interesting epitaph

This sounds like the standard misbelief that alcohol is better than water if you're hot. "small beer" in that period was weak but unlikely to be infected, as it would generally be consumed as soon as it was finished (and the soldiers probably wouldn't have known if it were infected). It is

true that alcohol can make you sweat more, which can make you cooler /if the sweat evaporates/---not likely in the heavy uniforms of that period.

This belief shows up in interesting places, e.g. one of Kipling's "Barrack Room Ballads" telling of a British]politician[who visits India in

December and yaps about the "Asian Solar Myth"; he is "persuaded" to stay for a year and the rest of the poem is a listing of his various ailments, beginning

Imprimis, six weeks "liver"

(it came from drinking beer). [[instead of gin'n'tonics?]]

The odd thing about this remark is that Kipling generally defended the common soldier against the mistakes of officers and powerful civilians, but

he never quotes a soldier complaining about drinking India Pale Ale instead

of gin or rum. He also knew that hot work called for water instead of alcohol, hence "Gunga Din". Perhaps the epitaph was recommending water over

beer? (not bloody likely....)

Date: Wed, 28 Aug 91 15:53 EDT
From: Frank Tutzauer <COMFRANK@ubvmc.cc.buffalo.edu>
Subject: Too sweet? More hops!

Well, thanks to everyone who responded to my post about too-sweet beer. A couple people thought it MIGHT have been the yeast or the temperature or even the water, although a couple of people also said that these things definitely were NOT the problem. By far and away, the consensus was that hopped extracts are way underhopped, and the solution is to simply add more hops. I will do so on my next batch (an Irish dry stout) and will report back.

On a related note, I recently visited a local brewpub (Buffalo Brewpub) and ordered their Red Ale. It had a sweetness whose flavor was EXACTLY like mine. I, of course, had much more of the sweetness, rendering the beer undrinkable. Their's was certainly drinkable (very so), but the "quality" or "flavor" of the sweetness was identical to mine. Their description of the beer was "lightly hopped with a malty sweetness," making me think that my problem was indeed too much malt sweetness not offset by enough hop bitterness.

Thanks again,
- --frank

Date: Wed, 28 Aug 91 13:14:36 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Northwest Ale Festival

I recently received an invitation to attend the 5th annual Northwest Ale Festival which is held in Seattle from September 10-15. The event is sponsored by the Microbrew Appreciation Society, and takes place at Cooper's Ale House.

Have any HBD'ers in Seattle been to one of these in the past??
It sounds like a good time, and I was thinking of heading up there for a long weekend. Any info would be appreciated.

Thanks,
CR

Date: Wed, 28 Aug 91 16:06:02 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Screw-on caps

I understand that it takes a certain kind of luck to get crown caps to work on twist-off bottles and ordinary mortals shouldn't even bother trying.

So,

How about using the real screw-on/screw-off caps and their bottles? There are some really funky shaped bottles out there that take these caps.

I figure, boil the hell out of the caps, and they'll be fine.
Am I wrong?

Yes, I know I'd have to keep the bottles in the dark if they're clear, but hey, the light goes off in **my** refrigerator.

Prosit!
-Carl

Date: Wed, 28 Aug 91 15:31:21 PDT
From: "Norbert Vicente" <norbert@hprnhv.rose.hp.com>
Subject: Subscription Cancellation
Full-Name: "Norbert Vicente"

Can you please delete my name from the distribution list. Thanks....
- - -

```
~~~~~  
##### ~ Norbert Vicente(916) 785-5388 ~  
##### /_ _ ##### ~ Roseville Site Organization~  
##### / / /_ / ##### ~ 8020 Foothills Blvd.,Roseville, CA 95678 ~  
##### / ##### ~ HPDesk: Norbert (hprpcd) /HP5200/UX ~  
##### ~ Unix to Unix: norbert@hprpcd.rose.hp.com ~  
~~~~~
```

Date: Wed, 28 Aug 91 16:02:01 -0700
From: innet!phil@UCSD.EDU
Subject: Subscription Cancellation
To: !ucsd!homebrew%hpfcmi@hplabs.hp.com
cc:
Re: Fruit flavored ales

I recently visited the "Tied House" in San Jose that had a very refreshing summer sort of brew called "Passion Pale." The description said that it was their regular Pale Ale with Passion Fruit and a little Lemon added. I'd like to make something similar. I've made a few brews so the Pale part is no problem, but I have yet to venture off into the land of fruit. Papazian recommends adding the fruit when the wort has ceased boiling to achieve some level of pastuerization but avoid the pectin problem. OK, I can handle that. But, how much fruit do I add? I'll most likely wind up using juice, I haven't looked to see what's available yet, and lemons are no problem. I would like some recommendations so I don't overdo it the first time around. I have one remaining bottle of my "light American" brew that I plan to use as the base for this next brew, and I thought of adding a little fruit juice until I got something reasonable, but I'd still like to know what the boundaries are. Any help out there?

-phil duclos

Date: Wed, 28 Aug 91 19:31:43 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: What's the scoop on the new NYC brewpub?

I was in New York City last weekend, and as I had heard that a new brewpub was supposed to be opening up in August, I thought to drop in and quaff a few. The new place, called Zip City, is at 3 W. 18th St. just off of 5th Avenue. Needless to say, every time I called (212-366-6333) I got their answering machine saying "we are in and out, blah blah", and upon driving by that address I failed to see a sign or anything else indicating that their opening is imminent.

Does anyone out there in HBD-land know what the scoop is, and if they are having licensing difficulty or something like that? Such is only too often the case with these establishments...damn narrow-minded city governments! I have also heard they have several beers (lagers, fortunately) sitting in tanks awaiting consumption (I volunteer).

My quest for beer was not totally in vain; I found the Manhattan Brewing Co. in Soho and tried their 4 available beers. The "Light" seemed a bit sweet and bland, the "Stout" more like a Munich Dunkel Ale, and the "Bitter" really weird-tasting, like a liqueur but not as alcoholic; certainly not bitter enough to warrant putting it in this style. I thought their "Wheat" was OK, though, smoother and less bitter than Sam Adams. The "Amber" was sold out that night. Does anyone have some knowledge of these beers that could tell me if I got typical or atypical batches (or if I have zero palate)?

Kampai,

STEVE

- - -

Stephen Russell
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Bitnet: srussell@crnlmsc3.bitnet home: 607-273-7306

"He who would trade a little bit of freedom for safety shall have neither."

-- Benjamin Franklin

Date: Wed, 28 Aug 1991 19:36 CST
From: Laura Blomme <BLOMMEL@sask.usask.ca>
Subject: Uncompressed Cat's Meow

Hi,

I was wondering if anyone has an uncompressed copy of the recipe book:
The
Cat's Meow. My original copy has disappeared, and I can't find it
anywhere.
I'd really appreciate it if someone could mail that for me! But the copy
has to be uncompressed as I don't have a decompressor available! My
email
address is: in%"blommel@sask.usask.ca"

Thanks alot!!

Laura Blomme
University of Saskatchewan
Saskatoon, Saskatchewan
Canada

blommel@sask.usask.ca

Date: Wed, 28 Aug 91 09:50 CDT
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: Sassafras

To: Homebrew Digest
Fm: Jack Schmidling

Subject: Sassafras and Cnacer

Re: larryba@ingate.microsoft.COM
Subject: Root Beer

>Several months ago I talked with the Kemper head brewer) and he said that the sassafras extract comes from only a few licenced processors since the raw stuff is apparently quite carcinogenic.

Finding that the extract I am using makes no bones about "artificial" flavors and not having received any response to mail asking about them, I decided to look into doing the extracting myself and was disappointed, though not suprised to learn the above.

Can anyone document the carcinogenic aspect of sasafrass and what if anything is done to mitigate it?

>I looked in my local supermarket for some "hires extract" that my dad used way back when and all they had was some totally artificial and loaded with odd chemical components stuff from Shilling (i.e. no sassafras in it at all!)

The Hires Extract is now produced by:

Rainbow Flavors, Inc
Osage Beach, Mo 65056

It is marketed as "HOMBREW" brand and is the one I referred to above. I have a hard time believing that anything that require so little for such a powerful taste can be natural or non-toxic.

jack

Date: Thu, 29 Aug 1991 00:52:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Re: Yeast infection? (agar plate culture)

>From: Chris Shenton <chris@endgame.gsfc.nasa.gov>
>Subject: Yeast infection? (agar plate culture)

>I snarfed some unfiltered weizenbier from a brewpub and marked up an
>wort-agar plate with it a couple days ago. Now I find a couple funny
>looking areas on it, dark blue-green in the center with white
surrounding
>areas looking kinda furry. I assume this is *not* what I want?

>Seems kind of early to see any signs of life that I *want*; I would have
>thought it would take about a week to see desired critters. Can I just
let
>it hang out for a while and see if I get colonies along the streak line
I
>made, or will the plate get infected by these invaders?

>Anyone care to describe what a weizenbier yeast from Weihenstephen looks
>like? (furry, not green in the center, etc?)

Without a doubt you do not want any colonies that are coloured blue,
green or
anything other than white. It is unclear from your description if the
blue-green area is a separate entity from the surrounding white areas
which look
furry or if you are talking about one structure which has a blue-green
centre
and a surrounding white perimeter. If the first case is true then the
white
structures may be the yeast you desire (*S. delbrueckii*).

The blue-green monster is a contaminating mold. Just think what would
have
happened if you had simply scaled up the yeast slurry which you obtained
from
the pub and pitched it into fresh wort!! As far as timing is concerned, a
2-3
day incubation period may be sufficient to develop yeast colonies. This
would
be related to the temperature that the plates were kept at and the yeast
strain
itself. I have found *S. delbrueckii* to be a rapid grower.

The mold may also have been introduced during your culturing procedure.
All
wort & wort/agar must be pressure sterilized either in an autoclave or a
home
pressure cooker (minimum 15 psi for 20 mins). The petri dishes must be
obtained
sterile (irradiated plastic or baked glass). Once you are sure that all
equipment is sterile then the culturing environment is your next concern.
Wash
your hands with a deodorant soap and dry them with a fresh towel. Spray
the air
with a quick shot of Lysol and wait a few minutes. Do not talk, cough,
wheeze
etc. when lids are opened or when the petri dish lids are removed. Have a
flame

source in the culture area to quickly flame the necks of any glass containers holding sterile wort or a liquid yeast culture and to sterilize your innoculating looped needle. Essentially, be anal retentive.

S. delbrueckii colonies are white to cream coloured. They tend to be flatter than most *S. cerevisiae* colonies on malt agar in that they resemble pancakes more than domes. Furthermore the edges of *delbrueckii* colonies are uneven where *cerevisiae* colonies tend to be quite round (smooth, circular). They grow rapidly as mentioned above and have an uneven top surface (not smooth like *cerevisiae* domes). ...god I wish ascii graphics weren't so limited...

I'd recommend picking a well isolated colony which fits the given description and innoculating a 50 ml aliquot of sterile wort with it. After three days take a loop of this freshly grown batch of yeast and replat on malt agar. Reselect a healthy looking colony from this plate and innoculate sterile wort again. In a few days you can remove a small bit of this for a taste and you'll know then if you've purified *S. delbrueckii* by the presence (hopefully) of a nice clovelike essence. This of course can be done in duplicate or triplicate to increase your chances of getting what you want. It's not as difficult as it may sound.

Good luck and let us know how things pan out.

PS: I've tried many times to send you a letter directly but the letter was spooled back to me. Do you have another E-mail address I can try?

Mike Ligas
Waterdown, Ontario, Canada
ligas@sscvox.cis.mcmaster.ca

End of HOMEBREW Digest #712, 08/29/91

Date: Thu, 29 Aug 91 03:06:29 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)

> I brewed 3 batches over the entire summer. None in August.
> They were drinkable but not up to my usual cooler weather
> standard. All were pale ales (mjas o menos) done with London
> Wyeast. Is (are) there better yeast for the hot times of the
> year?

I have AC and kept it at 75F, and kept a water bath around my
fermenter; my friend had none and the temps varied but his basement
probably averaged 85F. I kept accusing him of using too much sugar
in his brews, but finally realized that temperature was the actual
culprit. He used various kinds of dry, unattenuative ale yeasts,
but all the brews had a distinctive, hard to explain, pseudo-cidery
flavor. Some of mine certainly had esters (banana), but nothing
near what his did. His spring brews had no such flavor.

draw your own conclusions.

- - - - -
> I've been wanting to try an oatmeal stout, but as I haven't been
> able to start brewing yet, could anyone tell me a good one to try?

Sam Smith's!

- - - - -
> Several months ago I talked with the Kemper head brewer)
> and he said that the sassafras extract comes from only a few
> licenced processors since the raw stuff is apparently quite
> carcinogenic.

I've got 3 ounces of sassafras root from the grocery store,
and it's sure not imitation! should I throw it out?

bb

- - - - -

Date: Thu, 29 Aug 91 06:39:52 CST
From: Rob <C08926RC@WUVM.D.Wustl.Edu>
Subject: State Regulations

>Missouri 3.2% by weight. Exception: 5% or "malt liquor"

Now I'm confused. Is that saying that 5% beer must be labeled as malt liquor? As far as I know, 5% beer (not malt liquor) is available everywhere, but on Sundays only 3.2% beer can be sold - and I don't know how true this is, since I've seen some 7-11s advertising 5% beer on Sunday...

Rob
C08926RC@WUVM.D

Date: Thu, 29 Aug 91 09:10:29 EDT
From: subotic@erim.org (Nik Subotic)
Subject: What does your club do?

Hi Bill,

In the last Homebrewer's Digest you asked about some club activities. Two interesting ones come to mind that our club (Ann Arbor Brewers Guild) has sponsored. One was called "bad brew." In this one, a series of additives was introduced into beer that approximated some brewing artifacts (large amount of esters, fusils, ethel alchohol, etc.) such that people can correspond tastes to these artifacts. This is an ongoing program and it has been very informative. Another activity that has been interesting is for the whole club to brew a specific recipe. We have done this with a number of recipes (an extract, partial mash, and full mash) such that everyone can get involved. We end up tasting the end product(s) and try to ascertain the differences in taste of the (presumably the same) beers. We then try to understand the differences in brewing techniques and see how they forment these differences. This has caused alot of good brewing technical interchange since one variable (the recipe) has now been fixed.

Hope this helps,

Nik

Date: Thu, 29 Aug 91 08:50:30 -0500
From: dbreiden@mentor.cc.purdue.edu
Subject: 2nd generation yeast & heresies

1. I made one of my finest beers using yeast I cultured from a friend's homebrew (thanks again, Ralph). Of course, he started with good yeast, but I am still amazed at how well the yeast stays in the bottom of the bottle even with a somewhat careless pouring.

The only thing about such an operation is that there are more chances for the stuff to get infected while you are culturing. But for me, culturing off finished brew (drink the beer, reculture the dregs), is far more efficient than trying to save slurry. No disrespect to Father Barleywine, but I can't imagine what effect the trub and spent gunk has on the next batch. It just doesn't sound natural.

2. Our local heretic posed the question of why the often benevolent (and equally often malevolent) Mother Nature would design a natural system that only occurs at unnatural temperatures. I suspect that our extracting sugars from the barley is UNnatural. That is, our Mother Earth intended for little baby plants to get the goodies inside the barley -- not a bunch of beer swilling humans. Thankfully, She is looking the other way while we work our own version of alchemy.

- --Danny

Date: Thu, 29 Aug 1991 10:04:22 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: yeast slurry

I guess I was a little unclear in my wording about saving the slurry from the primary. I realize that you can always culture a starter from the conditioned bottles. I also realize that you can stir up the slurry and save that. I've done both of those. There are a couple of parameters in this case that make me want to handle it differently.

The yeast has not flocculated very well, and I believe there is quite a bit of trub. So stirring up the slurry may give me a low yeast-to-trub ratio. Also, the most recently active yeast is still in suspension, not in the slurry. It seems to me the way to get the cleanest and most active yeast is to save a couple of pints when I rack to a new carboy before bottling.

Now the real question is why doesn't this yeast, Wyeast Chico Ale, settle out very well? Certainly Sierra Nevada Ales have a solid pack on the bottom of the bottle. *Someone* published a test report on Wyeast yeast, and Chico ale was said to be a low-medium flocculator, which seems to be the case. How does Sierra Nevada do it?

Russ Gelinias

Oh yeah, I'm going to IOWA for a vacation. Are there any restaraunt supply shops there? ;-))

Date: Thu, 29 Aug 91 10:12:42 EDT
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)
Subject: re enzyme temperatures

> speculate on the reasons why mother nature invented an enzyme system
which
> functions most efficiently at decidedly un-natural temperatures.

Stephen Jay Gould has written extensively on various aspects of this fallacy, and given it at least one elaborate name; you should definitely read as much of his work as you can find if you are trying to figure out "why nature invented" anything.

His basic observation is that nothing in nature is deliberate, or maximally efficient. Among the reasons for this are:

- evolution is accidental. Natural selection culls some traits and strengthens others, but not very strongly unless there's a massive [dis]advantage---ordinary variations generally aren't strong enough to be subject to selection. Populations drift and mutate, and often we can't even

make a good guess at why selection pushed in a certain direction (we don't

/know/ that giraffes evolved long necks to eat high leaves; there could have been some other force, or even accident, that let them fill this niche).

- nature has to cover a wide variety of conditions. A machine shop can be precise because everything is controlled; biology has to survive extremes of temperature, food, and water. An organism that can survive extremes is more likely to be around after a few decades than one that is very good at filling a narrow niche.

Another factor is simple thermodynamics: most chemical reactions go faster when heated. The better the enzymes can survive serious heat, the more likely the grain is to reproduce (see above); that they will actually work faster at this temperature is incidental. In fact, high-temp activity could be unhelpful, breaking down the starch faster than the resulting sugar can be assembled into cellulose---have you every seen your mash sprout?

Date: Thu, 29 Aug 1991 10:13:00 -0600
From: flowers@csrd.uiuc.edu
Subject: Contacting Norm Hardy and Rick Larson

Please excuse the interuption.

I am soory Rick, but I cannot seem to reach you by direct email. I will try again with the help of the local email guru.

Norm, mail to you did not come back to me. Did you receive a copy of your Germany series? Did I screw it up and now you won't talk to me? If you did not receive anything, I will contact said guru about your address also.

Maybe someone can put the series in the archive?

-cf
(flowers@csrd.uiuc.edu)

Date: Thu, 29 Aug 91 08:33:20 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: Re : heresies

Conn V. Copas enhances his heretical position by adding a new heresy to ones he's already espoused. However, I don't find anything heretical, nor even more than mildly controversial about what he says. I believe the key to profficient and successful brewing is an understanding of the processes involved and what parts the brewer wants to manipulate and why. The actual how of it isn't particularly important, and can employ whatever the brewer has available or can buy or fabricate.

Conn's newest heresy seems to revolve around the question of why would an enzyme system evolve that is most efficient at unnatural temperatures. The answer, to my mind, is that the definition of "most efficient" is different for us as brewers than for the barley plants that make those enzymes. Their concern (if plants have concern) for efficiency is with the enclosing system that provides energy for growth from starch without benefit of sunlight, which is a plant's primary energy pathway.

In this sense, "most efficient" is probably defined as that which provides the breakdown of starch at a pace that closely matches the rate of sugar consumption. The plant throttles this rate by generating the right level of enzyme concentration for about 60F to match this pace. That's why there's an ability for brewers to convert unmalted adjuncts at the higher temperature--the balance at 60F is a very high level for 150F. On the other hand, a plant can't make use of all that sugar in a matter of an hour, and it would be subject to rotting and vigorous consumption by animals.

--Darryl Richman

Date: Thu, 29 Aug 91 10:55:28 CDT
From: jlf@poplar.cray.com (John Freeman)
Subject: Fruit beers

> Papazian
> recommends adding the fruit when the wort has ceased boiling to achieve
some
> level of pastuerization but avoid the pectin problem. OK, I can handle
that.
> But, how much fruit do I add? I'll most likely wind up using juice, I
haven't
> looked to see what's available yet, and lemons are no problem. I would
like
> some recommendations so I don't overdo it the first time around. I have
> one remaining bottle of my "light American" brew that I plan to use as
the
> base for this next brew, and I thought of adding a little fruit juice
until
> I got something reasonable, but I'd still like to know what the
boundaries
> are. Any help out there?
>
> -phil duclos

If you're going to buy fruit to flavor your beer, I'd recommend you buy
fruit juice. What I did recently was to add one quart of blueberry
juice to one gallon of pale ale - the rest of the ale was bottled as
usual. I did this in the secondary fermenter, not the primary like you
would have to do to sterilize fruit. Specifically, I added the juice
when I racked off the rest of the ale for bottling. It then fermented
a couple more weeks.

The only deficiency is that the blueberry flavor does not come out
without a little sweetness. So, when I serve Bluebeerd, I add a
teaspoon of sugar to each glass in the form of syrup.

As far as proportions, with blueberry I think it's hard to overdo the
fruit. At 25% juice, it is barely noticeable as a blueberry flavor - I
taste something, but can't identify it as blueberry till I add the
sugar.

Date: Thu, 29 Aug 91 16:06 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: zip city pub

Date: 29-Aug-91 Time: 12:05 PM Msg: EXT01780

Hi,
I called Zip City Brewpub, and also got the answering machine. I had
heard that
they weren't going to open until late August, but you know how starting
businesses goes :) If they aren't open by October or November, then I'd
worry.
RDWHAH until they do open.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Thu Aug 29 08:47:54 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: HBD #712 Crown Caps on twist off bottles

>From: eisen@kopf.HQ.Ileaf.COM (Carl West)

I understand that it takes a certain kind of luck to get crown caps to work on twist-off bottles and ordinary mortals shouldn't even bother trying.

In my past life as an extract brewer, I always used recycled twist off bottles and capped them with regular crown caps. After the 4-5th bottling the edges of the threads started chipping and they became a bear to twist off (gee, i had to use a church key). So I would tossed them and get another batch. Big deal.

Nowdays I use soda kegs for regular consumption and shorty seltzer bottles (styrofoam wrapped, platic screw caps) for transporting beer to social functions. The bottles seem infinitely reusable and the styrofoam sides keep the beer at temp longer. Plus a pint bottle is soo compact! I have not conditioned beer in one of these, but I can't see any reason why it wouldn't work just fine. Be careful boiling polyethylene caps: they might warp. Cold sanitization (bleach) might be better.

Yes, the lights are off in my fridge as well when the door is shut.

Cheers.

Date: Thu, 29 Aug 91 10:28:22 pdt
From: Bill Spikes <spikes@sc.hp.com>
Subject: Re: Homebrew Digest #712 (August 29, 1991)

Please delete me from the Homebrew Digest.

Thank You,

Bill

Date: Thu, 29 Aug 91 12:48:08 EDT
From: Andrew Lawson <lawson@ra.nrl.navy.mil>
Subject: Sassafras

> Can anyone document the carcinogenic aspect of sassafras and
> what if anything is done to mitigate it?

The carcinogenic ingredient in sassafras is safrol. It is confirmed to be carcinogenic, though I forget what type of cancer it is implicated in. It can be removed from the extraction, but I don't know how.

> I have a hard time believing that anything that
> require so little for such a powerful taste can be natural
> or non-toxic.

Try tabasco :-)

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+-----+
| Drew Lawson | If you're not part of the solution, |
| lawson@ra.nrl.navy.mil | you're part of the precipitate |
+-----+
```

Date: Thu, 29 Aug 91 11:19:47 PDT
From: keng@ic.MENTORG.COM (Ken Giles)
Subject: Re: heresies

In HBD #712, Conn Copas <C.V.Copas@loughborough.ac.uk> says:

> Apologies if I gave anyone the impression that I posted my heretical
> thoughts for the sake of being frivolously controversial.

I think most people would agree that it's healthy to question the
necessity of
dogmatic procedures. Hopefully the dogma will be replaced with scientific
principle. However, there will always remain some subjectivity as to the
effect
of the application of those principles.

> d) By implication, I was encouraging more experimentation in
homebrewing.
> As someone said recently, they preferred to brew 'empirically'. In
other
> words, if the technique can't stand up to the scrutiny of a double-
blind
> tasting comparison, it is questionable.

Agreed. However, you can't blindly rely on the double-blinds of others. I
know
plenty of beer enthusiasts who just can't distinguish certain flavors. I
consider phenols in a pale ale to be a fault. Others will never notice
it.

> Oh, and I have dreamt up another heresy, which is that mashing
temperatures
> are not as critical as we are often led to believe (once again, it
helps to
> know what you are doing if you intend to mash cool). It's interesting
to
> speculate on the reasons why mother nature invented an enzyme system
which
> functions most efficiently at decidedly un-natural temperatures. About
the
> only natural situation I can think of is when a heap of grain is
composting
> on the ground. Any thoughts ?

When brewers and brewing textbooks say 'enzyme efficiency', aren't they
really
saying 'enzyme efficiency during mashing'? The temperature of the mash is
partially intended to destroy (gelatinize) the kernal and dissolve its
carbohydrates. This is not the same goal as the life-processes for which
the
enzymes were intended, where less mechanical action is involved. So, I
don't
find it odd that the mash efficiency temperature of enzymes would be
different
from the life-process efficiency temperature of those same enzymes.

And I suspect that if you go ahead and sparge the contents of your
compost
heap, you will get a fermentable fluid. :-)

kg.

Date: Thu, 29 Aug 1991 14:22:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Attention Chris Shenton

First an apology to all HD readers for using up some bandwidth for a personal letter but I'm unable to reach Chris via E-mail so this is my only option. The good news is that the discussion to follow is mostly about beer.

>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>
(personal communication)
>Thanks for all the info... The blue spot is surrounded by a white furry perimeter, and it's at the edges of the plate; the plate has condensation
>in it so I've inverted it to keep the water off the agar; is this wise?
My
>guess is that the condensation absorbed something from outside, then
>dribbled onto the edges of the agar. I sterilized the agar-filled plates by
>steaming for 30 minutes; this seems to have worked as the center of the agar is infection-free. Next time I could try pressure cooking.

>My stock email address is chris@asylum.gsfc.nasa.gov. You should be able to
>replace asylum with endgame with identical results. Other machines which
>forward to me include condor, falcon, xorn, dragon, and gryphon. Failing
>all those, you can send to my home unix box, but I don't read there as
>often: uunet!media!thanatos!chris. If you go that last route, could you
>also send me a copy of your bounceback message?

Well Chris, I tried to respond to this via the asylum and again my message was spooled back. The following is the bounceback message containing my reply.

From: IN%"MAILER@SCFVM.BITNET" "Network Mailer" 29-AUG-1991 12:05:30.62
To:LIGAS@SSCvax.CIS.McMaster.CA
CC:
Subj: mail delivery error

Return-path: <MAILER@SCFVM.BITNET>
Received: from SCFVM.BITNET (MAILER@SCFVM) by SSCvax.CIS.McMaster.CA with PMDF#10660; Thu, 29 Aug 1991 12:05 EDT
Received: from SCFVM.BITNET by SCFVM.BITNET (Mailer R2.07) with BSMTMP id 4243;
Thu, 29 Aug 91 12:05:28 EDT

Date: Thu, 29 Aug 91 12:05:28 EDT
From: Network Mailer <MAILER@SCFVM.BITNET>
Subject: mail delivery error
To: LIGAS@SSCvax.CIS.McMaster.CA
Message-id: <81189DEDE0C4538F@SSCvax.CIS.McMaster.CA>
X-Envelope-to: LIGAS

Batch SMTP transaction log follows:

```
220 SCFVM.BITNET Columbia MAILER R2.07 BSMTTP service ready.
050 HELO SSCvax.CIS.McMaster.CA
501-SSCvax.CIS.McMaster.CA is bogus for a file with RSCS origin MCMaster
LIGAS
501
050 TICK 0001
250 0001 ... that's the ticket.
050 MAIL FROM:<LIGAS@SSCvax.CIS.McMaster.CA>
500 Command ignored due to a previous error.
050 RCPT TO:<chris@asylum.gsfc.nasa.gov>
500 Command ignored due to a previous error.
050 DATA
354 Start mail input. End with <crLf>.<crLf>
451 Request aborted: command out of sequence
050 QUIT
221 SCFVM.BITNET Columbia MAILER BSMTTP service done.
```

Original message follows:

Received: from SSCvax.CIS.McMaster.CA (LIGAS) by SCFVM.BITNET (Mailer R2.07)
with BSMTTP id 4242; Thu, 29 Aug 91 12:05:28 EDT

Date: Thu, 29 Aug 1991 12:04 EDT
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Furry Things
To: chris@asylum.gsfc.nasa.gov
Message-id: <80F1240880C45E98@SSCvax.CIS.McMaster.CA>
X-Envelope-to: chris@asylum.gsfc.nasa.gov
X-VMS-To: IN%"chris@asylum.gsfc.nasa.gov"

Chris:

I'd avoid anything furry. Sounds like the white stuff is also mold.

Another suggestion is to get more of the yeast slurry from the Weizenbier and add 2-5 mls of it to 50 mls of sterile wort. See if the yeast can get going in this environment and then streak out a few plates of this culture.

The one problem I foresee is that most authentic Weizens are naturally conditioned with a lager yeast which is added at the time of priming. You may be wasting your energy if that is the case with the beer from which you are getting the yeast.

Send me your snail-mail address and I'll mail you pure *S. delbrueckii* when the weather cools down a bit (to ensure viability when the vials arrive).

Take care,
Mike

PS: Incubate your plates upside-down from the beginning.

Date: Thu, 29 Aug 91 10:37:56 PDT
From: Clarence Dold <dold@tsdold.Convergent.COM>
Subject:

From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Screw-on caps

> How about using the real screw-on/screw-off caps and their bottles?

In Australia, most beer is in screw-top bottles. They have very few of our 'long necks'. Homebrewers use a thinner cap, labelled 'twist off' on the package, which is pressed on with a standard bench press capper.

I have tried some of these on American screw top bottles. It requires a lot of pressure to put them on, but they do work.

- - -
- - - -

Clarence A Dold - dold@tsmiti.Convergent.COM
...pyramid!ctnews!tsmiti!dold

Date: Thu, 29 Aug 91 11:28:14 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Nature's Way

Conn Copas writes :

>It's bemusing to
>read posts in which people describe how they have conscientiously
chilled
>the wort, then pitched the yeast straight in on top !

OK, I'll bite.
What's unusual about chilling wort and putting yeast on top??

>It's interesting to
>speculate on the reasons why mother nature invented an enzyme system
which
>functions most efficiently at decidedly un-natural temperatures.

Mother Nature would not have optimized the enzyme system for grain to
make
beer. She would optimize the system such that grain could best make more
grain. As far as the unsuspecting little barley kernels are concerned,
that
enzyme system is what will allow it to nourish itself during the early
days
of spring while it begins to sprout. The little bit of starch in the
grain
must sustain the fledgling plant until it is able to photosynthesize.
Thus
it must be doled out slowly - not converted all at once as we brewer's
strive
for. It follows that the strains best adapted to survive the germination
phase would prevail. (Until, of course, man steps in and mucks around
with
everything.) As brewers, we are very fortunate that our goals require
only
a small, easily achieved deviation from nature's course.

In fact, we should be grateful that some deviation is necessary. For if
the
conditions required for making beer were too "natural", then all the
grains
would be turning themselves into beer in the fields, and then where would
we
be??? :-)

Cheers,
CR

Date: Thu, 29 Aug 91 14:38:03 EDT
From: hersh@expo.lcs.mit.edu
Subject: Conn's heresies

Regarding Conn's heresies part d)

>In other words, if the technique can't stand up to the scrutiny of a double-blind tasting comparison, it is questionable.

Conn it depends a lot on whose doing the tasting. If your palatte is untrained, or insensitive or both, then obviously off flavors deriving from brewing technique don't matter. Then again perhaps neither does recipe formulation (in the extreme, see my signature) so why not brew Miller clones??

We do Dr. Beer trinaing sessions (me & Steve Stroud) and find that some people just aren't sensitive to certain substances. Others just don't know what to look for or how to sort out and identify what it is they're tasting. My personal experience is that after trainign my palette some I began to detect off flavors in beers I was making that I hadn't recognized for what they were previously. Adjustment of my brewing technique eliminated these.

Also in d) you say
>It's bemusing to
>read posts in which people describe how they have conscientiously chilled
>the wort, then pitched the yeast straight in on top !

What do you mean by this?? I'm not sure what youre describing and/or criticizing here.

- JaH

--

assume that you are moderate in everything.
you now have an eXcess of moderation, a contradiction.

eXcessiveness is clearly the way to go...

Date: 29 Aug 91 12:09:11 EDT (Thu)
From: GC Woods <gcw@garage.att.com>

Subject: Conn's heresies

For the NJ area folks, a new supply store is scheduled to open around August 15th.

The Home Brewery of New Jersey
118 Fort Lee Road
Teaneck, NJ 07666
1-800-426-BREW

They also have locations in CA, MO and NV.

A quote from the catalog, "We do not sell beer or wine ingredients to minors. Its not illegal, it's just not right; so if you are under 21, please don't order". The founder (Sam Wammack) is an ex-cop, so watch out if you visit the Ozark, MO store.

Just out of curiosity, do many of the under 21 HBD readers ever have any problems ordering supplies?

Date: Thu, 29 Aug 1991 14:54:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Attention Ross

Sorry again HD readers but I've lost an address to which I need to reply
to and
this is the only route I can use to retrieve it.

Ross...I got your letter about lager yeast. Are you out there??!! Send me
your
E-mail address ASAP.

Mike

Date: Thu, 29 Aug 91 16:47 CDT
From: ihlpl!korz@att.att.com
Subject: Un-natural?

Conn writes:

>Oh, and I have dreamt up another heresy, which is that mashing
temperatures
>are not as critical as we are often led to believe (once again, it helps
to
>know what you are doing if you intend to mash cool). It's interesting to
>speculate on the reasons why mother nature invented an enzyme system
which
>functions most efficiently at decidedly un-natural temperatures. About
the
>only natural situation I can think of is when a heap of grain is
composting
>on the ground. Any thoughts ?

Nature never meant for the enzymes to change the starch to sugar as
quickly
as we do. It meant for the starch to be converted to sugar only at the
rate
at which the growing barley plant can use it. Nice try, but I'm just too
relaxed to get short-circuited at this point in time.

Al.

P.S. I'd like to propose that the Homebrew Digest recognize the Baltic
states as independent republics.

Date: Thu, 29 Aug 1991 17:47:23 EDT
From: FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu>
Subject: Yeast Caking, Aluminum, and "Oh no not AGAIN!"

This one is for all of you who groan every time you see a Father B. posting...

It has been a while since I proclaimed again my heretical belief in the brew without sanity philosophy. There has been a lot of discussion of using yeast from the bottom of the fermenter, and to keep my dirty fingers in the discussion I'd like to raise a few points:

- 1) Try racking off your beer for bottling just as you finish the preparations for your next brew, and within 20 minutes of uncovering the yeast cake, pour in your next (cooled) batch of wort. Close your eyes if necessary so you won't see the brown ring of scuzze on the walls of your fermenter. Pray to your favorite deity or just stare at a spot on your wall. Stick on the fermentation lock and don't even look at that carbouy until tomorrow. I guarantee that a good yeast batch will produce a couple (I've tried 11) sequential batches of beer, and that the dried dead yeasties on the walls of your carbouy will not be (detectably) detrimental. Some final suggestions: ferment as cold as possible, and use a good yeast.
- 2) Be really careful when storing trub in your refrigerator unless you really enjoy cleaning dried malt substance/yeast off your refrigerator/vegetables/catsup bottles. Just a warning
- 3) Try keeping a culture (adding yeast cake to fresh wort) instead, using about 1/2 - 1 cup yeast of good texture to about 3/4 gallon wort. This will last a while, and you don't need to worry too much about catching the yeast in log phase (i.e. 2 - 3 days old).
- 4) Please don't sanitize everything (anything!). Keep your equipment clean, free of deposits, and above all dry in storage. I know you don't want to hear it from me again, but you really don't need to bleach/boil/Campden/irradiate items used in typical brewing. Culturing yeast is an entirely different ball game.

The "Oh no not AGAIN" was in reference to the Great Aluminum Debate. There have been many many MANY postings about whether aluminum will discolor wort/beer, cause Alzheimer's Disease, and everything else that our diverse collection of posters could blue-sky. Aluminum will dissolve into aqueous solutions, particularly acidic ones (like beer), but my personal philosophy is that aluminum exposed to beer (wort) before fermentation will dissolve in it and then be efficiently sucked up (chelated) by the hordes of yeasties which pass the total wort volume through themselves many times over during the course of a brew. Admittedly, you are drinking some of these yeasties too in

your final beer, but most sit languidly on the bottom. Relax, use
aluminum,
and worry about the carcinogenic compounds you run into at high
concentrations
at work every day.
Ah, another diatribe smoking out of the keyboard! Please, flame me!
I thrive on abuse.

Father Barleywine

Date: Thu, 29 Aug 91 18:47:39 CDT
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>
Subject: Chlorine/pH meter, Mashing pot

Chlorine/pH meter:

I came across a catalog that contained a combination chlorine/pH meter for use with swimming pools. It's about \$50. Has anyone tried one of these? Are they accurate enough? Seems like it would be real handy.

Mashing pot:

Has anyone tried mashing pot? ...just kidding...
Seriously, what size pot is needed to mash, say, 10 lbs of grain?
I already have a 10 gal SS pot to boil in. Is a 5 gal SS pot large enough
for mashing a maximum of 10 lbs of grain?

Darren E. Evans-Young
The University of Alabama

-----*
| Darren Evans-Young, Sys Prg BITNET: DARREN@UA1VM.BITNET |
| The University of Alabama Internet: DARREN@UA1VM.UA.EDU |
| Seebeck Computer Center Phone: (205)348-3988 / 5380 |
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |

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-----*

Date: Thu, 29 Aug 91 23:29 EDT
From: rob@maccs.dcss.mcmaster.ca (Rob McDonald)
Subject: Beer Tasting

I have decided to invite a few homebrewing acquaintances over for a "Beer Tasting Session". To the best of my knowledge this is a first for all of us. I intend to ask each participant to bring two bottles, preferably homebrew, but possibly a favorite commercial product for comparison. How do you conduct tastings? What might you suggest that would contribute to the event? One person has suggested that I provide score sheets so that we can rate the brews, then compare, and have a record for the future. Does anybody have a sample of such a rating sheet? (Preferably electronic, though you could fax it to me, we are in the midst of a mail strike right now).

What about munchies, anything special you recommend? (nothing too mouth numbing for obvious reasons :-).

All suggestions welcome, if you are within reasonable distance of Burlington, Ontario, Canada, and wish to attend (no date set, probably mid to late September) send me an email message.

.....rob

EMAIL: rob@maccs.dcss.mcmaster.ca<<< Standard Disclaimers Apply >>>
ARCHAIC: Digisonix, 2326 Redfern Rd., Burlington, Ontario, Canada, L7R 1X3.

Date: Thu, 29 Aug 91 10:54 CDT
From: arf@ddsw1.mcs.com (Jack Schmidling)
Subject: Infection

To: Homebrew Digest
Fm: Jack Schmidling

RE: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Re: Yeast infection? (agar plate culture)

>All wort & wort/agar must be pressure sterilized either in an autoclave or a home pressure cooker (minimum 15 psi for 20 mins). The petri dishes must be obtained sterile (irradiated plastic or baked glass).

Aside from the environmentally unfriendly use of throw-away petri dishes, I would like to point out that I have been sterilizing glass petri dishes in a microwave oven with good results.

A few drops of water in the bottom create steam and, I suppose, limit the temperature but I suspect the critters get "nuked" directly.

Has anybody done any research on this technique? My work is strictly amateur and I have not the equipment nor inclination to test it thoroughly.

jack

ZZ

>

Date: Fri, 30 Aug 91 08:16:41 +0300
From: George Zengin <s1638090@techst02.technion.ac.il>
Subject: Remove me from this list

It's been the n-th letter that i've sent you to just say :

"Please, remove me from this mailing list."

I've sent this to homebrew-request@... but an auto-answering program
always
tells me that i'm accepted to this list, etc.

Sorry, guys on the list, but i have to do this this way.

Thanx in advance.

George
s1638090@techst02.technion.ac.il

Date: Thu, 29 Aug 91 22:46:53 PDT
From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>
Subject: Re: DMS

> I believed that while chilling the wort became infected with dimelhye
> sulfide (DMS) before pitching.

[Just to clarify things, DMS is a chemical, and not a living organism.
However, a bacterial infection of the wort could cause "large" amounts
of DMS to be produced.]

> Does it have an effect on the taste or
> smell on the final product?

I've been told that, in high concentrations, DMS can give beer a
hint of "cooked vegetables" or "shellfish". Perhaps someone who knows
more can give a better description.

If you're interested in finding about what causes various
off-flavors, you may want to get a copy of the 1987 special issue of
Zymurgy, which is entirely dedicated to "troubleshooting" problems with
beer flavor. The special issues of Zymurgy seem to get periodically
reprinted, and should be available at your local beer supply store (if
not, mail-order places have it). However, note that they're not cheap,
being about \$8.00 for a 64-page magazine (in the case of the 1987
issue), but I think that they're worth it if you plan to do any serious
beer-brewing.

-- Darryl Okahata
Internet: darrylo@sr.hp.com

DISCLAIMER: this message is the author's personal opinion and does not
constitute the support, opinion or policy of Hewlett-Packard or of the
little green men that have been following him all day.

End of HOMEBREW Digest #713, 08/30/91

Date: Fri, 30 Aug 1991 6:52:59 -0400 (EDT)

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: Tropical breweries

OK, I know that temperature is important during fermentation. Part of
my
question was HOW DO THEY BREW GOOD BEER IN THE TROPICS? I know they don't
AC the whole plant, for I've been to several breweries in Mexico, Belize
and
Honduras. I also like "fresh" SINGHA. Is it water? (;-[)

Ted

Date: Fri, 30 Aug 91 08:57:47 EDT
From: card@apollo.hp.com
Subject: 33 quart brewpots in Mass

After looking "everywhere" for a 33 quart ceramic on steel brewpot, I finally decided yesterday to go mail-order and ordered it Great Fermentations for 32.95 plus ~ 7.00 postage/handling.

Well, while out shopping with my wife last evening at KITCHENS ETCETERA, they had the very same pot (with a canning insert) for \$34.95!

%^#@&^

Oh well, that's \$5 for the economy.

/Mal Card

p.s.

BTW, I wasn't that impressed with the handles. As I picked it up and exerted a little pressure the handles seemed to move a bit, and you could hear the ceramic crunching.

Moving 5 1/2 gallons of boiling wort from my stovetop to the sink for cooling might spell D-I-S-A-S-T-E-R.

Any experiences out there?

Date: Fri, 30 Aug 1991 09:21:16 -0600

From: flowers@csrd.uiuc.edu

Subject: Natural conditions for enzymes

>In fact, we should be grateful that some deviation is necessary. For if
the
>conditions required for making beer were too "natural", then all the
grains
>would be turning themselves into beer in the fields, and then where
would we
>be??? :-)

Heaven?

-cf

Date: Fri, 30 Aug 1991 09:31:25 -0600
From: flowers@csrd.uiuc.edu
Subject: Abuse

> Ah, another diatribe smoking out of the keyboard! Please, flame me!
>I thrive on abuse.
>
>Father Barleywine

Your mother was a stout. :-):-)

-Craig Flowers (flowers@csrd.uiuc.edu)

Date: Fri, 30 Aug 91 09:16:07 -0600
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)
Subject: iodine test

I've been mashing for a while now and have got the process down from eight to six hours. Naturally, I'm looking for ways to further streamline the process. Right now, the largest chunk of time involved is in the actual starch conversion. I use Miller as my primary homebrewing reference. As you may know, he doesn't believe in iodine tests for starch conversion. Also, he often calls for two hour starch conversion rests.

I think Miller's two hours is often out of line. I've had one brew which fermented down to an OG of 1.005 and another that reached 1.002! There's a dry beer for you (but this one has flavor!). This suggests to me that I've overconverted the starch and may be able to get by with a shorter starch conversion rest. But I don't know how to conduct such a test.

Would someone please instruct me on the mechanics of performing such a test and how to interpret the results? Also any discussion of the limitations of the test would be appreciated.

Don McDaniel

Date: Fri, 30 Aug 91 09:20:23 EDT
From: Thomas Conner <SYSTCT%GSU.EDU@CUNYVM.CUNY.EDU>
Subject: Rotten-egg aroma

I'm using liquid yeast for the first time (Wyeast Bohemian 2124) to make Rocky Raccoon Lager. Thirty-six hours after pitching, an almost frantic glug rate was achieved, but unfortunately, it was accompanied by a sweet, rotten-egg smell. Papazian says this is not unusual and that it can be avoided by changing yeast, but he says nothing about the impact on the current batch. Is this merely a passing phase? Will the brew be drinkable, or should it be reserved for slug bait?

Any advice would be greatly appreciated. Thanks.

Tom Conner

Date: Fri, 30 Aug 91 11:59 EDT
From: TPH@PSUVM.PSU.EDU
Subject: Re: Homebrew Digest #713 (August 30, 1991)

Harry,
Thanks a million for the birthday greeting. What a wonderful surprise.
What is happening with the chair???? How are you? I am off to see
my father in Florida and will be back next week. Hi to Marianna.
Cheers,
Tom

Date: Fri, 30 Aug 91 09:20:25 PDT
From: tima@apd.MENTORG.COM (Tim Anderson)
Subject: Baltic Beer?

Al writes:

> P.S. I'd like to propose that the Homebrew Digest recognize the Baltic
> states as independent republics.

Now hold on just a minute here. Freedom, independence, security and
dignity
are fine, but what about the things that really matter? Before we go
jumping on
any political bandwagons, we need answers to a few questions.
To wit:

1. I have never tasted Lithuanian, Latvian or Estonian beer. How good
is it?
What styles do they produce?
2. Was their beer better before Soviet annexation, or has it improved?
3. Do their legislatures recognize the sanctity of Home Brewing?
4. Are any of their leaders actual Home Brewers (or Brewers of any sort)
?
5. Have they endorsed the proposal that Brewing become an Olympic event
(as
a replacement for synchronized turtle roping)?

The pro-wine American press has deliberately withheld this information.
Until
we get answers, I say we withhold our endorsement.

tim

Date: Fri Aug 30 09:45:25 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: HBD #713, Straight dope on mashing pot

|>From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>

|Has anyone tried mashing pot? ...just kidding...
|Seriously, what size pot is needed to mash, say, 10 lbs of grain?
|I already have a 10 gal SS pot to boil in. Is a 5 gal SS pot large
|enough
|for mashing a maximum of 10 lbs of grain?

I got a 20qt SS pot for holding sparge water, but started mashing in it.
It seems to hold 8lb of grain doing a papazian style step mash. It might
get
a little tight with 10-12lb of grain. However, it turns out to be pretty
easy to step mash Miller style (stir crazy, while applying heat in 2
minute
increments, etc) - and it should easily hold 10-12 lb of grain.

Date: Fri, 30 Aug 91 10:10:20 PDT
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: Simple yeast recycling

Just to throw my humble opinion onto the growing pile:

Due to the expense of liquid yeast and the difficiency of my salary, I am forced to reuse the previous yeast several times. My first step is to prepare several steril wort solutions for use in making starters for pitching. I take about 1.5 cups of dried malt extract, boil in about 2.5 pints of plain filtered tap water for about 45 min to an hour, with 0.25oz bitter hops(I used Bullions). Pour the boiling hot mixture through a strainer into sanitized 12oz beer bottles. It makes about 5 full bottles. If you fill it all the way to the top and cap immediatly, it will leave a 1.5in vacuum gap when it cools down. Make sure those bottles are preheated and are not on a cold countertop, or the sudden thermal gradient will crack them. Store the cooled bottles in the fridge until you need them. They shouldn't go bad if you fill them while the wort is still boiling hot.

To use, I crack open a steril wort bottle and pour it into a sanitized wine bottle, fitted with a fermentation lock. Add whatever yeast you like. I use this for Wyeast packets to increase the pitching volume. Within a day or two, it should be revin' up and ready to go. The last batch of beer I made began bubbling within hour, and was *violently* active within four. Fermentation was completed in two days.

I've also used a Yeast Bank in conjunction with the starter. I put a bit of the steril wort into a test tube, and added a bit of the yeast to it. It will ferment for a couple of days, and flocculate to the bottom. Pour off the top beer, add a bit of the included solution (glycerine?), shake to coat the yeast, and freeze. Bingo! You have yeast for your next starter without having to worry about slurries or trub. Notice that the yeast bank provides yeast for the starter, which provides more yeast for the yeast bank...

When I brew within a few days of the last batch, I just grab a cup of slurry from the previous batch and store it in the fridge. When this much yeast is added to the wort, I usually get violent ferments starting in an hour or two.

The whole point of this confession is that I am far too lazy to prepare a fresh starter for each batch. The prepared steril wort really makes thing easier.

Chad
chad@mpl.ucsd.edu

Date: Fri Aug 30 11:03:03 1991
From: larryba@ingate.microsoft.COM
Subject: Yeast reuse secrets

This is really annoying: Just how do I address a letter directly to Father Barleywine? The following and several permutations were all bounced back.

To: uunet!rransom@bchml.aclcb.prudue.edu
Subject: Yeast reuse secrets

Mr BarleyWine:

You alluded to phases of yeast growth. Can you fill me in with some more details? Is there a good reference?

I collect the yeast portion of my primary cake. Ususally I can keep the trub to a reasonable minimum by letting things settle naturally, leave in a pint of wort after racking and swirling to stir up the top layer of yeast. This doesn't always work since sometimes I rack too soon and things haven't settled in nice layers. When this works, however, I get a fat looking tan gloop that stores in the refer (35f) under a little wort (1:1) for a couple of weeks and almost explodes when dumped into the fresh batch o beer. It is most satisfying to be at high krausen in 4 hours and be fermented out in 2-5 days (ale vs lager).

Does this sound reasonable? Sometimes it takes 6-8 weeks till the next batch - yeast stored under these circumstances don't seem to survive as well. Would storing under a couple o quarts of wort be better? Would it be better to store under fresh unfermented wort - or is it better to replace the old wort with fresh stuff a couple of days prior to the brew to re-activate?

I want to do a series of lagers. I have a good secondary yeast cake in a 5 gal carboy, I am thinking of transferring it to my 7.5 gal one for the rest of the lagers and pitch ala your suggestion. One question: do you chill, let settle and rack off the trub before dumping the new wort onto your yeast cake to avoid trub accumulation?

Using your scheme, one would pretty much let the beer sit & condition/lager until ready to brew the next batch, regardless of how long the ferment took.

Right?

Thanks

Date: 30 Aug 91 14:36:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>
Subject: Caps for pop bottles.

Alright already. I'm going to try to bottle some homebrew and some homemade soda in plastic pop bottles. I have a small collection of one and two liter bottles. What I need is caps. Most of those bottles came with the aluminum caps and they don't hold pressure so well as the plastic ones.

I have patiently clipped the rings left after unscrewing the cap for the first time from all the bottles. Now, where can I get some replacement caps. Does it take a special machine to install new twist off and leave a little ring caps, or do they just screw on and then break when screwed off.

Even the plastic caps won't last very long, and I have a raft of 16 ounce plastic bottles I'm intending on using for transportation of homebrew. Caps! I need caps! I don't want my "MTV," I want my CAPS.

Thanks to any or all who respond.

Dan Graham, WA6CNN
Beer made with the Derry air.

Date: Fri, 30 Aug 91 11:46:52 PDT
From: greg@cemax.com (Greg Wageman)
Subject: re: 2nd generation yeast & heresies

dbreiden@mentor.cc.purdue.edu writes:

>2. Our local heretic posed the question of why the often benevolent
(and
>equally often malevolent) Mother Nature would design a natural system
that
>only occurs at unnatural temperatures. I suspect that our extracting
sugars
>from the barley is UNnatural. That is, our Mother Earth intended for
>little baby plants to get the goodies inside the barley -- not a bunch
>of beer swilling humans. Thankfully, She is looking the other way while
>we work our own version of alchemy.

Ah, but the enzymatic conversion of starches to sugars DOES occur at
"natural" temperatures-- just a heck of a lot more slowly. As you say,
Mother Nature's reason for the reactions in the first place is to
nurture that little baby barley plant. The plant only needs the sugars
a little at a time, over a period of days or weeks.

We homebrewers, on the other hand, are an impatient lot. We want it
all converted right now, not over the time period it takes the barley
sprout to grow leaves large enough for photosynthesis to support
it. What we're doing with those "unnatural" temperatures is simply
speeding up the natural process.

-Greg (cemax!greg@sj.ate.slb.com)

Date: Fri, 30 Aug 91 11:49:22 PDT
From: bgros@sensitivity.berkeley.edu (Bryan Gros)
Subject: sterilization

My homebrew supplier gave me a bottle of Chlorinated Trisodium Phosphate. It is labelled a bacteriacide. Is this stuff the best thing, or should i used something else (Camden tablets). Also, how do you use it? so far i've just been rinsing everything off with it and then rinsing good in cold tap water. Should I be soaking things for a long time? do i need to rinse? I have two brews and no problems so far.

- Bryan

p.s. thanks for the replys on the wheat mash.

Date: Fri, 30 Aug 91 17:18:05 -0400
From: buchman@marva2.ENET.DEC.COM (Dances with Workstations)
Subject: Summary of replies re: Stout Bombs

Hi,

Thanks to the many responses on my overcarbonating stout. If you remember, I had a version of Toad Spit Stout (called Empirical Stout) whose ending gravity seemed high (1.020). Three days after bottling, a bottle that I opened was a mild gusher, so I yelled for help, lest I end up brewing a small arsenal of stout bombs.

I got about five or six responses--thanks! Here's a summary:

a) Several folks said not to worry about it; that a final gravity of 1.020 is not too high for a stout; and that ales frequently finish carbon-

ating in just a few days, particularly when the weather has been warm.

b) Most added that there is no problem in taking a specific gravity from the bottled beer as long as bubbles are not forming on the large, moving part of the hydrometer; doesn't matter if there are bubbles around the scale. Chip Hitchcock recommended first pouring the beer straight

into a glass to kick up a big head, then letting the head subside to get rid of some of the carbonation.

Also, there should be no need to compensate for the priming sugar in taking the gravity because it should be consumed by the yeast within three days. I did take a gravity reading of the stout on day 10 from a bottle which gushed when opened; it was still 1.020, so there were probably no excess fermentables being eaten by reawakened yeast, as I feared.

c) Also, most advocated cooling the beer if I was worried about bottle bombs, since cool liquid can hold more dissolved CO2 than warm, and so be under less pressure.

d) A good way to check for an impending detonation is to check for everted bottlecaps. Many cappers put a circular dimple in the bottlecap; an overpressurized bottle will tend to push that out. My capper puts the dimple in for most bottles but not all of them, e.g., NOT for Bud Dry longneck bottles; those which had it were not everted.

e) Chuck Coronella recommended opening a bottle every few days to check for overcarbonation; if that is a problem, he has used this remedy with success:

```
> . . . do this- get a bottle
> opener and your bottle capper. One at a time, open each bottle
slightly,
> until the level of the foam reaches the cap. At this point, quickly
clamp
> that cap down, preventing any beer from leaving the bottle.
```

He suggested that the trouble and wait will pay off:

```
> . . . I made
> a batch of Cushlomachree (?) stout from CJoHB about 18 months ago, and
> ooooooh, it is so smooootth now. As I recall, (don't have my notes
here),
> this beer had a small overcarbonation problem about two months after
> bottling.
```

Florian had one dismaying, but very good, piece of advice:

> You should get rid of all your Fischer bottles. In all my years of
> brewing, I have only had two bottles break. Both were Fischer and
> in that batch, none of the others broke. The Fischer bottles are
> simply too thin and are not meant to be re-used. Use Grolsch bottles
> if you are lucky enough to get them, or order the Grolsch type
> bottles out of Canada.

Another source of resealable bottles are the more expensive Belgian ales, which often come in extra-thick ceramic bottles with Grolsch-style caps. A German beer which is simply called "Pils" also comes in such a bottle; but all of these are too expensive to buy more than very occasionally. I've accumulated about a case of the 22-oz Fischer bottles, and it would be a wrench to give them up. Perhaps they can be safely used for beers destined for the refrigerator, with monitoring.

Then again, Florian is a cautious fellow:

> ... If it were my beer, I would put the bottles inside
> of heavy plastic garbage bags, put the bags into boxes, and leave
> them alone for about three months. After that, take the whole box,
> put it into the fridge, and when it's cold, remove the bottles
> carefully, using goggles, and open them. If the beer is good,
> drink it with careless abandon. If it gushes, pitch it out and
> start over.
>
> And don't forget to relax.

I monitored by opening a bottle every two days; most of them foamed up at least to the top of the bottle upon opening, and some overflowed. Here's what I finally did on day 10:

- Put the batch (except for one "control" six-pack) into the refrigerator overnight.
- Carefully popped and resealed the tops of all the Fischer bottles.
- Opened all the other bottles and resealed with new caps. I didn't want to trust that the original caps would still seal well after being removed (even carefully) with a bottle opener. None of the cold bottles showed any tendency to gush.
- Warmed gradually back to cellar temperature.
- Put into cardboard boxes in the back of the basement closet; to be opened in November.

By cooling first, I hoped to prevent gushers/explosions, and also to force some carbonation back into solution; with luck this batch will therefore be neither over- or under-carbonated.

Thanks again for everyone's suggestions.

Jim Buchman
buchman@marval.enet.dec.com

p.s. -- I'm still avidly seeking the Pumpkin Ale recipe from this summer's Zymurgy, or an equivalent recipe.

Date: Fri, 30 Aug 91 15:53:09 PDT
From: Ken Buswell <kenb@hpsmeng1.rose.hp.com>
Subject: What our club does (fwd)
Full-Name: Ken Buswell

Bill,

As president of the Sacramento CA. area homebrew club, The Gold Country Brewers ASSN. I can tell you what our club has done over the past year.

Feb. Guest speaker; Marry Merinda from UC Davis yeast lab
Mar. Guest speaker; Jean Xavier Guinard, author of Lambic
Apr. Celebration; Annual social event/club party
May. Guest speaker; Dr. Larry Lapsley and a member of the CHP talked about alcohol effect on the body and drinking and driving. (Some of you may remember Martin Lodahl's commented about this meeting)
Jun. Organized tasting of commercial IPA's.
Jul. Speaker; Vern Wolf, club member who has been very successful in National comp.
Aug. Guest speaker was to be Karl Eaden, brew master at the Sudwerks in Davis. However Karl canceled at the last min. So we did a meeting on judging. Speaker was Brook Ostrom, West Coast AHA competition organizer.
Sept. Scheduled topic; "Cooking with Beer"
Oct. Scheduled topic; "Fest Beer" (Okterber fest ect.)
Nov. To be determined
Dec. Annual club Christmas party

I can offer some advice on how to prevent your meetings from turning into a

"home brew free for all" :

1. Have a speaker or topic planed in advance of each meeting.
2. Publish a club news letter.
3. Do not allow drinking before or during the speaker's presentation. Its real tuff to keep control of the meeting when everyone is "relaxed and having a homebrew".
4. Have a mix of meetings through out the year; ie. some technical, some purely social.
5. Have a fixed schedule for the meeting dates. For the G.C.B.A. its the second Tuesday of every month.
6. Elect responsible club officers.
7. Ask that everyone who attends the meeting bring some homebrew or a commercial beer to share.
8. Try to boost membership to a "critical mass" by advertising at the local homebrew store, articles about the club in newspaper, announce club in Zymurgy.

Hope this is of some help.
Best regards
Ken Buswell

Date: Fri, 30 Aug 1991 18:57:56 EDT
From: FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu>
Subject: Screwy Tops, Fruity Beers.

Relax! This posting has nothing to do with yeast cakes or magic...

As a reply to the screw-top issue, I've been recapping screw-top bottles for quite some time. I like rebottling in beer bottles with pretty labels (like Boulder Beer, even though the beer that comes out of the bottles [at least in Indiana] is pretty average), and several of these pretty bottles have those nasty threaded tops. I've generally been of the snobbish 'if it's in a screw-top bottle, it's rubbish' philosophy (similar to the wine bottle without a cork in the top), but Sierra Nevada does it, so it can't be all bad.

I find that capping the bottles is more difficult, but I have no trouble with the seal and if you don't care about your hands (or use a towel) you can actually twist them off. Admittedly, I have an old, cast iron monster of a capper, which can crush glass bottles if you torque it enough, but I just blithely capped them, and never had any problems.

Adding fruit to beer yielded some mixed results in my brewery, since beautiful, juicy, fragrant fruits and berries when pastuerized and fermented in the presence of malt extract and hops can change character to the point of disaster. Peaches, one of my favorites, are particularly different after yeast gets through mucking with them. I (damn, inadvertant carriage return) ended up with 5 gallons of bitter, nasty brew. I have had triumphant success using fruit, fruit extracts (blended and strained fruit), and fruit juices added as described in the last HBD... added in the secondary (or in my case the primary) just before or with bottling.

Less fermentation occurs in the presence of the fruit, and more aroma is retained. I finally managed a tasty and beautifully aromatic peach pale ale using mashed peaches on an extremely starting gravity ale (> 1.090) and letting them sit in mutual harmony for about 6 hours before racking and bottling. I prudently primed with just a touch of honey (1/2 cup) and the resulting mead-like brew was very pungent and actually tasted like peaches. I would also recommend trying a Belgian peach (Pêche) beer by (I believe) Lindemann's. They use a similar process (but a decidedly different beer) and the taste of the final product is what I continually seek in my own fruit beers. Good luck

with it, and keep trying. I think of myself as a fairly competent brewer, but it took me many brews to get what I could drink, much less a really superior beer (and I'm still working on a honey ale).

This is probably an old old joke, but a German friend of mine drank a Bud light and remarked that 'this beer is so light that the head should be on the bottom'.

Father B.

Date: Fri, 30 Aug 91 13:13:46 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Yeast Sprinkling

In HOMEBREW Digest #713, such worthies as C. R. Saikley and Jay Hersh seem baffled by Conn Copas' terminology:

Conn Copas writes :

>It's bemusing to
>read posts in which people describe how they have conscientiously
chilled
>the wort, then pitched the yeast straight in on top !

And CR retorts:

>OK, I'll bite.
>What's unusual about chilling wort and putting yeast on top??

So, to move the discussion from obscure to impenetrable, I'll attempt a clarification. What I think Conn was saying is that we'll often take great care in producing our wort, only to entrust it to dry yeast which we haven't so much as rehydrated. We've often read (here and elsewhere) about the problems associated with using dry yeast (chiefly contamination, and strain selection emphasizing yeast survival rather than brewing characteristics) at all, but since the massive swing to liquid cultures a couple of years ago, we've almost forgotten about gently reviving dry yeast in warm water. Pitching the dry granules upon the wort shocks the yeast, subjecting the cells to osmotic stress, and usually producing off-flavors, negating altogether all that care ...

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= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: 30 Aug 91 (18:37)
From: Nick Zentena <canrem!nick.zentena@uunet.UU.NET>
Subject: brewsheet?

Hi,
I just picked up the Lotus 1-2-3 copy of Darryl Richman's Brewer's Worksheet from the archives. I had hoped to converted it to PC/Excel. Well after spending a little time under Excel with the 1-2-3 version of the spreadsheet I've decided it would be easier to start with the original Excel version.

So if anybody has a copy of the original spreadsheet either in PC/Excel or Mac/Excel I would greatly appreciate a copy.

Thanks
Nick

Zentena,Nick

- - - -
~ DeLuxel/386 1.12 #254sa ~ It ain't beer if you can't taste it
- - -
Canada Remote Systems. Toronto, Ontario
NorthAmeriNet Host

Date: Sat, 31 Aug 1991 06:23:43 -0400 (EDT)
From: Peter Glen Berger <pblp+@andrew.cmu.edu>
Subject: Re: Yeast Caking, Aluminum, and "Oh no not AGAIN!"

FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu> writes:
> This one is for all of you who groan every time you see a Father B.
posting...

>
> 4) Please don't sanitize everything (anything!). Keep your
equipment
> clean, free of deposits, and above all dry in storage. I know
> you don't want to hear it from me again, but you really don't
> need to bleach/boil/Campden/irradiate items used in typical
> brewing. Culturing yeast is an entirely different ball game.

This is absolutely wrong. For proof, try my last brew, "Sour beer
shuffle". Maybe bacteria just don't like your home.

--
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Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp

--
"Goldilocks is about property rights. Little Red Riding Hood is a tale
of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits

--

Date: Sat, 31 Aug 91 14:46:22 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Mashing Wheat

In HOMEBREW Digest #712, Bryan Gros was preparing to try wheat beer and all-grain brewing, simultaneously (points for courage!):

>After two successful extract brews, i'd like to make a wheat beer.
>due to cost considerations, i would like this to be my first all-
>grain brew, but from reading, it seems that an 8-gal pot is needed
>to hold everything. also a wort chiller which i don't have.

Well, you could survive without the wort chiller, but you will need a kettle large enough to hold all the first runnings, sparge, and froth formed during the boil. For a 5-gallon batch, 8 gallons seems about the minimum. And the wort chiller really is a very good idea, as a rapid chill reduces the likelihood of infection, produces the "cold break" that will remove compounds from the wort that you really don't want to keep, and will greatly reduce the production of dimethyl sulfide (DMS), a large-scale producer of off flavors.

>so maybe i'll just mash the wheat malt use addpale extract to
>the wort. i haven't sat down and worked out the details yet, but
>this may give me an introduction to mashing and save money.

This is known as a "partial mash", and is a very good idea. Bryan, I would suggest postponing your first all-grain batch until you have done several partial mashes and are comfortable with the procedure.

>Are there any special considerations i have missed? any suggestions?

Yes. Mashing the wheat malt by itself is a waste of time and grain.

>i just realized that the enzymes supplied by the barley would be
>needed during the wheat mash, right?

Right.

> ... so i would have to add the
>extract at the beginning of the mash. how would this affect the
>amount of water needed during the mash?

Wait! Most malt extracts are completely devoid of diastatic enzymes, so you can add all you want and it won't help the mash convert one bit. What you need is grain. Here, in general, is what you'll want to do:

1. Heat up 4 quarts of water to 135F. When it's there, add 1 pound of pale malted barley (or pale lager malt) and 2 pounds of wheat malt. Stir, stir, stir (with the heat off) until all the grain is thoroughly wet. A couple minutes at least.

2. Check the pH. It should be somewhere in the ballpark of 5.3 or so. Adjust downward by adding gypsum or upward by adding calcium carbonate. On no account add more than 2 tsp of either; if the pH is out of bounds, you're better off living with it than adding too much of the minerals.

3. Bring the temperature up to the range of 124-121F, stirring all the time, and keep it there 20 minutes (protein rest). It's okay if it fluctuates, as long as it stays in the range. You probably won't

need to boost it back up more than once.

4. Raise the temperature to the 150-141F range, stirring as before. Keep it in that range at least 60 minutes; with this much wheat, 90 may be better. Unless you have an insulated box to keep your kettle in, recheck the temperature at least every 15 minutes.

5. While you're at a rest, start 2.5 gallons of water heating to 168F. Adjust the pH to 5.7. You'll need to improvise some sort of lauter tun here -- I used to use a large colander lined with cheesecloth, others have used spaghetti cookers. If your boiling kettle isn't in use either as a mash kettle or heating the sparge water, you can sparge directly into it. Otherwise, you'll need a clean receptacle large enough to hold all the liquid you've heated so far.

6. Your starch conversion (step 4) complete and your sparge water (step 5) ready, heat the mash to 168F. Let it sit for 5 minutes.

7. With your strainer mounted over its receptacle, pour the mash into it. I used to strain into a bucket, then move the strainer to the mash kettle (which I also used as a boiler), pour some of the wort from the bucket back through the strainer and use it to rinse all the grains out of the kettle and back into the bucket, then pour gently all the wort from the bucket through the strainer & grains again. The wort in the kettle would then be crystal clear.

8. Use the water you heated (168-165F) in step 5 to gently rinse the residual sugars from the grains (sparging). When this is done, put the resulting wort on to boil, and add the extract & hops when the boil begins. proceed as usual from there.

This is by no means the only way to make a partial-mash wheat beer, but it will work. Some different times and temperatures would also work; the process is surprisingly resilient (and I'm accused of being uptight about it! ;-)) Let us know how it turns out!

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Date: Sat, 31 Aug 91 15:12:09 PDT
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
Subject: Mashing Pot (any way you want to take it)

In HOMEBREW Digest #713, Darren Evans-Young asked the musical question:

>Has anyone tried mashing pot? ...just kidding...

Something over two decades ago (surely beyond the statute of limitations) a friend made an extract batch using a considerable quantity of said herb in place of hops. Don't know if it "worked"; the taste was too horrid for anyone to drink enough to find out.

By the way, this topic touched off one of the few ugly flame wars this Digest has seen, several years ago. I hope we're all calmer this time.

>Seriously, what size pot is needed to mash, say, 10 lbs of grain?
>I already have a 10 gal SS pot to boil in. Is a 5 gal SS pot large enough
>for mashing a maximum of 10 lbs of grain?

It might be tight. I feel you'd be better off using a larger kettle (like your boiler), so you can stir vigorously without fear of sloshing over the edges. My mash kettle is smaller than 5 gallons, so I end up mashing in my boiler more than half the time. The mash kettle (and the spaghetti kettle, and sometimes the autoclave as well) are then pressed into service heating sparge water ...

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Date: Sun, 1 Sep 91 21:54:41 EDT
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)
Subject: The latest rumor: new micro in Kingston, NY

Far be it from ME to spread the evil winds of gossip, but..... :-)

I heard from a reliable source who shall remain nameless (although he actually BREWED "Olde Cock Ale"!) that Nat Collins of the Hudson Valley Homebrewers is opening a microbrewery in Kingston, NY, in November. It will be called the Woodstock Brewing Company. Kegging will begin at that time, with bottling to follow in the spring. I have no further information at this time, but this is enough to whet MY whistle.

Anyone else with more information along these lines??

Yours in the Rumor Mill,

STEVE

Date: Sun, 01 Sep 91 23:32:47 EDT
From: MS3Y@CORNELLA.cit.cornell.edu
Subject: Re: Homebrew Digest #711 (August 28, 1991)

Conn Copas asks (my paraphrase) if rolling or flaking has any effect on the cellulose content of adjuncts, as he believes cellulose to be a precursor to methanol in the final brew.

Rolling, flaking or heat treatment should have next to zero effect on the cellulose content of adjuncts. Moreover, the cellulose content shouldn't matter since neither the mashing enzymes nor the yeast is capable of breaking down cellulose into its monomer form, glucose (same as corn sugar). Further, there is no direct chemical pathway between cellulose (or glucose) and methanol via any organism normally found in beer.

Perhaps Conn is thinking of hemicellulose or lignins as a source of methanol. Hemicelluloses contain a few methyl esters and lignins are full of methyl ethers - but they should both be quite stable during the brewing process since specialized enzymes are needed to liberate the methanol. RDW - there is probably far more methanol in your child's glass of apple or orange juice than in your home brew. Cheers - Jean

End of HOMEBREW Digest #714, 09/02/91

Date: Mon, 02 Sep 91 02:11:21 CST
From: Roger Selby <SELBYROG@MAX.CC.UREGINA.CA>
Subject: Sodium metabisulfate

What are the consequences of inhaling sodium metabisulfite?

Do you have any suggestions for avoiding inhaling it?

Roger Selby
Selbyrog at ureginal

Date: Mon, 2 Sep 91 09:56:38 -0400
From: mason@habs11.ENET.DEC.COM (GARY MASON - I/V/V PCU - 603-884
[DTN264]1503 02-Sep-1991 0954)
Subject: Vollrath Brewpots

After all the Rapids, etc., discussion, I thought that I would point out
that
the Frozen Wort in MA sells Vollrath 40 quart pots w/lid for \$110 all the
time.
I have one, and it is great.

Cheers...Gary

Date: Mon, 2 Sep 1991 14:15 EST
From: OCONNOR%SCORVA%SNYBUFVA.BITNET@CUNYVM.CUNY.EDU
Subject: Heineken Brewery Tours, Amsterdam

In Sunday's (9/1/91) New York Times (Travel section) there is an article about the Heineken Brewery in Amsterdam. Apparently the brewery had been closed three years ago, when Heineken opened a larger plant. The Amsterdam brewery is now open as a museum, although the article does not state whether it also produces beer.

If anyone wants to fund me, I'll be glad to go and make a report upon my return.

Kieran O'Connor

oconnor@snycorva
ioconnor@sunrise.acs.syr.edu

Date: Mon, 2 Sep 1991 18:43:59 +0000
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Re : The great aluminium debate

I can verify Father Barleywine's lack of concern about aluminium. A while back, I was experimenting with mashing various flours in the presence of various enzymes. I left one of the mashes overnight in an aluminium boiler.

What had previously been a translucent liquid was now grey, ie, it was full of aluminium salts. Possessing a somewhat perverse nature (if you hadn't already guessed), I decided to ferment this mess and see what happened. The brew settled out crystal clear. This has led me at least to question the wisdom of draining the dregs from bottled brews in the name of health !

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Date: Mon, 2 Sep 91 14:05:44 -0500
From: Steve Seaney <seaney@robios2.me.wisc.edu>
Subject: Guinness Stout Recipe Request

I am looking to a genuine Guinness Stout recipe. I would like the beer`
to taste like it does in Ireland (Not good old USA). Can anyone
lend me a little bit of assistance?

BTW: Although I am not an 'all grain brewer' I have had some experience
with a partial mash.

Thanks a lot!
Steve Seaney

- -- Steven Seaney (seaney@robios.me.wisc.edu)

Date: Mon, 02 Sep 1991 18:03:48 EDT
From: FATHER BARLEYWINE <rransom@bchml.aclcb.purdue.edu>
Subject: I asked for the abuse, didn't I?

Well to those of you who care, my address is:

rransom@aclcb.purdue.edu

My name is Richard Ransom, and I can only think that the nasty VMS system that

I must work through is the cause of this confusion. My address is probably properly expressed as 'rransom@bchml.aclcb.purdue.edu', since I must log into bchml to get online, but as far as a mailing address is concerned, don't include the bchml.

In reply to the bounced messages, I don't use a part of the yeast from the fermenter, but the whole stinking mess, trub and all. I feel that transferring the yeast is pushing my 'brewing without sanity' practices beyond their rational limits. The reasons: first, the yeast stays under the last

batch of beer (yes, lagering until I get up the gumption to make another batch) in safety, and then when the beer is sucked off, it stays under a cushion of CO2, and in fact farts out some more, so there is a continual drift

of CO2 coming out the top of the fermenter and gently wafting away the airborne spores. This lasts at least 20 minutes, so with this as a safety limit, I have

experienced no problems with hammering on a new batch of wort.

Transferring

the yeast adds some problems: you expose the yeast to the air, you assume

that the container it goes into is clean, and you assume that the transfer

implements are also clean. Too many assumptions for me.

There are several reasons why this works for me (and I hope it's not 'absolutely wrong').

1. I use Whitbread Ale yeast, dry from the package. Whitbread has several nice things about it that keep me buying it. It comes in 14 g packages, twice the normal dry yeast size. It makes a mean ale (speak to my friends). It ferments quickly but controllably (i.e. no huge head shooting out the top of the fermenter) through the primary and ferments out the fermentable sugars in the 'secondary' (I don't transfer to one, I just call the late stages of fermentation a secondary)...I've made a barley wine (my namesake!) with a starting gravity of 1.140 and it ended up at 1.030....needless to say a favorite. Finally, the yeast/trub cake is a nice, solid mass; no fluffy stuff, and in general so compact that I can recover all the beer I put on it (I even thought of pouring off my beer).
2. I reuse the cakes, so the yeast concentration is sooooo high that any other organisms just never have a chance. These puppies are fermenting within hours, and I've never had a bad batch from contamination while using this method. I have had bad batches resulting from: poor ingredients, poopy yeast (not Whitbread), and especially high temperature fermentations.

Let me stress the last reason. Keep Cool!

3. I ferment everything as cold as possible. I made a lager once using the ale yeast and a frankly ale recipe (it was even dark dark brown) by slapping the fermenter immediately after filling it (onto an old cake) into 40 degree farenheit temps and leaving it there for 4 months. It did ferment, and I hope I have access to that particular refrigerator again. Every (and I mean every) beer I've made that was of the Nectar of the Gods category was made either in the refrigerator all the way through or in a poorly insulated basement in the winter. Frankly, summer (and especially Indiana summer) sucks for brewing.
4. I don't sanitize anything. Yes guys, nothing. I won't beat it into the ground again (see HBD #600 (I think) and recent diatribes).
5. I think nice thoughts about my beer.

Sorry, just reading that last letter got me stirred up. I wish I could send you all a bottle of my last Scrofolous Red Ale, but we drank it savagely and my last batches got left while I PhD'd all summer in the sweltering heat (and they taste like it). Don't think that I never went through the 'bleach bleach sulfite bleach bleach' phase...I used to do sterile tissue culture, and being anally retentive is a byword in that sort of work. I personally think that temperature is the bane of most of those attacked by foreign organisms.. .yeasts don't mind near-refrigerator temperatures nearly as much as the typical mold or bacterium, and every degree closer to 98 degrees increases the chance of some nasty little thang adding that stamp of undrinkablity to your beers. So do as you feel you must, but try the insane sometime and raise a glass of the resulting beer to me (but don't send any to me if it goes off).

Love and kisses...

Father B [rransom@aclcb.purdue.edu]

Date: Mon, 2 Sep 91 21:46:14 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Natural conditions for enzymes

> From: flowers@csrd.uiuc.edu
> >In fact, we should be grateful that some deviation is necessary. For
> if the
> >conditions required for making beer were too "natural", then all the
> grains
> >would be turning themselves into beer in the fields, and then where
> would we
> >be??? :-)
> Heaven?

Nonsense. Everyone knows that in Heaven there is no beer, that's why
we drink it here.

--Darryl Richman

Date: Mon, 2 Sep 91 21:50:44 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Baltic Beer?

> > P.S. I'd like to propose that the Homebrew Digest recognize the
Baltic
> > states as independent republics.
> Now hold on just a minute here. Freedom, independence, security and
dignity
> are fine, but what about the things that really matter? Before we go
jumping on
> any political bandwagons, we need answers to a few questions.

Michael Jackson wrote a three part essay on his sojourn into Latvia
searching
for the lost Porter. Alas, the brewery still exists, but those damn
commies
have long ago cut out the porter. Maybe with the proper encouragement,
we
will once again be blessed with the black drink from the Baltic...

--Darryl Richman

End of HOMEBREW Digest #715, 09/03/91

Date: Tue, 3 Sep 91 09:05 EDT
From: Madelon Halula <HALULA@Ruby.VCU.EDU>
Subject: Re: Homebrew Digest #715 (September 03, 1991)

Please remove my name from the mailing list!
Thanks

Date: Tue, 3 Sep 91 15:22:51 bst
From: Conn Copas <C.V.Copas@loughborough.ac.uk>
Subject: Malt extract

Someone (ie, me) posted this recently :

>Lastly, another part-mythical creature : the malt extract 'tang'. Fact
or
>fiction ?

My reply is try putting your brain in gear before you post in future. If you look at the labels on tins of malt extract, you will notice that some contain caramel. This is used as a colouring, but the worse examples can impart an 'acidy' flavour as well. IMHO, the addition of caramel to extracts (or for that matter to beer) suggests that the manufacturer has something to hide. Apologies to Newcastle Brown Ale fans :-)

One of my standard tricks when using extracts is to boost the final gravity with partially fermentable malto-dextrin powder. I have tried either adding this to the boiler or adding a solution at bottling time. The boiled dextrin often seems to attenuate too far whereas the bottled dextrin seems to remain unfermented for months. So I am now entertaining two theories :

- a) Boiling the malto-dextrin causes some chemical change into more fermentable sugars, or
- b) Adding malto-dextrin to a voracious primary ferment causes more of it to be consumed.

Any ideas ?

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Date: Tue, 3 Sep 91 09:39:09 -0600
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)
Subject: 33 qt brewpots

Regarding the handles on 33 qt ceramic on steel pots:

I don't trust these things either. When I'm moving a full pot, I lift it by the lip rather than the handles. I can just see five gallons of boiling wort spilling all over the front of my body. OUCH!

Don McDaniel

Date: Tue, 3 Sep 91 10:44:45 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Lovibond

Some no-so-recent HBD letters mentioned 80 degree Lovibond crystal malt.
What does this imply?

bb

Date: Tue, 3 Sep 1991 12:13:57 -0400 (EDT)
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: Labor Day (non-sanctioned) beer tasting

Yesterday, members of the James River Homebrewers served local microbrewery products to interested persons at the Valentine Museum's Labor Day bash. Two Virginia breweries were represented; Old Dominion (w. filtered and unfiltered lager) and the Virginia Brewing Co. (Dark Horse Amber, Gold Cup Pilsner and Gold Cup Light).

Reps from the breweries were present as were local historical archeologists and historian who discussed the history of brewing in Virginia. (IMHO, the unfiltered Old Dominion was the best...)
Ted

Date: Tue, 3 Sep 91 10:34:24 PDT
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>
Subject: Tropical Brewing

In HOMEBREW Digest #714, Ted Amsel repeated:

> OK, I know that temperature is important during fermentation. Part of
my
>question was HOW DO THEY BREW GOOD BEER IN THE TROPICS? I know they
don't
>AC the whole plant, for I've been to several breweries in Mexico, Belize
and
>Honduras. I also like "fresh" SINGHA. Is it water? (;-[])

I doubt it. I've noticed that most tropical beers are lagers, which
require artificial refrigeration of the fermenting vessels virtually
everywhere. That being the case, the only difference between the
physical plant required to produce Belikan and that required to
produce Molsen's, is the size of the refrigeration system, as the
temperature differential between the air and the beer is greater
in Belize than in Canada. The temperature outside the vessels
is otherwise irrelevant, I would imagine.

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= If it's good for ancient Druids, runnin' nekkid through the wuids, =
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Date: Tue, 3 Sep 91 10:43:54 PDT
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>
Subject: Kettle Handles

In HOMEBREW Digest #714, Mel Card has taken the plunge and bought a 33-qt. ceramic-on-steel kettle, but notes:

- > BTW, I wasn't that impressed with the handles. As I picked it up and
- > exerted a little pressure the handles seemed to move a bit, and you
- > could hear the ceramic crunching.
- >
- > Moving 5 1/2 gallons of boiling wort from my stovetop to the sink for
- > cooling might spell D-I-S-A-S-T-E-R.
- >
- > Any experiences out there?

I think of this with every batch I brew. I use one of these kettles, and have recently begun thinking in terms of using it as a mash kettle full-time, and saving my pennies for a SS kettle as a boiler. Every time I lift that kettle from the stove to the sink it "talks" to me, but I don't yet see the little telltale cracks in the ceramic indicating flex damage. Those handles are the weak point, beyond a doubt. Rather than use the handles in the manner they were (apparently) intended, I now pick up the full kettle (using oven mitts) by the sides, looping my thumbs through the handles for slippage control. Not a perfect method, but it seems to strain them less. I also clear the kitchen of kids, dogs, cats, spouses, and other living things and obstacles. It still scares Hell out of me. In my opinion, that's the only problem with using one of these kettles.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 3 Sep 91 13:48:00 -0500 (CDT)
From: Brian Capouch <brianc@zeta.saintjoe.EDU>
Subject: Re: Homebrew Digest #714 (September 02, 1991)

In Homebrew Digest #714, Pete Berger writes:

```
> FATHER BARLEYWINE <rransom@bchml.aclcb.purdue.edu> writes:
> > This one is for all of you who groan every time you see a Father B.
> posting...
> >
> > 4) Please don't sanitize everything (anything!). Keep your
> equipment
> > clean, free of deposits, and above all dry in storage.
> I know
> > you don't want to hear it from me again, but you really don't
> > need to bleach/boil/Campden/irradiate items used in typical
> > brewing. Culturing yeast is an entirely different ball game.

> This is absolutely wrong. For proof, try my last brew, "Sour beer
> shuffle". Maybe bacteria just don't like your home.
```

Well, you're both wrong and you're both right, in my opinion. I'm sure Fr. B. would agree that it's possible for a homebrewer to make a beer with a bacterial infection. It can be achieved by simply cooling the boiled wort slowly, or even easier, by adding a teensy little bit of yeast at the beginning of the ferment so it will have to compete with lots of other beasts for the "sugar pie."

My experience has been similar to his. I think I worried far too much, and for too long, about cleanliness, when in reality the major problems I had with *my* process control were lack of sufficient yeast quantity for pitching (potentially solved by the fresh-wort-in-over-the-top technique he espouses) and inadequate oxygen in the cooled wort. The beers I've done since discovering those faults have been remarkable, and I'm brewing in an environment that is clean but in no way "sanitary."

Just another data point, as it were.

Brian Capouch
brianc@saintjoe.edu

Date: Tue Sep 3 15:15:18 1991
From: semantic!bob@uunet.UU.NET
Subject: Re: Explosives and Ginger Ale

Hi Steve Kirkish & All,

I was just reading up on some back issues and saw your post.

> Speaking of sodas, the Ginger Ale recipe was the one posted by Bob
Gorman,
> HBD #685. I brewed up a batch about 3 weeks ago, using Champagne
Yeast. I
> cooled it to 78 F and pitched the yeast, then let it sit for about 9
hours,
> in the SS pot, covered, to let it settle out a bit. Bottled it and put
it
> aside. After one week, the carbonation was already phenomenal...pour
it in
> a glass, and you saw 90% bubbles and 10% liquid. The aroma was that of
a
> cheap champagne, and it had very undeveloped flavors of honey and
slight
> lemon. After two weeks, not much different. After 2.5 weeks, I came
down
> one morning to find bits of glass all over the dining room
(fortunately, I
> had the bottles in a box. Glass shards were driven right through the
> cardboard, tho.) I bled the pressure out of the rest of the bottles
and
> stored them in a box in my ice chest (sans ice.) The taste was better,
> getting somewhat closer to Ginger Ale.
>

Oh, *sorry* Steve! I hate to think that I could have been the cause of
another's injuries. I'm glad you didn't get hurt. As I said in my
posting I hadn't actually tried the recipes, but posted them because
of their all_natural contents.

> Now for the questions:
>
> 1. How long should I expect the Ginger Ale to sit in the bottle until
it
> tastes like Ginger ale (a time estimate rather than "until it's done"
> would be helpful :-)
>
> 2. Is honey the best thing for this recipe? What about sugar? What
kind?
> Corn? Cane? Nutrasweet??
>
> 3. What can I do to prevent future batches from blowing up? (This is
> assuming I'm still interesting in using up precious bottles that would
> rather be harboring beer.) Any hints/tips would be appreciated.
>

I can't comment specifically on the recipe I posted (haven't tried it yet)

I would suggest that anyone try making a normal soda with an extract
before you try one of those recipes. This would give you a little
insight
into the procedures used in making sodas. You could then apply these

procedures to the all_natural recipies. For example; the appropriate time to bottle so things don't explode.

I think cane sugar in place of the honey would be fine for soda. This might also help with the exploding bottle problems, the champagne yeast could continue to slowly ferment the honey for a few weeks, resulting in the increase of pressure. You could also try an ale yeast in place of the champagne. This would ferment less of the sugars and you would also lose the champagne flavors.

> btw, Bob, how did your batch turn out (assuming it's still intact?)

I got sidetracked into making a batch of sugar-free iced-tea. Pretty tasty, and oh what a caffeine jolt! It's funny you mention Nutrasweet. I was trying to find some bulk but couldn't, so I ended up using good old saccharin (sp?).

I think my next soda will be a sugar-free cola. (Once I find some bulk Nutrasweet).

Cheers,

- -- Bob Gorman Jake had a vision. It was his, --
- -- bob@rsi.com the only real one he'd ever had, --
- -- uunet!semantic!bob and he clung to it. ... --

Date: Tue, 3 Sep 91 14:04:50 EDT
From: cbema!wbt@att.att.com
Subject: Beer and Marxism

Darryl Richman writes:

> Michael Jackson wrote a three part essay on his sojourn into Latvia
> searching
> for the lost Porter. Alas, the brewery still exists, but those damn
> commies
> have long ago cut out the porter.

Leading, we should note, to their ultimate downfall! I'll bet the Party
made them use Red Star yeast, too. It's a real pity... I'd love to have
the Red Square concession for "Lenin Lager, served in a commemorative
pewter tombstein." Sure, "Stalin Stout" would never sell, but I'd make a
killing with my dopplebock, "Dictator," and what about "Glorious
Workers'

Proletariat Socialist Soviet Revolutionary Red Ale" ? (Sold in 22-ounce
bottles, of course, to provide enough room for the label.)

In a related issue, it struck me yesterday that "Oprah" is "Harpo"
spelled
backwards. Well, actually "harp0," but you get my drift. She's probably
put a few sixpacks away, too, so it's even more relevant.

Hmm... it's no wonder the Russians stick to vodka. How do you make
12-year-old Scotch on a 5-year plan?

Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

Date: Tue Sep 03 11:35:31 1991
From: larryba@ingate.microsoft.COM
Subject: Re: F. BarleyWine response

Neither of the following worked:

```
| 550 <uunet!rransom@aclcb.prudue.edu>... Host unknown  
| 550 <uunet!rransom@bchml.aclcb.prudue.edu>... Host unknown
```

Sigh... Perhaps there is some sort of path via UUNET that might be more reliable? What does HBD use as an address?

```
| To: rransom@aclcb.prudue.edu  
| >From: larryba@microsoft.COM
```

```
| Great response. I too love the whitbread dry yeast and I too drop it  
| directly into the wort. I used to proof it, but found that I had much  
| shorter lag time (and less dicking around the kitchen) if I simply  
| chucked
```

```
| the stuff into the chilled wort. I too have fermented ales @ 50f with  
| the whitbread. It seems like pretty vigorous stuff.
```

```
| One question you didn't answer: Do you chill directly into the yeast  
| cake or  
| do you chill, let settle and then rack into the fermenter (leave trub  
| behind)?
```

```
| Also if you are dumping fresh wort onto the yeast cake, aerating the  
| wort for  
| yeast growth must not be a concern. Right?
```

```
| I like the idea of letting the beer sit in the primary/secondar until it  
| is time to start the next batch. Then I would never have a dry spell!
```

```
My  
| only problem now is to find some time to make two more batches of beer  
| and  
| get a head of my self!
```

```
| Cheers!
```

Date: Tue, 3 Sep 91 17:04:21 -0500
From: kncarp@nicsn1.monsanto.com (Kevin N. Carpenter)
Subject: First All-Grain Batch

Hello, being a glutton for punishment, and a veteran of a whole whopping 4 extract brews, I would like to try an all-grain brew. What I would like is opinions on techniques for making a first all-grain wort. I guess simplicity is the key, I would rather buy extra grain than sweat getting optimal extraction efficiency. I've scanned Papasian and Burch and realize there are a variety of mash techniques available, I'm looking for suggestion on which I should use as a first timer.

I have a 33qt ceramic on steel pot, a 22qt al. pot, and the normal variety of kitchen pots and pans and utensils. I realize I'm missing something to hold the grain while I sparge, need suggestions here too. Over the past few months, I've heard of people use stacked 5 gal plastic buckets, "Igloo" type coolers, etc.

I will be re-using the cake from some Williams ale-yeast, which will conveniently become available while cooking the mash...

Receipts, techniques, and hardware suggestions are all welcome.

Kevin Carpenter
kncarp@nicsn1.monsanto.com

Date: Tue, 3 Sep 91 23:06:07 EDT
From: Paul Bigelow <bigelow@waterloo.hp.com>
Subject: Pith Off

It's time to get started on my Christmas brew, so I have been collecting the peels from my oranges. However I'm having a tough time scraping the white pith off of the orange peel.

Does anyone have a tool or technique for making this job less tedious?

Paul Bigelow bigelow@waterloo.hp.com

Date: Tue, 3 Sep 1991 11:48:15 -0500
From: caa@com2serv.c2s.mn.org (Charles Anderson)
Subject: Reusing Yeast Cake & Soda Kegs

Well I decided to reuse my yeast cake from my previous batch of Xmas Ale for my current 'Get Rid of Old Extracts Ale'. Unlike Father Barleywine I am using Chico Ale Yeast, and have decided to dry hop this mess. After an hour or two on the yeast cake there was an occasional glub, this morning that sucker was bubbling almost continuously.

On another note I recently picked up a keggng system using soda kegs and bought some used kegs which still had product in them so I dumped them out and rinsed them thoroughly, and I was going to keg my beer into one of them but after I put some boiling water into it to rinse out the sterilizing solution (I imagine even Father Barleywine washes out used bottles well) it started smelling like Pepsi. Right now I have it soaking with a baking soda solution in it. I'm wondering if the smell is coming from the rubber seal, they're still good but should I replace them anyways??? Also I bought my setup from Foxx, but they just sent me a box with no instructions at all, I'm a reasonably intelligent guy and got everything hooked and running in no time at all but is there something I should know about putting beer in kegs. A friend of mine here at work says you only need 1/4 of priming sugar for priming in a keg and to keep the pressure at 5psi, I read on the HBD here that the seals don't seal unless subjected to 10-15 psi, so I initially pressurized it to 12psi to make sure that it sealed well then released some co2 to get it down to 5psi.

Also my friend at work here says that pepsi no longer uses kegs, and that they ship their syrup in boxes with a plastic bag inside, and that they have a large amount of empty kegs lying around. (his brother worked for the local bottling company, and now works at VFW (or something like that) that has all of these boxes of syrup laying around connected to their system so I trust he knows what he's talking about.) The point is, does anyone know if this is just our local bottling co, or is this nationwide?

Sorry to ramble so much...

-Charlie

- - -

/-Charles-Anderson-/ /-----/ The rose goes in front 3607 big guy -Crash Davis myself)	 	caa@c2s.mn.org caa@midgard.mn.org Com Squared Systems,voice (612) 452-9522 1285 Corporate Center Drive fax (612) 452- Suite 170 Eagan, MN 55121 (I speak for
--	-------------------------------	--

End of HOMEBREW Digest #716, 09/04/91

Date: Wed, 4 Sep 91 10:20:18 BST
From: des@swindon.swindon.ingr.com (Desmond Mottram)
Subject: Inhaling sodium metabisulphite

> Date: Mon, 02 Sep 91 02:11:21 CST
> From: Roger Selby <SELBYROG@MAX.CC.UREGINA.CA>
> Subject: Sodium metabisulfate
>
> What are the consequences of inhaling sodium metabisulfite?
>
> Do you have any suggestions for avoiding inhaling it?
>
> Roger Selby
> Selbyrog at ureginal

Sodium metabisulphite when dissolved produces sulphur dioxide fumes which are good for sterilising but bad for breathing. This reaction is often speeded up by adding a little citric acid and the fumes can get very unpleasant. It won't do a lot of permanent harm to a healthy individual but

I suspect an asthma sufferer could be very badly affected.

Always use it in a well ventilated area. Don't sniff it or stick your head into a large container cleaned with it. Personally I don't like it and always use a proprietary chlorine cleaner. This makes no fumes at all and cleans as well as sterilising.

Desmond Mottram
des@swindon.ingr.com

Date: Wed, 4 Sep 91 11:21:13 BST
From: des@swindon.swindon.ingr.com (Desmond Mottram)
Subject: Taking the pith

> Date: Tue, 3 Sep 91 23:06:07 EDT
> From: Paul Bigelow <bigelow@waterloo.hp.com>
> Subject: Pith Off
>
> It's time to get started on my Christmas brew, so I have been
collecting
> the peels from my oranges. However I'm having a tough time scraping
> the white pith off of the orange peel.
>
> Does anyone have a tool or technique for making this job less tedious?
>
> Paul Bigelow bigelow@waterloo.hp.com
>

The simplest thing to do is peel the orange skin off the pith with a
potato peeler BEFORE cutting up and eating the orange. I've done this
many
times with lemons when making Elderflower champagne.

Desmond Mottram
des@swindon.ingr.com

Date: Wednesday, 4 Sep 1991 09:16:58 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Company Confusion

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>

>Just a thought -- When I spoke with the Rapids people a couple
>of years ago, they were very receptive to the idea of selling to
>just reg'lar ol' folks. Russ, could you be thinking of the

Just to add to the confusion, when I talked to the Foxx people
about kegging equipment, they were happy to talk to me as an
individual. *Until* they found out where I lived. Then they
told me a local homebrew shop was their local distributor where I
lived and to go through them.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Wed, 4 Sep 91 09:15:02 EDT
From: otten@cs.wm.edu (John Otten)
Subject: Steel wort chillers

Ok, Thanks for the advice on buying/not buying an aluminum cooling coil to make a wort chiller. After talking to a Dr. friend of mine, who told me that aluminum MAY be related to early stages of Alzheimer's disease, I decided I would forget the aluminum (better safe than sorry, at least until the final verdict is in).

So, I'm all set to go to the hardware/plumbing supply store to buy copper tubing, when my roommate notices a cooling coil ad in a catalog (picked up in the store where we saw the aluminum coil) that has three kinds of coils. Two are steel tubing with steel cooling fins and one is copper tubing with aluminum (again) fins. The prices range from \$10 to \$12.50, and all three types are unused merchandise.

Now, my question...
I do not imagine that the steel coils are actually stainless steel, but if I were to use regular steel tubing, would there be a chance of making the wort taste like steel also? Will the fins on the coils, be a plus or a minus on the actual use? If regular steel is ok, I could see using the coils as both immersion and syphon type coolers, although the copper coil could only be a syphon type.

If using one of these coils is a good idea, I can post the catalog #'s and the phone number of the mail-order place if anyone is interested.

Thanks in advance,
John

otten@cs.wm.edu
or
otten@icase.edu

Date: Wednesday, 4 Sep 1991 09:22:07 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Yeast Confusion

>From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>
>Subject: Yeast Sprinkling

>In HOMEBREW Digest #713, such worthies as C. R. Saikley and Jay
>Hersh seem baffled by Conn Copas' terminology:

>Conn Copas writes :
>>It's bemusing to read posts in which people describe how they have
>>conscientiously chilled the wort, then pitched the yeast straight in
>>on top!

>And CR retorts:
>>OK, I'll bite.
>>What's unusual about chilling wort and putting yeast on top??

>What I think Conn was saying is that we'll
>often take great care in producing our wort, only to entrust it
>to dry yeast which we haven't so much as rehydrated.

OK, here is **my** interpretation.

Rapid chilling of the boiling wort gives a good cold break.
Removing the wort from the cold break before starting the
fermentation makes the beer taste a lot better.

Therefore, if you chill the wort and pitch the yeast directly
on it, **without** racking to a new container and leaving the cold
break behind, you are losing much of the benefit of rapid cooling
of the wort in the first place.

John "Just my guess" DeCarlo

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Wed, 4 Sep 91 06:42:37 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Lovibond

Dr. Lovibond was a brewery chemist in the last century, and he developed a scale for measuring beer color based on standard solutions in 1/2" vials. This scale has stood the test of time and proved itself quite useful, to the extent that even though this is quite obsolete with the advent of spectrophotometry equipment, the American Society of Brewing Chemists (ASBC) have developed a new scale, called the Standard Research Method (SRM) that closely mimics the Lovibond scale.

A rough, but workable way to predict beer color--for pale colored beers--is to multiply the Lovibond number by the number of pounds of grain and divide by the batch size in gallons. So a pale lager with 7 pounds of Klages 2-row malt and a pound of Munich might be $((1.8 * 7) + (10 * 1)) / 5 = 4.5$. Budweiser is about 3 Lov.

--Darryl Richman

Date: Wed, 4 Sep 91 06:42:54 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Beer and Marxism

Bill Thacker suggests some good names for beer in the post-communist Union of Soveriegn States. Unfortunately, he's been beat out by a few years by Gorky's Russian Cafe and Brewery here in Los Angeles. Their featured beer is a Red Ale, and they carry a Russian Imperial Stout. They had a Baltic Ale a few years ago, perhaps they're still serving it. IMHO, Gorky's is worth going to downtown for the atmosphere, but neither the food nor the beer is particularly outstanding. As such, there's little reason to go to the one in Hollywood unless it happens to be very convenient.

--Darryl Richman

Date: Wed, 4 Sep 91 06:43:16 -0700
From: darryl@ism.isc.com (Darryl Richman)
Subject: re: Soda Kegs

Charles Anderson asks about kegs and that Pepsi smell. My advice is to throw out all of the rubber parts, as I've never been able to remove the soda aroma (and flavor) from them. I also clean out the interior of the kegs and valves by cleaning them with lye--in fact, I use crystal Drano. This may sound pretty drastic, but if you can smell the soda pop aroma, you are going to get that in your beer. I've tasted a number of rooty-toot beers, and all were pretty disappointing to their owners. Once I have removed all of the soda pop character from the keg and valves, I then rinse several times, assemble, and fill with boiling water. I then use my CO2 tank to push the water out, leaving a sanitized, CO2 purged atmosphere in the keg, ready for filling with beer.

--Darryl Richman

Date: Wed, 4 Sep 91 09:59 EDT
From: Madelon Halula <HALULA@Ruby.VCU.EDU>
Subject: Re: Homebrew Digest #716 (September 04, 1991)

please remove my name from the mailing list. Thanks

Date: Wed, 4 Sep 91 14:54:38 WET DST
From: Loodvrij <csc228%central1.lancaster.ac.uk@hplb.hpl.hp.com>
Subject: Carboys in England

I've just started Homebrew, guided partly by Papazian's book, the beginner's guide produced by this list, and instructions on the side of kits. Sad to say my first couple of batches were disastrous - both got seriously infected. I sanitised everything with all the loving care I could, but no. I used a plastic fermenting bin bought from a homebrew shop, but I had to leave the lid slightly ajar to let the CO2 out. (I least I presume I had to...) Unfortunately I think this is where the bad guys got in. Reading Papazian, and the beginners guide, they both recommend the use of carboys rather than open bins, and I can quite see why, it sounds pretty sensible to me. Only problem is, you can't seem to get them in this country. Does anyone know where I can get one, and how much it would cost? Alternatively, I could bore a cork-sized hole in the lid of the bin and fit a lock to it, but that seems decidedly second rate as a solution to me.

Comments?

- - -

| Bruce J. Keeler, Lancaster University, United Kingdom. |
| JANET : csc228@lancs.cent1 |
| INTERNET : csc228@lancaster.ac.uk |

Date: Wed, 4 Sep 91 14:03 GMT
From: "KATMAN.WNETS385"
<6790753%356_WEST_58TH_5TH_FL%NEW_YORK_NY%WNET_6790753@mcimail.com>
Subject: pith off

Date: 04-Sep-91 Time: 10:06 AM Msg: EXT01814

Hi there,
To get nice orange peel without pith for putting into recipes it is
easier to
get the orange off the pith, rather than the other way round. Before you
eat
the orange use a paring knife or veggie peeler and peel all the orange
layer of
peel off (make sure to wash the fruit first). Then you have a layer of
pith
surrounding the orange flesh. If you save the peels and then try to
scrape off
the pith it will be more difficult and harder yet if you let the peels
dry.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.
Please send all mail to
INTERNET katman.wnets385%wnet_6790753@mcimail.com
OR
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

Date: Wed, 4 Sep 91 10:53 EDT
From: Rob Malouf <V103PDUZ@ubvmc.cc.buffalo.edu>
Subject: Re: Pith Off

>It's time to get started on my Christmas brew, so I have been collecting
>the peels from my oranges. However I'm having a tough time scraping
>the white pith off of the orange peel.
>
>Does anyone have a tool or technique for making this job less tedious?
>
>Paul Bigelow bigelow@waterloo.hp.com

What I do is I rub a whole, unpeeled orange on a cheese grater. That
scrapes
off the orange part of the peel and leaves the pith on the orange. It's
a
whole lot easier than trying to whittle chunks of orange peel. Also, the
oranges will last for quite awhile in this de-oranged state (though they
look
kind of funny), so there is no need to OD on oranges on brewing day.

I bottled my weizen last week (no oranges in that one). It was an all-
grain
brew that I fermented with Wyeast #3056. Someone on HBD said that a high
temperature fermentation would increase the clove esters in the finished
product, so I tried it despite the August heat. After three weeks in 85-
95
degree heat, the finished product is certainly estery. Unfortunately,
the
dominant aroma and flavor is banana. I haven't seen anything like this
since I
stopped using Red Star yeast! I just mention this as a warning to
others:
don't let your weizen get to hot.

Rob Malouf
V103PDUZ@UBVMS.CC.BUFFALO.EDU

Date: Wed, 4 Sep 91 11:22:34 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Don't pith in your wort

Instead of trying to remove the pith from the zest, try removing the zest from the pith. A vegetable peeler will do a fine job, it'll be easiest if you do it before opening the orange. When I'm making mead and I want **just** the zest and **no** pith from a lemon, I use a fine grater, and grate off just the yellow. It's more work, but I get to avoid adding any of the bitter pith.

CW

Date: Wed, 4 Sep 91 08:41:04 PDT
From: chad@mpl.UCSD.EDU (Chad Epifanio)
Subject: Mead help!

OK, so I'm worried...so sue me.
I'm seeking advice from veteran mead brewers. I've read up on the subject, but I need experienced advice. Infact, there may be no problem at all; I just don't know.

How fast(slow) does mead ferment? I made a 5.5 gal batch the other day, and so far I see NO signs of active fermentation(from a homebrewers point of view). Here is all the details:

8lb. Orange blossom honey
8lb. Clover honey
2oz. Tartaric acid
2oz. Malic acid
1/3oz Grape tannin
6tsp. Yeast Nutrients pH: ?
Montrachet dry wine yeastOG: ?

This was a variation on the traditional dry mead in "Making Mead", p.31. The yeast was rehydrated and thrown into a 12oz. starter solution of steril wort for pitching later. All ingredients except yeast were combined in my brew pot with enough water to bring it up to 6.25 gal. The water was held at 170F for half an hour, dumped into my plastic primary fermenter, and allowed to cool somewhat. Eight crushed up Campden tablets were stirred into the must and allowed to sit for 24 hrs. Approximatly 0.75 gal of must was siphoned off and saved for future topping off, leaving 5.5 gal in the fermenter. The active starter was pitched into the must, and the fermenter fitted with a fermentation lock.

All this was Sunday afternoon. So far, I haven't seen that damn fermentation lock bubble once! Whats the deal? If you tell me this is normal for meads, I'll go home a happy, non-worrying, homebrew-slugging man. Otherwise, advice would be much appreciated.

Chad Epifanio--> chad@mpl.ucsd.edu | "There are no bad brews.
Scripps Institution of Oceanography | However, some are better
Marine Physics Laboratory | than others."

=====
CA disclaimer: "All words and ideas are my own, etc., etc..."

Date: Wed, 4 Sep 1991 12:55:04 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: they're everywhere

The plumbing supply man behind the counter says "So what are you going to be using that copper tubing for?". I say to cool my beer, and he says "I make beer too", and he shows me a recipe he has on his computer, mixed in between the invoices and stuff. He says the shop's bookkeeper's husband got him started, and he gives me the name of someone in town here who is getting "real close" to a Sam Adams clone. He also said he mashes (in the winter only) by setting his brewpot on a wood stove, and moving it around to keep the right temp. Seems like a good idea, nice even heat.

There's brewers everywhere!

Russ

Date: Wed Sep 04 10:06:10 1991
From: microsoft!larryba@cs.washington.edu
Subject: Re: HBD #716 Used soda kegs

Charles Anderson notes a Pepsi smell to his recycled soda keg...

I soaked my kegs for an hour or overnight with lye or washing soda (sodium carbonate - in the blue box at your local supermarket) and replace as many of the gaskets as I could (all, eventually). That removed the "coke" house flavor just fine. I also disassembled the quick disconnects; there are o-rings within that need replacing as well.

Automatic dish washing detergent would be a reasonable substitute for washing soda since that is the primary ingredient.

Larry Barello

Date: Wed, 4 Sep 1991 14:12:39 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: yeast

Re. yeast slurry: I got the Wyeast Chico ale yeast to settle out by putting the carboy in cold water for 24 hours. The water was only 5 degrees colder than the air (68 vs. 72), but it worked. I bottled, and saved about a pint of the slurry. Haven't used it yet, but it looks ok.

The beer is tremendous: clean, crisp, bread-like, malty, and hoppy. I "dry-hopped" it by making an infusion of hops, vodka, and water, gently heating it, letting it stand over night, and then straining into the carboy.

It really worked, and there were no hops to worry (er, be concerned) about in saving the slurry. Without a doubt, my best beer.

Russ

Date: Wed, 4 Sep 91 08:01 PDT
From: alm@brewery.intel.com (Al Marshall)
Subject: yeast
To: homebrew@hpfcmi.fc.hp.com
Subject: The Controversial Enzymatic Power of Wheat Malt

In TCJOHB, Papazian states that wheat malt is weak in diastatic enzymes and must be mashed in conjunction with barley malt of great diastatic power. I have seen this opinion stated elsewhere I think; Gary Bauer's article in the Zymurgy All-Grain Issue comes to mind.

I am aware of some dissenting opinions and (I think) some counter examples:

Miller, Fix and Foster in their books on Continental Pilsener, Brewing Science and Pale Ale respectively state that wheat malt has plenty of enzymes (Miller and Foster say this in text, Fix shows the DP of Wheat Malt in a table).

The Widmer Brewing Company of Portland Oregon mashes Briess wheat malt and Klages 2-row pale in a 50/50 ratio without any diastatic crutches that I am aware of. Anchor uses an even higher ratio of wheat/barley according to their outstanding tour-guide and only has problems with the runoff, not the mashing.

I have only mashed tiny amounts and ratios of wheat/barley up to now; and so am without direct experience.

Are Papazian and Bauer completely wrong? Do I understand the problem?

=====
|
R. Al Marshall | Insert clever aphorism here.
Intel Corporation |
alm@brewery.intel.com |
|
=====

Date: Wed Sep 04 11:42:15 1991
From: larryba@microsoft.com
Subject: Purdue is spelled <-

Oops! Ahemmm, cough, cough. I finally figured out my problem with the kind help of Matt at Intel. Sorry for the noise. Must have had too many homebrews. ;=D

| Neither of the following worked:

| | 550 <uunet!rransom@aclcb.prudue.edu>... Host unknown
| | 550 <uunet!rransom@bchml.aclcb.prudue.edu>... Host unknown

Date: Wed, 4 Sep 91 12:21:32 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Keep it Cool

In HOMEBREW Digest #714, Ted Amsel repeated:

>> OK, I know that temperature is important during fermentation. Part of
my
>>question was HOW DO THEY BREW GOOD BEER IN THE TROPICS? I know they
don't
>>AC the whole plant, for I've been to several breweries in Mexico,
Belize and
>>Honduras. I also like "fresh" SINGHA. Is it water? (;-[])

To which Martin Lodahl responded :

>I doubt it. I've noticed that most tropical beers are lagers, which
>require artificial refrigeration of the fermenting vessels virtually
>everywhere. That being the case, the only difference between the
>physical plant required to produce Belikan and that required to
>produce Molsen's, is the size of the refrigeration system, as the
>temperature differential between the air and the beer is greater
>in Belize than in Canada. The temperature outside the vessels
>is otherwise irrelevant, I would imagine.

A conversation with Roger Bergen confirms Martin's reasoning. Roger is
the head brewer at the Anderson Valley Brewing Company who formerly
worked at a major brewery in the tropics (may have been Red Stripe,
not sure). Since he was considered an expert on the topic, he was asked
to give a talk on warm weather brewing at a meeting of the East Bay Fog
Society (a now defunct homebrew club). His response was that he had no
knowledge that would be practical for homebrewers, and that they had a
monster refrigeration system to cool their fermenters. Other than that,
nothing special was required to brew in the tropics.

On a related note, I recently had the pleasure of touring the Blitz-
Weinhard Brewery in Portland. (It was a great trip, we visited 13
breweries between SF and Seattle in 9 days!). They have these *enormous*
blue tanks outside which are actually fermentation vessels. Although
Portland's climate is moderate, it can reach the high 90's. Nonetheless,
Henry's is fermented in these outdoor tanks. All it takes is sufficient
cooling capacity.

CR

Date: Wed, 04 Sep 91 15:49:19 EDT
From: JWHITE@maine.maine.edu (Jim White)
Subject: Looking for reasonably priced Grain ...

I'm looking for phone numbers of places where I can buy 2 row, modified pale grain (crushed).

William's (CA) sells one for \$1.39/lb. + shipping .
A couple other local places are about the same, sans shipping.

This seems high. Is it? I seem to remember earlier threads where (discussed) prices were far less. I'm a right coaster, so (possibly) eastern places may save me some shipping.

Thanx in advance for any help. If I get some responses, maybe I can post them as a help to other aspiring grain brewers.

Jim White

Date: Wed, 4 Sep 1991 16:06:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: HD Appreciation

Every now and then I think it is important for all of us HD readers to take a moment to appreciate that we belong to and maintain a civil, intelligent interest group forum. The level of conversation is high in HD and the odd bit of heresy and misinformation is tolerated in the name of freedom of speach and exchange of ideas. Many electronic forums are quite the opposite and are a waste of people's time and energies. 'Flaming' is the norm in those cases and is most often counter-productive. The following is an article which reached me after many forwardings and I decided to post it in HD to stimulate a little thought. It is not intended as an attempt to initiate discussion on a non-beer related issue. Enjoy! :-)

- -----

***** Forwarded from RISKS-Digest *****

Date: Tue, 27 Aug 91 21:11:00 -0600
From: forsythe@track29.lonestar.org (Charles Forsythe)
Subject: Flaming makes the mainstream media (again, I guess)

FLAME THROWERS: Why the heated bursts on your computer network? by Doug Stewart (copied without permission from Omni magazine Sept 1991 issue)

"You are a thin-skinned reactionary jerk," begins the computer message sent from one highly educated professional to another. "I will tell you this, buster, if you were close enough and you called me that, you'd be picking up your teeth in a heartbeat." There follows an obscene three-word suggestion in screaming capital letters.

The writer of the above message, sent over the Byte Information Exchange, was apparently enraged after a sarcasm he'd sent earlier was misinterpreted as racist. In the argot of computers, his response was a "flame" -- a rabid, abusive, or otherwise overexuberant outburst sent via computer. In networking's early days, its advocates promised a wonderful world of pure mind-to-mind, speed-of-light, electronic conversation. What networks today often find instead are brusque putdowns, off-color puns and screenfuls of anonymous gripes. The computer seems to be acting as a collective Rorschach test. In the privacy of their cubicles, office workers are firing off spontaneous salvos of overheated prose.

Sara Keisler, a social psychologist at Carnegie Mellon University and Lee Sproull, a Boston University sociologist, have observed that networking can make otherwise reasonable people act brash. In studies originally designed to judge the efficiency of computerized decision-making, they gave small groups of students a deadline to solve a problem. Groups either talked together in a room or communicated via isolated computer terminals. The face-to-face groups reported no undue friction. The computerized sessions frequently broke down into bickering and name-calling. In one case, invective escalated into physical threats. "We had to stop the experiment and escort the students out of the building separately," Keisler recalls. Keisler and Sproull documented a tendency toward flaming on corporate electronic-mail systems as well. At one large company, employees cited an average of 33 flames a month over the email system; comparable outbursts in face-to-face meetings occurred about four times a month.

Keisler and Sproull attribute the phenomenon largely to the absence of cues

normally guiding a conversation -- a listeners's nod or raised eyebrows.
"With
a computer," Keisler says, "there's nothing to remind you there are real
humans
on the other end of the wire." Messages become overemphatic -- all caps
to
signify a shout; "(smile)" or ":-)", a sideways happy-face, to mean "I'm
kidding." Anonymity makes flaming worse, she says, by creating the
equivalent
of "a tribe of masked and robed individuals."

In real life, what we say is tempered by when and where we say it. A
remark
where lights are low and colleagues tipsy might not be phrased the same
under
fluorescent lights on Monday morning. But computerized messages may be
read
days later by hundreds or thousands of readers. Flaming's ornery side is
only
half the picture, says Sproull, who co-authored Connections: New Ways of
Working in the Networked Organization with Keisler. "People on networks
feel
freer to express more enthusiam and positive excitement as well as
socially
undesirable behavior," she says. Sproull finds it ironic that computers
are
viewed as symbols of cool, impersonal efficiency. "What is fascinating
is the
extent to which they elicit deeply emotional behaviors. We're not
talking
about zeroes and ones. People reveal their innermost souls or type
obscentities
about the the boss." What, she asks, could be more human?

Mr. Benson

Date: Wed, 4 Sep 1991 08:52 EST
From: STROUD%GAIA@sdi.polaroid.com
Subject: Explosives and homebrewed soda

With all of the recent postings about homebrewed soda and detonating hand grenades, it seems that there are two obvious solutions:

1) Keg your soda and artificially carbonate. Don't use any yeast. Just sugar, water, and extract (or flavorings) into the keg (using normal sanitation procedures), then pressurize. After all, isn't this how real soda is made?

2) If you insist on bottling, follow the "Jack Schmidling Productions" instructions, the important thing being USE PLASTIC BOTTLES! The one-liter ones with the screw caps that Pepsi or Coke or whatever come in are perfect, are reuseable, and as Jack points out, you can tell when they're carbonated by squeezing them.

-Stiv Stroud-

Date: Wed, 04 Sep 1991 17:56:10 EDT
From: FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu>
Subject: Red Baiting, Address Hell, and Pressurization

Hey There Brewsters!

First, I must say that the posting by Bill Thacker about proposed names for hot new Socialist Brews (remember Bill, you can't use Communist anymore

'cause it's ILLEGAL) had me rolling. Your wit must be well aged, and properly carbonated. Seriously, they are looking for new 'free' enterprise over in

Confusion land and especially Western technological assistance....

Sorry Larry, I probably made a great point of giving you the proper address and misspelled the name of the university I've been going to for 6

years....it's P-U-R-D-U-E, not prудue, as in:

rransom@aclcb.purdue.edu

I hope this finally clears up the Great Address Mystery, and that your computer

can now talk to mine. Don't you just love literal-mindedness in your mail? I

think we put down the US mail system too much...I got several pieces of email

and would like to ask the senders (listed below) to send me a short bit to

confirm THEIR addresses since my mailer refuses to send to them:

Michael Bass-----lg562@pnl.gov

Stephen Russell----srussell@snoopy.msc.cornell.edu

Are these the right addresses? Are you on bitnet? Thanks...

On kegs...and pressure...and priming: I would recommend using _20_ psi of pressure to start, and priming with 1/3 - 1/2 cup corn sugar, especially if you are using a well-fermented beer with low residual sugar level. You can always bleed later (I usually leave all that initial

pressure on) unless your beer gets way way too carbonated, but if you miss the initial

carbonation through leakage or insufficient priming, the beer will never carbonate properly. Even if you like a more British style of carbonation, you

want to have a good concentration of dissolved CO2 which can be released later to inhibit over-heady brews. 20 psi insures that the seals are made;

you might also toss the seal in the boiling water you use to make the final

cleaning ('sanitization'? Oh no!) to get it softened up...makes a better seal.

Finally, when I make the beer to be wanked onto the old yeast cake, I run it right from the chiller into the carboy without letting the trub settle.

I let the stream fall the height of the carboy (my hose runs into a stopper

which fits loosely in the mouth of the carboy) which provides good aeration,

and give the first few quarts a swirl to break up the cake. The resulting

wort looks rather nasty, especially since a few of the pieces of dried yeast ringing the carbouy at the level of the old beer always fall into the new beer, giving the whole thing that "Oooooo, what _did_ you do to your beer?" look, but I put it in a dark place right away to keep people who might be bothered from looking at it. I use an immersion chiller and chill with my tap water, which leads me to believe that my cold break is not the best, but chill haze never bothered me much anyway.

Thanks for the support of my admittedly extreme postings, and keep up the snide and nasty comments. I'm not in love with my opinions, just extremely fond of them. There's room here for disagreement (and possibly for roasting your detractors over a roaring Cajun cooker and basting them with rock salt).

Kiss kiss, glub glub,

Father Barleywine

[rransom@aclcb.purdue.edu]

Date: Wed, 4 Sep 91 20:20:45 -0400
From: conover@clsouth.convex.com (Donald Conover)
Subject: Barley Recipes

To Father B. :

I have a friend that is real interested in botent homebrew. Would you please send a couple of recipes?

Does the high alcohol content prevents the *nasties* ? My buddy keeps using 5 cups of brewers sugar with one can of a light malt to 6 gals of H2O.

Age seems to lessen the *cidery* taste. I assume it is from the sugar!?

Have a good day.....thanks in advance.....don

Date: Wed, 4 Sep 91 15:05:52 EST
From: jm@sead.siemens.com (Jeff Mizener @ Siemens Energy)
Subject: Good/Bad Mail Order Experiences

Sehr geehrte Bierfreunde,

I have yet to brew my first batch, but both my wife and I are Very Excited about trying it. There appears to be no Homebrew dealer in my area (correct me if I'm wrong), which is Raleigh NC, so we'll resort to Mail Order.

- 1) I have two catalogs -- Alternative Beverage and Hennessy Homebrew. Any comments? Any other suggestions? I promise I'll summarize.
- 2) How good are the True Brew Ingredient Kits? (or any other ingredient kits for that matter...) I suppose it wouldn't hurt for a FirstTimer to start out with a "just add water" kit, but not if the results don't justify the efforts. Again, any suggestions for The Rank Amateur?
- 3) How much space do these brewing activities take up? Should I get another (1/2 size) fridge?? Where the hell do I put it? We have no basement. Does my freshly minted HomeBrew need to be refridgerated?
- 4) Pick 2 books without which the FirstTimer should NOT attempt to even THINK about doing this mystical task.
- 5) Does Wyeast Yeast Come From Oregon? "Wyeast", or better "Wy'east" is the Indian name for Mt. Hood in Oregon. There is magic in the name..

Pleeeeeeeze reply by mail and I'll summarize.

Thanks,

Jeff

Hopfen und Malz, Gott erhalt's! Und so geht's weiter...

Jeff Mizener / Siemens Energy & Automation / Intelligent SwitchGear
Systems
Raleigh, NC / jm@sead.siemens.com / (919) 365-2551 /

End of HOMEBREW Digest #717, 09/05/91

Date: Fri, 6 Sep 91 00:11:42 -0700
From: bgros@garnet.berkeley.edu

Someone asked about mail order grains. I just received a catalog (haven't ordered yet) from The Home Brewery, based in Ozark, MO with distribution centers in San Bernardino, CA and Las Vegas. They advertise Klages 2-row malt for 0.90/lb. Also, 10lbs is \$7.50 and 50lbs is \$32. sounds pretty cheap to me. all specialty grains are \$1.50/lb or \$6.50/5lbs.

to get a catalog, call 1-800-321-BREW. Does anyone have any experience with these people? Just for comparison, they sell most hop varieties for \$1.95 per 2oz pack. Wyeast is \$3.75 each. A wort chiller is \$29.95

Quick question: when priming a normal 5-gal batch with honey, how much should i add? and what kind of honey? i was considering trying it with my wheat beer.

- Bryan Gros

Date: Thu, 05 Sep 91 17:01:10 EDT
From: scott@sps (Scott Benton)
Subject: Sassafras, Aluminum, and Lager

**** Sassafras ****

Safrole is the major component of sassafras oil (75 to 93%). It is carcinogenic in mice and rats. Administered orally, safrole is metabolized to a compound which produces liver tumors. However, such effects are only manifested at high dose levels (5 g/kg body weight). Safrole is present, in lower amounts, in cinnamon, nutmeg, and mace. So if you can get some, relax, and don't leave any out for Willard.

**** Aluminum ****

There is no hard evidence that Al causes Alzheimer's. However, if the prospect of Alzheimer's causes your stomach to become upset, you may (on your physician's advice, of course) take an antacid. Be sure to read the label, though, because aluminum hydroxide, or a similar Al compound, is the active ingredient in many antacids. If you do go with an Al containing antacid, be forewarned that Al inhibits intestinal contractions, causing constipation, a much more likely effect of Al than Alzheimer's. Relaxation is the best treatment here.

Incidentally, for those of you (or your friends) who drink commercial beer out of cans (ugh!), can companies test can interior coatings to ensure that Al does not migrate into the beer.

**** Brewing ****

On a more serious note, I have to date done higher temp. fermentations (65-75F), but with the acquisition of an old fridge, am considering a lager fermentation. I'm looking for a few tips on how to start out successfully (which commercial yeast to use, pitching temps, etc). Also, when racking to secondary fermenter, should the settled material (which I'm presuming contains a generous amount of the yeast) be transferred as well?

Thanks.....Scott

Date: Fri, 6 Sep 91 09:22:17 -0400
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: translate some German beer labels

I am wondering whether someone can translate some of this German language text that I found on two German beer labels:

(on the neck label):

Kulmbacher
Kapuziner Schwarze
Dunkles, Hefetrubes Weizenbier

(on the main label):

(on the left side of label):

Imported by Dieter Steinmann Inc.
Garden City, NY (this is overprinted in the label)

Gebraut nach dem deutschen Reinheitsgebot

alc. 5.3% / vol (this has overprinted with a black stripe,
but I could just make it out)

e 0,5 l

(on central area of label):

Kulmbacher
Kapuziner
Schwarze
Hefeweizen

Kulmbacher Premium-Weizen

1 Pint
1 fl. oz. (again, overprinted)

Imported beer
Product of W.-Germany (overprinted)

(on right side of label):

(list of refund states - overprinted)

Hersteller: Monchshofbrau Kulmbach

Mindestens
haltbar bis

22.11.89

and on the second bottle, it says:

(on the neck label):

Kulmbacher
Kapuziner Weizen

Kristallklares Weizenbier

(on the main label):

(on the left side of label):

Imported by Dieter Steinmann Inc.
Garden City, NY (this is overprinted in the label)

Gebraut nach dem deutschen Reinheitsgebot

alc. 5.3% / vol (this has overprinted with a black stripe,
and I could not make it out, though I assume
it to be the same as the first bottle)

e 0,5 l

(on central area of label):

Kulmbacher
Kapuziner
Weizen
Kristallklar

Kulmbacher Premium-Weizen

1 Pint
1 fl. oz. (again, overprinted)

Imported beer
Product of W.-Germany (overprinted)

(on right side of label):

(list of refund states - overprinted)

Hersteller: Monchshofbrau Kulmbach

Mindestens
haltbar bis

25.12.90

Can anyone help to translate this one?

I assume that here so many overprints because the beer was imported. The 'e' by the 0,5 l probably means it is an 'export' bottle of 0.5 liters (which it is). The dates are either when the beer was bottled, or when it should be drunk by - but which? I bought both of these in the Spring of 1991, and drank them this week. The Weizen beer did taste old. The Schwarze was not too bad, probably because the stronger taste was able to disguise some of the old taste. Both beers had tremendous heads - like I'm used to seeing with the Spaten Weiss beer. The Schwarze had a bit of sediment in it - when I poured the first half of the bottle into a glass, it was okay, but when I swirled the sediment and poured that into the glass, the beer in the glass started to produce bubbles on it's own...

Thanks - Ihor

Date: Thu, 5 Sep 91 22:03 CDT
From: gargoyle!ddsw1.mcs.com!arf@charon.amdahl.com (Jack Schmidling)
Subject: Nitrosamines

To: Homebrew Digest
Fm: Jack Schmidling

RE: Article 240 (86 more) in rec.crafts.brewing:
From: Paula Burch
Subject: nitrosamines in homebrew?

>I have read that beer is full of nitrosamines. I rarely
drink commercial beer, and so I wonder:

Does homebrew contain nitrosamines?

ARF says:

I have been patiently waiting for someone to clear up this
issue but not seeing any knowledgeable response, I will put
forth what I know, which is just enough to be dangerous.

Years ago, in the late seventies, I think, when the
nitrosamine business was first recognized, a report was
published listing the concentrations in commercial beers.

I only recall a few benchmarks but it should provide fuel
for thought.

At the very top was Heinekens and lots of imports.

Bud was right up there with them but I don't remember the
exact position of amount.

Coors was at the very bottom with no detectable level.

The "media" told us that there was something in Coors'
process that had something to do with heat (or lack of) that
prevented nitrosamines from forming.

Shortly thereafter, "they" told us that all breweries had
switched to this process and the problem just went away.

I didn't believe a word of this whitewash but that was about
the time I quit drinking and I am now very sorry that you
brought it up.

jack schmidling

Date: Fri, 6 Sep 91 14:43:33 PDT
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>
Subject: Mashing Wheat, Revisited

In HOMEBREW Digest #717, Al Marshall raised an intriguing question:

>In TCJOHB, Papazian states that wheat malt is weak in diastatic
>enzymes and must be mashed in conjunction with barley malt
>of great diastatic power. I have seen this opinion stated elsewhere
>I think; Gary Bauer's article in the Zymurgy All-Grain Issue comes
>to mind.

And that has always been my understanding, too, but I don't know
where I got it.

>I am aware of some dissenting opinions and (I think) some counter
>examples:

>
>Miller, Fix and Foster in their books on Continental
>Pilsener, Brewing Science and Pale Ale respectively state that
>wheat malt has plenty of enzymes (Miller and Foster say this in
>text, Fix shows the DP of Wheat Malt in a table).

Well, yes and no. In the Miller and Foster examples, they're using
the wheat malt as such a small portion of the mash that its distatic
power isn't really needed. Fix's hard numbers are buttressed by
similar numbers in Hough, et al.'s authoritative "Malting and
Brewing Science". Hmmm ...

>The Widmer Brewing Company of Portland Oregon mashes Briess wheat malt
>and Klages 2-row pale in a 50/50 ratio without any diastatic crutches
>that I am aware of. Anchor uses an even higher ratio of wheat/barley
>according to their outstanding tour-guide and only has problems
>with the runoff, not the mashing.

Standard German Weizen ratio is 2 parts wheat malt to one part
barley malt, which I've used with great success. My one attempt at
a higher percentage yet (4 lbs wheat malt, 1 lb barley malt) was
much less successful, with poor extract efficiency and the Mother of
All Set Mashes.

>Are Papazian and Bauer completely wrong? Do I understand the problem?

Could it be that this is an area where brewing tradition is at
variance with science? It seems possible to me that the real reason
brewers discovered that wheat shouldn't be mashed alone was that it
has no separate husk, as barley does, so the mash turns the
consistency of library paste. Extract is usually substandard from a
set mash, since its impermeability protects some of the grain from
the sparge water, and since cutting the mash to open it up often
releases water that hasn't contacted grain. Ergo, the "low
diastatic power" rap. An interesting question ...

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Sunday, 8 September 1991 0:55am ET
From: joshua.grosse@amail.amdahl.com
Subject: Underpitching Liquid Yeast

On 8/15 I pitched Wyeast directly from the package into wort, according to the directions on the package. You may recall my letter on refridgerated fermentation, and my wondering about the seeming lack of significant activity. I was unable to determine if the inactivity was from refridgeration or from underpitching.

I wanted folks to know that at the 2-1/2 week point, the fermentation suddenly kicked into gear. There is active carbonation, and the kreusen has gone from thick to foamy. To date, the wort has been in the primary for more than three weeks now, and the way the wort is progressing, will likely stay in the primary for another week or two.

I believe that the 2.5 week lag is due to directly pitching the liquid yeast, instead of creating an intermediate starter of 1-2 quarts with dry malt extract. Next time, by pitching incrementally, I'll be able to save myself more than half a month on a 4 month lager.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Sun, 8 Sep 1991 11:36:14 -0400 (EDT)
From: Peter Glen Berger <pblp+@andrew.cmu.edu>
Subject: Status and Stout

Well, my amber ale has been bottled for about a week now, and it has survived. The ferment stopped after 2 days, and then started up again after another 2. Ingredients: 1 can malt extract, 3 cups corn sugar, and luck. It's slightly cidery, low alcohol, but it doesn't suck.

QUESTION for experienced homebrewers: I want to make a high-alcohol beer next. My initial idea was a 5-gallon batch using about 6.6 pounds of (liquid) malt extract, and then maybe 2 cups sugar to boost alcohol content. One of my friends said that Ale yeast couldn't survive in that high an alcohol environment, and I should mix ale and champagne yeasts. Is this true?

I'd also *really* like to make a stout. Anyone have a good, SIMPLE recipe that doesn't involve mashing? When the Cat's Meow lists "malt extract", do they mean dry or liquid? Can I make Papazian's honey lager recipe at room temperature? Will this make it a "steam beer", and what will it taste like? Is anyone annoyed by all of these stupid questions?

Thanks,

--
Pete Berger || ARPA:peterb@cs.cmu.edu
Professional Student || Pete.Berger@andrew.cmu.edu
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp

--
"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits

--

End of HOMEBREW Digest #719, 09/09/91

Date: Mon, 09 Sep 91 08:37:02 EDT
From: JWHITE@maine.maine.edu (Jim White)
Subject: First mash..... resulting questions....

Tied mashing some grains last night, for the first time. As a result I have a couple questions.

Iodine testing:

Having never done this before, I decided I'd do an iodine test right at the beginning of the mash, so I'd have a benchmark comparison. I took a tablespoon or so of the mash and put it in a white saucer and dabbed a couple drops of 'tincture of iodine' into it. Though I didn't expect the sample to, instantly, turn jet black.... I was unable to notice any significant color change!

The tincture is a dark reddish color to begin with, so when mixed it did effect a color change, but nothing like I expected. After about 45 minutes at 152 F, I repeated the test, and again noticed no color change.

Did I use the right stuff? This iodine was like what we used to apply to cuts, etc. Is there a colorless iodine I should've used?

Is there a better way to ascertain the status of the starch conversion? I also tried a taste test, hoping to notice a difference in sweetness, but I felt this was also inconclusive. Sigh

Modification:

The malt I attempted to mash, was purchased locally at a Gourmet/Health/Natural food store. It was labelled Pale Grain Malt and upon asking, I was told it was a 2 row 'European'. That's all fine, but they didn't know if it was modified or not. Since I couldn't be sure I decided to do a protein rest prior to starch conversion, but now to my question. Is there a way to determine if a grain is modified, fully modified, or unmodified? If so can this be accomplished at home, and without sophisticated equipment?

Date: 9 Sep 91 08:36:00 EDT
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>
Subject: Missing 718, is it out there anywhere?

I seem to have missed 718 on last Friday. The Miami archive seems to have missed it too. If anyone got a copy, could you email it to me, and I'll be happy to service other requests for this issue.

Dan Graham
Beer made with the Derry air.

Date: Mon, 9 Sep 1991 9:42:00 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: O2

Here's a data point on adding oxygen after ferment has started. I made a full mash (!) recipe this weekend, but ended up with only 3 gallons of wort in the carboy. I pitched the yeast (Wyeast Chico ale slurry from the previous batch) and went to sleep. The next day there was a nice small but very dense krausen on the brew. I added 2 gallons of boiled cooled water to it (and of course it foamed and splashed a lot), and within 2 hours it was fermenting harder than any I've ever seen. I've pitched slurry before and the ferment was strong, but this was still *much* stronger, so I blame the O2. Yeast use up the O2 in their reproductive phase, correct? So the O2 should have helped them to make lots of other little yeasties, all of whom like to eat. Hopefully too, there'll be a nice thick slurry to save for the next batch.

Russ (what happened to HBD #718?)

Date: Mon, 09 Sep 91 09:59:07 EDT
From: IO10676@maine.maine.edu
Subject: The Home Brewery

Having just recently moved from Iowa, I did quite a bit of business with The Home Brewery out of Ozark, MO. All mail-order business, that is; I never actually visited them. I have the following to say about the operation:

* Their prices are ordinarily good, but not outstandingly so. They were cheaper than our local homebrew shop, but only marginally so with P&H, so we usually only ordered things that we couldn't get locally.

* They do have good delivery time to the midwest, no doubt due to their rather central location. We would typically receive orders within 2-3 days after placing them.

* My only major complaint: They had very poor accuracy in filling orders. I would guess that over half of the orders we placed with them had some sort of error - usually just a wrong item, such as the incorrect type or brand of malt extract or hops, but annoying nonetheless. If they could clear this up, I would wholeheartedly recommend them; it happened so frequently to us, though, that I can't believe it was just a statistical anomaly.

That's about it. I don't want to imply that nobody should order from The Home Brewery, but take care that they understand exactly what you want and understand that you're probably taking your chances with them anyway.

Sterling Udell
Big Dog Brewing Cooperative - Eastern Division
IO10676@maine.bitnet
IO10676@maine.maine.edu
SU0751G@maineiac.umcs.maine.edu
Sterling@gandalf.umcs.maine.edu

Date: Mon, 9 Sep 91 08:32:23 CDT
From: whg@tellab5.tellabs.COM (Walter H. Gude)
Subject: HomeBrewery

My experience is that they have been great. They have what's in the catalog and in the one instance they didn't they knew it and suggested a suitable substitute.

Walter Gude

Date: Mon, 9 Sep 1991 10:42:07 EDT
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: info please

I'm looking for the names of all the microbreweries in New England.
Rather than clutter up the HBD, send me personal mail, and then I'll post a complete list to the digest. Thanks.

BTW, the name of the Polish beer in question is Zywiec. Any comments?

Russ Gelinias
r_gelinias%unhh.unh.edu@mitvma.mit.edu

Date: Mon, 9 Sep 91 10:22:38 CDT
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)
Subject: questions: copper cleaning and old recipes

Thanks for the replies to my query about a beer-proof plug.

I have two questions: 1) I have a 8ft or so length of soft copper tubing

I can use for an immersion wort chiller. It has green spots on it where water splashed on it a few times while it was sitting neglected out in the

shed. I would like to clean it off non-abrasively so I don't scratch the tubing. Beside boiling vinegar, what else can I use to clean the outside?

And is it better to run the cold water to the bottom of the coil and let it

cool as it comes up and exits, or should I run the cold water through the top of the coil and let the coldest water cool the hottest wort?

2) Two of my brothers are civil war nuts, and I would like to surprise them

by brewing an authentic 1860's style beer. What where americans drinking in 1860, and where can I find a recipe? Did they use any ingredients we don't

use anymore (like sassafras)? Any substitutions?

Thank You,
Thomas Manteufel, B.S.

Date: Mon, 9 Sep 91 09:13 PDT
From: Bob_Konigsberg@3mail.3com.com
Subject: Wort Chillers

Regarding John Otten's query about the copper tubing based chiller with the cooling fins attached: I would be concerned with the solder in such a thing. Unless you can verify that lead free solder (house plumbing now requires such) was used in manufacturing the cooling unit, acidic liquids (such as wort) can extract lead from the solder. If it is lead free, then the fins should increase the heat transfer efficiency of the unit.

BobK

Date: Mon, 9 Sep 91 17:13:27 WET DST
From: Loodvrij <csc228%central1.lancaster.ac.uk@hplb.hpl.hp.com>
Subject: Fermenters

Thanks for the wealth of replies I got asking about fermenters. The consensus seemed to be that I cut a hole in the lid of the bin to fit a lock. I was also warned of other possible areas for infection. A couple of people suggested I try getting Carboys from the chemistry lab, and this I intend to try.

Thanks again.

- - -

| Bruce J. Keeler, Lancaster University, Lancs., United Kingdom. |
| JANET : csc228@lancs.cent1 |
| INTERNET : csc228@lancaster.ac.uk |

Date: Mon, 9 Sep 1991 09:41:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: HD 718 Lost In Space...

I did not receive HD 718 nor did quite a few people between Ontario and California by the sounds of it (I tried many personal appeals to have it forwarded to me). Furthermore, it's not to be found in the mthvax archives.

What's up?! Anyone get it? I was kinda disappointed after synthesizing and submitting a few letters to this issue which appears to be lost in space. If you received HD 718 and would be kind enough to forward it to me I'll gladly return the favour to many others.

Mike

Date: Mon, 9 Sep 91 09:55:28 PDT
From: judyb@waldo.asd.sgi.com (Judy Bergwerk)
Subject: Honey beer

In reply to:

/ Date: Sun, 8 Sep 1991 11:36:14 -0400 (EDT)
/ >From: Peter Glen Berger <pblp+@andrew.cmu.edu>
/ Subject: Status and Stout
/

Can I make Papazian's honey
lager recipe at room temperature? Will this make it a "steam beer",
and what will it taste like?

I made this recipe for my first batch 1 1/2 years ago. I think it came
out
good. I used lager yeast, and did the initial fermentation at room temp.
It
was in the secondary for about three weeks in my garage (about 60-65F). I
remember it tasted pretty good at first, and aged really well. I didn't
finish
it off until last fall.

Judy

Date: Mon, 9 Sep 91 10:52 PDT
From: Bob_Konigsberg@3mail.3com.com
Subject: Cooling

I'd like to know what systems folks have used/are using to keep their fermenting beer down to acceptable levels. Ideas that have come to my mind (but I don't know about the effectiveness/affordability of) are refrigerators on a time clock, small boxed rooms with small air conditioners and such. Any ideas? Thanks in advance.

BobK

Date: Mon, 9 Sep 91 11:56:51 mdt
From: Kent Dinkel <dinkel@hpmtaa.lvld.hp.com>
Subject: Fast Fermentation
Full-Name: Kent Dinkel

Hello Homebrewers,

Hoping to benefit from the collective wisdom of the more experienced brewers!

On Saturday (9/7) I started brewing my 4th batch. It's an attempt to brew a bitter consisting of:

6.6 lbs Munton Fison Amber Malt Extract
13.2 bittering units (bu) worth of hops (bu = alpa content * ounces)
.5 ounces Cascade hops (finishing)
2 pkgs Munton Fison Ale Yeast

The problem (or maybe it's not a problem) is that the fermentation seems to be completing in half as much time as my previous batches (from ~10 days to ~4 days). Here are the gory details

After pitching the yeast (I pitch the yeast immediately after adding enough cold water to fill the carboy), fermentation was going great guns after only 2 hours! (usually it takes at least twice this long). However, things have slowed down considerably and I went from the blowout hose to the fermentation lock after only 1 day (usually it takes 2-3 days before it's slowed down enough to go to the fermentation lock). After only 2 days in the carboy, I'm down to 1 bubble/minute out of the fermentation lock (usually this takes at least seven days). At this pace, it looks like fermentation will be finished in a couple more days.

I've used Munton Fison yeast and malt extract before (although I used specialty malts in previous brews), but fermentation took about twice as long as this batch. I don't *think* the temperature is involved since I ferment in my basement and it's *cooler* now than my during my previous fermentations. Are 4 - 5 day fermentations uncommon? Am I worrying too much? If my worrying is justified, any suggestions for remedies?

Sorry, I don't have specific gravity readings -- I'm trying to keep my time down to 3-4 hours/batch (excluding drinking, of course!). A couple of the homebrewers that got me started suggested not bothering with specific gravity readings. Their opinion was that the additional risk of infection from opening the fermenter was not worth getting the specific gravity reading which is useful only to tell friends the alcohol content of the beer. (I'm sure that specific gravity is useful to the more serious all-grain homebrewers.) They convinced me that determining when the fermentation is complete can be adequately performed visually by counting the bubbles/minute out of the fermentation lock. Should I break down and buy a hydrometer?

Thanks in advance for your help,
Kent -- the worry wort (pun intended :-))

Date: Mon, 09 Sep 91 12:40:26 PDT
From: florianb@chip.cna.tek.com
Subject: wheat malt and mashing

In as much as a wheat seedling has the ability to convert the starch in the kernel to sugar necessary for pre-photosynthetic growth, it seems reasonable that wheat has sufficient enzymatic content to convert the starch in a mash. Perhaps it is a matter of temperature and time that dictates just how well the conversion takes place.

I normally use 3# wheat malt, 3# 6-row barley malt, and 1# munich malt for a medium wheat beer. I usually calculate the expected og of my beers before mashing. This recipe comes out within a few points of the theoretical value, so the 50/50 ratio is good for wheat and 6-row.

>From time to time, I read and note various techniques for settling the mash and sparging. The usual technique mentioned in the books involves spraying or sprinkling 178 F water over the mash to sparge. In former times, I did this, but was always unhappy with the results, which were cloudy finished beer. In the last year, I have been using a different technique suggested by my brother-in-law. Its success in my case has been born out by 20-30 batches of beer. It is the following:

The mash is performed in a picnic cooler of the rectangular variety, large enough to hold all of the mash and all of the sparge water. After the mash is complete, I add all the sparge water at once, at the temperature 178 F. Then, I stir it to evenly distribute the grain slurry throughout the water. I then let it sit for a "long time", usually 1/2 to 1 hour. When I can open the lid and see that the mixture appears clear on top, I begin to draw off wort from the tap at the bottom of the picnic cooler. This initial runoff (about 1-2 gallons) is poured back into the top of the cooler, making damn sure that the contents of the cooler are not violently disturbed. After that, the wort is allowed to run out at whatever rate it wants to into the boiler pot. I don't pay any attention to how fast it comes out. My only objective is to get it out. As soon as I have half of it run out, I begin to heat it on the stove, using a second pot to catch the second half of the runoff. By the time it is all run out, there is only a little while left before the boil begins.

This technique differs from the usual in that I don't use fresh sparge water to rinse the "end" of the grains. Noting once more that my conversion efficiencies come out close to the theoretical values and also that the clarity of my final beers has improved, I must conclude that this technique is better. It certainly makes mashing more enjoyable for me, since I don't have to let the runoff go at some attenuated rate in order to improve sparging efficiency. Being an impatient person, I hated that part anyway.

Explanation? Perhaps the "long time" sitting in the cooler allows the water to fully dissolve the available sugars, so that longer runoff times are not needed. In any case, it sure works for me!

Florian

Date: Mon, 9 Sep 91 14:30:12 EDT
From: eisen@kopf.HQ.Ileaf.COM (Carl West)
Subject: Grain mill

This past weekend I visited the Brimfield Fair.
(the flea market to end all flea markets,
I walked for 5 1/2 hours and covered less than half of it)

Among other things, I came home with a grain mill that appears
to be able to a fine job of crushing malt without pulverizing the
husk. Or making relatively fine flour.

The problem? The hopper is rather small. I would like to be
able to put in more than 10oz of grain at a time. True, I can
increase the capacity with careful use of a cut-off 2 or 3 litre
soda bottle. But I might be interested in a larger hopper for it
if I could find one.

Which leads to the other problem; I don't know what make it is.
It says `MADEinPOLAND' on the handle and has `OB' in a circle on
the side of the main casting. The whole thing is tinned castiron
except for the grinding plates which aren't tinned.
Any ideas what make it is? What *did* I get anyway?

Carl

Date: Mon, 9 Sep 91 18:55:23 PDT
From: polstra!norm@uunet.UU.NET (Norm Hardy)
Subject: Decoctions are a stirring experience

This being the summer of the decoction mash for me, I thought I would pass along some observations of the process and the results so far:

- (1) Some people erroneously think that doing a decoction mash will produce a maltier beer with aromas reminding them of Munich (or thereabouts). I have found that this is true when using German malted barley. But when using Klages, don't count on it.
- (2) Doing decoctions (double or single) with Klages leads to a further attenuated beer. This was true while using Wyeast 1056 Sierra yeast. Example: my typical 1056 ale goes from OG 1.046 to FG 1.013 or 1.014 as a rule, doing a step mash or a single infusion. With decoction mashes, here is what has happened: (Case 1) OG 1.048 to FG 1.010; (Case 2) OG 1.048 to FG 1.011; (Case 3) OG 1.044 to FG 1.009. These were all my "typical" ale of 7-8 lbs Klages, .5-1 lb Crystal, etc. The temperatures were 65-70f. Again, it seems that the decoction mashes cause more of the maltose to be available to be eaten by the yeast.
- (3) The taste is as expected dryer than usual, but smooth.

Is it worth the time and arm strength? For German malts, yes; you can get more of the malt character with the extended mashing process. For Klages I would say yes for a dryer beer only. Those who prefer a heavier body (for their beer) should shy away from the aerobic workout of decoction stirring.

Norm Hardy

Date: Sat, 7 Sep 91 08:48 CDT
From: gargoy!ddsw1.mcs.com!arf@charon.amdahl.com (Jack Schmidling)
Subject: Nitrosamines

To: Homebrew Digest
Fm: Jack Schmidling

RE: Article 240 (86 more) in rec.crafts.brewing:
From: Paula Burch
Subject: nitrosamines in homebrew?

>I have read that beer is full of nitrosamines. I rarely
drink commercial beer, and so I wonder:

Does homebrew contain nitrosamines?

ARF says:

I have been patiently waiting for someone to clear up this
issue but not seeing any knowledgeable response, I will put
forth what I know, which is just enough to be dangerous.

Years ago, in the late seventies, I think, when the
nitrosamine business was first recognized, a report was
published listing the concentrations in commercial beers.

I only recall a few benchmarks but it should provide fuel
for thought.

At the very top was Heinekens and lots of imports.

Bud was right up there with them but I don't remember the
exact position of amount.

Coors was at the very bottom with no detectable level.

The "media" told us that there was something in Coors'
process that had something to do with heat (or lack of) that
prevented nitrosamines from forming.

Shortly thereafter, "they" told us that all breweries had
switched to this process and the problem just went away.

I didn't believe a word of this whitewash but that was about
the time I quit drinking and I am now very sorry that you
brought it up.

jack schmidling

End of HOMEBREW Digest #720, 09/10/91

Date: Tue, 10 Sep 91 02:12:56 -0700
From: peck@intel7.intel.com
Subject: LOST IN SPACE

Hi,

It appears that two issues are lost, I never received HBD# 716 or 718!
?
If any one has them, how about forwarding them or reposting them.

Jim Peck

PECK@INTEL7.INTEL.COM

Date: Tue, 10 Sep 91 08:41:31 -0400
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>
Subject: Translations of teh German Beer Labels

I asked for a translation of a German beer label and got some excellent responses - thanks! Here's a summary... (I think the last comments for each item are the real version, as they were posted to me by a fellow from Germany :-)

> (on the neck label):
>
> Kulmbacher
> Kapuziner Schwarze
> Dunkles, Hefetrubes Weizenbier

Kulmbacher is a famous German brewer. "Kapuziner" is a brand name, and "Schwarze" means "black". "Dunkles" means "dark". "Hefetrubes" means there is yeast in the bottle. "Weizenbier" is wheat beer. So what you have is a bottle of Kulmbacher's "Kapuziner" dark wheat beer, naturally carbonated.

Capuchin Black, Dark, Yeast-containing Wheat Beer from Kulmbach

Kulmbacher is the brewer.
Kapuziner is a name, Schwarze means black,
Dunkles is dark, Hefetrubes Weizenbeer is a bottle conditioned
Wheat beer (yeast on bottom).

Kulmbacher: The Brewery. Located in Kulmbach, northwest of Nuernberg.
Kapuziner Schwarze: The 'style' of beer. A "Kapuziner" is a Capuchin Monk, and "Schwarze" means literally "black". The brewery is located in a monastery, so this should come as no surprise.
Dunkles, Hefetrubes Weizenbier: "Dark, cloudy with yeast, wheat-beer"

> (on the main label):
> (on the left side of label):
>
> Imported by Dieter Steinmann Inc.
> Garden City, NY (this is overprinted in the label)
>
> Gebraut nach dem deutschen Reinheitsgebot

"Brewed according to the German Purity Law"

Gebraut nach dem deutschen Reinheitsgebot: Brewed according to the German Beer Purity Law.

> alc. 5.3% / vol (this has overprinted with a black stripe,
> but I could just make it out)

Overprinted because American law forbids the printing of alcohol content on beer labels. (Go figure.)

> e 0,5 l

"Contents 0.5 liters"

"e" could be short for Enthalt, meaning contents.

The "e" stands for "einhalt" or "contents" as in contents: 0.5 liter.

e 0,5 l: "euronorm" 1/2 Liter

It was 1/2 l, but the 'e' has to do with standard measures as agreed to by the European community. Their 1/2liter isn't any different from our 1/2 liter, but is it indicated as being the 'euronorm'.

> (on central area of label):
>
> Kulmbacher
> Kapuziner
> Schwarze
> Hefeweizen

Again, "Kulmbacher Kapuziner black wheat beer"

> Kulmbacher Premium-Weizen

"Premium" means "best", just like in English.

Premium Wheat (beer) from Kulmbach

Kulmbacher Premium-Weizen: Kulmbacher Premium Wheat-Beer

> 1 Pint
> 1 fl. oz. (again, overprinted)

Strange...0.5 liters is about 17 ounces.

1 Pint : for those who can't hack the metric system
1 fl. oz.

> Imported beer
> Product of W.-Germany (overprinted)
>
> (on right side of label):
>
> (list of refund states - overprinted)
>
> Hersteller: Monchshofbrau Kulmbach

"Brewery: Kulmbach's 'Monchshofbrau'"; that is, the name of the Kulmbach's brewery that brewed this beer is "Monchshofbrau".

Manufacturer: The Kulmbach Monastic Brewery

Hersteller: MonchshofbrauKulmbach
Manufacturer: Monastery-Brewery (in) Kulmbach

> Mindestens
> haltbar bis
>
> 22.11.89

"Best when used by November 22, 1989"

Leastwise holdable (will remain fresh at least) until November 22, 1989.

Mindestens haltbar bis 22.11.89
Consume before 11/22/89 (this was oooooooold beer, probably didn't taste too good, eh?. Maybe a bit sour?)
Drink by. Literally translated, it means "keepable until at least:".

> and on the second bottle, it says:

>
> (on the neck label):
>
> Kulmbacher
> Kapuziner Weizen
> Kristallklares Weizenbier

"Kristallklar" is the opposite of "Hefetrube"; there is no yeast in the bottle.

Capuchin Wheat Beer. Crystal Clear Wheat beer.

Kristallklares Weizenbier: "crystal-clear" (filtered) wheat-beer

> (on the main label):
> (on the left side of label):
>
> Imported by Dieter Steinmann Inc.
> Garden City, NY (this is overprinted in the label)
>
> Gebraut nach dem deutschen Reinheitsgebot
>
> alc. 5.3% / vol (this has overprinted with a black stripe,
> and I could not make it out, though I assume
> it to be the same as the first bottle)
>
> e 0,5 l
>
> (on central area of label):
>
> Kulmbacher
> Kapuziner
> Weizen
> Kristallklar
>
> Kulmbacher Premium-Weizen
>
> 1 Pint
> 1 fl. oz. (again, overprinted)
>
> Imported beer
> Product of W.-Germany (overprinted)
>
> (on right side of label):
>
> (list of refund states - overprinted)
>
> Hersteller: Monchshofbrau Kulmbach
>
> Mindestens
> haltbar bis
>
> 25.12.90

"Best when used by December 12, 1990"

Mindestens haltbar bis 25.12.90: ditto except 12/25/90, again oooooold.

>I bought both
>of these in the Spring of 1991, and drank them this week. The
>Weizen beer did taste old. The Schwarze was not too bad, probably
>because the stronger taste was able to disguise some of the old taste.

Dark Weizen (aka Weissbier, weizen is a more Bavarian name) is always

stronger-tasting.

>Both beers had tremendous heads - like I'm used to seeing with the
>Spaten Weiss beer. The Schwarze had a bit of sediment in it - when
>I poured the first half of the bottle into a glass, it was okay, but
>when I swirled the sediment and poured that into the glass, the beer
>in the glass started to produce bubbles on it's own...

All weizen beers have tremendous heads, especially if you don't pour them correctly. The one with the sediment in it is unfiltered, so you get your full day's supply of B vitamins. Frankly, I can't drink Kristallweizen (filtered), don't like the sweet taste. The yeast in the Hefeweizen (unfiltered) moderates the taste. It is considered very healthy in Bavaria. In the North, they drink far and away more Kristallweizen. They think the yeast makes you fat.

The shelf life of weizen is reputed to be pretty short. And the hefeweizen does not travel well. When it gets old, it gets sour. It should be kept and drunk cold. Unfortunately, it can get pretty warm in the holds of those Polish freighters and in those warehouses in NJ. I have bought all of 6 bottles of weizen in the States and 3 of them were bad. I drink it when I go to Germany only. Or when it's fresh brewed here. stronger-tasting.

So, again, thanks for the replies - Ihor

Date: Wed, 11 Sep 91 00:11:40 EST
From: gregg@maddog.anu.edu.au (michael gregg)
Subject: Dinkel, White, and CatsMeow.PS

Hello everyone,

In reply to Kent Dinkel re short ferments and SG testing:

I am always interested in these stories about fermentations taking "only" four days when they usually take 10. Except for a couple of batches I've had which turned out to have wild yeast contamination, I have never (in my short career of 22 batches) had a ferment go longer than 4 or 5 days and even then the exciting part is over in 2-3 days. Maybe I'm the one with the problem! So much depends on the yeast, the malt, the oxygen, etc.

Soapbox, please.

There are several good reasons to buy a hydrometer and do SG tests. A hydrometer is inexpensive, so cost is not an issue. It takes only a few minutes to test the wort, so it will not increase your time brewing. Once you've used it awhile, you'll need to test only at the start and end of fermentation when you have to open the fermenter anyway, so there is no additional risk of contamination (just don't put the test wort back in the batch!) It is a good idea to know the alcohol content of your beer, not just to tell your friends but so you can exercise responsible judgment in drinking your creation. 6% beer affects me a lot more than 3.2 and it's not always obvious from the taste how much alcohol is in there. The difference between final and ending SG is a measure of the quality of your technique and ingredients. Not that high alcohol means you did it better, but the SG tests before and after are another way to gauge how close you've come to your intended goal, and the next time you brew that recipe provide some measure of your repeatability (the hardest part of homebrewing I believe). Finally, for those of us copying a recipe we've seen or tasted, knowing the start and end SG is a good (but not sufficient) guide to duplicating the brew we liked. I, for one, am always a little annoyed to read a recipe that does not list the start and end SG's; alcohol content is often a consideration in deciding what to brew. (I know, it is possible to estimate from the ingredients, but that is tedious if you are flipping through a recipe book.) And if those aren't enough reasons, don't YOU want to know the alcohol content of your beer, just out of curiosity?

So don't be a worry wort; buy a hydrometer, relax, and have a homebrew.

On iodine testing (Jim White's question)

I bought my iodine at the drug store and it is indeed the stuff one puts on cuts. It turns jet black immediately in unconverted wort. I just put about 1/2 tsp of wort on a white plate and then add a drop of iodine at the edge of the puddle. If the iodine goes black or turns dark in a few seconds, the mash is not done. Don't use the grains, just the wort. To test your iodine (I don't think it can go bad, but I'm not a chemist) put a drop on a slice of raw potato. If it doesn't turn blue-black, get a different kind of iodine. If your mash at the start can't make the iodine black, maybe your malt is at fault. I have found the iodine test to be quite definite; suddenly after about 60 min of infusion mashing, the iodine no longer turns black. The only trouble I've had is doing stouts, which I make very dark. It is a

little hard to tell if the iodine turns black when you add it to a black liquid! So if there are other methods, I would be interested too.

And finally, about the PostScript version of Cat's Meow.

I had two problems printing it out, and find I am not alone. From a Sun Sparcstation, I could get only the last page of each ps file to print and some of the characters were incorrect, like apostrophes became U's, so I got CatUs Meow. After several suggestions from helpful brewers, the problem was solved by ftp-ing the files to a MacII and using a postscript downloader to send them to a laser printer. I would like to request that someone with a UNIX (Sun or otherwise) printable copy put it in the archives to save future generations the hassle I experienced.

Michael Gregg (somewhere over the rainbow)

Date: Tue, 10 Sep 1991 10:13:41 -0400 (EDT)

From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: english ales

Just delivered to my office: One bottle of Pilsner Urquell, direct from Czechslovakia, via Hungary, dated OCT91. I had also requested a Budvar, but that didn't happen for a number of reasons. My friend tells me that the Budvar he had was delicious. Hungarian beer was so-so.

Just by chance, I just received a case of Pilsner Urquell as a gift (when it rains it pours. That's a pun.). So I plan to do a blind taste test of the US version and the Czech version. Life is good.

And it will stay good. This world traveller friend of mine is off for England next week, and he says "I'll have much more luggage space available this time"! So, I'm looking for recommendations for English brews that are unavailable in the US. Hmm, a lambic would be a good idea too...

Russ

Date:Tue, 10 Sep 91 10:13:04 EDT
From: Jeanne Sova (ASQNC-TABSM 5320) <jsova@APG-EMH5.APG.ARMY.MIL>
Subject: Beer categories

morning all,

i hate to admit this, but i have had michelob... and enjoyed it. but since i started receiving this list, your appreciation for good beer and your desire to change americans' attitude toward beer has rubbed off. i've had this overwhelming urge to try new, "real" beers. so last night i had a sierra nevada big foot ale. and let me tell you, michelob is like water compared to it. now to me, the novice without much experience tasting real beer, i would describe it as strong, with a powerfull aftertaste. i mean, i had finished a sip and already put the bottle down when i was smacked in the face with the taste. my question is, to you coneseiurs, how would this beer be described? is it considered hoppy, fruity, or what? sorry to waste your time with such trivial questions, but if i'm gonna start brewing my own, i want to develop this appreciation, as well as the knowledge of what it is i may actuallybe brewing. thanks.

jeanne

Date: Tue, 10 Sep 1991 08:26:46 -0800
From: krweiss@ucdavis.edu
Subject: EZ test for sugar content?

And no, I'm not sure a specific gravity reading will tell me what I need to know...

About 4 batches ago I bought a 5 lb. sack of "corn sugar" to use for priming, instead of the little bags of "priming sugar" available at my homebrew shoppe. The "priming sugar" also contained a bit of citric acid and some heading agent, but I figured the bulk of it had to be corn sugar, so what the heck.

I've had several batches of beer come out totally flat since changing my priming sugar. The most recent batch used Wyeast Irish Ale yeast, which fermented like mad in the primary. I bottled with a priming syrup made of 3/4 cup corn sugar in about 1 pint of water, boiled for five minutes. I pour the priming syrup into the big glass carboy and siphon the beer out of my secondary on top of the syrup. Then I stir for a full minute with the racking tube, and proceed with bottling.

The bottles clear nicely, and leave a nice layer of yeast sediment at the bottom, so I know there's yeast in the brew. I suspect that there's simply nothing in my priming syrup that the yeast can eat.

I'm curious about whether I'm a victim of a labelling error or something. I tasted the "corn sugar", and it's sweet, but not as sweet as table sugar.

Is there an easy way to test this stuff at home, without benefit of access to a chem lab? I'd like to find out if it really *is* dextrose, and not lactose or some other non-fermentable sugar, and I'd like to find out if it is pure dextrose, or whether there is a non-fermentable adulterant in this sack. After three consecutive batches of flat beer, I'd like to know whether I've got a process problem or an ingredient problem.

The beers, BTW, taste just fine. They simply don't have enough carbonation to raise a head or tickle my nose.

Ken Weisskrweiss@ucdavis.edu
Computing Services 916/752-5554
U.C. Davis
Davis, CA 95616

Date: Tue, 10 Sep 91 08:56:16 -0700
From: kensiski@nas.nasa.gov (David L. Kensiski)
Subject: Re: Cooling

In HBD #720, Bob Konigsberg <Bob_Konigsberg@3mail.3com.com> writes:

> I'd like to know what systems folks have used/are using to keep their
> fermenting beer down to acceptable [temperature] levels.

The easist method of controlling temperature I've found was simply to put the fermentation vessel in a bathtub and fill the tub with water up to the level of the wort in the vessel. I monitored the temp of the water in the tub and when it reached 75 degrees, I put a couple of gallon milk jugs of ice in until the temperature was back down to 65 degrees.

With the mass of water in the bathtub, I was able to keep the tub temperature within that 10 degree range with just one ice immersion per day. You could probably get a finer temp range by more frequent immersion, as long as you have enough ice. With a 24 hour dipping, I was able to refreeze the milk jugs and use them the next day.

- --Dave

David L. Kensiski [KB6HCN] Numerical Aerodynamic Simulation
kensiski@nas.nasa.gov NASA Ames Research Center, M/S 258-6
(415)604-4417 Moffett Field, California 94035-1000

Date: Tue, 10 Sep 91 8:12:00 EDT
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)
Subject: Rampant Infections... CURED!

Many thanks to those of you who responded to my desperate pleadings a while back.

I scrubbed the dickens out of my kitchen with a weak chlorine solution, and I now make sure that the A/C fan is off when beer is exposed to the air. I believe that what I had was an airborne infection of some sort, either a mold or a wild yeast. I have also taken to liberally spraying the air with Lysol several minutes prior to exposing my beer.

I have changed nothing else in my procedures and have already gotten one excellent batch of beer, with a 2nd batch to be kegged today. For my first batch under the new "Clean Air Act" :-), I used the same yeast that I had used when I was getting bad infections. I did this to see if it really was the air or if it was the yeast. The beer came out superb so I guess it was the air. The yeast was Whitbread Ale, my usual favorite.

The batch going into the keg today was fermented with Wyeast #1056. The quality of this beer remains to be seen, but I have a good feeling about it. (It probably won't last long enough for any latent infections to take hold anyway. :-)

Thanks again to all you helpful folks, and a big thanks to Rob for running the best damned digest on the net.

- --
Kevin

ning
and BFDers who are curious can try it at the October meeting (if there is any left.)

Thanks to Mike Sharp for the enormous bag of Cascade hops that he sold to me for dirt cheap. I'm glad you got tired of Cascade, Mike, cause I love 'em. If you've got any more, I'll take 'em cause I've almost used that whole bag already.

- --
Kevin

Date: Tue, 10 Sep 91 10:52:36 PDT
From: Nick.Thomas@Eng.Sun.COM (Nick Thomas)
Subject: Re: Iodine testing

>
> Iodine testing:
>
> Having never done this before, I decided I'd do an iodine test right at
the
> beginning of the mash, so I'd have a benchmark comparison. I took a
tablespoon
> or so of the mash and put it in a white saucer and dabbed a couple drops
of
> 'tincture of iodine' into it. Though I didn't expect the sample to,
instantly,
> turn jet black.... I was unable to notice any significant color change!
>
> The tincture is a dark reddish color to begin with, so when mixed it
did
> effect a color change, but nothing like I expected. After about 45
minutes
> at 152 F, I repeated the test, and again noticed no color change.
>
> Did I use the right stuff? This iodine was like what we used to apply
to
> cuts, etc. Is there a colorless iodine I should've used?
>
> Is there a better way to ascertain the status of the starch conversion?
I
> also tried a taste test, hoping to notice a difference in sweetness,
but I
> felt this was also inconclusive. Sigh
>

Jim,

I had the same problem with my first mash. The answer is that
there are two types of Tincture of Iodine sold over
the counter. One works for this test and the other doesn't.
I *think*
they put a coloring in one that interferes with the test.
Try a different brand.

-nick

Date: Tue, 10 Sep 91 14:30:14 EDT
From: hersh@expo.lcs.mit.edu
Subject: Cooling

I used to use an AC in a small room. This was much too inefficient though.
Now I have a spare fridge with a Hunter Air Stat Energy Monitor (+- 2 degree control :-). You can get the Air Stat for \$20-25 and it will work much better than a timer could to keep an accurate temperature. Oh yeah you gotta punch a hole in the side of the fridge, cut the temp probe wire, run it through the hole, and wire it back together, but that's pretty minor...

- JaH

Date: Tue, 10 Sep 1991 14:36:55 -0400 (EDT)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: NE brewplaces

Here's a list of microbreweries and brewpubs in New England. There's a good chance I've missed some, but this should be mostly complete as of 9/10/91. RG

New England brewpubs/micros

MB - microbrewery
BP - brewpub

CONNECTICUT

Bristol
MBCharter Oak Brewing Co.
Bristol, CN

New Haven
MBNew Haven Brewing Co
458 Grand Ave.
New Haven, CN 06513
203-772-2739

Norwalk
MBNew England Brewing Co
Norwalk, CN

MAINE

Bar Harbor
MBBar Harbor Brewing Co.
Bar Harbor, ME
Lompoc Cafe carries - Thunder Hole Ale

Portland
MBD.L. Geary Brewing Co.
Portland, ME

BPGritty McDuff's
396 Fore St.
Portland, ME 04101
207-772-2739

MASSACHUSETTS

Boston
MBBoston Beer Company (Sam Adams)
30 Germania Street
Boston, MA (Jamica Plains)
617-522-9080

BPCCommonwealth Brewing Co
138 Portland St.
Boston, MA 02114
617-523-8383

MBMass Bay Brewing Co (Harpoon Ale)
306 Northern Ave.
Boston, MA
617-574-9551

Cambridge
BPCambridge Brewing Co.
1 Kendall Square
Cambridge, MA
617-494-1994

Northampton
BPNorthampton Brewery at Brewster Court Bar and Grill
Northampton, MA

NEW HAMPSHIRE

Portsmouth
BPPortsmouth Brewery
Portsmouth, NH

VERMONT

Brattleboro
BPDewey's Ale House
Brattleboro, VT

BPLatchis Grill and Windham Brewery
Brattleboro, VT

Bridgewater
MBMountain Brewers Inc
Bridgewater, VT

Burlington
BPNorthampton Brewing
Burlinton, VT

BPThe Vermont Pub & Brewery
144 College St
Burlington, VT 05401
802-965-0500

Middlebury
MBOtter Creek Brewing Co.
Middlebury, VT

White River Junction
MBCatamount Brewing Co.
58 S. Main St.
White River Junction, VT 05001
802-296-2248

Date: Tue, 10 Sep 1991 12:53 PDT
From: BJONES@NOVA.llnl.gov
Subject: Cooling

Reply to Bob Konigsberg regarding cooling :

I picked up an old restaurant milk cooler at the Salvation Army several years ago. You know the kind where you lift the ball to get some milk. It is all stainless steel and holds two 5 gal carboys including airlocks or blow-off tubes. I rewired to allow for a commercial thermostat to better control temp. Really required since most frigs won't adjust warm enough for fermentation. I also have a glow coil heater connected to thermostat allowing me to make ales in the winter. Works great! Granted it was luck finding this thing, you might try used restaurant supply places if you feel lucky. An old frig. obviously will work well, however they take more room and use more power but hold more stuff.

I also recently installed a window air conditioner in my wine/beer cellar. You need to vent the hot air outside or under the house as I did. You will also need to re-wire with a similar thermostat to better control unit. I use a 1/2 ton for a small room located off my garage. It keeps the liquids in the room at 60f within about a 1/2 degree. You need lots of thermal mass (ie beer and wine) to keep the temp constant. Don't skimp on the insulation around the room, its money in the bank. My unit only runs a few hours a day on the hottest days. Warning. Fermentation temps. below 65f will result in slow fermentations. Yeast need to be selected and acclimate themselves to cool temps to work well. Low temperatures and low pitching volumes make for slow fermentations and result in poor attenuation. I primarily use my air conditioned room for long term storage. Makes a big difference on the long term life of beer (as if you might have this problem).

Bob Jones
BJONES@NOVA.LLNL.GOV

Date: Tue, 10 Sep 91 14:04:05 -0600
From: Norm Pyle <pyle@intellistor.com>
Subject: liquid yeast cultures

My latest brew - a English bitter recipe - was my first try with a liquid yeast culture. I read on the package (Wyeast London Ale) that it should take about 12 hours for the yeast to be viable (at 70 - 80 F) after rupturing the internal yeast packet. It also said to add one day to this number for each month past the date stamped on the package.

I ruptured the packet in the morning, figuring on brewing the following evening. I just left it out on the counter since the air temperature was around 70 F. Well, within 8 - 10 hours the package was swelling to alarming proportions and I decided that I should brew as soon as possible to prevent an exploded yeast package and a contaminated culture (a friend had this happen to him).

Since I was ill-prepared to brew that evening, I had not pre-boiled and cooled my water. So I ended up with hot wort and hot water in my fermenter, with no hope of cooling it that night (I don't have a chiller and it was 11 pm). I threw the yeast package in the fridge to prevent further swelling until I could pitch in the morning.

To make a long story long, I pitched the following morning and didn't get any activity for about 30 hours. Now it seems to be fine, but I'm concerned (not worried, mind you) that the long lag time may have allowed other beasties to work on my wort.

Should I have left the yeast package out of the fridge overnight and risked explosion? Should I have made a starter wort instead and just brewed the following night when I would have been more prepared? What are some of the methods that you HBD'ers have used to make starter worts? Do you leave them in a small pot, put it in a jar, or ...?

It seems to me that the pure yeast strains are a better way to go but I hate spending an extra almost \$4 for something that leaves my wort (and work) hanging out in the wind for a day and a half. The dry yeasts I've used in the past have been very active in 8 hours or less.

As always, we thank you for your support.
Norm
pyle@intellistor.com

Date: Tue, 10 Sep 91 12:46:28 PDT
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>
Subject: Chiller; Fast Fermentations

In HOMEBREW Digest #720, Thomas Manteufel observed:

> ... I have a 8ft or so length of soft copper tubing
> I can use for an immersion wort chiller ...

I use 50', and sometimes feel it isn't enough. With that little surface area, you really won't get much heat transfer. When I was using 1/4" tubing instead of my present 3/8", I used 100', which seems like a nice round number.

And in the same issue, Kent Dinkel had a problem with Fast Fermentation:

>The problem (or maybe it's not a problem) is that the fermentation seems to
>be completing in half as much time as my previous batches (from ~10 days to
>~4 days). Here are the gory details

I've had the "going great guns" stage take anywhere from 3 weeks to 18 hours, depending on the recipe, yeast, degree of aeration, temperature, and for all I know, phase of the moon and conjunction of the stars. It can vary quite a bit ...

> I don't *think* the temperature is involved since I
>ferment in my basement and it's *cooler* now than my during my previous
>fermentations.

It's possible, though unlikely, the the previous fermentations were actually warmer than that yeast considers optimal ...

> Are 4 - 5 day fermentations uncommon?

By no means.

> ... Am I worrying too
> much? If my worrying is justified, any suggestions for remedies?

Possibly, or possibly not. It's possible that fermentation is "stuck" and only partially complete, and only your hydrometer readings could tell you for sure. The problem with bottling in that case is that if fermentation restarts, you could end up with glass grenades.

>Sorry, I don't have specific gravity readings -- I'm trying to keep my time
>down to 3-4 hours/batch (excluding drinking, of course!). A couple of the
>homebrewers that got me started suggested not bothering with specific
>gravity readings.

Bad advice.

> Their opinion was that the additional risk of infection
>from opening the fermenter was not worth getting the specific gravity
>reading which is useful only to tell friends the alcohol content of the
>beer.

Au contraire, it's most useful in exactly this case. Frankly, I could care less about the alcohol content of my beer. But I DO care if it's ready to bottle or not! Your friends have a very strong point in that the daily checks we're all tempted to do at first are more of an infection risk than anything else. But you really should divert a little wort before pitching to measure the SG and to taste, and when you think it might be done, measure the gravity again. I virtually never measure more than 3 times in a batch.

> (I'm sure that specific gravity is useful to the more serious
> all-grain homebrewers.)

Less so than to extract brewers, actually, because of the relationship between stuck fermentations and extracts described in earlier HBD items on the study by Ingledew, et al., at the University of Saskatchewan.

> They convinced me that determining when the
> fermentation is complete can be adequately performed visually by
> counting the
> bubbles/minute out of the fermentation lock.

That's all well and good, but it really tells you more about the present rate of fermentation than about its cumulative progress. It would be enough, if the only reason fermentations ever stopped was that the yeast ran out of grub. But that just ain't so ...

> ... Should I break down and buy a hydrometer?

Yes. And a good book (Miller or Papazian).

But for this present batch, even if you don't know the initial gravity, the present gravity might give you a clue to its status. Frankly, I'd bottle without worry if it were below 1.012 or so.

= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

Date: Tue, 10 Sep 91 08:20:24 PDT
From: keng@ic.MENTORG.COM (Ken Giles)
Subject: Re: O2

In HBD #710 Russ Gelinas says:

> Here's a data point on adding oxygen after ferment has started. I
made a
> full mash (!) recipe this weekend, but ended up with only 3 gallons of
wort
> in the carboy. I pitched the yeast (Wyeast Chico ale slurry from the
> previous batch) and went to sleep. The next day there was a nice small
but
> very dense krausen on the brew. I added 2 gallons of boiled cooled
water
> to it (and of course it foamed and splashed a lot), and within 2 hours
it was
> fermenting harder than any I've ever seen. I've pitched slurry before
and
> the ferment was strong, but this was still *much* stronger, so I blame
the O2.
> Yeast use up the O2 in their reproductive phase, correct? So the O2
should
> have helped them to make lots of other little yeasties, all of whom
like
> to eat. Hopefully too, there'll be a nice thick slurry to save for the
> next batch.

Russ, I don't want to start you worrying, but introduction of oxygen
after
the yeast have begun fermentation can cause excessive levels of diacetyl
to be
produced. So much, in fact, that the yeast's diacetyl reducing capability
can't
handle it all. The reason is that certain fermentation by-products
(sorry, don't
have my reference material with me) will combine with dissolved oxygen to
form
diacetyl. The dissolved oxygen introduced at pitch time is meant to be
consumed
by the yeast reproduction process.

But don't worry, diacetyl perception is highly variable in different
people. And
I happen to like it in low concentrations (i.e. Sam Adams Boston Lager).

kg.

Date: Tue, 10 Sep 91 17:43:19 -0700
From: mcnally@Pa.dec.com
Subject: brewpubs in Seattle

OK, OK, I know the Digest isn't really about this kinda thing, but I find myself in a desparate position and I guess I'm weak. I need suggestions about brewpubs in Seattle, particularly those close to (in?) Bellevue. Isn't there one in Kirkland?

OB homebrew note: I started a barley wine over the weekend. Mashing twelve pounds of grain is a chore. I did decide that an advantage to decoction mashing is that some of the hot break material forms in the final boil for the last decoction, and this stuff will settle into the grain bed. The wort was unbelievably clear, and I got relatively little boiler trub (especially considering I used 2 pounds of flaked barley). I guess if **too** much break material is in the lauter tun one could get kinda stuck.

Mike McNally mcnally@wsl.dec.com
Digital Equipment Corporation
Western Software Lab

Date: Tue, 10 Sep 91 17:37 CDT
From: ihlpl!korz@att.att.com
Subject: Re: copper cleaning

Thomas--

8 feet of copper tubing is not nearly enough for an immersion chiller.
What you want is something on the order of 50 feet.
Al.

Date: Tue, 10 Sep 1991 23:56:05 -0400 (EDT)
From: Joshua Simon Shuken <jsbn+@andrew.cmu.edu>
Subject: The green brewer

I would like to try to brew my own beer. I have no knowledge or
expirence in making beer but have a lot of enthusiaism. If anyone can
help, with info, mail order suppliers, where to go, what to do, etc... I
would be very thankful.

Date: Tue, 10 Sep 91 22:54:37 -0600
From: Mike Zulauf <zulauf@orbit.Colorado.EDU>
Subject: begging kegging info

Hi everybody!

I've got a few questions about kegging equipment. I am looking into getting a system for a minimum of time and fuss. Does anyone know, for example, what a complete system from Foxx would cost? By complete, I mean keg, CO2 cylinder, regulator, two guages, and all hoses, connector's, etc. Since Foxx has an outlet in Denver, and I live in Boulder, would I be able to save by picking it up from them directly?

In the Classified section of the latest _Zymurgy_ there are some other possibilities. East Coast Brewing Supply in Staten Island has a system for \$205. Black Mountain Homebrew Supply has a system for \$150, shipping included. IMO Homebrew and Meadery Supply has a system with 2 kegs for \$199. Other suppliers, that don't list prices, include Braukunst in Carleton Minnesota, Koepl's Brewing in Rolling Meadows Illinois, and Ozzies (?) in Comstock Park Michigan.

Has anyone had any experience with any of these businesses? Does anyone have any other suggestions? I would prefer to be able to buy the entire system in one place, with a minimum of effort. Of course I would also like to do this without bankrupting myself!

Thanks in advance!
Mike Zulauf
zulauf@orbit.colorado.edu

Date: Wed, 11 Sep 1991 01:43:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: CABA All About Ales Contest

As promised when I first notified HD readers about the upcoming Canadian Amateur Brewers Association (CABA) "All About Ales Contest", here are the recently released details of what, where, when and how to enter.

ENTRY DEADLINE:

Entries must arrive at 'To Your Taste' before 5:00 pm, Friday, October 4th, 1991. Late entries will not be judged. No exceptions will be made!

WHAT TO ENTER:

1. Only homebrewed beer can be entered.
2. Homebrewed beer includes beer crafted by the entrant at an "on premise" commercial establishment.
3. Beer must be classified as one of the classes listed (see CLASS DESCRIPTIONS below).
4. Beer must be bottled in brown or green 284-355 ml glass beer bottles clean and free from any identifying marks.
5. Three bottles of each entry are required. The first bottle must be submitted by October 4th, 1991. For those passing to the second round, two more bottles will be required by October 22nd, 1991.
6. CABA entry forms and recipe sheets must be filled out and submitted.

HOW TO ENTER:

1. Select as many beer classes as you wish to enter.
2. Submit one clean, unmarked 284-355 ml brown or green glass beer bottle of beer for each class entered.
3. Complete a recipe sheet for each class entered and attach it along with the entry fee (\$5.00 for members, \$7.50 for non-members). Attach the entry form to each bottle with a rubber band (DO NOT USE GLUE OR ADHESIVE TAPE). Entry fees must be made payable to CABA.
4. Deliver or send your entries to 'To Your Taste'.
5. Only one bottle of each entry is required for the first round of judging. Those individuals passing on to the second round will be notified by telephone between 7:00 and 10:00 pm, Thursday and Friday, October 10th and 11th. A further two bottles will then be required by 5:00 pm, October 22nd, 1991.

Note: This change in rules is hoped to lessen the shipping cost for members.

If however you wish to submit all three bottles for the October 4th

deadline, attach the recipe sheet and entry fee to bottle one, and the labels provided to the other two entries. *LATE ENTRIES WILL NOT BE JUDGED*.

WHERE TO SEND ENTRIES:

'To Your Taste' has generously offered to assist with the collection of entries. Take or send your entries to:

To Your Taste
317 Jane Street
Toronto, Ontario
Canada, M6S 3Z3

The phone number for 'To Your Taste' is: (416) 767-8951

If you are sending your entries, you may use either Bus Parcel Express (BPX) or United Parcel Service (UPS). Check the white pages in your telephone directory.

If you are asked the contents of the package, answer "Bottles but they are double boxed and well padded".

Please pack your entries well. Broken entries cannot be judged!

Line the inside of the carton with a plastic garbage bag. Partition and pack each bottle with adequate material, top, sides and bottom.

JUDGING

First round judging will be done by recognized beer judges between October 7th and 10th, 1991. Those passing to second round will be notified as described above.

Second round and best of show judging will be done by recognized beer judges on October 26th. The decisions of the judges will be final.

AWARDS

Awards for first, second and third in each beer class, best of show and novice will be presented on October 26th, 1991, at the Awards Dinner following the Annual General Meeting. Prizes which have been donated by suppliers will also be presented at that time. All entrants will receive the judging sheets used to evaluate their entry.

CLASS DESCRIPTIONS

Class 1: Canadian Ale
- a mild, pale, light bodied ale about 4.75% alc/vol. Full hop and malt flavour.

Class 2: Pale Ale

- this class represents the classic pale ale. With original gravities greater than 1.050, these ales are usually dry and hoppy, due in part to hard water high in calcium carbonates and sulphates.

Class 3: English Bitter

- gold to copper coloured. Low carbonation. Medium bitterness. May or may not have hop flavour and/or aroma. Low to medium maltiness. Light to medium body. Original gravity less than 1.050.

Class 4: Brown Ale

- typically a sweet, dark brown brew from Southern England, with 3 to 3.5% alc/vol. Drier and more reddish-brown further north, 4.4 to 5% alc/vol.

Class 5: Trappist

- amber to copper. Spicy with slight sourness. Fruity/estery. Hints of banana or clove. Alcohol evident. Malty. Medium bitterness. Hop flavour can be evident. Hop aroma low.

Class 6: Porter

- a dark English medium-bodied ale originating in London. Its darkness comes from the use of black patent malt rather than roasted barley as in Stout. High hopping lightens the mouth feel to give a clean, quick finish to an otherwise heavy beer. Varying in style from bitter to mild to sweet, dark brown to black. London style Porter can be from 5 to 7.5% alc/vol.

Class 7: Dry Stout

- heavy hopping and the use of roasted, unmalted barley create a clean, bitter, roasted coffee-like character with little hop flavour or bouquet. This is the Irish stout style and is 3.5 to 6% alc/vol.

OBTAINING ENTRY FORMS AND RECIPE SHEETS

Members will receive this information by mail. Non-members should request entry forms and sheets from:

CABA
19 Cheshire Drive
Islington, Ontario
Canada, M9B 2N7

If you have any questions feel free to send them my way. I will also send info about the CABA to anyone who is interested and who missed the advertisement posted in HD a few months ago.

Mike Ligas
P.O. Box 668
Waterdown, Ontario
Canada, L0R 2H0

ligas@sscvox.cis.mcmaster.ca

End of HOMEBREW Digest #721, 09/11/91

Date: Wed, 11 Sep 91 00:16:31 PDT
From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>
Subject: Re: Fast Fermentation

Kent Dinkel <dinkel@hpmtaa.lvld.hp.com> talks about a recipe of his:

> On Saturday (9/7) I started brewing my 4th batch. It's an attempt to
> brew
> a bitter consisting of:
>
>6.6 lbs Munton Fison Amber Malt Extract
>13.2 bittering units (bu) worth of hops (bu = alpa content * ounces)
 ^^^^^^^^^^^^^^^^^^^
>.5 ounces Cascade hops (finishing)
>2 pkgs Munton Fison Ale Yeast

I'd like to point out that there are more than one "bittering unit" definition/"standard". The one that is mentioned here is really "AAU"s (Alpha-Acid Units). I don't know how widespread this is, but I've only seen "bu" and "bittering units" (as in "40 bittering units") used only in conjunction with "IBU"s (Internation Bittering Units), which is quite different from AAUs.

For more information, see the article "Calculating Hop Bitterness in Beer" by Jackie Rager, in the special 1990 issue of Zymurgy.

-- Darryl Okahata
Internet: darrylo@sr.hp.com

DISCLAIMER: this message is the author's personal opinion and does not constitute the support, opinion or policy of Hewlett-Packard or of the little green men that have been following him all day.

Date: Wednesday, 11 Sep 1991 09:40:46 EDT
From: ml4051@mwvm.mitre.org (John DeCarlo)
Subject: Re: Liquid Yeast Starter

>From: Norm Pyle <pyle@intellistor.com>

>I ruptured the packet in the morning, figuring on brewing the
>following evening. I just left it out on the counter since the
>air temperature was around 70 F. Well, within 8 - 10 hours the
>package was swelling to alarming proportions and I decided that
>I should brew as soon as possible to prevent an exploded yeast
>package and a contaminated culture (a friend had this happen to
>him).

I am also wary of overswelling, though I believe that previous
explosions were due to a problem with packaging that has since
been fixed.

>To make a long story long, I pitched the following morning and
>didn't get any activity for about 30 hours. Now it seems to be
>fine, but I'm concerned (not worried, mind you) that the long
>lag time may have allowed other beasties to work on my wort.

I now (from experience) advise people to **always** make a
starter. Pitching straight in from the packet is a sure way to
make one worry. :-)

Here is how I make my starter culture. I use an old orange juice
bottle that fits the stopper I use on my primary--that way I just
transfer the airlock and stopper from the starter to the primary.

I boil some water in and around the starter bottle, letting it
boil away. During this time I boil up about a quart of 1.020
wort (no hops). (Calculating the 1.020 is slightly unsettling to
me, since I invariably do it in my head at the last moment.
It usually comes out to be a couple of ounces of dry malt
extract. One quart is 1/20 of a 5 gallon batch, etc.)

When the wort has boiled ten minutes or so, I pour out the
boiling water from the starter bottle and pour in the boiling
wort. This sits on a trivet in the air for awhile until it is
just hot to the touch. Then I cool it in a cold water bath in
the sink (trying to avoid temperature shock that would break the
glass).

Then I flame the outside of the yeast package, cut open, flame
again, and pour into the starter wort. Put the airlock on, and
use it in the next day or three, making sure it gets a krausen
on it first.

This inevitably leads to a fast start, within hours, of fermentation.
Really makes it easy for me to relax and enjoy the fermentation process.

Internet: jdecarlo@mitre.org
(or John.DeCarlo@f131.n109.z1.fidonet.org)
Fidonet: 1:109/131

Date: Wed, 11 Sep 91 9:04:19 CDT
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET
Subject: Re: liquid yeast

In Digest #721, Norm Pyle writes:

[Majority of swollen yeast tale deleted]

> To make a long story long, I pitched the following morning and didn't
get any
> activity for about 30 hours. Now it seems to be fine, but I'm
concerned (not
> worried, mind you) that the long lag time may have allowed other
beasties to
> work on my wort.
>
> Should I have left the yeast package out of the fridge overnight and
risked
> explosion? Should I have made a starter wort instead and just brewed
the
> following night when I would have been more prepared? What are some of
the
> methods that you HBD'ers have used to make starter worts? Do you leave
them
> in a small pot, put it in a jar, or ...?
>
> It seems to me that the pure yeast strains are a better way to go but I
hate
> spending an extra almost \$4 for something that leaves my wort (and
work)
> hanging out in the wind for a day and a half. The dry yeasts I've used
in
> the past have been very active in 8 hours or less.

I had a similar thing happen to me this past weekend. I received my
order
from Alternative Beverage containing the supplies for my Christmas beer.
I had
intended to wait a couple of days to brew it because there are a couple
of guys
at work who are interested in brewing and they wanted to come over and
sit in.
Well, UPS had performed their famous drop-test on the package with
sufficient
force to rupture the bubble in the yeast packet (WYeast Irish Stout
#1084) and
it was threatening to explode when I opened the box. I made a starter
solution
with 1/2 cup DME and 1 cup water and put it into a beer bottle with an
airlock.
I then set off to buy the spices and planned to brew the next day
(Saturday).
I brewed the beer on Saturday evening and the whole house smelled
Christmasy.
At about 11:30 p.m. I pitched the yeast into the carboy, put on an air
lock,
and went to bed. When I got up Sunday morning, the foam was threatening
to
blow the stopper out so I put on a blowoff tube (5 gallons of beer in a
6.5

gallon carboy). Now, I have used this same yeast in a stout and I did not make a starter for it that time. It took 12 - 14 hours before *any* signs of fermentation occurred. The stout turned out fine but I like the fact that, with a starter, fermentation takes off much more quickly. Making a starter would have allowed you to wait until the next day to brew and also not have such a long lag time after pitching. Your beer will probably be alright but you may want to consider a starter in the future. You'll then get the yeast to take off more like the dry yeast to which you are accustomed.

By the way, I racked the Christmas brew into the secondary last night and it smells wonderful!!

- - -

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Guy D. McConnell, Systems Engineer | | "All that is gold does not
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old
Computer and Storage Technology | are just | that is strong does
not

Evaluation Group | exactly | wither, and deep roots are
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.

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Date: Wed, 11 Sep 91 10:10:22 EDT
From: William R Tschantz <wtschant@magnus.acs.ohio-state.edu>
Subject: Cat's Meow

Hi,
Could anyone E-mail me the ftp address and other info needed to get
access to
the Cat's Meow via ftp suitable for downloading to a Mac. If possible
make it
easy as I am a novice at using the net and unix.
Thanks in advance.
Bill
- - -

Bill Tschantz | Homebrew Better living through
Chemistry Department | or a ==> Chemistry and Microbiology
Ohio State University | Good Beer (chemicals and bugs)
(614) 292-7451 |
~~~~~  
-----

Date: Wed, 11 Sep 91 07:51:42 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Homebrew Digest #718

If you haven't received HBD #718 (or any other issue), don't despair. There have been a number of issues gone missing in the past, and they always appeared in the monthly archive.

Relax, don't worry, and wait for the end of the month.

gak

TOOMUCHPRESSURETOOMUCHPRESSURETOOMUCHPRESSURETOOMUCHPRESSURETOOMUCHPRESSURETOO  
Richard Stueven AHA# 22584 gak@Corp.Sun.COM ...!attmail!gak  
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Date: Wed, 11 Sep 91 08:20:11 -0700  
From: Will Allen <willa@hpvclwa.vcd.hp.com>  
Subject: Brewpubs in Rochester NY

Greetings all:

I'll be in Rochester NY soon on business. Where should I go for a good local brew? Please e-mail me directly. I'll forward a summary to anyone who is interested.

THANKS!

. . .Will

Will Allen  
HP Vancouver Division  
willa@vcd.hp.com or ...!hplabs!vcd!willa

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Date: 11 Sep 91 11:25:30 EDT  
From: RJS153%SYSU@ISS1.AF.MIL  
Subject: Addr: Adios (for now)

I'm leaving the Air Force and will no longer have access to the computer through which I received the Homebrew Digest. I'll try to get back in once I settle down in my new job. I'd like to thank everyone for the advice they gave when I needed and the good info in the Digest in general.

I learned a lesson in my present batch. Watch out that leftover hops (from pellets) does not plug your blowoff hose! Kinda makes a mess on the floor, the walls, and the ceiling.....

Adios,

- --Randy--

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Date: Wed, 11 Sep 91 08:52:05 PDT  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Re: liquid yeast cultures

Regarding making yeast starter cultures:

Wyeast yeast is manufactured in my area, so I never have a packet more than a month old. I break the inner seal 12 hours before preparing the starter. This equates to 36 hours before I expect the brewing to be finished, because I let the starter do its thing for 24 hours before pitching.

When preparing to pitch in 5 gallons, I boil 3 cups of water with 3/4 cups of dry malt extract. I boil for 20-30 minutes. I then pour this into a 750 ml champagne bottle which I then cool in a sink full of cold water (sometimes using ice to hasten the process). The champagne bottle was previously sanitized and pre-heated with hot tap water. When the temp of the starter wort reaches 70F, I pitch the Wyeast packet and put on an airlock. Actually, I keep the airlock on while it's cooling, too. I have an airlock stopper that fits the champagne bottle.

When preparing to pitch in 10 gallons, I use a 1 gallon apple juice jug instead of the champagne bottle. I boil 1/2 gallon (plus 1 cup for evaporation) of water with 2 cups of DME, using the same procedures as above. My carboy stopper fits nicely into the 1 gallon jug.

Sometimes I add hops in arbitrary amounts if the mood strikes me.

kg.

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Date: Wed, 11 Sep 91 10:45:33 EDT  
From: richer@ionic.HQ.Ileaf.COM (Al Richer)  
Subject: Bottling technique

On the advice of Carl West, I've decided to send out a short missive on my bottling technique. May this help you avoid too much trouble with a non-drinking spouse, as it has with me.

This technique involves the use of the family dishwasher as a bottling table, thereby avoiding spills and drips all over the kitchen. It also allows you to go directly into dishwasher-sterilized bottles without having to unload them, avoiding potential source of contamination.

First, the bottles. I load the dishwasher with the quantity of containers I'm going to need for a run (usually two cases. I also add the proper number of caps in a mesh bag, so that they will also be sterilized. I then run the dishwasher without soap and with heat dry on, producing sterile glass as an end product.

While all of this is happening, I am racking my beer into my primary and priming it. The primary is then carries from the cellar into the kitchen and placed directly above the dishwasher, with the capper on the counter next to the sink. On the other side of the sink is a clear counter area, reserved for the bottled brew, covered with an old towel whose purpose will become evident.

After the bottles are done the dishwasher cycle, I open the dishwasher door. It then becomes my bottle holder for racking. With the siphon ready to go, I line up 12 bottles on the dishwasher door. I then run down the row, filling each bottle with the racking tube. The dishwasher door catches all of the runoff, avoiding unnecessary later cleanup. The bottles are then capped, passed through a stream of water to rinse of overspill, and arranged on the old towel to dry off. In this method, cleanup becomes a breeze, as all I have to do is close the dishwasher door and turn it on!

In this way, I can usually get 2 cases of beer racked, primed and capped in a total time of ~ 1.5 hours, counting the cleanup before and after.

Thought you'd be interested,

ajr

N.B.: To our moderator: Keep up the great work!! Thanks!!

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Alan J. Richer      Mail: richer@hq.ileaf.com  
Interleaf, Inc.    All std. disclaimers apply  
9 Hillside Ave.    Your mileage may vary  
Waltham,MA. 02154

" It's a nitwit idea. Nitwit ideas are for emergencies.  
The rest of the time you go by the Book, which is a  
collection of nitwit ideas that worked at least once."  
from "The Mote in God's Eye" , Niven and Pournelle

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Date: 11 Sep 91 09:29:00 PDT  
From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>  
Subject: Honey Ales

I have finally caught up on all the digests that I received while on vacation for 3 weeks in Germany, Belgium, and Denmark. There was some discussion and requests for honey ale recipes. Here are 2 that I have brewed that came out very well.

#### HONEY ALE

for 5 US.gallons  
4 lbs. Buckwheat honey  
4 oz. Styrian Goldings hops  
7 grams Red Star Ale yeast  
1 tsp. acid blend  
1 tsp. yeast nutrient  
1 cup corn sugar

SG: 1.031  
FG: 0.997

Boil honey and 3 gal. water with 3 oz. hops for 47 min., add 1 oz. last 7 min. Before adding hops, skim off the skum that rises to the top. Cool and pour into fermenter and top to 5 gallons. Add acid blend, nutrients and re-hydrated yeast. When fermentation completes, mix with 1 cup sugar, a little yeast and bottle.

This was the very first beer I ever made and 7 years ago most people I knew didn't worry about the bittering units of the hops. I would guess that they were around 3% AAU's. Red star was the main yeast used at the time. Yeast nutrient is necessary since the honey does not have the required food for the beasties. I used buckwheat honey because I like the flavor. Do not drink this beer until at least 1 month after bottling. Since it is made from honey the ale improves with age. A bottle that I saved for 4 and a half years tasted so good that I wish I had saved more! I plan on trying to reproduce this beer again. The beer had a very nice honey aroma and flavor. The hops were enough to balance the sweetness. I don't think that I would change anything except try to make more and keep it a while before drinking.

#### ROCKET J. SQUIRREL HONEY WHEAT ALE

for 5 US.gallons  
3 lbs. Bavarian dry wheat extract  
2 lbs. Clover honey

1/2 lb. Buckwheat honey  
1/2 lb. light Crystal malt (20 lovibond?)  
1 oz. Centennial hops 11.1% AAU's  
24 oz. Wyeast 1056 slurry from a batch 3 months previous and stored in 'fridge

SG: 1.050  
FG: 1.005

Bring 1 and a half qts. water to 170 deg. F and turn off heat. Add crystal malt and steep for 40 min. Temperature was 155 deg. after adding malt and stirring. In another pot, start 3 gallons water boiling. When it comes to a boil, strain in liquid from crystal malt and also pour another quart of hot water through the grains. Add the wheat extract and honey. Skim the skum off and then add 3/4 oz. hops for 1 hour. Turn off heat and add the last 1/4 oz. hops. Whirlpool and let stand to let the trub collect. Siphon into carboy and top to 5 gallons. Add yeast and shake vigorously. Used the "wet t-shirt" method to keep it cool during the Southern California summer. Bottle with 4 oz. corn sugar. Has a very nice floral honey/clove aroma. Nice clear golden color. My beers have been much clearer since using the whirlpool technique to get rid of most of the trub before fermenting. Has a clove/wheat beer flavor not much honey flavor, I didn't want to use too much buckwheat honey in order to let the wheat flavor come through. I haven't had this very long, so I don't know what it will do with age.

I was on the way to a Maltose Falcons meeting with some friends and we were trying to decide on the next beer to make. I saw the Rocky Raccoon Honey Lager recipe and thought it looked interesting. It called for Cascade hops, but I knew I had Centennials at home which are high alpha cascades (called CFJ90 last year). I don't have any lagering facility yet, but I did have some ale yeast. The resipe also calls for malt extract and as I was walking around the store, I saw a new product, the dry Bavarian Wheat extract. I used that instead. I also put in a half pound buckwheat honey instead of all clover. Since only the proportions resembled the original recipe, I decided to keep the Rocky part and change the rest of the name. Rocket J. Squirrel is the full name of the squirrel in the Rocky and Bullwinkle cartoon.

-  
David A. Haberman  
Email: haberland@afal-edwards.af.mil  
Benny's Bait Shop and Sushi Bar - "Today's Bait is Tomorrow's Plate!"

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Date: Wed, 11 Sep 91 16:21 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: zip city:cloves?

Date: 11-Sep-91 Time: 12:21 PM Msg: EXT01900

Hi there,  
I just called the Zip City brew pub (3 W. 18th St. Manhattan 212-366-6333) and they said that it looked like they'd be opening sometime in the first few weeks of October. They are sending out a mailing in a week or so, you can call and get onto their mailing list.

About this clove taste... Over the weekend I had Anchor's wheat beer. I liked it a lot, but I'm not sure if it was all that clovey. It tasted less of cloves (or what Joe Germani called a clove taste) than my brown ale did. Now I hadn't noticed this flavor (aftertaste?) in my beer as a clove taste. Until Joe brought it to my attention as something I might want to try to get rid of, I thought my beer tasted fine :( (pout) Can someone suggest a beer that tends to taste strongly of cloves so I can experience this for real? Or is the Anchor wheat strongly cloved (cleaved?) and I just have a high clove tolerance?

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Wed, 11 Sep 91 09:55:10 pdt  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Yeast starters**  
Full-Name: Ted Manahan

This note is to thank the participants of this digest for helping me improve my brews immensely. Following advice given in the digest, I have changed my procedure for pitching yeast. I now have very strong fermentations with short lag times, using liquid yeast cultures. Here's how I do it:

I now always use a starter of about 3/4 quart. I give the starter a good shake to aerate it before adding the liquid yeast. Before pitching, I also aerate the wort by stirring vigorously with a spoon. These two changes alone have decreased the lag time to about six hours or less.

I purchased a "yeast bank" from William's brewing. This allows you to freeze yeast cultures for up to a year. I get six or seven batches from a single package of liquid yeast. To restore these cultures, you have to do a two or three step process, using only about two tablespoons of weak wort at first, then about 1/3 cup, then about 3/4 quart. Each of these steps will take a day.

There will be a beer judge certification exam on September 21st in Grants Pass, Oregon. Is anybody else reading this digest going to be there?

Ted Manahan  
tedm@hp-pcd.cv.hp.com

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Date: Tue, 10 Sep 91 7:53:46 EDT  
From: gozer!klm@uunet.UU.NET  
Subject: Chico Ale Yeast?????

First a question:  
=====

Is Wyeast #1056 "American" the same as the "Chico Ale Yeast" that I've heard everyone talking about?

Is the "Chico Ale Yeast" really the same stuff that Sierra Nevada uses?

Now some comments:  
=====

I used the Wyeast #1056 in my most recent batch (an IPA.) THIS WAS MY FIRST EXPERIENCE WITH A LIQUID YEAST. Boy was that stuff slow to start! The date on the package indicated that it was slightly less than a month old, yet it still took two days for the package to puff up. It took another day and a half for the one quart starter-in-a-wine-bottle to reach full krausen. It took about 10 hours in the fermenter before there were really visible signs of fermentation.

The fermentation was even somewhat different than I am accustomed to. The krausen never got really tall, but what was there was pretty dense. Fermentation proceeded at a moderate and steady pace of about 80 bubbles per minute for about 3 days. Aside from the spiciness of the Cascade hops, there was very little else in the way of "aroma" emanating from my airlock. I particularly did not notice a lot of the diacetyl or ester aromas that usually come out with an ale yeast.

The keg is soaking as I type this. I will keg the beer this morning and BFDers who are curious can try it at the October meeting (if there is any left.)

Thanks to Mike Sharp for the enormous bag of Cascade hops that he sold to me for dirt cheap. I'm glad you got tired of Cascade, Mike, cause I love 'em. If you've got any more, I'll take 'em cause I've almost used that whole bag already.

- - -  
Kevin

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Date: Wed, 11 Sep 1991 9:51:48 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: starter, O2

To Norm who is starting to use liquid yeast: Learn how to make a yeast starter. Liquid yeast is well worth the effort, but the unpredictability of the swelling of the package, and the low yeast count even after it has swelled, makes the use of starters almost required. They're easy. Relax. Check the HBD archives for howto.

Ken sez: O2 introduced after ferment can increase diacetyl. News to me. May not be a bad thing (I like Sam Adams a lot too). Seems weird though, since you can duplicate the diacetyl buttery flavor of Sam Smith by pitching into O2 \*deficient\* wort. I do remember reading an article about some research where adding O2 to the wort 12-18 hours after pitching helps out the yeast, but they made no mention of diacetyl. Someone also pointed out that I actually added O2 deficient water (boiled/cooled), so I might not have added all the much O2 to the wort, even with the splashing. Fortunately, the yeast is neutral (Wyeast Chico ~ Sierra Nevada), so any diacetyl should be noticeable. Just have to wait and see.

Russ

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Date: Wed, 11 Sep 91 11:35:48 PDT  
From: ek@chem.UCSD.EDU (Ed Kesicki)  
Subject: Corn vs. Cane

Does anyone have first hand knowledge of what happens to the taste of beer that has been primed with cane sugar instead of corn sugar? I'm afraid my partner and I might have done this (the oldest mistake in the book--storing things in unmarked containers). The resulting beers have an unpleasant bitter aftertaste. I read somewhere that fermenting cane sugar gives a "cidery" taste, but I don't really know what that means. Any feedback would be appreciated.

Another question--a survey question: I would like to see some postings by people who have experience using liquid and dry yeast on similar beers under similar conditions. How do the tastes compare? How much of a difference was there? Our beers done with liquid yeasts had less off-flavors (harsh bitterness) than those done with dry yeast. However, they were different types of beers, so it's hard to compare, and there is the added variable of the cane sugar that we might or might not have used. Specifically, the dry yeast we used was English dry yeast from William's Brewing (used on 3 IPA's: one all-extract and 2 partial mashes as per Dave Miller); the liquid yeasts were included in the kits we bought from William's (dry stout and wheat beer). All were done in coastal San Diego, temp's in the 70's, but may have gotten above 80 many times. One of the IPA's, in particular, was very strange: after racking from primary (at 3 days, after most activity had stopped), the beer started to clear up and not much fermentation was evident. After one week, the fermentation kicked in again, producing one glug every 30 sec in the airlock, and continued 2 weeks like this. We finally bottled it but the beer is raunchy--harsh clinging bitter aftertaste--almost completely undrinkable (except maybe at the end of a party). Anyway, the other IPA's were better behaved, but still have that slight harsh off-flavor, not what we would expect just from the hops. Different hops were used to bitter each batch, but that off-flavor is still there. We'd like to blame the dry yeast, but I'm not sure if that's fair. Anyone?

Ed Kesicki

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Date: Wed, 11 Sep 1991 17:23:52 +0000  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: Nomenclature

>As promised when I first notified HD readers about the upcoming Canadian  
>Amateur Brewers Association (CABA) "All About Ales Contest", here are  
the  
>recently released details of what, where, when and how to enter.  
>  
>3. Beer must be classified as one of the classes listed (see CLASS  
> DESCRIPTIONS below).  
>4. Beer must be bottled in brown or green 284-355 ml glass beer bottles  
clean  
> and free from any identifying marks.  
>  
>Class 3: English Bitter  
> - gold to copper coloured. Low carbonation. Medium bitterness. May or  
may not  
> have hop flavour and/or aroma. Low to medium maltiness. Light to  
medium body.  
> Original gravity less than 1.050.

Hate to stir the pot :-), but a traditionalist might wish to argue that  
if  
it comes in a bottle, it ain't Bitter and is probably more like Pale Ale!  
I  
am fully aware of all the British recipe books which suggest otherwise,  
and  
of the possibility of buying so-called 'bitters' in bottled form here.  
But,  
IMHO, they are all abusing the term ... To the person who was eagerly  
looking forward to his friend bringing back some 'genuine' English beer -  
hope he can fit a mini-cask in his luggage!

Conn V Copastel : (0509)263171 ext 4164  
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Date: Wed, 11 Sep 91 13:26:47 -0600  
From: David Suda <suda@barley.Colorado.EDU>  
Subject: Cat's Meow translator

Here's a short C program for translating the Cat's Meow into a form that can be printed on a postscript printer from unix. Compile the program (for example: `cc -o trans trans.c`) and then translate each chapter:

```
trans < recipes_pt1.ps > new_recipes_pt1.ps
```

Source code:

```
#include <stdio.h>

main()
[
  unsigned char c,tst;

  tst='/200';
  c=getchar();
  while (c!=EOF)
  [
    if (c>=tst)
    [
      putchar('/134');
      printf("%o",c);
    ]
    else putchar(c);
    c=getchar();
  ]
]
```

---

Date: Wed, 11 Sep 91 12:48:47 PDT  
From: donthave@cowman.Eng.Sun.COM (Laura Lawson - UE/WST Operations)  
Subject: Address change

Please repond if this is the correct location  
for an address change.

Laura

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Date: Wed, 11 Sep 91 13:46:41 PDT  
From: chad@mpl.UCSD.EDU (Chad Epifanio)  
Subject: Mead, Dry-Hop, Wort Chiller

Hola senors:

I thank the fellow who slapped me around and told me to chill about my mead. Just as he predicted, it became violently active within 4-6 days. My problem was that I use a plastic primary, and the only way to judge fermentation is by a bubbling airlock. The odor definitely has sulfur overtones, which I regard as good, since that means the fermentation is scrubbing the mead clean of the metabisulfite used for sterilization(I hope!).

In times past, I regarded dry-hopping as dangerous and nonproductive. I always just let the finishing hops steep in the pot for awhile. A month ago, I noticed several discussions on the merits of dry-hopping, and, well, curiosity got the best of me. I made a batch of India Pale Ale; or a close facsimile 8>) After racking to the secondary, I threw in an ounce of Mt.Hood pellets and 8oz of oak chips. This I let sit for a week, and bottled. I chose Mt.Hood because it is described as spicy and flavorful. I popped open a two-week old bottle yesterday to test the carbonation. Holy hops, Batman! The smell was like a flowering wild bush, and the taste I reckon was similar to sucking on a handful of hop cones. I'm not sure that I liked it. Aging will probably improve it dramatically, but if I ever dry hop again, I'm damn sure not going to put in a full ounce. Just one man's opinion.

I disagree with some of whats been said about immersion wort chillers. I presently have 30' of tubing, and granted, that just won't so the job in under 30 min. However, simply increasing the total length of the wort chiller may Not increase your efficiency appreciably. My reason is thus:

The wort chiller is a heat exchanger, transferring the heat of the wort to the running cold water in the chiller(basically). The temperature gradient is what causes the heat to transfer. Basic. Now, by increasing the length of the tube, you increase the total surface area. However, the effective surface area of transfer will remain the same after a certain length. Say the tap water temp is 50F. At the start of the chiller, the temp diff will be from wort temp(say 200F) to chiller temp(50F). The water picks up heat, and say 15' into the pipe the water temp is 125F. The temp gradient is getting smaller. Say 30' into the pipe the water has heated to 200F. The temp gradient is zero past this point. No more heat can be removed. By only increasing the chiller length, the efficiency is not increased. Hold those flame guns, boys. This is just an illustration and not an equation. The transfer rate is also effected by the water volume flow and the temperture of the water.

Obvious solutions to the problem are to increase the water flow or make the water colder. For most occasions, these options are either a pain or impossible. I propose that making the effective surface area of transfer larger will speed up the process considerably. Instead of one coil of tube, make two. Have a T-joint at the start of the chiller. Make one section into an inside coil, and the other side into an outside coil. Connect them at the ends with another T-joint, and you're in business. In fact, this is exactly the strategy employed by an ingenious inventer in the Gadgets special issue of Zymurgy(Can't remember his name). I am in the process of

constructing one of these, and after the first trial, I'll report on the effectiveness.

Chad Epifanio--> chad@mpl.ucsd.edu | "There are no bad brews.  
Scripps Institution of Oceanography | However, some are better  
Marine Physics Laboratory | than others."

=====  
"All words and ideas are my own, etc., etc..."

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Date: 11 Sep 91 16:46:08 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Nitrosamines in Beer

I've been eavesdropping on your Homebrew Digest from the Compuserve network; are you all on Unix networks?

Anyway, to the point: Nitrosamines in beer. I remembered this vaguely from a tour of Great Western Malting in Vancouver, Washington years ago. I just spoke with one of their lab people, John Cutie (sp?) who explained the following. There is a natural precursor, dimethylamine (sp?) in \*germinating\* barley. It is easily nitrosated in Nitrosadimethylmine, which is carcinogenic particularly in the presence of oxides or nitrogen. If the malt comes in direct contact with these combustion biproducts, nitrosadimethylmine will result. Great Western no longer has any direct gas-fired malting kilns; theirs are either indirect hot water or air to air. There \*are\* malting houses which use direct-fired kilns and they subsequently purge the malt with SO<sub>2</sub>.

If this is at all garbled, or the terminology is imprecise, please put the blame on me where it belongs, not on John. I'm pretty sure this is where the question of nitrosamines in beer originated, and it seems pretty clear that there should be none in commercial beers \*or\* in homebrew. CAVEAT: there are some homebrewers making their own malt, and they would do well to pay attention to this problems. I'm not sure what they use for heat, but a gas oven sounds like a BAD idea.

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Date: Wed, 11 Sep 91 15:16:32 -0600  
From: Norm Pyle <pyle@intellistor.com>  
Subject: Hot Break

Since this question seems to have been lost in the mysterious missing HBD's,  
I'll try again:

What is this business called "hot break"? I assume from my reading that it has to do with quickly chilling the wort in order to pull trub out of solution. If this is true, I also assume one would then rack the wort off of this trub before fermentation. Am I in the ballpark? Is it worthwhile (taste-wise) to risk contaminating your (my) wort for this? After all, it is a cooled vat of microorganism food just waiting to be eaten...

I may be in left field for all I know. Anyone like to set me straight?  
Thanks.

Norm

-----

Date: Wed, 11 Sep 91 17:04:42 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Loose hops, Wort chiller

Loose hops:

Last night I used loose hops for the first time. I think I'm interested in a hop sock. Any reason I can't use a portion of a pair of panty hose?

Also, there were a whole bunch of what looked like seeds floating around in there, I was under the impression that hops aren't generally allowed to go to seed. I never noticed any seed-like objects while using hops plugs.

I saved a few of them to see if they'll sprout. I don't know what I'll get but I'll know that their mother was a Fuggles.

Wort chiller:

Last night was also the first use of my new immersion wort chiller. It consists of:

a 5' long 3/8" id utility sink hose hooked to the faucet and clamped onto 25' of 3/8" copper refrigeration coil with

5' of 5/16" vinyl tubing stuck on the other end and leading back to the sink

It took 2 1/2 gal (yeah, extract) from a slow boil to 80F in about 20 min. Seemed quick enough to me.

The problem with the vinyl tubing was, when it got hot, it got really soft, and when it got really soft it fell over and kinked, and when that happened, it blew right off the copper tubing which then shot hot water all over the ceiling.

Now the vinyl is twist-tied to the input hose so it won't kink.

I'm learnin'. When I stop, bury me.

Carl

-----

Date: Wed, 11 Sep 1991 18:59:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Decompressing mthvax.miami.edu Archive Files

Just downloaded the index for Papazian's "The Complete Joy of Homebrewing" (joyindex.Z) from the homebrew directory in the mthvax.miami.edu archives. Problem is it wouldn't decompress using a standard decompressing program. The index said I needed the 'compress.shar' program available in ~ftp/pub so I downloaded it to my hard drive. How does one get this program to run??!! :-[ Any HDers out there who can help me? Do I need to run it from my E-mail account or can I decompress files from the homebrew archives on my hard drive?

Eagerley anticipating expert advice,  
Mike  
ligas@sscvax.cis.mcmaster.ca

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Date: Wed, 11 Sep 91 16:03:29 PDT  
From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>  
Subject: Re: liquid yeast cultures

> From: Norm Pyle <pyle@intellistor.com>  
>  
> My latest brew - a English bitter recipe - was my first try with a  
liquid yeast  
> culture.  
[ ... ]  
> I ruptured the packet in the morning, figuring on brewing the following  
evening.  
> I just left it out on the counter since the air temperature was around  
70 F.  
> Well, within 8 - 10 hours the package was swelling to alarming  
proportions and

So far, I've brewed using only liquid yeast (Wyeast), and I've noticed the following: if the date on the package is less than ~2 weeks old, the packet will usually swell to "alarming proportions" within 12 hours. If the date is a month or so old, the package will take from 18-24 hours on up to reach that stage. All this assumes that I haven't thrown the unruptured package in my ~40 deg.F refrigerator for awhile (note that the package was kept refrigerated at my local supply shop, but warmed up while I took it home). If I have thrown the package in my refrigerator, the packet can take 48 hours or more to reach that stage.

I'm not sure what is going on. I have heard that yeast do not like going from a high temp to a low temp (they weaken or die?). If this is true, it does help to explain what I am seeing.

> Since I was ill-prepared to brew that evening, I had not pre-boiled and cooled  
> my water. So I ended up with hot wort and hot water in my fermenter,  
with no  
> hope of cooling it that night (I don't have a chiller and it was 11 pm)  
. I  
> threw the yeast package in the fridge to prevent further swelling until  
I  
> could pitch in the morning.

You might want to consider making a yeast starter. Advantages:

- \* Once the package has swelled, you just use it to make a starter, which is very easy. You don't have to put the package in the refrigerator and risk killing or weakening any yeast.
- \* When pitching, you have a larger yeast population, which will decrease the lag time and make it more difficult for other beasties to contaminate your wort. For me, this is a \*BIG\* plus. I use liquid yeast to reduce the chances of contamination, and so I want to avoid long lag times.

Disadvantages:

- \* You need a little extra equipment (a jug, perhaps an extra airlock, etc.).
- \* It's a little extra work.

Some people don't use yeast starters, and they are quite happy with the results. Other people, who are perhaps used to dry yeast, do not like long lag times, and so they use yeast starters. You'll have to decide if using a yeast starter is right for you.

Making a yeast starter is easy. Just boil and cool:

- \* A quart or so of water (I try to use about 600 ml, which is about 2/3rds of a quart).
- \* 6-8 heaping tablespoons of DME.
- \* A pinch of yeast nutrient.

Pour this into a sanitized jug (don't forget to aerate the "wort"), add the liquid yeast (after letting the package swell very large), and fit an airlock to the jug. After a couple of days, just pitch into your primary fermenter.

I use a 1-liter Erlenmeyer flask to make my yeast starter. I just dump everything (but the yeast) into the flask, boil for several minutes (I just place the flask directly on my gas stove), cool, add the yeast, and stick a sanitized rubber stopper with an airlock on top. This is very easy, as I don't have to sanitize a jug, or worry about how to pour the wort into the jug.

-- Darryl Okahata  
Internet: darrylo@sr.hp.com

DISCLAIMER: this message is the author's personal opinion and does not constitute the support, opinion or policy of Hewlett-Packard or of the little green men that have been following him all day.

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Date: Wed, 11 Sep 1991 14:06 EDT  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Trouble-shooting.

I am a new subscriber to the digest and thought I would start off by asking three questions that have bothered me for some time. I am an all-grain brewer and am generally satisfied with the results, but I have some chronic trouble.

First: Many of my beers have a subtle but noticable off taste which I would describe as "plastic-y." This plastic taste is not evident when tasting the beer but rather (if you'll excuse me) when burping after drinking it. Some-times I can detect a hint of this taste/smell if I smell the CO2 coming out of the airlock during fermentation. Does this sound familiar?

Second: I have a pretty constant problem with hazes. Sometimes these are chill hazes and I figure that is because I do a one-step infusion mash so there is sometimes residual protein, although I am using only pale ale malt.

But other times the haze is even at room temp. Any hints?

Finally, my head retention is usually ok but doesn't compare to that of good commercial brews. I am careful about cleanliness so I don't think it is grease or detergent related. Short of using artificial heading agents, does anyone have any ideas? These questions paint a pretty dismal picture of my brewing, but actually these problems are rather minor. But I won't be truly happy until I can solve them. Any input is appreciated. thanks. d.

-----

Date: Tue Sep 10 22:19:41 1991  
From: semantic!bob@uunet.UU.NET  
Subject: New England Beer Club

PUBLIC ANNOUNCEMENT

I would like to publicly announce the creation of a new electronic mailing list. This new list was created for the promotion of beer related activities in the North East. This is not a competitive list to the Home Brew Digest and is not for discussions of homebrewing issues.

The charter of this list is to promote homebrew clubs, homebrew competitions, tasting, picnics, pub crawls, brewpubs, breweries, homebrew suppliers and any other organization, news or activity related to beer in the New England area.

So it is with great pleasure that I announce:

THE NEW ENGLAND BEER CLUB

This list is an un-moderated public forum and may be joined by anyone. It is expected to be a low volume mailing list. If the number of mailings per day gets large then it will be digested.

To subscribe: beer-request@rsi.com -or- uunet!semantic!beer-request  
To post: beer@rsi.com -or- uunet!semantic!beer

On subscription please include your Full Name and Email Address in the message text.

Brought to you by:  
The Wort Processors  
Boston's Oldest Brewing Club  
Cheers,

-- Bob Gormanbob@rsi.comuunet!semantic!bob --

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Date: Mon, 09 Sep 91 08:07:25 CDT  
From: Fritz Keinert <keinert@iastate.edu>  
Subject: Re: translate German label

In HD 719, "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com> writes

>> I am wondering whether someone can translate some of this  
>> German language text that I found on two German beer labels:  
>> Kulmbacher  
from the town of Kulmbach. I think that's in northern Bavaria, between  
Nu"rnberg and Hof, but I am not sure. It is quite famous in Germany  
for its beer.

>> Kapuziner Schwarze  
Kapuziner is a type of monk, probably the type they have at the  
monastery that started the brewery. Kapuze = hood (on clothing).  
Schwarze is a form of schwarz = black, but I can't figure out how the  
ending fits in here. It is either a feminine or plural ending, but I  
see no feminine words or plurals here.

>> Dunkles, Hefetrubes Weizenbier  
Dark wheat beer, murky from yeast. (Murky doesn't sound very good,  
but I can't think of a better word right now).

>> Gebraut nach dem deutschen Reinheitsgebot  
brewed according to the German Purity Law

>> e 0,5 l  
standardized half liter bottle.

>> Hersteller: Monchshofbrau Kulmbach  
Producer: Mo"nchshofbra"u in the town of Kulmbach. Don't forget the  
umlauts; they are important in German. Same for tru"b, above. Anyway,  
Mo"nch = monk  
Hof = court or estate  
Bra"u = brew

>> Mindestens haltbar bis 22.11.89  
can be preserved until at least November 22, 1989.

>> Kulmbacher  
>> Kapuziner Weizen  
>> Kristallklares Weizenbier  
Kapuziner Wheat from Kulmbach; crystal-clear wheat beer

>> I assume that here so many overprints because the beer was imported.  
>> The 'e' by the 0,5 l probabably means it is an 'export' bottle of  
>> 0.5 liters (which it is).  
Nope. e = Einheitsflasche = standardized bottle (I think, anyway; you  
find that on a lot of glasses, too.)

>> The dates are either when the beer was  
>> bottled, or when it should be drunk by - but which?  
When it should be drunk. See above.

>> I bought both of these in the Spring of 1991, and drank them  
>> this week.  
Obviously, this beer doesn't sell too fast at that store.

- - - - -  
Fritz Keinert phone: (515) 294-5128  
Department of Mathematics fax: (515) 294-5454



Iowa State University e-mail: [keinert@iastate.edu](mailto:keinert@iastate.edu)  
Ames, IA 50011

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Date: Wed, 11 Sep 91 10:46 CDT  
From: ihlpl!korz@att.att.com  
Subject: Re: Beer categories

jeanne writes:

>overwhelming urge to try new, "real" beers. so last night i had a  
>sierra  
>nevada big foot ale. and let me tell you, michelob is like water  
>compared  
>to it.

>face with the taste. my question is, to you connoisseurs, how would  
>this beer  
>be described? is it considered hoppy, fruity, or what?

SN Big Foot Ale is a Barleywine, which means it is brewed to be very high  
in alcohol. Personally, I dislike an "alcohol-taste" in my beer, which  
distracted me from all the other flavors in the SNBFA, so I'm afraid I  
cannot provide more commentary on it. I suggest you try SN Pale Ale (one  
of my favorite beers) for what \*I\* would consider a more "conventional"  
tasting beer. SNPA is flavorful and has a wonderful hop nose.

Al.  
korz@ihlpl.att.com

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Date: Wed, 11 Sep 91 11:03 CDT  
From: ihlpl!korz@att.att.com  
Subject: Re: Cooling

Jah writes:

>I used to use an AC in a small room. This was much too inefficient  
though.  
>Now I have a spare fridge with a Hunter Air Stat Energy Monitor (+- 2  
degree  
>control :-). You can get the Air Stat for \$20-25 and it will work much  
better  
>than a timer could to keep an accurate temperature. Oh yeah you gotta  
punch a  
>hole in the side of the fridge, cut the temp probe wire, run it through  
the  
>hole, and wire it back together, but that's pretty minor...

I recommend against punching any holes in the walls of refridgerators.  
I was going to do this to mount my four faucets, but was talked out of  
it by my dad. He pointed out that, between the inner and outer walls  
of your fridge is a layer of insulation (usually fiberglass). Since the  
inner wall is cold, it would attract moisture which would condense on it  
and soak into the insulation. Wet insulation (besides being a home for  
mold) simply does not insulate. If the temp probe does not reach around  
to  
the door of the fridge with the Hunter Airstat plugged into the wall,  
I recommend that you mount the Airstat on the side of the fridge with  
double stick tape, run the temp probe in through the fridge door (mine  
is on the hinge-side so it doesn't get in the way) and use an extension  
cord to bring power to the Airstat.

Al.

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Date: Wed, 11 Sep 1991 21:22 EDT  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Klages malt

What is the deal with Klages malt? Is it more like Pale Ale malt or Lager malt or is it another thing entirely? I have always used pale ale malt in my all-grain beers. Some things I've read in the homebrew archives suggest that Klages has a higher enzyme content and might thus be easier to deal with. But does that mean that I need to do a step mash? What sort of beers can be brewed with this stuff? I have a number of books including Papazian and Miller (two of the latter, in fact) and I don't remember reading any Klages info there. Help? -d.

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Date: Wed, 11 Sep 91 22:16 EDT  
From: DeMello@DOCKMASTER.NCSC.MIL  
Subject: Re: Homebrew Digest #721 (September 11, 1991)

Please update my e-mail address from:

DeMello@Dockmaster.NCSC.Mil

to:

Jeff\_DeMello@smtp.ESL.com

Thanks!

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End of HOMEBREW Digest #722, 09/12/91

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Date: Wed, 11 Sep 1991 20:18:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: International Beer, Wine and Food Show

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Taken without permission from: THE HAMILTON SPECTATOR, Wed. Sept 11th, 1991.  
Article written by: Dan Kislenko (Wine Columnist)

#### RARE BREWS SHARE STAGE WITH WINES

It's been a part of civilization for 6,000 years. It has its own patron saint, Gambrinus. And the great epic poem of Finland, the Kalevala, spends more time talking about it than about the creation of the world.

It, if you haven't guessed, is beer. And it will be in the limelight this weekend at the International Beer, Wine and Food Show.

Several hundred of the world's finest and most unusual brews will rub shoulders with wines and lots of good things to eat. Among the prize winners on hand will be Zambezi Export from Zimbabwe, Grimbergen Optimo Bruno from Belgium, and some of the new wave of premium microbrewery beers from across Canada.

Best of all, apart from simply tasting them, most of what's on show will be available to buy to take home, through a liquor store on site.

The show runs this Friday and Saturday, Sept. 13 and 14, from noon to 10:00 pm and Sunday from noon to 6:00 pm. The place is the International Centre, 6900 Airport Road in Toronto (to get there head for the airport but exit on Dixon Road, turn left onto Airport Road, and go a few kilometres along to Derry Road. The centre is on the right, with lots of free parking).

Admission is \$10 per person, plus you have to buy alcohol samples at cost (most are under \$1). Only folks 19 years of age or over are allowed in, so leave the kids at home. Don't forget the designated driver either.

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Date: Wed, 11 Sep 91 18:44:29 mdt  
From: Kent Dinkel <dinkel@hpmtaa.lvld.hp.com>  
**Subject: Thanks for replies**  
Full-Name: Kent Dinkel

Thanks to everyone who replied to my problem (directly to me and via HBD) about my "fast" fermentation. It sounds like 3-4 day fermentations aren't that uncommon. In addition, the consensus is that I should have paid more attention when Papazian listed "hydrometer" as a necessary piece of brewing equipment. It will eliminate the guess-work in determining when the brew is ready for bottling. I'll try to pick on up tonight on the way home!

If the SG is still too high, how exactly do I introduce more yeast into the carboy? My guess is that there won't be enough oxygen left for the new yeast to complete its respiration cycle. (Bad guess?) Therefore, although I didn't notice Papazian explicitly addressing the problem of stuck fermentations (other than "don't worry, have a homebrew"), I assume that I should follow his instructions on culturing yeast (create a small wort, let it cool, add the yeast and slap on an air lock, let it hang around at room temp until active fermentation is visible, pitch the yeast -- all in the company clean room, of course!). Is my assumption correct?

Thanks again for all the help!

Kent

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Date: Wed, 11 Sep 91 18:19:48 PDT  
From: Nick.Thomas@Eng.Sun.COM (Nick Thomas)  
Subject: Re: Homebrew Digest #721 (September 11, 1991)

>Date:Tue, 10 Sep 91 10:13:04 EDT  
>From: Jeanne Sova (ASQNC-TABSM 5320) <jsova@APG-EMH5.APG.ARMY.MIL>  
>Subject: Beer categories  
>  
>morning all,  
>  
>i hate to admit this, but i have had michelob... and enjoyed it. but  
>since i  
>started receiving this list, your appreciation for good beer and your  
>desire  
>to change americans' attitude toward beer has rubbed off. i've had this  
>overwhelming urge to try new, "real" beers. so last night i had a  
>sierra  
>nevada big foot ale. and let me tell you, michelob is like water  
>compared  
>to it. now to me, the novice without much experience tasting real beer,  
>i would describe it as strong, with a powerfull aftertaste. i mean, i  
>had  
>finished a sip and already put the bottle down when i was smacked in the  
>face with the taste. my question is, to you coneseiurs, how would this  
>beer  
>be described? is it considered hoppy, fruity, or what? sorry to waste  
>your  
>time with such trivial questions, but if i'm gonna start brewing my own,  
>i  
>want to develop this appreciation, as well as the knowledge of what it  
>is  
>i may actuallybe brewing. thanks.  
>  
>jeanne

I'll bet you got a shock. The Bigfoot Ale is  
a barleywine. Barleywine is to beer what Jolt Cola is to  
coke. Most barleywine recipies call for nearly  
double the ingredients  
that a "normal" beer has, and a "normal" beer for this alias  
is going to have more body and flavor than michelob.

If you want recommendations for good beer, this is  
the alias. If you can get Anchor Steam, that's a great one.  
Pilsner Urquel is a Czech. beer that's wonderful. If you're on  
the West Coast, Red Tail Ale is also first rate in flavor.  
Keep trying different brands. When you find one you like, ask  
you local homebrew shop (or this alias) how to reproduce it.

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Date: Thu, 12 Sep 1991 1:10:54 PDT  
From: Luke McCormick <lukem@apple.com>  
Subject: Re: Homebrew Digest #722 (September 12, 1991)

I got the digest!  
(I hope this doesn't go to the whole list, I'm trying to do the "correct" thing)  
The headers say "verify address" -- is this the type of verification you mean? Consider it verified.

In case this \*does\* go to the list (embarrassed grin) I'll ask a question that I've been planning to post.

Is it possible to combine my 2 loves into one drink? Can I use coffee to flavor beer? I wouldn't want it TOO strong mind you, but it would nice to create a drink that brings you up and down at the same time!

luke  
lukem@apple.com  
partner in Mission Brewery ;-)

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Date:Thu, 12 Sep 91 07:20 EST  
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>  
Subject: Alcohol tolerance of Red Star Ale Yeast??

I am wondering how much alcohol my Red Star Ale Yeast can stand. I understand that your average ale yeast doesn't start to tail off until above 6%, but I also heard that it doesn't actually die off until above 12%. Can anyone verify this for me? I may need to toss in a little champagne yeast to finish off a batch of killer cider I've got going. In case you're curious, the recipe is as follows:

1 gallon pasteurized apple cider  
1 12 oz. can (Seneca?) 100% Granny Smith apple juice concentrate  
1 cup white sugar

Pour out enough cider to make room in the glass jug for the concentrate and the sugar and the pre-re-hydrated yeast (I would recommend using champagne yeast). Mix thoroughly and put an airlock on it. Come back about a week later, check the gravity and if it bottoms out, prime it with 1/5 of 3/4 cup of white sugar, then bottle it in two 2-liter plastic soda bottles, well-cleaned, of course. Let it condition for about a week and...enjoy!

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland  
s94taylor@usuhsb.bitnet

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Date: 12 Sep 91 08:07:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: 718 where are you?

Richard says to relax, that 718 will be in the monthly archive. Well, I have found many of the monthly archives that were missing a digest or two. Mr. Mossberg does a good job down there, but some slip through the cracks.

I have a small pile of requests here for 718. I still haven't received it.

If anyone did, (and I'm beginning to wonder), I'd appreciate a copy and will be most pleased to send it on to the requests I already have and the ones I'll probably get as a result of this posting.

On another subject: I talked to the folks at Catamount brewery in White River Jct. in Vermont yesterday. They were going on at some length about the upcoming Christmas Ale. I didn't discover this micro until after last Christmas. Sounds like it will be good. The brewmaster says it is his personal favorite of all they brew. Those in the Northern New England area, keep an eye peeled.

Dan Graham,  
Beer made with the Derry air.

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Date: Wed, 11 Sep 91 10:00:25 EDT  
From: darth!sps!system@sps  
Subject: 718 where are you?

In HB 721 Russ Gelinas listed a bunch of brewpubs and micro breweries in the New England area. Where did this list come from? And more specifically is there a somewhat complete list out there that I can get? I'm particularly interested in the PA, NY, OH area, but I figure a listing for the whole country would be of general interest. (Although probably too lengthy for publication here.)

....Kevin (darth!system@sps)

-----

Date: Thu, 12 Sep 91 09:45:08 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: cloves?

On Wed, 11 Sep 91 16:21 GMT, "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com> said:

Lee> Over the weekend I had Anchor's wheat beer. I liked it a lot, but  
I'm  
Lee> not sure if it was all that clovey. Can someone suggest a beer that  
Lee> tends to taste strongly of cloves so I can experience this for real?  
Lee> Or is the Anchor wheat strongly cloved (cleaved?) and I just have a  
Lee> high clove tolerance?

I also just tried the Anchor Wheat this weekend. Very disappointing --  
lacks the full body and the smooth complexity of the South German Weizens  
it tries to emulate. Bummer. No cloves to speak of, either.

For a good commercial example, you could try the Franziskaner Hefeweizen  
(by Spaten). If you're in NYC, the Manhattan Brewing Co has (4 weeks ago,  
anyway) a good Hefeweizen you should try... can't recall the  
clove-coefficient, tho...

Bis spaeter!

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Date: Thu, 12 Sep 91 09:54:41 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Sources for cheap glassware (eg: flasks) ?

Looking for stuff like small (100ml) and large (1l) flasks. Any ideas?  
I've  
got an Edmunds catalog...

Danke!

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Date: Thu, 12 Sep 1991 09:31:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: International Beer, Wine and Food Show

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Taken without permission from: THE HAMILTON SPECTATOR, Wed. Sept 11th, 1991.  
Article written by: Dan Kislenko (Wine Columnist)

#### RARE BREWS SHARE STAGE WITH WINES

It's been a part of civilization for 6,000 years. It has its own patron saint, Gambrinus. And the great epic poem of Finland, the Kalevala, spends more time talking about it than about the creation of the world.

It, if you haven't guessed, is beer. And it will be in the limelight this weekend at the International Beer, Wine and Food Show.

Several hundred of the world's finest and most unusual brews will rub shoulders with wines and lots of good things to eat. Among the prize winners on hand will be Zambezi Export from Zimbabwe, Grimbergen Optimo Bruno from Belgium, and some of the new wave of premium microbrewery beers from across Canada.

Best of all, apart from simply tasting them, most of what's on show will be available to buy to take home, through a liquor store on site.

The show runs this Friday and Saturday, Sept. 13 and 14, from noon to 10:00 pm and Sunday from noon to 6:00 pm. The place is the International Centre, 6900 Airport Road in Toronto (to get there head for the airport but exit on Dixon Road, turn left onto Airport Road, and go a few kilometres along to Derry Road. The centre is on the right, with lots of free parking).

Admission is \$10 per person, plus you have to buy alcohol samples at cost (most are under \$1). Only folks 19 years of age or over are allowed in, so leave the kids at home. Don't forget the designated driver either.

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Date: Thu, 12 Sep 1991 10:09:37 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: P.Urquell taste test

Somehow, in the middle of an evening full of crying baby and bratty 2-year old, I managed to do a side-by-side taste test of a Pilsner Urquell brought back by hand from Czechslovakia, and one that had arrived in the regular imported way. I wasn't able to set it up as a blind test; I was more concerned with keeping track of which was which and not spilling. Here's the results:

The bottles were slightly different. The Czech bottle was 11 oz., the US was 12 oz. The labels were similar, but had some small differences. The major difference was that the Czech bottle had the words "Ur-Pils" and "Alc 4, 1%Vol" on it. The Czech bottled was dated "Oct 91", I couldn't figure out the US date.

Unfortunately, the Czech bottle was slightly light-struck; medium skunkiness, which went away about halfway through the glass. The Czech version was also lighter in color. It also didn't have nearly the hops aroma as the US version, but a non-light-struck bottle might have fared better. Both had a strong malt flavor, but the US version was much sweeter. I couldn't tell if it was malt sweetness or finishing hops sweetness, though. They both had about the same amount of hops bitterness.

My wife chacterized the Cz. version as "more robust, more hearty", and I have to agree. The US version seemed smoother, the Cz. version was more aggressive, notably in the carbonation, but still very smooth too.

An interesting and enlightening session. 2 quite different and delicious beers.

Russ

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Date: Thu, 12 Sep 91 08:04:03 -0700

From: mcnally@Pa.dec.com

Subject: wort chilling

Chad Epifanio, in HBD722, says that using colder-than-from-the-tap water with an immersion chiller is "a pain or impossible". Here's a suggestion: throw a little money at the problem and buy a pump. Mine cost about \$70 at a local hardware store; you could probably do better. I use my lauter tun (which has a garden-hose spigot) as a reservoir of chilled water, and simply pump it through the chiller. In less than an hour, atmospheric moisture begins to condense on the outside of my boiler. I also save water, which in northern California is considered a good thing.

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab

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Date: Thu, 12 Sep 1991 08:52 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Re: Immersion Coolers

Comment on Chad Epifanio's recommendation on parallel coil immersion wort cooler.

I indeed came to the same conclusion a few years ago with my 50 foot long immersion cooler. I modified it to be two 25 foot coils in parallel. You should talk with someone about balancing the flows in each leg to maximize the efficiency. There are tables that indicate equivalent tubing lengths for T's and L's. Find a mechanical engineer and give him/her a few brews for some help designing. My parallel cooler does indeed cool faster than the single long cooler. I can cool 11 gal of wort in a 15 gal keg in about 20-25 min depending on tap water temp. You can pre-cool your water before it goes to the cooler by running your tap water through another immersion cooler placed in a 5 gal pale in some ice water. This helps during those summer months when the tap water temp. can be very high in some areas. Fast cooling is very important  
in minimizes DMS in your final brew.

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Date: Thu, 12 Sep 91 09:03:38 PDT  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Re: O2 deficient wort

In HBD #722, R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias) says:

> you can duplicate the diacetyl buttery flavor of Sam Smith by pitching  
> into O2 \*deficient\* wort.

I have not heard this before. I was aware that an oxygen deficient wort will increase ester production. Could you be confusing the two? Or maybe I have confused the two. It is my impression (from the books I've read) that diacetyl production requires the presence of oxygen. I'm not trying to be quarrelsome, but I genuinely would like to know what your source is for this statement.

kg.

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Date: Thu, 12 Sep 1991 09:20:19 PDT  
From: John\_Zettler.ADFMcLean\_CSD@xerox.com  
Subject: Sierra Nevada Bigfoot Ale - Jeanne Sova

IMHO, Sierra Nevada Bigfoot Ale is extremely malty and hoppy. I guess a good generic description is overpowering flavor, very strong.

It is truly a "Barleywine", and the local Safeway claims it to be "the strongest beer/ale made in the USA". I have noticed no difference between the Sierra Nevada Bigfoot Ale purchased here in Virginia and that which I have purchased and consumed in California. Apparently it travels well and "keeps" for a reasonable amount of time. By the way, it retails between \$8.00 and \$12.00 per six pack here, where the Commonwealth of Virginia takes a reasonable attitude on sale of beer and wine (grocery stores, 7-11, etc.), and thus fosters competition that allows good selection at reasonable prices (case sales of premium american lawnmower beer at \$10 - \$12 per case).

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Date: Thu, 12 Sep 91 12:20:17 EDT  
From: rich@progress.COM (Rich Lenihan)  
Subject: Priming questions / recipe input wanted

A couple questions on priming:

1. I've been brewing for a few years now, and I've never used a bottling bucket when priming. I pour the boiled corn sugar syrup directly into the carboy, cap, slosh it around a bit, wait 20-30 minutes, then siphon directly from the carboy. I get pretty good carbonation with this method (sometimes too much). The only time my beer was under-carbonated was the one time I substituted DME extract for corn sugar (in equal amounts). I'm not sure if this was due to my method or due to insufficient DME (maybe both). My question: Is there a compelling reason why I *should* use a bottling bucket? My method was born out of ignorance. Until recently, I was unaware that anyone bottled this way.

2. DME vs. corn sugar for priming. The one time (see above) I used DME for priming, my beer was under-carbonated. There was some carbonation, but not much (much finer bubbles, too). This may have been due to not enough DME (4oz, my usual amount for corn sugar), but I decided using DME wasn't worth the effort. I'm not a beer purist, so again, is there a compelling reason (ie. from a taste or aesthetic standpoint) why I should switch to DME?

Finally, my birthday is approaching and I was thinking of brewing a birthday bock to celebrate the occasion. This will be made with probably 6lbs light DME, 1 can hopped Pilsener extract (I've had this for a while and need an excuse to use it) and maybe 1 or 2 lbs. of honey for 5 gals. This will be fermented warm (okay, so maybe it'll be a barley wine). I'm looking for suggestions for other things to add to this brew (hops, spices, etc.). I'm looking to make something that's distinctive but not too unusual. Any pointers, suggestions, or even recipes would be appreciated.

Thanks...

Rich

Rich Lenihan UUCP: mit-eddie!progress!rich  
Progress Software Corp. Internet: rich@progress.com  
5 Oak Park Real life: 20-I Brandywine Drive  
Bedford, MA 01730 Shrewsbury, MA 01545  
USA (508) 754-7502

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Date: Thu, 12 Sep 91 09:37:21 PDT  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Re: Hot break

In HBD #722, Norm Pyle asks:

> What is this business called "hot break"? I assume from my reading  
that it  
> has to do with quickly chilling the wort in order to pull trub out of  
solution.

You are describing the "cold break". The hot break happens in the boil.  
I've  
found that the hot break is much more apparent in an all-grain brew than  
in an  
extract brew. What happens is that the agitation of the wort, along with  
the  
heat, causes complex proteins (albumins?) to collide and combine  
(coagulate)  
into clumps. This forces them out of solution. Depending on the protein  
content  
of the malt being used, the clumping appearance can vary from small  
particles to  
small pieces of rags. The protein material settles out once the agitation  
stops  
(i.e. heat turned off) and is usually left behind in the kettle. Some  
people  
believe that the mechanical action of loose hops (not in a hop bag)  
encourage the  
formation of hot break material. And in my kettle with an outlet at the  
bottom,  
the loose hops act as a filter bed for the hot break material.

The cold break involves coagulation of less complex proteins (and other  
materials) by chilling.

> If this is true, I also assume one would then rack the wort off of this  
trub  
> before fermentation. Am I in the ballpark? Is it worthwhile (taste-  
wise) to  
> risk contaminating your (my) wort for this? After all, it is a cooled  
vat of  
> microorganism food just waiting to be eaten...

Is it worthwhile? My current opinion is that it's primarily a religious  
issue.  
Will your beer be different? Probably. Will you notice it? Maybe. At any  
rate,  
I believe it's a question that each brewer must answer for themselves.

kg.

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Date: Thu, 12 Sep 91 12:13:08 CDT  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: questions: copper cleaning and old recipes REDUX

In HD.720 I posted several questions re: wort chillers and old recipes. Thanks to those that sent cleaning suggestions, and yes, those that pointed out that 8 ft is just too short (actually the chunk of coil is 13 ft [as if it made a difference]). I hang my head in shame (notice the lower case?). OK, so I have resigned myself to having to buy a new 50 ft coil. Now I don't have to worry about cleaning the chunk I have, but the cleaning suggestions will help keep it shiny.

What size do I get? I did a few calculations in the classical physics class style (ignore messy factors such as heat diffusion rates, densities, and tube thickness) and compared 3/8" O.D. to 1/4" tubing. Given a 50 ft length of tubing, 3/8" has a volume of 66.24 cubic inches and a surface area of 706.86 square inches. The ratio of volume to surface area is 10.67%. For the same length of 1/4" tubing having a volume of 29.45 cubic inches and a surface area of 471.23 square inches, the ratio is 16%. In theory, the 1/4" tubing has more surface area per volume, hence better cooling efficiency. It costs less, is more readily available, is easier to work with, and would displace less wort. (How much of a gallon is 29 cubic inches anyway?) A disadvantage I see is that due to the smaller size, I will be able to run only half the amount of water through it over time, so cooling time will/may not be as rapid as with 3/8" tubing. Has anyone done even an empirical test of tubing diameters? Should I go ahead with the 1/4" tubing, or is there something wrong with my assumptions?

I also posted a request for any leads on 1860's style american beer. The only response (thanks, Jay) suggested the library, which I will do, but without a lot of confidence. Second call for help. Anyone?

Thank You,  
Thomas Manteufel

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Date: Thu, 12 Sep 91 10:48:13 PDT  
From: tima@apd.MENTORG.COM (Tim Anderson)  
Subject: Yet Another Liquid Starter Comment

I've brewed only with Wyeast liquid yeast. At first, I didn't make a starter at all, just pitched from the packet. Then, a few months ago, I started making a starter in a wine bottle (as several have described). This cut lag time to active fermentation about in half. For my last batch, I made a "double" size starter: a 1.5 liter wine bottle nearly full for a 5 gallon batch. I had very active fermentation in just a little over 4 hours! (I also go to great pains to aerate) I'm convinced. Big starters and extreme aeration: The only way to go.

I made the starter in two steps, starting with a 750 ml bottle, then pitching to the larger bottle. Next batch, I intend to skip the small bottle step and see how that goes.

tim

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Date: Thu, 12 Sep 91 11:26:11 -0700  
From: rpm@wag.caltech.edu (Richard P. Muller)  
Subject: Homebrew Digest #722 (September 12, 1991)

Please remove my name from the mailing list. Thanks.

- - -

Rick Muller  
rpm@wag.caltech.edu  
(818)397-2722  
(818)585-0918 FAX  
"Things change, Alternatives exclude" -Grendel

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Date: Thu, 12 Sep 1991 13:33:07  
From: kla!kirkish@Sun.COM (Steve Kirkish)  
Subject: Easy bottling and How do you flame a yeast?

I've been reading the HBD for a while now, but haven't seen mention of this method of bottling. I used to bottle using the familiar but messy siphon technique, whereby you may get a good, air-bubble-free siphon going through all the various tubes and sundry plumbing for your bottling if you start trying when you pitch the yeast :-). But when I went out to buy my own equipment, my local brewshop was selling 6 gallon plastic buckets with plastic taps you could screw into the side of the bucket, down low. Now, bottling's a cinch. I just rack to this bucket, put it up on the counter, and draw off a flat one into the bottle. No muss, no fuss, cleaning out the bucket is easy, and you don't have to fret about losing that precious siphon (or beer!). I do try to minimize splashing when I'm filling, and had no problem with the first batch I made this way (a tasty porter/stout-like ale)

Now, then. John DeCarlo mentions in HBD #722...

>Then I flame the outside of the yeast package, cut open, flame  
>again, and pour into the starter wort.

Maybe it's that I'm still just a novice, dry-yeast user, and not up on these colorful terms used for liquid yeast, but pray tell, how do you "flame" a yeast package? Do you insult it openly, in public ;-)? Actually, it's a real question...I'd like to understand the terminology.

Lastly, great entries lately in the HBD, especially #722, the "special" liquid yeast issue. Destined to be reference as much as the special Zymurgy issue. One thing I like about this digest is that all the advanced techniques encourage me to improve my process! Keep up the good work.

- -- Steve Kirkish, sun.com!kla!kirkish

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Date: Thu, 12 Sep 1991 16:38 CDT  
From: MARC BECKER <MARC@kuhub.cc.ukans.edu>  
Subject: Chicha

Does anybody have a good recipe for Chicha, the ancient & sacred corn  
beer  
from the South American Andes?

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Date: Thu, 12 Sep 1991 19:50 PDT  
From: James Carmin <JCARMIN@OREGON.UOREGON.EDU>  
Subject: Bottles

Homebrewers:

Having just uncapped a homebrew--very carefully--the top of the bottle broke, making my ginger/pepper laden Tumultuous Porter good only for drawing slugs in my garden.

As I have had an average of one bottle breaking every two batches of homebrew, I'm wondering if others have had this problem.

I (re)use a variety of bottles. Henry Weinhard Ale (green bottles; screw caps) have had problems in the past been the only plastic bottles I've had problems with in the past, but tonight it was a Negra Modelo bottle.

Does anyone know how many times commercial breweries reuse their bottles?

Any suggestions?

James

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Date: Thu, 12 Sep 91 22:28:40 PDT  
From: ohms@sunrise.Stanford.EDU (Kurt Ohms)  
Subject: Homebrew mailing request

Please add me to the mailing list for Home Brew Digest.

Thanks for your help

Kurt Ohms

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Date: Thu, 12 Sep 91 15:28:36 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: The Joy of Barleywine

In HBD 722, our pal Algis addressed "No-Caps" Jeanne's question:

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>jeanne writes:
>>overwhelming urge to try new, "real" beers.  so last night i had a
sierra
>>nevada big foot ale.  and let me tell you, michelob is like water
compared
>>to it.
>
>> ... my question is, to you connoisseurs, how would this beer
>>be described?  is it considered hoppy, fruity, or what?
>
>SN Big Foot Ale is a Barleywine, which means it is brewed to be very
high
>in alcohol.  Personally, I dislike an "alcohol-taste" in my beer, which
>distracted me from all the other flavors in the SNBFA, so I'm afraid I
>cannot provide more commentary on it.
```

Barleywines, as a rule, are quite intentionally out of balance, in the direction of malt. They are sweet (sometimes overpoweringly so), both from their high alcohol content as Al. has pointed out, and from the large residuum of unfermented sugars. They are very heavy in body, and usually blonde to red in color, but rarely hoppy. They sometimes have a raisiny or Madeira-like complexity. I love them, but because they are such an extreme style, prefer them in the little "nip" bottles of 6 or 7 ounces, at cool room temperature, on a winter's night next to a warm fire, while reading a good book. In that sense, they're the beer world's answer to vintage Oporto. The first one I tasted was Young's "Old Nick" at a semi-formal tasting, and like most of the others present, dumped most of my sample into the spit-bucket. They take some getting used to ...

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> ... I suggest you try SN Pale Ale (one
>of my favorite beers) for what *I* would consider a more "conventional"
>tasting beer.  SNPA is flavorful and has a wonderful hop nose.
```

Each to their own taste. SNPA is, in my opinion, a world-class beer, marred only by its cloyingly perfumey hopping. Heck, if we all liked the same things, there'd only be one brand of beer! But Jeanne, I imagine that bottle of Bigfoot pretty convincingly demonstrated that Michelob represents one of the least interesting corners of the beer world ...

```
= Martin A. Lodahl Pacific*Bell Systems Analyst =
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =
= If it's good for ancient Druids, runnin' nekkid through the wuids, =
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =
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Date: Thu, 12 Sep 91 15:46:02 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: The Famed Chico Yeast

In HBD 722, Kevin asked:

>Is Wyeast #1056 "American" the same as the "Chico Ale Yeast" that I've  
>heard everyone talking about?

Yes.

>Is the "Chico Ale Yeast" really the same stuff that Sierra Nevada  
>uses?

Reputedly. I haven't done any rigorous A:B comparison tests, but my  
impression from using both 1056 and yeast cultured from a SNPA  
bottle is that the cultures behave differently, but produce very  
similar results. My bottle-cultures seem to give a more  
vigorous-appearing fermentation.

>The fermentation was even somewhat different than I am accustomed to.  
>The krausen never got really tall, but what was there was pretty  
>dense. Fermentation proceeded at a moderate and steady pace of about  
>80 bubbles per minute for about 3 days.

Dry yeasts lead a hard life. After living in a dilute molasses  
solution, they're kiln-dried into dormancy, only to be yanked  
abruptly from their torpor later, possibly in a sugar solution,  
which subjects them to substantial osmotic stress. The survival rate  
is not good, for most strains. I don't know this, but have always  
suspected that dry yeast producers must select their strains with a  
sharper eye to simple survival than to the final brewing  
characteristics, a constraint liquid cultures don't impose. That  
may explain why most dry yeast really seem to "get with the  
program": the process selects for vigor. I was suprised and  
uncomfortable with the leisurely pace of my first liquid-culture  
fermentations. Now they seem normal to me.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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End of HOMEBREW Digest #723, 09/13/91  
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Date: Fri, 13 Sep 91 07:18:40 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: We're famous!

Quoting from the "Dear Zymurgy" section of the Fall 1991 edition, page 9:

Editor's Note: The internet network, accessible from many universities and corporations, carries a "Homebrew Digest." To receive it, send electronic mail to Rob Gardner at HOME BREW-REQUEST%HPFCMR@HPLABS.HP.COM

We're famous!

gak

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Richard Stueven AHA# 22584 gak@Corp.Sun.COM ...!attmail!gak  
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Date: Fri, 13 Sep 91 07:15:29 PDT  
From: smithey@esosun.css.gov (Brian Smithey)  
Subject: cloves?

On Thu, 12 Sep 91 09:45:08 EDT,  
Chris Shenton <chris@asylum.gsfc.nasa.gov> said:

Chris> I also just tried the Anchor Wheat this weekend. Very  
disappointing --  
Chris> lacks the full body and the smooth complexity of the South German  
Weizens  
Chris> it tries to emulate. Bummer. No cloves to speak of, either.

Anchor Wheat isn't trying to emulate South German Weizen. Fritz Maytag  
has called Anchor Wheat his "lawnmower beer", it's the lightest beer  
in the Anchor line. There's a local (I'm in San Diego) brewpub that  
also makes it's lightest beer with a proportion of wheat. And Byron  
Burch, brewer/author, mentioned somewhere (I think it was the Yeast  
issue of Zymurgy) that one of the Wyeast strains was well suited  
to "California style wheat beer". It seems to be a lighter (color,  
body, alcohol), more balanced/less hoppy version of Pale Ale.

Speaking of "lawnmower beer", did Fritz invent this term, or did  
he take it and apply it to his wheat beer? The Anchor brewery tour  
was the first place I'd heard it.

Brian  
- --  
Brian Smithey  
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

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Date: Fri, 13 Sep 91 07:28:07 PDT  
From: smithey@esosun.css.gov (Brian Smithey)  
Subject: Dave Line's ingredients available

If anybody is trying to find Dave Line's native British ingredients,  
Great Fermentations of Santa Rosa now has some of them.

Tate & Lyle Demerara Cube Sugar, 1.1# box, \$5.25  
Lyle's Golden Syrup, 1# can, \$4.95  
Lyle's Black Treacle, 1# can, \$4.95

Shipping weight is 1 lb 8 oz for those of you who already have a  
catalog with shipping charges.

Free catalogs for GFSR are available by writing to:  
Great Fermentations of Santa Rosa  
PO Box 428  
Fulton, CA 95439

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Date: Fri, 13 Sep 91 10:31:00 EDT  
From: CARONS@TBOSCH.dnet.ge.com  
Subject: Dave Line's ingredients available

hi, yall

This is my first submission to HBD (I only started receiving it yesterday) and already I can see I have a lot to learn ...

In response to Dave Rose's question ...

DR>First: Many of my beers have a subtle but noticeable off taste which I would

DR>describe as "plastic-y." This plastic taste is not evident when tasting the

DR>beer but rather (if you'll excuse me) when burping after drinking it. Some-

I have noticed this same symptom in a few of my brews -but generally only in darker, more full bodied projects. Any help out there?

Secondly, I was recently in Bennington, Vermont, and tried a local brew called LONG TRAIL ALE. It had a delightful (I thought) flavor which kind of

reminded me of tea. Are there other brews out there with a similar flavor?

Also, how can I achieve this at home?

Thanks!

Sean J. Caron "Bad news, Sammy. There are terrorists in  
GE Consulting Services my stomach and they're demanding beer!"  
carons@tbosch.dnet.ge.com- N. P.

PS. many thanks to Alan Risher from my wife for the tip about bottling on the

dishwasher door! (Probably added years to my marriage ...)

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Date: Fri, 13 Sep 91 10:46:32 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: priming bucket, DME vs corn sugar

Greetings, mad scientists....

In HBD #723, Rich Lenihan asks:

>A couple questions on priming:

>1. [text omitted] My question: Is there a compelling reason why I  
>\*should\* use a bottling bucket?

Two reasons I can think of: one, to insure proper mixing of the priming  
solu-  
tion and the wort (I put the priming solution in the bucket first, then  
siphon  
the wort in with it); two, to minimize the amount of sediment that gets  
carried into the bottles. These are interrelated, for in order to mix  
well  
you might stir up the sediment. Disadvantage: one more siphoning step  
that  
may introduce oxygen and microorganisms.

>2. [text omitted] is there a compelling reason (ie. from  
>a taste or aesthetic standpoint) why I should switch to DME [for  
priming]?

Caveat: I have not performed the A-B comparison experiment on this  
topic.

According to Miller in TCHoHB, you will find a distinct taste difference.  
This is due to corn sugar being fully fermentable whereas malt extract is  
not.

(this is also why you have to use more DME...1 1/4 cups vs 3/4 cups, I  
believe

I read in Zymurgy last year) Esters, diacetyl, etc., get produced from a  
DME fermentation, not from one with corn sugar. These levels will be  
higher

in your beer as a result. Miller therefore recommends against extract  
priming

for lagers and gives cautious approval for ales, in which esters and  
diacetyl

are an acceptable part of the flavor/aroma profile.

Na zdrojcie,

STEVE

- - -

Stephen Russell  
Graduate Student, Department of Materials Science and Engineering  
Cornell University, Ithaca, NY 14853

Internet: srussell@snoopy.msc.cornell.edu work: 607-255-4648  
Bitnet: srussell@crnlmsc3.bitnet home: 607-273-7306

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"He that would trade a little freedom for safety shall have neither."  
-- Benjamin Franklin



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Date: Friday, 13 Sep 1991 10:55:45 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Bittering Units

>From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>

> Kent Dinkel <dinkel@hpmtaa.lvld.hp.com> talks about a recipe of his:

>> 13.2 bittering units (bu) worth of hops (bu = alpa content \* ounces)  
>> ^^^^^^^^^^^^^^^^^^^^

>I'd like to point out that there are more than one "bittering  
>unit" definition/"standard". The one that is mentioned here is  
>really "AAU"s (Alpha-Acid Units). I don't know how widespread

Actually, Darryl, I humbly suggest that Kent is using the  
infamous "Homebrew Bittering Units". Charlie P. now gives an  
explanation after his usual recipe in \_zymurgy\_ each issue.

John "The relative usefulness of same is debatable, as usual" DeCarlo

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Friday, 13 Sep 1991 10:57:31 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Priming Questions

>From: rich@progress.COM (Rich Lenihan)

> 1. I've been brewing for a few years now, and I've never used  
> a bottling bucket when priming. I pour the boiled corn sugar  
  
> My question: Is there a compelling reason why I  
> \*should\* use a bottling bucket? My method was born out of  
> ignorance.

Personally, I have found that using the bottling bucket approach gives me bottled beer with no sediment (except some small amount of dead yeast, presumably). No longer do I pour carefully to avoid sediment getting into the glass. I don't see any carbonation differences, either.

> 2. DME vs. corn sugar for priming. The one time (see above)  
> I used DME for priming, my beer was under-carbonated. There

I use either 3/4 cup corn sugar or over a cup of DME for the same level of carbonation. No, I haven't really noticed the difference, but it makes me feel better as a beer purist :-)

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Fri, 13 Sep 1991 11:28:41 -0400 (EDT)  
From: Christopher Gene BeHanna <cb2s+@andrew.cmu.edu>  
Subject: Re: Fear and Loathing in the Great PPM vs. mG/L Debate...

One mole of water weighs about 18 grams and has  $6.02252E+23$  molecules.  
One liter of water weighs exactly 1000 grams at 4 degrees centigrade.  
That  
gives  $1000/18.0 = 55.6$  moles of water in one liter of water. 55.6 times  
Avogadro's number is  $3.35E+25$  molecules in one liter of water. So, if  
you  
have a ppm figure, you then need to change it to a parts per liter  
figure,  
which is done like so:

$\text{ppm}/1000000 * 3.35E+25/\text{Liter} = \text{ppL (parts per Liter)}$ .

Now, change ppL to milligrams by finding the molar weight of the ion,  
the number of moles of the ion, and multiplying:

$n = \text{ppL}/6.02252E+23 = \text{number of moles}$ .

$n * \text{molar weight} = \text{g/L}$ . Now multiply by 1000 and you'll have mg/L.

Hope this helps,  
Chris BeHanna  
cb2s+@andrew.cmu.edu

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Date: Fri, 13 Sep 1991 08:19:56 -0800  
From: krweiss@ucdavis.edu  
Subject: priming without a priming bucket

Rich Lenihan writes:

>1. I've been brewing for a few years now, and I've never used  
> a bottling bucket when priming. I pour the boiled corn sugar  
> syrup directly into the carboy, cap, slosh it around a bit, wait  
> 20-30 minutes, then siphon directly from the carboy. I get

I, too, used this priming method for years, out of simple ignorance of  
any  
alternative for a while, and then out of a belief that it minimized risk  
of  
infection. I now use the priming bucket (actually I use a priming carboy)  
method. The main advantages are that I get \*much\* less sediment in the  
bottles using this technique, and the beer seems to clear faster and more  
completely.

Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Fri, 13 Sep 91 08:38:57 PDT  
From: Donald Oconnor <oconnor@chemistry.UCSC.EDU>  
Subject: DME vs corn sugar; bottling bucket

In HBD 723 Rich Lenihan wonders about using DME as a substitute for corn sugar in priming. Only about 2/3 of the sugars contained in DME are fermentable while corn sugar (glucose) is completely fermentable. Thus, you should use about 50% more DME than corn sugar to get the same level of carbonation. It's unlikely that one could detect the taste difference resulting from priming with one or the other in most full-bodied beers. A cup of corn sugar is only about 1/3 lb.

Rich also wonders why people use bottling buckets. Good question since transferring the beer to another container before bottling has many disadvantages such as (1) adding oxygen to the beer (2) exposure to additional surfaces which increases the risk of contamination (3) increased

time in bottling. Its very easy to use a carboy headpack to start the siphon directly from the carboy and avoid these worries.

Don

oconnor@chemistry.ucsc.edu

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Date: Fri, 13 Sep 91 8:43:02 PDT  
From: ncpmont@brahms.AMD.COM (Mark Montgomery)  
Subject: Glassware and such

In HBD #723, Chris Shenton asks for lab glassware sources:

Chris,

I couldn't tell from your e-mail address whether you were linked through the local NASA (Mt.View,CA) or not but in case you are and for others in the area there are several local, retail, walk-in places to get lab supplies:

- --> The Science Shop - has two locations, in Vallco Mall in Cupertino (mainly a kids chemistry set place but has basic glass) and their main shop and warehouse on Archer St. just off 4th in San Jose.
- --> Consumer Scientific - El Camino Real in Mt. View, between Castro and El Monte.

Both places have flasks, Petri dishes, culture tubes, agar and everything else you'd need for yeast manipulation.

.....  
Mark Montgomery Advanced Micro Devices, S'vale, CA.(ncpmont@amd.com)  
-Testing IC's here in CA but I'd rather be growing hops in WA-

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Date: Fri, 13 Sep 1991 11:56 EDT  
From: Frank Tutzauer <COMFRANK@UBVMS.BITNET>  
Subject: A sweet ending

Several weeks ago, in this august forum, I asked for help with my problems of too-sweet beer. The answer most people suggested, you'll recall, was: more hops. The stout I brewed subsequent to receiving this advice is now done, and I can report back, like I promised. In addition to the hops in the hopped extract, I used 1 oz. of Bullions (alpha = 9) at the beginning of the boil, a half ounce of Northern Brewers halfway through the boil (alpha = ?) and a half ounce of Cascades to finish. Therein followed a short fermentation in the mid to high 70's. When I opened the first bottle, it wasn't at all sweet. It was, in fact, bitter (yaayy!), with a nice creamy head that lasts nearly to the end of the glass. The beer has less body than I expected, and the roasted barley flavor comes through stronger than I expected. In addition to the hops, I suspect that the roasted barley may be covering up some of the sweetness. The beer won't win any awards, but when I finished the first glass, I said to myself, "Hmm, I think I'll have another." So, I'm on the right track.

Again, thanks.

- --frank

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Date: Fri, 13 Sep 91 10:22:26 +0800  
From: Loren Carter <lcarter@claven.idbsu.edu>  
Subject: corn sugar

In reference to Ken Weiss' comment about "corn sugar", several years ago I ran into the same problem. I had purchased some dextrose that was used for making candy. It turned out to have only 15% fermentables in it.

You might ask your homebrew shop to sell you larger amounts(they will usually discount for larger amounts).

Loren Carter

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Date: Fri Sep 13 09:16:38 1991  
From: larryba@microsoft.com  
Subject: HBD #733 & Dave Rose

Dave Rose has several questions. Here are some of my Opinions:

Klages: Universal malt. Can mashed any old way. Low husk content, low husk tannins, high diastatic power, good yields, dirt cheap. Klages are "fully Modified" meaning protein rest is optional. I made a stout with 7lb of klages, 1lb flaked barley, 1lb roast barley - single infusion mash and it cleared out fine after a couple of months. I did a step mash of the same recipe and it also cleared just fine.

Haze: if you have haze even when the beer is warm it could be one of the following: starch (incomplete conversion), Yeast: non-flocculent or Infection. My beers (ales) never cleared until I started adding gelatine when racking to the keg (1/2 tsp dissolved in 1 cup boiling water). Of course they never were allowed to age very long either %-]

Head: commercial beers sometimes use head helpers. You can use a little wheat or barley flakes to get a similar effect. If you keep it down to 4oz/5gal batch you probably won't see any protein haze even if you only do a single infusion mash. Head retention also seems to be a function of conditioning - maybe you are just drinking too fast?

Plastic taste: My wife claims/complains that all my beers have a unique aroma in the burps. As best I can tell it is due to the late addition of hops in the kettle, typically 1 oz of something aromatic for the last minute before chilling. My stouts, which have no late additions, don't have that effect. Perhaps this is what you are noticing?

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Date: Fri, 13 Sep 91 9:42:56 PDT  
From: winter@cirrus.com (Keith Winter)  
Subject: A chuckle in the morning

It is not very often (if ever) that I get a good chuckle from my morning e-mail, especially so from the HB digest. However, this morning as I was reading along in the digest, I came upon:

>From: kla!kirkish@Sun.COM (Steve Kirkish)

>Maybe it's that I'm still just a novice, dry-yeast user, and not up on these colorful terms used for liquid yeast, but pray tell, how do you "flame" a yeast package? Do you insult it openly, in public ;-)? Actually it's a real question...I'd like to understand the terminology.

and nearly fell out of my chair. People came to my cubicle to see what was so funny and, of course, didn't understand at all :-). I guess it just caught me right. I had read the post the day before but my mind wasn't running in the same vein as Steve's (being too serious, no doubt).

Anyway, thanks Steve for starting my Friday off right!

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Keith Winter, Cirrus Logic Inc., Milpitas, CA (winter@cirrus.com)

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Date: Fri, 13 Sep 1991 12:53 EDT  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Extract yields...

I am curious about how high extract yields are among the all-grain brewers out there. The oft-quoted number from Miller is 33. I have rarely gotten above 30, and though I am working on solving this, I wonder whether others are doing better on a regular basis. If you want a real eye-opener, go through some of the Zymurgy special issues and look at the award-winning recipes. I don't have an issue with me, but when I figured out the yields for all the recipes (excluding those that add adjuncts which make the calculation more complicated) I didn't find anyone getting over 30. The average was something like 25 and some were as low as 17! There seemed to be an inverse relationship between the yield and the amount of grains being used, i.e. the worst yields were in barley wines and the like where lots of grains were being handled. This makes me suspect that a lot of the loss comes in sparging, since it is hard for me to understand why starch conversion efficiency would be dependent upon the size of the mash. In open defiance of all the laws of homebrewing, I am \*worrying\* about improving my extract, and I'm interested in hearing the experiences of others. Thanks. d.

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Date: Fri, 13 Sep 91 10:15:21 -0700  
From: Stephen E. Hansen <hansen@gloworm.Stanford.EDU>  
Subject: Re: wort chilling

In HBD 723 Mike McNally writes,

>Chad Epifanio, in HBD722, says that using colder-than-from-the-tap water  
>with an immersion chiller is "a pain or impossible". Here's a  
>suggestion: throw a little money at the problem and buy a pump. Mine  
>cost about \$70 at a local hardware store; you could probably do better.  
>I use my lauter tun (which has a garden-hose spigot) as a reservoir  
>of chilled water, and simply pump it through the chiller. In less than  
>an hour, atmospheric moisture begins to condense on the outside of my  
>boiler. I also save water, which in northern California is considered  
>a good thing.

Now I've had a pump such as this sitting near the top my wish list for  
a while now and have gone so far as to start pricing the things. The  
first question that comes up however is the flow rate required. My  
guess is that something around 2 to 4 gallons per minutes would do the  
trick but I would like to hear from those of you with some experience  
in these things.

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Stephen E. Hansen - hansen@sierra.Stanford.EDU | "The church is near,  
Electrical Engineering Computer Facility | but the road is icy.  
Applied Electronics Laboratory, Room 204 | The bar is far away,  
Stanford University, Stanford, CA 94305-4055 | but I will walk  
carefully."  
Phone: +1-415-723-1058 Fax: +1-415-725-7298 | -- Russian Proverb  
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Date: Fri, 13 Sep 91 10:04:00 PDT  
From: jerry@jaizer.hf.intel.com (Jerry Gaiser)  
Subject: Raspberry Stout

Hi All,

Well, my second batch has been in the bottle about a week. It's the Raspberry Stout from "The Winners Circle".

I opened a bottle last night to see how it's getting along and was immediately disappointed. Very undercarbonated. In my first batch I had used 3/4 cup of corn sugar and ended up with overcarbonation and so I back off to 1/2 cup. Am I going to see any more carbonation over time?

Also, though the smell is wonderful and has the mouth feel of a good stout, there is a very harsh aftertaste. I'm hoping that it will smooth out as it ages, but wondered if anybody has any comments.

- - -

|                                     |    |                                        |
|-------------------------------------|----|----------------------------------------|
| Jerry Gaiser (N7PWF)                |    | Relax. Don't worry. Have a homebrew    |
| jerry@jaizer.intel.com              |    | Nobody loves a wet dog -- Baxter Black |
| 74176.1024@compuserve.com           |    | -----                                  |
| PBBSnet: n7pwf@n7pwf.#pdx.or.usa.na | or | n7pwf@n7pwf.ampr.org [44.116.0.68]     |

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Date: Fri, 13 Sep 91 13:41:31 EDT  
From: Jeanne Sova (ASQNC-TABSM 5320) <jsova@APG-EMH5.APG.ARMY.MIL>  
Subject: Re: Homebrew Digest #723 (September 13, 1991)

well gang, the concensus seems to be that i jumped in to the far extreme of the beer scale. perchance i should have started off with a beer a tad milder than bigfoot. i was a little worried that all these real beers would be that strong. mom tried to tell me it was a special occasion beer that should be shared, but i thought the redskins beating the cowboys on monday night football was occassion enough and that she was just trying to horn in on my beer. luckily when i couldn't finish it she was there to save it from the sink. so now i'm looking forward to trying more beer, of a milder nature. just about everyone suggested SN pale ale, so that shall be my next monday night football half time experiment. and it just so happens that i am lucky enough to have a few in the house, along with SN porter, stout, and pale bock (which will follow soon after the pale ale) , if i can get them away from my brothers. i don't know how much they go for out here in maryland. i've only seen the SN pale ale around here and that was about \$7 for a 6 pack, plus i get a discount cause my brother works at the liquor store. we got the rest when me sister came out to visit. she lives within walking distance of SN brewing, and the family makes her bring beer whenever she comes to visit. she brought some summerfest last time, but that disappeared before i even saw the bottle. it figures that with all those choices on the shelf, i would pick the most potent. i just couldn't resist that cute little lable with the big foot on it. i'm looking forward to experimenting. thanks everyone for the input and advice!

jeanne  
Beer is Good Food

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Date: Fri, 13 Sep 91 14:38:20 CDT  
From: quinnt@turing.med.ge.com (Tom Quinn 5-4291)  
Subject: Re: The Famed Chico Yeast

In HBD 723 Martin answered Kevin's question:

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>In HBD 722, Kevin asked:
>
>>Is Wyeast #1056 "American" the same as the "Chico Ale Yeast" that
I've
>>heard everyone talking about?
>
>Yes.
>
>>Is the "Chico Ale Yeast" really the same stuff that Sierra Nevada
>>uses?
>
>Reputedly. I haven't done any rigorous A:B comparison tests, but my
>impression from using both 1056 and yeast cultured from a SNPA
>bottle is that the cultures behave differently, but produce very
>similar results. My bottle-cultures seem to give a more
>vigorous-appearing fermentation.
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All the recent discussion of preparing yeast cultures leads me to ask how one would culture the yeast from a SNPA bottle. I've never seen a bottle of this beer - does it have a layer of sediment at the bottom from which to start? Or is there a method of culturing the yeast from a filtered beer? There are some locally-produced microbrews I'd love to try to culture from...

Waiting patiently for my Zymurgy yeast issue to arrive,

Tom

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=====
===
Tom Quinn      ||
Consultant at  || uucp: [uunet!crdgw1|sun!sunbrew]!gemed!quinnt
G.E. Medical Systems  || internet: quinnt@gemed.ge.com
Milwaukee, WI 53201-414  ||
=====
===
```

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Date: Fri, 13 Sep 91 15:03:10 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: High temp fermentation

Hey all,

I've heard this and that about various schemes to keep a fermenter cool, but what I'd be really charged about is a strain of yeast that allows high temperature fermentation without too much in the way of bizarre flavors.

So, does anyone know of a yeast strain that can stand fermenting at an average ambient temp of 80 deg (F)? By stand it, I mean will ferment at that temperature without producing an inordinate amount of esters or phenols or whatever get produced at high temps. If anyone does know of such a critter, I'd also appreciate it if I could find out where to get it.

All I can get at my local shop is red star and Whitbread.

Thanks and good day, all.

Danny

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Date: Fri, 13 Sep 91 15:20:00 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: Shelf life of cultures

Hey all,

Let's say I go out tonight and buy some Sierra Nevada Pale Ale. Let's say I drink two while I cook up a quart of wort. Now suppose I do the voo-doo necessary to culture the yeast out of the SNPA bottles, and in two days I've got my yeasties munching away at the wort.

What if I don't want to brew for say, 3 weeks? Is it possible to keep my solution around for that long and gently awaken it a day or 3 before I brew? Or should I just wait and culture the yeast later?

Whatever the case, that Pale Ale is starting to sound pretty good ...

Danny

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Date: Fri, 13 Sep 91 12:13 CDT  
From: ihlpl!korz@att.att.com  
Subject: Re: Priming questions

Rich writes:

> 1. I've been brewing for a few years now, and I've never used  
> a bottling bucket when priming. I pour the boiled corn sugar  
> syrup directly into the carboy, cap, slosh it around a bit, wait  
> 20-30 minutes, then siphon directly from the carboy. I get  
> pretty good carbonation with this method (sometimes too much).  
> The only time my beer was under-carbonated was the one time I  
> substituted DME extract for corn sugar (in equal amounts). I'm  
> not sure if this was due to my method or due to insufficient DME  
> (maybe both). My question: Is there a compelling reason why I  
> \*should\* use a bottling bucket? My method was born out of ignorance.  
> Until recently, I was unaware that anyone bottled this way.

There are two reasons for NOT priming the way that you do: 1) the possibility of uneven carbonation (more priming sugar in some bottles, less in others) and 2) stirring up trub. When you rack the beer off the trub into the priming bucket, it is easier to stir the priming sugar into the beer since you don't have to worry about stirring up the trub.

> 2. DME vs. corn sugar for priming. The one time (see above)  
> I used DME for priming, my beer was under-carbonated. There was  
> some carbonation, but not much (much finer bubbles, too). This  
> may have been due to not enough DME (4oz, my usual amount for corn  
> sugar), but I decided using DME wasn't worth the effort. I'm not  
> a beer purist, so again, is there a compelling reason (ie. from  
> a taste or aesthetic standpoint) why I should switch to DME?

Dextrose (corn sugar) is 100% fermentable. DME is not. On the average, you should use about 20% more DME (\*BY WEIGHT\*) than dextrose to get the same amount of fermentable sugar. I use DME, not really because I feel that the small amount of dextrose used for priming would cause a detectable change in the flavor, but rather because I simply feel better using all malt.

Al.  
korz@ihlpl.att.com

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Date: Fri, 13 Sep 91 13:25 CDT  
From: ihlpl!korz@att.att.com  
Subject: Re: bottles

James writes:

>I (re)use a variety of bottles. Henry Weinhard Ale (green bottles;  
>screw tops) have been the only bottles I've had problems with in the  
^ ^ ^ ^ ^ ^ ^ ^ ^ ^ ^

>past, but tonight it was a Negra Modelo bottle.

Aha! Therein lies the problem. Screwtop bottles are capped with a different kind of capper (actually, I don't know of one, other than a bottling machine, that will do it). The Negra Modelo come in an attractive bottle, but one that's made of very thin glass.

>Does anyone know how many times commercial breweries reuse their  
>bottles?

The twist-offs are not reused -- in civilized communities, they are recycled. Most types of bottles are not reused. The only type from the US that I \*know\* are reused are the thick, brown longnecks sold in bars. You know, the kind you can drop from waist-high onto a wooden floor and they won't break? Before I switched to kegging, I only used those. Since starting to keg, I've been collecting only four \*special\* types of bottles: Chimay 750ml, Westmalle Trappist Ale (cool looking, very thick glass), Weizen 500ml, and St. Sebastiaan (sp?) (750ml (?), ceramic bottles, really cool looking, perfect for those beers with a really nasty chill-haze ;^)

.  
Al.

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Date: Fri, 13 Sep 91 16:55:12 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Chicha

This is the one where the enzyme action is from saliva right??  
It's probably pretty similar to smokeless tobacco.  
Chew & spit :-)... (sorry couldn't resist).

- JaH

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Date: Fri, 13 Sep 91 16:57:27 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Russ Pencin

Sorry to take up your band with, but I'm trying to get in touch with Russ Pencin from whom I got a yeast culture some months back. I had a few culture specific questions for him.

Russ you still out there?? Anyone else know where I can get in touch with him. Thanks and sorry for occupying you bandwidth (flames to /dev/null please)

- JaH

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Date: Fri, 13 Sep 91 16:16:50 CDT  
From: andy@wups.wustl.edu (Andy Leith)  
Subject: More yeast

Kent Dinkel asks about introducing more yeast into the carboy if the SG is too high.

Apart from there being too little oxygen in the wort, another possible cause of a stuck ferment is having the yeast flocculate out too early. Rather than pitching more yeast it is not a bad idea to first rack the wort plus a little of the sediment in the bottom into another carboy, to see if the fermentation starts up again. This has the effect of rousing some of the yeast back into suspension, and is a sort of homebrew equivalent of the Yorkshire square system used by Samuel Smith who use a very flocculating yeast.

Also Conn Copas feels that if a beer comes in a bottle it can't be called a bitter.

While this may be technically true, it is possible to rack bitter from a keg into a bottle, this is the method I used to win the English and Scottish bitter class at this years AHA National competition, and I was satisfied that the resulting bottled beer was almost indistinguishable from the real thing. I was trying to produce a reasonable facsimile of Brakespears Bitter, which is my drink of choice when I visit home.

Andy Leith

andy@wups.wustl.edu

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Date: Thu, 12 Sep 91 11:09:26 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: crossover

I've been wondering for a while, just how many of the people subscribed to this estimable digest also participate in the activities of the Society for Creative Anachronism. I'd greatly appreciate it if all the SCAdians on the digest (and this means all you lurkers too) would send me a short e-mail note with the subject `crossover'.

Please don't clutter up the digest, just mail me:  
eisen@ileaf.com or leafusa!kopf!eisen@EDDIE.MIT.EDU

Carl West aka Meister Frydherik Eysenkopf, OL, etc.

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Date: Fri, 13 Sep 91 18:54:07 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
**Subject: Sierra Nevada Porter**

It's not bad stuff. Does any one know if it's the same yeast as their Pale Ale? If not, how's it different?

My real question is:

Should I bother trying to culture their Porter yeast even though I have a successful culture from their Pale Ale?

Carl

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Date: Fri, 13 Sep 91 15:06:18 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Labware Source

In HOMEBREW Digest #723, Chris Shenton asked:

>Looking for stuff like small (100ml) and large (1l) flasks. Any ideas?  
>I've got an Edmunds catalog...

... which won't do you just a whole lot of good. I finally broke down and spent the \$16 on a catalog from Carolina Biological Supply, following Pete Soper's pointer. If you're a business or a full-time teacher (or damn lucky) you can get one for free. I got mine by calling their west-of-the-Mississippi number (800.547.1733) and charging it to my credit card. The equivalent number for Right Coasters is 800.334.5551. Their prices are good (Chris, there's really no such thing as "cheap" lab glassware, I fear), as is their service, their selection is outstanding, and if there's a minimum order, it must be pretty small. Unlike certain other suppliers of similar gear, they don't make you order a gross of 1L Erlenmeyer flasks. The catalog's over 2" thick, and makes very entertaining reading, if you like that sort of thing (I do).

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Fri, 13 Sep 91 15:33:00 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Priming

In HOMEBREW Digest #723, Rich Lenihan asked:

> ... My question: Is there a compelling reason why I  
> \*should\* use a bottling bucket?

If you rack to a fresh, sanitized container, you leave behind all the trash on the bottom of the fermentor. None of that will end up in bottle or keg, no matter how vigorously you mix in the priming solution. That's the advantage.

> 2. DME vs. corn sugar for priming. The one time (see above)  
> I used DME for priming, my beer was under-carbonated. There was  
> some carbonation, but not much (much finer bubbles, too). This  
> may have been due to not enough DME (4oz, my usual amount for corn  
> sugar), but I decided using DME wasn't worth the effort. I'm not  
> a beer purist, so again, is there a compelling reason (ie. from  
> a taste or aesthetic standpoint) why I should switch to DME?

You don't need to be a "purist" to add to your technique. DME is not necessarily better than corn sugar for priming purposes, but it definitely is different, and if you have control of both, you can apply whichever gives the effect you want, in a given batch. Yes, it takes more DME than it does corn sugar to achieve a given carbonation level. If I were making a pale ale, for example, I might use 1/2 cup corn sugar, or I might use 2/3 to 3/4 cup DME. The difference would be "beadier" bubbles and better head retention in the DME batch, but also more "fruitiness", a wider array of esters, which you may not always want. In this year's batches, I've made about 3 DME-primed batches for every corn sugar-primed one, but that's primarily a reflection on the styles I've been brewing in. And remember, a DME-primed batch needs more time to condition!

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Fri, 13 Sep 91 15:46:42 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Tubing Diameters

In HOMEBREW Digest #723, Thomas Manteufel asked:

> ... In theory, the  
>1/4" tubing has more surface area per volume, hence better cooling  
>efficiency ...  
> ... A disadvantage I see is that due to the smaller size, I will be  
able  
>to run only half the amount of water through it over time, so cooling  
time  
>will/may not be as rapid as with 3/8" tubing. Has anyone done even an  
>emphirical test of tubing diameters? Should I go ahead with the 1/4"  
>tubing, or is there something wrong with my assumptions?

My first immersion chiller used 100' of 1/4" tubing, and in many ways it worked very well indeed, but I must agree with your reasoning about throughput. At any reasonable pressure (defined as a pressure where I wasn't plagued with leaks) the water would just drool out of the output hose, piping hot. I always had the feeling that it transferred all the heat it was going to in the first few feet of the coil. I never tested this, but it always appeared that the rate of temperature change of the wort was very slow at first, gathering speed later. Last winter, I foolishly stored it with some cooling water still in it, and an exceptionally hard freeze destroyed it. The replacement was made with 3/8" tubing, which seem to chill more quickly, especially after I connect the icewater recirculation pump (I always needed a wastegate system with the other chiller, to keep the pressure within range). Interestingly, the water coming out the other end isn't nearly as hot.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Fri, 13 Sep 91 15:57:15 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Flaming Yeast! (Levuer Flambe')

In HOMEBREW Digest #723, Steve Kirkish asked:

>Now, then. John DeCarlo mentions in HBD #722...  
>  
>>Then I flame the outside of the yeast package, cut open, flame  
>>again, and pour into the starter wort.  
>  
>Maybe it's that I'm still just a novice, dry-yeast user, and not up on  
>these  
>colorful terms used for liquid yeast, but pray tell, how do you "flame"  
>a  
>yeast package? Do you insult it openly, in public ;-)?

Personally, I've never found flaming (in the Usenet sense) to be at all effective in discouraging pests, no matter where in the food chain they may be. What John was talking about was straight from the realm of microbio lab technique. If you have a Bunsen burner (or equivalent), pass the item gently and fairly quickly through the flame. You want to singe the beasties on the outside, not bake the ones on the inside. You can achieve the same effect by wiping it down with alcohol, then flaming it with a cigarette lighter. Try not to flame your fingers in the process ... it hurts! (Voice of Experience)

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Sat Sep 14 01:48:48 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: Competition listings in Zymurgy

In addition to the production issues that Mike Fertsch mentions, I have heard from reliable sources that Zymurgy is refusing to list HWBTA sanctioned competitions. The only reason the Dixie Cup is listed is because they bought an ad in Zymurgy.

- Chuck

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Date: Fri, 13 Sep 1991 10:24 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Blow-off, hoses, pot-scrubbers

Greetings All:

I feel like a stranger in these parts, it's been so long since I posted. School has begun in these Appalachian mountains and my students have me grading papers, studying and reading instead of brewing and playing on the computer.

Here come a few comments:

Randy, who may no longer be on the net pointed out:

>I learned a lesson in my present batch. Watch out that leftover hops (from  
>pellets) does not plug your blowoff hose! Kinda makes a mess on the floor,  
>the walls, and the ceiling.....

I suspect Randy's been reading The Complete Joy of Homebrewing, a good book except that Charlie thinks you can blow off through siphon hose. You may get away with it for a while but sooner or later you get burned. So for all you new brewers, tear out that page in Charlie's book and buy 1" ID hose from the plumbing store and jam it down into the neck of the carboy and blow-off through it. You'll NEVER pop a cork with one of those monster hoses. Blow-off is a great technique. Don't give up on it because you've been using the wrong equipment.

Elsewhere:

>The problem with the vinyl tubing was, when it got hot, it got really soft,  
>and when it got really soft it fell over and kinked, and when that happened,  
>it blew right off the copper tubing which then shot hot water all over the ceil  
>Now the vinyl is twist-tied to the input hose so it won't kink.

Use washing machine hose if you can. It takes hot water without getting soft.

And from a couple of weeks ago:

>I usually fill the carboy with hot  
>water and bleach and let it soak overnight if there's serious scum in it.

>Chris Shenton

A minor point, which you probably know but some of the newer brewers may not. The hot water and bleach solution IS good for loosening the scum. But hot water breaks down clorox and shouldn't be used to sterilize a full carboy since the heat of the water and the clorox would work against each other. B-Brite, by the way, is good for loosening that gunk.

And here's one I'm responsible for since I'm the one who advocated pot scrubbers on the end of the pick-up tubes in the first place.

>I've been plagued by a slight metallic taste in some of my brews, not all.

>It couldn't be sterilant. I overrinse, if that's possible.

>I think I've discovered the source. The copper scrubbers that I use over the end of my siphon pickup. They are NOT pure copper, just copper coated..a thin one at that. I've been reusing them instead of using a new one each time. For those that use them, use a new one each time. It's not worth sacrificing 5 gals of homebrew to save 59 cents.

>Also, I boil my new ones in a vinegar/water solution to remove any tarnish

>and/or manufacturing oils/gunk.

>

>Darren E. Evans-Young

>The University of Alabama

Sorry Darren. I've never noticed a metallic taste in my beers but I'm bothered by the fact that it might be possible. SO, right beside the shelf in the grocery store where you found the Copper wound pot scrubbers, look for the STAINLESS STEEL pot scrubbers. They should take care of the problem without having to buy a new one each time.

Good to see you derelicts again. (You, too, Darryl.) And a pat on the back to Rob for providing the HBD for us all.

And now, back to the books.

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work

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Date: Sat, 14 Sep 91 20:34:12 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Two Requests

This first one I'm somewhat ashamed of, but until we get a good, updateable, on-line database of the ever-changing world of micro- and pub breweries, we're going to see this sort of thing.

My erstwhile brewing partner is headed on a several-day trip to Scottsdale, Arizona, and wonders if there are more interesting ways to spend his beer time than bar-hopping sports bars and swilling Bud Light. Anyone out there know?

Secondly, I'm about to embark upon a project that involves scaling up my production by several orders of magnitude. I need to find a source of bulk 5-gal pin-lock soda kegs. I can do the reconditioning; that they be cheap is the item of highest priority.

I appreciate any pointers anyone out there can give me.

One comment on a recent thread: (inviting flames, I might add)  
I don't know how anyone can call him/herself a brewer and be without a hydrometer. I use mine constantly, and have found as a result how pitifully slow extract reduction is in my beers compared to commercial breweries. I'm fixing that by now being so retentive about sanitation that I neglect getting sufficient oxygen into my beers, and to try to repitch yeast to the greatest degree practicable.

Brian Capouch  
Saint Joseph's College for Children  
brianc@saintjoe.edu

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Date: Sun, 15 Sep 1991 06:37:14 -0400 (EDT)  
From: Peter Glen Berger <pb1p+@andrew.cmu.edu>  
Subject: Easy question, and Thanks!

Well, my Stout is fermenting nicely, and I have an easy question for all of you experienced homebrewers: The specific gravity was 1.052 at 80 degrees fahrenheit. The hydrometer gives accurate readings at \*60\* degrees fahrenheit. Is there a formula I can apply to determine the actual specific gravity?

By the way, I'd like to thank all of the people who helped me, including, in no particular order, Robert Keil, John De Carlo, Pat Waara, Sean Conway, Judy Bergwerk, Mike McNally, Stephen Russel, Chad Epifanio, and anyone else who I have inadvertently left out. Thanks a lot ... you make participating in the list worthwhile!

I'll post the stout recipe I used after I taste it and decide if I want to unleash it upon the world....

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Pete Berger     ||   ARPA:peterb@cs.cmu.edu  
Professional Student   ||   Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law   ||   BITNET:   R746PB1P@CMCCVB  
Attend this school, not CMU     ||   UUCP:   ...!harvard!andrew.cmu.edu!pb1p  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Sun, 15 Sep 91 15:51:04 -0500  
From: jmellby@iluvatar.dseg.ti.com  
Subject: Wyeast

A friend asked me where the name WYeast originated from. Apparently the name originally had nothing to do with yeast. Help?

Is anyone going to the Great American Beer Festival in Denver October 4-5.

I have heard both good and bad things about this event and would still like more feedback.

Finally, after a lapse of 14 months I have started brewing again with a hopefully-Christmas ale from one of the earlier recipes posted here. Unfortunately it started out at 1072, after 2 days was 1040, after 5 days was 1032, after 12 days 1028, and it has seemed to stay there.

This seems to be a high specific gravity to bottle at. Any suggestions?

Thanks,

John R. Mellby Texas Instruments  
jmellby@iluvatar.dseg.ti.com P.O.Box 869305, MS 8513  
jmellby@skvax1.ti.com Plano, Texas, 75266  
(214)517-5370 (214)575-6774

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Date: Sun, 15 Sep 91 22:38:11 -0700  
From: bgros@garnet.berkeley.edu  
Subject: Wyeast

can you convert a full mash recipe to a partial mash recipe?  
do you simply substitute x amount of pale malt extract for  
x amount of pale grains? is it 1 to 1 conversion?

also, when the recipe calls for special grains (crystal malt,  
munich malt, chocolate etc), do you add these to the barley malt  
and mash like anything else?

and if you have a partial mash porter, please send it to me. thanks.

- Bryan

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End of HOMEBREW Digest #724, 09/16/91  
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Date: Sun, 15 Sep 91 17:33:57 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: comparing festbier yeasts, NYC competition

WHICH FESTBIER YEAST TO USE....

'Tis the season for Festbiers, lager fans! Get those palates warmed up and ready to go! I know you're supposed to brew them up in March, store them in your nearby cave over the summer, and drink them now, but I have always been a poor planner. :-) But what yeast do you recommend for this style?

Wyeast has two yeast strains appropriate for the styles Vienna/Maerzen/Oktober-fest: #2308 Munich Lager and #2206 Bavarian Lager. I have used both with success but have \*not\* been systematic in my experimentation (too many %?@\$@& variables varied!!) In the Zymurgy Yeast Special Issue, Vol. 12 No. 4 (1989), Byron Burch says of these strains (p. 57):

2308: sensitive to fermentation conditions, prone to diacetyl flavor, complex, accents maltiness but brings out the hops more than 2206  
2206: "less fussy", malty and complex, good for bocks but can be generally substituted for 2308

2206 was a relatively new strain at that time, and so Mr. Burch was unable to go into as much detail about it. By the way, his article is \*extremely\* good for comparing yeasts in general; I recommend it highly.

My experience suggests that 2308 is the more attenuative yeast, perhaps even too much so for style -- BUT a different recipe would have produced vastly different results, so please take that remark with a grain (or pound) of salt.

What I want to know is this: how have your results compared from using these two strains?? Attenuation, flocculation, flavor balance, temperature sensitivity...whatever you've got would be most appreciated.

AND A CONTEST IN NEW YORK CITY....

I have information on the Nov. 2nd AHA- and HWBTA-sanctioned competition being put on by the New York City Homebrewers Guild if anyone is interested. It's an open competition -- all beer styles will be accepted (not meads). E-mail to me directly to avoid cluttering up the net; I'll be prompt in replying.

Prosit,

STEVE

srussell@snoopy.msc.cornell.edu (internet)  
srussell@crnlmsc3 (bitnet)

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Date: Mon, 16 Sep 91 6:27:53 EDT  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Lab Glass & Culturing Supplies

> In HBD #723, Chris Shenton asks for lab glassware sources:

Chris (& anyone else looking for equipment)

I just put together 6 culturing kits. Why? I went and offered to do it for two people and thanks to minimum orders I wound up having to get enough equipment for six. Anyway, this is one stop shopping since the kit includes glassware, agar (premeasured!), inoculation loop/wire, and lots of other stuff. If anyone is interested, send some email to:

msharp@cs.ulowell.edu

I've also got lots of extra agar that I'll sell separately.

--Mike Sharp

and now back to your regularly scheduled program...

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Date: Mon, 16 Sep 91 08:47:53 -0400  
From: rodin@ftp.com (Jonathan A. Rodin)  
Subject: wyeast

Wyeast was a chief of a Pacific Northwest tribe. Can't recall more about him.

Jon

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Jon Rodin rodin@ftp.com 26 Princess Street  
(617) 246-0900 x261Wakefield, MA 01880

I met a Puppy as I went walking; We got talking, Puppy and I.  
"Where are you going this fine nice day?" (I said to the Puppy as he  
went by).  
"Up in the hills to roll and play." "I'll come with you, Puppy," said I.  
A. A. Milne

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Date: Mon, 16 Sep 91 09:24 EST  
From: "Jeff Casey / (617)253-0885" <CASEY@DAQ1.PFC.MIT.EDU>  
Subject: raspy raspberries

Jerry Gaiser asks for comments on the harsh aftertaste of raspberries...

...I tried a batch a year or two ago. It wasn't a stout like Jerry's, but a moderately heavy ale (starting gravity about 1.055, some crystal and roast barley, and moderate hops (probably Cascades) to about bu 15 in a full grain mash of pale malt). I tossed in a couple pounds of frozen raspberries with the finishing hops, so the heat would sterilize them but not boil them. It mucked and glopped in the primary for quite awhile (Chico yeast), then plopped in the secondary for several weeks more (I'm usually not that patient, but there were many successive phases of clearing and settling). (The transfer from the primary to the secondary was of legendary mess, and worthy of not repeating the experiment alone).

The result was very weird. It tasted like a fair (but not great) ale, with raspberries on the side -- the two tastes were distinct, and didn't blend well. The smell was heavenly, and the initial taste was even quite good, but the aftertaste was indeed harsh and acidic. Time (months) mellowed it a little, but not a lot. I'll admit that many of my non-beer-appreciating friends thought it was great stuff, but that did little to help.

In retrospect, I don't think I should have expected more. The taste of raspberries is smooth to the nose, and sharp to the tongue -- it makes a great vinegarette salad dressing. I would love to try it again if somebody knows a recipe that offsets this properly, but I'm not anxious to repeat the experiment...

...ask me about sour cherries, though...

- jeff casey     casey@alcvax.pfc.mit.edu

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Date: Mon, 16 Sep 91 06:44:16 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Extract yields...

Dave Rose expresses his concern about extract yields, where he mentions that he is getting about 30 specific gravity points \* lb. / gal.

Dave, I experience just about the same yields. The highest I've had in my equipment, which is a picnic cooler/copper manifold lauter tun, is about 32.5, but I've had as little as 27. My average is about 30.5.

I think that Miller's numbers must be "Fine Ground" numbers from his maltster, which represent the maximum extract that can be coaxed out in a lab. (I know he doesn't say that and in fact leads us to believe that he gets those numbers himself, however, a quick check of his 2 row yield is 35, but his recipe for Pilsner, which uses only 2 row as a fermentable, shows an extract more like 33.)

Indeed, your extract relies on a number of variables: age of malt, mashing temperatures (do you really have uniform temperatures in your mashing vessel?), mash pH, and sparging technique. This last probably has the largest effect on extract. It's important to keep the temperature up in the sparging vessel so that the sugars will flow freely.

I'm always interested in improving the extract, but not at the expense of the flavor of my beers, or at an unreasonable amount of time. You'll be pleased to note that many brewpubs do far worse than you; several I have visited seemed to be achieving between 25 and 28, and making good beer at the same time. The bottom line is to produce good beer with your materials. Consider that we are speaking of small quantities of grain here, and that the cost in lost extract is probably on the order of \$1 for a batch.

It may be of interest to note that professional maltsters and brewers don't use this form of measurement. Instead, they quote extract as a percentage of the dry weight of the grain, and this usually turns out to be in the high 70s. They also read specific gravity to 5 places (i.e. 1.12345) in quoting these numbers, and take into account the percent moisture in the grain.

--Darryl Richman

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Date: Mon, 16 Sep 91 09:58:47 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: Two Requests

On Sat, 14 Sep 91, Brian Capouch <brianc@zeta.saintjoe.EDU> said:

Brian> My erstwhile brewing partner is headed on a several-day trip to  
Brian> Scottsdale, Arizona, and wonders if there are more interesting  
ways to  
Brian> spend his beer time than bar-hopping sports bars and swilling Bud  
Light.  
Brian> Anyone out there know?

Head up the road (sorry, I forgot which one) to The Tree House, in Cave  
Creek; it's probably a 30 minute drive. They've got some good beer, but  
are  
not a brewery; a much better selection than I found in a week of  
searching  
in Scottsdale. Good folks with a sign outside which reads ``Sense of humor  
necessary''.

And yes, you \*can\* drink your beer in the tree house (and watch the sun  
set  
over the desert hills).

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Date: Mon, 16 Sep 1991 11:05:23 EDT  
From: CHOLM@HUBIO2.HARVARD.EDU (Dave Rose)  
Subject: Yeast and other issues

First, thanks for replies to my previous postings. Second, a recent posting asked about the shelf life of yeast cultures. I actually have not done too much culturing related to brewing, but I am a yeast geneticist by trade. The most stable way to store yeast is as a "stationary culture." This is just a culture which has been allowed to hgrow until all the nutrients in the culture medium have been exhausted. A stationary culture will keep at 40 C C (approximately refridgerator temperature) for at least a month. It is important that the culture really be in stationary phase, since stationary cells go into a kind of dormancy which protects them during storage. Now, this is all based on lah experience, but requirements in the lab are somewhat more stringent than those in thebrewing, so I imagine the same rules apply.

fFinally, a question about yeast. I have been using edme dried yeast lately primarily becuae it is cheap and so am I. Also, it got a good write up in the yeast special issue of zymurgy. For three batches,now, I have a had a wi eird experience with it. Fermentation starts quickly and proceeds vigorouslyfor 1-2 days. Then, very rapidly, fermentation activity comes to an apparent standstill, with virtually no CO2 evolution and no production, and NO bubbling, ie the surface of the w wort is completely clear. It w stays like this for about a week, and then foam appears on the top and fermentation begins anew. I first suspected contamination, but I don't think that's it. I looked a the wort with a microscope and there are only yeast in there, and when I culture the wort on plates I only get one type of colony, which suggests (but doesn't prove) that there is no mixture in there (ie the real yeast and some wild yeast). There is also no off odor or flavor associated with the second fermentation. So basicallyit isy it is just really odd. Has anyone heelse had this experience? thanks. d.

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Date: Mon, 16 Sep 91 11:13:50 -0400  
From: Dan Brown <brown@usenet.INS.CWRU.Edu>  
Subject: Lawnmower brew

Re: lawnmower brew...

I have heard my dad use the term before. Not sure where he got it from. It has usually be in reference to lighter beers that one might drink on a hot summer day after finnishing mowing the lawn. Its usually the kind of beer that has to be fairly cold to taste halfway decent.

later.  
Dan

-----

Date: Mon, 16 Sep 1991 11:17 EDT  
From: HERREN%midd.cc.middlebury.edu@mitvma.mit.edu  
Subject: Re: Homebrew Digest #723 (September 13, 1991)

Yes the Catamount Christmas ale is pretty good, but I want to point out that the Catamount brewery is only barely a micro, and is certainly not the only micro in the Republic of Vermont. For any of you who have an opportunity, I \_highly\_ recommend Long Trail Ale from the Long Trail micro, and Otter Creek Copper Ale from the Otter Creek micro.

Of course those of you who are fans of lagers know the name Greg Noonan. How many of you know that he is the proprietor of the Vermont Pub and Brewery on the square in Burlington, VT?

-David

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Date: Mon, 16 Sep 91 11:15:19 -0400  
From: nolan@lhevax.DNET.NASA.GOV (Tom Nolan)  
Subject: Plastic-y taste

One simple possibility for the origin of the "plastic-y" taste in some homebrews might be the use of plastic milk-type jugs for cooling water that has been pre-boiled. I boiled a bunch of water and poured it hot into the plastic jugs that it originally came out of. When I tasted the cooled water a day later it was awful! Overwhelming taste of plastic! I had made a couple of batches this way and not noticed any real problems, so either it goes away eventually or something in the beer masks the taste. Anyway, I threw that water out, and now I cool the water before putting it into any kind of plastic.

Tom

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Date: 16 Sep 91 08:38:18  
From: Rad Equipment <Rad\_Equipment@rad-mac1.ucsf.EDU>  
Subject: RE>Homebrew Digest #723 (Se

Reply to: RE>Homebrew Digest #723 (Septe  
>Date: Thu, 12 Sep 91 09:45:08 EDT  
>From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
>Subject: Re: cloves?

>I also just tried the Anchor Wheat this weekend. Very disappointing --  
>lacks the full body and the smooth complexity of the South German  
>>Weizens it tries to emulate. Bummer. No cloves to speak of, either.

Sorry Chris but Anchor never tried to "emulate" any style of wheat with  
their's. In fact they are generally credited with creating the American  
Wheat  
style. Their focus was on the unique flavor imparted by the grain rather  
than  
by the yeast (clove).

RW...

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Date: Mon, 16 Sep 1991 11:39 EDT  
From: HERREN%midd.cc.middlebury.edu@mitvma.mit.edu  
Subject: Re: Homebrew Digest #724 (September 16, 1991)

Regarding raspberry stouts, I have brewed a couple and here are my observations.  
First, I have always brewed a very high gravity stout, about 1.11 OG for a resulting brew in the 7% alcohol range. At this high gravity, there were all kinds of "off-flavors" if I drank the stout too young (ie., less than 10 months in the bottle).

If the questioner can wait, do so. You will be very rewarded. I too experienced flat stout in the first months. Now I get a creamy head, wonderful raspberry aroma, and my four favorite flavors on the mouth. Raspberry, chocolate, stout, & coffee. Note that I didn't use either chocolate or coffee but the tastes are definitely there. I brew this every year in September when the local raspberries are available to be drunk the following christmas.  
(ie, 15 months in the future--secondary often takes 9 weeks at cellar temp-- here in Vermont, as low as 42 degrees)

-David

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Date: Mon, 16 Sep 91 11:55:08 EDT  
From: larry@evi.com (Larry McCaig)  
Subject: Using a hydrometer

Brian Capouch writes

> One comment on a recent thread: (inviting flames, I might add) I don't  
> know how anyone can call him/herself a brewer and be without a  
> hydrometer.

According to the above, I cannot be called a brewer.

I have been making beer since 1968 when the only malt available in the states was Ma Bells Blue Ribbon Malt. I have always recommended to any beginner to use a Hydrometer, and own several myself. When I make wine, I use the hydrometer, when I make beer, I don't. Based upon the type of malt used, the quantity of the same, the brewing temperature and the type of yeast used, I can pretty well determine when fermentation should be done. I also know the approximate alcohol content, and don't really care. At any rate, when the bubbles stop (around the expected time), It's time to bottle. The point I am trying to make is:

I don't give a damn about how much or how little alcohol is in the beer, I'm going to get a good idea the first time I drink it! What is important to me is taste. I don't say this is great 4.5% beer, I say this is Great tasting beer.

I am not trying to say there is anything at all wrong with using a hydrometer, If you can't determine when fermentation is done without one, by all means use it, that is not the point. This is sort of like using a measuring spoon in cooking, I know how much a teaspoon is by pouring whatever into my palm and looking at it.

By the way, the definition of a brewer is as follows:

- 1.)One who makes beer from malt and hops by infusion, boiling, and fermentation.
- 2.)One who makes a beverage by boiling or steeping.

I see nothing about a hydrometer! Nuff said.

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Date: Mon, 16 Sep 91 10:41:51 CDT  
From: Fritz Keinert <keinert@iastate.edu>  
Subject: Wyeast

In HD #724, jmellby@iluvatar.dseg.ti.com asks

>> A friend asked me where the name WYeast originated from. Apparently  
the  
>> name originally had nothing to do with yeast. Help?

Somebody recently asked if Wyeast yeast had anything to do with the  
native American name for Mount Hood in Oregon. I don't know, but my  
Wyeast packages come from the town of Mount Hood, OR, and have a  
picture of Mount Hood on it. Pretty strong circumstantial evidence.

- - - -  
Fritz Keinert phone: (515) 294-5128  
Department of Mathematics fax: (515) 294-5454  
Iowa State University e-mail: keinert@iastate.edu  
Ames, IA 50011

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Date: 16 September 1991 10:55:51 CDT  
From: "Roger Deschner" <U52983@UICVM.UIC.EDU>  
Subject: No cloves in Lawnmower Beer

A local brewpub here in Chicago also makes its "lightest" beer, which is targeted at the lawnmower beer market, as a wheat beer. Goose Island Tanzen Ganz Kolsch is light, and actually made with a Cologne yeast and a portion of wheat as per the style. Some batches really have been reminiscent of the beer at the brewpubs of Cologne. (Technically, however, it is illegal to make a beer called Kolsch outside of the metropolitan area of Cologne, Germany; Kolsch is a legal appellation, like Bourbon in Kentucky or Champagne in France.)

As far as I know, the term "Lawnmower Beer" was coined by none other than Michael Jackson, some years ago.

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Date: Mon, 16 Sep 91 12:17:54 -0400  
From: jxs58@po.CWRU.Edu (John Stepp)  
Subject: Brewing supplies in Cleveland

I'm new to the Cleveland area and have been searching for a H-brewing supply store in the area (preferably the east side of town). The one in the Yellow Pages that I called had gone out of business. I'm considering getting supplies by mail-order from Boston (my old haunt). Thanks for the help.

- - -

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Dave Stepp  
Case Western Reserve University  
Cleveland OH

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Date: Mon, 16 Sep 1991 12:30:50 -0400 (EDT)  
From: D\_KRUS@UNHH.UNH.EDU (Daniel L. Krus)  
Subject: RE: Easy question, and Thanks!

Reply to: Peter Glen Berger

Inside the packaging of my hygrometer was the tabular data allowing me to convert for ?? deg. to 60 deg. The data was supplied as the number to add or subtract from your present temperature spec. grav. reading to convert to 60 deg. I plotted these values vs. temperature in both C and F. I keep this graph in the back of my brewing note book for quick reference. I thought about generating an equation but the function turns out to be nonlinear and plugging numbers into a calculator in more work than just looking at the graph and pulling off the number I need. In all cases your only correcting the 0.00X position of your spec. grav. reading.

```
|**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:  
:**:**:|  
| Internet: D_KRUS@unhh.unh.edu | Daniel L. Krus|  
| Compuserve: 71601,365 | Parsons Hall |  
|-----| Department of Chemistry  
  
| "A good word is an easy obligation, but not | U of New Hampshire |  
| to speak ill, requires only our | Durham, New Hampshire 03824 |  
| silence, which costs us nothing." Tillotson | (603) 862-2521|  
|**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:**:  
:**:**:|
```

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Date: Mon, 16 Sep 1991 10:32:13 -0700  
From: stevec@retix.retix.com (Steven M Cohn)  
Subject: Lagering

Help!

I am attempting my first lager. We brewed yesterday from a Williams Light Lager Extract kit. The yeast (Wyeast Bavarian Lager) was pitched last night, and the carboy is currently in my living room. Should I leave it there (~70F) until fermentation catches? I had then planned to move the carboy to my fridge which doesn't seem to go above 40F. Is that too cold? If so, what can I do to protect my yeast from the beautiful Southern California weather.

Also, some guidelines on how long to leave the beer in primary, secondary and how long to bottle condition would be much appreciated.

In general, the experiences of people who have lagered in warm climates would be welcome.

You can reply directly to me (stevec@retix.com), or if you think your reply is of general interest, go ahead and post it here. But please HURRY, the beer is getting warm!

Thanks in advance  
Steve

\*-----\*  
----\*  
\*  
\* Steve Cohn \*  
\* National Technical Specialist \*  
\* Retix, Inc \*  
\* stevec@retix.com \*  
\* (213) 392-6113 \*  
\* \*  
\*-----\*  
----\*  
-----

Date: Mon, 16 Sep 91 12:40:03 CDT  
From: tmc@ncsa.uiuc.edu (Thinking Machine)  
Subject: Re: Homebrew Digest #724 (September 16, 1991)

Could you remove tmc@ncsa.uiuc.edu from the mailing list and add saroff@uh.msc.edu?

Thanks.

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Date: Mon, 16 Sep 91 10:27:06 PDT  
From: devonh@sol.metaware.com (Devon Heron)  
Subject: RE: Raspberry Stout

Jerry:

I like a good stout, and one a little stronger than most, but harsh aftertaste is enough to kill the weak at heart...

Age will definitely help mellow the aftertaste, but I don't know if it will help carbonation. I have a friend that brews some deadly stout, and we don't even touch it for a month. The stuff is great after about 5 months. Your Raspberry Stout will probably be great for Christmas.

=====  
Devon Heron (Sys Admin)      MetaWare Incorporated  
INTERNET: devonh@metaware.com  
UUCP:uunet!metaware!devonh  
ATT: (408)429-META x3082

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Date: Mon, 16 Sep 91 13:26:33 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: Priming

Hey all --

I've read the stuff about priming buckets and stuff with a moderate amount of interest. I use a bottling bucket. One thing I don't do is stir! I boil up my priming syrup, let it cool just a bit and dump it in the bottling bucket. At the same time that I put in the syrup, I start my siphon into the bucket. I am careful not to splash or slosh as to avoid getting O<sub>2</sub> in the beer. I also contrive to get the beer going into the bucket in such a way that it kind of swirls around.

I figure that the heat of the syrup, putting it in the \*bottom\* of the bucket, and the swirling of the beer give me enough mixing. I've done this for quite a few batches and have never had uneven carbonation.

Danny

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Date: Mon, 16 Sep 91 17:50:54 bst  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: Plastic tastes

I can vouch for the fact that strange hop aromas can leave a plastic aftertaste upon, shall we say, expiration. Last season I tried some of the local wild hops, which looked vaguely Fuggle-like, for the first and last time. They smelt totally exciting fresh, but were totally objectionable in the final brew. I have also never found a hop extract/emulsion/oil which did not taste artificial when used as part of an aroma technique. Disappointingly, even some of the real ale here is boosted with extracts as a substitute for dry hopping.

Some other sources of plastic : the 'new fermenter taste', and some surface film infections can give this sensation as well. Incidentally, Hough talks about the use of nylon to reduce chill hazes in commercial brews. My memory is dim, but I don't think he was talking about filtration. Presumably, the theory goes that polyamides such as nylon are a synthetic approximation of protein, and will precipitate some natural proteins from the brew in a similar fashion to gelatine or isinglass. The mind boggles at the aftertastes this practice might potentially leave.

Conn V Copastel : (0509)263171 ext 4164  
Loughborough University of Technologyfax : (0509)610815  
Computer-Human Interaction Research Centre  
Leicestershire LE11 3TUE-mail -  
G Britain(Janet):C.V.Copas@uk.ac.lut  
(Internet):C.V.Copas%lut.ac.uk@nsfnet-relay.ac.uk

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Date: Mon, 16 Sep 91 11:32:11 -0700  
From: benjamin@cgl.ucsf.EDU (Dennis Benjamin)  
Subject: Cleveland homebrew supplies

A friend of mine recently moved to Cleveland, and would like to continue his homebrewing habit. However, he has not been able to find any stores that sell supplies. Does anyone on this list live in Cleveland, or know of any stores in the area?

Thanks,

Dennis Benjamin

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Date: Mon, 16 Sep 1991 15:24:21 GMT  
From: klloyd@convex.com (Ken Lloyd)  
Subject: Ironmaster Bitter ?

I bought an Ironmaster Bitter kit over the weekend and it has hopped extract and a vial of ISO hop concentrate. The label on the can said to add it when fermentaion was over according to the instructions in the leaflet included with the kit. I have read the leaflet 3 times to be sure I wasn't missing it, but it doesn't have any clarification of just how to, just when, or the amount of the concentrate to use. If anyone has any experience with this kit I would appreciate any help they could give me.

Thanks,

Ken(ne brewer) Lloyd

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Date: Mon, 16 Sep 91 14:55:11 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Air Stat & Fridge holes

Al...

>I recommend against punching any holes in the walls of refridgerators.  
>I was going to do this to mount my four faucets, but was talked out of  
>it by my dad. He pointed out that, between the inner and outer walls  
>of your fridge is a layer of insulation (usually fiberglass). Since the  
>inner wall is cold, it would attract moisture which would condense on it  
>and soak into the insulation. Wet insulation (besides being a home for  
>mold) simply does not insulate.

Well I didn't just leave the hole there, I stuffed some insulation back  
in  
around the hole (it was a real thin wire, so the hole is the size of a 6D  
common nail), and caulked it closed. This crowd is soooo literal, guess I  
need  
to be more specific.

- JaH

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Date: Mon, 16 Sep 91 12:04:55 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Wheat

In HBD 719 Martin postulated:  
>It seems possible to me that the real reason  
>brewers discovered that wheat shouldn't be mashed alone was that it  
>has no separate husk, as barley does, so the mash turns the  
>consistency of library paste.

Well, actually it has a separate husk, so separate that it stays with the stalk when the grain is threshed. (this is based on my small experience with the bag-full of winter wheat I picked in the neighboring stripmine/development, they seem to have planted it to hold the dirt in place). It seems that what is needed is a wheat whose husk comes off the stalk with the seed. A friend sent me this little tidbit (thanks Corwin!):

Tabernaemontanus was the Latin name for Jacob Theodor von Bergzabern who wrote an Herbal (1588) which said:

"They take wheat, barley, spelt, rye, or oats, either one kind (for good beer can be prepared from all these cereals) or two or three together; they steep them in a fresh spring or good running water or (which is even better) in boiled hop water, until the grain bursts out. Then the water is run off and the grains dried in the sun. The water in which the grain is steeped is kept; when the grains are dry they are ground in the mills and the meal put into the aforementioned steep water. It is let boil for 3-4 hours and the hops added and all boiled up to a good froth. When that is done it is filled into other vessels. Some put a little leaven into it and this soon gains a sharp biting flavour and is pleasant to drink.

The English sometimes add to the brewed beer, to make it more pleasant, sugar, cinnamon, cloves, and other good spices in a small bag."

from:  
H. S. CORRAN  
A HISTORY OF BREWING  
DAVID & CHARLES, LONDON, 1975, page 47

Webster's says:

spelt (spelt) n. [ME < OE < LL spelta < Gmc \*spelto < IE base \*(s)p(h)el-, to split off > spill] 1 a primitive species (Triticum spelta) of wheat with grains that do not thresh free of the chaff: now seldom cultivated.  
2 local name for EMMER

Well, tracking down emmer leads to `durum' which apparently doesn't thresh free either, perhaps this is the wheat to mash with.

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Date: Mon, 16 Sep 91 13:14:40 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: How efficient??

From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>

>I am curious about how high extract yields are among the all-grain  
brewers out  
>there. The oft-quoted number from Miller is 33.

I don't get 33 degrees per pound, and I don't know anyone who does. I get  
30 at best and 27 is more typical. Dr Lewis at UC Davis makes his  
"standard  
wort" with 8 lbs of grain (usually Klages) and gets a gravity of 1048.  
This  
works out to 30 degrees per pound. Miller tends to get religious about  
his  
technique, so why worry about a somewhat lower efficiency? If I have to  
add  
another pound of grain to Miller's recipes to get the same gravity, it's  
no  
big deal.

>There seemed to be an inverse relationship  
>between the yield and the amount of grains being used, i.e. the worst  
yields  
>were in barley wines and the like where lots of grains were being  
handled.

This is normal. Sparging is a process of dilution, so you will never get  
all of the sugar out of the mash. You can only approach that  
asymptotically.  
The more you sparge, the higher your yield will be, and you will end up  
with lots of low gravity wort. If you want a high gravity beer, you must  
reduce the amount of sparge water used per pound of grain. When the folks  
at Anchor make a batch of Old Foghorn, they do not not sparge - \*at all\*  
.  
Obviously this will reduce your yield.

When making malt extract syrups (the ultimate in high gravity worts!),  
the manufacturers take the first runnings from the mash to the boiler.  
They then sparge the grains and use the runoff as strike water for the  
next mash. The yield is low, but this is cheaper for them then boiling  
off all of the water that it would take to get a good yield.

In short, extract efficiency is a function of wort density. As the  
density increases, efficiency decreases.

CR

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Date: Mon, 16 Sep 91 19:59 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: re:raspberry stout

Date: 16-Sep-91 Time: 04:00 PM Msg: EXT01945

Hi,

Jerry Gaiser asks about harsh tastes and raspberry stout. It seems that when you add much acid (like the acid in berries), you need to give more time for the flavors to blend. I know that raspberry wine needs at least a year to be drinkable, and more to be really good. No idea about beer, how long does it take a framboise lambic to be drinkable?

On a related note, I just made a "holiday porter" with grated orange rind, cinnamon, cloves and ginger. It's happily fermenting in the heat. Why do we get a heat wave every time I brew (twice so far :)? But really, how long will this sort of brew need to age? I expect to bottle in 2-3 weeks, and was hoping to drink the brew for Thanksgiving. Anyone familiar with the type?

There was also a recent thread about cleaning gunk from inside kegs. I had some really carbonized burnt on glue in my kettle. Heloise (as in hints from) advised dumping some baking soda in and letting it sit overnight. It works phenomenally. Just had to wipe the stuff off. I think baking soda is cheaper than b-bright, you can use it with hot water (unlike bleach?) and you can polish your silver with it (and a little aluminum foil and boiling water).  
Amazing stuff.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Mon, 16 Sep 91 16:35:05 -0400  
From: Marc Light <light@cs.rochester.edu>  
Subject: pub database

A couple of months back I requested a list of the pubs with tasty beer in NYC. I received a listing from a database from some kind fellow. The listing contained addresses, phone numbers and comments for most of the pubs. The listing stated that the database contained ca. 1300 pubs. I have since lost the listing. I would love to have access to this database! Does anyone know where it lives and how I can get at it or get a copy of it?  
Thanks.

Marc

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Date: Mon, 16 Sep 91 15:04:50 edt  
From: Greg\_Habel@DGC.MCEO.DG.COM  
Subject: Reply to Jerry Gaiser in HBD 724

Replying to Jerry Gaiser's question about undercarbonated bottled beer. Jerry, normally I don't use less than 3/4 cup corn sugar for priming bottles because it would give extremely low levels of carbonation. I would guess that when you used 3/4 cup CS in your first batch, it overcarbonated because you bottled too soon. For me, that amount of CS produces little carbonation. Your second batch is undercarbonated simply because you did not use enough CS to prime. If you enjoy warmer beers, I would suggest allowing the bottles in your second batch to warm to 60 deg F to expand the CO2 and give more carbonation, then consume.

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Date: Mon, 16 Sep 91 15:35:27 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Priming with DME

With all of the talk about priming with DME vs. corn sugar lately, I am thinking about doing this for my Christmas brew. My question is this: should I boil the DME in water to make a "syrup" and prime with that or is it O.K. to prime with the powder without boiling. I always boil my corn sugar in a bit of water before priming with it so it seems logical to do the same with the DME. What do y'all think?

- - -

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Guy D. McConnell, Systems Engineer | | "All that is gold does not
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old
Computer and Storage Technology | are just | that is strong does
not
Evaluation Group | exactly | wither, and deep roots are
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.
=====
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Date: Mon, 16 Sep 91 14:03:33 PDT  
From: figmo@mica.berkeley.edu (Lynn Gold)  
Subject: The term "lawnmower beer"

I think it must be a northern Californian expression. I first heard it from a friend out here who prefers to drink Bud and Bud Light; she refers to her choice of beverage matter as "lawnmower beer."

Somehow I like Fritz Maytag's idea of "lawnmower beer" better.... :-)

- --Lynn

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Date: Mon Sep 16 14:09:44 1991  
From: larryba@microsoft.com  
Subject: Re: All Grain Extract Efficiency

In HBD 724, Dave Rose asks another good question: What kinds of grain extract efficiency are homebrewers getting?

Some more Opinion: I think extract efficiency reports are sort of a weinie wag among the brew community. A couple of things to keep in mind when comparing yours to anothers:

1. The volume at the end of the boil vs the amount that actually makes it into the Keg/bottle can be quite a bit different. That will affect the appereant extract efficiency. For example if you think you will get 1.050 in 5.0 gal, but you actually have 5.5 gallons in your kettle the reading will be  $5 / 5.5 * 50$  or 1.046 - a big difference.
2. The extract yeild is different based on the grain type. I use Dave Miller's numbers.
3. Some people may actually extract \*less\* than possible to avoid getting husk tannins or because they are doing a high gravity brew and don't want to boil off 5 gallons of extra water.
4. Calcium ion makes a big difference in enzyme activity (actually the Ph, but it is easiest to control by simply having enough calcium in your water) See HBD #671 and 672 for a good summary by John Polstra.

I think # 1 and #4 are the biggest factors. Your sparge bucket might also be a factor. Having a poor crush (lots of whole grain) might be a factor as well. Also, I have heard that step mashing and decoction mashing result in better yeilds.

All that said, (wag, wag) I routinely get rates comparable to Dave Miller (e.g. +/- 3pt in a batch of 1.050 beer). I have sparged from 4 min/gal to 10min/ gal and have used both a sparge bag and a false bottom lauter tun. Poor crush or lack of calcium is highly correlated with my batches with poor extract rates. Well, actually, drinking too many homebrews is also correlated with my mistakes %-].

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Date: 16 Sep 91 17:29:44 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Nitrosamines & also yeast

Having read my notes on Nitrosamines, I realize I need to clarify one sentence in particular, altho none of it is particularly clear. So the whole paragraph should read:

"There is a natural nitrosamine precursor, dimethylamine (sp?) in \*germinating\* barley. It is easily nitrosated (particularly in the presence of oxides or nitrogen) into Nitrosadimethylmine--a carcinogen. If malting barley (since malting is merely an artificial germination process) comes in direct contact with combustion byproducts, Nitrosadimethylamine will result. Great Western no longer has any direct gas-fired malting kilns; theirs are either indirect hot water or air-to-air. There \*are\* malting houses which use direct-fired kilns and they subsequently purge the malt with SO2."

In re WYeast packaging, bursting, exploding, etc.: WYeast's recommendation is that a swollen package be stuck into the refrigerator until it's needed for pitching. Certainly this will keep it from bursting. I kept a package in the refrigerator for one year so I could show my students what it should look like when ready for use. This doesn't mean I would try to \*brew\* with this yeast, but a day or two in the refrigerator doesn't seem to be a problem.

Those who recommended a yeast starter to Norm Pyle are absolutely correct. If at all possible, the starter should be pitched at high krausen, which is generally about 8 to 12 hours from the time of the previous pitching (e.g., the time the yeast package is pitched into the starter). "High krausen" doesn't necessarily indicate a huge head on the starter, although it's usually possible to rouse one by agitating the starter. During high krausen, however, the starter should be noticeably cloudy with yeast; if the starter is clear fermentation has progressed too far and the starter should be fed some more wort. With adequate aeration of the wort, and proper timing of the pitching, results should be spectacular.

Incidentally, WYeast's Dave Logsdon and I are in the process of writing The Yeast Book, which WYeast will be providing to their retailers to pass on to

customers. The book will be detailing procedures for using yeast;  
fermentation;  
and the characteristics of specific yeast varieties. I requested some  
feedback  
from members of the Compuserve Beer Forum and got some very useful  
requests.  
Please, if you have any specific needs relating to yeast or to WYeast  
products,  
direct them to me at Compuserve; I try to pick up all the HB Digests from  
the  
Compuserve library but occasionally they get missed.

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Date: Mon, 16 Sep 91 15:51:50 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: One more thing...

> and if you have a partial mash porter, please send it to me. thanks.

Of course I meant to say "partial mash recipe for a porter", but if you want to send me a porter, I won't turn it down :-)

One more question:

if instead of priming with the usual 3/4 cup of corn sugar, I want to prime with honey, how much do I use? 3/4 cup? seems like I should use more, since it is probably not 100% fermentable. Also, how do I add it? boil it in some water? add it straight? seems like I should at least heat it so it is less viscous. Thanks for the help.

- Bryan

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Date: Mon, 16 Sep 91 13:20:29 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Fame (No Fortune)

In HOMEBREW Digest #724, Richard Stueven crowed:

> Subject: We're famous!  
>  
> Quoting from the "Dear Zymurgy" section of the Fall 1991 edition, page  
> 9:  
>  
> Editor's Note: The internet network, accessible from many  
> universities and corporations, carries a "Homebrew Digest." To  
> receive it, send electronic mail to Rob Gardner at  
> HOMEBREW-REQUEST%HPFCMR@HPLABS.HP.COM  
>  
> We're famous!

And will be more so. The Spring 1992 edition is expected to have  
articles devoted both to the AHA's CI\$ forum and to our beloved  
HBD. Complete with quotes from Our Moderator. How 'bout that?

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

-----

Date: Mon, 16 Sep 91 13:50:47 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Extract Efficiency Musings

In HOMEBREW Digest #724, Dave Rose observed:

> I am curious about how high extract yields are among the all-grain  
> brewers out there. The oft-quoted number from Miller is 33.

That's right about my norm, too. General range, 30-35, stovetop  
step mash with Klages. Deduct 5 points for pale ale malt.

> If you want a real eye-opener, go through some of the Zymurgy special  
> issues and look at the award-winning recipes ... average was something  
> like 25 and some were as low as 17! There seemed to be an inverse  
> relationship between the yield and the amount of grains being used,  
> i.e. the worst yields were in barley wines and the like where lots  
> of grains were being handled. This makes me suspect that a lot of  
> the loss comes in sparging ...

Exactly! And the loss is deliberate. What's happening in the case  
of high-gravity beers is intentional under-sparging, sacrificing  
efficiency to avoid a 6-hour boil. In theory, there is a most  
efficient ratio of water to grain, and if this ratio is maintained,  
adding more grain will increase the volume of collected sweet wort,  
at a constant specific gravity. To produce a higher gravity wort  
would require a (much) longer boil. Shortening the sparge reduces  
that need, but at the expense of lost efficiency.

Another factor that I suspect but have never been able to prove is  
the shape of the volume of grain. Unusually small batches, leading  
to unusually shallow lauter tun fills, seem less efficient in my  
equipment, but this makes less sense to me.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Mon, 16 Sep 91 14:21:21 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Bottle Culturing

In HOMEBREW Digest #724, Tom Quinn sez:

>All the recent discussion of preparing yeast cultures leads me to ask  
>how one would culture the yeast from a SNPA bottle. I've never seen  
>a bottle of this beer - does it have a layer of sediment at the bottom  
>from which to start?

Yep. Fairly good-sized, and densely packed. A microbiologist from Sierra Nevada told me that after brewing, they cold-filter the beer to remove the yeast, then bottle with an acid-washed inoculation of the (same type) yeast from another batch. So the yeast you can culture from yer average SNPA bottle may not have been the critters that made your particular bottle of beer, but unlike Worthington and most of the Hefeweizens, it's at least the same type.

Culturing yeast from any bottle-conditioned beer is pretty straightforward. First, chill the beer overnight, to encourage the yeast to settle. Then take it from the 'fridge, and while it's warming, prepare a starter solution and sanitize your gear. For a starter solution I boil 4 Tbsp DME and a pinch of yeast energizer in 2 cups of water for 20 minutes, but I'm not attached to that; many other solutions will work. I usually boil in an Erlenmeyer flask, which I transfer directly to a water bath to cool. When it's cool, I wipe the neck of the beer bottle with alcohol, flame it, open with a sanitized opener, and decant to a pitcher (to drink when I'm done). If the beer bottle is 750ml or so, I'll then flame the necks of the bottle and the flask, transfer some starter solution to the bottle, swish it around to bring the yeast into suspension, add the rest of the starter solution, and fix a fermentation lock to the bottle. If it's a smaller bottle, I'll dump the starter and suspended yeast back into the flask, and put the fermentation lock on that. In either case, the lock will be blurping away within a few days.

> Or is there a method of culturing the yeast from a filtered beer?

Not that I know of.

> There are some locally-produced microbrews I'd love  
> to try to culture from...

A word of caution: though many microbrews contain live yeast, many also contain a lot of other stuff too. One of the reasons for SNPA's popularity for this sort of thing is that it's so biologically clean, while the others ...

> Waiting patiently for my Zymurgy yeast issue to arrive,

Yes, it's a goodie.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

-----





Date: Mon, 16 Sep 91 21:51 EDT  
From: Scott Knowles <NECHO%NCSUMVS.BITNET@ncsumv.cc.ncsu.edu>  
Subject: Re: Homebrew Digest #722 (September 12, 1991)

Brewers,

I look to the learned of this list for info about growing my own hops. Does anyone have experience with this?

I have been told that, under suitable conditions, hopvines are quite prolific, can be trained to grow up a trellis, and require little maintenance. Just what kind of conditions are required? Are hops sensitive to soil & microclimate like grape vines are? Is growing hops an art and science like viniculture, or is it more like raising cabbage?

Me thinks that a home-grown hop would be a nice adjunct to a home-brewed beer. Any tips, tricks, or stories (especially those relevant to growing in North Carolina and/or Florida) would be welcome.

Scott Knowles  
Raleigh, NC

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Date: Mon, 16 Sep 91 22:08:28 EDT  
From: IO10676@maine.maine.edu  
Subject: Hydrometer Correction Table

Greetings All . . .

A posting to HBD #724 got me to thinking . . . Last spring, my brewpartner extrapolated the table that came with our hydrometer, typed it into his computer, and put it on our system. The result is an ASCII file that has hydrometer corrections by temperature in 1 degree C increments over a reasonably large range. I'd be more than happy to share this with any HBDers who are interested.

If you are, please e-mail me (privately!) and I'll compile a list. At the top of said list already is PB1P+@andrew.cmu.com, whose posting yesterday started me on this. If there is truly OVERWHELMING response, I'll throw bandwidth to the wind and just post the whole thing (it's not THAT big, after all) to the HBD.

Sterling Udell  
Big Dog Brewing Cooperative - Eastern Division  
IO10676@MAINE.BITNET  
SU0751G@maineiac.umcs.maine.edu

"Setting New Standards in Brewing Quality" - Big Dog Looker Lager  
(forthcoming)

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End of HOMEBREW Digest #725, 09/17/91

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Date: 16 Sep 91 22:23 -0700  
From: John Buchanan <buchanan@cs.ubc.ca>  
Subject: Soya sauce.

I just noticed on my soya sauce bottle the words 'naturally fermented'. Naturally this caught my eye. I checked on the japanese soya sauce and sure enough this one said 'Naturally brewed'.

Ok, so what process is used to produce soya sauce? Has anyone brewed their own or is the process beyond the home production stage? I know that home brewers en masse will not want to do this, in fact I would probably not be interested in much more than a academic discussion.

This leads me to another question which I have had for a while. Does the germination of other seeds (such a beans ) produce the required starch reducing enzymes or is this particular side effect of germination only found in grains? Maybe beans do produce the required enzymes but the beers have been found to be perfectly awfull.....

Just some questions hoping for some answers.

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Date: Tue, 17 Sep 91 23:35:04 EST  
From: gregg@maddog.anu.edu.au (michael gregg)  
Subject: Soya sauce.

Hi Everybody,

I just made up a yeast starter to culture some yeast from a Cooper's Stout. I used about 2 tblsp of light dry malt extract boiled for a few minutes in 1 cup of water. When the "wort" was done boiling, it had a lot of apparently insoluble crud in suspension. I have been using this brand of malt for over 1 year but now wonder if this is normal, or should I look for a better extract? It tastes fine, but I suspect it might have some sort of extender added to lower the manufacturer's cost. It comes in unmarked plastic bags and I don't even know what company produces it. The only other brand of malt I can get easily is ground to a powder the consistency of flour and it is very hard to dissolve it, even in boiling water (it does eventually, but makes big gooey lumps that last many minutes in a rolling boil.) I also don't think it tastes as malty as the variety that leaves crud in my yeast starter. Any advice on these malts? I live in Australia, so I don't have 24 different malts and suppliers to choose from; these are the only two I can get locally.

Michael Gregg      gregg@mso.anu.edu.au  
Somewhere over the rainbow

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Date: Tuesday, 17 Sep 1991 09:32:27 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Raspberries in Beer

>From: "Jeff Casey / (617)253-0885" <CASEY@DAQ1.PFC.MIT.EDU>

> ...I tried a batch a year or two ago. It wasn't a stout like  
>Jerry's, but a moderately heavy ale (starting gravity about  
>1.055, some crystal and roast barley, and moderate hops  
>(probably Cascades) to about bu 15 in a full grain mash of pale  
>malt). I tossed in a couple pounds of frozen raspberries with  
>the finishing hops, so the heat would sterilize them but not

>The result was very weird. It tasted like a fair (but not  
>great) ale, with raspberries on the side -- the two tastes were  
>distinct, and didn't blend well. The smell was heavenly, and  
>the initial taste was even quite good, but the aftertaste was  
>indeed harsh and acidic. Time (months) mellowed it a little,

Well, I don't have the recipe with me, but I made a raspberry  
ale, fairly light (I think around 1.044 or so, pre-raspberries),  
no roast barley, just light malt extract and about 1/2 lb. of  
crystal.

I tossed in 3.5 lbs of fresh raspberries that had been put in the  
freezer about half a day.

Everyone (even Michael Jackson, visiting our club when he was in  
town) liked this beer. Some at the club were mildly surprised,  
given some of my early efforts I had brought in for tasting. I  
had graduated to using liquid yeast by this time (last fall).

Actually, one person didn't like it--my wife. But she doesn't  
like the taste of beer and hoped the raspberries would mask that  
taste (they didn't). It does have that strong, sour raspberry  
taste to it.

John "It came out so well I should make it an annual thing"  
DeCarlo

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tue, 17 Sep 1991 10:22:51 EDT  
From: CHOLM@HUBIO2.HARVARD.EDU (HOLM LAB, HARVARD UNIVERSITY)  
Subject: RE: Homebrew Digest #725 (September 17, 1991)

In HBD #725 there is a general question about growing one's own hops.

I have been growing my own for three years now and am happy with the results.

I got root cuttings (cascade and williamette) from my local homebrew shop and

planted according to directions. Each year, vines come up from each 'hill' in

the spring, and I cut back all but the most vigorous 1 or 2. These then grow

very rapidly throughout the spring. I use a very simple and cheap trellis

which is just a big 22x4 (maybe 10') in the center of my six vines, with strings leading from each vine up to the top in a sort of "maypole" config-

uration. The vines climb up and sort of hang off the top. I just water them

and I usually mulch over with some good organic mulch like grass clippings.

I harvest in september when the first signs of brownness appear on some of

the hops. I have been told to harvest just before they turn brown, but I haven't figured out how to do that yet. After picking, which takes a

while,

I dry the hops for 1-2 days on window screens set up on milk crates; this is

low tech but it works. Then I pack the dried hops into Ball jars and store

them in the freezer. In the past I haven't used the whole harvest in a year

of brewing (this year I'm brewing more and probably will), and even last years

crop still seems OK, but I just use the freshest ones I've got for dry hopping or

aromatic hops. Note that I end up with a cascade-williamette 'blend,' which

might bug some people, but I like it. So, it is a pretty easy thing to do,

although I am sure I could worry a lot more about it and maybe get better results.

Dave Rose.  
CHOLM@HUBIO2.HARVARD.EDU

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Date: Tue, 17 Sep 91 10:39:59 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: hop growing

On Mon, 16 Sep 91, Scott Knowles <NECHO%NCSUMVS.BITNET@ncsumv.cc.ncsu.edu> said:

Scott> I look to the learned of this list for info about growing my  
Scott> own hops. Does anyone have experience with this?

I planted some last year: 5 varieties with two rhizomes each, from  
Freshhops. Because I have a postage stamp instead of a yard, they are  
very  
close together. I put up string to the roof of my house (about 25 feet),  
and when the hops emerged from the soil, wound them onto strings.

Some of the varieties didn't do anything, but the Cascade in particular  
really  
took off. This year, they came up by themselves in the early spring, and  
I  
repeated the string thing. Again, the Cascades went crazy: they've run  
out  
of string and are looking more like a hop \*bush\* in my upstairs porch.

Here in DC, we have pretty hot summers, and the hops get a lot of sun  
during they day. I'm a pretty lazy gardener, so I didn't do much soil  
prep  
except chopping it up a bit and adding some peat moss...

Scott> Me thinks that a home-grown hop would be a nice adjunct to  
Scott> a home-brewed beer.

Yeah, but it would help if they had an alpha content sticker on them :-)  
. I  
haven't brewed with them, but will probably try aroma hopping with this  
year's Cascades.

Hoppy trails!

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Date: Tue, 17 Sep 91 07:54:56 EDT  
From: hplabs!decwrl!inetgw!decvax!wslack!wrs (Bill Slack)  
Subject: Loose keg top

I recently acquired a five gallon stainless soda keg made by Firestone for Pepsi. It has a rubber top with two handles molded in. One side of the top has come loose. What's the best way to re-attach it? Is there an adhesive that bonds to rubber and stainless steel? How did the manufacturer do it?

So far, I've had the following suggestions:

1. It can't be done.
2. Use RTV silicon seal but first verify that the acetic acid won't hurt the rubber or steel.
3. Use two-part epoxy (epoxy plus hardener).
4. There should be a little bit of rubber still stuck to the steel. Try to go with a rubber-to-rubber bond.
5. RDWHAHB

Can anyone help?

Thanks,

Bill--

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Bill Slack | |  
wslack!wrs@gozer.UUCP | - Opugnatio bonam defensio optima est - |  
uunet!wang!gozer!wslack!wrs | \_\_\_\_\_ |

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Date: Tue, 17 Sep 91 12:06:57 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Vermont, Tanzen Ganz Kolsch, Fame

>How many of you know that he is the proprietor of the Vermont Pub and  
Brewery  
>on the square in Burlington, VT?

Only those friends of his who insist on visitng him on a regular basis  
(like us Worts here in Beantwon :-))!!

> Goose Island  
>Tanzen Ganz Kolsch is light, and actually made with a Cologne yeast and  
a  
>portion of wheat as per the style

Perhaps I'm slipping, but I've never heard of wheat as being  
characteristic of  
a Kolsch, and most of the Kolsch I've drunk was actually reasonably full  
bodied, certainly more body than the typical "lawnmower" beer.

As for the term I heard it used long before I knew who either Michael  
Jackson  
was...

>And will be more so. The Spring 1992 edition is expected to have  
>articles devoted both to the AHA's CI\$ forum and to our beloved  
>HBD. Complete with quotes from Our Moderator. How 'bout that?

In that case it's time to start bashing on the AHA again!! :-)

- JaH (but my Mom always called me trouble...)

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assume that you are moderate in everything.  
you now have an eXcess of moderation, a contradiction.

eXcessiveness is clearly the way to go...

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Date: Tue, 17 Sep 1991 11:26:53 -0600  
From: flowers@csrd.uiuc.edu  
Subject: Hop growing basics

Some generally accepted facts about getting started with hop growing--

Hops grow best at northern latitudes. North Carolina and/or Florida are not great hop growing areas. That's not to say they won't grow there, just might need a little extra care etc. Hearing from someone growing hops in those regions would be a big help.

Hops are propagated from root cuttings called rhizomes. They are usually only available in the spring. You can get them from some homebrew supply stores as well as Freshops (can someone help with a phone #) and Nichols Garden Nursery (I can provide this number tomorrow). I suggest ordering early (like in the fall) just so you don't miss out. Nichols offers at least three varieties and sells out early.

They are VERY hardy and can stand frosts so they should be planted early. The first year you may not get many hop cones. This is normal. The second year (sometimes you have to wait to the third year) should be a good crop.

Give them plenty of room to grow up. They can grow a foot per day during the 'growth spurt'. (A couple people on this digest were going to try growing hops horizontally. No word from them yet about their success.)

Pick hops when they are spongy and you can see the little yellow sacs at the base of the cones.

Hops should be dried before using. Placing them in an attic seems to work well. I use an old electric hairdryer connected to a wooden box to make a drying bin.

Homegrown hops will probably be a bit stronger than store bought hops. Most likely because they are EXTREMELY fresh. Hops lose strength very rapidly.

Cut the stalks to the ground for the winter. They will return in the spring.

Certain pests like hops. I will refrain from comment in this area as my hops have not been bothered (knock on wood). Listen to someone with experience in taking care of pests.

Again, these are GENERALLY accepted points about hops. Like any other aspect of brewing, you can get lost in the details of hop growing if you like. In fact, it's just about the right time for a good hop discussion around here.

Have I left any of the basics out?

-Craig Flowers  
flowers@csrd.uiuc.edu

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Date: Tue, 17 Sep 1991 14:54:01 -0400 (EDT)

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

**Subject: scales**

What do the rest of you all-grain brewers use for a scale? I've been using a baby scale to get ballpark weights, but I'm not thrilled with it. The weights *\*are\** in the ballpark, but they're in the last row of the bleachers (next to Bob Uecker) in the nose-bleed seats. Makes it tough to guage that all important extract efficiency.....

Russ Gelinias

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Date: Tue, 17 Sep 91 14:26:13 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Re: Homebrew Digest #725 (September 17, 1991)

Excerpts from homebrew: 17-Sep-91 Homebrew Digest #725 (Septe.. Verify  
a. b. sending@hpf (50894)

> I have been told that, under suitable conditions, hopvines are quite  
> prolific, can be trained to grow up a trellis, and require little  
> maintenance. Just what kind of conditions are required? Are hops  
> sensitive to soil & microclimate like grape vines are? Is growing  
> hops an art and science like viniculture, or is it more like raising  
> cabbage?

Hops are indeed, quite prolific, given the proper circumstances. During  
my pilgrimage to the Northwest last August, I spent a day at the Oregon  
State Hop Research Center in Corvallis, then went for a visit to a large  
(~400 acre) hop grower in the Willamette Valley.

A couple of things that I found most interesting are that 1) hops really  
\*have\* to be trained onto poles or strings up into the air to be  
productive, and when I say up, I mean UUUUP!!--18 to 20 feet is the  
standard out there. Propagation beds are untrained, so hops will in  
fact grow that way, but they won't be very productive and will be  
subject to all sorts of fungi and insects that otherwise wouldn't bother  
them.

2) Also of prime importance is the variety of hops in question. Don't  
just plant some generic "hops" and hope to get big yields of tasty  
cones. You must know what sort of alpha you desire in the variety you  
plant, and (the real rub) since there isn't a lot of modern data about  
varietal acclimation to most of the US, you'll have to experiment a bit  
to find out which varieties are best suited to your area.

To sum up, I'd have to say that growing hops is more like viniculture  
than coliculture (new word i just coined) in that there's a lot of  
finickiness in growing hops, and after you've got the cones, you have to  
be very careful to dry them properly and store them properly if you want  
them to be worth using in your brewery.

Brian Capouch  
Saint Joseph's College for Children  
brianc@saintjoe.edu

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Date: Tue, 17 Sep 91 12:48 MST  
From: DAVID KLEIN <PAKLEIN@ccit.arizona.edu>  
Subject: Dead yeasties

Got me a small problem...

Earlier this summer I made me a bock that turned out excellent. Everything was done in the fridge, and seemed to work fine (but slow).

I bottled over a month ago, and placed the bottles in a fridge for the yeast to go at it. The first bottle was beautifully carbonated about 1 week into the process. But bottles tried over the next two weeks were not carbonated. I then turned the fridge off, but after about a week, nothing.

Last week I tried an experiment... One (and only one) bottle was a grolch. So I opened it up, and put about 1-2 tsp of sugar in. I got instant fizzing (bit 'o dissolved gas...) but then after a week, I tried the bottle and there was no improvement.

So now, I have 2 casses of bock with bearylly any carbonation (very slight fizz when the bottle opens, no head) The addition of sugar does not seem to help (i.e. I did not forget to add sugar when botteling). Alchol is not high enough to cause trouble (O.G. about 1.055 F.G. about 1.02) (yeast: Wyeast Braverian lager).

But I think by yeast went to that pearly beer in the sky. The best guess is that somewhere in the lager process, it got too cold for too long (And that one fizzy bottle was one that may have had some of the sludge, and a nordic yeast in it.) Has anyone ever saved a beer in this situation. I am considering pouring all the beer into a bucket and adding new yeast, but I really don't want to. I would like to add yeast to each bottle, but am not sure of a way to do this and make sure that there is enough yeast and not enough baddies.

Ideas?  
Dave

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Date: Tue, 17 Sep 91 15:26:20 CDT  
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>  
Subject: Freezing grain

If I buy malted barley precrushed, can I store the grain in the freezer?  
Or will this affect the enzymes? My last batch of crushed grain has a  
few bugs running around in it. I just make sure I do a good protein  
rest to break down the protein in the critters. :-)

Darren

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*-----*  
-----*  
| Darren Evans-Young, Sys Prg   BITNET: DARREN@UA1VM.BITNET |  
| The University of Alabama   Internet: DARREN@UA1VM.UA.EDU |  
| Seebeck Computer Center   Phone: (205)348-3988 / 5380 |  
| Tuscaloosa, Alabama   35487-0346   (205)348-3993 FAX |  
*-----*  
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Date: Tue, 17 Sep 91 14:49:34 MDT  
From: mike@chtm.eece.unm.edu (Mike Lang)  
Subject: frig repair

(This is beer related, it will be exclusively for brewskis)

I got hold of a mostly dead refrigerator. The freezer gets almost cool after 24hrs, the frig part gets warm. Any good references on repair, or pointers on what to look for?

The guy with the large toaster oven,

Mike Langmike@chtm.unm.edu  
Center for High Technology Materials (505)-277-3317 (x0770)  
University of New Mexico

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Date: Tue, 17 Sep 91 14:16:52 PDT  
From: greg@cemax.com (Greg Wageman)  
Subject: Divers and sundry

Subject: Plastic-y taste

A common source of a "plastic-y" tastes in homebrew is phenols, as in "phenolic". As I recall, and please don't hesitate to correct me if I'm wrong, production of phenols can be reduced by brewing at cooler temperatures and/or by changing your strain of yeast.

Larry McCaig writes:

>I don't give a damn about how much or how little alcohol is in the  
>beer, I'm going to get a good idea the first time I drink it!  
>What is important to me is taste. I don't say this is great 4.5% beer,  
>I say this is Great tasting beer.  
>  
> I am not trying to say there is anything at all wrong with using a  
>hydrometer, If you can't determine when fermentation is done without  
one, by  
>all means use it, that is not the point. This is sort of like using a  
>measuring spoon in cooking, I know how much a teaspoon is by pouring  
whatever  
>into my palm and looking at it.

This is the classic "Brewing as a Science vs. Brewing as an Art" debate.

Yes, it's true I have never seen a Gourmet Chef measure seasonings; it's all done by eye (and taste) based on long experience. He KNOWS the effect he's after, and just how to get it. And there's no arguing that the results don't suffer for it (quite the contrary). On the other hand, chances are a dish is slightly different (depending on his mood) every time he makes it.

In the other camp, any lab technician who measured "by eye" would be laughed out of his lab. And given sufficient care, that tech can reproduce his results within very small tolerances, time and again. With careful notes of variations in ingredients and method, favorable results can also be replicated at will.

I'm not going to take sides on the validity of either approach; in any case it would be pointless, as what I say is unlikely to change anyone's opinion.

Just remember, the Gourmet Chef didn't START OUT measuring by eye, and many Great Chefs were \*formally trained\* at schools in their art.

You do a disservice to homebrewers of the scientific bent to suggest that hydrometers are only useful for determining alcohol content. When attempting to replicate someone else's recipe it is useful to know if you've achieved the same O.G. as they, and the hydrometer allows one to adjust it if necessary.

Given variations in yeast attenuativeness and fermentation conditions, it's often useful to know just how far down the wort fermented with a particular strain of yeast. Without the O.G and F.G. readings, there's no \*objective\* basis for comparison.

Do you think successful commercial brewers produce thousands of bbls. of identical-tasting beer, year after year, without quantifying every

step of the process?

For beginners' sakes, I recommend instrumentation such as scales for weighing hops and hydrometers for measuring S.G. When the beginner is no longer a beginner, understands the brewing art/science well enough to know what the effect is of altering the ratios of ingredients, then he can choose for himself whether to continue with the instrumentation, or go by instinct. But we do beginners no good to suggest that they dispense completely with measurement, toss the ingredients together, and stand back to Ohh!, Ahh! and marvel at the end result.

OK, I guess I have taken a stand after all; my science background is showing. But I'm not suggesting that every step of the \*homebrewing\* process need be quantized and controlled to the point of anal-retentiveness, and neither am I suggesting that excellent beer cannot be brewed using the methodology of a chef. But the more you know about what happened to your ingredients along the way to their becoming beer, the more you can understand \*and control\* the process.

An enlightened brewer is almost certainly a better brewer.

End of diatribe. Flames directly to me, please.

Greg (cemax!greg@sj.ate.slb.com)

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Date: 17 Sep 91 19:54 -0700  
From: Mike Barker <mbarker@cue.bc.ca>  
Subject: CHRISTMAS RECIPES

Over the last few weeks there have been a number of mentions of Christmas beers. I thought that this year I would try one of these beers, however, there seems to be a lack of recipes. The one in the Cat's Meow doesn't appear to be that different. I am sure that I am not alone with this problem. What I would like to suggest is that the next few issues of the Digest carry some favourite Christmas recipes and favourite Christmas brews.

Just a thought to vary the content and interest.

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Date: Tue, 17 Sep 91 19:59:44 PDT  
From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>  
Subject: Re: Bittering Units

> Actually, Darryl, I humbly suggest that Kent is using the  
> infamous "Homebrew Bittering Units". Charlie P. now gives an  
> explanation after his usual recipe in \_zymurgy\_ each issue.

Actually, I humbly suggest that AAUs and HBUs are the same. 1001 ;-)  
One ounce of a 1% alpha hop == 1 AAU == 1 HBU. The concept of HBUs was,  
I believe, introduced by the late Dave Line (if he wasn't the  
originator, he did popularize the idea). I don't know where AAUs came  
from, although Dave Miller talks about it in TCHOHB.

-- Darryl Okahata  
Internet: darrylo@sr.hp.com

DISCLAIMER: this message is the author's personal opinion and does not  
constitute the support, opinion or policy of Hewlett-Packard or of the  
little green men that have been following him all day.

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Date: Tue, 17 Sep 1991 22:19:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Bart

HAVE A  
HOMEBREW  
MAN

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End of HOMEBREW Digest #726, 09/18/91  
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Date: Tue, 17 Sep 91 23:45 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Momily

To: Homebrew Digest  
Fm: Jack Schmidling

Subject: Another Momily?

I was roundly criticized by the first "expert" to review the preliminary cut of "BREW IT AT HOME" and I am wondering if the fraternity is suffering from another "momily". (That's one of those things we believe because mom said so.)

He refused to believe that the beer made in the video could have been drinkable because I let the syphon outfall drop into the priming vessel. (Great shot, beautiful billowing foam, nice splashing sound.)

He was particularly outraged at the foam. When I reminded him that the foam was CO<sub>2</sub> and building a nice anerobic blanket over the beer, he just shook his head and dared me to bring him a bottle of the beer but that is another story.

My thoughts on the subject are as follows:

1. The amount of surface area exposed to air in the narrow column of falling beer is trivial and steadily shrinking.
2. The CO<sub>2</sub> blanket keeps rising to cover more and more of the column making exposure to air, near zero near the end.
3. If the pros inject oxygen while pitching yeast and homebrewers are supposed to splash it around to oxygenate at pitching time, what harm can a little oxygen do when we want to re-invigorate the fermentation at bottling time?

Jack Schmidling

P.S. He also claims that a tsp of vitimin C at bottling time will cure the ills of oxygenation. Any thoughts?

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Date: Wed, 18 Sep 1991 7:06:58 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Soy Boy

Try Bill Shurtleiff's (and his wife's) books on soy products:  
The Books of TOFU/MISO/TEMPEH (3 of them)  
Good info on oriental fermentations(s)  
Ted

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Date: Wed, 18 Sep 91 08:58:33 -0400  
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>  
Subject: hops comments

I haven't tried growing hops, but I just finished reading a book about an old English garden at Barton's End, in Kent, England. They mention that hops were grown by the Barton's and other Kentish farmers. The hop fields used to be burned to get rid of aphid infestations. Hops have male and female plants. You really should have one or two male plants and many female plants to have a lot of hops.

Aphid infestations have been mentioned here, but I don't think that anyone has mentioned anything about the male/female plants. When you order hop rhizomes, are you give the choice of which you get? Do you get whatever happens to be there when they pack your order?

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Date: Wed, 18 Sep 1991 9:30:19 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: hydrometer

Another good use for a hydrometer is to check the results of a mash. For instance, I mashed a pale ale, and wanted it to be dry (ie. low mash temp to give a more fermentable wort). Well, with the help of a hydrometer, I realized that I was too succesful; FG was 1.005, down from 1.038. So next time I'll mash at a little higher temp. I probably would have realized that it was too dry by tasting it, but without the help of the hydrometer, I might not have been able to pinpoint the problem at the mash (it could have been a dry astringency caused by grain tannins, for example). So scientific "stuff" has it's uses.

On the other hand, I never weigh hops.

Mike L.: Great Bart, man!

Russ Gelinias  
OPAL/ESP at UNH

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Date: Wed, 18 Sep 91 06:39:27 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: scales

I have two scales. One is a food scale, one of those cheap spring scales that is intended for weighing out food portions. It has no claim to accuracy--my experience tells me it's accurate to about 2 ounces, with a range of up to 10 lbs. It has a plastic tray which holds just over 2 lbs. of malt. The other scale is an old triple beam gram scale that I use for hops, water salts, and occassionally for very small amounts of grain. This is accurate to 1/20 gram, so it is useful for other hobbies like coke dealing on the side. (Honest, officer, that big jar is full of white powder is gypsum! I just call it "rock" because it is! ;-)) I have a student balance also, good for 1/2 gram accuracy, which I bought before I got the triple beam from a friend. If anyone wants to make an offer on it, it's in very good shape and retails for \$50...

--Darryl Richman

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Date: Wed, 18 Sep 91 8:50:35 CDT  
From: jmiller@anubis.network.com (Jeff J. Miller)  
Subject: Freezing your hop harvest

For all of you people that are interested in starting to grow your own hops, maybe you can learn from some of my mistakes. I also have a question about harvesting.

For the past two years I have grown my hops at the back of my garden and used lattice work to support there growth. This works ok but the harvesting ends up taking LOTS of time because the vine weaves between every cross member. I think the string idea might work better in that I would imagine that you coule simply cut the string and slide the vine off of it (comments from anyone?). One good thing about the lattice is that when the vines reach the top (10') they mushroom all over it. I got a record 6 1/4 pound harvest (wet weight) this year from the one vine that actually survived and probably half of this harvest was mounded around the top.

Another problem is that as the root gets larger it pops new growth EVERYWHERE!  
I've been thinking of surrounding the hops with something to block their expansion but a little forethought would probably make control easier.

My question: It took me close to 12 hours to harvest all of the hops and I really didn't have any idea how I might dry that many. Since I have successfully used the hops straight off the vine I decided that I could pack the hops into freezer bags and freeze them fresh. Has anybody else every tried this method of hop preservation?

- - -  
Jeff Miller Network Systems Corporation  
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Date: Wed, 18 Sep 91 09:58:34 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: scales

On Tue, 17 Sep 1991 14:54:01 -0400 (EDT), R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias) said:

Russ> What do the rest of you all-grain brewers use for a scale?

I use a Sohnle (or something like that). It was about \$15-\$20 at a kitchen store in a mall. It seems to be pretty well constructed: your basic German engineering... Capacity is 4 pounds, so it's a slight bother to do my double (10 gallon) batches. I seem to recall it's got marks down to 1 or 2 ounce increments.

OK, my turn: what do people use to measure the small stuff, like hops or chemicals? I use one of those cheesy drug scales (no comments, please) with the alligator clip and the quarter-circle ruler-guage thing, but doubt it's accuracy.

Bis spaeter!

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Date: Wed, 18 Sep 91 09:04:52 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: priming & stirring

Danny Breidenbach writes two digests ago about stirring.

I say, stir till your heart's content! Stirring is NOT going to cause any problems. By stirring, I mean establishing circulating currents, and not breaking the liquid surface while doing this (stirring gently). If you don't cause any "choppiness" on the surface, the O<sub>2</sub> introduced is minimal. If it'll make you feel better about your mixing, go right ahead and stir (again, gently).

I've used three methods for bottling: Plain bottling bucket, bottling carboy, and spigoted bucket with bottle filler. By far, my favourite method is using a second carboy. It's more reliably sanitized than plastic buckets, and the siphon tube does not come flopping out of the wort if you pull on it the wrong way. As for the bottle filler, it saves me no time and is an additional sanitation hassle. Before a level of brew is established on the bottom of the bottle, a significant amount of O<sub>2</sub> is introduced as well. Simply letting my siphon hose slowly trickle down the side of the bottle has not so far caused any aerobic/oxidation problems. Just my opinions, but use whatever makes you happy...that's the most important thing.

Mike Zentner zentner@ecn.purdue.edu

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Date: Wed, 18 Sep 91 09:55:44 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Flat beer rescues

Several homebrewers have recently reported brews that did not carbonate well, if at all. My experience closely matches that of Dave Klein in HBD 726. I finally swallowed hard, unbottled all of the beer (a very hoppy ale which had been fermented with MeV English Ale yeast) back into my priming bucket, repitched it with a starter of Whitbread dry ale yeast and re-primed it with 3/4 cup of corn sugar. Then back into fresh bottles. A week later it produces a head (YAYY!) and is quite drinkable. So don't throw it away yet, Dave.....

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Date: Wed, 18 Sep 91 9:40:14 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Hydrometer question

Greg Wageman writes:

> You do a disservice to homebrewers of the scientific bent to suggest  
> that hydrometers are only useful for determining alcohol content. When  
> attempting to replicate someone else's recipe it is useful to know if  
> you've achieved the same O.G. as they, and the hydrometer allows one to  
> adjust it if necessary.

All valid points on hydrometer use. I have never used one thus far  
in my brewing but I think I'll buy one and start. Now, let's say that I've  
just brewed up a batch of whatever using someone else's recipe. I take a  
hydrometer reading and, lo and behold, my specific gravity is off the mark by  
several points. So what? At this point there is absolutely nothing I can do.  
I'm certainly not going to toss the batch because I didn't hit it on the  
head. It will give me an idea of how close I came but my point is that the  
hydrometer has bought me nothing in the way of being able to fix \*this\* batch. I am  
an extract/adjunct brewer and I think I can see where a hydrometer would be  
of a great deal more service for all-grain brewers. As I said though, I am  
going to buy a hydrometer and start using it. I am adding several pieces of  
brewing equipment to my inventory and that is one thing that I had intended to  
add all along. Just playing devil's advocate.

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Guy D. McConnell, Systems Engineer | | "All that is gold does not
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old
Computer and Storage Technology | are just | that is strong does
not
Evaluation Group | exactly | wither, and deep roots are
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.
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Date: Wed, 18 Sep 91 9:51:24 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Christmas brew recipe

Mike Barker writes:

> Over the last few weeks there have been a number of  
> mentions of Christmas beers. I thought that this year I  
> would try one of these beers, however, there seems to be a  
> lack of recipes. The one in the Cat's Meow doesn't appear  
> to be that different. I am sure that I am not alone with  
> this problem. What I would like to suggest is that the  
> next few issues of the Digest carry some favourite  
> Christmas recipes and favourite Christmas brews.

I'll bite. I brewed a Christmas beer based unashamedly on Phil Flemming's recipe that was posted in this forum. I made some adjustments to move it a few degrees towards a darker beer and I toned down the spices a bit since this was my first attempt at a spiced beer. I mistakenly put in a cup of Black Patent malt instead of 1/2 cup because I ordered it that way and I forgot until after I had added it. I will be bottling it this coming weekend and I'll have a taste at that time. Here it is:

Christmas in Ireland  
5 Gallons

4 pounds Mountmellick Irish Stout Extract  
3 pounds Munton & Fison Amber DME  
1/2 pound ( 2 cups ) Crystal Malt ( 60 Lovibond )  
1/4 pound ( 1 cup ) Black Patent Malt  
1 ounce Bullions hops ( bittering - 55 minutes )  
1/2 ounce Hallertau hops ( finishing - 5 minutes )  
1 pound Clover Honey  
12 inches Cinnamon sticks ( or 6 tsp ground cinnamon )  
4 ounces Ginger Root, freshly peeled and grated  
2 tsp. Allspice  
1 tsp. Cloves  
4 each Grated rinds from medium size oranges  
1 package WYeast #1084 Irish Stout Yeast

Simmer honey and spices in covered pot for 45 minutes.

Add cracked grains to 2 gallons cold water and bring to a boil. As soon as boiling starts, remove grains with a strainer. Add malt extracts and bittering hops and boil for 55 minutes. Add finishing hops and boil for 5 more minutes. Remove from heat. Stir in honey and spice mixture and cool. Strain into fermenter containing 3 gallons cold (previously boiled) water and pitch yeast. After vigorous primary fermentation subsides, rack into secondary. Bottle with 7oz. corn sugar or 1.25 cups DME when fermentation completes.

\* \* \* \* \*  
\* \* \* MERRY CHRISTMAS \* \* \* \* \*

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As I said, I haven't tried it yet but it smells great. I hope it will become a favorite. Enjoy.

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Guy D. McConnell, Systems Engineer | | "All that is gold does not  
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who  
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old  
Computer and Storage Technology | are just | that is strong does  
not  
Evaluation Group | exactly | wither, and deep roots are  
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."  
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.

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Date: Wed, 18 Sep 1991 11:11:48 -0400 (EDT)  
From: "Jeffrey T. Strnad" <js1j+@andrew.cmu.edu>  
Subject: Re: Homebrew Digest #692 (August 01, 1991)

hi....

can you please explain how to access the archives for this list? i  
guess that contains the back issues of the digest, right?

thanks

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Date: Wed 18 Sep 1991 11:41:27  
From: READMORE@REM01.READMORE (READMORE.INC)  
Subject: Help downloading files to a PC

I've been having a problem downloading files from the archives. I'm on a PC usn(oops) using software from FTP called PC/TCP. The problem is I pulled down the INDEX without a problem. When I tried to pull down some of the other files they came out as jiberish (didn't download as ASCII or didn't convert correctly to ASCII, possibilities??).

In which format are the files stored??  
Are they in a compressed form??

How do I get to those files??

I MUST SEARCH OUT AND EXPLORE STRANGE NEW BEERS,  
TO BOLDY GO WHERE NO TASTEBUDS HAVE GONE BEFORE.

Any advice is greatly appreciated.

Meade Eggleston

meggleston@readmore.com

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Date: Wed, 18 Sep 91 08:49:04 -0700

From: mcnally@Pa.dec.com

Subject: berry beers

If we're going to brag about our bizarre berry beers, then I'll gladly join in. The batch I made started with a mild all-grain wort, involving 2-row and some unmalted wheat flakes. It was mildly hopped with Hallertauer hops. I fermented it for about a week with Chimay yeast, then racked it over ten (!) pounds of boysenberries and added 2 pounds of honey. The second fermentation lasted about another week. I then racked into another carboy and added some dry Goldings hops and a couple handfuls of French oak chips, and let it relax for about three weeks.

The result is, as you might guess, thoroughly bizarre. It's really, really red; about the color of Big Red cream soda, in fact. It has a very crisp carbonation and a tart, complex flavor. The bouquet is really amazing.

I'd do this again, for sure. I've just recently bottled a Weizen that was re-fermented with 6 pounds of picked-from-a-friend's-tree peaches. To this one I added 8 oz of lactose to balance the acid tang of the fruit, and I think it's going to turn out well.

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date:Wed, 18 Sep 91 11:16 EST  
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>  
Subject: Dry Ice Priming, immediate response requested!!!

Has anyone tried to prime with Dry ice? If so, how much, in grams is needed to carbonate already saturated room temperature fully fermented apple cider.

Also, please comment on reported off flavors contributed by the dry ice. Thanks for any information!

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland  
s94taylor@usuhsb.bitnet

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Date: Wed, 18 Sep 91 09:49:49 -0700  
From: mcnally@Pa.dec.com  
Subject: Seattle

Thanks to everybody that sent me information about beer in Seattle. I've returned from my two-day business trip there. I was pretty busy, so I was only able to visit four brewpubs (well, some are pubs serving beer made nextdoor): Trolleyman, Big Time, Kirkland Roaster, and the Pacific something-or-other downtown. I was impressed that so many places served cask-conditioned ales (even Trolleyman, where I experienced cask RedHook ESB).

I also found Libery Malt Supply, which was a fabulous experience. They don't have a catalog yet, but they're building a mailing list. They carry an amazing variety of English, Belgian, and German malts (including Rachmalz, for those who want to make BBQ beer). I also noticed little 1lb bags of roasted rye. Wow.

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Wed Sep 18 10:41:01 PDT 1991

From: [davidsan@microsoft.com](mailto:davidsan@microsoft.com)

Subject: Sierra Nevada yeasties

People have been conversing much on the topic of culturing yeasties from SNPA bottles. What I'm curious about is the possibility that SN uses a different yeast for its bottle-conditioning, so you're getting a different yeast out of the bottle than they actually use for their fermentation. Does this sound like a possibility?

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Dave Sanderman -- [davidsan@microsoft.com](mailto:davidsan@microsoft.com)

"My brain's a hand grenade--Catch!" -- Ice-T

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Date: Wed, 18 Sep 91 13:33:58 -0400  
From: buchman@marval.dco.DEC.COM (Dances with Workstations)  
Subject: London pubs

Sorry to put out yet another request for info that was probably covered in the past, but....

A friend of mine is going to London and Genoa and would like to know about good pubs in either place (especially London). He's not a brewer but he does appreciate good beer. He would also like to know when and where to catch Oktoberfest. I've heard that is that it is in Munich in the first and second weekends of October. Is this right, and is Munich the only place, and are those the only weekends? Anything else you can tell us about Oktoberfest in Germany?

My friend flies out on Friday, so if you could reply directly to me I'd appreciate it.

Come to think of it, I'd also like to find out whether there are any good Oktoberfest celebrations in the Maryland/Va/Pa area. The Pennsylvania Dutch \*must\* celebrate it in some small way.

Pumpkin beer is in the carboy.... it smells like pumpkin pie.

Thanks,  
Jim Buchman  
buchman@marval.enet.dec.com

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Date: Wed, 18 Sep 91 14:24:04 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: all-grain efficiency/all-grain to extract recipe conversion

Recent HBD entries have talked about extract efficiency. Also, someone posed the question about substituting extract for grain, or vice versa.

My experience with all-grain brewing efficiency matches others. If the theoretical extract yield is 35 points SG per pound per gallon, or 7 points SG per pound in a 5-gallon batch, I have routinely attained about 30 points SG per pound per gallon, or 6 points SG per pound in a 5 gallon batch. These numbers refer to basic pale malts, such as 6-row American, Klages malt, German pilsner malt, or pale ale malt.

Properly cracked malt is an important success factor for brewing. Homebrewers I have known have obtained pre-cracked malt that turned out to be poorly cracked, with consequent loss of efficiency. Also, sparging is important. I've had conversations at our homebrew gatherings in which someone tells me that it took 25 minutes to sparge, and I have to think that's not enough time. You should be recirculating the wort to clarify it, and then topping it off with sparge water at the correct temperature and volume. Sparging ought to take around an hour or more.

To convert between extract recipes and all-grain recipes, an approximate guide is that 4 parts pale grain equals 3 parts of dry malt extract. Using these numbers, it is easy for the extract brewer to make the transitional step to partial mashing. Specialty grains, such as crystal malt, chocolate malt, or black malt, can be added to the boil water prior to boil, and then strained from the boil water before addition of extract (and before boil), OR mashed with the pale grain. In the absence of a real lauter tun, at least pour the sweet wort through the mash grain a few times. Colanders and/or spaghetti strainers work well here. Specialty grain amounts in a recipe can be the same, regardless of whether it is an extract, partial mash, or all-grain mash.

The above are rules of thumb. I highly endorse the use of a hydrometer along with Dr. Bob Technical's Amazing Wheel of Wort (the latter available through AHA or found in brewing supply stores) to determine your own process capability relative to these norms. I believe that you should "relax and don't worry," but it's nice to brew to a target style and approximately attain it in a way that is approximately replicable. Plus, you'll be well on your way to formulating your own recipes, even if you use a published one as a starting point.

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Date: Wed, 18 Sep 1991 15:31 EDT  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Garbage and Plastic Fermentors

Hello. First, an apology and a plea for help. Apparently many or all of my postings (maybe this one too) have been marred by garbage characters which come up whenever I hit 'backspace.' I don't see them either when entering the message or when reading it later. Apparently I've got some terminal emulation problem that is causing this. I'm using an IBM running Procomm Plus (home) and a Mac running Versaterm Pro (work) to

log into a VAX running VMS. Any suggestions are welcome, and I'm sorry for

using space to ask what is essentially a non-beer-related question.

But, on to beer. Has anyone out there used \*plastic\* carboys as fermentors? I am talking about clear blue (looks like polycarbonate) water

containers. I usually use glass but a stepped-up brewing schedule and some slower-than-usual fermentations have tied them all up. Also the plastic

ones would be a cheap alternative, since I get them for a \$5 deposit from my water company. I've used them to hold beer temporarily (like between the secondary and the bottle, when mixing in the priming sugar) but have been too chicken to try a full fermentation. Any braver souls out there? Sorry if this posting is filled with /010's. Unfortunately I rely very heavily on the backspace key....

Dave Ros

(that's Rose)

CHOLM@HUBIO2.HARVARD.EDU

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Date: Wed, 18 Sep 91 17:02:44 EDT  
From: David J. Murphy <djmurphy@wam.umd.edu>  
Subject: Re:

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Date: Wed, 18 Sep 91 17:07:09 EDT  
From: David J. Murphy <djmurphy@wam.umd.edu>  
Subject: Re Soya Sauce

John Buchanan in HBD #726 asked about making soya sauce.

Here is a description of making soy sace in the Japanese village of Shinohata, circa 1975. The author notes that only four or five families still made their own and that the rest of them relied on the commercial sauces.

"You started with equal volumes of soya [soy] beans boiled enough to be soft, and wheat roughly ground into a very course flour--in the average household about 15 kilogrammes of each. This you entrusted to a specialist in the next hamlet who kept it in a sealed room at the right temperature, injected the right sort of yeast and so 'put flowers on it [nice phrase].' Then, having got it back home, you added equal quantities of salt and water, and miscellaneous other things according to taste--left over rice, some monosodium glutimate, etc.--stirred vigorously and left it in a shed for a year to let nature take its course, aided by a vigorous stir from any passer-by who happened to think of it; the more frequent and energetic the stirring, the more impressively the mixture would rumble and erupt. When it was thought to be finally ripe you ladled the concoction into especially strong muslin bags and rigged up a screw-jack (locally known as a 'giraffe' [ the word for 'giraffe' is the same as the one for 'dragon']) above it to squeeze all the liquid out. Finally, to make it go further, you boiled that up with extra water, using a thing like a thermometer which measured salt content, to tell you when you were letting your lust for quantity--your fear that your soya sauce would not last the year and you would be forced to \*buy\* some--go to far at the expense of quality. Several of the hamlet's neighbourhood groups kept a set of this equipment in common, though that caused occasional problems when someone in the neighbourhood, over-desperately keen to get the last drop from the mixture, would screw the jack to tight and split an expensive bag."

(Ronald P. Dore, Shinohata: A Potrait of a Japanese Village, New York: Pantheon, 1978, pp.80-81.)

- --dave murphy <djmurphy@wam.umd.edu>

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Date: Wed, 18 Sep 91 17:13:08 EDT  
From: David J. Murphy <djmurphy@wam.umd.edu>  
Subject: Brewpub coming for District of Columbia

>From the Washington (D.C.) POST of Friday last:

"The District's liquor laws have been revised to allow the opening of a brewpub within in the city, and the first is expected to appear in April 1992. Capitol [sic] City Brewing Company plans to open at 1100 New York Avenue Northwest, which [some] might

remember as the (now 'historic') Greyhound Station. [It is a deco style building that had been saved from the wrecker and turned into the "lobby" of a new office building. It is right by the

Convention Center & close to the old downtown.]

"Owners of this brewpub-to-be are David Storch [he has owned a few nightclubs in the D.C. area], and Jack Keniley, who ran Philadelphia's Dock Street Brewing Company and is bringing along a brewmaster from that pub."

...by the way, has anyone heard anything new about the brewpub that was trying to get going in Alexandria, Virginia?

- --dave murphyinternet: djmurphy@wam.umd.edu  
university of maryland at college park

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Date: Wed, 18 Sep 91 15:38 CDT  
From: ihlpl!korz@att.att.com  
Subject: AA measurement + peristaltic pumps

Here are two questions I've tried asking in the past, but they either got lost (HBD718) or noone had any data at the time (I guess):

1. Is there a way to measure the Alpha Acid % of hops in the privacy of our homes?
2. Does anyone know of a supplier of peristaltic pumps ("hose pumps") that has small (1 gal/min is ok), reasonably priced (under \$100) pumps? A pump like this would end my racking hose sanitation woes forever!!!

Al.  
korz@ihlpl.att.com

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Date: Wed, 18 Sep 91 16:33:03 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Hop growing (Seattle)

I concur with the articles about hop growing in your own backyard.

This year, the 5th year of growing hops, found 3 varieties being harvested:

- (1) Hallertau (1 plant) - 10 oz dried
- (2) Cascade (1 plant) - 9 oz dried
- (3) Herzbrucher (4 plants) - 12 oz dried

The cones were just starting to turn brown (actually just a few) and the harvest was done in three successive days. Drying was novel this year: I put each variety on a window screen and placed in inside my car, sitting in the sun for the day (inside temp 115f). Only a few hops were in direct sunlight. The windows were obviously closed. Seemed to work quite well and the bagging into the freezer bags (with Seal-a-meal) went well also.

The Cascade hop is in its 3rd year. Last year it produced 53 cones (.25 oz).

The Hallertau had 3 others like it, but the dog ate one and winter got the other 2. The Hallertau is 5 years active here.

The Herzbruchers are the best lager hops of the bunch with an Alpha of (estimated after several batches) of 4-5 AAU. They are 5 years old here.

I used rabbit droppings for occasional fertilizer and lots of water.

Finally, the car smelled great for a week.

Norm Hardy

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End of HOMEBREW Digest #727, 09/19/91  
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Date: Thu, 19 Sep 91 05:46:23 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: more uses for the hydrometer

Since Russ Gelinas pointed out that there are some other reasons to use a hydrometer, and since we've been discussing the extract efficiency of mashing, I thought I'd point out how I use a hydrometer to get a good idea of how well my mash went before I start sparging.

Let us suppose that I've mashed and transferred into my lauter tun, and am starting to recirculate for clarity. I take a sample of the sweet wort and cool it down and take a reading. Of course, this reading is not going to be anywhere near my expected original gravity.

But, assuming that my newly created sugar is all in solution, I can take that reading and multiply it by the ratio of mash water to batch size and get a maximum prediction for my original gravity.

For example, I have 10 gallons of mash, 25 lbs. of grain, and my batch is intended for 15 gallons. If my reading is 1.075, then  $10/15 * 75$  is 50, so my maximum OG is 1.050. So,  $15 * 50 / 25 = 30$ , or my extract efficiency is 1.030 specific gravity points \* lb. / gal.

Naturally, I have other losses in my system that prevent this maximum reading from being obtained at the finish, but the more you know about where the losses occur in your system, the more prepared you are to have an effect on them.

One can do this at each stage if one knows the correct volume. I must admit that it is a bit depressing to see a really great extract being whittled away to mere mediocrity...

--Darryl Richman

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Date: Thu, 19 Sep 91 06:13:43 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: plastic carboys

Dave Ros asks about using the plastic (polycarbonate) carboys that more and more of the water companies are switching to. I've been using them for three or four years now and I love them.

\* They don't break.

\* They're very lightweight.

\* I sanitize them with boiling water so I don't care whether they have scratches; I figure that if the polycarbonate is about 200F, it doesn't matter whether the evil nasties are in direct contact with the water or not. (And it works, no infected batches in that time.) In fact, I brew entirely in plastic fermenters for this reason.

\* Rodney Morris claims that they are moderately impermeable to oxygen, but I lagered my Bock Aasswards doppelbock for about 5 months in them, and the judges seemed to like it. ;-)

\* If I really don't like the looks of a carboy, I trade it in for a new one.

\* Because they are not completely rigid, you can have problems when you move them because they will suck the airlock sterilant after you set them down.

I have found several other uses for them, like transporting grain to/from having it crushed, and bring in mash and sparge water to the brewery (no running water in the garage).

--Darryl Richman

P.S. Dave, if you use the left arrow key instead of the delete key, it leaves "escape codes" that direct the cursor left rather than actually deleting the character. You won't see this on your PC since it can interpret the escape code correctly, but most folks are reading this on UNIX systems and they see each of the codes instead.

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Date: Thu, 19 Sep 91 9:22:24 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: scales

I have two scales. For weighing grains, I have a Krups scale that ranges from 0 to 5 pounds in increments of an ounce, and also has a metric scale. It comes in two pieces: the scale part, and a bowl. The bowl easily holds a couple of pounds of grain. I typically weigh and then grind as I go. The scale can be found in gourmet food stores or gourmet sections of large retail stores, such as Marshall Field's in the Midwest. It cost under \$20. For weighing hops, I broke down and bought one of those counterweight "science" scales, along with a set of gram weights. I believe one should calculate hop additions in grams, as this is a more precise scale. Spring scales, diet scales, and the like, simply aren't scaled to enough precision. This scale must have cost about \$50-\$60. You can find it in "science" stores (American Science Center in Chicago) or some homebrew supply stores.

Having just made a case for precision in measuring hops, I find that after doing the hop addition calculations, I can often round things a bit so that additions are conveniently done in units of one-half ounce, which conforms to the packaging of the wonderful Crosby and Baker compressed hops! If you have never used them, they are packaged in 5 ounce volumes with alpha content printed on the package, and are indented so that they break off in half-ounce chunks.

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Date: Thu, 19 Sep 1991 10:41 EDT  
From: HERREN%[middle.cc.middlebury.edu@mitvma.mit.edu](mailto:middle.cc.middlebury.edu@mitvma.mit.edu)  
Subject: homegrown hops

I put in my first batch of hops this past spring here in Vermont (down the road from Greg Noonan's place!). I planted Hallertau, Fuggles, & Cascade. I couldn't find any rhizome cuttings so I bought actually cuttings just barely rooted. Things were slow to start, but the Cascades took a very early lead. The fuggles were very slow (they had poorer light) and Hallertau somewhere in the middle. That was until about halfway through the summer (in Vermont, halfway through the summer means the first of July!). The Cascade stopped growing, put out all their flowers, coned, and then just sat there, about 6-10 feet high. Meanwhile the Hallertau started to spurt. They eventually hit 22 feet high (my roof off the back of a walk out basement house), went over the edge and crawled up the roof. I've not seen so much vegetation from any vine. They produced easily 4 times what the other varieties did and were less susceptible to pests (the Cascade were quite eaten).

More about pests. I can't quite tell why or what they did, but my vines were often covered by wasps. They didn't eat anything as near as I can tell. I would often watch one buzzing around (looking out the window of my house so as not to disturb them) and I never saw them munch anything. Yet there were dozens of them on each vine. Could it be they were lying in wait for hop-eating insects?

-David

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Date: Thu, 19 Sep 1991 10:45 EST  
From: OCONNOR%SCORVA%SNYBUFVA.BITNET@CUNYVM.CUNY.EDU  
Subject: NY Times article on Munich

For those interested, Sundays edition of the New York Times had an article on Munich specifically about beer and where to drink it. Might be good for those traveling there soon. Look in the travel section.

Kieran

oconnor@snycorva.bitnet

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Date: Thu, 19 Sep 91 08:23:56 -0700  
From: night@tekig7.map.tek.com  
Subject: Hop growing and drying...

In HBD#727 Ihor Slabicky wrote:

>You really should have one or two male plants and many female plants  
>to have a lot of hops.

A local commercial purveyor of hops told me that you do not need any male plants. The female produces the hop buds, the male does not. The only reason to have a male plant is to pollinate the female in order for the seeds to have the ability to germinate. We, as homebrewers, want the hops for the buds and not the seeds... therefore, don't waste your time with male plants.

In HBD#727 Norm Hardy wrote:

>I put each variety on a window screen and placed in inside my car, sitting in the sun for the day (inside temp 115f). Only a few hops were in direct sunlight. The windows were obviously closed. Seemed to work quite well and the bagging into the freezer bags (with Seal-a-meal) went well also.

I have a pamphlet provided by a commercial hop grower in Oregon which explains the growing and harvesting of your own hops. It says DO NOT dry the hops at over 105f, otherwise, the aromatic oils (which we are most interested in!) will go away. In fact, another book I have on drying herbs (yes, hops are herbs.) states not to dry them at over 95f. Essentially, the higher the drying temperature the more of the volatile aromatic oils you lose. I dried this years crop in a food dryer at room temp. and have never smelled more aromatic hops!

Ahhhh... the life it is!... Living in Washington and growing hops!

Mark Nightingale

night@tekig7.MAP.TEK.com

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Date: Thu, 19 Sep 1991 08:31:56 -0800  
From: krweiss@ucdavis.edu  
Subject: Hop Sex (wasn't he the cook on Bonanza?)

Ihor writes:

>Hops have male and female plants. You  
>really should have one or two male plants and many female plants  
>to have a lot of hops.

I'd be curious to know more about this. I believe hops are a polyploid (maybe a diploid?) of marijuana... Marijuana flower and resin production is optimized by having NO male plants at all. Since the hop rhizomes will re-germinate every year, unless you're trying to grow new hop plants from seed I don't think you'd want male plants.

Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Thu, 19 Sep 91 09:06:17 -0700

From: mcnally@Pa.dec.com

Subject: aeration at bottling time

I would say that it's unlikely that the foam on top of the beer is formed by CO<sub>2</sub>; if there's that much CO<sub>2</sub> in solution, it's probably not ready to bottle. Although you're correct that the stream of liquid has only a limited surface area, remember that that splashing noise means that air is being carried into the wort by the collision of the stream with the surface of the fluid already in the carboy.

Think of what happens when you pour a stream of water into a bucket of water containing a little detergent: you get bubbles, right? This happens because the detergent has increased the foamability of the water, and the air dissolved into the water is trapped by the surface tension.

I would probably agree that the aeration won't do to much damage, but I also doubt it's necessary. Aeration is important at pitching time because it's important to propagate the yeast. At bottling time, even though a lot of yeast has settled to the bottom, there's still plenty in suspension. Thus it's not necessary to induce another respiratory "breeding" phase; all you want is more fermentation. It *is* possible to damage beer by oxidation (though it's never happened to me), so I feel that if it can be avoided, one might as well.

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Thu, 19 Sep 91 09:26:50 -0600  
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)  
**Subject: Scales**

Russ,

I use a 16 oz. diet scale (available at any cookware store and many grocery stores) to measure my grains. Most of my recipes run about 6-7 lbs. of grain, so the one-lb. limit is bo big deal. Further, the hopper on my Corona mill holds only about 1.5 .bs.

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Date: Thu, 19 Sep 91 11:13:57 CDT  
From: andy@wups.wustl.edu (Andy Leith)  
Subject: Hop sex, scales and extract efficiency, Momily

re. hops comments Ihor Slabicky

Date: Thu, 19 Sep 1991 11:19 EDT  
From: HERREN%midd.cc.middlebury.edu@mitvma.mit.edu  
Subject: male and female hops

I have to take issue with the suggestion that you want both male and female plants. Wrong. Only females produce the cones, and if they are fertilized, they will produce seeds, which you DON'T want in your beer. When one buys rhizomes or cuttings for their first planting, they can be assured that they get only females. Also, since hops are a rhizome producing plant, you can get more hops than you need letting them reproduce asexually.

All in all it's a situation very similar to another somewhat popular plant grown under lights in many places, though without the rhizomes...  
-David

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Date: Thu, 19 Sep 1991 11:33 EDT  
From: HERREN%midd.cc.middlebury.edu@mitvma.mit.edu  
Subject: using fresh frozen hops

The book I used to get me started on hop growing suggests that "wet" hops are not as easy to use since they are variably "wet" and therefore produce variable "alpha" levels. Dry hops are thus easier to measure since they is less variation.  
-David

(sorry, the name of the book slips my tongue right now, but it's a self-published thing from Oregon)

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Date: Thu, 19 Sep 91 09:40:43 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Dry Hopping

I recently brewed a bitter/pale ale recipe and its got me to thinking about dry hopping to improve the finish even more. I have heard a lot about dry hopping but don't know how many of you have done it. Do you just throw fresh hops in the brew after primary fermentation? How long do you leave them in? Do you prepare them in any way? Blah, blah, blah?

I'd love it if we could get several different views on your dry hopping methods for the digest. Please: details!  
Thanks.

I'd like my Christmas batch to make me a hop-head in hop-heaven...

Norm Pyle  
pyle@intellistor.com

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Date: Thu, 19 Sep 91 09:26:17 MDT  
From: mastors@Central.Sun.COM (Bob Mastors)  
Subject: re: momily

...  
> He refused to believe that the beer made in the video could  
> have been drinkable because I let the syphon outfall drop  
> into the priming vessel. (Great shot, beautiful billowing  
...  
> 1. The amount of surface area exposed to air in the narrow  
> column of falling beer is trivial and steadily shrinking.  
> 2. The CO2 blanket keeps rising to cover more and more of  
> the column making exposure to air, near zero near the end.  
...

Since you asked:

- a) Your momily is no better than his momily. At some point you have to put aside the theory and do some experiments.
- b) If you have ever heard a master woodworker comment on another woodworker's technique it would sound similar. Same goes for stock brokers, landscapers, stereo reviewers, and software engineers.
- c) The only thing that matters is how the beer tastes.

Bob

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Date: Thu, 19 Sep 91 14:32:03 GMT  
From: Bergman <iceberg@sctc.af.mil>  
Subject: weiss question

Howdy,

OK, so here I am in Germany. Got two questions:

1. What is the difference between a weiss and a weizen? I know that weiss translates to 'white' and weizen as 'wheat', but what's the deal. I've been told every thing from they are the same, to one is just a light beer while the other is made from wheat. I'm sooo confused. Also, why does my local barkeep through a wedge of lemon into my weiss?

2. Does anyone know of a local german distributer for homebrew supplies? I hadn't planned on continuing the hobby, but I'm hooked and my freinds can't wait to try a home brew. How 'bout a US dist. who ships to an APO address, as opposed to UPS.??

BTW, I got a big kick the 2nd day I was here, visiting the local castle. when I looked over the side of the wall, there were several dozen wild hop vines growing. I think I could learn to like this place...

Thanks, ||  
Johnny B. | - And I felt like a pickled | iceberg@sctc.af.mil  
| priest who was being flambé. |  
| P. Townsend | Standard Disclaimer.

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Date: Thu, 19 Sep 91 10:55:28 -0400

From: rsd@silk.udev.cdc.com

Subject: Reply to Homebrew Digest #727 (September 19, 1991)

I appologize to everyone if this is the fourteenth Jack Schmidling flame that you've waded through today. It is a huge credit to the digest and its subscribers that the SN ratio is consistently so high, and that the contributions so consistently valuable (at least to me).

In this vein, If you do not wish to be further persueded that Jack is probably not qualified to produce the video "BREW IT AT HOME", go on to the next article.

Jack asks:

1. The amount of surface area exposed to air in the narrow column of falling beer is trivial and steadily shrinking.

Initially there will be no CO2 and lots of splashing. This initial phase alone will probably damage the beer. Furthermore, The question presumes that air is being transported into the beer only by diffusion into the falling column of beer. This is not, in fact, the case. The falling beer molecules are not falling through air molecules that are fixed. The falling beer is actively transporting the air immediately surrounding the falling column into the beer. The average velocity of an average air molecule immediately adjacent to the falling column of beer will be the same as the velocity of an average falling beer molecule. (The velocity of an average air molecule will be a function of the distance of the molecule from the column, and the distance of the molecule from the end of the siphon.) Furthermore, the turbulence created by the beer falling into the priming bucket will help to dissolve the air that has been introduced. Finally, if the falling column of beer is not "coherent" It will have a far greater surface area than Jack's question suggests, introducing still more air into the beer.

2. The CO2 blanket keeps rising to cover more and more of the column making exposure to air, near zero near the end.

The CO2 blanket is only helping to keep air from diffusing in through the surface of the beer in the priming bucket. Diffusion is slower than molasses anyway. The problem this solves is not nearly as great a problem as the others you have created.

3. If the pros inject oxygen while pitching yeast and homebrewers are supposed to splash it around to oxygenate at pitching time, what harm can a little oxygen do when we want to re-invigorate the fermentation at bottling time?

This is the question I found most infuriating. It would not be infuriating if asked by a novice home brewer. It's a good question. The problem I have with Jack asking it is that it means he has zero familiarity with the yeast life cycle. This means he has done essentially no reading on the subject of home brewing. He is making this video without trying to understand his subject.

Jack has demonstrated that he is making this video without making a good faith effort to understand his subject matter. It seems

to me that Jack plans to deceive people into thinking that his video is a useful guide to home brewing. It also seems to me that Jack plans to profit from sales of the video that arise from this deception. In Minnesota, this combination of deception and profit is what constitutes the legal definition of fraud.

It probably won't matter. I imagine that most reputable homebrew outlets will quickly recognize the amateurishness of Jack's technique and refuse to carry it.

Sorry for raving.  
Richard Dale  
rsd@silk.udev.cdc.com

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Date: Thu, 19 Sep 91 10:36:12 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Many Hoppy Returns ...

HOME BREW Digest #727 seemed inclined toward hops questions.

Ihor W. Slabicky:

> ... I just finished reading a book  
> about an old English garden at Barton's End, in Kent, England.  
> They mention that hops were grown by the Barton's and other  
> Kentish farmers. The hop fields used to be burned to get rid  
> of aphid infestations. Hops have male and female plants. You  
> really should have one or two male plants and many female plants  
> to have a lot of hops.  
>  
> Aphid infestations have been mentioned here, but I don't think  
> that anyone has mentioned anything about the male/female plants.  
> When you order hop rhizomes, are you give the choice of which  
> you get? Do you get whatever happens to be there when they pack  
> your order?

You get female plant rhizomes. Only British varieties (notably Fuggles and Kent Goldings) are commercially marketable with the kind of seed content you'll get if male plants are present. Unless you plan on growing several acres of hops, you probably shouldn't have a male plant at all.

Jeff J. Miller:

> ... I think the string idea might work better in that I would imagine  
> that you could simply cut the string and slide the vine off of it  
(comments  
> from anyone?)

Yes, you could do that, but you don't need to. David Beach mentions in his book (Homegrown Hops) the techniques most of my club's hop growers seem to use, that of training a few (3, usually) vines up the string and cutting the rest back, then when those vines reach the top, train 3 more, etc. Harvest then, isn't a single operation, but consists of picking the cones that are ripe, a couple of times a week for as long as the vines still produce. You get a lot of cones from a single plant that way, but you need access to the whole plant, which often means having a good ladder.

> probably half of this harvest was mounded around the top.

My entire harvest was right at the top. Fortunately, I'd trained my vines up to the railing on the deck, so I picked in comfort!

> Another problem is that as the root gets larger it pops new growth EVERYWHERE!

... thanks to the rhizomes. These can be cut off and used to propagate new plants. They make great trade goods!

And Norm Hardy:

> I used rabbit droppings for occasional fertilizer ...

Now why didn't I think of that? I knew the stuff had to be good for something! I use chicken manure & straw, but will add the rabbit dung forthwith!

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Thu, 19 Sep 91 11:12:47 PDT  
From: Gary D. Archer 8-284-6387 <archer@STLVM2.vnet.ibm.com>  
Subject: California Small Brewer's Festival

For SF Bay-area readers and those coming to the area, the CA Small Brewer's Fest from 11am-5pm. Its at the corner of Franklin/Evelyn Streets, near the Tied House Brewery. Last year they had representatives from about 30 local (and some not so local) small brewerys. They usally set up a large tent at the street intersection with the brewers setting up small booths for tastings. Usally the owner or brewmaster is present and quite willing to chat about their brews.. get there early, and go on Saturday, as Sunday is much more crowded. Tickets are \$10, which gets you a festival mug and 5 drink tokens. To order in advance call 800-479-2739, or you can go to the Tied House in Mt. View and purchase the Mug/Tokens in advance of the event.

It's a great time... go support your local micro-brewerys.

Gary

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Date: Thu, 19 Sep 91 11:45:43 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: Original Gravity Corrections

I made my wheat beer last weekend. my first partial mash. After cooling, i racked into the carboy and added the yeast (first time to use liquid yeast...worked fine). I grabbed a bit of the stuff left in the bucket to measure the original gravity. It came out to about 58. This seemed pretty high. The wort had a lot of trub in it, though, and would this be making the reading much higher? It is also a little high, since I added about 2 qts of water to the carboy to bring it up to about 5 gals.

I mashed two lbs wheat malt, and one lb pale malt, and added three lbs wheat extract and one lb pale extract. What's the theoretical OG??

Thanks.  
- Bryan

p.s. the main difference i noticed between the liquid yeast and the red star i'd been using is the bubble size. the liquid gave much smaller bubbles in the wort and the krausen seems much finer. The wort was not as active during fermentation as it seemed to be with the dry yeast. I used a starter and it worked fine.

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Date: Thu, 19 Sep 1991 12:05:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Re: Momily

In HD727 arf@ddsw1.mcs.com (Jack Schmidling) writes:  
> I was roundly criticized by the first "expert" to review the  
> preliminary cut of "BREW IT AT HOME" and I am wondering if  
> the fraternity is suffering from another "momily". (That's  
> one of those things we believe because mom said so.)  
> He refused to believe that the beer made in the video could  
> have been drinkable because I let the syphon outfall drop  
> into the priming vessel. (Great shot, beautiful billowing  
> foam, nice splashing sound.)  
> He was particularly outraged at the foam. When I reminded  
> him that the foam was CO2 and building a nice anerobic  
> blanket over the beer, he just shook his head and dared me  
> to bring him a bottle of the beer but that is another story.

It is unclear from the above description if you are racking into a  
secondary  
fermenter or into a priming vessel at bottling time, but in either case  
the  
beer would unlikely be producing sufficient CO2 to form a protective  
blanket  
against oxygen. If the end of the syphon hose is not submerged during the  
racking process then oxygen is coming into contact with the surface of  
the  
stream of beer even before it hits the bottom of the vessel and  
calculations  
are not needed to deduce that a large surface area is exposed to air.

> My thoughts on the subject are as follows:

> 1. The amount of surface area exposed to air in the narrow  
> column of falling beer is trivial and steadily shrinking.

The narrower the column of falling beer the larger the surface area:  
volume  
ratio and the greater the extent of oxidation.

> 2. The CO2 blanket keeps rising to cover more and more of  
> the column making exposure to air, near zero near the end.

As mentioned above, beer syphoned at later stages of fermentation or at  
bottling time is susceptible to oxidation due to a reduced degree of CO2  
production or its absence altogether (which would hopefully be the case  
at  
bottling time to prevent glass grenades). I'd be concerned therefore that  
a CO2  
blanket is either non-existent or fairly thin and easily disrupted by the  
air  
turbulence generated by syphoning. The foam is more likely a result of  
splashing.

> 3. If the pros inject oxygen while pitching yeast and  
> homebrewers are supposed to splash it around to oxygenate at  
> pitching time, what harm can a little oxygen do when we want  
> to re-invigorate the fermentation at bottling time?

The harm is that fermentation has produced many compounds which are  
readily

oxidized and whose oxidation products produce off-flavours. Yeast require O<sub>2</sub> initially during the respiration phase of growth in order to utilize the various nutrients available for cell growth and division as well as to produce a variety of molecules which will serve as a source of energy during the anaerobic fermentation phase. Once the nutrients in the wort are spent and cell density is optimum additional oxygen will not be quickly utilized by the yeast and will be available to initiate redox reactions.

If sufficient oxygen is in the wort at the time of pitching then the yeast will synthesize enough energy reserves for primary, secondary and bottle fermentations.

The processes of oxidation of fermented beer have been well documented. Here are a few examples:

1. Fatty Acid Oxidation
  - oxidation of fatty acids produces aldehydes (eg. oxidation of oleic acid) which taste 'soapy'.
2. Oxidation of Phenolics
  - oxidized phenols produce an 'astringent' taste which can be harsh and burning. Furthermore, oxidized polyphenols contribute to chill haze.
3. Oxidation of Acetohydroxy Acids
  - produces diacetyl in amounts which can exceed the yeasts diacetyl reducing capacity during aging.
4. Oxidation of Amino Acids
  - produces fusel alcohols, esters and aldehydes. Can result in harsh off-flavours and excessive fruitiness. Aldehydes are particularly nasty.

> P.S. He also claims that a tsp of vitamin C at bottling  
> time will cure the ills of oxygenation. Any thoughts?

Vitamin C is an antioxidant but to claim it will "cure the ills of oxygenation" is false. Although ascorbic acid (Vit. C) is an oxygen scavenger, it is not a strong one. Ascorbate (oxidized ascorbic acid) can be an oxidizing agent if sufficient iron is present in the beer!

I'm not attempting to raise the level of worrying amongst HD readers about oxidation. If your beer tastes good then be happy. If you desire better beer then there are an endless variety of ways to improve your homebrewed nectar and reducing oxidation is one of them as borne out by experience, scientific analysis and of course, Mom. ;-)

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Date: 19 Sep 91 14:57:34 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
**Subject: Request**

Please put me on your mailing list for HomebrewDigest.  
Jeff Frane <70670.2067@compuserve.com>  
thanx

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Date: Thu, 19 Sep 91 12:38:34 PDT  
From: dannet!bruce@uunet.UU.NET (Bruce Hill)  
**Subject: Request**  
Subject: Tips for first time all-grain brewing.

or "I kinda wish I'd thought of that before I started this..."

Hi,

My brewpartner and I are about to try all-grain brewing for the first time.

I would like to hear from all you experienced mashers about the mistakes you made during the first time you brewed all-grain and your solutions. This includes what you found lacking in your equipment, technique, planning and execution of mashing grain for the first time. I am going to condense all of this wonderful wisdom into a summary that will be eventually posted to this esteemed forum.

Our immediate goal is to get our equipment ready and our procedures down before we make our first batch. Any information on equipment design and techniques will be greatly appreciated.

Please send your tips via e-mail to me (this digest is getting too long)

.

Thanks,

Bruce T. HillDanford Corp.voice: (213) 514-9334  
Project Manager 350 W. 5th St. FAX: (213) 831-0454  
uunet!dannet!bruceSan Pedro, CA 90731 USA  
or dannet!bruce@uunet.UU.NET

P.S. Keep up the good work Rob! I know how busy they keep you.

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Date: Thu, 19 Sep 91 11:43 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Iodine

To: Homebrew Digest  
Fm: Jack Schmidling

Date: Mon, 09 Sep 91 08:37:02 EDT  
From: JWHITE@maine.maine.edu (Jim White)

>Iodine testing:

>Did I use the right stuff? This iodine was like what we  
used to apply to cuts, etc. Is there a colorless iodine I  
should've used?

You used the right stuff but you need to dilute it but you  
need to dilute it about 50:1 with water.

jack

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Date: Fri, 20 Sep 1991 08:46:14 NZST  
From: ANDY HILL <violator@matai.vuw.ac.nz>  
Subject: HELP!!! How do you download archives to mac?

hi

can anyone help me download some of the archives (esp. cats\_meow) on to the mac? I have access to PC's but i'm pretty ignorant on how to use them

Any help would be much appreciated.... please!?!?!?!?

Cheers

Andy

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Date: Fri, 20 Sep 1991 08:56:08 NZST  
From: ANDY HILL <violator@matai.vuw.ac.nz>  
Subject: RE: Dry ice priming ....

g'day!

i have tried dry ice priming, but only to a few bottles. Really, we had a try and it was quite dangerous. We put one pellet of dry ice into the bottle, capped it, and shook it like hell to dissolve the pellet. My friend reckoned he had done it before and was sitting there shaking this bottle saying "you have to shake it real well otherwise the top comes off and ..." you guessed it, beer all over the kitchen!

Why are you trying dry ice? It would take ages to bottle a batch using this method - maybe we did it wrong - it was still bloody funny though!!!

Hope this may have been of some use...

Andy

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Date: Thu, 19 Sep 1991 15:11:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Brewing As Alchemy

It seems that a single letter on the importance of a hydrometer has stimulated a series of replies and counter-replies in the past few issues and these have evolved into discussions of "Brewing as a Science" versus "Brewing as an Art". Well, I can resist no longer. I submit that the "versus" concept be dropped.

IMHO brewing is a wonderful marriage of Science \*AND\* Art. My personal pursuit in brewing is much like that of an alchemist, trying to find the panacea by transforming base ingredients into something precious. A brewer knows his/her objectives, be it a dry stout, a malty porter, a fragrant pilsner or a tart weizen. One's perception of what constitutes perfection within these loosely described styles is personal and is one of the many artistic components of brewing and tasting beer. Fine tuning a successful recipe and procedure to achieve a desired end requires understanding the scientific component of brewing. An attempt, for example, to brew a pale ale with the dry bitterness of Double Diamond could be frustrating without an understanding of the influence of water hardness and calcium on the perception of hop bitterness. Other attributes like colour, body, aroma and flavour to name a few (along with the diversity inherent within each attribute) should all be appreciated for both the artistic component of their perception, balance and appreciation and the scientific components of the brewing process which affect their final outcome. When designing a recipe I find that the creative process must work with the scientific process or the pen should be put down...and another homebrew should be consumed.

Maybe that is why homebrewers are such a fun and unusual lot. Every homebrewer that I have met is independent minded, creative and unique. It is the uniqueness that makes defining a homebrewer singularly impossible. Thank Gambrinus for that.

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Date: Thu, 19 Sep 91 13:51 CDT  
From: ihlpl!korz@att.att.com  
Subject: Re: hop comments

Ihor--

Male hop plants do not produce cones. The rhizomes, which you get from distributors, are all females. Pollinated females will produce seeds which we don't want in our beermaking hops, so keep male hop plants away.

Al.

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Date: Thu, 19 Sep 91 12:08:24 EDT  
From: imagesys!shannon@uu.psi.com (Shannon Posniewski)  
Subject: Hydrometer use

Here's our two cents from the Congress Street Brewery:

We use a hydrometer during brewing... sort of. We take the S.G. at all the appropriate times, but we have never used the S.G. readings to determine when it is ready for bottling.

When it stops bubbling, we give it a couple days, take the S.G. (out of curiosity, more than anything else), and bottle it. In most circumstances, it comes down .040 or so. If it doesn't, we note that it's a little odd, and bottle anyway.

The best thing (and the major reason why we still do it) about taking the S.G. is that it yeilds about 4oz of beer/mead/whatever that is simply waiting to be tasted.

So we do. Sometimes we think that we took the (unused) gravity wrong and have to do it all over again. Rats.

We calculate the % alc, but we find that the numbers don't come out very well. We find that tasting gives a better measure of the alcoholic content than any S.G. eq'n.

Shannon

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Date: Thu, 19 Sep 91 18:06:02 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Plastic Carboys

Well we've been over this before in the past.  
I just looked at the ones on our water cooler here at work.  
They are #7 (whatever plastic that is) and specifically say  
FOR WATER ONLY, DO NOT REFILL WITH ANY OTHER LIQUIDS.

While the results of our previous discussion indicated that there are  
plastics that are supposed to be safe for alcohol (there are some  
alcohol products sold in plastic bottles), my personal suggestion is to  
exercise caution and be sure of what type of plastic you have and that it  
is safe for holding alcohol, since there was a problem in the past with  
the FDA recalling certain types of plastic containers from use for  
holding alcohol because they leached carcinogens.

- JaH

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Date: Thu, 19 Sep 91 17:05:48 EDT  
From: cbema!wbt@att.att.com  
Subject: Hop Drying

When you folks who grow hops dry them, how do you know when they're dry enough?

When I buy (leaf) hops, my dealer has them bagged and chilled to prevent oxidation. When I get them home I bag them, going so far as to suck the air out of the ziploc bag, and chill them in the 'fridge. In drying, y'all heat them and expose them to air. Seems like a mighty fine line in between...

Seems to me (here I go again) that the safest way to go would be as follows:

Harvest your hops, all at the same time, so you can assume they have a similar moisture content. Draw a small "random sample" and freeze the rest(\*). Weigh the sample, dry it, and re-weigh, so you can say "X ounces of wet hops equals Y ounces dry weight." Any time you need to weigh the hops, weigh the frozen(wet) hops and apply this conversion. If you oxidize and ruin the sample, no big deal.

(\* Freezing isn't be a problem, is it? If anything, it might cause the lupulin sacs to burst or be weakened and actually improve utilization.

Sunlight, as we know, reacts with hops once brewed; obviously, it can't have a harmful effect on living, growing hops. I would presume that it has no effect on harvested hops, either. Right?

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Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Thu, 19 Sep 91 16:57:15 PDT  
From: greeley@kermit.boeing.com (Scott P. Greeley )  
Subject: Homegrown Hops

I have been growing my own hops for several years now here in the Kent Valley, whence the Kent Golding hops were named. I have five varieties that entwine themselves on 1/4" braided nylon rope on the South side of my house. Four of the varieties annually make it to the top of the rope two stories up. Actually, they grow past the second story, but that's another story. I get more hops than I can use annually (I'm a better gardener than a drinker), mostly from a Nugget plant. I usually don't get any appreciable quantity from my Wilamette plant but I don't know why.

I never bother to dry the hops because I think it's too much work. I stuff the fresh hops into tupperware and ziplocks and store them in the freezer.

I've never measured the moisture of my hops but I have found that using four times more undried hops (by weight) than the amount of dried hops you would normally use gives the right amount of hopiness. This appears to work because I've got a five-gallon keg in my basement now that is so hoppy that even Bert Grant would be proud of me.

Harvest is relatively simple. At harvest time, I unhook the rope where it attaches to the roof eaves and cut the vines at the bottom. I then take the whole assembly to the deck, drape it over my lap, grab a mug of homebrew and pick and sip, pick and sip... and plan the next batch of beer.

Scott Greeley  
Boeing Aerospace

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Date: Thu, 19 Sep 91 18:21:21 PDT  
From: Tom Hamilton <tlh@ISI.EDU>  
Subject: LA Times article

Just thought ya'll might find this interesting. Found it on page 2 in the business section of the Sept. 19 edition of the LOS ANGELES TIMES. All typos are probably mine.

>From ASSOCIATED PRESS

WASHINGTON- Agriculture Department scientists are finding that if you brew a better beer, the world will beat a path to your door.

They have developed some new, American varieties of hops and barley that they say provide Old-World flavor and superior malting qualities, and are working on several more.

Last spring, plant geneticist Alfred Haunold said he released the newest hop, call Liberty, said to have the desirable aroma qualities found in its parent, a popular German hop called Hallertauer Mittelfruh.

"Yet Liberty isn't troubled by the disease problems and poor yields that have all but wiped out plantings of Hallertuaer bred in Europe", said a report in the September issue of the USRDA magazine Agricultural Reasearch.

Liberty thrives in the temperate Pacific Northwest and produces double the yields of the Old World variety. A similar hop, Mt. Hood, was released in 1989 in Corvallis, Ore.

About 58 million pounds of hops are harvested each year in Washington, Oregon and Idaho.

Cheers  
Tom Hamilton    U of So Cal    Info Sci Inst

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Date: Thu, 19 Sep 91 12:34:12 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Hydrometers

In HOMEBREW Digest #727 the hydrometer thread continued. Time to put in my ha'p'orth:

Russ Gelinas:

> Another good use for a hydrometer is to check the results of a  
> mash ...  
[ excellent example deleted ]

Absolutely! Many also use the SG of the runnings to determine when it's time to stop sparging. Yep, IMHO, thermometers, hydrometers, and careful record keeping are the brewers' friends ...

Guy McConnell:

> ... I am an  
> extract/adjunct brewer and I think I can see where a hydrometer  
> would be of a great deal more service for all-grain brewers.

I respectfully disagree. The usefulness of a hydrometer for extract brewers is in monitoring the drop in SG during fermentation, so you have a fighting chance of determining whether the airlock has stopped glugging because it's all done, or because fermentation is "stuck". This is traditionally more of a problem in extract batches, and we now know it's due to lower levels of free amino nitrogen in extract worts. Its usefulness as a tool increases as you use it, if you keep records. Extracts have different degrees of fermentability, yeast have different degrees of attenuation, and both can be affected by temperature and water composition. It will probably take several batches before you can accurately assess your wort and beer using the hydrometer, but it's worth the trouble, when things don't go according to plan.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Thu, 19 Sep 91 12:46:35 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Small Brewing Scales, for Small-Scale Brewers

In HOMEBREW Digest #727, Chris Shenton asked:

>OK, my turn: what do people use to measure the small stuff, like hops or  
>chemicals? I use one of those cheesy drug scales (no comments, please)  
>with the alligator clip and the quarter-circle ruler-guage thing, but  
doubt  
>it's accuracy.

Oh, I dunno. It is, after all, intended to measure commodities with  
very high cost:weight ratios, for a clientele celebrated for its  
intolerance of ripoffs ... ;->

For hops I use a cheesy plastic WeightWatchers food scale I got for  
a dime at a yard sale. For water salts, or anything else requiring  
more accurate measurements, I use a shooter's reloading scale. I  
have no idea what these cost these days; I've had mine 25+ years.  
They're compact and very accurate, but are, unfortunately,  
calibrated in grains, so you'll need to pull out the ol' CRC  
Handbook of Chemistry and Physics and look up the conversion  
factors for the units of your choice.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: 19 Sep 91 17:00 -0700  
From: mike\_schrempp%42@hp4200.desk.hp.com  
Subject: Dry hopping?

> Drying was novel this year:  
> put each variety on a window screen and placed in inside my car,  
sitting  
> in the sun for the day (inside temp 115f).  
  
> Finally, the car smelled great for a week.  
  
> Norm Hardy

WOW! Now I am going to grow my own hops, just for air freshener.

I can picture Norm saying, "Honest officer, I haven't been drinking, I've just been drying my hops."

Cop replies, "Sure, just step out of the car please..."

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Date: Thu, 19 Sep 91 21:21:32 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Hop Growing (pt 2 in Seattle)

Some interesting responses arrived in my mailbox about my drying system in the automobile. I tried to respond to them and two got bounced back.

Two items of interest I would like to relate:

(1) I allowed 3 vines from each plant to start the climb up the twines. I trained each climber on its own twine so I could evaluate the progress.

String or twine works better for me than poles because the hops can better grab on and more quickly make revolutions to be secure to the twine.

For the Hallertau, there were twin poles each 15 feet high. At 8 feet

I strung horizontal twine each about 8 inches from the next one. As the

hop came up I trained the vine around one of the lines. Then I made sure the growth continued along the horizontal twine. Labor intensive

yes but very effective at avoiding a thick brush of vines. Also very pretty to look at when in full bloom with cones.

(2) A trellis system worked better for the multiple Herzbruchers. After growing for 10 feet, the vines were allowed to meander over the trellis

with its crosshatched twine about 8 inches apart. Maintenance was low

and the thick leaf growth was impressive. Harvesting was a chore until

I just cut the twine and let it all come down.

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End of HOMEBREW Digest #728, 09/20/91  
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Date: Fri, 20 Sep 91 09:20:15 -0400  
From: jxs58@po.CWRU.Edu (John Stepp)  
Subject: Wasps on hops

The wasps hanging out around your hops may be pollenating the flowers.  
22 feet!?!?!?!?

Dave Stepp

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Dave Stepp  
Case Western Reserve University  
Cleveland OH

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Date: Fri, 20 Sep 91 9:25:19 EDT  
From: cbema!wbt@att.att.com  
Subject: Scales

Martin Lodahl wrote:

> For hops I use a cheesy plastic WeightWatchers food scale I got for  
> a dime at a yard scale. For water salts, or anything else requiring  
> more accurate measurements, I use a shooter's reloading scale. I  
> have no idea what these cost these days; I've had mine 25+ years.

A quick glance through Shotgun News shows many suppliers of powder scales.

I would recommend especially:

Graf & Sons (Missouri) - 314-581-2266  
Midway (Missouri) - 1-800-243-3220 \$25 min order  
Natchez Shooters' Supply (Tennessee) - 615-899-0499 (info)  
800-251-7839 (orders)

These are all large and reputable mail order houses, and I expect their prices will be similar on most items. I've personally done business with Midway, and friends have dealt with Natchez, with no problems.

In an event, you can get an inexpensive Lee powder measure for about \$20 from Graf (the others didn't list prices for this item in their ads; again, I'd expect them to be similar). For \$35, you can buy a Hornady measure in either grains or grams.

> They're compact and very accurate, but are, unfortunately,  
> calibrated in grains, so you'll need to pull out the ol' CRC  
> Handbook of Chemistry and Physics and look up the conversion  
> factors for the units of your choice.

You won't need a CRC... it's surprising what you can find in a good dictionary. Webster's New World tells me a grain is 0.0648 grams and 1/7000th of a pound (Avoirdupois), meaning 437.5 grains in an ounce.

And of course, there's nothing wrong with recording "I added 95 grains of Burton salts" instead of "1 1/2 tsp" or whatever. You'd want to convert these weights to grams if you ever give someone the recipe, but for your own use, use whatever units are convenient.

Tom Hamilton wrote:

> About 58 million pounds of hops are harvested each year in  
> Washington, Oregon and Idaho.

How many HBU's is that for a five-gallon batch? 8-)

-----  
Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Fri, 20 Sep 1991 10:16 EST  
From: STROUD%GAIA@sdi.polaroid.com  
Subject: Lightstruck beer

I recently came across an article entitled "Photochemistry of Beer", published in The Spectrum, Vol. 4, Issue 2, Summer 1991. The author is Denis De Keukeleire, State University of Gent, Gent, Belgium.

Much of the article is very technical, with a description of the reaction mechanisms of various hop constituents with light, heat, singlet oxygen, etc.

However, I thought that the following section from the article would be of interest to the (home)brewing community and would help clarify some of the ongoing debate about light/hops/skunkiness.

Enjoy! (any typos are probably mine) - Steve Stroud

#### THE LIGHTSTRUCK FLAVOR OF BEER

To protect beer against the influence of light, it is stored in green or brown bottles. This effect has been known for more than a century (1). At that time green glass was readily available, hence the tendency to store beer in green-colored bottles. However, green glass transmits part of the visible light below 500 nm, while brown glass is almost opaque in the high-energy part of the visible spectrum (2). As a result, beer in green-colored bottles is exposed to harmful radiation, while brown-colored bottles are safe in this respect. On the other hand, beer in a can is totally protected.

Since many chemical substances are present in beer, it can be advanced that a number of photochemical reactions are occurring. It is assumed that most of the photochemical events do not affect the odor and taste of beer, except the photolysis of the iso-alpha-acids [these are the isomerized alpha acids, or isohumulones]. The resulting off-flavor is called the light-struck flavor. The light-sensitive chromophore in the iso-alpha acids is the acyloin structure. Activation of isohumulone with ultraviolet light leads to bond rupture.....leading to a ketyl-acyl radical pair (3). Subsequent loss of carbon monoxide from the acyl radical generates the 3-methyl-2-butenyl radical, that recombines with a thiol radical delivered by sulfur-containing proteins. The formation of 3-methyl-2-butene-1-thiol causes an offending light-struck

flavor (4). The flavor threshold is so low that even sub-ppb concentrations spoil the beer quality in a very adverse way.

The thiol is formed by direct UV-radiation, but also by visible light or sunlight. Since the iso-alpha-acids do not absorb in the visible region, the reaction is very probably sensitized by riboflavin (Vitamin B2). Colored substances, such as polyphenols, may also affect the light-induced decomposition of the iso-alpha-acids (5). Indeed, it is well-known that dark-colored beer is more susceptible to the development of the lightstruck flavor than light-colored beer (6).

The mechanism for the formation of the lightstruck flavor was confirmed by the unambiguous identification of 3-methyl-2-butene-1 thiol in illuminated beer (7) and by the light-stability of the so-called p-iso-alpha acids, or p-isohumulones (8). In these compounds the carbonyl group of the light-sensitive acyloin function has been reduced to a secondary alcohol by treatment with sodium borohydride. Consequently, beer that has been bittered with p-iso-alpha acids can be stored in colorless bottles [this is what Miller does-S.S.].

It should be noticed that a conversion yield of only 0.01% of the iso-alpha-acids in a concentration of 25 ppm in beer corresponds to the formation of several ppb of 3-methyl-2-butene-1-thiol, which is sufficient to be detected by smell and taste. When beer is poured in a glass, it is bound to be photolyzed instantaneously. Therefore, to savor beer in the most favorable conditions, it should be consumed immediately after it is being served.

#### References:

- 1) Lintner, C.: Lehrbuch der Bierbrauerei, Verlag Vieweg, Braunschweig (1875).
- 2) Luers, H.: Brauwelt 95, p. 582 (1955). Spath, G.; Niefind, H.J.; Martina, M.: Monatsschr. Brauerei 28, p. 73 (1975).
- 3) Blondeel, G.M.A.; De Keukeleire, D.; Verzele, M.; J. Chem. Soc. Perkin Trans.I, 2715 (1987).
- 4) Kuroiwa, Y.; Hashimoto, N.: Proc. Am. Soc. Brewing Chemists 28 (1961) and 181 (1963).
- 5) Yamanishi, T.; Obata, Y.: Bull. Chem. Soc. Japan 22, p. 247 (1949) and 23, p.125 (1959).
- 6) Brand, J.; Zeitschr. ges. Brauwesen 31, p. 333 (1908).
- 7) Gunst, F.; Verzele, M.: J. Insti. Brewing 84, p. 291 (1978).
- 8) Khokher, A.; Anteunis, M.; Verzele, M.: Bull. Soc. Chim. Belges 76, p. 101 (1967). Verzele, M.; Khokher, A.: J. Inst. Brewing 73, p. 255 (1967).

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Date: Fri, 20 Sep 91 10:28:48 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: More hydrometer talk

Martin Lodahl writes:

> Guy McConnell:

>>... I am an  
>> extract/adjunct brewer and I think I can see where a hydrometer  
>> would be of a great deal more service for all-grain brewers.  
>  
> I respectfully disagree. The usefulness of a hydrometer for extract  
> brewers is in monitoring the drop in SG during fermentation, so you  
> have a fighting chance of determining whether the airlock has  
> stopped glugging because it's all done, or because fermentation is  
> "stuck". This is traditionally more of a problem in extract  
> batches, and we now know it's due to lower levels of free amino  
> nitrogen in extract worts. Its usefulness as a tool increases as  
> you use it, if you keep records. Extracts have different degrees  
> of fermentability, yeast have different degrees of attenuation, and  
> both can be affected by temperature and water composition. It will  
> probably take several batches before you can accurately assess your  
> wort and beer using the hydrometer, but it's worth the trouble, when  
> things don't go according to plan.

Thanks to Martin and those who replied to me via email. As I mentioned, I am going to purchase a hydrometer and begin using it. I am already quite a meticulous record keeper and specific gravity readings are a glaring omission at this point. I also, horror of horrors, have never used a thermometer in my brewing. I intend to buy one of those as well. I have yet to have a problem by not using these instruments though. My rule of thumb for bottling has been to wait until the beer in the secondary has a still, bubble free surface and no bubbles are coming through the airlock. I then wait another week and bottle. The reason that I didn't start out using these instruments is that I started with a minimum of equipment and expense to make sure that I really wanted to pursue this hobby before plunging in whole hog as I usually do in anything I undertake. I am in the brewery upgrade mode now and I'm acquiring a number of things that I left out in the beginning. I borrowed a friend's hydrometer to take a finishing gravity reading of my Christmas brew when I bottle this weekend.

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Guy D. McConnell, Systems Engineer | | "All that is gold does not  
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who  
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old

Computer and Storage Technology | are just | that is strong does  
not  
Evaluation Group | exactly | wither, and deep roots are  
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."  
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.

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Date: Fri, 20 Sep 91 08:32:19 -0700  
From: night@tekig7.map.tek.com  
Subject: Dry hopping and hop drying...

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In HBD#728 Norm Pyle wrote:

>I have heard a lot  
>about dry hopping but don't know how many of you have  
>done it. Do you just throw fresh hops in the brew  
>after primary fermentation? How long do you leave them  
>in? Do you prepare them in any way? Blah, blah, blah?

I use Byron Burch's method. I simply break up the hop buds and place them in the bottom of my secondary before I rack my primary into it. Then, the next day, I stir them down with a steril spoon. The second day I do the same. The idea is to keep them wet and in the beer. The third and fourth etc. days I rotate the secondary 1/4 turn and back to kinda stir the hops without opening my fermentor. When my brew is done ... I rack it through a steril nylon mesh bag (tied onto the end of my syphon hose... and under the beer surface to avoid splashing). I then prime it and bottle.

This will keep any hophead happy with aromatics!

Bill Thacker wrote:

>When you folks who grow hops dry them, how do you know when they're dry  
>enough?

My pamphlet by Dave Mills of Freshops in Oregon states that the hops are dry when the stem inside the hop bud snaps instead of bending. When you are drying periodically sacrifice a precious bud by removing the petals and try snapping the stem...

Ahhhhh... the life.... growing hops in Washington...

Mark Nightingale

night@tekig7.MAP.TEK.COM

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Date: Fri, 20 Sep 91 11:26:15 EDT  
From: nak@archie.att.com (Neil A Kirby)  
Subject: Re: Homebrew Digest #728 (September 20, 1991)

>Date: Thu, 19 Sep 1991 15:11:00 -0400  
>From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
>Subject: Brewing As Alchemy  
>  
>It seems that a single letter on the importance of a hydrometer has  
stimulated  
>a series of replies and counter-replies in the past few issues and these  
have  
>evolved into discussions of "Brewing as a Science" versus "Brewing as an  
Art".  
>Well, I can resist no longer. I submit that the "versus" concept be  
dropped.

In a similar note...  
I consider computer programming and painting both to be art (brewing I'm  
sure fits here too). To be a successful artist involves two parts. The  
first is discipline. If you can not control your media sufficiently,  
then  
you can not get the results you want. In the case of programming, the  
amount of discipline required to get \*anything\* useful is rather high. In  
brewing, there is more latitude. The second part is creativity  
(inspiration, what have you).

Without sufficient discipline, no amount of creativity will get usable  
results.

Without creativity, you can not improve on what exists.

Many of the postings here really boil down to: How much discipline  
(control) do you have over what you are doing? The rest is recipies and  
techniques and their myriad variations.

Neil Kirby

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Date: Fri, 20 Sep 91 12:25:46 EDT

From: CARONS@TBOSCH.dnet.ge.com

Subject: Re: Homebrew Digest #728 (September 20, 1991)

'Morning, folks

I'm interested in some efficient methods for crushing grain. In the past I have used:

1) One of those hand-held chopping jars with the spring loaded chopping blade (you know, like the one you give your mom for mother's day when you were about 10). Due to the small size and large amount of work, definitely NOT recommended for more than, say, 1/4 lb. of grain.

2) A blender with a pulse feature.

Neither of these methods are any good. They tend to be very uneven - some grains are pulverized to dust while others are untouched. My local supply shop sells something called a "Corona Mill". Is this the solution? Or are there other, better methods?

Your H'mble 'nd Ob'dnt Sr'vnt  
Sean J. Caron

"Aves et alas in hic congrigatur"  
(all the Latin I remember from 4 years of high school ...)

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Date: Fri, 20 Sep 91 10:59:55 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: dry hopping/brewing spiced beers

Here are some ways to dry hop:

(1) Just throw the damn things in. I've done this a few times and have not infected the beer. We've all read at one point or another that brewers would spice their beer with one thing or another--juniper, ginger, what have you--and that they empirically discovered the preservative qualities of the hops. Your wort is hopped from the first bittering additions, so presumably you should benefit from this quality of the hops. Of course, we also add hops for their wonderful bittering, flavoring, and aromatic qualities. Yes, the concern is that the hops, like anything else, harbor bacteria, wild yeast, and other nasties, and that's what makes us nervous.

(2) Briefly boil the hops first. Bring a small amount of water to boil, boil the hops for about a minute, let them cool, then toss in the hops and the water.

(3) I think I just read this in a recent HBD. You value the dry hops for their aromatics, and don't want to boil them because you'll destroy the volatile oils. So, instead, soke the hops in some vodka, and warm the solution (not too warm!). Then, pitch hops and vodka into your secondary. The alcohol in the vodka will sanitize the hops.

What quantity of hops should you dry hop? Try 1 ounce. For how long? At least 1 week. A good time to do this is when racking from primary to secondary. I recall someone (source unknown) arguing that you should dry hop for 3 weeks to adequately use the hops, but I don't know if this is true or not.

The last idea can also be extended to the treatment of herbs and spices for spiced beer. Instead of throwing the ginger, coriander, orange rinds, etc., into your boil, soak them first for several weeks in a vodka solution. The argument here is the same as above. You sanitize the spices and herbs and preserve the volatiles which are an important component of aroma and taste. When you get around to brewing, you'll have your spices ready to add to secondary.

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Date: Fri, 20 Sep 91 09:44:17 -0700  
From: robertn@folsm3.intel.com (RUBICON READY)  
Subject: Re: scales

>a dime at a yard scale. For water salts, or anything else requiring  
>more accurate measurements, I use a shooter's reloading scale. I  
>have no idea what these cost these days; I've had mine 25+ years.  
>They're compact and very accurate, but are, unfortunately,  
>calibrated in grains, so you'll need to pull out the ol' CRC  
>Handbook of Chemistry and Physics and look up the conversion  
>factors for the units of your choice.

Well Martin, as you know, I make very good use of my reloading scale!

I have a RCBS scale, the 505 model I think, without looking. It will handle up to about 1000 grains. It also has a conversion scale to grams, as grams are what bb's and shot are weighed.

There are a number of manufactures, for instance RCBS, Lyman, and Lee. A scale can typically range in the \$50 range, but as with any other item, can get into the \$100's. They are easy to find at many sporting goods stores.

As far as accuracy, mine goes to 0.10 grains, which is pretty reasonable.

>= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
>= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

I agree Martin, as you know! That slightly dark ale I brewed is about ready for tasting too.....

RobertN  
robertn@folsm3.intel.com

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Date: Fri, 20 Sep 91 09:19:57 PDT  
From: auspex!tooch@uunet.UU.NET (Michael J. Tuciarone)  
Subject: Re: more uses for the hydrometer

Q. 14: Describe how one determines alcohol content of a brew using a hydrometer.

PREFERRED ANSWER:

Take a specific gravity reading of the unfermented wort. Upon completion of fermentation, measure the specific gravity of the resulting beer or ale. Apply a factor to the difference to yield percent alcohol.

OTHER ACCEPTABLE ANSWERS:

1) Carefully measure one kilogram of beer into a vessel. Heat to precisely 195 degrees Fahrenheit, and hold at that temperature for ten minutes, stirring constantly with the hydrometer. Cool and weigh the result; the difference is the percent alcohol.

2) Seek out the brewmaster. Say, "If you tell me the alcohol content of your beer, I will give you this hydrometer."

In other news, Ken writes:

> I'd be curious to know more about this. I believe hops are a polyploid  
> (maybe a diploid?) of marijuana...

I presume the preposition you wanted was "like," not "of."  
And yes, most of the "commercial" strains of marijuana now grown in the U.S. are polyploid: they have redundant sets of chromosomes to enhance the expression of characteristic traits. This is quite common in cultivated plants; corn is another example.

Rumor has it that those clever botany majors at Davis had something to do with the genetic manipulation of California pot.

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Date: Fri, 20 Sep 91 10:24:37 PDT  
From: ek@chem.UCSD.EDU (Ed Kesicki)  
Subject: cooler pump

This is in response to the person who wanted info on recirculating pumps for his wort chiller. We use these in the lab to recirculate icewater through condensers. I've seen them in hardware stores also--they are used to recirculate water in those babbling brook things that people put in their yard/patio. They are made by the Little Giant Pump Co. We use Model #1. Here is full info if you can't find them in a store:

Little Giant Pump Company  
3810 North Tulsa St.  
Oklahoma City, OK 73112  
Tel. (405) 947-2511

They are also available from Fisher Scientific, Pgh, PA. Here is the info Fisher gives for Model #1:

List price \$65 (probably cheaper in hardware stores)

Flow rate 12.9 liter/min at 1 foot head  
4.9 liter/min at 6 foot head  
Able to lift water 7 feet

This is a submersible pump, so you would just have to attach it to your wort chiller and put it in a bucket of icewater; the outlet hose of the chiller would then be put into the bucket. To avoid excess ice use, probably best to use RT water at first. I don't know how much time this set-up would save, but since someone asked, I thought I'd post what I knew.

Ed Kesicki  
San Diego, CA

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Date: 20 September 1991 12:33:01 CDT  
From: Sean Dyer <C03601SD@WUVMD.Wustl.Edu>  
Subject: If you build a better siphon the world will.....

I've noticed alot of recent discussion about oxidation of wort/green beer while racking. I am also concerned about this problem but have not yet figured out how to rack my siphon without a substantial amount of bubbling and obvious oxidation. I have dealt with this problem by keeping racking to a minimum. That is I ferment only in a primary and rack only at bottling time. I would like to be able to rack my fermented beer to a new vessel and fine it but I can't seem to establish a bubble free siphon when the little cap is attached to my racking tube. The inadequate siphon that I am able to establish is rather slow and therefore increases exposure to infection. I would also like to be able to chill my unpitched wort for about 12 hours and rack it off the precipitated trub. Obviously oxidation would not be a problem but I am hesitant to expose the unpitched/unprotected wort to infection in the racking process. Does anyone have a better solution than siphoning or a better way to siphon?

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Date: Fri, 20 Sep 91 11:33:53 -0600  
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)  
Subject: male hop plants

I agree that you don't want to introduce male plants. If you or your neighbors have different varieties, the resulting cross-pollination will result in some indeterminate hybrid if any plants are grown from the seeds produced. This is an undesirable situation as much work goes into producing and characterizing hybrids.

I have a fuzzy memory of reading somewhere that it either is, or has been illegal to introduce male plants in some regions in which the growth of hops is an important industry.

Don McDaniel

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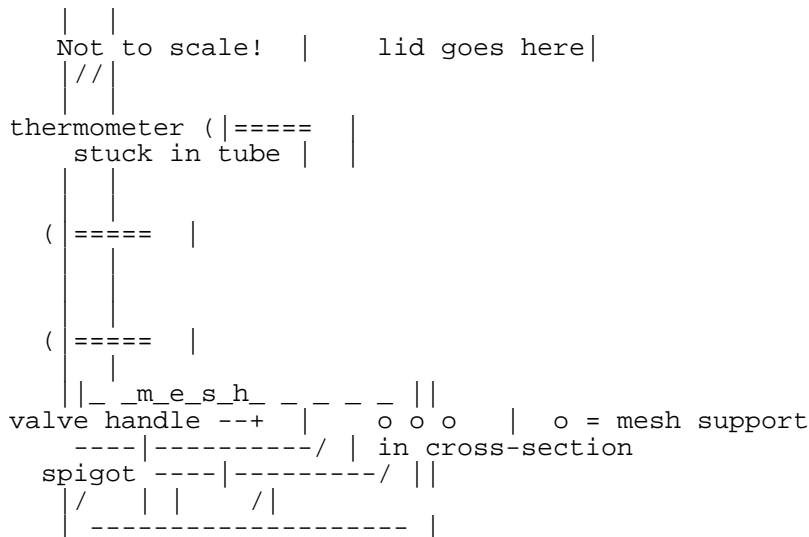
Date: Fri, 20 Sep 91 14:33:16 EDT  
 From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
 Subject: AA Brewers Guild meeting report

Somebody, a while back, had a question about what one might do at a club meeting. Well, I went to my first such meeting this week, and it was a blast!

I should start out by saying that, apparently, not all meetings of the Ann Arbor Brewer's Guild reach this high level.

The meeting took place at a member's house (as, indeed they all do), but this particular member lived a good 45 minute drive away. I couldn't have found the place without the map he sent out with the newsletter (it was back in the woods, down a dirt road, after following all manner of twists and turns through the nearest town.) The meeting started at 7:30; I got there about 8:00, and the club secretary came in shortly after I did.

This meeting was titled "brewing^2", and involved the brewing of two almost identical batches by a couple of good brewers. They had gotten hold of some Budweiser kegs and gone wild in the metal shop. (Dave West, the host, has an amazingly well equipped metal shop in his garage. One of the other members commented that he had seen service stations that were less well equipped.) There were at least 6 modified kegs in evidence. A few details on the brewpot construction: The tops had been cut out of the kegs (with a grinding wheel, I think). Some were cut bigger than others, the larger pieces made good lids for the pots with the smaller holes. They had drilled holes at three locations up the side and soldered in (1/4"?) copper tubing (there was a fitting involved, as I believe that you can't solder to stainless steel), crimped at the inside end, to hold dial thermometers. The tubing was slightly flattened to make good contact with the thermometer probe. Near the bottom (3" up?) were three stainless crossbars, welded to holes drilled in the side of the pot, that served to support the mesh that took the place of a lauter tun during sparging (more on this later). Below these was installed a spigot and pipe (3/4"?) with an elbow pointing to the bottom to draw out the wort. Here is a lousy ASCII picture that may help:



The copper mesh was interesting. It was made in two "half moon" pieces, each with a rim around the edge (two pieces so that it can be fit in through the top of the pot!) The holes were at least 1/4" in diameter, much larger than I would have thought would work. However, almost no grain or husks came out the spigot!

When I got there, both pots were full of grain and water, having reached mash temperature about 15 minutes earlier. One mash was going about 150, the other around 160 (as I recall); the intent that one brew would end up dryer than the other. One of the brewers had attached a pump to his spigot (using a quick-connect fastener) and was recirculating the wort to the top of the pot. The idea was that he wouldn't have to do any recirculation when he sparged.

As mash-out time approached, they both started to heat sparge water over some industrial-strength burners (most homemade, I think one was a "Cajun Cooker") that sounded a bit like jet engines when they were fired up. They lit the burners with a propane torch ("I don't want to get my fingers too close."). While heating, the bottoms of the pots reached a dull orange glow. 10 gallons of water took about 20 minutes to come from well temperature (50deg F) to a boil. Although the night was chilly, we all had no problem keeping warm!

Anyway, they sparged and boiled (one had problems with his pot boiling over, the other didn't) and cooled the wort with some monstrous immersion chillers. Looked like 1/2" copper tubing to me. I think smaller tubing would have been better, as the water coming out the end of the chiller was not really hot (agitating the chiller helped some). (A side note: Dave claimed that a Cornelius keg makes a fantastic form for rolling a coil the right size to chill a Budweiser keg full of boiling wort.)

By the time the wort was chilled enough to pitch, it was after 11, and I had to leave. I don't know what time they finished (especially the clean-up), but it must have been late.

Around this brewing activity was lots of homebrew sampling, conversation, recipe trading, and so on. A good time was had by all. Next month, we'll sample the results.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date: Fri, 20 Sep 91 14:35:55 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: plastic carboys

They are #7 (whatever plastic that is) and specifically say  
FOR WATER ONLY, DO NOT REFILL WITH ANY OTHER LIQUIDS.

Type 7 plastic is "other". Usually, type 7 containers are made of  
several sandwiched or intermixed plastics. For example, plastic  
ketchup bottles are a layered construction of two types (I forget which  
now). But, in any case, the #7 designation tells you exactly nothing  
about what type of plastic is in there.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date: 20 Sep 91 12:39:20 PDT (Fri)

From: bryan@tekgen.bv.tek.com

**Subject: Hydrometer and fixing the current batch.**

If you take a specific gravity reading on your batch while you are still boiling it, it's easy to hit a target O.G. (Put a little of the wort in the freezer to cool it to 60 degrees before making the measurement.)

If the reading is too high, add a little water. If it's too low, boil a little longer.

Bryan Olson

bryan@tekgen.bv.tek.com

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Date: Fri, 20 Sep 1991 16:13 EDT  
From: HERREN%midd.cc.middlebury.edu@mitvma.mit.edu  
Subject: large batches

I've read some messages from you "always all grain" guys and many of your references to recipes are for batches as large as 15 gallons. What the heck do you use for primary and secondary for a batch that big? Is it all done in one vessel or do you use multiple carboys?  
-David

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Date: Fri, 20 Sep 1991 16:40 EDT  
From: HERREN%[middle.cc.middlebury.edu@mitvma.mit.edu](mailto:middle.cc.middlebury.edu@mitvma.mit.edu)  
Subject: wet hops

Bill Thacker's suggestion that we hop growers "harvest all our hops a the same time so we can assume they have similar moisture contents" is a good one (sorry I'm not doing real quotations today--I'm on a public machine without my favorite utilities). Bill, can I expect you next year to help so that you and I and a few dozen other folks can get all my stuff harvested in one day? :-)

Seriously, I don't thing one could assume that ones cones were of a similar moisture content even if harvested the same hour. I noticed that upper cones were moister then lower cones. There was also a certain amount of variation from one plant to the next. I'm not a chemist (or an alchemist for that matter--I dutifully keep detailed records of all the measurements, but I do it backasswards. I trained as a chef for years--I grab the hops and say to myself "Hmm, that's enough." and then I measure them to find out how much I had decided on!), but I also wonder about "breaking the lupulin"s (sp? ) by freezing wet hops as being a good idea. I know when I was young and foolish and was an afficionado of another special plant's flower, that you definitely didn't want to break its lupulins even if frozen. Any of you chemistry/biology guys care to comment?  
-David

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Date: Fri, 20 Sep 1991 16:40:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Request for "Cat's Meow" Recipe Book

Since I do not have access to a Unix machine I am unable to decompress the recipe book "Cat's Meow" from the mthvax.miami.edu archives. Would one of you kind souls out there in electronic beerland please forward me an uncompressed copy? Many thanks in advance.

Mike Ligas  
ligas@sscvax.cis.mcmaster.ca

PS: If anyone else is interested E-mail me directly and I'll forward you a copy as soon as mine arrives.

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Date: Fri, 20 Sep 91 16:39:27 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: Malto-dextrin

Hey all--

I've heard malto-dextrin mentioned as a way to increase body in a light colored beer. I'm not so sure how on earth to approach and use the stuff.

I am an extract brewer -- so anyone with experience on how to use malto-dextrin, and just what it does for you in extract brewing, would you be so kind as to enlighten those of us who are confused?

Thanks,

Danny

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Date: Fri, 20 Sep 91 16:45:44 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Yet more hops questions

I got my rizhomes late in the season, put 'em in anyway, and got four relatively short hop plants. Just the other day I harvested all twenty cones off the Bullion (the only one that produced).

Now I'm thinking that there is a better place to have put the plants. Im not much of a gardener so:  
Do I want to dig them up now and move them?  
Wait till spring? (seems wrong)  
Wait till the end of next season and move rizhomes?  
Or wait till the spring after next and move rizhomes?  
BTW I live in southern Massachussetts for whatever difference that might make.

Meanwhile I've rooted some clippings and they're starting to take off, has anyone grown hops as a house or office plant through the winter? I'm gonna try.

Carl

When I stop learning. Bury me.

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Date: Sat, 21 Sep 91 08:39:36 MDT  
From: abirenbo@isis.cs.du.edu (Aaron Birenboim)  
Subject: priming with honey

>From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
>  
> if instead of priming with the usual 3/4 cup of corn sugar, I want  
>to prime with honey, how much do I use? 3/4 cup?

I primed an x-mas beer with about 1 cup of honey. The carbonation ended up slightly high, but no exploding bottles. A word of warning: the beer tased awfull for about 2 months. In fact i threw some out when i needed botles. big mistake. I now consider it my best brew yet, but when fermenting honey BE PATIENT. It has an awful, vomit like, taste until it has aged a bit. I'd plan on bottle conditioning for at least 2 or 3 months.

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Date: Sat, 21 Sep 91 10:47 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: SNRATIO

To: Homebrew Digest  
Fm: Jack Schmidling

RE: rsd@silk.udev.cdc.com

>I appologize to everyone if this is the fourteenth Jack Schmidling flame that you've waded through today. It is a huge credit to the digest and its subscribers that the SN ratio is consistently so high, and that the contributions so consistently valuable (at least to me).

>In this vein, If you do not wish to be further persuaded that Jack is probably not qualified to produce the video "BREW IT AT HOME", go on to the next article.

Jack says:

I am not sure just what affect flames have on SN ratio but in spite of your attempt to reduce my efforts to an evil conspiracy to extort money from unwitting neophytes, I would like to point out that I am capable of learning as I go and do modify my thinking as I learn. How bout you?

>Jack asks:

>> 1. The amount of surface area exposed to air in the narrow column of falling beer is trivial and steadily shrinking.

>Initially there will be no CO2 and lots of splashing. This initial phase alone will probably damage the beer. Furthermore, The question presumes that air is being transported into the beer only by diffusion into the falling column of beer. This is not, in fact, the case. The falling beer molecules are.....

Jack says:

A very excellent argument which I will take under advisement.

However, yesterday I taped a segment at the Baderbrau brewery (Jackson's favorite American beer) and saw something that seems to blow your whole argument to hell.

Just before the caps go on, a very thin, high pressure stream of sterile water is squirted into the bottle. The result is immediate foaming and frothing, up and out of the bottle. This fills the headspace with CO2 and drives out the air.

>> 2. The CO2 blanket keeps rising to cover more and more of the column making exposure to air, near zero near the end.

>The CO2 blanket is only helping to keep air from diffusing in



through the surface of the beer in the priming bucket. Diffusion is slower than molasses anyway. The problem this solves is not nearly as great a problem as the others you have created.

Jack Says:

You are ignoring the point I made and pursuing your own with vigor. As the beer rises the column gets shorter, blanket or no.

>> 3. If the pros inject oxygen while pitching yeast and homebrewers are supposed to splash it around to oxygenate at pitching time, what harm can a little oxygen do when we want to re-invigorate the fermentation at bottling time?

>This is the question I found most infuriating. It would not be infuriating if asked by a novice home brewer. It's a good question. The problem I have with Jack asking it is that it means he has zero familiarity with the yeast life cycle. This means he has done essentially no reading on the subject of home brewing. He is making this video without trying to understand his subject.

Jack says:

And you are making personal attacks without trying to understand the person you are attacking.

As anyone knows, who HAS read the literature over the years, it is replete with errors, myths and contradictions. I just finished reading Noonan's \$20 tome and find it not only full of hard to find "facts" but just as full of "momilies" as this digest and every other book I have read.

My main objective in "BREW IT AT HOME" is to demonstrate a process that works every time and produces an acceptable beer, at minimum expense in energy and dollars. The secondary objective is to whet the appetite for more advanced procedures and better beer.

What I refuse to do is repeat and perpetuate unproven myths and discussions such as this help me to sort them out.

>Jack has demonstrated that he is making this video without making a good faith effort to understand his subject matter. It seems to me that Jack plans to deceive people into thinking that his video is a useful guide to home brewing. It also seems to me that Jack plans to profit from sales of the video that arise from this deception. In Minnesota, this combination of deception and profit is what constitutes the legal definition of fraud.

>It probably won't matter. I imagine that most reputable homebrew outlets will quickly recognize the amateurishness of Jack's technique and refuse to carry it.

>Sorry for raving.

Jack says:

I left your "raving" in tact, just to make my point. It requires no further comment than to mention that I do not plan on selling it to the choir. The market I am targetting are the masses who never dreamed that decent beer could be made at home.

I am not quite sure of your motivation but I appreciate the opportunity to exchange ideas and squash momilies.

BTW, you remind me a bit of the guy who did a scathing review of "THE ROTTEN WORLD OF FUNGUS", in an obscure little mushroom hunters journal. He took the opportunity to play big time movie critic and played it to the hilt. Most of comments were technically correct, but totally irrelevant to the objective of my film.

Jack

p.s. An experiment occured to me that I will try the next time I prime a batch. I will hold a lighted batch in the priming bucket. If it goes out, I win.

js  
ZZ

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Date: 22 Sep 91 10:40:31

From: Rad Equipment <Rad\_Equipment@rad-mac1.ucsf.EDU>

Subject: Ice Chest Mash/Lauter-tuns

Subject: Ice Chest Mash/Lauter-tuns Time:10:30 AM Date:9/22/91

I recently began mashing in a 48 quart Igloo Legend cooler using the slotted copper pipe method. After the third mash I notice some deformation in the bottom of the chest and some blistering in the corners. I really like the Igloos because they have so many replaceable parts, however if the interior can't stand the heat I guess I'll have to replace it. What are your experiences with such coolers and other brands. What sort of life span should I expect?

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad\_Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Sun, 22 Sep 91 18:16:47 EDT  
From: Paul Dodd <pdodd@tetons.eecs.umich.edu>  
Subject: Avoiding a wort-chiller

I'm a newcomer to brewing, and I just started my second batch last night. My first batch took too long to cool (overnight) so I thought I'd try to get the wort to cool faster this time. I'd like to see what others think of this:

I used 5 1/2 gallons of bottled (in plastic) water for my brew, since Ann Arbor water sucks. What I did was put 1 1/2 gallons into the boiling pot and the other 4 to the back of the fridge, and I cranked the fridge cooling way up. The result was a semi-slushy mix of ice and water. When I added the hot wort and cold water-slush in my fermenter, the resulting temperature was 62 degrees F! Who needs a wort chiller? Any potential problems?

- ---- We are young, wandering the face of the earth,  
Paul Dodd Wondering what are dreams might be worth,  
pdodd@eecs.umich.edu Learning that we're only immortal for a limited time.  
- Rush

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Date: Sun, 22 Sep 91 20:59:52 PDT  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Sex and Beer

While watching the Seahawks lose another game (ah, but those Huskies of Wash!), I was drawn to 2 beer advertisements; by Coors and Old Milwaukee (it doesn't get any better...). The two companies are REALLY pushing the skinny ladies with big busts and come-on faces with a lot of skin in an effort to sell their product.

Yeah, it is nothing new, but somehow I am tired of the notion that if I drink their product good things will happen to me. Good food, good company, good sex, and bad beer. The Silver Bullet sure comes UP nicely at the end and finishes with a nice explosion of apparent pleasure. Hey, I'm not for censure, but sometimes I wonder....

Like, how many skinny homebrewers do you know? Okay, so how many stay that way? Not me.

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End of HOMEBREW Digest #729, 09/23/91  
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Date: Mon, 23 Sep 91 07:26:59 -0500  
From: Steve Seaney <seaney@robios2.me.wisc.edu>  
Subject: Guinness Stout Recipe Wanted

I am looking for a partial-mash recipe of Guinness Stout. Can anyone send me in the right direction? I looked through the archives and only found discussions on Guinness -- no recipes.

Thanks a lot!  
Steve Seaney  
- -- Steven Seaney (seaney@robios.me.wisc.edu)

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Date: Mon, 23 Sep 91 06:05:42 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: large batches

David, I use a food grade "trash" can for most primaries and then go into 3 carboys for secondary, although I have done it all in carboys in the past.

Since the amount of time and effort to make 15 gallons is the same as for 5 of all grain beer, it makes a lot of sense to make the larger size.

/

--Darryl Richman

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Date: Mon, 23 Sep 91 09:40:57 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: large batches

On Fri, 20 Sep 1991 16:13 EDT, HERREN%midd.cc.middlebury.edu@mitvma.mit.edu said:

David> [...] recipes are for batches as large as 15 gallons.  
David> What the heck do you use for primary and secondary for a batch that  
David> big? Is it all done in one vessel or do you use multiple carboys?

I mash in a large, rectangular, Coleman-style cooler (slotted pipe), boil in a topless Bud keg, and ferment in a pair of carboys (typically one 7 gallon, one 5 gallon).

The amount of work/time seems to be only a little more than for a 5 gallon batch, so I think this is a win.

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Date: 23 Sep 91 09:42:00 EDT  
From: Joel (J.N.) Avery <JAVERY@BNR.CA>  
Subject: Priming with honey

>From: abirenbo@isis.cs.du.edu (Aaron Birenboim)  
>Subject: priming with honey  
>  
>>From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
>>  
>> if instead of priming with the usual 3/4 cup of corn sugar, I want  
>>to prime with honey, how much do I use? 3/4 cup?  
>  
> I primed an x-mas beer with about 1 cup of honey. The carbonation  
>ended up slightly high, but no exploding bottles. A word of warning:  
>the beer tased awfull for about 2 months. In fact i threw some  
>out when i needed botles. big mistake. I now consider it  
>my best brew yet, but when fermenting honey BE PATIENT. It  
>has an awful, vomit like, taste until it has aged a bit. I'd  
>plan on bottle conditioning for at least 2 or 3 months.  
>

I've primed every batch with honey (which is only 15, all from malt extract), and have never had this problem. I usually drink my first beer one week after it has been in the bottle (it's still pretty flat, but I can't wait the month that it takes to fully carbonate), and have never noticed a vomit like taste. By the time the month is up, the batch is usually more than half gone.

As for how much honey to use, I only use about four ounces (liquid ounces), as I like my beer with less carbonation than my fellow homebrewers with whom I compete. I find my beer has good carbonation in the mouth, not that much head, and I don't get full (of gas) from drinking it. I can also drink it at basement temperatures this way (I don't always have the foresight to keep enough in the fridge).

Just to me on the safe side, I make sure that I boil the honey with some water for at least 10 or 15 minutes to kill any wild yeast that might be in with the honey.

Joel Avery  
javery@bnr.ca

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Date: Mon, 23 Sep 1991 10:05:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Re: SNRATIO

In HD729 arf@ddswl.mcs.com (Jack Schmidling) replied to a posting in HD728 by rsd@silk.udev.cdc.com (Richard Dale). The following letter is in response to Jack's letter to Richard. In HD729 Jack Says:

> .... I would like to point out that I am capable of learning  
> as I go and do modify my thinking as I learn. ....

It is your receptiveness which makes replying to you, even in contradiction, worthwhile.

> However, yesterday I taped a segment at the Baderbrau brewery (Jackson's favorite American beer) and saw something that seems to blow your whole argument to hell.  
>  
> Just before the caps go on, a very thin, high pressure stream of sterile water is squirted into the bottle. The result is immediate foaming and frothing, up and out of the bottle. This fills the headspace with CO2 and drives out the air.

This is a good lead-in to a discussion of what procedures are undertaken during bottling to minimize oxidation. The beer to be bottled, unlike the beer being racked and primed in Jack's first letter in HD727, is already carbonated. In order to prevent foaming during the bottle filling process the automated bottle filler will flush the bottle with CO2 and then raise the internal CO2 pressure to 25-30 psi. The CO2 line is then shut and the line from the carbonated beer is opened. The beer is under the same pressure at this point as the bottle. A side valve then slowly bleeds off the CO2 from the bottle allowing the beer to enter, displacing the CO2. This filling under a steadily decreasing pressure prevents foaming and has the added benefit of filling the bottle in the absence of oxygen. Once full the bottles are at the stage described above by Jack (with the bottle filler now removed). The sterile water which induces a small release of CO2 which "drives out the air" (containing O2) is itself deoxygenated. The little bit of air surrounding the "high pressure stream of sterile water" is probably carried into the beer by the process described by Richard in HD727 and this is a small caveat.

The time that this stream is in contact with the beer is in the order of tenths of a second and isn't comparable to the stream of beer filling the priming bucket. To be fair Jack, you'd also need to flush your priming vessel with CO2 to draw an analogy since the small space between the meniscus of the beer and the top of the bottle would also contain some CO2 from the filling process.

All this may seem petty but it seems that details need to be discussed to solve an argument which is growing more intense with each issue of HD. The bottle filling process itself is a clear demonstration of the need to reduce oxidation of fermented wort and further dispels the notion that reducing air contact with fermented beer is a "Momily". Oxidation is a real phenomenon and reducing it can only help improve your beer.

Try priming half of your next batch of beer using your usual method and the other half by filling the priming vessel with the draining end of the syphon tube submerged in the beer to reduce turbulence. A month of aging and a taste comparison may provide interesting results. ;- ) (BTW, I did this many moons ago and noticed a difference...I noticed a slight cardboardy taste in my 'oxidized' beer but it was still drinkable). Anyways, experimenting is fun!

> I am not quite sure of your motivation but I appreciate the opportunity to  
> exchange ideas and squash momilies.

I hope we are all motivated by the desire to brew better beer! Although momilies

do exist, avoiding oxidation never was one.

RDWHAHB,  
Mike

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Date: 23 Sep 91 10:46:06  
From: Bob Hettmansperger <Bob\_Hettmansperger.DIVISION\_2733@klondike>  
Subject: Relax

Time:10:19 AM Date: 9/23/91

Subject: Relax

Before I begin:

Please, please, please restrict the flame-fest to direct email. We are AMATEUR brewers here. If you don't like Jack's video, please post TECHNICAL problems with it. If you don't like Jack, either email him or post to alt.flame.

Now, I have a number of items:

1) I just had to junk an entire batch of Canadian Ale. )-: I was suspicious of it all along, because the primary fermentation was late and occurred while my A/C was down. I'm guessing that bacteria managed to get a foothold before the yeasties had a chance to do their duty. My question on this is whether you can tell by tasting the "beer" before you bottle it whether it will be worth bottling.

2) I HATE sanitizing my bottles. Can I run them through the dish-washer before bottling (perhaps with no soap, or with B-Brite) instead of dunking and rinsing by hand?

3) I recently toured the Happy Valley Brewery at Penn State (Good Scotch Ale, but awful "Light" which tasted not unlike the Canadian Ale I pored down the drain). The brewmaster made reference to the Seibul (sp?) brewing school in Chicago (where he went) as well as apprenticing. Anyone have info on the school or how to get into an apprentice position anywhere?

4) Does anyone know of any homebrewing clubs in North/Central Jersey? If not, does anyone have any good ideas on how to start one?

That ought to do it for now...

-Bob Hettmansperger

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Date: Mon, 23 Sep 1991 11:06 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Siphonless brewing and oxidation

>From: Sean Dyer <C03601SD@WUVMD.Wustl.Edu>  
>Subject: If you build a better siphon the world will.....

> I've noticed alot of recent discussion about oxidation of  
>wort/green beer while racking. I am also concerned about this  
>problem but have not yet figured out how to rack my siphon  
>without a substantial amount of bubbling and obvious oxidation  
>I have dealt with this problem by keeping racking to a minimum. That  
>is I ferment only in a primary and rack only at bottling time. I would  
>like to be able to rack my fermented beer to a new vessel and fine it  
>but I can't seem to establish a bubble free siphon when the little cap  
>is attached to my racking tube. The inadequate siphon that I am able  
>to establish is rather slow and therefore increases exposure  
>to infection. I would also like to be able to chill my unpitched  
>wort for about 12 hours and rack it off the precipitated trub.  
>Obviously oxidation would not be a problem but I am hesitant to expose  
>the unpitched/unprotected wort to infection in the racking process.  
>Does anyone have a better solution than siphoning or a better way  
>to siphon?

Oh well, Sean, you asked. It was as a result of all the above concerns that Mike Morrissey and I designed the BrewCap 8 years ago. You drain the yeast away with the BrewCap instead of racking the beer away. It's not a better way to siphon. It's the elimination of post-pitching siphoning altogether. Bottling is more like draining than siphoning the beer into the bottles.

My 2 cents worth on the splashing of post fermented wort:

I deep-sixed the first 3 or 4 batches of beer I kegged because I oxidized the hell out of 'em when I drained them to the keg. Good beer in the fermenter. Bad beer out the tap. I, therefore, take my stand in the camp that says one must be EXTREMELY gentle with the beer when you start moving it around after it's fermented out. Splashing it around may form a CO2 layer above the beer. That still doesn't mean that it hasn't picked up some O2 as it falls through the air. I pour about a pint of boiled water into the bottom of my kegs after injecting them with CO2 and begin the siphon GENTLY with the end of the siphon hose beneath the surface of the water so that the new beer exits the siphon hose into liquid instead of air. This has eliminated my oxidation problems. (BTW, good luck on the video, Jack. As you're finding out, everyone has his opinions when it comes to the BEST way to make beer.) :-)

Cheers ya'll,

Kinney Baughman |Beer is my business and  
baughmankr@conrad.appstate.edu |I'm late for work

-----

Date: Mon, 23 Sep 91 11:23:18 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Benign infection?

Last night I made up a starter of CWE yeast, which I pitched this morning.  
No problem.

I looked at my starter bottle and said to myself, "Hey, there's enough yeast left in there to make another starter if I just add some of my sterile wort to that bottle, I'll have enough to start yet another batch". So I go grab a bottle of sterile wort that I put up a month or two ago and open it.

PFFFFFFFT! It ain't sterile!

It smells kinda like beer and doesn't taste at all bad. It has a medium-strong honey taste which is surprising to me because there's only malt in there, and it was over-carbonated which is no surprise because the entire 'fermentation' happened in a sealed container. There's little evidence of alcohol.

I'm thinking of trying to culture it if there's anything left alive in there.  
Any good way of finding out what I've got?

Carl West

When I stop learning, bury me.

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Date: Mon, 23 Sep 1991 11:35:25 -0400 (EDT)  
From: D\_KRUS@UNHH.UNH.EDU (Daniel L. Krus)  
Subject: Mead yeasts

I'm starting to work up a mead recipe. I figure if I start now it might be ready for consumption by late next summer. I was wondering if there are any suggestions on a good yeast. Since with my beers I no longer use dry yeasts, I was hoping on some suggestions for liquid yeasts. I don't want a still mead and I'm using about 7.5 lbs. of clover honey.

Any suggestions?  
Thanks,  
Dan

```
|*****|
|*****|
| Internet: D_KRUS@unhh.unh.edu | Daniel L. Krus|
| Compuserve: 71601,365 | Parsons Hall |
|-----| Department of Chemistry
|
| "A good word is an easy obligation, but not | U of New Hampshire |
| to speak ill, requires only our | Durham, New Hampshire 03824 |
| silence, which costs us nothing." Tillotson | (603) 862-2521|
|*****|
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Date: Mon, 23 Sep 91 11:15:00 -0400  
From: rsd@silk.udev.cdc.com  
Subject: Flaming in the HBD, an apology, and discussion of a couple of points

This is out of order.

Jack says:

...And you are making personal attacks without trying to understand the person you are attacking.

Agreed.

The tone of my post was generally inappropriate, and the attack at the end was completely out of place in the digest. I appologize.

I agree with you that it is difficult to separate essentially groundless "conventional wisdom" from "science."

Your goal in "BREW IT AT HOME" , "...to demonstrate a process that works every time...", is certainly laudable, and everyone

Just before the caps go on, a very thin, high pressure stream of sterile water is squirted into the bottle. The result is immediate foaming and frothing, up and out of the bottle. This fills the headspace with CO2 and drives out the air.

I am not a chemical engineer.

My knowledge of fluid mechanics is based entirely on a course I took in grad school 15 years ago, so the following is "semi-informed" and hardly authoritative.

If the column of water is moving at high speed, and is thin, the flow will be characterized by a high reynolds number and be what they call "turbulent". This means that the water jet will tend to stir the surrounding air molecules into eddies, rather than establish a nice laminar flow of air molecules into the beer.

If the process you describe takes place in an ordinary atmosphere, It can't help but introduce "some" air into the beer. The amount could be very small. The brewer has surely determined analytically that vastly more air was being eliminated than introduced and adjusted the technique as appropriate. Small refinements like --say-- bathing the jet of water with CO2 could be employed if necessary.

As anyone knows, who HAS read the literature over the years, it is replete with errors, myths and contradictions. I just finished reading Noonan's \$20 tome and find it not only full of hard to find "facts" but just as full of "momilies" as this digest and every other book I have read.

Ironic! Noonan was the book I had in mind. The life cycle of yeast is (I think) well enough understood to not be characterized as a momily. The description in Noonan explains why excess oxygen

at pitching time is not a problem later, and why oxygen introduced at bottling time will not benefit the yeast. Other posts dealt with the mechanics of how oxygen introduced late introduces off flavors.

My impression of Noonan is not so much that it is filled with momilies, as that it is the Readers Digest version of Malting and Brewing Science. Noonan certainly does often make pronouncements, for which he offers little support. I would be interested to hear one or two examples (from Noonan) of what you would consider "momilies."

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Richard  
rsd@silk.udev.cdc.com

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Date: Mon, 23 Sep 91 09:42:50 PDT  
From: Greg Roody - dtn 237-7122 23-Sep-1991 1203 <roody@necsc.enet.dec.com>

**Subject: On Scales, significant digits, and reasonable expectations**

Pardon my manners here, but I have been amused by all the discussion about scales; particularly those folks discussing accuracies as high as 1/100th of a gram. Come on guys, this isn't nuclear chemistry we are talking about.

Well, enough of this flame mongering.

Practically speaking, don't go out and spend money on these high precision scales. Get whatever you can find that will be accurate to 1/4 oz for 1 to six ounces of hops and 1/4 pound for 10 pounds of grain. It's all too easy to spend money on brewing supplies anyway, so spend it wisely.

Why so grossly inaccurate?

Because your ingrediants (and your ultimate analytical tool - people) are so variable themselves, thats why. Hops vary in HBU's from supplier to supplier, and even from plant to plant; and extraction rates depend on your technique and skill. Grains vary likewise in modification level and starch convertability. Even your water supply will vary in analysis from season to season. This variation is over such a wide range, that measuring to 1/100 th (or even +/- 1 gram) gram is a little like buying an oral fever thermometer good to 1/1000th of a degree.

Well, I'm afraid I've offended enough people for one lunch hour (and I didn't even throw in my anology about the type of stereos guys from MIT buy).

/greg (and you can take this with +/- 1/4 oz of salt) %^)>

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Date: Mon, 23 Sep 91 7:36:11 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Kettle Alert!

A month or so ago there was a stimulating discussion in this forum on the use of the commonly-available 33 qt enameled steel canning kettles as boilers. One poster pointed out that the handles really didn't seem up to the task of safely lifting a full kettle. He was right.

Saturday I was mashing my Thanksgiving Scotch Ale in one of these kettles; 12.5 pounds of grain and 18 quarts of water. As I started to lift the kettle from the insulated box I use for mashing temperature control, one of the handles simply came off in my hand! The kettle was only about 3 cm off the floor of the box, so there was no spill -- lucked out again! By sheer coincidence, this was my first batch since an email discussion with Mike McNally had produced a chiller configuration that made it possible to avoid moving the kettle from the start of the boil until after the kettle was empty, so there was no longer a potential for anything worse than a very considerable mess, but still ...

Y'all be careful out there, y'hear?

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Mon, 23 Sep 1991 13:01:54 -0800  
From: krweiss@ucdavis.edu  
Subject: Re: Sex and Beer

Norm Hardy writes:

>Date: Sun, 22 Sep 91 20:59:52 PDT  
>From: polstra!norm@uunet.UU.NET (Norm Hardy)  
>Subject: Sex and Beer  
>  
>While watching the Seahawks lose another game (ah, but those Huskies of  
>Wash!), I was drawn to 2 beer advertisements; by Coors and Old Milwaukee  
>(it  
>doesn't get any better...). The two companies are REALLY pushing the  
>skinny  
>ladies with big busts and come-on faces with a lot of skin in an effort  
>to  
>sell their product.  
>  
>Yeah, it is nothing new, but somehow I am tired of the notion that if I  
>drink their product good things will happen to me. Good food, good  
>company,  
>good sex, and bad beer. The Silver Bullet sure comes UP nicely at the  
>end  
>and finishes with a nice explosion of apparent pleasure. Hey, I'm not  
>for  
>censureship, but sometimes I wonder....  
>

I've been working on the assumption that if I drink any kind of beer  
I'll  
get good food, good company and good sex. And what's more, I like looking  
at "skinny ladies with big busts and come-on faces with a lot of skin."

Oh yeah, and I'm still skinny after 20 years of dedicated consumption of  
both commercial and homebrewed beer. Of course, I don't eat... Don't  
concentrate too well anymore either. What were we talking about??

So relax, Norm. It's possible to enjoy looking at the women on your TV  
without actually purchasing the products for which they shill. You can  
even  
smile about it if ya want to :-)

Ken

Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Mon, 23 Sep 91 13:09:19 -0700  
From: "Cole Steven Franklin Jr." <eapu081@orion.oac.uci.edu>  
Subject: Homebrew buzz

I was wondering if anyone knew what causes the weird "happy hyper" buzz that my friends and I get from drinking homebrew. I know it's not entirely due to alcohol because the effects are different and nearly instantaneous. I read that by using a blow out tube at the beginning of fermentation you will get rid of something that is known to cause "beer headaches" is this the same little something that causes the homebrew buzz.

Relaxing nicely

p.s. Has anyone made banana beer? How did it turn out?

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Date: Mon, 23 Sep 91 13:07:03 PDT  
From: rfozard@slipknot.pyramid.com (Bob Fozard)  
Subject: Lager questions

I've been brewing at home now for about 6 months, and have recently tried my first grain batch, also my first lager. It's the "Vienna" recipe from Winner's Circle. I've been thru Papazian, Miller, and Noonan, and now would like to hear from you folks concerning the following items that seem to be mostly having to do with lager brewing:

- 1) Yeast starter. To avoid shocking the yeast, I would think that the yeast starter should be generated and kept at about the same temperature as you intend on pitching, in this case, about 50F. This would probably mean that you have to plan the brew 3 or 4 days ahead, as the starter would likely be slow to start. I didn't. I had the starter going at room temp., and pitched at 50F. Lag time was about 25-30 hours.  
How do you do it?
- 2) Diacetyl rest. Noonan suggests that it's common to raise the fermentation temperature to 52F just after the krausen has fallen, to aid in diacetyl reduction. This is to go on for a few days, after which you would go back down to 40F or so and continue with a racking/secondary fermentation. It's supposed to allow the lagering period to be significantly reduced. Do any of you have experience with this? I have the Hunter Air-stat controlling the fridge, so it's really no trouble.
- 3) Bottling/Lagering. I believe it's Miller that suggests lagering after bottling. This seems to me to be a better way, in that there are likely to be more yeast in suspension just after fermentation has finished, that will aid in carbonating in the bottle. If I lager at 35-40F for 6 weeks or so in the secondary, it seems there would be quite fewer (and sleepier) yeasts to take care of carbonation once I bottle.

ps. This batch was weeks in the planning, as I was studying and fashioning my equipment. I used a cardboard box and had some friends spray insta-foam into it in a perfect-fit mold around my mash tun (a 5.25 gallon enamel pot) for holding mash temps. Worked like a charm! (insta-foam is the stuff they sometimes use in packaging electronic equipment). For wort-chilling, I made a simple coiled 25' copper tubing unit. Immersed in 2 bags of ice (14 lbs) in a 5 gallon plastic bucket, topped off with cold tap water, it cooled my hot wort down to 70F in less than 10 minutes. No kidding!

Thanks for any info,  
Bob Fozard - rfozard@pyramid.com

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Date: Mon, 23 Sep 91 19:29 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: flames

To: Homebrew Digest  
Fm: Jack Schmidling

Subject: Flaming in the HBD, an apology, and discussion of a couple of points

Just before the caps go on, a very thin, high pressure stream of sterile water is squirted into the bottle. The result is immediate foaming and frothing, up and out of the bottle. This fills the headspace with CO2 and drives out the air.

>If the process you describe takes place in an ordinary atmosphere, It can't help but introduce "some" air into the beer. The amount could be very small. The brewer has surely determined analytically that vastly more air was being eliminated than introduced and adjusted the technique as appropriate. Small refinements like --say-- bathing the jet of water with CO2 could be employed if necessary.

Jack says:

You make an excellent case for the fact that what actually works isn't always theoretically correct (TC?). Just as many "momilies" are right for the wrong reasons, as are just simply wrong and many of them are wrong for the right reasons but work anyway, (most of the time).

Everything I described in that particular Baderbrau process seems to invite disaster according to theory but it is an incredibly simple solution to a very complex problem and it works.

I suspect I can prove with a lighted match in the primer that it is full of CO2 and my aesthetically pleasing video shot is no worse than what Baderbrau is doing.

As anyone knows, who HAS read the literature over the years, it is replete with errors, myths and contradictions. I just finished reading Noonan's \$20 tome and find it not only full of hard to find "facts" but just as full of "momilies" as this digest and every other book I have read.

>Ironic! Noonan was the book I had in mind. The life cycle of yeast

is (I think) well enough understood to not be characterized as a momily. The description in Noonan explains why excess oxygen at pitching time is not a problem later, and why oxygen introduced at bottling time will not benefit the yeast.

>My impression of Noonan is not so much that it is filled with momilies, as that it is the Readers Digest version of Malting and Brewing Science. Noonan certainly does often make pronouncements, for which he offers little support.

Jack says:

My impression is that it is book covering very technical material, written by a person with little technical background. He is simply parroting the words of scientists without really understanding what he/they is/are saying.

Whenever he attempts to ad lib an explanation, he makes little or no sense at all.

> I would be interested to hear one or two examples (from Noonan) of what you would consider "momilies."

I was afraid you were going to ask that but I did highlight a few of the more obvious.

p. 70 Top fermenting yeast strains are only effective at 55 to 70 degs F.

p. 79 ...no pathogenic bacteria can survive in beer.

p. 151 ...it [foam/scum] must be eliminated from the fermenter by skimming.

p. 131 his explanation of the terms hot break and cold break are not only incomprehensible but also leave one wondering how the hell to apply them to the procedures he attempts to describe.

p. 142 He implies that too much water in the fermentation lock can put enough pressure on the beer to ruin it.

p. 159 Secondary fermentation should be conducted... as low as 30 degs F.

p. 202 The beer must be below 50 degs F for the [gelatin] finings to have any effect.

I can't find it at the moment, but somewhere he describes a procedure using the terms hot and cold break as though they were things you walk around with and decant from one test tube to another.

The index sucks and I never found a single word I was interested in, in the glossary.

The book purports to be a handbook for the pro but describes homebrew

process, the equipment for which is only poorly described in the text.

Many of the drawings and sketches either are not captioned or don't make much sense.

The fact that he devoted 33 pages to water and only 9 pages to hops leads one to believe that filling pages was more important than telling readers what they really need to know.

Aside from all that, assuming it is correct, I gleaned enough new information from the book to justify the \$20 I spent on it.

I was particularly delighted in the description of the crystal malting process because it explains why my homemade malt tastes sweet and malty. It also explains why it makes such lousy beer.

To wit... Normal malt is bone dry before kilning. Crystal malt is cured at 155 degs F while still containing 50 moisture. It is essentially, mashed in the husk and requires only a short boil in the wort to extract it.

In summation, I fully expect that "Brew It Home" will have its share of critics and criticisms but it is my intent to make sure they are limited to issues about which rational people can agree to disagree.

jack

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Date: Mon, 23 Sep 91 19:03:40 PDT  
From: Tom Hamilton <tlh@ISI.EDU>  
Subject: Siphon pump

>From the neat little homebrew gizmos file,  
I actually showed and explained this at a Maltose Falcons meeting a  
while back but even my best brewing buddy still sucks on his hose (I  
beg your pardon!) to get a siphon started. At any outboard motor  
(the kind that go on boats) dealer you should be able to purchase for  
\$5-10 a rubber primer bulb that is used to pump gas from a remote fuel  
tank to prime the carb. The bulb has two barbed ends which fit  
perfectly into 3/8" plastic hose which is typically the size used for  
bottling and racking. It even has a little arrow in the rubber that  
shows the direction of flow. Inside the bulb is a check valve that  
will keep your wort/beer from running backwards while you position the  
hose into whatever you are filling. Also helpfull is one of those  
plastic pinch thingies that will keep the hose primed while you set up  
the sterilized bottles that you just kicked over while looking for  
your beer. Usually two pumps of the bulb will fill about 5' of 3/8  
hose and if you do get over zealous and pump a little wort through the  
bulb, just rinse it by pumping through some tap water or the beer will  
stick the check valve open as it dries. I got mine at an Evinrude  
dealer 2 years ago and it has survived numerous abuses and  
sterilizations (back when I used to bleach EVERYTHING). Try it you'll  
like it!

PS. Bill Thacker asks about 58 million pounds of hops in a 5 gallon  
batch. It might get you the hopiness of a Liberty Ale but it  
might have a little too much mouth feel :->

TomU of So Cal      Info Sci Inst

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Date: Mon, 23 Sep 91 22:17:17 -0600  
From: oopwk%msu.dnet@terra.oscs.montana.edu (Warren R. Kiefer)  
Subject: 24 hour fermentation ??

Howdy,

And how are we all doing today ??

I have a question about repitching yeast slurry, I fermented a batch of porter with the liquid British ale yeast, then made up a batch of my annual Christmas cheer ( actually this is the first year :'). The ingredient list is something like this :

- 7lbs. malted barley
- 1 lb. crystal malt
- 1 lb honey
- 4 orange rinds
- 1 lemon rind
- 3 cinnamon sticks
- 1/2 tsp cardamom
- 1/2 tsp cloves
- 12 oz. huckleberries

Soooo, after dumping the slurry from the porter batch into this surprisingly great smelling mess around 6:00pm that night, I went onto other things and checked the batch around 11:00am the next day. There was only about 1 bubble every 30 seconds out of the airlock. The next time I checked was somewhere around 6:00pm that night and the airlock wasn't gurgling at all. I could make out the ring from the krausen about 1 to 1 1/2 inches above the beer in the fermenter. I used a plastic 7 gallon fermenter for this batch since I was afraid the huckleberries may clog my usual blow-off tube set up on the 5 gallon carboy. To sum up what I'm wondering is if anyone has had a 24 hour fermentation when repitching yeast slurry from a previous batch, there was a significant amount of slurry from the bottom of the porter primary fermenter. I have heard that honey is notoriously slow to ferment, so I was kind of shocked to say the least. The temp. has been steady at 65 F so I don't think that's the problem. Anyone have any ideas ???

Thanks to all for the info on all-grain brewing and the procedures for using liquid yeasties. My first 5 all-grain batches have turned out really great. So many thanks to the contributors and also to Rob for doing such an excellent job !!!!!!!!!!!!!

I think a homebrew is now in order --- cheers to all !!!

Warren R. Kiefer

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Date: Tue, 24 Sep 1991 17:43:41 NZST  
From: ANDY HILL <violator@matai.vuw.ac.nz>  
Subject: Ta very much....!!!!

hiya,

just like to say ta for everyone who answered my plea for help with regards to converting the archive files. it was so simple, just by using the 'decompress' command - i kicked myself...!

thanx again

Andy

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End of HOMEBREW Digest #730, 09/24/91

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Date: Tue, 24 Sep 1991 04:00:55 -0400  
From: "N. Zentena" <zen@utcs.utoronto.ca>  
Subject: Zymurgy Fall 91?

Hi,  
Has anybody in the general Toronto area gotten thier copy?  
Is the Post office holding it for ransom? Does Customs think they illegal  
matter  
Where is my copy??? -(  
Nick

---

Date: Tue, 24 Sep 1991 04:48:01 -0400  
From: "N. Zentena" <zen@utcs.utoronto.ca>  
Subject: large fermentors

Hi,

I use various glass wine jugs[for the those who have to know they are called damigian(sp?)] They come is sizes ranging from 10litres to at least 60litres. Plus they are much easier to carry then carboys and at least in Toronto much cheaper by the litre. 54litre units are selling for about \$25cdn. 25litre units for less then \$20.

Nick

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Date: Tue, 24 Sep 1991 7:30:53 -0400 (EDT)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Science or Art/ A rhetorical question.

I have been homebrewing off and on for 25 years and I came to it through cooking, rather than science. However I do have a degree in Biology so I do have a scientific understanding of the process of fermentation.

Since I cook (both professionally and as a teacher) I find I get better results by brewing in a primarily intuitive (i.e. cooking) mode. I do use a thermometer and a hydrometer and adhere to the germ theory of disease, so I am not New-Aging the yeast daemons or sacrificing to the Godette o' Hops.

I see an awful lot of empirical brewers on this list and one of my questions is:

Did you cook before you began brewing?  
and if so,  
Do you always need to follow a recipe?

.....  
I only follow recipes if i am trying to brew a style I have never tried to brwe before.

Ted (Tsamsel@Usgsresv.bit)

~~~~~  
"Empty bottles of beer on the floor,
There wont be any more,
Cos they closed up the store.
We'll get together another time here,
With more of that Shiner beer"

SHINER BEER SONG John Clay 1970 (approx)

Date: Tue, 24 Sep 91 07:55:43 -0400
From: astre@halfog.asrc.albany.edu (A.S.T.R.E.)
Subject: Guinness Stout Recipe

Steve,

I was looking for the same not long ago. I just made a batch which is a variation on

Toad Spit Stout from TCJOHB. It looks real good. It has about a week to go

before I can try it. Here it is. 1 can John Bull Dark Hopped Extract.

3 lb M&F extra dark DME. 1/2 lb crystal malt. 1/2 lb roasted barley. 1/2

lb choc. malt. 1 1/2 oz Bullion hops boil. 1/2 oz Kent Golding Finish.

Cracked grain and brought to 170 F. Removed grain. Added malt,DME

brought to

a boil. added hops at 15 minutes and at 58 minutes. total boil 60 minutes.

Pitched with Wyeast Irish ALe Yeast. Almost blew the top off the primary.

OG = 1.052 FG = 1.013.

Several people mentioned on CIS that Guinness adds some sour wort back in at bottling so that as a homebrewer it will be real hard to get that real Guinness twang. Good Luck.

Date: Tue, 24 Sep 1991 8:25:49 EDT
From: CHOLM@HUBIO2.HARVARD.EDU (HOLM LAB, HARVARD UNIVERSITY)
Subject: RE: Homebrew Digest #730 (September 24, 1991)

I was pleased recently to see a posting asking for good Christmas beer recipes; I have been considering doing one myself. The response, though, has been less than staggering. Two recipes have appeared, and while each looks interesting, neither author had tried the beer yet! So, I'm asking again:

Anyone got any good christmas beers that they've brewed AND tasted? And thanks to those who have responded already. It's not that I don't trust you, I'm just looking for a (relatively) sure thing.

Has anyone done any cider fermentation? I've done the standard thing of taking a gallon of preservative free cider and allowing it to ferment, but that's sort of dicey since all sorts of things are in there. I was planning on doing a 5 gallon batch this year, boiling the cider first and then pitching a good beer yeast, doing a proper primary and secondary fermentation, and then priming and bottling. Anyone else tried anything similar? Thanks.

Dave Rose
CHOLM@HUBIO2.HARVARD.EDU

Date: Tue, 24 Sep 1991 10:09:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Attention Rick Larson

Rick:

I have tried sending you the Cat's Meow and other mail as per your request but it keeps getting spooled back to me!? I have tried the following addresses without success:

melkor!beren!rick@uunet.UU.NET and larsen@adc.com

Any suggestions?

Mike
ligas@sscvax.cis.mcmaster.ca

PS: Sorry HDers, but this is the only way I can get this message to Rick.

Date: Tue, 24 Sep 1991 10:23:55 -0400 (EDT)
From: R_GELINAS@UNHH.UNH.EDU (Russ Gelinias)
Subject: stuff

Well, I want to change my opinion of the Commonwealth Brewery in Boston. The last time I was there, I was not thrilled. This time, I was very pleased. I actually only had time for a pint of amber, but it was fresh, clean, crisp, malty and hoppy. Sound good? It was. And "pulled" rather than poured, which gave it a nice creamy head.

Unfortunately, that experience contrasted with the one I had at the Cambridge Brewery, which *was* my brewpub of choice. There I had an insipid amber, and a just good Scotch ale. Dissappointing. But they were catering a wedding at the time, so maybe the brewing cycle had gotten disrupted in the planning for the wedding.

Now on to more important things. Can someone tell me more about Corsendonk Monk's Ale? It's from Belgium, and is a Flander's Brown, I believe. It had a mild sour tang to it. It is bottle conditioned, and has a good slab of yeast on the bottom. Any worth in culturing the dregs?

I want to make some cuttings on my hops, to send to a friend, and to start another plant (in a sunnier place). How big a piece should I cut, and where should I cut?

Russ Gelinias
OPAL/ESP
UNH

Date: Tue, 24 Sep 1991 11:07 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: Juniper and spruce

Greetings,

As long as there's been talk of spices in beer I have a few questions. Has anyone out there ever used juniper berries in beer? I've seen a lot of juniper trees around here with lots of wonderfully fragrant berries on them.

Could I just pick some in the wild and put them in at the end of the boil?

How much should I use? Any idea when the berries should be picked?

Also, I tasted a spruce beer recently and it was great. I think that it was made with spruce essence. I heard that it could be made with new growth

of a spruce tree. Has anyone tried this? Again, is it just tossed in toward

the end of the boil? Will any old spruce tree do?

Thanks,

Joe

Bitnet: GERMANI@YALEVMS

Decnet: 44421::GERMANI

%%%

"Fermentation may have been a greater discovery than fire."

--David Rains Wallace

%%%

Date: Tue, 24 Sep 91 9:14:01 MDT
From: Tim Carlson <timc@hpfctjc.fc.hp.com>
Subject: hydrometer usage

O.K., so you talked about whether or not a person should use a hydrometer, but you never said HOW a person should use one...

My first batch of homebrew is merrily bubbling away in my basement...

After having read this digest for several months (during a very busy summer), I decided that its about time for me to brew some beer. I bought a homebrew kit at my local brew shop, but instead of the 1 can of extract and x amount of sugar, I got 2 cans of extract (Geordie Bitter) and I got some whole hops (i.e., not pelletized) for "finishing". Anyway, the kit included only a large plastic bucket and no carboy, so I went to a local grocery that sells 5 gal glass carbouys of "Artesian spring water" for ~\$4 plus a \$6 deposit.

So, I went home and dumped ~2 gal of the bottled water into my recently purchased 16 qt SS pot that I bought at Target for \$17 (its very thin SS)

As the water was heating on the stove, I dumped out about ~.5 gal of the remaining water in the carbouy, so that I had room for the 2 cans of extract.

After boiling the 2 gal of water + 2 cans of extract for ~15 min, I put my

.5 oz of hops (in a hops bag) in for another minute or so. Meanwhile, I took a clean (but not sterilized of all life forms) glass of warm water, and dumped in the 2 packets of dry (boo, hiss!!) yeast in to "activate".

After my boil was done, I cooled the pot of hot wort in my kitchen sink, and dumped it into the carbouy for a total volume of almost 5 gal. Finally, I pitched in my "activated" yeast, and affixed a stopper with a "blowoff" tube and swirled the whole thing around on my way down to the basement.

I started it on Sun pm, and Mon am it was bubbling away; tonite I will replace the blowoff tube with the fermentation lock. But, I never did measure the SG...

I never had the whole thing together until it was in the carbouy, so how was

I supposed to get a "sample" to measure...siphon, but how...I don't know if I

want to "suck on the hose"...and if I want to measure the SG to see when its

ready to bottle, how do I avoid the "sucking" problem (sorry).

Not worried,

Tim Carlson
Hewlett Packard
Fort Collins, CO

timc@hpftjc.fc.hp.com

Date: Tue, 24 Sep 1991 11:15 EST
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu
Subject: plastics (again?)

Greetings,

Does anyone know just what "food grade" plastic really means? I have a 5 gal. Nalgene container with a spigot near the bottom. It would be ideal to rack to before bottling. It is made out of LDPE (low density polyethylene, I think). Is this compatable with beer? I've seen some "food grade" plastic containers that are HDPE (high density ...) but none so far labeled LDPE. Does anyone out there know anything about this?

Thanks,

Joe

Bitnet: GERMANI@YALEVMS
Decnet: 44421::GERMANI

%%%

"Fermentation may have been a greater discovery than fire."
--David Rains Wallace

%%%

Date: Tuesday, 24 September 1991 9:55am ET
From: joshua.grosse@amail.amdahl.com
Subject: re: questions from Bob

In HBD 730 (9/24), Bob Hettmansperger wrote:

>1) I just had to junk an entire batch of Canadian Ale.)-: I was
>suspicious of
>it all along, because the primary fermentation was late and occurred
>while my
>A/C was down. I'm guessing that bacteria managed to get a foothold
>before the
>yeasties had a chance to do their duty. My question on this is whether
>you can
>tell by tasting the "beer" before you bottle it whether it will be worth
>bottling.

Yes. At least, what I do when I'm concerned is: draw a sample with a
wine thief, cool it or warm it to 60 F, measure its gravity, then drink
the sample. I always adjust the sample to 60 F because I find that its
easier than doing math to adjust the gravity measurement. I find that
if the wort tastes sweet, it isn't done, and that if it tastes flat and
dry, its probably done. My testing equipment includes thermomter,
hydrometer, iodine, and my mouth. I'm always looking for a bad taste
that would indicate infection. Since I switched from open to closed
fermentation, I've not had a problem, but I always want to check.

>2) I HATE sanitizing my bottles. Can I run them through the dish-
washer before
>bottling (perhaps with no soap, or with B-Brite) instead of dunking and
rinsing
>by hand?

I do. I clean them first. My dishwasher doesn't get the insides of the
bottles clean, but it does get them hot enough to sanitize 'em. I use
no detergent or sanitizer; instead I just run the dishwasher making sure
the heater is turned on to get the water above 170 F.

Josh Grosse jdg00@amail.amdahl.com
Amdahl Corp. 313-358-4440
Southfield, Michigan

Date: Tue, 24 Sep 91 08:08 PDT
From: alm@brewery.intel.com (Al Marshall)
Subject: re: questions from Bob
To: homebrew@hpfcmi.fc.hp.com
Subject: Noonan, Chloride, and USP Grade Chemicals

Ohhhh boy, don't get me started about G. Noonan's "Lager Beer".
But since I'm starting to get interested in brewing lighter beers,
a question about something Noonan says:

In TCJOHB, Papazian states that wheat malt is weak in diastatic
enzymes and must be mashed in conjunction with barley malt
of great diastatic power. I have seen this opinion stated elsewhere
I think; Gary Bauer's article in the Zymurgy All-Grain Issue comes
to mind.

I am aware of some dissenting opinions and (I think) some counter
examples:

Miller, Fix and Foster in their books on Continental
Pilsener, Brewing Science and Pale Ale respectively state that
wheat malt has plenty of enzymes (Miller and Foster say this in
text, Fix shows the DP of Wheat Malt in a table).

The Widmer Brewing Company of Portland Oregon mashes Briess wheat malt
and Klages 2-row pale in a 50/50 ratio without any diastatic crutches
that I am aware of. Anchor uses an even higher ratio of wheat/barley
according to their outstanding tour-guide and only has problems
with the runoff, not the mashing.

I have only mashed tiny amounts and ratios
of wheat/barley up to now; and so am without direct experience.

Are Papazian and Bauer completely wrong? Do I understand the problem?

=====
|
R. Al Marshall | Insert clever aphorism here.
Intel Corporation |
alm@brewery.intel.com |
|
=====

Date: Tue, 24 Sep 91 08:21 PDT
From: alm@brewery.intel.com (Al Marshall)
Subject: re: questions from Bob
To: homebrew@hpfcmi.fc.hp.com
Subject: Chloride ions & USP; First posting was botched

Sorry about the last botched posting (old mail text inserted by mistake).

Now, the REAL questions:

1. Noonan in "Lager Beer" makes an offhand remark about Chloride levels > 100 mg/l being inappropriate for a "light" beer. (He then says that up to 350 mg/l is acceptable above 1047, which makes it sound like the rules suddenly change at that exact gravity; I'm sure this is not literally true nor his intent).

When using CaCl₂ or NaCl, what have folks discovered about acceptable levels of Chloride in mg/l for lagers around 1045 OG?

2. By my calculations, adding enough Calcium Chloride to achieve 100 mg/l Ca also gives 170 mg/l Chloride. Does this seem right?

3. I'd like to get some CaCl₂*2H₂O from a local lab supply to experiment with mash conditioning. Is USP the right grade for this purpose?

=====
|
R. Al Marshall | Insert clever aphorism here.
Intel Corporation |
alm@brewery.intel.com |
|
=====

Date: Tue, 24 Sep 91 09:33:34 -0600
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)
Subject: Banana beer

Cole,

Are you kidding?

I've got over a case of banana bock you can have for the shipping. I made it without any bananas. It was a partial mash from Miller's recipe made with Munich Lager yeast (Wyeast). The primary and secondary fermentations were conducted in my basement at a reasonable temp. The beer tasted very promising at bottling. I moved the day after bottling to a house without a basement, so the bottle conditioning was done in a garage which was considerably warmer than optimal for a lager. The net result: a strong odor and flavor of banana... undrinkable.

Interestingly enough, I bought a bottle of Paulaner Salvator this weekend and noticed a little of that same banana ester in that brew. Maybe a little of that is to style, but I don't like it. I find the Spaten Optimator to be cleaner and more enjoyable.
Don McDaniel

Date: 24 Sep 91 09:46:55 EDT (Tue)
From: GC Woods <gcw@garage.att.com>
Subject: NJ Homebrew Clubs

>From: Bob Hettmansperger <Bob_Hettmansperger.DIVISION_2733@klondike>
>4) Does anyone know of any homebrewing clubs in North/Central Jersey? If
not,
>does anyone have any good ideas on how to start one?

Here is a list of the homebrew clubs in NJ.

Mid-Atlantic Sudsers & Hoppers (MASH)
Ed Busch 908-359-3235
This is the club I belong to - we meet the 2nd saturday every other
month (next Nov 9). Meetings held in different homes from Clifton -
Hillsboro. Ed is on the Zymurgy board of advisors and is also involved
with getting homebrewing legalized in NJ.

South Jersey Fermenters
Mark Scelza 609-499-0952
Meet around Florence

The Yeastie Boys
Joe Sabin 609-737-1085
Meet around Pennington

Warthogs
Don't have a name/number right now
Meet at the "Front Porch" - I believe it's off route 23 north of 80

Geoff Woods
gcw@garage.att.com

Date: Tue, 24 Sep 91 08:25 MDT
From: drutx!homer@att.att.com
Subject: Competition listings in Zymurgy

>From: synchro!chuck@uunet.UU.NET
>I have heard from reliable sources that Zymurgy is refusing to
>list HWBTA sanctioned competitions. The only reason the Dixie
>Cup is listed is because they bought an ad in Zymurgy.

Zymurgy will list HWBTA sanctioned competitions. There has been
a communication problem getting the information from the HWBTA
in time for the Zymurgy Calendar. That is being worked on.

The Dixie Cup is sanctioned by both the AHA and HWBTA.

Jim Homer
att!drutx!homer

Date: Tue, 24 Sep 91 13:25:06 EDT
From: Jack Sinclair <jsinclair@descartes.waterloo.edu>
Subject: Brew kit

I noticed in a store the other day a small brew kit that consisted of a little keg (holds 28 beer), a CO2 cartridge, a tap, and a few other gizmos.

This kit claimed that all one had to do is put the ingredients in, stir, wait 7 to 10 days, and then pour yourself a beer! Talk about convenience.

Question: has anyone had any experience with this setup? Is it as good as it sounds? What about replacement CO2 cartridges?

Jack

--
jsinclair@descartes.waterloo.edu
Home of the Bushveld.

Date:Tue, 24 Sep 91 13:38:17 EDT
From: Jeanne Sova (ASQNC-TABSM 5320) <jsova@APG-EMH5.APG.ARMY.MIL>
Subject: Re: Homebrew Digest #727 (September 19, 1991)

In response to Ken Weiss' response to Norm Hardy, sorry guy, but I'm VERY tired of seeing "skinny ladies with big busts and come-on faces with a lot of skin." Beer commercials have always been very sexist, and one sidedly so (if that's a word). Not very appealing to us females, although the idea of good food, good company and good sex is.

And in response to Su Misra's comment:

"Yeah, like any of those babes in the Miller commercials would actually be caught dead drinking beer...Seltzer water is more their thing, methinks"

I don't know what kind of babes you find, but I can tell you my babe friends and I would much prefer an ice cold brew over Seltzer water, in a heart beat.

jeanne
Beer is good food.

Date: Tue, 24 Sep 91 10:56:58 PDT
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)
Subject: Beer Fests

Well it's beer fest time again. This weekend (Sept 28-29) is the California Small Brewer's Festival. It's held in Mountain View in the lot behind the Tied House (954 Villa St.). I went last year and would recommend it to anyone. It's a good opportunity to sample beers from around the state and talk to the brewers as well.

The following weekend (Oct 4-5) is the Great American Beer Festival in Denver. This year, I am fortunate enough to be able to attend.

Are there other HBD'ers out there who will be going to one or both of these?? It's always a surprise to actually meet the faces behind the bits. Any takers??

CR

Date: 24 Sep 91 14:02:09 EDT
From: Jeff Frane <70670.2067@compuserve.com>
Subject: Comments in General

On the subject of oxidation and momilies, etc. and on and on, I would weigh in heavily in support of Mike Ligas' comments in HD730: his explanation of the difference between bottling carbonated and un-carbonated beer is the central point. It's also not even faintly clear to me why anyone would *want* to let their beer fall several feet through the air when placing the end of the syphon hose under the level of liquid is so simple--except as a visual device for a video. Not enough reason, IMHO, to take the very real risk of oxydizing beer. Has Jack Schmidling never tasted oxydized beer? If that's the case, I would be happy to let him join us in judging homebrew at the Oregon State Fair next May; I'm sure we'll find him some good--well, bad--examples.

On sterilizing bottles, in response to Bob Hettmansperger:

>I HATE sanitizing my bottles.

Amen. I have found the simplest and most effective way to deal with this nagging problem (on advice from WYeast's Dave Logsdon). I put my clean bottles in an oven, turn the temp to 350^ and leave them for 1-1/2 hours, turn off the oven and let them cool down to be filled. This can be done the night before bottling, or if I want to do it well ahead of time, I put little foil caps on each bottle before sterilizing, then put them back in their cases (with the caps intact) until I'm ready to bottle. No problem! This has made the whole concept of bottling *much* more palatable.

The school in question, is the Siebel Institute, which seems to specialize in training people already in the brewing business for advancement in their trade. Other than the brewing program at UC Davis, I believe this is the only brewing school in the US. Here in Oregon, it seems that most of the brewers got their start working as flunkies for other brewers. Teri Fahrendorf at Steelhead Brewing in Eugene and Jamie Emmerson at Hood River graduated from Siebel. The founding brewer at BridgePort, Karl Ockert, graduated from the Davis program. Most of the first generation microbrewers were just very brave homebrewers who might have taken a short course from UC Davis. I think the only way to get on

as an "apprentice" is to be lucky enough to take a low-paying job as a brewer's assistant and slowly work your way up--or get some real breaks.

On scales, and accuracy, in response to Greg Roody:

>accuracies as high as 1/100th of a gram.

Yup, pretty silly, given the raw materials. I use a shotgun loading scale calibrated in grams (no, I don't know why it is, but my dad purchased it from a scientific supply company many years ago, maybe that's why), for measuring pelletized hops. *Primarily,* though, I borrowed it from the old man to use in weighing out gypsum and such for water additions.

On Greg Noonan's book:

I have heard the book retitled elsewhere as "Everything You Know Is Wrong", which pretty much sums up my attitude toward it. I found the writing turgid and the methodology questionable. According to Noonan, as I recall, a normal brewing day would run to about 18 hours and the next six months would be taken up drawing samples for specific gravity. At one point, we calculated the end result would be about 1 bottle of very good lager after all your work and time.

To Warren Kiefer:

What makes you think you got 24 hour fermentation? From what I read, your fermentation pooped out after a pretty vigorous start. Did you aerate the wort really thoroughly? It's not too late to agitate things and try to stir up some action.

+++++
===Yeast Washing for the Homebrewer===

The following notes were taken from a demonstration given to the Oregon Brew Crew by Dave Logsdon of WYeast Labs, on September 12th. According to Dave, it was important for healthy yeast to be washed free of trub and hop residue so that it could be stored for future use. Dave said that the problem with simply storing the mixed contents from a carboy after fermentation was that the unwanted particulates would suffocate the yeast over a period of time. Most breweries, Dave stressed, use an acid wash; the sterile water wash is much more practical for homebrewers.

Objective: To recover yeast from a finished batch of beer for repitching or storage for future brewing.

Materials: One primary fermenter after beer has been siphoned off or otherwise

removed.

Three sanitized 1-quart Mason jars with lids, half full of sterile or boiled water. They should be cooled down, then chilled to refrigerator temperature (ca. 38°F).

Procedures:

- 1) Sanitize the opening of the carboy (flame or wipe with chlorine or alcohol)
- 2) Pour the water from one of the quart jars into the carboy. Swirl the water to agitate the yeast, hop residue and trub from the bottom.
- 3) Pour contents from the carboy back into the empty jar and replace the cover.
- 4) Agitate the jar to allow separation of the components. Continue to agitate periodically until obvious separation is noticeable.
- 5) While the viable yeast remains in suspension, pour off this portion into the second jar. Be careful to leave as much of the hops and trub behind as possible.
- 6) Agitate the second container to again get as much separation of yeast from particulate matter as possible. Allow contents to rest (about 1/2 hour to 1 hour) then pour off any excess water--and floating hop particles--from the surface.
- 7) Pour off yeast fraction which suspends above the particulate into the third container.* Store this container up to 1 month refrigerated. Pour off liquid and add wort 2 days before brewing or repitch into a new brew straight away.

*It should be noted that in the actual demonstration, Dave eliminated the final step; the yeast in the second jar was essentially clean at this stage and seemingly fine for storage.

Date: Tue, 24 Sep 91 14:56:33 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: Mail order grain...

What experiences have other people had in securing a source for cheap, quality malt?

In my experience, there are 2 stores nearby, here in Chicago. One has good quality grain, if you're willing to pay \$1.25/lb, with no volume discount. The other has moderate prices, a volume discount, and bugs in the grain...

So, I tried a couple mail-order places. The Malt House in Indiana sent me 25lbs. of 2-row for \$17, but shipped it in a brown-paper grocery bag, sealed with masking tape. It was not completely dry, developed mold, and had some dormant (and some not-so-dormant) bugs that looked curiously like malted grain, except for the fact that barley doesn't have six legs. The last place I ordered from was The Malt Shop/Kettle Moraine Vineyards, in Wisconsin. except for Rye malt, everything they had for sale was under \$1/lb, and they have a volume discount. They also shipped it in thick, sealed, plastic bags of small size - definite plus...

Does anyone have a good source for grain in the midwest (i'd like to stay in UPS zone 2 to reduce shipping cost)??? Otherwise, it seems like the Malt Shop is the way to go...

- - -
Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Tue, 24 Sep 91 15:01:54 CDT
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)
Subject: The Zen of Crushing Grain...

After two unsuccessful sparging operations, I came to the conclusion that I was grinding the grain too fine with m- m- m- m- my Corona. I have to put 10 washers on each side bolt in order to have the adjusting screw have any effect whatsoever. Could someone give me a detailed description of what crushed grain should be like? (I find Miller's description lacking). What would be the optimum in crushed grain - husked removed but intact, and kernal split into two even pieces???

- - -
Kurt Swanson, Dept. of Electrical Engineering and Computer Science,
Northwestern University. kswanson@casbah.acns.nwu.edu

Date: Tue, 24 Sep 91 13:01:11 PDT
From: florianb@chip.cna.tek.com
Subject: sex, beer, and TV

Norm Hardy reviews some recent TV commercials:

>good sex, and bad beer. The Silver Bullet sure comes UP nicely at the
end
>and finishes with a nice explosion of apparent pleasure. Hey, I'm not
for
>censureship, but sometimes I wonder....
>
>Like, how many skinny homebrewers do you know? Okay, so how many stay
that
>way? Not me.

This is the common trouble with TV anyway. Using women's bodies to sell
products is everywhere on TV. I believe this is a form of rape and is
part of the basis for why there is so much violent crime against women
in this country. Fortunately, I live in a part of the country where I
can receive only one channel (which wigs in and out). Somehow, I don't
think I'm missing much. I have much more time to spend on family and
home brewing.

Oh, and by the way, if a contest is ever held to award the skinniest
homebrewer, I will win it hands down.

Date: Tue, 24 Sep 91 15:59:15 CDT
From: "Anton E. Skaugset" <skaugset@aries.scs.uiuc.edu>
Subject: dry hopping

Hello all.

I have a question that I posted to rec.crafts.brewing, and got no reply. Since the weather has gotten cooler in the midwest, I am getting ready to start brewing again. I have taken advantage of the HBD during the hiatus and picked up a lot of helpful tips and techniques (Thanks to one and all).

I am planning on brewing an India Pale Ale, and I want to try dry-hopping in the secondary. There has been lots of discussion lately about hops and dry-hopping technique, and this may be a stupid question, but if you plan on dry hopping, should you use any finishing hops?

Dry hopping supposedly gives you a much more pronounced aromatic hop character, why should I "waste" hops by tossing them into the boil to get aromatics? I'm not referring to bittering hops, which I plan on using as usual.

Thanks in advance,

Anton E. Skaugset
skaugset@aries.scs.uiuc.edu
University of Illinois
Reed '87

Date: Tue, 24 Sep 91 14:49:04 PDT
From: greg@cemax.com (Greg Wageman)
Subject: Point/Counterpoint

rsd@silk.udev.cdc.com (Richard Dale) says, in essence:

Jack, you dunce. Teaching beginners that splashing the beer into the carboy is a Bad Thing. Shame on you!

arf@ddsw1.mcs.com (Jack Schmidling) responds, in essence:

Richard, everyone's a film critic. I like the shot, it's my video and I'll do whatever I like in it, nyah.

I write:

Fine. Could we please let it go at that? OK? Please?

-Greg (cemax!greg@sj.ate.slb.com)

Date: 24 Sep 91 16:43:14 EDT (Tue)
From: GC Woods <gcw@garage.att.com>
Subject: Zip City Brewing - NYC

For the NYC area HBD folks, the "Zip City Brewpub" will be opening in approximately 2 weeks (if all the inspections are passed). The address is 3 West 18th Street (NYC) and phone # is 212-366-6333. Call to be put on mailing list.

Geoff Woods

Date: Tue, 24 Sep 1991 20:56:19 -0400 (EDT)
From: Samuel Patrick Ward <sw20+@andrew.cmu.edu>
Subject: cheers

Until today, I could only read the messages on this b-board and lick my lips, but no more! At approx. 5:40pm this evening, I drank my first bottle of homebrew. At approx 5:50, I drank my second bottle of homebrew. I then ran off to post this message. Anyway, it was all had hoped it would be, and tasty too! It makes me proud to be an active member of the homebrew community, thumbing my nose at commercial beer for ever more. Well I just wanted to say cheers! and Krispenclouten!

By the way, does anyone have a recipe for a beer similar to the belgian brew Palm? Has anyone heard of it at all? I had it there several years ago and was very impressed, and would like to emulate it in my homebrew.

Thanks
Sam

Date: Wed, 25 Sep 91 01:24:31 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: guiness stout recipe

Basically, follow Papazian's recipe for "Dark Sleep Stout", except omit the Crystal Malt and (most importantly) use a very attenuative ale yeast. Throw a bottle of soured beer in the boil (never tried this part - I hate guiness' sourness). The M&F stout kit is a really good starting point, but M&F ale yeast isn't attenuative enough.

bb

End of HOMEBREW Digest #731, 09/25/91

Date: Wed, 25 Sep 91 02:09:03 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: flames

O.K! O.K! would everyone please quit wasting space apologizing for wasting space flaming everybody else, and for wasting space apologizing for apologizing for flaming everybody else, and for wasting space apologizing for apologizing for apologizing...^H^H^H

^C^C^C

shit... reminds me of the Monty Python skit where the policemen come in and arrest everybody for the crime of having the policemen come in and arrest everybody at the end of the skit.

Oh well, I suppose If I don't want to be a hypocrite, I should post something substantial:

Munich Beer:

10 lbs pale alt Malt
5 lbs munich malt
.5 lb dextrin malt
1.5 lb amber crystal malt
1 Oz gypsum
.333 oz burton H2O salts
5.5 g hallertauer 90 min
1.5 oz cascade 60 min
.25 oz cascade 30 min
.25 cascade 15 min
weast munich beer yeast

the sparge stuck, so i got out a big strainer and sparged individual 1 lb strainerfulls of grain. I let the stuff settle, and it cleared up. After the boil, I had 3 gal 1.077 S.G. wort. fermented 2 months, added polyclar, racked and dryhopped with 1/4 oz hallertau pellets two days later, moved to room temp a week later, let sit for a week, and bottled. Finished the last bottle the other night.

You should get twice as much with a good sparge. The wort really needed to to be dry hopped longer - the pellets never really completely dissolved, and kind of filtered themselves out in the siphon.

Serve very cold or very warm.

bb

Date: Wed, 25 Sep 91 02:19:50 CDT
From: bliss@csrd.uiuc.edu (Brian Bliss)
Subject: Munich recipe (cont)

oops!

Primary Fermentation was in the fridge at 40 F.

burp.

bb

Date: Wed, 25 Sep 91 01:48:13 PDT
From: Darryl Okahata <darrylo@hpnmxx.sr.hp.com>
Subject: Re: Homebrew Digest #731 (September 25, 1991)

> From: Jack Sinclair <jsinclai@descartes.waterloo.edu>
> Subject: Brew kit
>
> I noticed in a store the other day a small brew kit that consisted of a
> little keg (holds 28 beer), a CO2 cartridge, a tap, and a few other
gizmos.

A few years ago, someone gave me a beer kit that essentially consisted of a heavily reinforced (nylon mesh) plastic bag containing liquid malt. The bag had a tap spigot and a cap (w/pressure valve) for filling (just add water and the included packet of dry yeast, and, voila, beer in a couple of weeks). There was absolutely no boiling, etc., involved. Just add water and yeast.

After adding the water and yeast, and waiting for a couple of weeks, I tried the beer. While it was "drinkable", it had a pronounced acidic taste, which I believe was caused by a mild bacterial infection. Once you got used to the taste, it wasn't bad, but you had to get used to it (drinking more than one pint at a time certainly helped ;-).

Now, I don't know what instructions come with the brew kit that you've seen. If it comes with instructions on sanitizing the keg, etc., the beer may turn out all right. If it doesn't, you're probably taking a chance.

-- Darryl Okahata
darrylo@sr.hp.com

Date: Tue, 24 Sep 91 21:07 CDT
From: arf@ddswl.mcs.com (Jack Schmidling)
Subject: SNRATIO

To: Homebrew Digest
Fm: Jack Schmidling

Date: Mon, 23 Sep 1991 10:05:00 -0400
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>
Subject: Re: SNRATIO

>The bottle filling process itself is a clear demonstration of the need
to
reduce oxidation of fermented wort and further dispels the notion that
reducing air contact with fermented beer is a "Momily". Oxidation is a
real
phenomenon and reducing it can only help improve your beer.

I am about ready to upgrade it from momily to factoid. The science
seems to
support it as do the anecdotal experiences reported.

>Try priming half of your next batch of beer using your usual method and
the
other half by filling the priming vessel with the draining end of the
syphon
tube submerged in the beer to reduce turbulence.

The outcome of this experiment will qualify it as a candidate for the
Xith
Commandment.

It just so happens that I will be racking a batch today and will conduct
the
experiment. You will be happy to note that I will be taping it with the
syphon under the beer to replace the segment previously shot.

From: BAUGHMANKR@CONRAD.APPSTATE.EDU

>I deep-sixed the first 3 or 4 batches of beer I kegged because I
oxidized
the hell out of 'em

> (BTW, good luck on the video, Jack. As you're finding out, everyone
has
his opinions when it comes to the BEST way to make beer.) :-)

Indeed! As they say, "too many cooks, spoil the broth". However, they
can't
spoil it by talking about it. In this case, talking about it can save
the
broth as long as we know how to apply the momily filter.

jack

Date: Wed, 25 Sep 1991 7:11:44 -0400 (EDT)
From: TSAMSEL@ISDRES.ER.USGS.GOV
Subject: Attenuation/ Wyeast ALT

Pardon my (seeming) ignorance, but what exactly is attenuation re:
yeast?

Also, is the Wyeast Altbier a slow yeast? I have used the London ale
and
the german ale Wyeast and they were quick to finish primary (5-8 days).
I pitched the alt 2 weeks ago and the fermentation lock is still bubbling
away. Since i am going in for surgery Friday and will not be able to lift
a carboy for a week, would the Wyeast Alt be Ok for another 10 days?

Ted

Date: 25 Sep 1991 7:27 EDT
From: dab@pyuxe.cc.bellcore.com (dave ballard)
Subject: garlic beer

Hey now- In TCJHB, Papazian mentions that he knew someone who made a garlic beer, but no specific ingredients were mentioned. Has anyone made a garlic brew? If so, how much garlic did you use and what type of beer did you add it too?

later
dab

=====
dave ballard
dab@pyuxe.cc.bellcore.com

Date: 25 Sep 91 07:50:09 EDT
From: Robin Garr <76702.764@compuserve.com>
Subject: Art or Science?

Ted (Tsamsel@Usgsresv.bit) asks:

> I see an awful lot of empirical brewers on this list and one of my
> questions
> is:
> Did you cook before you began brewing?
> and if so,
> Do you always need to follow a recipe?

~~~~~

Interesting question! I have been an enthusiastic, if non-professional cook for more than 15 years, while my credentials as a scientist are strictly those of an interested amateur.

I hadn't really thought of it this way, but yes, I approached brewing (which I have been doing for about three or four years now) very much as I do cooking: Read a lot and use recipes at first, but thereafter, go by intuition and invent my own recipes, except when I want to duplicate a new style, in which case I always follow a recipe (more or less) for the FIRST batch.

I'll post this question (or an intuitive variation) on the CompuServe Beer Forum to see how an overlapping group of brewers responds.

Robin Garr | "I have enjoyed great health at a great age because  
Associate Sysop | every day since I can remember I have consumed a  
bottle  
CompuServe | of wine except when I have not felt well. Then I have  
Wine/Beer Forum | consumed two bottles." -- A Bishop of Seville  
76702.764@compuserve.com

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Date: Wed, 25 Sep 1991 9:47:02 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: yeast wash, sour beer

Jeff F., A couple of questions about the yeast washing technique: You said to cool the sterile water to 38 degF. Is that for lager yeast \*and\* ale yeast? Seems like it might be a shock to ale yeast sitting at 65 degF to go to 38 that quickly. The other question is why do the viable yeasts go into suspension in the water? Is that just the nature of yeast, they like to swim?

Re. sour beer/Guinness: I've got a "bad" case of brown ale, lactic infected, that I pasteurized to try to save. I've been using it for BBQ sauce, 'cuz it was undrinkable. Well I tasted one the other day, and it was not bad. It wasn't a brown ale by any stretch, but it did have that fuzzy sourness of a lambic! I'm going to put some into the dark depths of my cellar to age for a year or so. \*Another\* interesting experiment. I'll put one into my next batch of stout too. When should I add it, at bottling time?

Russ Gelinias  
OPAL/ESP  
UNH  
(insert acronym here)

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Date: Wed, 25 Sep 91 09:18:38 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: Sex, beer, and non-sexist ads...

Jeanne Sova writes:

> In response to Ken Weiss' response to Norm Hardy, sorry guy, but I'm  
> VERY tired of seeing "skinny ladies with big busts and come-on faces  
with  
> a lot of skin." Beer commercials have always been very sexist, and  
> one sidedly so (if that's a word). Not very appealing to us females,  
> although the idea of good food, good company and good sex is.

How about applauding the good ads out there? What do you all think of  
the new ad for Lite? The one with the TV repairman who says "looks  
like we gotta drain it"? That actor is great....(the tv owner).  
Watching last weekend during the football game, my wife and I decided  
he did a great job of simultaneously portraying a "you've got to be  
kidding" look and a "but, hey, cool if it works" look.

But calling commercials with the swedish bikini team selling beer with  
sex seems a little strong. I think the intent is a little more at  
presenting a very humourous, totally unbelievable situation....  
some people respond to that  
type of humour and some don't (at least I thought it was funny, and  
definitely did not see it as being very sexy (to me)).

What about the commercial with a whole group of people playing  
volleyball on the beach? Both men and women in bathing suits? Is is  
mutually offensive or non-offensive?

But the following from florianb@chip.cna.tek.com:!

> This is the common trouble with TV anyway. Using women's bodies to  
sell  
> products is everywhere on TV. I believe this is a form of rape and is  
> part of the basis for why there is so much violent crime against women  
> in this country.

This is ridiculous. Rape? By definition, a rape victim is not willing  
to perform the act, whatever the "act" is. These women sure don't look  
to be under duress to me, and they take the money for the work. If you  
have to say something criminal is going on, I'd guess you meant to say  
prostitution. Either way, such a statement is wrong.

And....commercials being the reason for violent crime? I don't believe  
commercials, pornography, etc...has anything to do with violent crime.  
The same violent crimes were being committed prior to the existance of  
"dirty pictures". Violent crimes are the result of humans having a  
lack of respect for anything but themselves...plain and simple. Rotten  
people are rotten people, whether they read/watch scantily clad women  
commercials or go to church 7 days a week.

Mike Zentner zentner@ecn.purdue.edu

PS. So as not to feel guilty about not posting anything brewing  
related, don't forget to clean out the inside of your copper tubing:-)

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Date: Wed, 25 Sep 91 09:50:13 EDT  
From: lconrad@wilko.Prime.COM (Laura Conrad)  
Subject: Homebrew Digest #731 (September 25, 1991)

> Also, I tasted a spruce beer recently and it was great. I think that  
> it was made with spruce essence. I heard that it could be made with  
> new growth of a spruce tree. Has anyone tried this? Again, is it  
> just tossed in toward the end of the boil? Will any old spruce tree  
> do?

Yes, I've done this twice. I leave the spruce in for the entire boil,  
and use mostly dark extract in the recipe, and less hops than I would  
if I didn't have the spruce. It seems to matter that the growth be  
new growth; the flavor the time I mixed in some old twigs was more  
aggressively spruce than I really wanted. I don't know anything about  
the taxonomy of spruce trees; both the trees I used seemed to be OK.

Laura

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Date: Wednesday, 25 September 1991 10:25am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: Homebrew-digest address

In HBD #731 (9/25), Al Marshall writes:

>In TCJOHB, Papazian states that wheat malt is weak in diastatic  
>enzymes and must be mashed in conjunction with barley malt  
>of great diastatic power. I have seen this opinion stated elsewhere  
>I think; Gary Bauer's article in the Zymurgy All-Grain Issue comes  
>to mind.

I've got a light wheat lager sitting in a secondary fermenter now. My partial mash recipe for 5 gallons:

- 3.3 lb M&F light extract
- 1 lb Malted wheat
  - 3/4 oz Hallertauer (boiling)
  - 1/4 oz Hallertauer (finishing)
- 2 tsp Gypsum
  - 1/4 tsp Alpha Amylase
- 1 tsp Irish Moss
  - 3/4 cup Dextrose (conditioning)
- Wyeast Pilsner Culture

Mash the wheat with Alpha Amylase at 135 F for 1-3 hours in 1 qt of water. Test with Iodine. Sparge with 3 qt of water and boil before adding the extract to avoid enzymatic changes to the barley malt. Irish Moss for the last 10 minutes of the boil and the finishing hops for the last 2 minutes. Ferment at 40-45 F for 6 weeks to 3 months.

I found that all the starch completed conversion at the end of one hour. I held the mash temp at 130-135 in about 1 quart of water by mashing in a microwave oven with a temperature probe. The dissolved sugars were fairly low. SG was 1.027.

My thinking was that I wanted to extract as much fermentable sugars as possible from the wheat I was using as an adjunct, as the wort is an extremely light one. I made it lightly hopped so that the hopping wouldn't overpower the tanginess of the small amount of wheat. I also lagered to hopefully get a smoother, less estery quality.

You might consider mashing wheat with added enzymes. I did it because I partial-mashed; you might wish to do so because of a high wheat to barley ratio.

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Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Wed, 25 Sep 91 10:49:48 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
**Subject: spelt**

Noticed the mention of spelt (a grain) in HBD 725. Our local food coop has been 'pushing' spelt as an alternative grain. I forget why it's supposed to be better, but for some, just different is sufficient reason to try. Apparently, it's mentioned in the Bible, and is now coming back to some level of popularity. Look around at "alternative" grain suppliers, you may be able to find some locally.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date: Wed, 25 Sep 91 08:17 PDT  
From: alm@brewery.intel.com (Al Marshall)  
Subject: spelt  
To: homebrew@hpfcmi.fc.hp.com  
Subject: Yeast Washing

> Date: 24 Sep 91 14:02:09 EDT  
> From: Jeff Frane <70670.2067@compuserve.com>  
>  
> \*It should be noted that in the actual demonstration, Dave eliminated  
> the final  
> step; the yeast in the second jar was essentially clean at this stage  
and  
> seemingly fine for storage.

Thanks for the yeast washing report.

My subsequent experiment with yeast washing bore out what Jeff says about the 2 jar abbreviation: when doing the wash on a primary that had already had much of the trub (cold break and hot break) removed before pitching, the yeast sediment in the second jar was almost pure white in color. The water in the second bottle after sedimentation was straw colored; I tend to think this is not a problem, the main point being getting rid of trub.

Logsdon's demonstration fermenter had a tremendous amount of trub in the bottom, yet as Jeff says, the second jar looked pretty good.

P.S.: I'm looking forward to the Wyeast pamphlet Jeff and Dave are working on.

=====  
|  
R. Al Marshall | Insert clever aphorism here.  
Intel Corporation |  
alm@brewery.intel.com |  
|  
=====

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Date: Wed, 25 Sep 91 9:14:13 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: banana beer

I have not brewed any myself, but I tasted some at a club meeting. I'm going to try to reproduce the "interview" our Glorious Leader conducted of the perpetrator of this concoction.

Glorious Leader: So this is your banana beer?

Perpetrator: Yep.

GL: So what was your procedure?

P: I made up a medium bodied ale, and threw the bananas into the boil.

GL: Whole bananas?

P: Peels and all.

GL: How much did you use?

P: Fifteen pounds.

GL: Why so much?

P: They were on sale!

The setting was a "Dr. Beer"-like tasting, and this stuff was mouth-puckeringly bad. Horribly astringent, probably from the peels. I can't imagine the starchy fruit adding much besides chill haze to a brew, but if it were mashed along with some malt you might get some fermentables out of it. The banana esters, if present in this glop, were so overpowered they were undetectable.

- --

Marty Albini

---

"Out on the Mira the people are kind; they treat you to homebrew and help you unwind/ and if you come broken they see that you mend, and I wish I was with them again."--Allister MacGilivray

phone : (619) 592-4177

UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya@sdd.hp.com

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA 92127-1899 USA

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Date: Wed, 25 Sep 1991 12:58 EDT  
From: Jeff McGowan <MCGOWAN@esb.com>  
Subject: Re: bimbos in beer ads

It seems that beer companies (silly ones anyway) think that bimbos are the only way to sell beer - I have a friend who works for an ad agency, and he has worked on two beer ads (for different companies) for TV. While going through a preliminary version of the first commercial, which already \*had\* "bimbos" in it, he was told by the company rep "Great, but give them all bigger breasts" (actually the language might have been even \*more\* sexist). The second commercial he did didn't have any women in it at all, just a climber ascending a very famous Washington peak (hint hint as to what beer it is), and when the company rep saw it, he said "Great, but where are the bimbos" (his wording, not mine), so my friend had to add a scene at the end of the commercial which took place on a beach! You would think that maybe they could just concentrate on making good beer (how silly).

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Date: 25 Sep 91 10:07 -0700  
From: John Buchanan <buchanan@cs.ubc.ca>  
Subject: Plastic carboys.

All this talk about plastic has made me nervous. I recently started a batch of blackberry wine and sealed it in a plastic homemade carboy. The body of the carboy is a 20 litre bucket which was used commercialy for pickle transportation. Before you scream about flavor leeching from the previous product let me tell you that I have used this for brewing cider, ale, and stouts, with no off flavors. The wine is fermenting happily but the length of fermentation with some of the recent postings has me a little worried. I will check when I get home to see if I can get a idea of the kind of plastic used. I figured that plastic which was ok to transport vinegar would be ok for fermenting in. Anyways given the current level of flames on this digest I thought I could start another flame war. So I will step to one side put on my asbestos suit and let the fire start.

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Date: Wed, 25 Sep 91 10:08:02 pdt  
From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>  
Subject: RE: spruce

Every sping I make a spruce lager by cutting the new growth off of our blue spruce in our front yard. I add a big sandwich bag worth at the beginning of the boil. I am not sure if that is the best time to add, but the beer gets rave reviews.

Gordon Baldwin  
ELDEC Corp

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Date: Wed, 25 Sep 1991 12:30:07 EDT  
From: FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu>  
Subject: Recipes

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Date: Wed, 25 Sep 91 13:25:29 EDT  
From: Paul Dodd <pdodd@tetons.eecs.umich.edu>  
Subject: taking a sample for hydrometer reading

Tim Carlson wants to know how you get a sample from your fermenter to take a hydrometer reading.

I use a (dedicated) basting bulb, the thing you use to baste turkeys. Sanitize it and then suck out as much as you need from the fermenter, put it into the tube your hydrometer came in and drop the hydrometer in. Take a reading. Taste the brew (or throw it out, but don't put it back in the fermenter!). And keep relaxing.

- ---- We are young, wandering the face of the earth,  
Paul Dodd Wondering what are dreams might be worth,  
pdodd@eecs.umich.edu Learning that we're only immortal for a limited time.  
- Rush

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Date: Wed, 25 Sep 91 19:38:03 MET DST  
From: Hans Lindberg <d7hansl@dtek.chalmers.se>  
Subject: Banana beer, oh no ; Carlsberg emulator wanted.

Let me start by saying that I'm a beginner so don't laugh.  
I read in HD#731 something about banana tasting beer, and that that means the brew has gone wrong. That worries me, because I have my first batch brewing right now, and it's been bubbling off a pleasant smelling banana like scent from about half a day or so after it started bubbling. It's an extract brew, Muntons Traditional Bitter. It said on the can that it should brew at 18 to 21 deg c, but I had a hard time keeping the temp down at first (I overlooked one radiator) but it never was more than 22 degs in the room. From the second day or so the temp has been around 20 deg c. Have I messed it up completely?

Whatever happens with this kit, I have plans or dreams of brewing pilsner from raw material. My all time favourite pilsner (or Lager as most people wrongfully call it, at least in eng talking countries) is Carlsberg Hof. It tastes almost as their export type, but not as good (in my mouth anyway). I know that it isn't an all grain brew but has some corn in it (did I get that right?), that's just about all i know. Has anyone got the recipe of a good Carlsberg emulator? Do you think the brewery would help out with a recipe (not likely I guess) or even a rough description? If you wonder why I'm so keen on brewing the stuff myself, just consider the following: 33cl of real beer (not almost alc free) is at least 10 SEK that is about 1.4 USD or 10 GBP here in Sweden.

Thanx in advance.  
Hans

"Carlsberg, probably the best beer in the world."

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Date: Wed, 25 Sep 91 13:55:12 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: extract double stout recipe

I made this recipe in November or December 1986. I've still got a few bottles, and I took one to the Ann Arbor Brewer's Guild meeting a couple of weeks ago. All who tried it (I poured out \*small\* tastes!) agreed that it was quite good. So I dug it out and am posting it for your amusement/edification/use. I have a "mod.recipes" n/troff source for the recipe (it looks sort of like a Unix man page, but requires special recipe macros for formatting). If you would prefer that form, I can send it to you upon request.

#### Double stout beer

I would not recommend making this as your first beer, but if you are into brewing, and like a strong stout, then give this one a try. Don't be in a hurry to drink it, though, it really benefits from a long aging. I got the original recipe from Peter Lester in rec.food.drink, and formatted it for my local brewfriends. Then I thought that the net at large might enjoy it, too, so here it is with some additional notes from my experience at making it.

#### INGREDIENTS (Makes about 2 cases)

3 U.S. gallons  
water  
2 1/2 oz Bullion hops  
10 lbs dark malt extract  
1 lb black patent malt  
2 lbs crystal malt  
1/2 lb flaked barley  
1/4 lb roasted barley  
1/2 licorice stick (see note below)  
1 tsp ascorbic acid  
1/2 tsp citric acid  
1 tsp Irish moss  
1 1/2 oz Golding hops  
2 tsp yeast nutrient  
3/4 oz ale yeast (three standard packages)

#### PROCEDURE

- (1) Combine water and Bullion hops. Boil for 20 minutes.
- (2) Add dark malt extract. Boil for 20 minutes.
- (3) Add black patent malt through Irish moss. Boil for 5 minutes.
- (4) Remove from heat and add Golding hops. Steep for 5 minutes.
- (5) Cool and add yeast nutrient and ale yeast.
- (6) When fermentation has "stopped", add priming sugar and bottle.

#### NOTES

Lester's initial specific gravity was 1.086 and his final specific gravity was 1.020 (alcohol about 8%). His fermentation time was 11 days (a slow batch).

My batch fermented in about a week (house temperature ranging between 60 and 68). It was barely drinkable after 6 weeks, but delicious after 3 months. It's now been almost 5 years, and the last few bottles are a little faded and mellow but still quite good.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date: Wed, 25 Sep 91 11:15:38 CDT  
From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)  
Subject: Large Glass Jugs

Hi Nick,

Could you please post an address where one could mail order one of the 54 litre + glass jugs? I suspect a number of people would be interested.

Thanks,  
Alan Gerhardt

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Date: Wed, 25 Sep 91 11:14:30 CDT  
From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)  
Subject: Mail Order Malt

In HBD731, Kurt Swanson asks...

What experiences have other people had in securing a source for cheap, quality malt?

In my experience, there are 2 stores nearby, here in Chicago. One has good quality grain, if you're willing to pay \$1.25/lb, with no volume discount. The other has moderate prices, a volume discount, and bugs in the grain...

So, I tried a couple mail-order places. The Malt House in Indiana sent me 25lbs. of 2-row for \$17, but shipped it in a brown-paper grocery bag, sealed with masking tape. It was not completely dry, developed mold, and had some dormant (and some not-so-dormant) bugs that looked curiously like malted grain, except for the fact that barley doesn't have six legs. The last place I ordered from was The Malt Shop/Kettle Moraine Vineyards, in Wisconsin. except for Rye malt, everything they had for sale was under \$1/lb, and they have a volume discount. They also shipped it in thick, sealed, plastic bags of small size - definite plus...

Does anyone have a good source for grain in the midwest (i'd like to stay in UPS zone 2 to reduce shipping cost)??? Otherwise, it seems like the Malt Shop is the way to go...

- ---- here's my experiences....

I have purchased mail-order grain from the Malt House and Stew's Brew so far.

I have had the best results from Stew's Brew, with each batch getting a good extract yield, and with very good clearing. He won't say what kind of malt it is, but it looks and acts like a 6-row variety. It's good quality, and a good price, (\$17.50/32 lbs + shipping) so I'll continue to use it.

The 50# of 2-row Klages I bought from the Malt House came in a brown paper sack, and was clean and bug-free. I immediately removed it from the bag and put it in double plastic bags inside of a large plastic container with a lid, so it has stayed fresh just fine. The extract rates have been OK, but not as consistent as with Stews malt. I try to do about the same mashing procedure each time, but variances are inevitable. The biggest problem I have had is with haze. The beer is slow to clear, and I have found it necessary to use Polyclar to get acceptable clarity. I'm sure by finding the "right" mashing

schedule, the haze can be reduced, but I haven't hit it yet. At \$29/50 lbs + shipping, the price is reasonable.

For what it's worth,  
Alan Gerhardt

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Date: Wed, 25 Sep 1991 13:16:20 EDT  
From: FATHER BARLEYWINE <rransom@bchml1.aclcb.purdue.edu>  
Subject: Recipes, Cooking

Hello Brewnuts!

I've been asked to contribute a recipe to the general fund of human knowledge, so here goes:

Wanking Fresh Deathbrew

(not for the faint of heart)

This is an all-malt brew, and the recipe is designed for a ten gallon batch, which is my standard.

crush:

20 lbs. 2-row brewer's malt\*  
4 lbs. 80 l crystal malt

add crushed malt (I use a relatively fine grind; the grain is de-husked and the kernel broken into roughly square bits, perhaps three or four pieces per kernel) to:

5 gallons water at 135 degrees

stir, add a bit of near boiling water to get about 120 - 125 degree

protein rest.

After thirty minutes of stir-well-every-10-minutes (by the way, I use a pair of 40 quart cooler chests for mashing) add boiling water gradually (usually takes 2 gallons) to raise temperature to 155 degrees. Do this in stages...add a quart or two, stir well, stick in your thermometer, give it 5, read, add, repeat. It takes a while to equilibrate temps in the porridge, and you can easily bring your mash to 170 degrees (a no no) if you add too fast. Let this sit with periodic (I usually figure that when my glass [16 ozs for the precisionists] is empty I need to stir the mash) stirring for a few hours (relax, get shit-faced). The cooler chests hold heat very well, and I never did like messing with iodine.

I sparge in another chest using a piece of anodized aluminum sheet with many little holes punched in it for a sparge filter. The mundane use for this item is as a screen replacement for screen doors...it has 3 - 4 mm holes, and is available at hardware stores. I merely cut and folded the whole sheet and screwed stainless steel screws into the bottom to hold the bottom about 2 inches from the bottom of the chest, stuck it in (being extremely careful about keeping the sides of this contraption right against the sides of the chest to prevent channeling of the sparge water down the sides), and then to use it:

Add enough sparge water (170 - 180 degrees) to cover bottom of sparge filter, carefully scoop in mash to form a nice filter bed, and gradually let the stuff settle, maintaining a slow flow. Another essential part of the sparger is a siphon break. This is a piece of tubing connecting the cooler drain to a T-junction, with one leg of the T open and the other connected to a piece of tubing leading to your boiler. The open leg breaks any siphon effect, and by keeping the T at just below the fluid level in your sparger you maintain just that amount of hydrostatic pressure on your filter bed.

Merely draining your sparger out the drain puts too much pressure on the bed, compacting it and causing a stuck sparge.

I sparge with:

11 gallons water

This allows me to leave most of the bed intact and still suspended in fluid, minimizing the particulates. Run some of the first runnings back into the sparger until you get some filtration effect. Sparge until the wort ain't sweet no more...my most scientific method for insuring good brew. Periodically disturb the top inch or two of the sparge bed...you get more particulates that way, but it prevents some of the worst channeling.

Collect up all that good stuff (I sparge off between 11 and 13 gallons depending on how long I want to drink while boiling) and boil roil troil and trouble (Ah, how Shakespeare would have loved me). About 30 minutes before you finally tire of boiling, add:

5 ozs. Fuggles leaf hop\*\*

Rejoice in the aroma! Offer up a joyous shout to the various and exquisite spirits of brewing and Bacchanalia (sp?). If you're following my directions, you're probably fairly soused by now, so they are smiling upon you.

Turn off the boil. Caper briefly. Add:

2 ozs. Hallertauer leaf hop

Ponder the irony of English and Germans producing hops which meet in splendid harmony. Offer another shout to barbaric war-like tribes peacefully inbibing.

Cover.

Cool.

Slam that wortski onto a fermenting morass, the cake(s) from your last brew, recently stripped of their beery covering. Or be conventional, and use Whitbread Ale from the packet.

Oh yes, the gravity on my last Deathbrew was about 1.063, which I consider on the light side. Very nice red color.

\*I buy all my grain with a consortium of homebrewers from Briess Maltster near Madison, WI. I'll get the address if anyone is interested. We buy in >1000 lb lots, and get the nice price break (my two row was about \$38/100 lb).

\*\*I buy all hops from Freshops, which is somewhere out in CA. I'll get that address too...our last buy was in >10 lb batches, and we paid about \$7 - 9/lb., depending on variety. Actually, I think they're in OR, in the Willamette valley. Exquisite hops. Knock your nose off.

Well, there it is, in all of it's verbage and splendour. I'll post a Christmas recipe without all the instructions sometime. Love and kisses.

..

Father Barleywine

[Richard Ransom rransom@aclcb.purdue.edu]

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Date: Wed, 25 Sep 91 13:14:24 CDT  
From: russo@carlos.sps.mot.com (Russell L. Oertel)  
Subject: Strange flavor in bock

Last spring I made my first attempt at a lager beer - an American bock style to be precise. Everything went well and I have aged the beer in the bottles all summer in the refrigerator, sampling one occasionally. Early on, I noticed an odd flavor - I can't really describe it as I've never encountered anything like it before, but I decided that it might be described as "mediciney", which I have heard indicates phenols. Whatever it is, I had hoped that it would go away with age, but instead it became stronger and the beer is almost undrinkable now.

The interesting thing is, I just got back from visiting a friend to whom I'd given some of this beer just after it was bottled. I told him to age it in the fridge for awhile, but he forgot and kept it in a warm closet for 3 months or so before putting it in the fridge. His bottles taste good! There is a hint of the off-flavor in his bottles, but it is very faint.

So why is the beer that was treated right bad and the beer that was treated wrong good? Anybody have any theories on this?

Russ Oertel My pappy said, "Son, you're gonna drive me to drinkin' russo@carlos.sps.mot.com If you don't stop drivin' that Hot Rod Lincoln!"  
Austin, Texas- Commander Cody and his lost Planet Airmen

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Date: Wed, 25 Sep 91 13:44:26 CDT  
From: russo@carlos.sps.mot.com (Russell L. Oertel)  
Subject: PME (Petrified Malt Extract)

The return of cooler weather here in Texas has me starting up my homebrewery again. While making up a batch of India Pale Ale last night, I discovered that the summer humidity had turned my DME into something better suited to building a house out of rather than brewing beer from. After several hours with a hammer and lots of hot water, I finally managed to get it all dissolved.

I can assure you that I intend to store my water-loving DME more carefully in the future, and to try not to keep any over the summer, but, should it happen again, do any of you brew-experts have any suggestions on how to soften it up again?

Russ Oertel My pappy said, "Son, you're gonna drive me to drinkin' russo@carlos.sps.mot.com If you don't stop drivin' that Hot Rod Lincoln!" Austin, Texas- Commander Cody and his lost Planet Airmen

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Date: 25 Sep 91 15:00:31 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: cooks & thieves

To Tsamsel:

I've been brewing for seven years, mostly all-grain; I've been cooking considerably longer than that, mostly East Asian (Chinese, Thai, etc.), even spent some time cooking professionally. I \*always\* use a recipe to brew, although it is generally self-generated. I model everything in advance on a computer spreadsheet--very primitive, but it works. This allows me to control the water chemistry, the hopping rate, and the mash cycle (therefore the starting and finishing gravities): in other words, I know in advance how the beer should turn out. The mental state of cooking is very different, for me, than for brewing. During the brewing process, everything seems to move very slowly and the final result is weeks or months away; while I'm cooking, I can get instant feedback in terms of taste and aroma just by dipping into the food, and I can make adjustments as I go. Then again, I'm usually trying to replicate either a past creation or a classic (Lion's Head or Su Tung Po Pork), so I work from a recipe of some sort when I cook. I'm not a \*slave\* to it, mind you, but the recipe provides the framework.

To Tim Carlson:

Use the poor man's "wine thief": a \*new\* turkey baster. Sanitize it with chlorine solution and suck out enough for the gravity reading. (Usually it takes a couple of slurps; keep it sanitized in between.) DON'T put the sample back. Drink it; even when it hasn't begun fermenting, the wort will give you lots of clues about the final product. Besides, it tastes good, or it should.

To Anton Skaugset:

You're not "wasting" hops by adding them to the boil if you're going to dry-hop; you are simply increasing the punch, and ensuring more hop \*flavor\*. In my hoppiest ale, I add hops every 15 minutes through the 90 minute boil, add hops in the hopback, and dry-hop in the keg. Whoosh. But then, I love hops!

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Date: Wed, 25 Sep 91 12:50:22 PDT  
From: florianb@chip.cna.tek.com  
Subject: cooking and brewing

Ted (Tsamsel@Usgsresv.bit) asks:

> I see an awful lot of empirical brewers on this list and one of my  
questions  
> is:  
> Did you cook before you began brewing?  
> and if so,  
> Do you always need to follow a recipe?  
> .....

> I only follow recipes if i am trying to brew a style I have never  
tried to  
> brwe before.

I grew up on a farm in the Ozarks, where I was taught by my parents how to cook, can, and also butcher and preserve meats. I carried the canning hobby to college with me when I went to Oregon State University for grad school. Corvallis was a great place for obtaining cheap fruits and vegetables. Later, I moved to Central Oregon, where fresh vegetables and fruit are very difficult to find. Home brewing became a good substitute for the canning hobby, and even has its more enticing reward.

I have never followed a recipe exactly, out of a book, and I have only tried to reproduce a particular recipe of my own two or three times. I like the variety of trying different things. Normally, I don't measure any of the ingredients carefully, nor do I use strict measurement in the amounts of water. However, I do pay strict attention to temperature, both during the mash and during the fermentation of my lagers. I give ales a free rein of temperature.

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Date: Wed, 25 Sep 91 13:05:11 PDT  
From: florianb@chip.cna.tek.com  
Subject: cute babes and beer

Yesterday, Jeanne Sova says:

>And in response to Su Misra's comment:  
>"Yeah, like any of those babes in the Miller commercials would  
>actually be caught dead drinking beer...Seltzer water is more their  
>thing, methinks"  
>I don't know what kind of babes you find, but I can tell you my babe  
>friends and I would much prefer an ice cold brew over Seltzer water, in  
>a heart beat.

Here here! I've met plenty of lovely women who enjoyed beer.

When I was in graduate school, a German friend and I made an agreement. We wouldn't consider getting married until we could find intelligent, cute, sexy women who enjoyed beer as much as we did, but they had to also fall in love with us = Big Problem.

We both got our wishes, and kept our promises. I would wish this kind of success on any guy!

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Date: Wed, 25 Sep 1991 16:10:29 -0500  
From: caa@com2serv.c2s.mn.org (Charles Anderson)  
Subject: Grain Prices

I originally sent a message containing this part of this article to the HBD a while back but I think it went into the ill fated HBD #718 because I don't ever remember reading it in a digest.

I've found that James Page brewery (which has started selling homebrew supplies as well as beer) has some pretty good prices.

Pale 2 row malt (klages) and pale 6 row malt  
1 lb.....\$.89  
10 lbs.....\$6.90 (69 cents per lb)  
50 lbs....\$29.50 (59 cents per lb)

They have a wide variety of specialty malts here they are. (lovibond ratings)  
Munich Malt (10), (20), (30)  
Crystal Malt (10), (20), (32), (40), (50), (60), (70), (80), (90), (120)  
Vienna Malt (5)  
Victory Malt (25) (says it's the same as toasted malt)  
Cara Pils  
Special Roast Malt (45) (a double malted barley)  
Roasted Unmalted Barley (300)  
Chocolate Malt (350)  
Black Malt or Black Prinz (550) (can you say black...sure you can, the catalog says this malt has a bland flavor profile and is used mainly as a coloring agent)  
Black Barley (550) (this is the black stuff with flavor)  
Wheat Malt  
1 lb.....\$1.25  
10 lbs.....\$9.90 (99 cents per lb)  
50 lbs....\$39.50 (79 cents per lb)

Other Brewing grains that they have are Wild Rice (I was suprised to find out talking to James that wild rice is a member of the barley family, and is not closely related to the regular rice that A-B adds to bud.) Rolled Oats, Flaked Corn, and Flaked Barley, all of these are \$1.25 a pound, or \$5.00 for 5 lbs.

All of the above are american grains, I know that that they also have some british grains including a british crystal malt that tastes really different than the crystal made from american grains. They're order line is 1-800-234-0685, hours from 9-5 M-F and the regular phone if have questions or want them to send you a catalog or something is 612-331-2833.

I have been very happy doing business with them, they're real nice folks.

-Charlie

- - -

|                                                                   |                |                                                                                                                                |
|-------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------------------------------------------------|
| /-Charles-Anderson-/<br>/-----/<br>The rose goes in front<br>3607 | <br> <br> <br> | caa@c2s.mn.org    caa@midgard.mn.org<br>Com Squared Systems,voice (612) 452-9522<br>1285 Corporate Center Drive fax (612) 452- |
|-------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------------------------------------------------|

big guy -Crash Davis | Suite 170 | Eagan, MN 55121 (I speak for myself)

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Date: Thu Sep 26 01:12:00 GMT 1991  
From: gak@gakhaus.attmail.com  
Subject: Adventures in Bock

Batch #22  
Helles Belles Maibock  
Cat's Meow p.86  
"My First Lager"

9# pale DME  
1# crystal 40L  
1# Munich malt  
1# 2-row toasted  
7 HBU Hallertauer = 1.53 oz (4.5%) -leaf  
7 HBU Tettnanger = 1.84 oz (3.8%) -leaf  
~1/2 oz Hallertauer finish  
~1/2 oz Tettnanger finish  
Whitbread lager yeast

"The toasted malt was done 5 minutes in a 350F oven." My toasted malt caught fire and filled the house with smoke. Fortunately only toasted 1/2# at a time. Boiling 3 gal. H2O. Will pour into fermenter & add chilled wort later. Took all the shelves out of refrigerator to make room for fermenter - there's hardly any room for beer!  
As usual, put grains in bag in kettle, added 2 gal cold water, brought to a boil. Meantime, put ~4 oz cold water, ~2 tbsp corn sugar, yeast in beer bottle w/airlock to hydrate.

I should call this "Murphy's Maibock" because everything went wrong. I put the preboiled water in the refrigerator, but it doesn't get cold enough in there, so I dropped in one of those reuseable ice packs to help cool it. When grains began to boil (over) I took the bag out and added 3 gallons of water, hops, DME. Boiled 50 min. Added finishing hops. Boiled 10 minutes. Cooled to ~75F. Preboiled water was still warm to the touch, but what the hell. Removed (melted) ice pack and started syphon. Clogged. Cleared. Clogged. Cleared. etc. Hed to restart syphon each time. Finally got tired of this, so I rinsed out the grain bag, hung it in the fermenter, and poured from the kettle. Filled bucket to top because I should have added ~1.5 gallons instead of 3. Syphoned out 1 gallon of beer and **POURED IT OUT**. There are hops all over my kitchen. There are probably harmful bacteria all over my beer. It's not nearly heavy enough.

Oh well.

gak

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Date: 25 Sep 91 21:26:25 EDT  
From: Scott Benton <70062.1475@compuserve.com>  
Subject: Great chilling, tastes great

Paul Dodd writes:

>I used 5 1/2 gallons of bottled (in plastic) water for my brew, since  
>Ann  
>Arbor water sucks. What I did was put 1 1/2 gallons into the boiling  
>pot and the other 4 to the back of the fridge, and I cranked the  
>fridge cooling way up. The result was a semi-slushy mix of ice and  
>water. When I added the hot wort and cold water-slush in my  
>fermenter, the resulting temperature was 62 degrees F! Who needs a  
>wort chiller? Any potential problems?

As a new (6 batches thus far) extract/partial mash homebrewer, I have  
successfully used this technique for my last 4 batches. My final  
temperature is  
usually in the low 70's. It enables me to pitch the yeast without any  
undue  
delays. I too would appreciate comments on any drawbacks to this  
technique.

....Scott Internet: sps!scott@darth.pgh.pa.us  
CI\$: 70062,1475

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Date: Thu, 26 Sep 91 08:06:30 +0200  
From: etxgala@avetx1.ericsson.se (Richard Rogala)  
Subject: Please delete me from the mailing list.

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End of HOMEBREW Digest #732, 09/26/91  
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Date: Wed, 25 Sep 1991 23:16:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Notes on HD730

NOTES ON HD730

D\_KRUS@UNHH.UNH.EDU (Daniel L. Krus) writes:

>I'm starting to work up a mead recipe. I figure if I start now it might  
be  
>ready for consumption by late next summer. I was wondering if there are  
any  
>suggestions on a good yeast. Since with my beers I no longer use dry  
yeasts,  
>I was hoping on some suggestions for liquid yeasts. I don't want a  
still  
>mead and I'm using about 7.5 lbs. of clover honey.  
>Any suggestions?

Finding liquid cultures of quality wine yeasts has not been that easy for  
me  
(any good leads HD readers?). I have managed to obtain some strains from  
a  
local small winery and I maintain them on agar plates. I have also  
acquired a  
variety of strains in dried form and isolated/purified them on agar  
plates as  
well. Wyeast supplies the Pasteur strain in liquid form which is a good  
general purpose wine/mead making yeast. Looking through my recipe notes I  
see  
that I have used S. bayanus (Lalvin) for a fruit mead that was my all  
time  
favorite and a strain called UCD594 for a pyment/metheglen which was also  
a  
fine aphrodisiac. Lalvin yeasts are easy to find and come in dried form.  
The  
UCD594 strain was obtained from the above mentioned winery and may be  
more  
difficult to track down. "The Beverage People News", Summer/Fall 1991,  
published  
by Great Fermentations of Santa Rosa, contains a mead recipe which calls  
for  
the use of Prise de Mousse wine yeast.

"Cole Steven Franklin Jr." <eapu081@orion.oac.uci.edu> writes:

>I was wondering if anyone knew what causes the weird "happy hyper" buzz  
that  
>my friends and I get from drinking homebrew. I know it's not entirely  
due to  
>alchol because the effects are different and nearly instaneous.  
>I read that by using a blow out tube at the begining of fermentation you  
will  
>get rid of something that is known to cause "beer headaches" is this the  
same  
>little something that causes the homebrew buzz.

The "happy hyper" buzz is a poorly understood phenomenon but it has been  
suggested that it is a result of generous hopping, undoubtedly something  
which  
is lacking in beers made by the big breweries. It is something which I'd  
be

interested in learning more about biochemically since I have the physiological experience down pat. ;-). Blow out tubes and surface skimming are both ways of removing fusel alcohols from the foaming krausen of an actively fermenting wort. Fusel alcohols taste solventlike and bitter and can be oxidized later on and thereby contribute to off-flavours in the final product. Most professionals don't bother with removing the krausen and I personally have found that it made no detectable difference in my final beer or my "happy hyper" buzz.

rfozard@slipknot.pyramid.com (Bob Fozard) writes about lager brewing:  
>1) Yeast starter. To avoid shocking the yeast, I would think that  
> the yeast starter should be generated and kept at about the  
> same temperature as you intend on pitching, in this case, about  
> 50F. This would probably mean that you have to plan the brew  
> 3 or 4 days ahead, as the starter would likely be slow to start.  
> I didn't. I had the starter going at room temp., and pitched at  
> 50F. Lag time was about 25-30 hours.  
> How do you do it?

I grow my starter culture at room temperature and pitch the yeast into the wort at 17-19C (62-67F) and immediately place the five gallon vessel into a 10C(50F) environment. The beer slowly cools and is at 10C by the time the lag phase ends which is typically 20-24 hours.

oopwk%msu.dnet@terra.oscs.montana.edu (Warren R. Kiefer) writes:  
>.... after dumping the slurry from the porter batch into this  
>surprisingly great smelling mess around 6:00pm that night, I went onto other  
>things and checked the batch around 11:00am the next day. There was only  
>about  
>1 bubble every 30 seconds out of the airlock. The next time I checked  
>was  
>somewhere around 6:00pm that night and the airlock wasn't gurgling at  
>all.

Sounds like a job for The Hydrometer.

>I have heard that honey is notoriously slow to ferment, so I was kind of  
>shocked to say the least.

Straight meads are slow fermenting due to low levels of essential nutrients. I doubt that is the case with your beer since a little malt extract can go a long way in nourishing yeast. Your problem may be due to insufficient oxygen in the wort at the time of pitching.

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Date: Wed, 25 Sep 1991 23:18:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Notes on HD731

NOTES ON HD731

CHOLM@HUBIO2.HARVARD.EDU (HOLM LAB, HARVARD UNIVERSITY) writes:  
> Has anyone done any cider fermentation? I've done the standard thing  
>of taking a gallon of preservative free cider and allowing it to  
ferment, but  
>that's sort of dicey since all sorts of things are in there. I was  
planning  
>on doing a 5 gallon batch this year, boiling the cider first and then  
pitching  
>a good beer yeast, doing a proper primary and secondary fermentation,  
and then  
>priming and bottling. Anyone else tried anything similar? Thanks.

Here my recipe for Fall Cider:

22 litres (6 US gal) fresh apple cider (no preservatives)  
3 tsp. acid blend  
1 tsp. yeast nutrient  
2.5 tsp. pectic enzyme  
1 cup Dextrose  
1.25 tsp. sulfite crystals (potassium metabisulphite)  
2 sachets dried yeast (Edme)

OG=1.055 (60F correction)

Mix all ingredients except the yeast into the primary, cover and let  
stand for  
24 hours to dissipate SO2 from sulfite. Hydrate yeast in approx. 250 ml  
(1 cup)  
water at 35-40C (95-104F) for 5-10 minutes and then pitch into cider with  
vigorous stirring to aerate. Primary = 5 days. Secondary = 3 weeks. Prime  
and  
bottle as usual. This stuff is peaking after 3 months in the bottle,  
IMHO.

GERMANI%NSLVAX@Venus.YCC.Yale.Edu writes:  
> As long as there's been talk of spices in beer I have a few  
questions.  
>Has anyone out there ever used juniper berries in beer? I've seen a lot  
of  
>juniper trees around here with lots of wonderfully fragrant berries on  
them.  
>Could I just pick some in the wild and put them in at the end of the  
boil?  
>How much should I use? Any idea when the berries should be picked?  
> Also, I tasted a spruce beer recently and it was great. I think that  
>it was made with spruce essence. I heard that it could be made with new  
growth  
>of a spruce tree. Has anyone tried this? Again, is it just tossed in  
toward  
>the end of the boil? Will any old spruce tree do?

I've got some dried Juniper berries tucked away in my brewing closet so  
I'm  
dying to hear responses on that subject too!

As far as Spruce beer is concerned I have brewed a batch using fresh, new spring growth sprigs picked off the ends of the tree branches. The recipe for

The Legendary Mike Brown's Spruce Ale is as follows:

1.5 kg (3.3 lbs) Steel City Ale Kit  
1.0 kg (2.2 lbs) John Bull plain light malt extract  
500 g (1.1 lbs) plain light dried malt extract  
165 g (1/3 lb) crushed chocolate malt  
125 g (1/4 lb) crushed crystal malt  
180 g (approx. 6 oz) fresh spring spruce sprigs (boil)  
8 spruce sprigs (finishing)  
500 ml (2 cup) culture of Munton & Fison Ale yeast

OG = 1.046 (60F correction) for 22 litres (6 US gal)

Crystal and chocolate malts placed in 4 litres (1 gal) cold water and temp. raised to 70 C and immediately strained into the brew kettle and sparged with 2 cups of 70C water. Added malt extracts and water to bring volume to 23 litres. Added boiling sprigs when boil commenced and boiled for 60 minutes. Added finishing sprigs and boiled for 3 minutes. Chilled via wort chiller. Yeast pitched at 20C (68F). Single stage fermented in glass for 14 days then bottled using 1 cup corn sugar to prime.

I didn't like this beer at first because I felt that a spruce essence was lacking in the flavour. However, two months in the bottle cured that problem and the beer was exquisite and "sprucey" and improved with further aging. My friends are always enquiring as to when my next batch will be brewed.

Jeanne Sova (ASQNC-TABSM 5320) <jsova@APG-EMH5.APG.ARMY.MIL> writes:  
>In response to Ken Weiss' response to Norm Hardy, sorry guy, but I'm  
>VERY tired of seeing "skinny ladies with big busts and come-on faces  
with  
>a lot of skin." Beer commercials have always been very sexist, and  
>one sidedly so (if that's a word). Not very appealing to us females,  
>although the idea of good food, good company and good sex is.

Right on!

>And in response to Su Misra's comment:  
>>"Yeah, like any of those babes in the Miller commercials would  
>>actually be caught dead drinking beer...Seltzer water is more their  
>>thing, methinks"  
>I don't know what kind of babes you find, but I can tell you my babe  
>friends and I would much prefer an ice cold brew over Seltzer water, in  
>a heart beat.

Hey! This digest could use those types of babes!

florianb@chip.cna.tek.com writes:  
>Oh, and by the way, if a contest is ever held to award the skinniest  
>homebrewer, I will win it hands down.

Maybe not...I'm so skinny that I disappear when I turn sideways.

"Anton E. Skaugset" <skaugset@aries.scs.uiuc.edu> writes:

>I am planning on brewing an India Pale Ale, and I want to try dry-hopping  
>in the secondary. There has been lots of discussion lately about hops and  
>dry-hopping technique, and this may be a stupid question, but if you plan  
>on dry hopping, should you use any finishing hops?  
>...  
>Dry hopping supposedly gives you a much more pronounced aromatic hop character, why should I "waste" hops by tossing them into the boil to get  
>aromatics? I'm not referring to bittering hops, which I plan on using as  
>usual.

Actually, hops can influence a beer at three levels. Bitterness, hop flavour and hop aroma. Hop flavour and aroma are lost when the delicate compounds responsible for these traits are driven off during a prolonged boil. I never seem to get sufficient hop aroma but I get plenty of hop flavour when I add a generous dose of hops at the end of the boil. Dry hopping seems to bring out the most in aromatics, in my hands anyways. The beta acids and the poorly characterized "soft resins" are varied in chemical structure and it is likely that some forms of these molecules are made more soluble in the wort by a brief exposure to heat while others are more volatile and are best assimilated via dry hopping. "The Principles of Brewing Chemistry" by George Fix has a nice chapter on hop chemistry, a field which is no doubt in need of further study.

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Date: Wed, 25 Sep 91 20:55 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: plastic

To: Homebrew Digest  
Fm: Jack Schmidling

Subj: Plastic Bottles, bactericidal?

Remember that batch of beer in "BREW IT AT HOME" with the syphon sloshing beer into the primary and the nice billowy foam?

Well, the jury may still be out on the oxidation issue but the beer is definately vile. This batch was used and abused to demonstrate many different processes and sterilization was not high on the list during the shoots. The bottles, however were carefully sterilized under the assumption that if I am going to invest the aging time, they might as well do it in sterile bottles.

After sampling several bottles, that all tasted moldy I noticed a bacterial film on the surface of the beer in the bottles.

In addition to glass bottles, I bottled the beer in 4 plastic pop bottles. Two pint and two liter bottles. They were all processed, cleaned and sterilized in the same manner and at the same time.

All the glass bottles are contaminated and vile and all of the plastic bottles have no bacterial film and taste normal.

Ready for another momily?

TOOT! TOOT!

In addition to being soluble in beer,

PLASTIC BOTTLES ARE BACTERICIDAL!

I didn't really say that, MOM did. I was just thinking out loud.

jack

ZZ

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Date: Thu, 26 Sep 91 09:23:33 EDT  
From: subotic@erim.org (Nik Subotic)  
Subject: hop extraction efficiency curve

Hi all,

A while ago (1 yr.?) someone posted a curve to calculate hop extraction efficiency as a function of boiling time. I seem to remember that the curve was linear for boils up to 60 min. What happens after that amount of time is a mystery (how quickly the efficiency approaches 100%). This curve would be helpful in calculating the amount of bittering in a beer. Could someone point me to the appropriate digest (or email or repost for that matter) where this appeared?

Thanks much for your help.

- - -  
Nikola S. Subotic  
Signal and Image Processing Dept.  
Optical and IR Science Laboratory  
Environmental Research Institute of Michigan  
P.O. Box 134001  
Ann Arbor, MI 48113-4001  
(313)-994-1200 x-2711  
subotic@erim.org  
- - -

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Date: Thu, 26 Sep 91 08:55:14 edt  
From: Greg\_Habel@DGC.MCEO.DG.COM  
Subject: Brewpubs etc in Bermuda?

A fellow homebrewer is traveling to Bremuda on the 15th of October and would like to know if there are any brewpubs or micros on the Island.

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Date: 26 Sep 91 10:45:14  
From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
Subject: follow ups

Time:10:28 AM Date: 9/26/91

Subject: follow ups

Thanks to all for the quick responses. I have some follow up questions.  
..

In HBD #731, GC Woods <gcw@garage.att.com> writes:

> Ed is on the Zymurgy board of advisors and is also involved  
>with getting homebrewing legalized in NJ.

Whoah. I thought homebrewing was legal in all states (that's what most  
of the  
literature seems to say).

In HBD #731, Jeff Frane <70670.2067@compuserve.com> writes:

>The school in question, is the Siebel Institute, which seems to  
specialize in  
>training people already in the brewing business for advancement in their  
trade. >Other than the brewing program at UC Davis, I believe this is the  
only  
brewing  
>school in the US.

Does anyone have more info on the UC Davis program (what college, type of  
degree, entrance rqmts, out-of-state tuition, etc)?

Thanks again,

Bob Hettmansperger

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Date: Thu, 26 Sep 91 08:30:20 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Beer Ads

Michael Zentner writes:

>What about the commercial with a whole group of people playing  
>volleyball on the beach? Both men and women in bathing suits? Is is  
>mutually offensive or non-offensive?

This is totally non-offensive to me because this is real life. If you've ever gone to a volleyball beach (try Manhattan Beach, or Hermosa Beach) you'll see both sexes playing volleyball in their swimsuits. This is not only true for amateurs but also with the pros, so don't knock it, enjoy it.

Of course, I don't know anyone who can actually drink beer \*and\* play volleyball. I like my volleyball and my beer drinking as pretty much mutually exclusive activities.

Now back to homebrewing: I too, am waiting for some good holiday recipes that have actually been tried before. Although I haven't seen anything on the digest yet, a friend tells me he's got a apricot-ginger ale recipe that got rave reviews last year. If he gives it to me, I'll pass it on.

Norm  
pyle@intellistor.com

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Date: Thu, 26 Sep 91 08:10:13 PDT  
From: dbell@cup.portal.com  
Subject: Re: Banana Beer?!?

Marty Albini <martya@sdd.hp.com> Wrote about banana beer:

> Glorious Leader: So this is your banana beer?  
> Perpetrator: Yep.  
> GL: So what was your procedure?  
> P: I made up a medium bodied ale, and threw the  
> bananas into the boil.  
> GL: Whole bananas?  
> P: Peels and all.

Whaddya know; in the 60's we smoked 'em; in the 90's we brew 'em!  
(the peels, for the younguns hereabouts...)

"The more things change, the more they stay the same..."  
Dave

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Date: 26 Sep 91 08:25:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: The Wine Cellar of Silene.

For those in the general Boston area, or within almost any part of Eastern Mass., there is a shop that delivers that carries a lot of very interesting beers. The Wine Cellar of Silene, 716 624-9300 has other locations, too, and carries Trappists, Lambics, Old Peculier (spelling?), Sierra Nevada Pale Ale and Porter and many other hard to find beers. They also have a superb wine selection. If you order \$75 worth, there is no delivery charge. (That's nor hard when you're getting Chimay and other expensive brews.)

Just thought some of you might like to know...

Dan Graham  
President: Americans for the advancement of Adiposity  
"A waist is a terrible thing to mind."

-----

Date: Thu, 26 Sep 1991 09:00:19 -0800  
From: krweiss@ucdavis.edu  
Subject: attenuation, recipe request

Ted Samuel asks:

> Pardon my (seeming) ignorance, but what exactly is attenuation re:  
> yeast?

I should probably leave this for one of the more experienced and knowledgeable brewers, but what the heck... Attenuation refers to the amount of residual sugar a yeast will leave when fermentation is complete.

More attenuative yeasts will convert more of the sugar to alcohol and CO<sub>2</sub>, resulting in a drier beer with a lower final specific gravity. Less attenuative yeasts will leave more sugar unconverted, resulting in a sweeter beer. Edme dry yeast might be the ultimate example of an attenuative yeast (at least the batches I used). Wyeast Irish Ale is a fairly non-attenuative yeast.

Now for the recipe request. I'd like to produce a Thanksgiving festival of gluttony beer. I'm looking for an extract/adjunct based recipe that won't take more than four weeks in the bottle to age into a drinkable form. The timeline probably rules out anything involving fruit flavorings, as it seems fruity beers need to age for longer periods before they get drinkable. Suggestions, please...

Ken Weisskrweiss@ucdavis.edu  
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Date: Thu, 26 Sep 91 11:30:28 edt

From: Greg\_Habel@DGC.MCEO.DG.COM

**Subject: Oktoberfest in Kitchener-Waterloo Ontario Canada**

Hello fellow Canadians! After many years of anticipation I will finally be attending the Oktoberfest Festival in Kitchener-Waterloo Ontario. From what I hear, its quite the event (the largest Bavarian festival in North America)! We have reservations at the Schwaben Club for October 12th, a Saturday. Plans are to be in the area until that Tuesday. Are there any "must see, must do" items I should be aware of? Also, who supplies the beer? Molson? I can't wait!

Greg

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Date: Thu Sep 26 09:41:48 1991  
From: larryba@microsoft.com  
Subject: Re: High Gravity Wheat beer...

I sent this out last week, but it never made it into the HBD... So here is a repeat.

In HBD #728 Bryan Gros wonders if his partial mash wheat beer gravity of 1.058 is unusual... Well, do the math, with the numbers suggested by Miller:

|               |                   |                            |
|---------------|-------------------|----------------------------|
| Wheat Malt    | 2lb @ .038/lb/gal |                            |
| Barley Malt   | 1lb @ .035        |                            |
| Wheat extract | 3lb @ .040        | - I assume you used syrup? |
| Malt Extract  | 1lb @ .040        |                            |
| -----         |                   |                            |
|               | .271              |                            |

Divide by 5 gal = .054 or 1.054 original gravity.

If you used dry extracts, bump the yeild to .044 to get an OG of 1.057

I suspect that if your OG is 1.058 and you used syrups, then you probably have something less than 5 gallons in your fermenter. It would take only three pints to bump the OG from 1.054 to 1.058.

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Date: Thu, 26 Sep 1991 12:52:03 -0400 (EDT)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Maturing Beer

Just what is the benefit gained by maturing beer in the bottle?

I just bottled my Stout (I'll post the recipe when I'm satisfied that it's good, thanks to all who helped), and have noticed two things: the hop flavor is much more assertive than I expected, as is the bitterness. I used fresh hops, and strained them out when adding the wort to the fermenter. Will these flavors mellow with age? I think we could all benefit from a discussion of just what aging does to flavor, body, aroma, etc.

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Pete Berger || ARPA:peterb@cs.cmu.edu  
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Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Thu, 26 Sep 1991 12:56:38 -0400 (EDT)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Malt Extract Sources

Okay, I'm not a grain-brewer yet, because I don't have the time. But I hate using "kits" and liquid malt extract; maybe I'm paranoid, but I don't think it's possible to can ANYTHING without causing some pretty severe chemical changes; and, at least, my nose seems to confirm this.

So I pretty much have decided to use dry malt extracts until I can advance to mashing. Does anyone know of any cheap sources for dry malt extract? The place near me, in Pittsburgh, sells dark malt extract at \$8.50 for 3 pounds, and around \$3 for 1 pound. This place is expensive on most items, so I assume they're expensive in this regard, too.

And how about a comparison of yeasts? What characters do they impart? So far I've had dissapointing results with red star, and impressive results with Whitbread (although, to be fair, this could be due to differences in the wort and in ambient temperature).

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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Thu Sep 26 09:52:44 1991  
From: larryba@microsoft.com  
Subject: Re: Lager Questions

In HBD #730 Bob Fozard asks some great questions. His first question was regarding starter yeast and planning a head so that he could pitch active yeast at ferment temperatures. A little digression follows regarding the need to pitch "actively fermenting" yeast:

I have been corresponding with Dave Rose (professional yeast propagator) regarding yeast culturing. He questions the need to pitch starter yeast that is actively fermenting. As far as he knows pitching dormant yeast (e.g. the scum from the bottom of your primary/secondary after things have really settled out) should work fine.

I have several personal experiences that support his claim:

1. I made a vienna lager using wyeast bavarian lager yeast. It sat in the secondary for two months. For at least one month it had no bubbles in the air lock. I collected the grey/tan gloopy yeast from the bottom and stored it in a pint ball jar for another week. Recently I pitched that gloop into a pint of starter to "feed" it. It practically exploded into activity blowing a fair amount of foam through the airlock and was completely fermented out in less than 24 hours. This was all at 48f. Seems like it was plenty lively. I wish, now, that I had waited another week and simply pitched the stuff into my next lager.
2. I made an xmas ale using the father barleywine method of repitching yeast: chill the wort directly onto the previous yeast cake. It too exploded into fermentation and was mostly fermented out in 36 hours. Again, the cake was "dormant" as the previous batch stopped producing bubbles for several days (whitbread yeast @ 72f)
3. I routinely collect yeast goop from the primary (swirling a little beer left behind when racking - trying to avoid the trub that is usually under the yeast) store it in the fridge w/o an airlock and pitch within 1-3 weeks and get great ferment starts (e.g. < 12 hours to high krausen)

My call is to do the starter, but don't worry about pitching at high krausen: just let it do it's thing and brew whenever you have the time (within a couple weeks). when pitching, pour off most of the spent wort, swirl up the yeasties and pitch away.

Due to equipment limitations I pitch my lager yeasts at 70f and then stick the primary in my refer to chill down to 48f. That seems to work fine. I have never worried about shocking yeast with moderate temperature differentials (48->70f) - of course, I might be damaging my beers without knowing it. Someday I will chill the wort to ferment temp, rack off the trub and pitch active yeast just to see what, if any, is the difference.

I have made only 4 lagers so far (all grain). The last (the vienna) was lagered in the secondary for two months (see above). It tasted great as soon

as I kegged and carbonated it. I presume it will taste better over time (if it lasts).

The previous lagers were fermented, kegged and carbonated and then lagered. They all had a distinct DMS smell that dissipated quickly after pouring. I am guessing that the lagering in a vented container was what allowed the DMS smell to dissipate from my latest effort.

Also, I ferment, lager and deliver my beer at 48f - I only have one refer!

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Date: Thu, 26 Sep 91 11:43:48 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Re: Lager Questions

I have been asked to post a brief review of my experience with dry hopping.

For better or worse here it is!

Let me first say that I have a very high regard for the practice. There are

to be sure certain styles where it does not work. Some Belgium beers come to mind where hop flavoring of any kind is unwelcome because it would interfere with other characteristics deemed to be more desirable in these styles. Continental lagers (light, amber, or dark) are perhaps another class. Here the "kettle hop flavor" (taste and aroma) is presumably more appropriate than a "dry hop flavor". With these two possible

exceptions noted, I feel dry hopping can be used to advantage in just every thing else. A fact that is often overlooked, but one that is well documented in historical references, is that dry hopping was extensively used in turn of the century brewing in the US. According to one reference (Zimmermann) the practice was essential in rescuing American lagers from what otherwise would be a "unforgiving blandness". While popular taste has changed since then, the reaction systems which are capable of rescuing a beer from blandness have not!

The first practical point to be made is that our hops are loaded with microbes. In a recent study the folks at Cal-Davis have identified over 100 strains of yeast and bacteria in hops that are potentially aggressive to beer. They also examined the effects from these microbes when hops are added "as is" to fermenters. In all cases they found no effects. There was usually 100% mortality within the first 48 hours of active fermentation, and even with heavily infected hops the microbes were too weak to become metabolically active before their demise. They concluded that the addition of unsterilized hops to the fermenter is a safe practice. My experience is compatible with these findings. I have, however, been disappointed in the results with this particular method

for reasons that may or may not

be relevant to others. My biggest complaint is the instability of the hop aroma so produced. It tends to disappear after the beer is served, and losses intensity with age (in either bottle or keg).

Because of this I feel the storage tanks are the best place to dry hop. The extra contact time helps with the stability of the aroma, and valuable hop volatiles are not scrubbed out with CO<sub>2</sub> as they tend to be in the fermenter. Another bonus is the mellowness of the hop bitter that is extracted. All of the harsh bitter constituents (iso-betas and other resins) are insoluble in beer at storage temperatures. Given time they will precipitate out.

Infections will not automatically result if hops are added "as is" to storage tanks. My experience is that infections will occur at most 10% of the

time. The suggestion of sterilizing hops by soaking them in a 80 proof spirit (mentioned in an earlier Digest) is imaginative, and surely will cut down on the number of times infected flavors arise. However, it has been my experience that such spirits are not a complete sterilant. Beer spoilers can not grow in such media, but they can survive the experience. To

get a complete kill one may have to go a 180-200 proof spirit, something as a matter of personal preference I would not like added to my beers in even

small amounts. I have been working with steam sterilization as an alternative

to "as is" addition. There will be a loss of hop oils, but if the steam can be kept dry, this can be held to a minimum. For example, if the hops are

suspended in a pressure cooker(which will give moderately dry steam),  
then  
only five mins. at full pressure is needed for a 100% kill,and the loss  
in oils  
is only around 50%.Thus,if your recipe calls for 1/2 oz. dry hops, one  
need only double this amount to achieve the desired effect.  
One final point--and by a wide margin the most important--is that oxygen  
has deleterious effects on every aspect of hop flavor.I have found a  
direct  
correlation between the stability of hop aroma and the mellowness of hop  
taste with the following:  
    (i) amount of dissolved oxygen in storage(This is normally zero)  
    (ii) oxygen pickup in transfer  
    (iii)amount of air trapped in the final container at fill  
As any of these are increased ,Ihave found the hop aroma tends to become  
more unstable and the hop taste becomes harsher.  
Mike:I hope this is what you were looking for.

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Date: Thu, 26 Sep 1991 09:21:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Re: Attenuation/ Wyeast ALT

In HD732 TSAMSEL@ISDRES.ER.USGS.GOV writes:

>Pardon my (seeming) ignorance, but what exactly is attenuation re:  
>yeast?  
>Also, is the Wyeast Altbier a slow yeast? I have used the London ale and  
>the german ale Wyeast and they were quick to finish primary (5-8 days).  
>I pitched the alt 2 weeks ago and the fermentation lock is still  
bubbling  
>away. Since i am going in for surgery Friday and will not be able to  
lift  
>a carboy for a week, would the Wyeast Alt be Ok for another 10 days?

The "Dictionary of Beer and Brewing", compiled by Carl Forget says the following:

ATTENUATION. The percentage reduction in the wort's specific gravity caused by

the transformation of contained sugars into alcohol and carbon dioxide gas through fermentation. The fermentable sugars in the wort (which have a higher specific gravity than water) are converted into alcohol (which has a lower specific gravity than water) and carbon dioxide gas (which escapes as gas).

$C_6H_{12}O_6 \rightarrow 2C_2H_6OH + 2CO_2$

The percentage drop in gravity is measured with a saccharometer and calculated as follows:

Formula:  $A = (B - b) / BX100$

Example:  $(12 - 4) / 12 \times 100 = 66.6\%$

A = attenuation: % of sugar of the original wort converted into alcohol and carbon dioxide after or during fermentation.

B = original gravity in deg. Balling (or Plato) prior to fermentation.

b = specific gravity in deg. Balling (or Plato) after or during fermentation.

Yes, the Wyeast Alt yeast is slow, but I found the German yeast slow too. Don't worry about your beer. It will be fine for another 10 days. Your health is more important. Get well soon! I hope you'll at least be able to lift a glass after surgery. ;-)

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Date: Thu, 26 Sep 91 13:35:33 EST  
From: jm@sead.siemens.com (Jeff Mizener @ Siemens Energy)  
Subject: Beer Related Trivia

I just returned from a business trip to Berlin (not exactly the brewery capital of the universe) and while there, I learned the following factoid, here revealed in the context of a story:

I was going out to dinner with a colleague in Berlin and his wife, and as we exited their apartment, I noticed hops growing outside his front door. Wow, I said, this is great. Germany is beer country, hops growing outside everybody's front door! Why, they asked, was this so interesting?

Well, said I, I'm going to start brewing my own beer, and some people whose writings I have read (in this digest...) are growing their own hops. How very nice, they said, to be able to brew your own beer. Why?

You see, it's illegal in Germany.

Why? Taxes, don't you know.

And even at the most high-priced store in high-priced Berlin (Ka-De-We), a half litre of Erdinger Hefeweizen (the best), costs only DM1.78. (About a dollar and 15 cents, Altenmuenster costs a bit more).

And I could get 4 of them in my briefcase.

Next time I'll take a bigger briefcase. The customs man said a whole case wouldn't bother him.

Relaxed,

Jeff

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Jeff Mizener / Siemens Energy & Automation / Intelligent SwitchGear  
Systems  
Raleigh, NC / jm@sead.siemens.com / (919) 365-2551 /  
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Date: Thu, 26 Sep 91 12:25:21 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: attenuation, spelt, bananas

Best I can tell from my reading, the sugars we are generally concerned with can be classed as single, double, triple, and quadruple. Bigger than that and they're either starches or unfermentable or both (shows how clear I am on the subject). Anyway, your wort has all these sugars in it. Some yeasts can only digest single and double sugars (low attenuation), some can digest those and triple sugars (medium attenuation), and some can digest all four of these classes of sugar (high attenuation). Where alcohol tolerance comes into play, I'm not sure, but I don't think it matters to most of us because the yeast runs out of food before it hits that limit (my theory). An extremely high gravity wort might be another story.

Spelt:

Spelt is probably being touted as healthful because it's chaff stays with the seed, more fiber!

Bananas:

You've heard of people smoking banana skins? Well apparently there's something to it, I'm told that sub-fatal doses of arsenic can cause hallucinatory experiences. Guess what gets concentrated in banana skins? Arsenic. Probably not a good homebrew ingredient. Peel 'em.

Head:

I'm still mystified about wanting a head on your beer. I understand that a well retained head indicates that the beer probably has good body, but I can determine that with my mouth. :) For me, a thick head just means I've either got to wait for it to go down or get it all over my moustache (tray swave and de-boner). I try to pour so I don't get much of a head, it's much less inconvenient. Just what am I missing?

Carl

When I stop learning, bury me.

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Date: Thu, 26 Sep 91 12:42:20 PDT  
From: florianb@chip.cna.tek.com  
Subject: it just goes to show you...

Geez! I mention one simple opinion and the house comes down. I introduce a totally new concept in home brewing, and nobody notices. !?

Last week, I posted a note describing a method of sparging which involves dumping all the sparge water in at once into the picnic cooler. I expected several comments to come from the 500-1000 people who subscribe to this digest. The most I got were two direct mail messages indicating interest. I'd still like to know if anyone but me has tried the sparging method I described and how well it has worked for them.

And it doesn't require any "skinny" girls to pull it off...

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Date: Thu, 26 Sep 91 09:42:12 PDT  
From: hartman@varian.varian.com (John Hartman)  
Subject: Torrefied Wheat, Say What?

Hi All--

I'm an all-grain brewer who would like to try my hand at making a version of Young's ESB. According to "The Real Ale Drinker's Almanac", by Roger Protz, the recipe calls for Maris Otter pale malt (97%) and torrefied wheat (3%).

Does anyone have specifics on Maris Otter pale malt? Is it any different from ordinary English 2-row pale malt?

I'd like to use torrefied wheat but have been unable to locate a U.S. supplier. My understanding of torrefication is that it involves roasting unmalted grain (possibly under pressure) until it pops or puffs like puffed wheat. Does anyone know of a supplier of torrefied wheat or of a procedure for making it?

Thanks in advance,  
John (hartman@varian.com)

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Date: Thu, 26 Sep 1991 16:18:50 CDT  
From: freidin@mv3600.chem.nwu.edu  
Subject: Archives / FTP Questions

Hi. I have been reading the digest for a few months now and really enjoy learning more about homebrewing. I finally figured out how to FTP with the archives. Any hints about how to read the file I get back would be appreciated. I assume that I need some utility to decompress the file. You can E-Mail directly if you prefer.

Thanks,

Howard Freidin  
freidin@mv3600.chem.nwu.edu

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Date: Thu, 26 Sep 91 15:43:19 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: TCJOHB ed. 2

there is a second edition of Papazian's book due out in October. If someone finds one, let us know so we can rush out and buy it! Also, it would be nice if someone could post the new stuff. Maybe me if I find it first.

What is the difference between Munich style wheat beer and Anchor style wheat beers?

- Bryan

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Date: 26 Sep 91 16:18 -0700  
From: Doug Latornell <latornel@unixg.ubc.ca>  
Subject: Hops Substitutions

I'm about to brew a cherry stout based largely on Papazian's Cherry Fever Stout recipe. Unfortunately, my local supplier has neither Bulion nor Williamette hops (for which the recipe calls) so I am open to suggestions as to suitable substitutes. The Bulion are for boiling and the Williamette for finishing. Also, would anyone be willing to venture ballpark alpha acid percentages for these varieties to help me in working out the mass of substitute hops I need. (I realise that the alpha acid % is variable from crop to crop but any typical values would be of help).

=====  
Doug Latornell  
CAM/Robotics Lab --- Mech. Eng. Dept. <latornell@mech.ubc.ca>  
University of British Columbia <latornel@unixg.ubc.ca>  
Vancouver, British Columbia, Canada

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Date: Thu, 26 Sep 91 17:51:06 PDT  
From: Tom Hamilton <tlh@ISI.EDU>  
Subject: Oven sanitizing bottles

In HBD 731 Jeff Frane sez:

>>I HATE sanitizing my bottles.

Amen. I have found the simplest and most effective way to deal with this nagging problem (on advice from WYeast's Dave Logsdon). I put my clean bottles in an oven, turn the temp to 350^ and leave them for 1-1/2 hours, turn off the oven and let them cool down to be filled. This can be done the night before bottling or if I want to do it well ahead of time, I put little foil caps on each bottle before sterilizing, then put them back in their cases (with the caps intact) until I'm ready to bottle. No problem! This has made the whole concept of bottling \*much\* more palatable.

I too have used this method and it seems to work great but I have one concern. The same person who demo'd this idea at the local beer club meeting mentioned that after three or four times in the oven the bottles would become substantially weaker. Now if like me you have one set of clean, delabeled dark brown bottles that you use over and over, this seems like not such a wise idea. The person who put forth this information is a doctor and works in a lab sterilizing things etc. for a living so I'm inclined to beleive her but I'd also like a couple other opinions before I give up on this method because like Jeff said it makes bottling much more palatable. Anybody heard of Pyrex beer bottles!?

Slainthe! - Tom -U of So Cal - Info Sci Inst

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Date: Thu, 26 Sep 1991 17:14:13 -0400  
From: hpfcmr.fc.hp.com!hplabs!uunet!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: maibock, checkvalves, grain, and washers

4 Questions:

1. I have what I believe is a Corona grain mill. To get a good crushing, I have to loosen the bolts that hold the outer grinding plate to the point that its holder wobbles around a bit. I have thought of putting a 0.5mm washer in there(NOTE recent post about needing washers). This is with the bolt that pushes the spring loaded ball to put tension on the outer plate wound right out to no tension. IS this normal? What is the tension spring for then? If I tighten the two bolts holding the outer plate holder tight, I get far too fine a grind. COMMENTS?  
Note I've been using this mill like this for several years, and with the bolts loose, I get a good grind, but adjusting the grind is tricky.  
Also I wonder if the wobbling of the plate and its holder is the reason that about 5% or so of the kernels aren't crushed (mainly smaller ones).
2. For people running multiple kegs off of one CO2 cylinder, how do you stop things (deadly microbes say) from migrating from one keg to the other?  
Are there check valves between the regulator or manifold, and each keg?  
Also how do you clean or sanitize the gas lines? I've never seen anyone mention this in any procedures. If you got a contamination in one of the kegs, wouldn't it get into the lines? Or again is there a check valve I don't know about.
- 3.Regarding Grain prices, we just bought 100lbs of two row malt for \$36.00 Canadian from a place called Great Western Grain Supply. The malt was by Canada Malting. That's \$0.36Cdn per pound. It came in a woven plastic grain bag with a heavy duty plastic liner.
4. Does anyone have an all grain recipe for Mai Bock?  
Why don't the books that list beer classifications mention Mai Bock?  
Most seem to think BOck is always a dark beer?

Bill Crick ->Ich Brua, Dewegen Ich Bin! (I brew, therefore I am!)

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Date: Thu, 26 Sep 91 21:22 MDT  
From: drutx!homer@att.att.com  
Subject: New Complete Joy of Home Brewing

I picked up today the Revised and Updated issue of CJOHB. NCJOHB??  
It has 60 more pages than the first edition. Looking at the table  
of contents Charlie has added an appendix on sour mash and Belgian  
Lambic and a index. He has added to the sections on Classic Beer  
Styles, Recipes and Advanced Homebrewing.

The book is published by Avon ISBN 0-380-76366-4, \$9.95.  
The AHA ((303) 446-0816) got the book in today.

Jim Homer  
att!drutx!homer

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End of HOMEBREW Digest #733, 09/27/91  
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Date: Thu, 26 Sep 91 20:40 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: MOMILYBUSTER

To: HBD  
Fm: Jack Schmidling

RE: caa@com2serv.c2s.mn.org (Charles Anderson)  
Subject: Grain Prices

In an otherwise useful source testimonial, Charles presents us with the following MOMILY:

>Other Brewing grains that they have are Wild Rice (I was surprised to find out talking to James that wild rice is a member of the barley family, and is not closely related to the regular rice that A-B adds to bud.).....

Jack says:

This would surprise any taxonomist because it is totally wrong. First of all, there is no "barley family" and secondly because wild rice is more closely related to commercial rice than any rice is to barley.

ALL Cereal grains belong to Gramineae (Grass Family)

Hordeum vulgare 6 row barley  
Hordeum distichum 2 row barley

Oryza sativa commercial rice  
Zizania aquatica wild (Indian) rice

There is no question that wild rice has far more flavor than commercial rice and probably a more interesting adjunct to a beer.

His motivation is on target but the analysis is strictly from "mom".

jack

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Date: Fri, 27 Sep 91 08:33:00 EDT  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Archives

I've noticed that the Miami archive has gotten quite a bit more restrictive lately (not complaining - I know how much resource it can eat being an archive site), and won't email the .shar archives anymore. Instead you get a message recommending that you FTP instead. When I try to FTP, I get a response that says (in part) "We only accept FTP connections from recognized sites" and won't give me an FTP connection....

Fortunately, there is an alternative, which is actually much more convenient - there is another archive at WANG.COM which will send single issues of HBD. It hasn't been mentioned recently, so I thought I'd mention it for the benefit of others like me who can't use Miami, or who find it inconvenient to get a full month's worth of HBD when you really only wanted one issue. Just send a mail file with "SEND HOMEBREW xxx" to ARCHIVE-SERVER@WANG.COM and issue xxx of HBD will be sent to you overnight. Thanks to whoever at WANG is supporting this archive! And no, it doesn't have #718.....

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Date: Fri, 27 Sep 91 8:50:22 EDT  
From: tmitchel@BBN.COM  
Subject: Re: Brewpubs etc in Bermuda?

I was in Bermuda a few months ago, and as we sat on the porch of the Swizzle Inn enjoying a pitcher of rum swizzles and the sun, a gentleman sat down and asked the waiter, "What local beers do you carry?" The waiter replied, without missing a beat or cracking a smile, "Rum Swizzles." You see in bermuda they have standard american and some european (Heineken, Amstel, Amstel Light) beer, but the national drink is "rum and some kind of fruit juice". So when in Rome do as the Romans do, and when in Bermuda, drink Rum. I highly recommend the Swizzle Inn as the best Rum Swizzle on the Island.

Cheers,  
-tom

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Date: Fri, 27 Sep 91 06:34:45 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Attenuation

krweiss@ucdavis.edu writes:

> Ted Samuel asks:  
> > Pardon my (seeming) ignorance, but what exactly is attenuation re:  
> >yeast?  
>  
> ... Attenuation refers to the  
> amount of residual sugar a yeast will leave when fermentation is  
> complete.  
> More attenuative yeasts will convert more of the sugar to alcohol and  
> CO2,  
> resulting in a drier beer with a lower final specific gravity. Less  
> attenuative yeasts will leave more sugar unconverted, resulting in a  
> sweeter beer.

This is close, but obscures why yeasts are attenuative or not. The term actually refers to the *range* of sugars that the yeast will digest. A more attenuative yeast can handle more different types of sugars than a less attenuative one. Since a brewery wort is composed of lots of different sugars due to incomplete degradation of starch in the mash, a yeast that has difficulty with longer sugars will leave a sweeter beer. (And because adjustment of mash temperature can have a large effect on the make up of the wort sugar profile, this can also result in a sweeter or drier beer.)

There is a particular genus of wild yeast, *S. diastaticus*, that has the ability to break down longer chain sugars into simpler ones, and when you get this type of infection, your beer comes out very dry and thin (and smelling of phenols and DMS, since it is not a very refined fermenter...). One might say that *diastaticus* is ultimately attenuative.

--Darryl Richman

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Date: Fri, 27 Sep 91 09:43:01 EDT  
From: Dale Veeneman <dev1@gte.com>  
Subject: Re: Corona mill adjustments

Bill Crick asks about Corona mill adjustments. I had the same problem with too fine grinds (with the adjusting screw all the way out) when I first got it. What I did was to grind (the other kind of grind - with a bench grinder) the end of the main shaft (the end that touches the ball) down about 3/8 inch. Now I can keep the side bolts tight and have plenty of room for adjusting the grind.

Dale

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Date: Fri, 27 Sep 1991 11:14 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Corona mills & Maibocks

Bill Crick ->Ich Brua, Dewegen Ich Bin! (I brew, therefore I am!)  
writes:

>1. I have what I believe is a Corona grain mill. To get a good crushing,  
> I have to loosen the bolts that hold the outer grinding plate to the  
> point that its holder wobbles around a bit. I have thought of putting  
> a 0.5mm washer in there(NOTE recent post about needing washers).  
> This is with the bolt that pushes the  
> spring loaded ball to put tension on the outer plate wound right out  
to  
> no tension. IS this normal? What is the tension spring for then?

If indeed it is a Corona mill you have, the addition of the washers is  
normal. That was the only way I could achieve the correct grind.  
Tension spring? There is no tension spring on my grinder but I have a  
10 year old model.

> If I tighten the two bolts holding the outer plate holder tight, I  
get  
> far too fine a grind. COmments?

I presume that's because the mill was made to turn grain into flour  
for making bread instead of cracked grain for making beer.

>4. Does anyone have an all grain recipe for Mai Bock?  
> Why don't the books that list beer classifications mention Mai Bock?  
> Most seem to think BOck is always a dark beer?

By far the best homebrewed Mai Bock to pass my lips was brewed by  
Charlie Olchowski of the Frozen Wort. It almost won the HWBTA  
national homebrew competition 3 years ago. I'll try to get a copy to  
post.

Cheers.

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work

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Date: Fri, 27 Sep 91 08:16:29 PDT  
From: tima@apd.MENTORG.COM (Tim Anderson)  
Subject: re: Torrefied Wheat, Say What?

John writes:

>I'd like to use torrefied wheat but have been unable to locate a U.S.  
>supplier. My understanding of torrefication is that it involves  
>roasting unmalted grain (possibly under pressure) until it pops or puffs  
like  
>puffed wheat. Does anyone know of a supplier of torrefied wheat or of a  
>precedure for making it?

Many long years ago, we made an alternative treat to popcorn, that we  
called  
"popped wheat". We ate it like popcorn, with butter and salt. Making it  
is  
really easy: Just cover the bottom of a heavy dry skillet with whole  
wheat,  
and place over fairly high heat. Keep the pan moving so the wheat  
doesn't  
scorch. A lid is a good idea, although the wheat doesn't explode  
violently  
the way popcorn does. It does "pop", sorta, and looks a lot like puffed  
wheat, but is much tastier (fact, not opinion %^/).

I don't know if this is the same as "torrefied wheat" or not. But if it  
doesn't seem right, just pour it into a bowl, add a bit of melted butter,  
a  
shake or two of salt, and serve with a glass of ESB.

tim (tim\_anderson@mentorg.com)

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Date: Fri, 27 Sep 91 09:33:12 -0600  
From: burghart@stout.atd.ucar.EDU  
Subject: Re: Homebrew Digest #733 (September 27, 1991)

Regarding the new Complete Joy of Homebrewing, Jim Homer types:

> The book is published by Avon ISBN 0-380-76366-4, \$9.95.  
> The AHA ((303) 446-0816) got the book in today.  
 ^^^^^^^^^^^^^^^^^^^

The AHA does have the book, but their phone number is (303) 447-0816.

Chris Burghart  
burghart@ncar.ucar.edu  
National Center for Atmospheric Research  
Boulder, CO

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Date: Fri, 27 Sep 91 09:50:06 PDT  
From: Bob.Clark@Eng.Sun.COM (bobc@wings.Eng - Bob Clark)  
Subject: Kegs, backflow valves, tap cleaning

For people running multiple kegs off of one CO2 cylinder, how do you stop things (deadly microbes say) from migrating from one keg to the other? Are there check valves between the regulator or manifold, and each keg? Also how do you clean or sanitize the gas lines? I've never seen anyone mention this in any procedures

I run a line from the regulator output to the manifold, with no check valve. On each output from the manifold I have a check valve, and on the end of the CO2 line to each keg is the normal quick disconnect. This setup:

1. Prevents one high-pressure keg from forcing back-flow to a low pressure keg
2. Allows me to have lines disconnected while keeping other kegs pressurized.
3. Forces all kegs to eventually be at the same pressure (the output pressure from the regulator).

I have never worried about contamination on the gas lines.

If I am going to leave the taps unused for some time, I will put a TSP solution in an unused keg, and with a little pressure use this to fill up the tap lines. I loosen the collar at the tap to get some flowing through the gap there, too (this is the collar where the tap connects to the beer shank - I've had 'em loose before and grow mold). When I want to use them next, I repeat the process, only using boiling hot water in the flushing keg instead of TSP.

Bob C.

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Date: Fri, 27 Sep 91 10:24:24 PDT  
From: Greg Roody <"whzguy::roody"@necsc.enet.dec.com>  
Subject: On a whim and a fancy.....

Someone asked about the thought process behind brewing, and I thought this may be an indirect answer. And yes, I have done a lot of cooking/baking; yeast is my life.

On a whim, I picked up two gallons of fresh sweet cider at a farmstand last night. I had the innocent thought of using up some dry yeast I had left over from beer making (I have since switched to liquid yeasts for beer). Then, things kinda got out of hand.

I wanted to retain some residual sweetness, so I figured I'd add some wort made from some crystal malt. Well, while I hand the grain mill out, I threw in some pale malt grain. Now, I figured I should mash this stuff and get some usable sugars out of it so I did a 1 hour infusion mash, sparged and boiled.

Next, I went back to the freezer to put away the grains, and I found some light DME; "oh what the heck" sais I, and I throws it into the boil.

So, now I figure I should pasteurize the cider, so I adds the hot wort to it and heat it to 180. While I'm heating this glop, I clean up some more, and find six pounds of honey I was saving for a mead.... "Hmmm, a little of this couldn't hurt... could it?"; I added all six pounds.

Now I'm about a gallon short of filling my carbuoy, so tonight I'll throw in another gallon or so of fresh (pasteurized) cider.

I have no idea what I have created, save that it will be STRONG (O.G. measured 1.110 at racking to primary)

The total recipe looks something like this: for 5 Gallons

1.5 # 10 degree crystal malt

1.5 # 6 Row Pale malt

=== grains were infusion mashed, sparged, and boiled

2.5 # light DME (boiled with grain wort)

2 Gallons fresh Cider

6 # honey

1 cinamon stick ground finely

1 packet EDME Ale Yeast

1 Packet Red Star Wine Yeast

=== yeast was started as a slurry and pitched immediately into cooled wort/cider

Plus 1-2 Gallons fresh cider added one day into ferment

I'll let ya know how it turns out (in about six months).

/greg

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Date: 27 Sep 91 13:13:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: A grin.

There was a young brewer named Devan,  
who brewed one day in each seven,  
his blowoff got loaded,  
the carboy exploded,  
now he brews pale ales in heaven.

Thought you might like a grin, on the other hand, this might prove that I  
was too relaxed when I sent the message.

Dan  
Beer made with the Derry air.

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Date: Fri, 27 Sep 91 13:48:45 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: torrified wheat, weakened glass(oven sanitizing)

For torrified wheat I expect that you can use any unsweetened puffed wheat breakfast cereal. How about other puffed adjuncts? puffed rice, air-popped popcorn.

Whether oven sanitizing will weaken the bottles depends entirely on how quickly they are heated \*and\* cooled, if it is done gently (slowly) enough the glass will end up slightly more annealed than before. In general, the more annealed and therefore more stress-free the glass, the stronger it will be (the exception is tempered glass). If the bottles are heated and cooled too quickly, stresses will build up in them and they will be more prone to breakage.

Carl

When I stop learning, bury me.

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Date: Fri, 27 Sep 91 11:22:06 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Anchor Spruce Beer

There has been some recent talk of Spruce Beer, so I thought I'd toss in this tidbit :

Those wild and crazy guys at Anchor have done it again. The same folks who dared to brew a Sumerian beer, were perhaps the first American brewery to revive the Christmas Ale tradition (mistletoe and holly on Bud six packs doesn't count!), and who were a microbrewery before it was fashionable, have brewed a spruce beer.

It's a pale, crisp and refreshing brew made with a portion of wheat in the mash. Overall I thought it was quite tasty, my only complaint being that it could have been better balanced. The spruce was a tad overdone for my tastes. This will probably mellow with age - not that any of it is likely to hang around long enough to find out.

It is a commemorative brew for the 10th annual Great American Beer Fest coming up this weekend. It will be available there, and is (make that was) available in select outlets in San Francisco - not Oakland, not even Daly City, San Francisco. If you are fortunate enough to encounter some, by all means buy it.

No, I don't work for Anchor. I just like them alot.

CR

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Date: Fri, 27 Sep 91 13:40:19 CDT  
From: tony@spss.com (Tony Babinec)  
Subject: guinness formulation/recipe

The recent HBD entries on Guinness led me to look at Eckhart's (sp?) book on beer style, along with Michael Jackson's and David Line's books.

"Essentials of Beer Style" says that Guinness has pale malts, crystal malts, about 9% roasted barley and 9% flaked barley. Starting gravity is in the 1050-1055 range, and Bitterness Units are in the 40-45 range. I believe Jackson indicates that Guinness is made to different starting gravities for export to different parts of the world.

So, a recipe for 5 gallons of Guinness-like stout might go something like this:

8 pounds pale ale malt (OR 6 pounds dry malt extract,  
(light,unhopped))  
0.5 pound crystal malt  
1 pound roasted barley  
1 pound flaked barley  
10-12 Homebrew Bitterness Units of bittering hop  
Wyeast "Irish" ale or "London" ale yeast

I might be tempted to add a small amount of chocolate malt, although this is not used in Guinness so far as I know.

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Date: Fri, 27 Sep 91 14:02:17 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: attenuation

> The percentage drop in gravity is measured with a saccharometer  
> and calculated as follows:  
> Formula:  $A = (B - b) / B \times 100$   
> Example:  $(12 - 4) / 12 \times 100 = 66.6\%$   
> A = attenuation: % of sugar of the original wort converted  
> into alcohol and carbon dioxide after or during  
> fermentation.  
> B = original gravity in deg. Balling (or Plato) prior to  
> fermentation.  
> b = specific gravity in deg. Balling (or Plato) after or  
> during fermentation.

Actually, I think that its  $A \sim (B - b) / B * 5/6 * 100$

Since pure alcohol weighs about 5/6 as much as water, then  
for every percent alcohol that the wort is raised, the SG  
gravity drops by:

$P * .008$  due to loss of fermentables  
 $P * .01 * 1/6$  due to gain of alcohol  
=  $P * .0016666$

so the SG has actually dropped by .00966666

Since the hydrometer ready "Potential Alcohol", Multiply the  
difference between the OG and FG by .008/.0096666,  
or slightly less than 5/6, before finding attenuation.

bb

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Date: 27 Sep 91 14:52:40 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: 50K No Way

A couple of us participating in the Digest are not on any regular network but are receiving our copies through Compuserve e-mail, via Internet. Unfortunately, it appears that CIS has an upper limit of 50K; whenever the digest is larger than that--such as #732-- it gets stuck and will not read or download. I find this very irritating, and know that Robin Garr--who is one of the sysops on the CIS beer forum--loads it into the forum's library. When the digest jams, it sometimes takes many days before someone gets a copy to Robin.

Does anyone have any suggestions? There are several possibilities that occur to me.

1. Someone can help me figure out how to acquire an account (free?) on a network and figure out how to run this software (Waffle) I acquired from a BBS. This would solve \*my\* problem but not Robin's. Although Robin would certainly be interested in learning whatever I learn.
2. Someone could offer to .ZIP or .ARC large digests and mail them to those of us stuck on Compuserve. This would be a really nice gesture.
3. Someone a heck of a lot smarter than me can figure out another idea.

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Date: 27 Sep 91 14:53:49 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: On 733

To Greg Habel:

I'm not sure of the current situation, but Dave Logsdon visited the islands a few years ago. His advice: drink rum! He said the beer was \*awful\*.

To Bob Hettmansperger:

UC Davis means the University of California at Davis. I believe the brewing program is actually part of the Food Science school; chief instructor is Dr. Michael Lewis, guru of the west coast brewpub scene. (A wonderful fellow, \*very\* knowledgeable about brewing science, who as far as I could tell doesn't really like beer nor brewing; we disagree strongly on the function/output of a brewpub.) One of the other teachers is Jean Xavier Guinard, a thoroughly likeable Frenchman (really!) whose excellent book on lambic beers was published by the AHA. Anyway, you should be able to get information on Davis at any public library.

To Norm Pyle:

Someone explained to me the difference between college and professional rugby: in professional rugby they drink the beer \*after\* the game. Maybe it's true for volleyball as well.

To Peter Berger:

I'd say you were generally right about "canned" extracts, but perhaps you should check out my personal favorite: Alexander's light malt extract. It was developed by the above-named Michael Lewis, and supposedly was evaporated only to the point where no "canned" flavor would result. It's made from 100% Klages pale malt and I have had excellent results with it whenever I've done extract-grain beers. You will notice it's not as thick as most malts, because the evaporation process is halted early.

You would be well advised to steer clear of Red Star; in fact, as pretty much everyone will no doubt tell you, you should switch to liquid yeasts.// And yes, your retailer sounds pretty expensive. Try mail order; look for ads in Zymurgy.

To John Hartman:

A friend of mine visited the Young's Brewery in London, which brags about their "all-malt" beer. He pointed out pallets of sacked torrified barley and ? Well, hrmm, hrmm, we just add a bit of that for nitrogen [since, supposedly, British malt is low in nitrogen]. He and I were never able to find torrified barley in this country (something like puffed barley), but through experimentation discovered terrific results from substituting a small amount of flaked barley in ale recipes. Great head retention and lots of mouthfeel. It's possible that a flaked wheat would substitute nicely for you.

To Bryan Gros:

I looked at a copy of the New Complete Joy (or whatever it's called) the other day at a local homebrew store. There don't seem to be a lot of obvious changes from the previous edition, although there is now an index and a couple of supplements on things like lambic beers. I was appalled to note that the publisher had managed to find an even lower grade of paper to print it on--although it does offer the opportunity to read more than one page at a time.

As far as I can tell, the difference between Anchor's wheat and Munich-styles is that the latter have taste. Hard to believe that the people who brew Anchor Steam and Liberty Ale could make such a boring beer.

To Tom Hamilton:

On sanitizing in the oven> I haven't broken any bottles yet, although I guess your doctor friend would have more experience in sterilizing than I. Perhaps the pressure in her autoclave would add to the stress on glass; something that wouldn't be true in the oven. ???

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Date: Fri, 27 Sep 1991 14:46:34 -0400  
From: hpfcmr.fc.hp.com!hplabs!uunet!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: happy buzz, Oktoberfest, Canned vs dry?

Regarding the question about the "homebrew happy buzz": Get some hop pellets of fairly high alpha content. Chew a few up and swallow the hops. You'll get quite a glow on. I did this one day while watching the sparge trickle, and got quite a glow off them that lasted about 45minutes.

I hadn't been drinking. Any ideas on how to grind them up fine enough to fit up the nose;-)

Oktoberfest:- Go early, there will be lineups.

- Beer and peppermint schnapps seems like a harmless combination  
IT ISN'T! Major puke potential!

- Don't pass out! They'll put you outside in the rain, and sell your seat to someone in line!

- Wear clothes that beer can be easily washed from.  
beer fights are common. Beer spills are garrenteed!

- Ziggy, ziggy, ziggy, ziggy. Hoi! Hoi! Hio!

Party, party party, party. OH! OH! Boy!

Don't trust canned extract? Well to get the extract conentrated down, they boil most of the sap out of it, and put it in a can, To make dry extract, they boil ALL the sap out of it and put it in a bag. Although both processes likely use low temperature vacuum boiling, I can't see why the can would be worse than the dry when the canned extract actually has less processing? I've used canned extracts for years, and have used a bit of dry extract. I've seen little difference that can be attributed to one being canned, and one being dry???

Bill Crick  
Ich Brau! Dewegen Ich Bin!

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Date: Fri Sep 27 09:39:42 1991  
From: larryba@microsoft.com  
Subject: Re: Dry Hopping, Hops utilization and Checkvalves.

- ---- Dry Hopping

Re, George Fix and dry hopping: one technique I have used is to dry hop with pellets (in a fine weave bag - real cheese cloth, not the coarse stuff you get in the grocery store) - poured my boiling priming + gelatine water over it (in the bottom of my keg). I doubt I get 100% kill (love that term), but it gets to 180f which will kill most stuff. Leaf hops should work the same. Anyway, then I rack the beer into the keg. Seal, let carbonate and then drink away.

- ----- Hop Utilization Rates

The Hops issue of Zymurgy has some utilization tables. Apparently there is some disagreement between Byron Burch and the guy who made the tables in Zymurgy. In a nutshell it appears that around 45 minutes of boil the utilization takes a sharp increase so it is hard to predict utilization in that time frame. The general idea is to boil hops for an hour or 20 minutes to avoid that part of the curve. The numbers I use are: For 1 hour boil, the utilization is around 27% (leaf) and 34% (pellet), at 20 minutes, it is 10 & 12%, at 5 minutes it is 5 and 6% respectively. I figure IBUs as follows:

$$(\% \alpha * \% \text{Utilization} * \text{Weight (grams)} * 1000) / \text{volume (liters)}$$

A typical boil for me leaves 5.5 gallons or 20.6L. Just figure IBU for each hop addition and add them up for total bitterness.

Hop freshness, Alpha acid amounts, weighing accuracy, boil temperature, pot geometry (i.e. pressure/ temp at the bottom where the heat is coming in from) all will affect your results. Does anyone know how to measure bitterness in order to calibrate our home breweries? George?

- ---- Check Valves

I run three kegs off of one CO2 bottle. The "Brewers Warehouse" in Seattle (advertises in Zymurgy) sells a three way tap, with check valves, for \$10. It screws into the regulator in place of the check valve and your gas lines screw into it (with checkvalves).

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Date: Fri Sep 27 09:58:38 1991  
From: larryba@microsoft.com  
Subject: Recycling Yeast Cakes + Xmas Ale...

I finally got a chance to try out the Farther Barleywine yeast cake trick. I racked an ale from my carboy and chilled an Xmas ale directly onto the yeast cake. Very impressive fermentation! I used a counterflow chiller and a wort aerator (ref HBD #681). I really liked not having to carefully collect the yeast and clean the carboy before reuse.

One thing I noticed: the resulting yeast cake is now twice as thick as before. Sure, there is added trub, but not that much. Is it possible that aerating the wort is unnecessary when recycling the yeast cake? There probably wasn't any need for more yeast growth. Mr. Ransom: what happens after your 4th or 5th ferment? Is there any room for the beer?

BTW my xmas ale recipe is tasting good. The green wort was pretty tasty. Like pumpkin pie made with Barley Malt instead of pumpkin. It had a definite bite of cinnamon and ginger (yahoo). Fermented out, the spicing was considerably lighter although that ginger heat was still detectable. In short, the spicing is subtle and blends well with the Malt rather than dominating it. If I were to do it again, I might substitute a pound of 701 crystal for some of the Munich malt, maybe punt the Munich all together and bump up the amount of Klages.

8 lb klages  
2 lb munich  
8 oz chocolate  
12oz Honey (added to the boil, not mashed!)

7 gallons of supply water + 8 gm gypsum (~85ppm of Ca++ in Seattle)

Step Mashed 30min @ 130f, 30 min @ 155f (Papazian technique)  
Sparge water @ 175f  
Collected 6 gal of wort

1 hour boil  
Final volume 5.5 gal

OG 1.068

1/2 oz Willamette (5.4%) for 45 min  
1/2 oz Willamette (5.4%) for 30 min

6 oz fresh ginger (peeled, diced)|  
zest of 4 oranges (valencia)|  
1 tsp whole clove -toss in with second hops addition.  
1 tsp ground allspice |  
5 3" cinnamon stick (crunched up)|

A little more than 5 gallons made it to the carboy. It fermented out in 36 hours @ 74f and has been sitting for another 4 days @67f.

TG 1.017 alcohol ~ 6.6 %v/v

I targeted the OG of the winning xmas ale described in this digest several months ago. If you want to do this as an extract use 9.25 lb of syrup (a porter style would be nice) or 8.5 lb of dry dark extract. I kept the hop rates pretty low given that the spicing would be best with a sweeter flavor.

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Date: Fri, 27 Sep 91 17:50:18 EDT  
From: rich@progress.COM (Rich Lenihan)  
Subject: Thanks; Honey Trubble

First, I'd like to thank all who responded to my last submission re: the use of "bottling buckets" and DME vs. corn sugar for priming. The general consensus seemed to be that I should use a bottling bucket. Well, I'm still not convinced but for the sake of homebrewing science, I'll try it when I bottle my current batch. I'll probably use DME to prime this batch since I think it'll be appropriate for style (basically, an ale with 6 lbs malt extract, 1 lb specialty grains, 2 lbs honey), but I'll continue to use corn sugar for most of my brews.

Now to my questions: in the above-mentioned batch, I boiled this for about an hour (maybe a little more). I pitched my Whitbread dry ale yeast (from a starter) and had really active fermentation in less than six hours which went at a frantic pace for 24 hrs. (I keep my brewing stuff in a closet off of the kitchen and even through a closed door you could hear the noises from the blow-off tube. It sort of sounded like the noises John Cusack was making at the end of "The Grifters"). Anyway, three days after putting it in the primary, I racked to a secondary (both ends of siphon hose submerged). I had this really gooey glop (RGG) at the bottom of the primary. It tasted a lot like honey, so I suspect that much of the honey I added to the boil fell out of suspension. Is this to be expected when using honey? (My first time) Or should I boil the honey longer. Since I've been told that bad things will happen if I boil my extract for more than 1 hour (momily or factoid?) )  
perhaps I should boil the honey for a while before I add the extract?  
Or will over-boiling do bad things to my honey, too?

Also, after a few days in the secondary, there appears to be more RGG forming on the bottom and the glug rate is down to .5/minute. Now, I'm worrying. Is my fermentation finished (the SG was 1.023 when I racked to the secondary but I'm not sure what to make of this if most of my honey ended up in the RGG) or does this reflect the usual slowness reported with using honey? I've had very slow ferments before but nothing this dramatic.  
Or has my yeast died or taken a nap? From what I've tasted, it seems a little sweet (and slightly vomity).

Another question: Since I'll probably rack this batch one more time (at least) before bottling, I was thinking of saving the RGG from the secondary for my next batch (which will probably be a more traditional all-DME batch). The RGG contains, among other things, yeast which I want and trub which I don't. So, is there a relatively simple method of separating the two? I'm not equipped for lab culturing, yet. Also, is there any chance that the honey from the RGG would impart an undesirable flavor to my next batch (other than a slight honey flavor)?

Rich

Rich Lenihan UUCP: mit-eddie!progress!rich  
Progress Software Corp. Internet: rich@progress.com  
5 Oak Park Real life: 20-I Brandywine Drive  
Bedford, MA 01730 Shrewsbury, MA 01545  
USA (508) 754-7502

"Beer is a mellow drink, but it keeps you on the run..."  
- The Bartender's Bounce

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Date: Fri, 27 Sep 91 15:42:10 PDT  
From: Donald Oconnor <oconnor@chemistry.UCSC.EDU>  
Subject: plastic carboys and grain bugs

There have been quite a few notes on bugs in the barley malt and the suitability of the apparently new plastic carboys as fermenters.

Bugs in the Malt: I recall that my grandfather would regularly shake sacks of grain in order to avoid the problem of bugs. I believe the idea behind this lies in busting up any bug eggs (larva?). My guess is that shops aren't doing this and may also be selling very old grain.

Plastic Carboys: Someone recently asked about the usefulness of the new hard plastic carboys apparently used by some water companies. Someone else replied that they had used them successfully as fermenters. I have not seen these yet, but if they are a clear and hard plastic, they are most likely polycarbonate (aka Lexan). Polycarbonate is indeed quite hard and more difficult to scratch than the usual water bottles. It can also withstand quite high temperatures, certainly above the temp of boiling water. Unfortunately, polycarbonate reacts to basic solutions, so you cannot clean it with TSP, lye (sodium hydroxide or potassium hydroxide) or even a weak bleach (sodium hypochlorite) solution which are all basic. These solutions will eat away at the polycarbonate. They are inert to acid so perhaps an acidic solution could be used for sanitizing. Beer and wine are acidic so they pose no problem.

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Date: Fri, 27 Sep 91 17:49:22 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Maris Otter Barley

From: hartman@varian.varian.com (John Hartman)

>Does anyone have specifics on Maris Otter pale malt? Is it any  
different  
>from ordinary English 2-row pale malt?

The following is from an ad placed in the October/November issue  
of the Celebrator Beer News :

WHAT CABERNET SAUVIGNON GRAPES ARE TO RED WINE,  
MARIS OTTER BARLEY IS TO ALE MALT.

(These folks didn't do too well on the SAT exams!-)

Maris Otter is a rare, old fashioned two-row barley, low in  
yield per acre and tough to grow. Seasoned brewers still  
insist on the delicious, rich, plump, nut-like character  
and the finesse that the variety gives their pale and brown  
ales, porters, stouts and barley wines. Crisp Malting Ltd.  
of Great Ryburgh continues to contract with Norfolk farmers  
to supply them this extraordinary barleycorn. Crisp maintains  
one of the few remaining traditional floor maltings in England.  
Their fine pale, crystal, and dark dark malts are now available  
to micro- and home brewers in the U.S. and Canada through Liberty  
Malt Supply Company and their retail agents.

CRISP MARIS OTTER WON 1ST PLACE IN THIS YEAR'S NATIONAL  
MALTING BARLEY COMPETITION.

Liberty Malt Supply Company  
1418 Western Ave  
Seattle, WA 98101  
206-622-1880  
206-622-6648 fax

Despite the advertising hype, it sounds like an interesting malt.

CR

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Date: Fri, 27 Sep 91 17:47:07 PDT  
From: aimla!ruby!ken@uunet.UU.NET (Ken Ellinwood)  
Subject: Question #2, shocked yeast.

Bill Crick writes:

> 2. For people running multiple kegs off of one CO2 cylinder, how do you  
> stop things (deadly microbes say) from migrating from one keg to the  
> other?  
> Are there check valves between the regulator or manifold, and each  
> keg?  
> Also how do you clean or sanitize the gas lines? I've never seen  
> anyone  
> mention this in any procedures. If you got a contamination in one of  
> the  
> kegs, wouldn't it get into the lines? Or again is there a check valve  
> I don't know about.

I think that there are check valves in my manifold that not only allow me to selectively shut off gas to a particular keg, but keep gas from flowing backward towards the regulator in case it is disconnected from the tank. But even so, I have always assumed that nasty beasts like bacteria can't survive in a high-pressure (10psi) CO2 environment, and hence would not be able to crawl from keg to keg. I am lucky, though, in that I have had very few bad batches so I can't say from experience that this is a problem or not. I have never considered cleaning the gas lines.

On other matters, I am currently in second stage fermentation with a beer brewed with Sierra Nevada ale yeast. I ferment in a fridge controlled by a Hunter Energy Monitor unit. Yesterday, when I checked on the beer, I noticed that I had inadvertently left the temperature probe outside the fridge. Because the ambient temperature was 75 degrees and the unit was programmed to hold the temperature at 68, the temperature of the beer dropped to around 40 degrees (I had left a thermometer in the fridge to check the accuracy of the Hunter unit). Question: I don't suppose that there is anything to do about shocked yeast but let the temperature return to normal and pray like hell that the fermentation resumes, is there?

Ken Ellinwood  
ken@aimla.com

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Date: Fri, 27 Sep 1991 15:17:13 +0000  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: Blow out tubes, dry hopping, fruity tastes

This question almost seems too obvious to ask, but we've heard recently that a blow out tube is a good means of removing fusel oil from the primary. Is this referring to volatile fusel oil or that which is bound up with the krausen in some fashion which escapes me. If the former, surely an air lock is just as effective, and an open ferment is more effective still ? If the latter, surely skimming the brew is more effective ? Do top and bottom ferments behave differently ?

One phenomenon I have noticed is that dry hopping increases the attenuation of the brew. I have proved this to myself by dividing the same brew in half and treating each half differently. I would be interested in any explanations for this reaction. Here are some tentative ideas : the hops introduce additional enzymes or microorganisms into the brew, they cause a mechanical rousing of the brew, or maybe simply opening the fermenter and introducing oxygen is the key factor.

My all-time greatest fruity brew occurred when making a standard extract ale, using standard yeast, at standard temperatures, with 4 oz Goldings bittering hops. It was not so much a case of 'subtle overtones of blackcurrant' as the sensation that someone had sneaked in and poured a bottle of Ribena cordial into the brew! Before you all leap in and tell me that I may have been using mislabelled Bullion hops, I wasn't. The hops looked like Goldings and behaved like Goldings as part of an aroma technique. The bottled brew was undrinkable for the first 2 months of its life, then the flavour vanished as mysteriously as it had appeared. Any ideas or similar experiences ?

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Date: Sat, 28 Sep 1991 13:17:51 -0700  
From: stevec@retix.retix.com (Steven M Cohn)  
Subject: Re: Homebrew Digest #733 (September 27, 1991)

Hi all,

Sorry to waste the bandwidth, but I've just been told that I get to go to our nations capitol on Tuesday morning. I was hoping to sample some of the local brewpubs. Specifically, I will be staying in Arlington VA, but will have a car and all week to explore/drink. Please e-mail me directly (stevec@retix.com), as I will probably not get to read the digest until I get back.

Cheers,  
Steve

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+-----+  
-----+  
| Steven Cohn      |  
| National Technical Specialist |  
| Retix, Inc      |  
| smc@retix.com  |  
|                |  
+-----+  
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Date: Sun, 29 Sep 91 12:26:32 CDT  
From: hopduvel!john@linac.fnal.gov (The Hop Devil)  
Subject: Hopping back and forth

Doug Latornell writes:

>Unfortunately, my local supplier has neither Bulion nor Willamette  
>hops (for which the recipe calls) so I am open to suggestions  
>as to suitable substitutes. The Bulion are for boiling and the  
>Willamette for finishing.  
>Also, would anyone be willing to venture ballpark alpha  
>acid percentages for these varieties to help me in working out the  
>mass of substitute hops I need.  
>(I realise that the alpha acid % is variable  
>from crop to crop but any typical values would be of help).

Alpha acids are comprised of 3 ingredients, humulone, cohumulone and adhumulone. The content profile of these is what makes the bittering potential different among hop varieties. Cohumulone seems to be the one that causes the more harsh bittering effect. Bullion has high ratio of cohumulone (comprises just under 40% of the alpha acids and I think the alpha content runs around 6%). Eroica, Southern Brewer, Comet, Cluster and Brewers Gold also have high cohumulone ratios.

Bullion has really poor storage characteristics and is fading from production, along with Brewers Gold. Those high alpha hops are being replaced by Clusters (runs about 7% alpha), Nugget and Chinook (runs 10-12%). Centennial runs around 10% alpha and is what I'm using now.

Among the 'noble' (mighty fine aromatic - finishing) hops, Fuggles (~3.5% alpha) is a good substitute for Willamette, Fuggles being the 'father' of the Willamette variety. I think Willamette is replacing it in terms of production. Willamette runs around 4.x% alpha, my current batch is 4.5%. I \*really\* like Kent Goldings, if you can get them fresh the aromatics are powerfully seductive (Alpha around 3.5%). Cascades don't store too well, but are popular in the U.S. and run around 5.5% alpha. Tettnanger has a nice finishing aroma and is about 4% alpha.

If I was making a classic stout I wouldn't go too overboard (as I typically do) on finishing hops, not quite true to style. You'll want the cherry aroma to be noticeable.

- - -

John L. Isenhour  
inet: hopduvel!brewmaster@linac.fnal.gov  
renaissance scientist and AHA/HWBTA certified Beer Judge

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Date: Sun, 29 Sep 91 21:00:00 EDT  
From: BERRRW%morekypr@CUNYVM.CUNY.EDU  
Subject: wine recipes

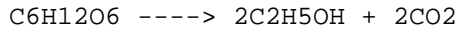
I'm just starting my venture out into the world of self-brewing and mixing. I really want to get a good start somewhere, but don't have the space to really do anything. So I thought maybe I could get some help from you friendly chaps and get my feet wet with making my own wine. I could really use some recipes-with directions, please!

Thanks  
Thanks a lot,  
Ron W. Berry

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Date: Sun, 29 Sep 1991 23:13:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Equation Correction

Well, a buddy of mine has pointed out that I made a typo in the letter I wrote in HD733 about attenuation. The chemical equation has ethanol as C<sub>2</sub>H<sub>6</sub>OH when it should be C<sub>2</sub>H<sub>5</sub>OH. Therefore the full equation would read:



I apologize if this caused extreme and undue stress resulting in a sleepless weekend. Did anyone actually notice this?

Special thanks to the Anal Chemist/Deadhead Brent Derry.

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End of HOMEBREW Digest #734, 09/30/91  
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Date: 30 Sep 91 02:19:45 MDT (Mon)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: berries and bitterness

(I hope this gets out...I've been getting HBD erratically, compensated by several copies of the ones I get.)

There have been various comments about using berries vs long aging times to

get things mellowed out fit to drink. I've done a bit of experimenting with some meads which suggests a simple aid:

Get the leftover berries out of the fermenter asap.

As soon as you get enough of a krauesen to lift the berries to the top, skim them off. If you broke them up a bit when you added them, they'll mostly be done fermenting. You won't get quite as much color as if you leave them in for another week or two, but you'll also get something drinkable a lot sooner, and it will mature to a better mead.

I've had two recent meads bear this out--one raspberry/blackberry, the other boysenberry/raspberry. Both were quite drinkable (although still young-tasting) within a couple weeks of bottling. One is still/sweet, the other dry and slightly carbonated. This was quite a welcome revelation to

me, as I like the berry melomels but hate the long maturation times.

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Dick Dunn rcd@raven.eklektix.com -or- raven!rcd

...Do you want software patents, or a software industry? Pick one.

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Date: Mon, 30 Sep 91 8:46:29 EDT  
From: virtech!gjp@uunet.UU.NET (Greg J. Pryzby)  
Subject: SNL false ad

I was wondering if anyone saw the Saturday Night Live beer ad on Saturday (9/28).

In case you missed it, it was a parody on the bikini-clad ads. The beer was Smidtt (?) Gay. And instead of females, it was men in speedos. A nice twist to show just how stupid the ads regular beer ads are.

- - -

Greg Pryzby uunet!virtech!gjp  
Virtual Technologies, Inc.

Herbivores ate well cause their food didn't never run. -- Jonathan Fishman

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Date: Mon, 30 Sep 91 06:23:02 PDT  
From: 30-Sep-1991 0922 <hannan@gnpike.enet.dec.com>  
Subject: Addition to Guinness recipe

tony@spss.com (Tony Babinec) writes re: guinness formulation/recipe

Last time I brewed a stout, I followed the recommendation of adding a cup of ground wheat to the wort, specifically to give the brew a creamy head, sort of like Guinness on tap. It worked nicely.

Ken

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Date: Mon, 30 Sep 1991 10:16:58 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: wet hopping

Was that \*the\* George Fix? Anyway, my method of mixing hops with vodka (and water) to add to the fermenter, as a "wet hop" mixture, also included gently heating the mixture, and letting it cool overnight. How warm? I don't know, but \*not\* boiling. I'll measure the temp next time; it's heuristic right now (am I using that term correctly?). The combination of alcohol and low-temp pasteurizing should (hopefully) help eliminate infection. The heat should also help extract more of "the good stuff". The mix is also \*strained\* into the fermenter. What this does is allow you to re-use the yeast slurry from that fermenter, without having to deal with loose hops. Siphoning is easier too.

Now the caveat is that I've only done this 3 times. One time I let the hops/vodka/water mix boil by mistake for maybe 5 minutes, and most of the volatiles boiled away. The other 2 times were very successful. As they say, your mileage may vary.

Russ Gelinias  
OPAL/ESP  
UNH  
(insert acronym here)

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Date: Mon, 30 Sep 91 10:18:24 EDT  
From: Eric Rose <rose@aecom.yu.edu>  
Subject: Beer in big APple

Can anyone recommend stores in New York City with large selections of premium-type beers (Anchor, Chimay, etc.)?

Also, this being the season, are there any beer-type festivals going on in the near future in the NY area?

peace & yeast,

- - -

Eric Rose  
Albert Einstein College of Medicine  
1300 Morris Park Avenue  
Bronx, NY USA

Disclaimer: All opinions expressed herein are the official positions of the Albert Einstein College of Medicine, Yeshiva University, Bronx Municipal Hospital Center, the American Medical Association, the City of New York, and Albert Einstein himself.

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Date: Mon, 30 Sep 91 11:11:18 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: Grinding flaked barley, lager vs ale malt for dry stouts

Howdy, brewfreaks!

Seeing references to Guinness recipes and so forth brought some questions to my mind:

(1) When making stouts, recipes often call for the addition of 9-10% flaked barley. This being a pretty laminar substance, it often leads to slow sparges. A friend of mine who brewed a stout over the weekend did something fairly radical and (to my thinking anyway) creative: he dumped the flaked barley into his Corona grain mill and ground it up!! Not real fine or anything, in fact, at a slightly less fine setting than for the rest of the grain. Have any of you all done this?? What do you think of this idea?

(2) Along these same lines...I too noticed in Eckhardt's book that Guinness uses pale ale malt. Dave Miller in TCHOHB calls for \*lager\* malt in his Dry Stout recipe on the grounds that the proteins in flaked barley require breakdown by proteolytic enzymes that have been destroyed by the higher kilning of pale ale malt. What gives here? Is Miller being overly anal? If I use pale ale malt will those proteins remain in my beer and thereby result in a cloudy Guinness? :-) If I \*do\* use lager malt, will I cleave proteins that might have added to the creaminess of the beer?

IBU ERGO SUM,

STEVE

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Date: Mon, 30 Sep 91 11:12:28 EDT  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: How to do a seminar on different hop flavors and aromas

I have volunteered to conduct a seminar for my brew club on the differences in aroma and flavor imparted by different hops. I do plan to serve some well-hopped beers but would like to boil up some "hop teas" for comparison as well.

My questions:

a) should I add any dried malt extract to these teas or just use H2O? also, how much DME, water and hops should I use? (leaf only)

--my thinking here is that this might be a more realistic emulation of beer AND that the extraction of hop oils might be different in wort than in water BUT that this might interfere with the hop aroma/flavor.

b) should I boil them at all? if so, how long?

--Jean Hunter suggested that we bring the hopped solution to a boil and then turn the heat off to compare aroma, then resume the boil for a while (10 min or so) and then turn it off to compare flavor.

If this is a stupid idea (or just not the best one), please steer me to a better technique for accomplishing my goals. Which are, simply put, to help members of my club (myself included) learn the distinctions in flavor and aroma of different hop varieties. I plan to have Cascades, Willamette, Fuggles, E. Kent Goldings, Hallertauer, Tettnanger, Northern Brewer and Saaz.

advTHANKSance!

IBU ERGO SUM,

STEVE

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Date: Mon, 30 Sep 1991 11:23:26 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: brew?pub

I tried a Maine brewpub again this weekend, and it will be the last time. The pale ale was \*sour\* and sickeningly fruity, and flat. The bitter was still fermenting; it was throwing off incredible amounts of DMS. It too was sour, 'though not as bad. Bleah! Both brews were crystal clear, however. Obviously, they're catering to the tourist who wouldn't think of drinking a cloudy beer (and has no idea what beer really tastes like). The odd thing is that there were a number of locals drinking the stuff, when right down the street there's a bar with an amazing selection of imports! There's still a lot of educating to be done re. beer and the average consumer.

Hmmm, I was in Portland, ME. Isn't there someone out near Portland, OR that feels that \*all\* brewpubs are tremendous? Florian, are you listening?

Russ Gelinias  
acronyms, acronyms, acronyms

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Date: Mon, 30 Sep 1991 10:11 PDT  
From: Fred Condo <CONDOF@CGSVAX.CLAREMONT.EDU>  
Subject: I brew, therefore I am. Picky German grammar post ;-)

Bill Crick writes:

>Ich Brau! Dewegen Ich Bin!

That should be:

Ich braue, deswegen bin ich!

Braue is pronounced BROW-uh. And notice that deswegen has an "s" in it.  
I know this is picky, but, you know, German is a very STRICT language :-  
).

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Date: Mon Sep 30 10:20:37 1991  
From: larryba@microsoft.com  
Subject: Misc info regarding Hop bitterness

The following are some correspondence with George Fix regarding measuring Hop Bitterness. I thought it would be of general interest.

>From: George J Fix <gjfix@utam.uta.edu>

I am constantly amazed by how much kettle utilization varies among different brewers. In fact, I am amazed by how much my own KU has varied over the years with changing circumstances. As far as I can tell the following

are the most important factors:

- (i) The type of boiling equipment, and in particular the temp. and pressure that is maintained.
- (ii) The actual alpha-acid level of the hops that are added.
- (iii) The type of hop, i.e., cone, plug, or pellet.
- (iv) The hop contact time.
- (v) The wort SG and pH.

There are formulas out there which can be used to compute corrections, however in my brews the predictions they yield tend to miss the mark, often by wide margins. Darryl is working on improvements, and he can always be counted on for coming up with something interesting. In the interim I have been depending on direct measurement (described below).

To cite one example, last Jan. I purchased some Saaz plugs (Cosby + Baker) which were rated at 3.03% alpha. I had them measured and found that the actual alpha was 2.55%. I had them measured 4 mos. later and found that the alpha level had fallen to 2.51%. I used the two data points with linear extrapolation to estimate alpha levels until new hops were purchased.

Since I have never used plugs before I had the additional task of finding the KU I would get from them. To do this I did the following pilot brew last Jan. and had the iso-alpha-acids of the wort measured.

vol. of wort = 1 liter  
SG = 1.048  
pH = 5.2  
hops added = 5 grms. (Saaz) = 5000 mg/l  
hop alpha = 2.55%  
total alpha added = 127.5 mg/l  
contact time = 30 mins.  
BU (measured) = 26.8 mg/l  
KU =  $26.8 * 100 / 127.5 = 21\%$

It has been my experience that the 21% is a good KU for any plug so long as the contact time, SG, and pH are close to those cited. For different choices of these parameters additional measurements are needed since the KUs will likely change. In addition, separate measurements are needed for pellets and cones. I have had iso-alphas measured from wort samples of full scale brews and the predictions based on my KUs I have always been within 5% of the measured data.

I seem to lose around 4% of the iso-alphas in the fermentation. If oxygen pickup in storage and filling are kept low, then additional losses are minor. However, if oxygen pickup is not kept low, then major losses can occur.

The alpha assay for hops is simple. Hard resins are extracted with methanol; soft resins are then extracted with petro. ether; finally, alphas are determined by titration with lead acetate. Most hop dealers have the necessary materials to do the analysis. They will typically do it for free if you buy hops >from them or at a nominal cost otherwise.

The iso-alpha analysis of wort (or for that fact beer) is also simple but requires special equipment. It is a bit more expensive, but fortunately it does not need to be done often. As noted above the numbers can be used forever for any fixed combination of the parameters (iii) to (v) cited above. Siebels of Chicago will do the analysis for you. They first extract iso-alpha-acids with iso-methanol. The concentration is then determined by its absorbance with light. The iso-methanol will actually extract resins other than iso-alphas. That is why results are quoted as "bitterness units" than mg/l of iso-alpha-acids. These two numbers, however, rarely differ more than 2%.

I asked just what is "contact" time...

>From: gjfix@utam.uta.edu

Thanks for your e-mail. If it is not inconvenient, then I would be pleased to have you post our correspondence.

By contact time I meant the time the hops were boiled. You are right, however, the time at simmer after the boil is over and before the hops are removed is important. It should be noted for any sample that is going to be measured, for the KU will be affected.

I have found that the wort SG is a big issue for hop utilization. The correction factors in Zymurgy seem ok for the range 1.050-1.060. They, however, have proven to be highly erratic above 1.065.

The effect of pH is likely weaker, especially in the range 5.0-5.6. It could be a factor outside this range. For example, a 15% drop in KU was reported for worts made from a "sour mash" at pH=4.7 compared to wort at pH=5.2.

I feel that a good pH meter is a worthwhile investment. However, for most purposes the paper strips should be fine.

Best wishes!

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Date: Mon, 30 Sep 1991 13:51:21 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: Manch. AHA notes

Has anyone read the AHA notes from the conference in Manchester this year?  
How about a list of contents/authors? I was wondering if it's worth the \$20 or so. \$20 would buy 2 of the specialty books instead.....

Russ G.

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Date: Mon, 30 Sep 91 12:46:37 EDT  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: annealing bottles

> Whether oven sanitizing will weaken the bottles depends entirely  
> on how quickly they are heated \*and\* cooled, if it is done gently  
(slowly)  
> enough the glass will end up slightly more annealed than before.

I doubt that a home dishwasher holds heat long enough or high enough to do any significant annealing. My recollection from touring several Swedish glass works last summer is that their annealing ovens cool the glass from ~1000 to ~500 F in ~24 hours. I'd say that anyone using a dishwasher as a sanitizer should plan to leave it closed at least an hour after the cycle is over and hope that the glass is cool enough that it won't be stressed by room-temperature air. You could try running just a few bottles with a load of dishes (the thermal mass of a full load is probably significant) and see whether they're warm if you wait .5, 1, 2... hours before opening, or you could run a probe---now that you've got a thermometer that reports to the outside on the temperature inside your refrigerator, want to try the same thing for your dishwasher?

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Date: Mon, 30 Sep 91 13:27:55 CDT  
From: gjfix@utammat.uta.edu(George Fix)  
Subject: Hop stimulation of Yeast

Conn Copas' observation that dry hopping increases yeast activity seems to be both correct and interesting. I conjecture that a major mechanism comes from hop particulate matter serving as nucleation sites for CO2 evolution. It is known that CO2 counterpressure tends to restrain yeast growth and other metabolic activity. Having more of it removed, and at a greater rate, surely is stimulatory to yeast.

In the early 80's a large English brewing company(Allied)reported serious problems with their fermentations after changing over to a high gravity brewing system. They ultimately solved their problems by increasing the amount of oxygen in their chilled wort, and by increasing the amount trub carryover. They concluded that trub was a yeast stimulant.

In a later follow up study the Allied results were confirmed. However, it was shown that the major yeast stimulation came from trub particles serving as CO2 nucleation sites in a manner described above. Since the effect is purely mechanical, the second study concluded that any type of particulate matter will achieve the same effect. This has been my experience as well.

I have never been a fan of trub carryover, since it contains a large amount of fatty acids which can be big players in beer stalling. Letting particulate matter from hops serve as a stimulant(along with O2)seems like better option when the yeast we are using need extra stimulation.

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Date: 30 September 1991 12:38:13 pm  
From: pencin@parcplace.com (Russ Pencin)  
Subject: Re: Ice Chest Lauter Tun / Dumping All Sparge Water

Well, I waited to answer both of these requests because I didn't want to be redundant with other folks.

I have been using an Igloo Ice chest with slotted pipe for a Lautern for over a

year now ( 24+ batches ). The inside of my Igloo has buckled in many places,

but has never cracked and has not affected the process in any way. I sparge at

170 degrees and, as with Florian, I dump the entire 4 gallons of sparge water

in at one time. Now let me expand on my process so no one misunderstands.

Taking some advice from both Nancy Vinyard and Anchor Brewing Co., I first

carefully recycle the first runnings until I get a reasonably clear runoff into

a large glass jar, at the point that the run-off is clear I COMPLETELY drain

the first runnings from the Igloo tun into my boiler. I then block the run-off

hose, and pour the entire 4 gallons of 170 degree sparge water into the Igloo

Tun, then merrily stir the grains and water for about 3 minutes. I let this

sit for another 10 minutes to allow resettling. After settling, I begin the

glass jar run-off and recycle until I get very clear wort from the drain. At

this point I let the run-off go into the boiler.

Please don't ask me what "efficiency" I'm getting, I don't worry about such

things [sic], but I usually get around 1.054 for 6 gallons of wort in the

boiler for 10 lbs of 2 row kladges.

I'm very happy with this method, and never have had a stuck mash since employing it.

The wort is sparkling clear and there is no evidence of astingency from "over-sparging". If you'd like more info mail me directly. If there is enough

interest, I'll post the summary.

Russ

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Date: Mon, 30 Sep 1991 15:19:13 +0000  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: Fermenting fruit - LONGISH

Second time lucky ...I've noticed a few posts about problems with fruit beers recently, so given that it is harvest time, I thought I might hold forth. I have zilch experience making fruit beers, but thought a winemaker's perspective could be useful. Lambic gurus, please stand ready to correct as necessary.

An initial decision one faces with any fruit brew is whether to press the juice or ferment the pulp. White wines conventionally employ the juice only, whereas red wines employ the pulp method in order to extract the colour and tannin which are expected in that style. Some fruits are so difficult to juice that pulp ferments are the only option, even for a white wine style. When pulp fermenting high tannin fruits such as apples, pears or elderberries, no more than 2-5 days contact is recommended. Presumably, a situation analogous to sparging exists, in that sugar will be extracted preferentially before the tannin, but overdoing it can cause problems. Those fruits often contain enough tannin in the juice alone to give the wine sufficient 'bite' or 'zest', similar to what hops do for beer. The pulp is meant to be pressed gently for similar reasons. Incidentally, broken kernels from stone fruits can also cause odd flavours, as well as being a good source of organic cyanide I believe.

Winemakers necessarily ferment the fruit during the primary, because the fruit provides a large amount of sugar and nutrient. In a brewing context, I can also think of some good reasons for retaining this practice. First, pulp ferments benefit from a twice daily stir to wet the crust and promote extraction. Also, straining pulp from the brew invariably involves much sloshing about, and the brew may not recover from that degree of oxidation at a later stage. Second, pulp can decompose with age to produce off flavours, with the maximum recommended contact time in wines being 2 weeks. Third, if one is using a pectin digesting enzyme (which is a standard means of reducing hazes and aiding extraction in most fruit wines), it is inhibited by the presence of alcohol. Generally, I would add that it is good practice to establish the chemical environment of a brew at an earlier rather than later stage, with that environment partly being controlled by the duration of the pulp ferment. Whilst there could be concerns about loss of fruit volatiles during the primary, the alternatives are probably worse. Considering the fragrance of some rieslings or sauternes, the effects of the primary ferment can't be all that bad.

For the same reasons, oaking is probably best carried out in the primary. The directions that accompany my particular brand of granules claim that a smoother result is obtained when added sooner rather than later. I suspect that there is better utilisation in the turbulent conditions of the primary, even if the duration of contact is less than in the secondary.

There seems to be a bit of confusion regarding strong flavours which take a long time to mature out. The two main possibilities are tannic astringency and acidic sharpness. Tannin mellows with aging, and this process can be accelerated by fining with gelatine. As far as I know, there is no practical home testing system beyond the human taste bud. Acidity mellows less appreciably with age, so it is important to adjust it before bottling if necessary. Most berries and stone fruits contain a mixture of citric and malic acid, with human tastes being able to tolerate higher levels of the latter. It is occasionally possible for the malic acid to be converted to the less sharp lactic acid if suitable microorganisms are present, but don't count on it. Somewhat unintuitively, taste relates better to titratable acidity than to pH. That is, it is possible for fruit juice to have a large total acid content yet only have a moderate hydrogen ion concentration, due to the weakness of organic acids. As a general rule, the worse the season or the less mature the fruit, the higher the level of acidity and the lower the level of sugars. Most berries are highly acidic. Although tartness is often a desirable characteristic of fruit beers, it could still be necessary to reduce acidity by stirring in chalk or a solution of bicarbonate. Doing this scientifically requires a home acid test kit containing alkali, indicator, test tubes, etc.

Now for some controversy. Winemakers seek a limited amount of oxidation, obtained either through porous wooden casks or periodic racking. This encourages alcohols to form aldehydes and carboxylic acids. These substances may then form fragrant acetals and esters at a slower rate by further reaction with alcohols, usually in the bottle. Wines are said to take about 3 months to recover from 'bottling sickness'. How much these principles apply in the less acidic and less alcoholic environments of beer is beyond me.

Onto sterility. It's all been said before, but there are few alternatives to sulphiting. Heat destroys the fruit's natural digestion enzymes, sets pectin into a haze-forming gel, and increases loss of volatiles. In the case of apples and bananas, starch hazes are also possible. Freezing won't kill all bugs, (but is a useful means of softening up some hard fruits, however). Sulphite has the secondary benefits of preventing oxidative browning and increasing production of glycerol by the yeast. This a sweetish substance which increases body and masks the harshness of young wines. It is a forbidden additive according to the winemakers' equivalent of the Rheit@\*%! For those who are committed to organic brewing, I would advise selecting totally unmarked fruit and at least washing it in sulphite before rinsing with water. It seems to me that there must be a big difference between adding something which produces volatile sulphur dioxide in the conditions of a primary ferment, and adding preservatives at bottling time.

Lastly, for those who have not yet been adventurous enough to try brewing fruit beers, the students around here have come up with something just as bizarre. The drinks are known as 'purple nasties' and 'snakebites', and basically involve various mixtures of lager, cider and raspberry cordial. Match that, Belgium :-)

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Date: Mon, 30 Sep 91 14:04 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: NITROSAMINES

To: Homebrew Digest  
Fm: Jack Schmidling

#### NITROSAMINES REVISITED

I just had a very disconcerting conversation with Roger Bries of Bries Malting, aka Chilton Malting et al.

I had the feeling I was caught in a "Cross Fire" debate with the tobacco lady who claims there is no proof that tobacco causes cancer.

Every question I asked was responded to with a long sermon on everything from the dangers of airline travel to the differences between mice and men.

I was also to be put at ease because the nitrosamines in their malt rarely exceeds 2 ppm with a FDA limit of 4 ppm. As it was my nickel, I persisted in interrupting with "but what malting process does Bries use"?

When I finally got tired of listening to him and got downright rude, he declared that he does not divulge the actual process.

In a previous conversation with Mary Ann Gruber of the Chilton Malting subsidiary, she told me that crystal malt was made using the "indirect" process but the others were made with the "direct" process.

In my limited research, I have learned that sprouting grains produce a "nitrosamine precursor" that is turned into nitrosamine, when heated in an environment with combustion by-products. i.e. gas fired kilns or the kitchen oven. This is what is known as the direct process. The reaction is particularly vigorous in a moist environment such as used to produce crystal malt.

She also informed me that the grain cured in the direct process is "sulphured" before kilning. They are soaked or sprayed with sulphur dioxide. This, I have been told, reduces the nitrosamines to below the FDA standard.

In the indirect process, the grain is heated through a heat exchanger, steam or electric heaters and nitrosamines are not produced or are greatly reduced.

I went away from the conversations with Bries Malting, with the very strong impression that, if not the entire industry, at least Bries is trying to prevent a festering wound from turning to gangrene.

Switching from direct to indirect would require an enormous

investment and essentially put them out of business. It seems apparent that the nitrosamines in crystal malt could not be brought to "acceptable" levels without changing process but I assume that, as a specialty malt, the volume is small enough, that they could sustain the cost.

My guess is that the FDA limit was a negotiated number that took all of the above into consideration, with only minimal concern for the actual human health aspect.

The other side of the issue that indicates some hope is the fact that, in the 70's when nitrosamines were first found in beer, none were found in Coors. I believe that Coors uses the indirect process for reasons probably related to their expansion during the time when the new process came along and had nothing to do with nitrosamines. They just got lucky.

We were then told by the industry/media that the FDA jumped in and everybody changed their process to meet the new standards. We now know that, to most malters, this simply meant "sulphuring" their grain.

Well, that's as far as I have gotten to date. I am not suggesting the we start drinking Coors but I do think that we need to do a lot of poking in some dark places to find out who is doing what.

I would instantly switch to a malt brand that uses the indirect process and/or publishes the nitro content, at the expense of more money or inferior beer. At least, I would like the option to make that decision.

If anyone out there has any info or can help in this crusade, I would love to hear from them.

Jack

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Date: 30 Sep 91 19:52:34 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: On 734

I only got to read HD #732 today, so this is late:

To Russ Gelinas, I checked on the cold water wash with Dave. He sez there isn't any problem about shocking the ale yeasts (actually, ale yeasts are only shocked by pictures of Jesse Helms). Viable yeast apparently goes into suspension because it is more bouyant than dead yeast or trub. He sez.

On #734

According to a lecture I sat through at Great Western Malting, bugs in the malt is not a good sign. (Oh, really!) What it is is a sign that the moisture content has gotten above the safe level. It is important to keep the grain well protected physically, but apparently bugs and molds aren't much interested in grain until the moisture content rises above 5%. At that point, look out! If anyone is getting buggy malt from their homebrew supplier, they should definitely take that as an indication of poor handling and shop for another source.

Did I mention here that Great Western is now selling both their pale malt (Klages) and their line of Hugh Baird British specialty malts by mail? I don't know what their prices are exactly, but do know that their Klages by the box is very hard to beat. Address is P O Box 469, Corning CA 96021. Number is (916) 824-3888.

As "grumpy" sez, Liberty Malt Supply in Seattle has an astonishing array of malts, including something like 5 different wheat malts. !!

To Ken Ellinwood:

Dave tells me that Sierra Nevada is a particularly cold-resistant yeast strain, even though it's a British ale yeast originally. I don't think you should worry unless the fermenter had been at that temperature for days. Did the fermentation actually cease?

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Date: Mon, 30 Sep 91 19:48:25 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Kegs, backflow valves, tap cleaning

For people running multiple kegs off of one CO2 cylinder, how do you stop things (deadly microbes say) from migrating from one keg to the other? Are there check valves between the regulator or manifold, and each keg?

I always thought that bacteria couldn't grow in a CO2 environment, but perhaps this is just a "momily". Maybe Jack will help us here...

- JaH

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Date: Mon, 30 Sep 91 22:43:07 PDT  
From: Doug Dreger <dreger@seismo.gps.caltech.edu>  
Subject: Barleywine and Yeast

Hello,

I've just racked my barleywine into the secondary and it tastes great and is more filling, but I have a few questions. First, it only took 2 days to ferment (from 1.090 to 1.017 @80F). I used the american ale yeast because Great fermentations recommended it for a barleywine over a champaign yeast. Since the SG is so low I don't think the yeast has been killed off, but is it possible with continued aging the yeast will die? Second, is this the same yeast that Sierra Nevada uses in their Bigfoot Barleywine? Depending upon the consensus or experience based on the first question, should I bottle as usual, or add some yeast? I do have a keg but I am worried about tying it up. Maybe I should keg the BW and buy another used keg to keep my regular brews in.

Also I remember some discussion about counter pressure fillers and that there were some to avoid. Which is the recommended type and where can they be found ?

Doug

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Date: Mon, 30 Sep 1991 21:39:15  
From: kla!kirkish@Sun.COM (Steve Kirkish)  
Subject: Re: Banana Beer, oh no

In HBD #732, Hans Lindberg writes about banana odors...

>Let me start by saying that I'm a beginner so don't laugh.  
>I read in HD#731 something about banana tasting beer, and that that means  
>the brew has gone wrong. That worries me, because I have my first batch  
>brewing right now, and it's been bubbling off a pleasant smelling  
>banana like scent from about half a day or so after it started bubbling.  
>It's an extract brew, Muntons Traditional Bitter. It said on the can  
>that it should brew at 18 to 21 deg c, but I had a hard time keeping  
>the temp down at first (I overlooked one radiator) but it never was more  
>than 22 degs in the room. From the second day or so the temp has been  
>around 20 deg c. Have I messed it up completely?

Well, I'm not much more than a novice at this game myself, but that won't stop me from putting in my \$0.02 worth. I've brewed two batches recently, one using Dry Malt Extract (DME) and one using "liquid" malt extract, but both used Edme Dry Yeast. Because it was getting \*very\* late both evenings, and because I still apply primitive cooling means, it was taking forever to cool the wort before pitching the yeast. Well, I ended up pitching both times around 78 degF and got normally wonderful smells from the fermentor, but no bananas. However, I wound up with a banana smell when I popped the cap off the bottle due, I believe, from the slightly higher pitching temp (I imagine it took a loooong time for the 5 gallons to cool further.) I understand that yeast will give off various esters at elevated temperatures, so that's probably the story.

So, what happened? Well, the taste wasn't really affected, and after a few weeks in the bottle, the banana scent is no longer noticeable. And, most importantly, the beer tastes great (not just IMHO :-). Moral, as always: Relax, Don't Worry, and give it a go!

- -- Steve Kirkish, sun.com!kla!kirkish

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End of HOMEBREW Digest #735, 10/01/91  
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Date: Tue, 1 Oct 91 7:11:35 EDT  
From: Jim Grady <jimg@hpwald.wal.hp.com>  
Subject: Clean Chillers

I made an immersion chiller for my last batch and was wondering what you all use to keep them clean & shiny. Before I used it I gave it a cursory scrub but did not worry too much about sanitation since it would be going into the boiling wort. When I pulled it out of the wort, it was much shinier than when it went in & I shuddered to think of what I had put into my beer! The beer has an off-flavor but it is also the stuck batch that I wrote about earlier. I believe it stuck because of temperature so I don't know which is the culprit here.

The chiller is made from 1/4" I.D. copper tubing. Following some advice in these pages for cleaning copper pot scrubbers, I tried cleaning the chiller by putting it in a weak, boiling vinegar solution. That seemed to clean up the submerged part nicely - the part that was out of the liquid got worse. This also does not do anything to prevent it from oxidizing later.

Do I just need to do this each time I brew? Is there a better method? I have a 5 gal pot on an electric stove so bringing 3-4 gal to a boil twice in one batch is no small feat.

And, while I'm on the subject of chillers, I actually was more worried about infection with this last batch. The chiller is taller than the brewpot so even if I put the lid on, there is about a 2" gap between the lid and the pot as the wort is cooled through the temperature danger zone. When the wort was cooling in the carboy, it is sealed off from the environment even though it cools much more slowly. I put some cotton wool in the fermentation lock (as well as water) to help discourage nasties. What do people think? Am I worrying for nothing? Thanks in advance.

- - -  
Jim Grady |  
Internet: jimg@hpwala.wal.hp.com | "Better thin beer than an empty jug"  
Phone: (617) 290-3409 | - Danish Proverb

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Date: Tuesday, 1 Oct 1991 08:25:17 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Sanitizing Bottles

>From: Bob Hettmansperger  
<Bob\_Hettmansperger.DIVISION\_2733@klondike>

>2) I HATE sanitizing my bottles. Can I run them through the  
>dish-washer before bottling (perhaps with no soap, or with  
>B-Brite) instead of dunking and rinsing by hand?

If your dishwasher has a "heated dry" cycle, which produces steam (mine does), it will do a very nice job of sanitizing them for you (they end up pretty hot, though!). Just start at the rinse cycle, since they are presumably clean already, and don't use any detergent.

Internet: jdecarlo@mitre.org  
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Fidonet: 1:109/131

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Date: Tuesday, 1 Oct 1991 08:26:52 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: PME (Petrified Malt Extract)

>From: russo@carlos.sps.mot.com (Russell L. Oertel)

>While making up a batch of India Pale Ale last night, I  
>discovered that the summer humidity had turned my DME into  
>something better suited to building a house out of rather than  
>brewing beer from. After several hours with a hammer and lots  
>of hot water, I finally managed to get it all dissolved.

Hmmm. Luckily, I haven't had this happen to my DME, but it has  
certainly happened to my brown sugar. The solution in that case  
is to simply put the block into the microwave and heat for a  
minute or three at high heat. It should come out nice and soft,  
for some chemical reason, I am sure :-).

John "I've had petrified sugar be completely unaffected by  
pounding with a hammer" DeCarlo

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Date: Tuesday, 1 Oct 1991 08:27:44 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Sanitizing Bottles

[ARF says:]

>In addition to glass bottles, I bottled the beer in 4  
>plastic pop bottles. Two pint and two liter bottles.  
>They were all processed, cleaned and sterilized in the same  
>manner and at the same time.

>All the glass bottles are contaminated and vile and all of  
>the plastic bottles have no bacterial film and taste normal.

May I ask a simple question? How did you sanitize the caps? A friend of mine had this happen to him, and he sanitized the plastic bottle caps with the bottles. He usually boils the regular bottle caps (as I do and suggested to him), but forgot this time.

Especially if your beer was foamy when you bottled, the caps could have infected the bottles.

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Date: Tuesday, 1 Oct 1991 08:30:08 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Legality of Brewing

>From: Bob Hettmansperger  
> <Bob\_Hettmansperger@klondike.bellcore.com>  
>Subject: follow ups

>> Ed is on the Zymurgy board of advisors and is also involved  
> >with getting homebrewing legalized in NJ.

>Whoah. I thought homebrewing was legal in all states (that's  
>what most of the literature seems to say).

Guess what, the literature is either *\*implying\** this or wrong.  
Homebrewing was only made legal on the *\*federal\** level in 1979.  
So it was illegal *\*everywhere\** in the U.S. before that.

However, some local jurisdictions have passed liquor laws that  
prohibit homebrewing. New Jersey is just one of those. Georgia  
is apparently another, judging from a recent issue of *\_zymurgy\_*,  
where there was an announcement of a new homebrew club, with the  
members names kept anonymous, and their eyes covered with black  
rectangles in the club picture.

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Date: Tuesday, 1 Oct 1991 08:33:10 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Canned Malt Extract

>From: Peter Glen Berger <pblp+@andrew.cmu.edu>

>Okay, I'm not a grain-brewer yet, because I don't have the time.  
>But I hate using "kits" and liquid malt extract; maybe I'm  
>paranoid, but I don't think it's possible to can ANYTHING  
>without causing some pretty severe chemical changes; and, at  
>least, my nose seems to confirm this.

Hmmm, could you elaborate on your nose findings?

Let me add that I feel somewhat similar about cans, ever since I was introduced to extract packaged in plastic bags. I have had great success with both the extracts from Williams Brewing in California, and the extracts from American Brewmasters in North Carolina. I keep them in the refrigerator until I use them.

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Date: Tuesday, 1 Oct 1991 08:33:40 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Bottling Beer

OK, I hope to not be involved in any further flaming, but let me get a few thoughts off my chest about bottling beer.

- 1) I think it is Miller who suggests letting the beer settle in the bottles for ten minutes or so--long enough to produce some CO2 and drive off the air in the bottle--before capping. And, this is with the advocated very small headspace. Presumably, this is the yeast attacking the new priming sugar. Is there any possibility of the beer being partially carbonated in the fermenter?
- 2) I used to put that little red plastic cap firmly on the end of my airlock. But I never got any bubbles or glugging in the air lock. Turns out I was pre-carbonating my beer and not letting the CO2 bubble out through the air lock. I now either leave it off completely or balance it on top at a rakish angle. Any ideas what it is for?
- 3) If I use a bottle filler, with a spring that stops the flow when pressure is removed, it foams up quite a bit at the beginning, until it is under the beer. If I just fill from the tap on the bottling bucket into the bottle, it also tends to foam up a bit unless I am really careful and use a slow fill rate. So far, neither of these has resulted in a beer that is obviously oxidized, but I worry nonetheless (I have tasted a batch that was oxidized--yuck). Any suggestions?

John "No two batches the same, yet :-)" DeCarlo

Internet: jdecarlo@mitre.org  
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Date: Tue, 1 Oct 91 08:22 EST  
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>  
Subject: Low attenuating yeast

Can anyone recommend a liquid yeast that will attenuate quite low. I have been using Red Star Ale. Although I've found the yeast to be fairly clean, it leaves my beers on the sweet side. I want to dry my beers up a little.

NO, I do not want to make another "dry" beer!  
Any help would be appreciated.

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland  
s94taylor@usuhsb.bitnet

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Date: Tue, 1 Oct 91 07:52:23 -0500  
From: j\_freela@hwking.cca.cr.rockwell.com (Joe Freeland)  
Subject: Low attenuating yeast

Greetings Brewers,

I have just recently begun home brewing, and also reading this digest. I have some simple questions hopefully someone can answer or has experience dealing with.

1. Has anyone ever tried brewing in old whiskey jugs ?  
The ones I have come across have no means of capping, it seems as though they must be corked. Would the fermentation process provide too much pressure for a cork to hold ? Has anyone ever done this or heard of it being done ? I have a variety of sizes ranging from 1 quart to 2 gallons. I read mention of brewing in smaller jugs in the New Joy book, but it doesn't get into it too much. The next question is somewhat related.
2. I have been wondering about brewing small quantities of a certain variations of a recipe i.e. making a five gallon recipe, making some minor "adjustments" and then individually fermenting in say 1 gallon jugs. Each jug would have a different "tweek" to it. This would allow a better A/B comparison for fine tuning the taste. Has anyone ever tried this or am I just thinking about this too hard ?

I also have a supplier I have been ordering some begginers supplies from, it seems like they have quite a selection. They are AGS or Alternative Garden Supply in Streamwood, IL. They have a toll number which is (800)444-2837.

If anyone has ideas and doesn't want to waste digest bandwidth, or if these questions have been dealt with before, you can email me at j\_freela@hwking.cca.cr.rockwell.com.

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Date: 1 Oct 1991 9:17 EDT  
From: afd@hera.cc.bellcore.com (adietz)  
Subject: Re: NITROSAMINES (Jack Schmidling)

Dammit Jack - I'm an engineer, not a medical doctor!

What are the physiological effects of nitrosamines and why  
should I be concerned about this?

-A Dietz  
Bellcore, Morristown

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Date: Tue, 1 Oct 1991 08:19 CDT  
From: "Jon Sonntag (LutherNet)" <SONNTAJM@CRF.CUIS.EDU>  
Subject: Priming Sugar "foam up"

When I bottled my last batch of beer, I checked the air-lock to see whether it was still bubbling away. It appeared to be done fermenting. I double-checked this with the hydrometer which was below the spec. grav. listed in the recipe. When I added the half cup of priming sugar (which was dissolved in luke warm water) to the beer, it foamed up for about 30 seconds making quite a mess. Obviously, something went wrong. Did I bottle too early? Will all of my bottles be exploding in a few weeks, or will it be flat since the sugars were used up immediately in the big "foam up"?

(Yes, I'm new at this if you haven't guessed. My history of home brewing: Batch 1 was awful. Batch 2 was great but a little over carbonated. I'm waiting impatiently for batch 3 and just bottled batch 4 - the "foam up" batch.)

Jon Sonntag  
sonntajm@crf.cuis.edu

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Date: 1 Oct 91 09:21:19 EDT (Tue)  
From: GC Woods <gcw@garage.att.com>  
Subject: More banana info

>From: dbell@cup.portal.com  
>Whaddya know; in the 60's we smoked 'em; in the 90's we brew 'em!  
>(the peels, for the younguns hereabouts...)  
>"The more things change, the more they stay the same..."  
>Dave

>From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
>Subject: attenuation, spelt, bananas  
>You've heard of people smoking banana skins? Well apparently  
>there's something to it, I'm told that sub-fatal doses of  
>arsenic can cause hallucinatory experiences. Guess what gets  
>concentrated in banana skins? Arsenic.  
>Probably not a good homebrew ingredient. Peel 'em.

Since this forum is so "into" recipes, I could not resist posting.  
(Please send all flames to /dev/null)  
According to this article is not arsenic in banana peels which causes  
a hallucinatory experience. I for one however, would not be brave enough  
to find out what ingredient does cause the effects (arsenic or Musa  
Sapientum bananadine) or do I care.  
\*\*\*\*\*

Believe it or not, bananas do contain a small  
quantity of 'Musa Sapientum bananadine', which is a mild,  
short-lasting psychadelic. There are much easier ways of  
getting high, but the great advantage to this method is  
that bananas are legal.

1. Obtain 15 lbs. of ripe yellow bananas.
2. Peel all 15 lbs. and eat the fruit. Save the peels.
3. With a sharp knife, scrape off the insides of the  
peels and save the scraped material.
4. Put all scraped material in a large pot and add  
water. Boil for three to four hours until it has  
attained a solid paste consistency.
5. Spread this paste on cookie sheets, and dry in an  
oven for about 20 minutes to half an hour. This will  
result in a fine black powder. Makes about one pound  
of bananadine powder. Usually one will feel the  
effects of bananadine after smoking three or  
four cigarettes.

-The Anarchist Cookbook, William Powell, 1971.

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Date: Tue, 1 Oct 91 8:54:21 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: Racking to secondary...

Hi ho all! I've got my second attempt at a SNPA clone going right now and decided last night to try a couple of things I haven't done before. First, I racked to a secondary. Now, what is "normal" behavior (of the yeast) after racking? The ferment was going at a pretty good rate before racking. Now it is still bubbling the air lock several times a minute but the activity is not nearly so vigorous. I was careful not to oxidise and do other nasty thing to mah yeasties. Second, I tried dry hopping. After some experimentation I was actually able to get most of the hops (leaf) into the secondary, nothing the vacume can't handle! ;-) Anyway, just how much is a good amount to use? Another question I saw someone ask else where, do you use finishing hops AND dry hop or does one or the other do the job? If you do finish should the amount of hops be reduced in the finish or while dry hopping? BTW, I dry hopped with 1/2oz Cascades, and have 2 oz in the boil, another 1/2oz at 30 min, and 1/2oz at 50 min with a 60 minute boil.

Thanks!

TTFN

- - -

Dave Beedle Office of Academic Computing  
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Date: Tue, 1 Oct 1991 10:06:15 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: mead oxidation

Conn C. talked about "bottling sickness" in wines, caused by racking. He said it can take 3 months to cure. But oxidized \*beer\* isn't cured by more aging, is it? Is it that the esters, etc. that result from the 3 month "cure" are ok for wine, but not ok for beer? How about for mead (I oxidized the hell out of one last night....)?

Russ Gelinias  
OPAL/ESP  
UNH

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Date: Tue, 1 Oct 1991 10:50 EDT  
From: Rob Malouf <V103PDUZ@ubvmsb.cc.buffalo.edu>  
Subject: **Bottled Water**

I was browsing in a local bookstore when I came across a book that might be of interest to those of you brewing with bottled water. It has discussions of all the major brands of bottled water, including complete analyses of mineral content. Here's the information:

\_The Pocket Guide to Bottled Water-  
Arthur von Wiesenberger  
Contemporary Books  
180 North Michigan Ave  
Chicago, IL 60601  
ISBN 0-8092-4056-4  
\$9.95

I hope this helps someone!

Rob Malouf  
V103PDUZ@UBVMS.CC.BUFFALO.EDU

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Date: Tue, 1 Oct 91 10:05:54 CDT  
From: carey@alta.tivoli.com (Carey Jung)  
Subject: Stuck Fermentation??

Help!

I'm a novice attempting to brew my first batch of beer. I chose the simple route, buying a can of Cooper's Stout extract and following the Cat's Meow brewing instructions. I boiled the wort for about 15 minutes in about 3 gallons of water, poured it into a sanitized fermenting bucket, and added cool water to 6 gallons (the recipe size). The temperature was around 130 degrees, so I chilled it in my bathtub until the temperature was down to 90 degrees (specified fermenting temperature is 20-30 degrees Celsius), pitched in the contents of the yeast packet, stirred it, put the airlock on, and stuck it in the closet to ferment. That was Sunday about 2pm. Well,...it's been two days now and fermentation is still insignificant (about one bubble every 3-5 seconds out of the airlock).

Anyone know what the problem is? Bad yeast? (The store where I bought it doesn't refrigerate it.) Bad procedure? (I didn't make a starter.) What?  
I'd appreciate any and all help. Thanks.

Carey Jung TIVOLI Systems carey@tivoli.com  
...!cs.utexas.edu!ut-emx!tivoli!carey

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Date: Tue, 1 Oct 1991 8:29:02 PDT  
From: BREIN@dsfvax.jpl.nasa.gov  
Subject: Guinness spelling

Remember, Guinness is spelled with double-n double-s.

Barry Rein  
BREIN @gpvax.jpl.nasa.gov

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Date: Tue, 01 Oct 91 12:23:08 -0400  
From: nnieuwej@pooh.bowdoin.edu  
Subject: brew pub

In HBD #735, Russ described a bad experience with a brewpub in Portland, ME. I assume you were talking about Gritty McDuff's since that's the only one I know of south of Bar Harbor. I was there once and had a great pale ale. Maybe I got lucky or maybe you didn't. Hmm, I think I was in there in the middle of winter. Maybe what they're serving now is what they have left after tourist season. It may be that in the summer they have trouble brewing their best beers; their production system may not be up to the demands of the tourists. Or maybe these were brewed/fermented during that really hot spell we had a while back.

I don't mean to sound like an apologist for Gritty's since I have no personal attachment, but this is the first time I've heard anything negative about it.

-Nils

Oh yeah, Ray Davies of the Kinks hangs out there when he's in Maine. I think he has a sister who lives in Falmouth.

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Date: Tue, 1 Oct 91 11:57:49 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: flaked barley

I brewed up a batch of all-grain stout, the other day,  
and used flaked barley:

8 oz roasted barley  
8 oz black patent  
3 lbs klages  
8 oz chocolate  
2 lb barley flakes  
2 lb pale malt (very light)  
3 lb pale malt (darker)  
2 lb vienna malt  
1 lb untyped malted barley

The flaked barley has no husk, so I saw no reason not to grind it finely. I mashed in at 130 F, and tried to adjust my ph with gypsum. I \*almost\* boiled the water, but I guess this wasn't good enough, because it required acid blend to adjust the ph. I was worried about this, but figured "what the hell", so what if it's a little sour from the acid - that's standard in stouts. The wort tastes fine now, but think I'll use distilled water at least for the mash-in from now on. (lesson #1) (Ph had been easier to adjust in previous batches where I boiled the water completely)  
btw. the grains had a head on them at mash time! presumably from the flaked barley.

I mashed at 150 for 115 min. The sparge was slow, but I had 14 lbs of grain in the plastic sparge bucket. I decided to divide the grain into two halves, and sparge them separately. worked great (but I ran out of sparge water to completely get one of the halves totally sparged - It wasn't as light as the other half when it was done.). lesson #2 - only put 6" or 7" of grain in the sparge bucket at one time.

I then let the spargings settle, as I always do. What seemed to be 3 or 4" of hot break settled out of the initial spargings! I had already learned lesson #3 (let you spargings settle), but had never experienced this phenomenon before. ususally it is pretty obvious that the sediment is husks (and there's usually less volume).

I boiled for 2 hours, and used the following hops (all leaf):

14 g bullion (not so fresh) 1:45  
16 g cascade (very fresh) 1:45  
10 g bullion 1:05  
14 g cascade 1:05  
4 g hallertauer finish

I didn't meant to terminate the boil about 20-30 minutes earlier, but then I spilled hot wort all over myself, resulting in a blister half the size of a golf ball on my foot. It took a little time to recover.

As with all my all-grain batches so far, the wort never boiled over. I came to a rapid boil (over 45 min), and convection currents agitated it nicely. All of my extract brews have foamed up like the dickens at the start of a rapid boil.

I chilled with an immersion chiller, and strained the wort through the hops. instead of the usual hot break completely clogging up the hop bed, the hops stayed clean & green - I guess all the proteins came out when I let the spargings settle, and there were none left at this point.

It made 5.5 gal of 1.068 wort. I had 374 out of 450 pt \* gals of possible extraction, so an efficiency of about 85%. It might have been higher if I had sparged the one half of the grains a little more (but I had more than enough volume to boil away, anyway) There was no evidence of hot break in the fermenter. I wonder if extra proteins from the flaked barley coagulated, and brought most all of the protein out of suspension when it settled.

I pitched a wyeast german ale starter. This is the third time around for the yeast. The first time I used it, the yeast I was planning on using went bad, so I even incubated it for an hour and pitched. It took a month to ferment (a similar extract stout). The next time, I just saved the glob at the bottom of the fermenter. It took 3 weeks to ferment (a bass-like ale - but better :-). I saved some glob from this batch, and this time added some fresh wort. This batch took right off, almost as vigorour as M&F ale yeast or whitbread ale yeast. lesson #4. Of course, It could be that there were several strains of yeast in the original packet, and that through repeated reculturing, I was selectively growing one similar to what is in the two aforementioned dry yeasts.

I stuck the fermenter in an ice water bath, and keep it at 65F or below. It been aroung 60 hours since pitching now, and the krausen has almost completely fallen. I might get to enjoy this one earlier than I had anticipated.

bb

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Date: Tue, 01 Oct 91 10:08 PDT  
From: DLATEX@CMSA.BERKELEY.EDU  
Subject: homebrew stack for the mac

Greetings homebrew heads,

I have created a HyperCard stack for the Macintosh which helps with recipe formulation. There is a Help button on each card, and it covers the basics for calculating things like Water treatment (playing with ions)

Extract yields (and alcohol percentage calculations), and calculation of bittering units (HBU's and IBU's). Should you think you might need this

type of brew widget, send me a self addressed stamped envelope and I will gladly send it to you. It is FREE (save for the postage). You can reach me at :

Doug Henderson  
434 NE Floral Place  
Portland, OR 97232

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Date: 1 Oct 91 13:45:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Hop seminar & wet hopping.

My background in herbal medicine and herb tea preparation may be of some help here. The rule of thumb is: If you can smell it, you wasted it.

For the hop seminar, I'd do this: Take each hop and divide in two. Bring one half of each hop to a boil in a weak wort solution to illustrate the aroma and, after awhile in the boil, the bittering. For the taste test, use distilled water that has been boiled. Place the dry hops in cups and pour the boiling water over them. Place saucers over the cups and let sit for seven minutes. More time than that and the flavors begin to get bitter. Remove the saucers and begin the tasting.

If you want to do some work ahead of time, you can save yourself some headaches. The aroma test can only be done with actively boiling hops, but the taste test can be prepared in advance. This part applies to what Russ Gelinas is trying to do, too. The most concentrated and potent way to prepare an herb, aside from eating the herb, is to make a cold extraction.

To do this, prepare a one hundred proof solution of Everclear and water, or use 100 proof vodka. Place a portion of the hops in a bottle with the alcohol, cover tightly and let sit, shaking daily, for two weeks. Strain out the liquid and you have a \*very\* strong cold extract. Cut this two or three to one with distilled water and pass around for samples of hop taste.

The hot tea will probably be better, no alcohol taste, but the extract will be very accurate in showing the differences among the varieties and, as I said, it may be prepared in advance.

Maybe you should pass out hop pellets of the different kinds and let people munch on 'em.

Dan Graham,

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Date: Tue, 1 Oct 91 14:01:43 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Bag the hops! (dude)

Anyone got a handle if -- and how much -- hop utilization is sacrificed using hop bags during the boil, rather than allowing them to boil freely?

Thanks.

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Date: Tue, 1 Oct 91 14:52:47 -0400  
From: Gerald Andrew Winters <gerald@engin.umich.edu>  
Subject: dry hopping

Conn Copas <C.V.Copas@loughborough.ac.uk> writes...

>One phenomenon I have noticed is that dry hopping increases the  
attenuation  
>of the brew. I have proved this to myself by dividing the same brew in  
half  
>and treating each half differently. I would be interested in any  
>explanations for this reaction. Here are some tentative ideas : the hops  
>introduce additional enzymes or microorganisms into the brew, they cause  
a  
>mechanical rousing of the brew, or maybe simply opening the fermenter  
and  
>introducing oxygen is the key factor.

This is the first digest entry I've read that comes close to an  
experience  
that has puzzled me. I brewed a batch that was supposed to end up  
something  
like Sierra Nevada pale ale. It was an all grain batch and the whole  
process  
went very smoothly with no surprises. I follow Millers method were I get  
the  
wort to near freezing, let it warm up over night, and rack and pitch the  
next  
day. After a couple weeks I racked it off the yeast into another carboy  
to let it ferment out and to dry hop. The beer sat in the secondary at  
least  
another couple weeks before I added 2 oz. of cascade pellets. I took a  
hydrometer reading and was disappointed in getting a reading of 25. My  
taste  
buds also confirmed that the beer was a little too sweet. I pitched the  
hops  
anyway and closed the lid on my temp. controlled freezer (I keep the temp.  
between 60 - 65f). When I checked the batch a short while later I  
couldn't  
believe it -- my batch was fermenting to the point of forming an inch of  
krauesen on the surface of the beer. I felt somewhat ambivalent at this  
point.  
I was happy that maybe the gravity/sweetness could be reduced, but what  
the  
hell did I add to my beer? The beer behaved as if fresh yeast had been  
added  
and seemed to go through all the normal phases -- again. When I bottled  
the  
gravity was at 10 and tasted okay. Any explanations? Also, the hop nose  
I  
expected wasn't there. Could this be because the CO2 from vigorous  
fermentation  
kind of scrubbed the delicate aromas away? Or are some of the low alpha-  
acid  
hops not a particularly good dry hop variety?

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Date: Tue, 1 Oct 1991 16:12 EDT  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: Wy is my Wyeast so Wyld?

I'm working on batch number 4, which is my first time using liquid yeast. I'm brewing a steam beer and using Wyeast 2035 (American lager). When I got the yeast, I fondled the cool foil package a little, and then popped it into the fridge. A couple of days later (Wednesday evening), I broke open the capsule. At that time, the package was six weeks old to the day, and I figured I'd brew on Friday or Saturday, depending on how quickly things progressed. The next morning, I expected to see some swelling, but there was very little. Ambient temperature was right at 70, so I put the package closer to the pilot light on my stove. A couple of days later, there was still very little swelling. I thought I'd get something the size of a nerf football, but this baby never even got an inch thick. If I shook the packet and put it next to my ear, I could hear the sizzle of carbon dioxide coming out of solution, but otherwise there was no activity. Saturday evening, I figured I had contrived to kill the yeast, said, "What the hell," and made up my starter anyway (4 tablespoons of amber DME, boiled in a pint of water for 15 minutes). When I split open the package, the remains clinging to the inside smelled and tasted, well, yeasty (duh...), kind of a cross between bread and beer. The air lock glugged for an hour or so as CO2 came out of solution, and then activity stopped. Sunday morning, nothing. So I went off to see the Bills beat the Bears, and when I came home, lo, there was the tiniest of kraeusens on the surface of the beer. The next morning, the yeastie boys were going great guns. I figured no way can I brew Monday or Tuesday, so I boiled up a half cup DME in a quart of water, dumped starter 1 into starter 2, and set it aside. Before I transferred containers, I poured off a little of starter 1 to taste. Unfortunately I didn't think to do so until after I had given it a vigorous shake, so there was a lot of yeast in suspension in my sample...which tasted exactly like apple juice. Well, starter 2 still is at high krausen (Tuesday afternoon). I've noticed that the yeastie boys aren't flocculating too well. Is this typical of all liquid yeasts, or just the American lager? Anyway, I'm not really asking what I should do--I'm brewing tomorrow afternoon, and any answers I get, particularly if they're posted in the digest, will be too late. On the other hand, I would welcome any comments on my techniques and/or experiences. One of the great things about this digest is that relatively isolated people like me get the wisdom of Those Who Have Been There Before.

I think I'll call the finished beer something like Wycked Wyvern, to commemorate my first use of Wyeast.

- --frank

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Date: Tue, 1 Oct 1991 16:52 EST  
From: D\_DAVIDSON%UVMVAX.BITNET@mitvma.mit.edu  
Subject: non-jelling jelly

I know it ain't homebrew, but does anyone have insight and ideas on what makes home-made fruit jellies sometimes not jell. I almost hate to find out, since the failure batches have been a source of great syrup each time my sister's canning doesn't work. The heating of the fruit juices in their use as adjunct plays with the same ideas, so I offered to explore the topic.

T.I.A. D\_Davidson@uvmvax.uvm.edu  
"dammit Jim, I'm a student, not a biochemist!" (nods to STTK)

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Date: Tue, 1 Oct 91 17:28:47 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Re: Banana Beer, oh no

A note to novices:

There are those purists who will tell you that a banana flavor/aroma in your beer is a "bad thing." Don't believe them.

True that the ester which produces the banana aroma/flavor may be \*undesirable\* in many beer styles, but it is not an indication that the beer has gone bad. When brewing lagers or a nice bitter you probably don't want the fruity taste. On the other hand, certain ales really benefit from the character added by various fruity and buttery flavors.

For a wicked example of banana ester, pop open a bottle of Samuel Adams Wheat Beer. Is this beer true to style? Probably not. Is it delicious anyways? You bet.

(Of course, some purist is going to reply that he (or she) doesn't like it because it isn't true to style. My attitude is that I don't care what the style is, I either like the beer or I don't. I happen to find fruity flavors to be very appealing in \*some\* beers.)

Remember, the goal here is to RDWHAHB! (or another SAWB which is what I'm doing right now.)

- - -  
Kevin

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Date: Tue, 1 Oct 91 14:32:25 PDT  
From: aimla!ruby!ken@uunet.UU.NET (Ken Ellinwood)  
Subject: Shocked Sierra Nevada yeast

> To Ken Ellinwood:

> Dave tells me that Sierra Nevada is a particularly cold-resistant yeast  
> strain, even though it's a British ale yeast originally. I don't think  
> you should worry unless the fermenter had been at that temperature for  
> days. Did the fermentation actually cease?

Last week when I reported the problem, it appeared to have ceased.  
Last night I relaxed after finding that it was producing about 4 glubs  
per minute in the airlock (at 1018 S.G.). Thanks.

- Ken Ellinwood -  
ken@aimla.com

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Date: 01 Oct 91 18:30:46 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: On #735

To Stephen Russell: I knew that Dave Miller had some odd ideas, but his contention "proteins in flaked barley require breakdown by proteolytic enzymes that have been destroyed by the higher kilning of pale ale malt" is fascinating. Also, from personal experience, poppycock. For easily two years I have been brewing batch after batch of ale using British ale malts and a handy portion (2 - 5 oz./5 gal.) of flaked barley. The result is a wonderful, dense head and extra creamy mouthfeel--and perfectly clear beer. I would \*particularly\* not worry about this if I were brewing a stout; in fact, I've raised the amount of flaked barley in stout with NO problems.

On hops: Fred Eckhardt has done tastings like this (look in the back of his book on beerstyles; isn't there something about this?). My memory is that the hop teas were simply steeped in hot water. It's not clear to me that you'll get particularly accurate representations of flavor, but should get excellent \*aroma\* comparisons with a 15-minute steep.

To Russ Gelinas: I've saved an empty bottle of what was one of the tastiest ales I've had, Geary Ale from Maine. Is it still brewed and is it still good?

To Jack Schmidling: That's Briess, with two "ss". Has your "limited research" gotten any farther than the notes I passed along from Great Western Malting? Before anyone goes reeling off to drink Coors (eeagh!) do remember that GW switched to an indirect process a number of years ago. They supply pale malt (primarily Klages) to virtually all the west coast breweries, both mega- and micro-. I \*know\* they use an indirect process because I've toured their Vancouver plant at least four times, and have a friend who works there.

To Doug Dreger: Your two-day fermentation is truly astonishing, although I note you're fermenting at 80^. Wow! I brewed a beer several years ago that started at 1.090 and dropped to about 1.020 (over much more than 2 days, but then I fermented at 65^). I racked it to gallon jugs and let it sit for 6 months. Although the beer had dropped clear by then it was still willing to ferment in the bottle! I kegged it and put a slight amount of CO2 on it, no more than 5 pounds. When I opened the first bottles two weeks later, I was amazed at how full the carbonation was. Probably the best beer I ever made.

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Date: Tue, 1 Oct 91 16:52 MST  
From: DAVID KLEIN <PAKLEIN@ccit.arizona.edu>  
Subject: Mead

Yo, Mead brewers...

I've been brewing beer for a short while now, and have just tried my first mead (actually a pyment (sp?) (honey and grapes)) and got 'a question

The mead ended up at about 1.125 OG. this is a 15% potential for alcohol.  
I am using the red star wine yeast. But the yeast should poop out at around 12% alch.

So)

- 1: will the 3% remaining sugar be too sweet?
- 2: Since I want a bubbly mead, and assume that I should prime to do so (due to a beer bias) What do I do to get bubbles, when the yeasties get drunk? (i.e. do I add a bit of water when I prime (how much) or do I just guess when to bottle so that the yeast poops out at a good time (at what SG?))

I am at about 4 gallons, and can thus lower the gravity, but really have so little info on mead, that I don't know if I should....

Suggestions?

Dave

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End of HOMEBREW Digest #736, 10/02/91  
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Date: Wed, 02 Oct 91 09:03:38 MET  
From: joem@hpgnd.grenoble.hp.com  
Subject: Re: Bottling Beer

John DeCarlo asks about the foaming up at bottling time:

> 3) If I use a bottle filler, with a spring that stops the flow  
> when pressure is removed, it foams up quite a bit at the  
> beginning, until it is under the beer. If I just fill from  
> the tap on the bottling bucket into the bottle, it also tends  
> to foam up a bit unless I am really careful and use a slow  
> fill rate. So far, neither of these has resulted in a beer  
> that is obviously oxidized, but I worry nonetheless (I have  
> tasted a batch that was oxidized--yuck). Any suggestions?

I use a siphon hose and a `bottling wand' (with the spring-loaded gadget you mention). Since the pressure that is seen at the end of the siphon hose depends on how far it is below top of the beer in the bin, here's what I do to avoid the foam:

I Raise the bottle and the `wand' when I start filling each bottle. The flow of beer into the bottle is slowed down, and no foam is created. Then, when the level of beer in the bottle covers the bottle filler (spring-loaded part), I lower the bottle and the wand to speed up the flow.

Joe "Brewing Beer in Wine Country" McCarthy

(Besides felix@vega.laas.fr and pyt@hpgnd, does anyone else in France subscribe to the HBD?)

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Date: Wed, 2 Oct 91 07:49:29 CDT  
From: lutzen@phys1.physics.umr.edu (lutzen)  
Subject: Non-jellying jelly

No, this is definitely not a Homebrew Digest topic. But then again, all the talk of Gals in beer commercials isn't either.

The answer to your sisters problem is pectin, the lack of. If you add com-  
mercially availble pectin, Sure-Jell (sp? I'm at work, can't look it up)  
,  
you will solved this problem. Now, if you want to do it the old-timers  
way,  
ya gotta cook that baby for a Loooooong time. I made some apple jelly  
according to my grandmother's recipe, and I ended up cooking the stuff  
for  
about an hour and a half. If a long string hangs down off of the spoon  
when you lift it from your concoction, it's ready for canning. Don't be  
surprised if the jelly takes a long time to set up. That particular  
batch  
of apple jelly took over two months to harden up. (didn't cook quite long  
enough, or didn't use enough GREEN apples). But it tasted great as both  
a  
syrup and a jelly. :-)

Also, some fruits don't have as much pectin as others. Green apples tend  
to be loaded with it, while Red Ripe apples don't have quite enough.  
Probably  
due to the moisture content of the apple. Some friends of mine made  
crab-  
apple jelly, and it took no time to set up. As soon as the liquid  
cooled,  
you had to scrape to get it off the pans and spoons. With anything,  
practice  
makes perfect...

Karl Lutzen     lutzen@apollo.physics.umr.edu  
Physics Dept.   lutzen@olson.physics.umr.edu  
University of Missouri - Rolla314-341-6317

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Date: Wed, 2 Oct 91 09:31:24 EDT  
From: wcsjc@ccs.carleton.ca (John Coughlin)  
Subject: Re: Guinness spelling

In HOMEBREW Digest #736, drunken leprechauns made BREIN@dsfvax.jpl.nasa.gov write:

> Remember, Guinness is spelled with double-n double-s.  
>  
> Barry Rein

Amazing beer-related factoid: The Irish name Guinness means 'one choice'. Of course, we Guinness imbibers all know this implicitly!

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Date: Wed, 2 Oct 91 09:36:25 -0400  
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>  
Subject: spruce soda

All this talk of spruce beer reminded me that there is a  
a spruce SODA available in Canada - I have seen it in stores  
in the Eastern Townships area of Quebec - Sherbrooke and Magog.  
I was not very impressed with it - like drinking sweet, carbonated,  
turpentine :-P ... sorry, but's that's what it tasted like to me.

Oddly enough, the only brands that were sold were all store brands,  
no private companies or big time labels...

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Date: Wed, 02 Oct 91 13:55:02 -0400

From: nnieuwej@cub.bowdoin.edu

Subject: Re: Geary's

IN HBD #736 Jeff Frane asks about Geary's Ale.  
Brewed and bottled in Portland, ME. It is by far the best beer I've ever  
had  
from a microbrewery. Of course I haven't had nearly the range of  
opportunities  
that you on the west coast have. I can however recommend staying away  
from  
Wild Goose (from one of the Carolinas I believe).

Geary's is the perfect 'end of the day, but still just a bit before  
dinner'  
kinda beer. Very bitter and hoppy, just like Mom used to make.

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Date: Wed, 02 Oct 91 08:39:16 -0700  
From: night@mapme7.map.tek.com  
Subject: A call for recipes

I have noticed that most recipes posted are ones that the homebrewers have yet to try... They are always a recipe of "what I brewed last night". This disturbs me. I, personally, would not use any of these recipes because the results have yet to be seen. I have nothing against those who post such recipes, it's just that I would much rather make my own.

I am proposing a one time method of getting GOOD recipes posted.

Would every homebrewer who has brewed at least 10 batches post the recipe of their ONE, and only one, FAVORITE batch?

Cheers!

Mark Nightingale night@tekig7.MAP.TEK.COM

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Date: Wed, 2 Oct 91 15:30:39 EDT  
From: Dances with Workstations <buchman@marval.dco.DEC.COM>  
Subject: Express bottle washing

There's been much talk lately about ways to beat the drudgery of sanitizing bottles before brewing. Lately it has been recommended that heat--either by baking in the oven or running the bottles through the DRY cycle of the dishwasher would work. SO I was wondering...

Is there any reason that microwaving the bottles for a couple minutes at high power wouldn't do the trick equally well? This would fry the little nasty contaminants directly and not unduly heat the glass ( I would imagine). It would be faster than heating /cooling in the dishwasher or oven, and you wouldn't have to worry about annealing the glass.

I'm going to check this out with my biochemist brother and botanist sister, but would appreciate the opinion of the brewing community. Since I rarely cook with microwaves I don't know whether this would do bad things to glass, either.

Jim Buchman  
buchman@marval.enet.dec.com

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Date: Wed Oct 02 09:49:57 1991  
From: larryba@microsoft.com  
Subject: Great Western Malting mail order

I called GWM (1-916-824-3888) and got the skinny on their mail order malts:

Pale Ale (mainly klages, but not identified as such in case they want to substitute something else)

20lb @ \$.70/lb (\$14.00) + shipping  
30lb @ \$.65/lb (\$19.50)  
40lb @ \$.60/lb (\$24.00)

Shipping to Seattle from Sacramento is \$8.35

All specialty malts are \$1.00/lb and are from some english supplier.

I have used GWM stuff for about a year and have been pleased with the quality and uniformity of their products. At the Brewers Warehouse (seattle) I get a grain card (pre-paid) and the pale ale is \$.85/lb and specialties are \$1.00/lb. Since the brew shop measures and grinds for me it isn't worth going through the mail.

Now, GWM is willing to sell 2000lb pallets for \$.30/lb... They allow mixing grains on the pallet - specialties are around \$.36 to \$.38/lb - all pretty cheap. Shipping to my doorstep would add another \$.05/lb - Hmmm. Time to start a brewing coop!

Also the guy in Vancouver Wa (where the bulk orders would come for me) said the premium pale malt (what we all call klages) is really 55% harrington and 45% klages.

Interesting stuff...

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Date: Wed, 2 Oct 91 15:05:26 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Homebrew digest

I would like to get my name on ANY homebrew related mailing lists or digests. I am a homebrewer and the editor of our local homebrew club's newsletter. Our club is called the Los Alamos Hill Hoppers and our newsletter is the Suds Times. My Stats are:

Dr. Michael L. Hall  
505 Oppenheimer Dr., Unit 1302  
Los Alamos, NM 87544

email: hall@lanl.gov or mlh@cygnus.ta52.lanl.gov  
phone: 505-665-4312 (work)

Thanks,  
Mike

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Date: Wed, 2 Oct 1991 15:59 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: The Composition of Beer

Thought you all might be interested in this (it's from The Spectrum, Vol. 4, # 2, 1991):

The taste and the flavor of beer are determined by the combination of several hundreds of chemical substances. A typical composition of lager beer is represented in the table below. The energy value of 1800 kJ/kg is less than that of fruit juice, wine, or milk. The most important energy contributions in beer are due to ethanol (29 kJ/g) and carbohydrates (16 kJ/g). Beers with a low ethanol content (so-called alcohol free beers).....are not diet drinks unless the concentration of carbohydrates is below 10g/kg. Variations in the amounts of both ethanol and carbohydrates are found. An alcohol-free beer may even contain more carbohydrates than a lager beer, which detracts it from being light. On the other hand, the concentration of carbohydrates in a beer may be low, yet the ethanol content can be elevated. To avoid confusion, one should carefully consult the information on the label.

The composition of a typical lager beer (in g/kg)

|                  |        |
|------------------|--------|
| Water            | 920    |
| Ethanol          | 40     |
| Carbohydrates    | 30     |
| Carbon Dioxide   | 5      |
| Amino acids      | 1      |
| Potassium        | 0.490  |
| Phosphorus       | 0.225  |
| Magnesium        | 0.105  |
| Hop derivatives  | 0.035  |
| Calcium          | 0.035  |
| Sodium           | 0.030  |
| Vitamin B0       | 0.010  |
| Flavor compounds | <0.010 |
| Other components | ca 3   |

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Date: Wed, 2 Oct 1991 18:30:57 -0400 (EDT)  
From: D\_KRUS@UNHH.UNH.EDU (Daniel L. Krus)  
Subject: comments

With respect to Nils' and possible Russ' comments on Gritty McDuff's in Portland, ME. I've been to GMCD's 3 times in the last 3 years. Each time I've tried all of their brews. To this date I still have not been able to finish a beer there. Others may call it beer, I call it swill. As much as I enjoy brewpubs, I won't even consider stopping into GMCD's anymore when I venture to Portland.

To Jeff Frane on Geary's Pale Ale: I think Geary's Pale Ale is one of New Englands (possibly America's) finest achievements. No more need be said.

Dan

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|*****|
|*****|
| Internet:   D_KRUS@unhh.unh.edu   | Daniel L. Krus |
| Compuserve: 71601,365           | Parsons Hall   |
|-----| Department of Chemistry
|
| "A good word is an easy obligation, but not | U of New Hampshire |
| to speak ill, requires only our          | Durham, New Hampshire 03824 |
| silence, which costs us nothing." Tillotson | (603) 862-2521 |
|*****|
|*****|
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Date: Wed, 2 Oct 91 17:56:30 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Cat's Meow

Where can one get the Cat's Meow recipe book and what format is it  
in?  
Thanks!

- - -

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Guy D. McConnell, Systems Engineer | | "All that is gold does not  
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who  
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old  
Computer and Storage Technology | are just | that is strong does  
not  
Evaluation Group | exactly | wither, and deep roots are  
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."  
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.

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Date: Wed, 2 Oct 1991 19:04:14 -0500 (CDT)  
From: MEHTA01@UTSW.SWMED.UTEXAS.EDU  
Subject: Hops extraction and addition to BEER

Hi. Reading HBD#736, i realized that the Vodka/Everclear method of extraction is something i've thought about before and would like to try this time for the weizen i have fermenting. Do i just place hops in vodka for a week and then add vodka (sans hops) to fermenting weizen? Would that work (to give the taste and aroma?) or should i add both vodka and hops to fermenter?

Please reply to mehta01@utsw.swmed.utexas.edu

Also, since i mentioned my weizen, i would like to get YHO about WHAT HAPPENED. i did a bad mash, due to overconsumption of homebrew, and ended up protein resting for 8 hours (i just left it overnight) and then the conversion wasn't complete (as shown by the bloody iodine test :-0 ) and then, to top off this great beginning (which i named WUNDER WEIZEN before i started : -) ), i decided to use Bavarian Weizen yeast (Wyeast). The package swelled and the starter activity was a little low (little foam on top) but i pitched. Activity was seen (many bubbles/min.) after 24 hours. Fermentation was carried out at 10-15 C in my fridge. Now, after 1 1/2 weeks there is almost no activity, and the SG dropped to <1. Oh yes, i added some amylase after activity had slowed down, to clear the starch left over from bad mash (see above : -( ).

Also, a slight foam stayed on the top after the initial foamy krauzen had dropped. This is still OK, as i have had more perplexing things happen. The only problem is this pungent smell that came out of the airlock during teh slow activity period (before amylase and after) and most important the beer does NOT SMELL or TASTE ANYTHING like the smell when the WYeast packet was opened, or like a normal WEIZEN. !! ??

Please post YHO, any comments or suggestions, to mehta01@utsw.swmed.utexas.edu

Perplexed.  
Shreefal Mehta

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Date: Wed, 2 Oct 1991 21:53 EDT  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: ARCHIVES...

Hello. Does anyone know what's going on with MTHVAX.CS.MIAMI.EDU? They used to allow anonymous FTP's to get HBD archives, but lately I can't get on. Are they out of the archive business? Thanks....

Dave Rose  
CHOLM@HUBIO2.HARVARD.EDU

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Date: Tue, 01 Oct 91 13:01:21 EDT  
From: sps!system@darth.pgh.pa.us@sps  
Subject: ARCHIVES...  
To: homebrew@hpfcmi.fc.hp.com  
From: sps!system@darth.pgh.pa.us (Kevin J. Slater)  
Subject: Small batches?

A friend and I have been discussing the possibility of brewing smaller batches of beer to help speed up our knowlegde aquisition process. You see I'm not a large consumer of beer, but very much enjoy the hobby of making my own. (Not to mention the significant taste/variety advantage over commercial stuff.) I'd like to be able to brew about a 1 case batch at a time. I do only extract and partial grain recipes and mostly want to be able to experiment with different styles. What adjustments to the standard ~ 5 gal recipes would be necessary? Would the standard issue 7 gal plastic primary fermenting vessel be okay for the initial ferment? We figured that a 3 gal glass carboy could be used for the secondary.

- - - - - + - - - - - + - - - - -  
Kevin J. Slater (sps!system@darth.pgh.pa.us) |  
Slater Programming Services |  
Glenshaw, PA 15116-0027 |  
- - - - - + - - - - - + - - - - -

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End of HOMEBREW Digest #737, 10/03/91  
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Date: Thu, 3 Oct 91 01:27 PDT  
From: RCARLSON@MAX.U.WASHINGTON.EDU  
Subject: Liverwort

Last week I brewed a scotch ale. At the end of the sparge I had collected 9 gallons at SG = 1.050. Although I've used the same boiler for five years (a keg with water heater element welded inside), on this day the wort smoked and burned as it boiled. When my 1.5 hour boil (burn) was over, I opened the tap to drain the wort. Nothing came out. Looking inside, I saw a slab of liver clinging to the side of the boiler. Using my spoon, I found another clogging my tap, and many small specimens as well.

Summing up the courage to actually touch this strange and repulsive substance, I found it to be like a wet newspaper, and found it to separate into sheets. Naturally my first reaction was that the brewing Gods had sent down some gremlins to throw the liver of some errant homebrewer (who wouldn't heed their warnings) into my boil. Or perhaps an issue of Zymurgy.

But having kept a close watch over my boiler that day, I can't help but wonder if there is a scientific basis for this wierdness. Perhaps excess flour from the first runnings of the sparge which I did NOT recycle combined with the high gravity of the wort to make "wort dumplings"

I would like to hear from anyone who has had this experience or has any theories about what caused it. It gives me the willies. I would consider there to be safety in numbers, but if I stand alone, I may just heed the warnings of the brewing gods and hang up my apron.

MORE TECHNICAL INFO: At the end of the boil the SG was only 1.060. The heating element had a thick black crust on it.

Ron Carlson

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Date: 3 Oct 1991 7:38 EDT  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: siphon tube end caps

Hey now- You know those little red thangs that fit on the end of the  
siphon tubes? Does anyone know if they come in different sizes? When I racked  
to my bottling bucket last night, there was total yeast carnage at the  
bottom of my carboy resulting in more sludge than most superfund sites.  
I ended up sacrificing about a quarter-inch of brew to avoid sucking up  
the nasties. A longer end cap would have been helpful as I could have  
jammed it into the trub as normal without having the opening submerged in slime.

later  
dab

=====  
Dave Ballard  
dab@pyuxe.cc.bellcore.com

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Date: 3 Oct 1991 8:25 EDT  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: bottle caps from hell

Hey now- I had a pretty bad cap experience last night and thought I'd give a word of warning. The caps were over-runs, blue with "Clearly Canadian" printed on them. When I boiled them for sanitation, the rubber lining came off of every single one. At this point I had my beer/sugar in the bottling bucket ready to go, so I was a little peeved. I decided to try again- this time just bringing the water to a boil, turning the heat off, and dumping the caps in. Within like 3 minutes half the caps were peeling. I ended up having to drive to a friend's house to get more.

I plan on doing a little minor bitching to the place where I bought them, but in the meantime I figured I'd spread the word to avoid these Canadian caps from hell....

later  
-dab

=====  
Dave Ballard  
dab@pyuxe.cc.bellcore.com

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Date: Thu, 3 Oct 91 06:32:22 PDT  
From: Greg Roody - dtn 237-7122 03-Oct-1991 0927 <roody@necsc.enet.dec.com>  
Subject: Odd Cola...

Somebody wrote in yesterday about a spruce cola sold in Canada and that made me remember "INCA COLA" which is very popular in Peru and other South American countries. It tastes exactly like Bazooka Bubble gum, only you don't get a comic with it. It's incredibly sweet and sicklingly gummy. They must use xanthum (sp?) gum.

But the beer down there was very good.....

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Date: Thu, 3 Oct 91 13:28 GMT  
From: Tim Ness <0003073267@mcimail.com>  
Subject: re: Geary's

In HBD #737 there is this comment:

>IN HBD #736 Jeff Frane asks about Geary's Ale.  
>Brewed and bottled in Portland, ME. It is by far the best beer I've  
ever had  
>from a microbrewery. Of course I haven't had nearly the range of  
opportunities  
>that you on the west coast have. I can however recommend staying away  
from  
>Wild Goose (from one of the Carolinas I believe).

It is interesting that you mention both Geary's and Wild Goose. The  
man  
responsible for the recipe development of both brews is Alan Pugsley.  
Alan  
is now Brewmaster at the Wild Goose Brewery in Cambridge Md. I believe  
both  
breweries have similar equipment and brewing styles also via Alan's  
participation in the setting up of the breweries.

It has been awhile since I have had a fresh Geary's ( I do remember  
enjoying  
it however), but I see (taste) no reason why Wild Goose should be  
recommended  
to stay away from. I bought a case fresh from Cambridge last weekend and  
still  
find it to be one of the most refreshing Microbrewed beers on the East  
Coast.  
It has a very HOPPY character but I doubt that should be enough for the  
bad  
review. Was the sample you tried bought out of Mid Atlantic region ?  
Maybe it  
was just an older bottle. Fresh is the only way to enjoy a brew, that's  
why  
we homebrew anyway.....Tim Ness

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Date: Thu, 3 Oct 1991 9:55:16 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: GMcD,Geary

Thanks, Dan K., for letting me know I'm not out of line in thinking that Gritty McDuff's brew is lousy. Like you, neither my wife nor I could even finish the pale ale (and we'll drink just about anything). I think Mr. Davies would be much happier down the street at \$3 Deweys.

Geary's Ale, though, is very good. Not as good as Sierra Nevada, but better than most micro-beer I've tasted.

In my mailbox at work today: a bottle of Liefman's Kriek, direct from Belgium! Yeehah!

Russ Gelinias  
OPAL/ESP  
UNH

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Date: Thu, 3 Oct 91 10:16:49 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Re: A call for recipes

On Wed, 02 Oct 91 08:39:16 -0700, night@mapme7.map.tek.com said:

Mark> I have noticed that most recipes posted are ones that the  
homebrewers  
Mark> have yet to try... This disturbs me.

Like brewing a pig-in-a-poke...

Mark> Would every homebrewer who has brewed at least 10 batches post the  
recipe  
Mark> of their ONE, and only one, FAVORITE batch?

Perhaps with the favorite-batch recipes people could say \*why\* this was a  
good beer and compare it to commercial examples. Also, how they might  
tweak  
it next time and what taste they were targetting -- if any. That way the  
folks in HBD-land would know more closely what taste they were going to  
get.

Perhaps you could collect and re-post? Or maybe archive them?  
And are you interested in extract or all-grain recipes, or both?

Bis spaeter!

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Date: Thu, 3 Oct 91 08:54:48 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: Express bottle washing

Nuking bottles \*may\* be a good idea. But nuking dry bottles is not, as this will burn out your magnetron bulb. If you want to sanitize with the uwave, add an ounce or two of water and then boil the water for several minutes to sanitize by steam heat. Unfortunately, this eliminates the advantage you mentioned of not warming the bottles. I've done this a few times in anticipation of bottling a few from the keg.

--Darryl Richman

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Date: Thu, 3 Oct 91 11:07:14 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Munich Beer Recipe

on Barvarian Weizen:

Is the Wyeast a Weisse or a Weizen yeast? (I don't have a package around to check) If it is a Weisse yeast, then the beer should be quite sour, and I wouldn't be surprised with an weird smelling fermentation.

I have never heard of adding amylaze to already fermenting beer. A friend of mine mentioned it last night, and I thought that one would add it during the mash. How well does it work? (If this Batch has SG < 1, then pretty well) but does anyone else have any practical expeience adding it in the secondary?

- -----  
Recipes - heres my best so far:

Munich Beer:

10 lbs pale alt Malt  
5 lbs munich malt  
.5 lb dextrin malt  
1.5 lb amber crystal malt  
1 Oz gypsum  
.333 oz burton H2O salts  
5.5 g hallertauer 90 min  
1.5 oz cascade 60 min  
.25 oz cascade 30 min  
.25 cascade 15 min  
we yeast munich beer yeast

the sparge stuck, so i got out a big strainer and sparged individual 1 lb strainerfulls of grain. I let the stuff settle, and it cleared up. After the boil, I had 3 gal 1.077 S.G. wort. fermented 2 months @ 40F, added polyclar, racked and dryhopped with 1/4 oz hallertau pellets two days later, moved to room temp a week later, let sit for a week, and bottled. Finished the last bottle the other night.

You should get twice as much with a good sparge. The wort really needed to to be dry hopped longer - the pellets never really completely dissolved, and kind of filtered themselves out in the siphon.

Serve very cold or very warm.

bb

P.S. I had tried to post this recipe about a week ago, at 2:20 in the morning. apparently it got to rob just as the digests were being packaged for morning delivery, because it never would up in the next day's (or the next day's) digest, but the mail I sent 10 minutes earlier did.

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Date: Thu, 3 Oct 91 09:20:40 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: request for homebrew mailings

mlh@cygnus.ta52.lanl.gov (Michael L. Hall) writes:  
> I would like to get my name on ANY homebrew related  
> mailing lists or digests. I am a homebrewer and the  
> editor of our local homebrew club's newsletter.

I'm the (retiring) editor of "The Brews & News", the newsletter of the Maltose Falcons Home Brewing Society (in LA). We run a newsletter exchange program: you send us yours and we'll send you ours. Mail a copy of yours to The Maltose Falcons, 22836 Ventura Blvd. #2, Woodland Hills, CA 91364 and include a note about exchanging newsletters. We exchange with about 50 clubs.

There are a surprising number of newsletter editors on this digest. John Polstra of the Brews Brothers (Seattle), Doug Henderson of the Oregon Brew Crew (Portland), Russ Wigglesworth of the San Andreas Malts (San Francisco), I think that Russ Pencin of the Worts of Wisdom (San Jose), Martin Lodahl of the Gold Country Brewers (Sacramento), Dr. John Lenz of the IBUs (Ithaca, NY), and... and... well there must some more.

Also, there's a very active homebrew forum on CompuServe, sponsored by the AHA. Costs a bunch to get on and read it, but there's a very large and diverse population and a lot of interesting discussion. (How come nobody has mentioned Anchor's spruce beer here?)

I believe that there are discussion groups on Prodigy and Genie, too, but I haven't been on Prodigy in over 2 years, and I've never been on Genie.

--Darryl Richman

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Date: Thu, 3 Oct 91 12:32:40 -0400  
From: adw3345@ultb.isc.rit.edu (A.D. Williams)  
Subject: Re: Homebrew Digest #737 (October 03, 1991)

Well, last night I opened my first bottle of my first batch of homebrew. The beer had a good head and a nice smell, and was definately alcoholic. However, it had a very strong hops taste and was watery. Also, it was dark and cloudy rather than pale yellow.

I used the standard malt-extract single stage fermentation method, which I found to be the simplest to start with.

How can I improve this batch? Should I let it age further, or was there something seriously wrong with the way I prepared it? Reading this mailing list, I think it was said that a watery taste is a result of using too much (corn) sugar. Is this true?

Thanks for any help, and I enjoy reading this mail group. Y'all are just so wonderful :-).

Derrick

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Date: Thu, 3 Oct 91 10:13:17 PDT  
From: Marty Albini <martya@sdd.hp.com>  
Subject: weizen experiment results

A while back, I began the search for the elusive "wheat beer" character after brewing a batch that didn't have much. I decided to isolate variables, and turn the knobs all the way up on the ones under scrutiny. I brewed two batches: a "doppelweizen," 1.090 OG of 100% wheat, very little hops, a pure culture of *S. delbrueckii* (the bavarian weizen yeast) from MeV; then a barleywine (1.090 OG, same hops) which I poured onto the yeast cake in the secondary left over from the first batch.

The results were interesting, if not really drinkable. Both finished at around 1.030, indicating that *S. delbrueckii* is not a very attenuative yeast, and proceeded at a leisurely pace, starting slowly and behaving itself well (no blown-out stoppers or foam gysers). Both beers were cloyingly sweet. My guess is that another yeast tossed in after *S. delbrueckii* conks out would get these batches down around 1.010 or lower, and I understand this is the practice in Bavaria.

Why not mix the yeasts at pitching time? *S. delbrueckii*, I fear, would start so slowly and compete so poorly that an aggressive ale yeast would "eat its lunch," so to speak. I have sworn off the Wyeast mixed-species wheat beer yeast for that reason, as I noticed that very effect when I used it. I've also had excellent wheat beers made with it, so I suspect that the semi-random whims of Father Bacchus and temperature have a lot to do with it.

BTW, since MeV is out of business, and Wyeast wants \$15 for a bag of *S. delbrueckii*, I may have the only culture of this yeast in SoCal. If anybody wants some, come see me soon!

The all-wheat beer had the clove aroma and complex, fruity character I was looking for. It was quite pronounced, in fact, but not unpleasently so. The flavor was just sort of unbalanced, missing something that my untrained tongue can't identify. It also had a soapy aftertaste that I noticed with a couple of other 100% wheat batches I'd tasted, so I think we can safely chalk this up to the malt alone.

The barleywine had the same complex flavors the doppelweizen had, but much more subdued. I wouldn't think "wheat beer" if someone handed me a glass without telling me what it was; I'd think "wow, you fermented this much to warm and the yeast must have up and died on you halfway thru." There was such a rich mixture of strong flavors, it's hard to distinguish them, but you wouldn't mistake it for the doppelweizen. No soapy aftertaste, for one thing.

So it's not the yeast alone. It's not the grain alone. In fact, it's not the grain and the yeast together either; I think the flavor isn't complete without some barley malt. I guess when I get that figured out I'll start fooling with hops too, but I'm content to get the sweet stuff right for the moment.

That yeast cake is now fermenting its third batch

(thanks for the tip, Fr. Barleywine!) with a 2:1 mix of wheat and barley malts. When it finishes up, I'm going to pitch some Whitbread and let it eat (after the obligatory tasting and gravity measuring). I'll probably mix my two experiments and do the same, for a kickass wheat beer for the winter.

Which will probably be spent somewhere else. As of 10/15/91, I will no longer be employed by HP, and won't have access to this fine publication. So if anybody out there wants to get ahold of me electronically, beter do it soon! It's been fun, I've learned a lot, met some interesting people. Hope to see many of you again.

- - -

Marty Albini

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"To enjoy the flavor of life, take big bites. Moderation is for monks."

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Internet : martya@sdd.hp.com

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA  
92127-1899 USA

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Date: 3 Oct 91 14:32:00 EDT

From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>

Subject: Hop ecstasy.

A few digests ago a poster observed that he got an extra kick from homebrews, even if they weren't especially high in alcohol. This is easily explained. Nearly every herbal medicine book will tell you that hops are classed as hypnotics. The lupulins are a great barbituate.

fHomebrew relaxes you as much because of the hops as for the ethanol. If you want to prove this, make some tea from a few hop pellets, plugs or dried cones. Sweeten it a bit and drink up. You'll probably be asleep in a little while.

Hops have been used as a soporific for thousands of years. They work even better if mixed with catnip, valarian and scullcap.

Hoppy Oktoberfest,

Dan

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Date: Thu, 3 Oct 91 11:44:23 PDT  
From: greg@cemax.com (Greg Wageman)  
Subject: Re: Express bottle washing

Jim Buchman writes:

>Is there any reason that microwaving the bottles for a couple minutes at  
>high power wouldn't do the trick equally well? This would fry the little  
>nasty contaminants directly and not unduly heat the glass ( I would  
>imagine). It would be faster than heating /cooling in the dishwasher  
>or oven, and you wouldn't have to worry about annealing the glass.

It's my understanding that microwave energy requires moisture to generate heat (those bi-polar water molecules oscillating in the field, you know)

Dry, clean bottles wouldn't have any reason to heat up; the question still remains, would it disrupt the microbes? I don't know.

The reason some of us use the dishwasher is that it does the double duty of washing \*and\* sanitizing in one step. What I do is rinse the bottles thoroughly with hot water immediately after pouring the beer. This removes the yeast cake and prepares the bottle for storage. I then put the rinsed bottles back into the (originally empty) case.

When a batch is ready for bottling, I first clean the dishwasher. If yours has a screen for catching large food particles (some do; some grind it up), this must be cleaned first, otherwise you'll be bathing your bottles in the remains of last week's dinner. I usually run the thing through one wash cycle, empty, with a couple of tablespoons chlorine bleach, then allow it to rinse itself. Then I fill it with two cases of bottles, bottom rack first, overflow to the top rack. Repeat the above cycle: 1 wash with bleach, one rinse, this time with a hot dry cycle. (Now admittedly this may be overkill, but the one thing I \*hate\* is to have a batch ruined by an infection. It helps me not to worry.)

I find that if I start this before I begin the rest of the preparations for bottling (sanitizing another carboy for racking, boiling caps, etc.), the bottles have dried and cooled to the point where I can use them straight out of the dishwasher when I'm ready.

-Greg

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Date: Wed, 2 Oct 91 23:51 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: MISC

To: Homebrew Digest  
Fm: Jack Schmidling

From: afd@hera.cc.bellcore.com (adietz)  
Subject: Re: NITROSAMINES (Jack Schmidling)

>Dammit Jack - I'm an engineer, not a medical doctor!

>What are the physiological effects of nitrosamines and why should I be concerned about this?

They turn engineers into feedstock for funeral directors. They are carcinogenic.

.....

From: Jeff Frane <70670.2067@compuserve.com>

>To Jack Schmidling: That's Briess, with two "ss".

Thanks you. The bags at Baderbrau said "Chilton" on them and spelling isn't obvious over the phone.

> Has your "limited research" gotten any farther than the notes I passed along from Great Western Malting?

My apology for not crediting you as a source. Other than that, the "research is limited to what was detailed in the article. The insight in crystal malt came from Noonan as mentioned in another article.

I have also been told that Great Western sells malt made by other sources and would appreciate any info you have on them to the contrary.

>Before anyone goes reeling off to drink Coors (eeagh!) do remember that GW switched to an indirect process a number of years ago. They supply pale malt (primarily Klages) to virtually all the west coast breweries, both mega- and micro-. I \*know\* they use an indirect process because I've toured their Vancouver plant at least four times, and have a friend who works there.

The local brewshop seems to carry only Briess.

From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Comments in General

>On the subject of oxidation and momilies, etc....

>Has Jack Schmidling never tasted oxydized beer?

ARF says:

As I have never tasted anyone else's homebrew and have been using the roundly condemned procedure all my brewing life, a no answer would prove my case wouldn't it?

Well, to be totally objective, I suspect that "off" taste that an occasional batch acquires, just might be what y'all are talking about. The problem was particularly persistent when I was kegging beer. (5 gal of beer in a 7.5 gal keg) It is entirely possible that all my beer was potentially bad but I drank it faster than it could oxidize. The "off" taste I have in mind took a month or more to develop.

>If that's the case, I would be happy to let him join us in judging homebrew at the Oregon State Fair next May; I'm sure we'll find him some good--well, bad--examples.

I suspect this would be of help to all home brewers. As with pictures, a taste is worth a thousand words. However, even that is misleading. I will give you an example:

The guy who criticized my billowing foam guaranteed that it will taste "cidery" because of oxidation. Never having tasted beer that tasted like apple cider, I brought him a bottle of my "off flavor" beer to see if that is what he meant by cider.

His comment: "nothing wrong with this beer, could use a little more hops though".

I have posted another article ("Plastic") on the beer actually made in the video.

.....

You can all ignore the article on "Plastic". Bad science. The last bottle was as yucky as the glass ones.

jack

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Date: Thu, 3 Oct 91 13:02:09 -0700  
From: scarfer@qualcomm.com (Steve Carter)  
Subject: High Fermentation Temps

I've been battling the San Diego summer heat for my last two batches, and realized that I don't fully understand the enemy...

I understand that high temperatures during primary fermentation causes overactive yeasties and off flavors, but how about in the secondary, when most of the fermentation is complete? How about during aging in the bottles or keg?

On a similar note, how does changing the temperature affect the beer at these different stages. I've heard the conventional wisdom about not taking bottles out of the fridge, warming them, then returning them to the fridge, but is this really a problem? Such antics may become necessary for me soon when I buy a fridge for brewing: if I'm in the middle of lagering, and want to start another batch, I'll need to warm the fridge to 65 degrees for my primary for a few days. Will my lager be angry? What will happen if I'm keeping my finished, drinkable kegs in the fridge and bounce their temp up and down a few times? On the other hand, maybe I should just relax and wait for the winter ;-).

Steve Carter

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Date: Thu, 3 Oct 91 16:10:27 PDT  
From: smithey@esosun.css.gov (Brian Smithey)  
Subject: Samuel Adams' Boston Ale

On a trip to Boston a couple of years ago I had some Sam Adam's Boston Ale on tap at a restaurant. At the time I was told that it wasn't bottled, only available in kegs; I even seem to recall that it was brewed in Boston, not in PA, but I could be wrong about that. Anyway, I saw an "article"/ad the other day in "All About Beer" that had a photo of bottled SA Ale. Has anybody seen SA Ale in bottles, particularly out on the West coast? Does anybody know of plans to start shipping this stuff around the country?

Thanks,  
Brian

- - -

Brian Smithey  
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

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Date: Thu, 3 Oct 91 16:19:41 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: cleaning blow-off tube

i finally filled my carboy up to 5gal or more last time, and sure enough, lots of brown foamy stuff was pushed through the tube and into my mason jar of water. in fact, too much stuff, so i had to clean the wall and floor the first night...mason jars aren't big enough!

the question is, now my blow off tube is coated with hard brown stuff on the inside. how do i get this out? or do i need to clean it?

In all three batches so far, i have not removed the blow off tube to put an air lock on the carboy; i simply leave the tube on in a jar of sanitized water. seems like the same thing as an airlock to me. but the foam had a week to dry in the tube. surely you people that blow off krausen don't buy a new tube every time??

- Bryan  
bgros@sensitivity.berkeley.edu

p.s. so are there no homebrew clubs in the east bay? or in SF?

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End of HOMEBREW Digest #738, 10/04/91  
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Date: Fri, 4 Oct 1991 09:40:36 -0400 (EDT)

From: Andy Kurtz <ak35+@ANDREW.CMU.EDU>

**Subject: lambic**

I was leafing through some back issues of Zymurgy and came across Pap's recipe for a sour-mash lambic (spring '91, i think). I'd like to know if anyone's tried this. Seems like a good way of adding some tang to our wheat beers. Also, is there a retail source for belgian yeast?

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Date: Fri, 4 Oct 91 11:03:16 EDT  
From: David\_Odden@osu.edu <dodden@magnus.acs.ohio-state.edu>  
Subject: Using roto-kegs

I've heard conflicting reports about Roto-Kegs (i.e. they don't work, or they do). If one kegs low-carbonation pale ales (say, with about 1/3 cup priming sugar) in them, do they work? (One report is that the seal blows out if you prime the beer AT ALL). Or should I save my money?

Dave Odden  
[Remember, UNIX is homophonous with the plural of eunuch]

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Date: Fri, 4 Oct 91 09:33:38 PDT  
From: smithey@esosun.css.gov (Brian Smithey)  
Subject: A call for recipes

On Wed, 02 Oct 91 08:39:16 -0700,  
night@mapme7.map.tek.com said:

Mark> Would every homebrewer who has brewed at least 10 batches post the  
recipe

Mark> of their ONE, and only one, FAVORITE batch?

Mark> Mark Nightingale night@tekig7.MAP.TEK.COM

Ok, here's mine.

Steam beer

9.5# Klages malt  
1.5# Crystal malt 40L  
0.5# Cara Pils malt

1.5 oz Northern Brewer whole hops, 6.9% 60 min  
0.5 oz Northern Brewer whole hops, 6.9% 30 min  
0.5 oz Northern Brewer whole hops, 6.9% 10 min  
about 35 IBU

Wyeast #2007

125F Protein rest 30 min  
155F Conversion 90 min

Sparge to collect enough that a 1 hour boil will still leave you  
5 gallons of beer (brewing -- art or science?).

OG = 1.054, FG = 1.015, pretty close to Fred Eckhardt's "Beer Styles"  
book, which was an excellent reference for this recipe.

Side by side with Anchor Steam, this beer was very close. The  
color of this beer was a bit darker, and the late hop additions  
gave mine a bit more hop flavor than Anchor. The bitterness was  
right on, but my water has pretty high sulfate content; if you have  
"better" water, you might want to bitter it a bit more.

Brian

- - -

Brian Smithey  
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

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Date: Fri, 4 Oct 91 12:44:18 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: bottle caps from hell

On 3 Oct 1991 8:25 EDT, dab@pyuxe.cc.bellcore.com (dave ballard) said:

dave> When I boiled them [the bottle caps] for sanitation, the rubber  
dave> lining came off of every single one. I decided to try again- this  
dave> time just bringing the water to a boil, turning the heat off, and  
dave> dumping the caps in. Within like 3 minutes half the caps were  
dave> peeling.

I've always just soaked the caps in the usual dilute bleach solution,  
then  
rinsed in warm water and let sit in the water until I need them. It's  
worked very well for me, for the past four years...

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Date: Fri, 4 Oct 91 12:49:07 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Munich Beer Recipe

On Thu, 3 Oct 91 11:07:14 CDT, bliss@csrd.uiuc.edu (Brian Bliss) said:

Brian> on Barvarian Weizen:

Did you mean ``Bavarian'', or ``Barbarian''? :-)

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Date: Fri, 4 Oct 91 13:20:29 -0400  
From: Subhash Chandra Roy <roy@mcnc.org>  
Subject: Over-flowing primary

I've finished bottling my second batch, a weiss beer, but I had some problems with 'too happy' yeast. I used an all extract batch (the american classic wheat package from American Brewmaster in Raleigh, NC) and the WYeast for wheat beers. The yeast attacked the wort and in 2 days, started overflowing my primary, I had almost 2 quarts of overflowed liquid, is this normal with WYeast? My first batch used Whitbread dry ale yeast and the fermentation was not nearly as vigorous.

Subhash  
roy@mcnc.org

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Date: Fri, 4 Oct 91 10:22:24 PDT  
From: "Brian Kush" <bkush@us.oracle.com>  
Subject: Re: Homebrew Digest #738 (October 04, 1991)

In-Reply-To: MAILSEQ:rdg@hpfcmi.fc.hp.com's message of 10-04-91 01:00

Since I have not gotten into brewing my own beer yet, I am still stuck with buying a keg at the local distributor. This limits me mostly to the domestic beers, Michelob and Michelob Dark in particular. I keep the keg in a refrigerator in the garage at 35 degrees on CO2 at 10 pounds. The hose from the keg to the spout is 4 feet. The beer pours and tastes great for a mass produced beer.

My question is how long can one keg be kept in the above scenerio? I have had a keg for three weeks and the last glass tasted fine.

E-Mail or post it here.

Brian Kush

bkush@oracle.com

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Date: Fri, 4 Oct 91 14:42:33 EDT  
From: "John Reed in Waltham, MA" <johnreed@BOSTON.vnet.ibm.com>  
Subject: Samuel Adams

In HBD 738 Brian Smithey asks about Samuel Adams Boston Ale...Yes, it is bottled and available, at least here in the Boston area. Boston Beer Co. which brews Sam Adams, contracts at least 2 other breweries to brew their recipes. I think that the Stock Ale is brewed here in Boston, but may also be brewed at one or both of the other breweries (Ithica, NY and Pittsburgh, PA). I would think that it should be available out there on the left coast, too.

BTW, I enjoy the Stock Ale; it's got a great balance of spicey hop character and maltiness.

Has anyone tried this year's S.A. Octoberfest?

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Date: Fri, 4 Oct 1991 14:45 EDT  
From: Rob Malouf <V103PDUZ@ubvmsb.cc.buffalo.edu>  
Subject: Hops in tea

>fHomebrew relaxes you as much because of the hops as for the ethanol. If  
>you want to prove this, make some tea from a few hop pellets, plugs or  
>dried cones. Sweeten it a bit and drink up. You'll probably be asleep  
in  
>a little while.

Before I go to bed, I often make a cup of "Roastaroma" (crystal malt and  
chickory) tea and toss in a couple Saaz pellets. Mmmmmmmmm. I've found  
the  
Saaz works the best. The higher alpha hops, like Northern Brewer, are  
way too  
bitter, and though I use a lot of Cascade in my homebrew, I found it a  
bit too  
flowery for tea.

Rob Malouf  
v103pduz@ubvmsb.cc.buffalo.edu

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Date: Fri, 4 Oct 91 15:02:05 EDT  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 04-Oct-1991 1430  
<mason@habs11.ENET.DEC.COM>  
Subject: Sam Smith, etc.

I JUST returned from three weeks in England, during which time I toured three breweries and about twenty pubs, and sampled some of those brews fabled in story and song. A few notes...

re Sam Smith diacetyl - during the tour of the Old Brewery at Tadcaster (a private one, due to a fortuitous cockup of the dates by yours truly), we were shown how they "reinvigorate" the fermentation by sucking wort from the underfloor tank and spraying it through a flattened showerhead-like fitting directly into the yeast in the above-floor stone square. That would appear to be the answer to this question. I was surprised to discover that Oatmeal Stout, Nut Brown Ale, and quite a few others were ONLY for bottles, and most of them ONLY for export. I was equally surprised to discover that the recipe for the Oatmeal Stout was designed by their importer here (Seattle - Merchant Du Vin)! Could someone up that way possibly cajole the recipe out of them and post it?

Also toured Hall and Woodhouse and Heritage. The latter is now closed. Their contract with Everards is up, and they have signed with a micro to brew and dispense through a newly approved on-premises pub/restaurant. They expect it to be close to a year until opening. It will be sixty barrels a week until expansion is required. The brewery is a listed building, so they have to be careful about refurbishing to original characteristics (it is of Victorian age). While there, we sampled Thomas Sykes Old Ale (formerly brewed there). At 1100 OG and 10.2 ABV - WOW! It was only bottled - then only occasionally.

Highlights of the drinking part of the trip ( it WAS just a minor subagenda, after all 8') were Gale's HSB; Theakston's Old Peculier and XB (went through only the visitor center there); Sam Smith Museum Ale; Greene King Abbot Ale; Ash Vine Bitter; Murphy's Stout; and still one of my favorites - Badger Best Bitter by H&W. Went to one micro - Hop Back Brewery - and tried the Summer Lightning. It came second in the Strong Ale category at the GBBF this year, and was very good indeed.

General impressions are that Mild is definitely not something I would want under any voluntary circumstances, and most ordinarys are too thin for my taste. I guess that I confirmed that I really AM partial to the heavier brews as I had suspected all along. One other generalization - the Midlands is not the place to buy beer. Stick to the South(west) and the North. Now where is my asbestos suit...

Counting down the two years until next time, I remain

Soberly Yours,  
Gary

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Date: Fri, 4 Oct 91 12:15:52 PDT  
From: Jim Goodenough <jimg@hpsadm2.sad.hp.com>  
Subject: Re: Homebrew Digest #738 (October 04, 1991)

Could you please delete me from this distribution list?

Thanks, Jim G.

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| Jim Goodenough Div 53, SAD <FAX> 707-794-4452 |  
| email: jimg@hpsad Mail Stop: 1LR-H <voice> 707-794-3405 |  
| Clip Part Number: 5041-7250 |  
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| \* \* \* ENGINEERING THE VISION \* \* \* |  
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Date: Fri, 4 Oct 91 15:30:47 -0400  
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>  
Subject: inca cola

Subject: Odd Cola...

Somebody wrote in yesterday about a spruce cola sold in Canada and that  
It's not a 'cola' but a 'clear soda - looks like ginger ale, but  
smells like turpentine :-)

made me remember "INCA COLA" which is very popular in Peru and other  
South American countries. It tastes exactly like Bazooka Bubble gum,  
only you don't get a comic with it. It's incredibly sweet and  
sicklingly gummy. They must use xanthum (sp?) gum.

I have bought Inca Cola in NYCity - lower East Side, in the bodegas, and  
I have heard that it is available in Queens, also... try the Spanish  
neighborhoods :-) I do agree with the taste description :-)

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Date: Fri, 4 Oct 91 15:56:54 CDT  
From: andy@wups.wustl.edu (Andy Leith)  
Subject: Re. Amylase

Brian Bliss asks if anyone has added amylase to the secondary.

For one of my first brews I tried a partial mash using flaked barley and crystal malt. A bad idea as there are no enzymes in the crystal to convert the flaked barley. As a consequence by the time the beer made it to the secondary it was still about as clear as mud. I added about a teaspoon of amylase powder (from pig pancreas) to the secondary. The beer cleared completely in about 24 hours. The final s.g was about 1.008.

--Andy Leith

andy@wups.wustl.edu

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Date: Fri, 4 Oct 91 17:16:53 -0400  
From: worth@park.bu.edu (Andrew J. Worth)  
Subject: Re: Samuel Adams' Boston Ale

Brian> Has anybody seen Samuel Adams Ale in bottles...?

Yup, its readily available here in Boston. I don't know anything about where they will be shipping it. Probably wherever the gods of capitalism tell them to. They also have an Octoberfest and a Double Bock. At the ought-to-be world famous bar, Doyle's, in Jamaica Plain, MA, they pour a 50-50 mix of Sam Adams' Lager and Ale and call it a "J.P. Musty". 'tis good, and good for you!

BTW, does anybody know why Samuel Adams chose that name? I hear that Sam Adams was more of a rabble rousing radical than a patriot, and he effectively racked his father's brewing business into the ground.

Andy.

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Date: Fri, 4 Oct 1991 14:45:14 -0700  
From: judyb@waldo.asd.sgi.com (Judy Bergwerk)  
Subject: Re: Bottlecaps from Hell

I've had the same thing happen with Tab caps, but I thought it was due to boiling too long. I was lucky enough to have extras.

-Judy

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Date: Fri, 4 Oct 91 17:49:18 -0400  
From: msdrl!allen@uunet.UU.NET (Eric Allen)  
Subject: Re: Bottlecaps from Hell

Date: Fri, 4 Oct  
From: allen@msdrl.com (Eric Allen)  
Subject: Re: Samuel Adams' Boston Ale

Yes, Samuel Adams Boston Ale is available in bottles. I've been seeing it (and drinking it) for about six months. It is sold all over NJ, NY and PA. I heard that it was currently being brewed in Boston but soon will be brewed in PA, also. I don't know if it is available on the West Coast. I do know that the Boston Lager has made it as far as Chicago (or maybe you already have it on the Out There).

Eric Allen  
Rahway, NJ

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Date: Fri, 4 Oct 91 15:38:35 PDT  
From: "Doug Olson, ISVG West, Mtn View" <olson@sx4gto.enet.dec.com>  
Subject: Re: San Jose Bandido

> ... I think that Russ Pencin of the Worts of Wisdom (San Jose),

Uh, oh. Is he really? Hey Russ, we missed you at the Mtn View Small Brewer's Festival last weekend. (Not really! His absence gave the rest of us a chance! Last year, his beers walked off with half of the first place ribbons and Best-of-show! This year, I think there were at least half-a-dozen different brewers each copping multiple awards.)

DougO

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Date: 04 Oct 91 20:44:49 EDT  
From: Robin Garr <76702.764@compuserve.com>  
Subject: CompuServe Beer Forum

In HB738, Darryl Richman writes:

>Also, there's a very active homebrew forum on CompuServe, sponsored  
>by the AHA. Costs a bunch to get on and read it, but there's a very  
>large and diverse population and a lot of interesting discussion. (How  
>come nobody has mentioned Anchor's spruce beer here?)

Darryl, thanks for the plug, but to clarify the record, the CompuServe  
Wine  
and Beer Forum enjoys a friendly, even symbiotic relationship with the  
gang  
at the AHA, but we are not sponsored by them (nor they by us), nor is  
there  
any really formal relationship. We welcome the AHA's participation in  
the  
forum and encourage them to use our forum libraries to post AHA materials  
of interest to the online brewing community. We've listed Charlie  
Papazian and Dan Fink as more-or-less honorary "assistant sysops," and  
we're happy to have their brewing expertise on line.

The forum, however, is an independent organization. Jim Kronman, a Los  
Angeles-based engineer and wine writer, started it in 1985 as a wine-  
appreciation forum. At the suggestion of the AHA, we added a beer and  
homebrewing section in 1989, and it now comprises about half of the  
forum's  
traffic. I'm Jim's associate, a writer (and home brewer) based in the  
extreme  
outer reaches of suburban New York City.

While we acknowledge that CompuServe isn't cheap, we try to make the  
forum  
worth the price; we also encourage the use of "autopilot" programs to  
maximize  
time and cost efficiency on line.

We'd certainly welcome Internet folks who would like to drop in and check  
us out, and I may be able to make a limited number of introductory  
CompuServe  
"starter kits" with a couple of hours free time available to those (first  
come, first served) who'd care to contact me via EMail. For those who  
already  
hang around CompuServe, if you haven't found the forum yet, your choice  
of GO  
BEER or GO WINEFO will get you there. SubTopics 13 (Technical  
Homebrewing),  
14 (General Homebrewing) and 15 (Commercial Beer) are devoted to the  
amber  
fluid.

Robin Garr | "I have enjoyed great health at a great age because  
Associate Sysop | every day since I can remember I have consumed a  
bottle  
CompuServe | of wine except when I have not felt well. Then I have  
Wine/Beer Forum | consumed two bottles." -- A Bishop of Seville  
76702.764@compuserve.com

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Date: Fri, 4 Oct 91 13:05:08 CDT  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Belgian Abbey beers

In Digest #738 Russ Gelinus writes:

> In my mailbox at work today: a bottle of Liefman's Kriek, direct  
from  
> Belgium! Yeehah!

Russ, I too have recently had the luxury of acquiring some rather fresh Belgian brews without leaving the country. A friend of mine is a Belgian national and his parents are in the U.S. for a visit. His father brought me 7 bottles (5 different "brands") of Abbey beers from the south of Belgium. (They live in Namur) I have Chimay blue ( 9% alc. ), Chimay white ( 8% ) , Trappistes Rochefort 8 ( 9.2% ), Trappistes Rochefort 10 ( 11.3% ), Leffe ( 6.6% ), Maredsous Blonde ( 10% ), and Orval ( 5.2% ). He also brought me 5 glasses from Belgium (he left with 6 but the Orval one got broken). I am going home tonight and try one or two of these. They also brought a 750ml bottle of "Blanche de Namur", a "white" beer brewed in their home town. It was corked and secured with a wire cage, much like champagne. It was light colored, crisp, and refreshing. The hop bouquet was very noticable and my wife said "It smells like flowers". I think perhaps this was a wheat beer. Yeehah indeed!!

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Guy D. McConnell, Systems Engineer | | "All that is gold does not  
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who  
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old  
Computer and Storage Technology | are just | that is strong does  
not  
Evaluation Group | exactly | wither, and deep roots are  
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."  
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.  
=====  
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Date: Saturday, 5 October 1991 10:44am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: Tube cleaning

In HBD 738, Bryan Gros writes:

>the question is, now my blow off tube is coated with hard brown stuff  
>on the inside. how do i get this out? or do i need to clean it?

Soak it overnight in a chlorine solution, as you would for sanitizing.  
That will take care of it.

-----  
Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
-----

Date: Sat, 5 Oct 91 11:11 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: VIDEO

To: Homebrew Digest  
Fm: Jack Schmidling

Subject: NEW VIDEO FROM JSP (ARF)

Jack Schmidling Productions is pleased to announce the release of our latest production.....

"BREW IT AT HOME"

An easy to follow how-to on making root beer, gingerale and beer at home.  
Our "Easy Beer Process", will change the way you look at home brewing.  
.....

This exciting new video will show you how to make your own delicious root beer and ginger ale with that old fashioned taste. We will also show you how to brew high quality beer and ale for a fraction of the cost of commercial beer.

We demonstrate how to make root beer from a commercial extract and ginger ale from fresh ginger root, with materials and equipment found in any kitchen.

Learn how to bottle home-brewed beverages with a simple process that, not only guarantees perfect carbonation but also eliminates the problem of exploding bottles, so common to home made beverages.

Commercial American beers contain up to 100 additives and so-called adjuncts that have nothing to do with beer. By definition and tradition, beer is made from barley malt but the major brewers have taken the liberty of substituting rice and corn for barley malt and if that isn't bad enough, they adulterate it further by substituting plain old sugar for much of the malt. This is precisely why most American beer tastes more like carbonated saki than beer.

Learn our Easy Beer Process and make beer so good, you will wonder why you ever liked commercial beer. Through the magic of time-lapse and micro-photography, we show you how barley is malted, how yeast produces alcohol and carbonation and why hops is essential to beer. We visit a dedicated home brewer who grows his own hops and a local brew shop with a

dazzling array of home brew products.

We then show you how to improve on Easy Beer with simple modifications to the basic process, as your brewing skill increases.

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Jack Schmidling Productions  
4501 Moody  
Chicago, Il 60630

For more info on this and other JSP videos,

email to: arf@ddsw1.msc.com

js

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Date: Sat, 5 Oct 91 14:42:36 EDT  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 05-Oct-1991 1426  
<mason@habs11.ENET.DEC.COM>  
Subject: A few more random comments on England...

I used the CAMRA Good Beer Guide, and discovered what we all have known from the computer business for years - GIGO! I tried Gale's HSB first at a pub in Yeovil, as recommended in the GBG. It was singularly unspectacular. We then went to a pub that served evening meals, and recounted the experience to the publican. He said "if you want to try a REAL HSB, have one from here". He pointed at his 150 year old French water pump, converted - with much time, effort, and pain - to a beer engine. It was spectacular! It was simply a matter of cleaning the pipes on a regular basis, and proper handling of the beer. So, the lesson is...the Guide is just a Guide, and subject to personal tastes. I found that I did as good a job finding good beer without it as with it.

Samuel Smith sells their exhausted yeast (all but about 10 per cent, which they use to ferment the next batch) to several folks, including Boots the Chemist. I brought back some Boots yeast sachets to try - perhaps I will find a flavor difference in the results.

Lastly, something very ironic. Due to the vagaries of world economics, one of the most traditional of English products - their real ale - is served, in what I guess to be eight out of ten pubs, in French glass! Arceroc is the name you peer at through your empty pint glass most of the time. The dozen I brought home with me, however, are decidedly British.

Cheers...Gary

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Date: Sat, 5 Oct 91 22:10 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: LIVERYEAST

To: Homebrew Digest  
Fm: Jack Schmidling

From: RCARLSON@MAX.U.WASHINGTON.EDU  
Subject: Liverwort

> Looking inside, I saw a slab of liver clinging to the side of the boiler.

Using my spoon, I found another clogging my tap, and many small specimens as well.

What caught my attention in your article was the title because in addition to brewing beer, I have spent about 5 years trying to grow liverwort in my backyard garden, with only limited success.

Liverwort is a very primitive land plant that is thought to be transitional between aquatic and land and of great interest to evolutionary biologists.

It is hard to grow because it requires water for the sperm to travel to the female plant but drowns easily in too much water.

Now, to your "liver wort". Last week I racked my first batch of (commercial) all grain from primary to secondary and got exactly what you described (except for color) in the yeast sludge. I took the usual care not to disturb the yeast with the syphon only to find when cleaning the fermenter that I could probably have turned it upside down without disturbing it. It was just like a half inch sheet of (white) liver.

Not likely any connection between your liver wort and my liver yeast other than "mouth feel".

BTW, I have made all grain before but only with home-made malt. This may, however be the first time I get to drink it. All the home-made stuff was a disaster. I have since come to learn that what I was making was crystal malt and this does not good beer make.

js

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Date: Sun, 6 Oct 91 14:12:35 EDT  
From: Jim Grady <jimg@hpwald.wal.hp.com>  
Subject: Christmas Ale

The weather is starting to get cool around here so I thought I would brew the Christmas Ale that Kinney Baughman posted here last August (HBD #693). There has been some discussion about whether the second call for 3# of amber dry malt was a typo. I made yesterday it without the malt and the O.G. was 1.049, not 1.069 as the recipe stated. The carboy was full and 1.049 should make a respectable beer so I relaxed, didn't worry and was already having a homebrew. It is bubbling away and smells great! I think that next time I will add the extra 3# of malt.

Chris (sorry, I didn't save your last name) said that he had had the same experience.

- - -

Jim Grady |  
Internet: jimg@hpwala.wal.hp.com | "Better thin beer than an empty jug"  
Phone: (617) 290-3409 | - Danish Proverb

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Date: Sun, 6 Oct 91 17:52:46 EST  
From: KCDESCH@ucs.indiana.edu  
Subject: Re: Sam Adams Beer.

Heck you can buy Samuel Adams bottled lager all over the place. But I'm afraid I know only of the midwest areas. Like Chicago area or Milwaukee.

As long as we're on the subject of microbreweries. I would like to recommend Sprecher to anyone travelling through or living near Milwaukee. While their seasonal Mai Bock is my favorite they also brew a most complex amber. Each sip of the amber is complete from the first wiff of hops to the fresh grain aftertaste.

Well anyway I hope you get your handss on the Bostonian lager. They dryhop with Hallertau. That makes it terribly tasty!

Karlos

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End of HOMEBREW Digest #739, 10/07/91  
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Date: 7 Oct 91 02:21:40 MDT (Mon)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: Anchor's Spruce beer

Contrary to an opinion in a recent HBD (which I can't find because I got overzealous in tossing duplicates and tossed originals), I think the balance in the Anchor Spruce beer (brewed for GABF X) was just right. The basic beer was relatively light, so as not to distract one's tastebuds, but the amount of spruce essence was just about right. It was definitely there, at the level of "yeah, OK"--without being either "there's a little something funny here but I can't tell what" or "jeez, that's strong."

It's not something I'm ready to sign up for drinking as an everyday beer (unlike Steam), but if this were the way beer were made, I wouldn't be put off it.

Maybe, if you find the spruce essence too strong, it's because you don't spend enough time among evergreens? (You might suggest that I spend too much time there; I'll remonstrate that I don't think that's possible.-)

---  
Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd

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Date: 7 Oct 91 02:28:31 MDT (Mon)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: VIDEO

> Jack Schmidling Productions is pleased to announce the release of our  
latest  
> production.....  
>  
> "BREW IT AT HOME"

I think this whole thing is getting way too commercial for HBD. Perhaps  
I'd feel better if arf were teaching standard homebrew practice, but the  
couple go-rounds we've had here suggest that he's putting iconoclasm  
ahead  
of basic teaching, and in the process he's getting us to help with the  
editing. Even if that were not the case, I'm not sure I'd like HBD as an  
advertising medium.

(Or can I start advertising here too?:-)

---  
Dick Dunn     rcd@raven.eklektix.com     -or-     raven!rcd  
...Happy sixth MadHatterDay, y'all.

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Date: Mon, 7 Oct 91 7:00:02 EDT  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Re: Lambics

Andy Kurtz <ak35+@andrew.cmu.edu> asks:  
> I was leafing through some back issues of Zymurgy and came across Pap's  
> recipe for a sour-mash lambic (spring '91, i think). I'd like to know  
> if anyone's tried this. Seems like a good way of adding some tang to  
> our wheat beers.

I tried some sour mash beers at the last AHA conference. IMHO, the sourness was completely different than the lambic sourness. I've chosen to avoid this route in creating pseudo-lambics. Your mileage may vary.

> Also, is there a retail source for belgian yeast?  
As far as I can tell there are no retail sources for the yeast/bacteria yet.

I know that Wyeast is planning to market a trappist yeast this fall, but this is not suitable (at least not alone) for lambics. One of the reasons you can't get these cultures commercially is that they scare the s\_\_\_ out of most commercial establishments -- most of the yeasts and bacterias used in making lambics are considered fairly nasty contaminants.

I should note here that I have never had any rampant infections in the time I've been using these critters.

Sources for cultures as well as all sorts of helpfull hints are discussed in the lambic mailing list. You can join this mailing list by sending a note to:

lambic-request@cs.ulowell.edu

--Mike Sharp  
(your friendly lambic mailing list founder)

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Date: Mon, 7 Oct 1991 7:58:09 -0400 (EDT)

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: Is this from HP Ft Collins?

This can be answered off the list but are you out of Ft Collins CO?  
I seen to ge ttrhat impression (oops) . One of our brewclub members is  
a non Internet computer jock and does business out there. His name is  
Gary Tolley and might like to call y'all up..

Ted

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Date: Monday, 7 Oct 1991 08:14:17 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Favorite Recipes

Favorite Recipes  
- -----

John's Raspberry Ale  
- -----

Ingredients:

6 lbs. Williams' English Light malt extract  
1/2 lb. crystal malt (unknown Lovibond)

2 oz. Hallertau hops (4.0 AA%) (45 minutes)  
1/2 oz. Hallertau hops (4.0 AA%) (5 minutes)

4 lbs. raspberries

Wyeast liquid yeast (can't remember which ale yeast  
was used, and the ink ran there when it got wet.  
I think it was the London ale, but not sure.)

Directions:

Prepared 1 quart starter two nights before. Didn't get a  
heavy krausen, just started to get a light foam covering  
at pitching time.

Purchased raspberries at farmers' market the day before,  
then tossed in the freezer overnight (to break down cell  
walls or something).

Pre-boiled some water. Cooled some and froze some.

Prepared wort as usual, steeping crystal malt in 150-160F  
water while the brew pot water was heating up and sparged  
into the brewpot. Boiled about an hour.

At the end of the boil, I just tossed all the raspberries  
into the brewpot and let sit for fifteen minutes. Wort  
was pretty cool by then.

The first scary part--I couldn't filter out the hops and  
trub without leaving behind raspberries. So I tossed  
\*everything\* into the fermenter. With the raspberries  
in there, I figured I couldn't get any S.G. readings, so  
didn't try.

In spite of everything, this came out very very well,  
with rave reviews from everyone.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Mon, 7 Oct 91 08:32 EDT  
From: "Dennis R. Sherman" <DRS%UNCVX1.BITNET@ncsuvn.cc.ncsu.edu>  
Subject: re: caps from Hell

Why boil caps instead of using chlorine solution to sanitize  
Maybe I've just been lucky, but it's worked for me...

=====  
Dennis R. Sherman  
Triangle Research Libraries Network  
University of North Carolina-Chapel Hill  
drs@uncvx1.bitnet

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Date: Mon, 7 Oct 91 8:35:50 EDT  
From: cbema!wbt@att.att.com  
Subject: Holiday Ale

Jim Grady wrote:

> The weather is starting to get cool around here so I thought I would  
> brew the Christmas Ale that Kinney Baughman posted here last August  
> (HBD #693). There has been some discussion about whether the second  
> call for 3# of amber dry malt was a typo. I made yesterday it without  
the  
> malt and the O.G. was 1.049, not 1.069 as the recipe stated.

We made a batch of this ourselves Sunday, and measured the gravity at  
about  
1.050. I agree, the extra three pounds of dry extract is required to  
reach  
the stated gravity.

This was an awfully fun batch to brew, BTW. The aroma was just  
wonderful,  
and with the first cold autumn winds beginning to blow it really started  
to  
put me in a holiday spirit. In fact, at one point I thought I heard the  
prancing of 32 tiny hooves on the roof (but then, I was already pretty  
"relaxed," shall we say, at that point.) 8-)

-----  
Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Mon, 7 Oct 91 09:10:04 -0400  
From: gkushmer@jade2.tufts.edu (Greg Kushmerek)  
Subject: Homebrew Digest #739 (October 07, 1991)

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Date: Mon, 7 Oct 91 08:49:10 EDT  
From: tcm@moscom.com (Tom Maszerowski)  
Subject: Rotokegs and SA Octoberfest

About the Rotokeg... I had one and never had a successful batch with it. The first problem I had with it was with the pressure regulator. As the pressure would increase it would open as expected to vent the excess. But when the pressure decreased, it wouldn't fully close and all the pressure would be lost. I replaced it with a pressure gauge and manual vent system a friend set up for me. This worked until the seam by the filler opening split and I gave up. The one I had was the big ball and was made of two pieces, "welded" together. I gave up at this point. I now have the English brown barrel type of keg that I've never had problems with. I just received some info on the Batch Latch system that allows you to convert a beer ball to use as a keg. It looks interesting. Has anyone tried it?

About Sam Adams Octoberfest... I bought it this weekend and I was disappointed. Compared to some other fest beers I thought it was thin and lacked sufficient malt character. It seemed to me to be an attempt to appeal to the BudMiller drinker and not an emulation of a particular style. As a side note, Sam Adams Wheat Beer appeared in my local outlet in late Spetember and doesn't seem to be selling quickly. I've yet to try it as my thoughts have moved on ales ( it get cold early here in Western NY ).

Tom

- -----  
Tom Maszerowski      tcm@moscom.com  
          [rit,tropix,ur-valhalla]!moscom!tcm

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Date: Mon, 7 Oct 91 09:13:54 -0400  
From: gkushmer@jade2.tufts.edu (Greg Kushmerek)  
Subject: Homebrew Digest #739 (October 07, 1991)

Ooops - I think I just sent two blank messages - sorry.

Anyways, John Reed asked if anyone has tried this year's S.A. Oktoberfest beer. I have, and I thought it was OK.

I can't be very scientific about this, but all I can say is that it tasted like a Sam Adams product (hop characteristics?) as opposed to the Oktoberfest brew I was drinking in the Paulaner Tent two weeks ago.

Still worth a chug tho. (In otherwords, it didn't taste like any German beer I've had recently).

Brost!

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| 5,397 miles |  
| - to - |  
| WALL DRUG |  
| |  
| WALL, SOUTH DAKOTA |  
| U.S.A. |  
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\*\*Sign In Amsterdam\*\*

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Date: Mon, 7 Oct 91 06:31:50 PDT  
From: 07-Oct-1991 0930 <hannan@gnpike.enet.dec.com>  
Subject: Sam Adams Malt Co.

Andrew J. Worth writes:

>BTW, does anybody know why Samuel Adams chose that name? I hear that  
> Sam Adams was more of a rabble rousing radical than a patriot, and he  
> effectively racked his father's brewing business into the ground.

I forget who told me this, but I heard that Sam Adams wasn't a brewer  
at all. Rather, he was the area's largest malter, and sold malted  
barley.

fwiw,  
Ken

P.S. Gary Mason:

I was in the UK in June, and I agree, Badger Best Bitter is good stuff.  
And I was also very surprised to see "France" on my pint glasses  
everywhere!

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Date: Mon, 7 Oct 91 9:50:22 EDT  
From: "Justin A. Aborn" <jaborn@BBN.COM>  
Subject: Pear Beer?

I have a pear tree in my back yard that produces prodigious amounts of fruit that I usually wind up throwing away. As a brewer, other possibilities come to mind...

Does pear beer sound good or gross?

I imagine I would wash the pears in a sodium metabisulfate solution, peel them, chop them up some, and toss them into the primary fermenter as soon as the yeast looks like it has taken control of the wort.

I plan to rely on the yeast to maintain sterility rather than pasteurizing the fruit by any boiling. I would not want to boil off any of the volatile aromatics of the fruit. These are what I like best about pears.

Has anyone had such a beverage?

Should I do it with a lager or an ale?

Justin  
Brewer and Patriot

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Date: Mon, 7 Oct 1991 9:41:22 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: stuff

First, I have heard that Sam Adams was actually a \*maltster\*, not a brewer, for what that's worth.

Those of you who sparge all at once in a big cooler, do you use a rectangular cooler or a cylindrical one? How did you cut the slots in the copper tubing?

Re. yeast slurry: Last night I pitched saved slurry dated 9/17/91. It was the 3rd batch for that yeast, originally Wyeast Chico ale. I saved myself from worrying by making up a starter with it, and by tasting the beer layer that was on top. The beer was fine, the starter was fast, and so when the 6 gallons of brew didn't start fermenting after 6 hours, I didn't worry. It was fermenting madly this morning.

A good way to enhance wort chilling is to have 2 chillers, connected by plastic tubing. The first is connected to the faucet, and sits in a bucket of ice, the other (bigger) one sits in the wort. Especially helpful if your tap water is warm.

Here's what I brewed:

Stout Stout  
-----  
10 lb. pale malt (2-row)  
1 lb. roasted barley  
1 lb. flaked barley  
0.5 lb. crystal malt  
1+ oz. centennial whole hops (at 10.1 AAU) (science or art?) boil 60 min.  
no finishing hops  
Wyeast Chico ale slurry  
  
Mash water: 3 gallons @ 170 degF  
Mash in: 153 deg F for 90 minutes  
Mash out: forgot to do it  
Sparge: 5 gallons @ 170 deg F

Don't know what the OG was, but it should be in the 1.050 range, or higher if you get better extraction rates. This one should be prime by Halloween.

Russ

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Date: 7 Oct 91 10:22:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Sam Adams Boston Ale and Stock Ale.

I have seen and had both Sam Adams Boston Ale, and their Stock Ale. I suspect they are identical because I couldn't tell any difference with both bottles at my elbo. I've wondered about this labeling anomaly. Last time I bought the Boston Ale, the bottles said Stock Ale on them, even though the carton said Boston Ale. I'm not complaining ... it's delicious ... I just wonder about the name.

Dan Graham  
P.S. Does anyone know if SA is going to do a holiday brew?

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Date: Mon, 7 Oct 91 10:49:16 EDT  
From: Chris Shenton <chris@asylum.gsfc.nasa.gov>  
Subject: Father Barleywine's yeast reuse trick -- first attempt

A couple weeks ago I made up a double batch of basic weizenbier -- 13.2# American Classic wheat-beer extract (60% wheat, 40% barley), some hallertauer, some tettnanger, and finish with haller again. I pitched a 750ml starter of Wyeast wheat-beer yeast into the two carboys and fermentation was going in under 24 hours.

After a week I racked to secondaries, and a week after that began brewing another double batch, the same recipe as above but with 50% more extract and alphas. While it was chilling, I siphoned the beer out of the carboys and into kegs, priming with a gallon saved wort split between the two kegs.

I then dumped the new wort on top of the yeast in the secondaries, and the stuff took off in well under 8 hours, almost explosively! I came home to find the foam had gotten into the airlock, displaced the water, and was not happily bubbling out through the top, coating the carboy in gooey muck and dribbling all over the counter. I was delighted!

Now it's calmed down and the krausen looks great -- dense bubbles and so on. This technique is a winner. One question, Father: this is great for doing multiple batches of the same or similar beer (same yeast); what do you do if you want a different style, just start over with a new yeast?

A question for HBD-land: Wyeast wheat-beer is (unfortunately) a mix of S. Delbrukii a basic beer yeast. Do you think repitching like this would select for eventual domination by one or the other strain?

One other thing: I think F.B. pitches on top of the yeast bed in the \*primary\*. I understand his rationale about not having to clean stuff and worry about new sources for contamination. Mine was too full of muck for me to want to do that, hence the secondary.

Bis spaeter!

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Date: Mon, 7 Oct 91 09:14:53 -0600  
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)  
Subject: My best recipe

My response to the request for tried and tested recipes:

Here's my best ever brew:

Don's Most Wickid Ale (A.K.A. number nine, number nine, number nine...)

6 lb. Pale ale malt  
3/4 lb. crystal malt  
1/4 lb. black patent malt

1 lb. corn sugar  
1 cup blackstrap molases  
(strong stuff. don't mess with any wimpy Brer Rabbit stuff.)

Wyeast 1028 London Ale yeast

10 AAU Northern Brewer, 60 min. boil  
6 AAU Cascade, steep

1/2 cu. corn sugar to prime

yield: 52 12-oz bottles (5 gal. batch)  
OG 1.052  
FG 1.010

Mashed grains in 10 qt. water at 150 F for 90 min  
mash pH 5.5  
mash-out 5 min. @ 168 F  
sparge with 5 gal. water @168 F

Disolved sugar and molases into runnings  
Boiled 90 min.  
Cooled. Let sit over night. Racked off trub and pitched yeast.  
Temp at pitching: 62F  
After five days in primary, racked to secondary. Left for ten days.  
Racked into bottling bucket with disolved priming sugar and bottled.  
All fermenting and conditioning was done at 60-65F.

Tasting notes:

Tasted quite smoky and bitter at bottling. Kind of like a Porter rather than the brown ale I had in mind.  
Four weeks later...WOW!  
Both the smokyness and bitterness had mellowed. The beer was very dark, very malty with a complex flavor from the molases and black patent malt. The malt was balanced perfectly by the hops. My best beer yet.  
Had a thick, rich, smooth and long lasting head.

I've tried to reproduce this beer. That effort has been bottle conditioning for three weeks now. I'll know soon how it turned out.

I'm not aware of any commercial brew with which this beer can be compared. It sits between the brown ales available and something like an imperial stout or Mackeson XXX.

Finally, don't Knock the use of a pound of sugar. It comes to only about 1/7 of fermentables, sugar is standard in British brewing

and most importantly IT WORKED!

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Date: Mon, 7 Oct 1991 08:33:19 -0800  
From: krweiss@ucdavis.edu  
Subject: Sam Adams, commercials on the digest

Samuel Adams Boston Lager and Ale are widely available in California (in Sacramento, at least). The bottles are tagged with an un-encrypted freshness date, and I've yet to see a bottle on sale past the recommended consumption date. I've got no idea how liberal the brewery is with regard to the shelf life...

With regard to commercials posted to HBD, I don't like 'em.

Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Mon Oct 07 09:30:32 1991

From: larryba@microsoft.com

**Subject: Liverwort**

Once I used Irish moss in my kettle. Maybe I used too much, but when it came time to get the yeast cake out of the carboy I got big flabby chunks instead of a slurry. I assumed it was the gelatine (alginate - whatever) in the irish moss that coagulated all the trub and yeast together.

Could this be the source of Ron's liverwort?

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Date: 7 Oct 91 09:20:00 PDT  
From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>  
Subject: Re: Sam Adams Stock Ale

I live in Southern California and was able to get Sam Adams Stock Ale last Christmas. It was in a mixed case that had Winter Lager, Boston Lager, Lightship, and Stock Ale. I can also get the Octoberfest and Double Bock here. The representative came to a Maltose Falcon's meeting and said the release of the Stock Ale in the west was limited and wasn't sure about full production of it in Oregon at a later date. they want all the customers to have fresh beer, which is why they have breweries all around the US and even one in Germany.

-  
David A. Haberman  
Email: habermand@afal-edwards.af.mil

BEER - "It's not just for breakfast anymore!"

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Date: Mon, 7 Oct 1991 10:56:20 -0400  
From: hpfcmr.fc.hp.com!hpplabs!uunet!bnr-vpa!bnr-rsc!jim (Jim Somerville)  
Subject: Adding Amalaysse to Secondary

>Brian Bliss asks if anyone has added amylase to the secondary.

The last beer I made consisted of a partial mash of 1 pound of wheat flakes which I mashed by adding amalaysse extract to just the wheat and some water. Not knowing whether the amalaysse contained alpha or beta or both, I just held the "mash" at 150F for an hour. A few weeks later, activity in the secondary had stopped but the beer was still cloudy. So I said what the hell and tossed in a teaspoon of amalaysse. The next day, there was a krausen on top! Good thing I had left a fair bit of space or things would have been messy. It took about another 2 months for activity to subside enough for me to feel safe bottling it. It turned out great. Very clean taste, and as a friend said "hey, this stuff has absolutely no aftertase". After all, I essentially just did the same thing as the big breweries do to make dry beer -- use extra enzymes to get more complete fermentation. The next time I do this, I will mash at 135F for an hour, and add more hops by dry hopping. The long time in the secondary didn't help the beer's hop bouquet or flavour.

- - -

Jim Somerville (bnr-vpa!bnr-rsc!jim) Phone: (613) 763-4497  
Bell-Northern Research, Stop 145 Usenet:utzoo!bnr-vpa!bnr-rsc!jim  
P.O. Box 3511, Station C, Ottawa, Ontario, Canada, K1Y 4H7

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Date: Mon, 7 Oct 91 12:47:18 EDT  
From: Peter Karp <karp@cs.columbia.edu>  
Subject: Homebrew Digest #738 (October 04, 1991)

Has anyone in the New England area had a taste of a contract brewed beer called En Garde. It is said to be in the style of the French Biere de Garde (eg. St Leonard, Trois Monts, Jenlain). Where can I get some?

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Date: Mon Oct 07 09:46:27 1991  
From: larryba@microsoft.com  
Subject: Shocking Yeast Story..

Just what is the symptoms of temperature shock to yeast?

Three days after claiming I never worry about minor temperature differentials when pitching lager yeast, I seem to have a dead batch. I pitched about 1 cup of dormant lager yeast at 53f, that had been very active two weeks before when "fed" a pint of .028 wort, into 5.5 gals of 1.050 wort at 73f. I then stuck the fermenter into the fridge at 48f. Now, two days later there is no sign of fermentation.

This is wYeast bavarian lager. It was very slow @ 48f for my Vienna Angst lager (tasty stuff, even if I did bite my fingers off waiting for the four week ferment to complete!). I thought, for sure, repitching a cup of the yeast would make the next batch o beer ferment much faster. The yeast did ferment out the pint of extra wort very fast (one day!) and the resulting beer (decanted off the yeast before pitching, tasted pretty good, if a bit green, being only two weeks old.

RDWHAH?

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Date: 07 Oct 91 16:34 GMT  
From: JUEAL.S@AppleLink.Apple.COM (Jueal, Stacey)  
Subject: Re: Homebrew Digest #739 (Octo

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DougO> ...(Not really! His absence gave the rest of us a chance! Last year, his beers walked off with half of the first place ribbons and Best-of-show! This year, I think there were at least half-a-dozen different brewers each copping multiple awards.)

Wow, do I have a modest brew partner or what??!!

Well, I'll toot our horn:-)! We took 2nd & 3rd in the Stout category with 2 different stouts, 2nd in American Steam category, and 1st in the Herbal category with our Christmas beer (flavored with ginger, cinnamon, orange rind).

It was \*REALLY\* fun. I would encourage homebrewers to enter local contests just for the heck of it. The best part is getting the judging sheets back and reading the feedback of impartial beer drinkers. We don't brew for competition, we brew for fun. As we brew through the year and taste batches, when an outstanding one comes along, we set aside 4 brown bottles for entry.

Its also great to see the other women brewers! One of the locals, that hangs with the 'Worts of Wisdom' took 1st place . Unfortunately, her name escapes me (oops ;-)), as well as the category she placed in. If any of the 'Worts' that read this know her, pass along a hello from me. If anyone knows how to contact this mystery woman, please send me mail directly!

Sweetie aka Stacey Jueal

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Date: Mon, 7 Oct 91 12:17:06 EDT  
From: Dances with Workstations <buchman@marva1.dco.DEC.COM>  
Subject: Microwaving bottles, etc.

First, I would like to second Tim Ness in his review of Wild Goose beer:

> ... , but I see (taste) no reason why Wild Goose should be recommended  
> to stay away from. I bought a case fresh from Cambridge last weekend  
and still  
> find it to be one of the most refreshing Microbrewed beers on the East  
Coast.  
> It has a very HOPPY character but I doubt that should be enough for the bad  
bad  
> review.

The brewery in Cambridge, Maryland, which produces Wild Goose also makes Thomas Point Light, which is not to be confused with "lite beer"; it is a tasty pale ale with just a bit less body and hops than Wild Goose. (TPL is named for a navigational marker well known to all who sail the Chesapeake Bay). I believe these guys also make Saint Michael's Nonalcoholic beer, which is the only example of this genre which I have actually enjoyed.

Brian Smithey asks:

> On a trip to Boston a couple of years ago I had some Sam Adam's Boston  
> Ale on tap at a restaurant. At the time I was told that it wasn't  
bottled,  
> only available in kegs; . . .  
> . . . Has anybody seen SA Ale in bottles, particularly out  
> on the West coast?

I drink Anchor Steam when on the left coast so I don't know if Sam Adams Boston Ale has made it there, but it is available in bottles in most decent beer stores in the Baltimore/D.C. area. We also see a decent variety of their limited edition beers, such as Wheat, Doppelbock, and Oktoberfest, at various times of the year.

And thanks to everyone who replied to my (feeble) idea to cut bottle washing time by popping your rinsed bottles into the microwave. Many folks pointed out that you can't heat a dry bottle (or a dry anything) with a microwave.

Darryl Steve Russell Richman had further good advice:

> Nuking bottles \*may\* be a good idea. But nuking dry bottles is not, as this  
> will burn out your magnetron bulb.

My hope was that, though the bottles are dry, the microbes which would infect the beer would have enough water to be scorched to harmlessness in very little time. My sundry siblings with PhD's in biochemistry and botany said this would be true for active bacteria and wild yeasts, but that spores don't have enough water in them to be acted on by microwaves; and spores are the primary source of infection. They recommended cooking the bottles at 500 F for 45 minutes. They're used to lab glassware so

they couldn't say what that would do to a beer bottle.

Btw, thanks to Father Barleywine for the repitching idea. My partner and I brewed a pumpkin ale using Bavarian Ale yeast, then poured the wort for an Oktoberfest beer onto the yeast cake. Fermentation was extremely vigorous within five hours (at 75 F). We're glad we used a gallon jug on the receiving end of our blow-off tube.

Jim Buchman  
buchman@marva1.enet.dec.com

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Date: Sun, 6 Oct 91 12:05:14 EDT  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 06-Oct-1991 1158  
<mason@habs11.ENET.DEC.COM>  
Subject: Anchor...

I am not certain about the origins of the name for Fritz Maytag's place, but there is an Anchor Brewery in Salisbury, Wiltshire, England. It brews under the name of Gibbs Mew PLC. I did not have a chance to sample them this trip (next time!), but they have several bitters and a barley wine in their suite. Just looking at the place makes me think it may be older than the US version.

Cheers...Gary

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Date: 7 Oct 91 10:54 -0700  
From: Doug Latornell <latornel@unixg.ubc.ca>  
Subject: UK Brews and Pubs

The recent spate of messages about UK brews brought back fond memories of my trip to the UK and Austria in August and I just can't resist posting something about the brews and pubs I enjoyed.

A week on the Isle of Skye, in Scotland, was rather unimpressive for ale, probably because the region is still strongly dominated by prohibition sentiments. However, our 1st night in Scotland was in Glasgow where we stumbled upon a wonderful pub, The Halt, just around the corner from the youth hostel. A free house, they had 8 brews on tap; 2 were "specials" which change regularly (the signs on the taps were hand written). That night the specials were Old Peculiar and "Cask #3 Ale". The former astounded me with its richness and mouth-feel; I had only previously had it bottled -- what a difference!. Didn't try the ale. Also available were Murphy's Irish Stout, Guinness, McEwan's Bitter and Lager, Harp Lager and one other lager. All of this served up to the sounds of a very good jazz quartet (Wednesday's are jazz, Thursdays are a folk jam). The Halt is no tourist trap; we were rubbing shoulders at the bar with folks who clearly had it as their local.

Later in the trip we were in Cambridge where I got hooked on Greene King Abbot Ale, the definitive heavy duty ale, IMHO! It was particularly enjoyably served with lunch at The Zebra. Honourable mention to The Royal Oaks in Barrington, a pleasant bank holiday afternoon's cycle ride outside Cambridge. Also worth a sip is Greene King IPA.

In Austria the August heat of continental summer caused me to revise my opinion of lager, particularly the hoppy Styrian varieties (from south-eastern Austria) served ice cold. I also very much enjoyed my first opportunity to try weissebier. The Styrian stiftbier and Wiener dunkelbier are dark, rich beers with little hoppiness and an almost molasses-like taste that took a little getting used to.

Travelling sure is a pleasant way to expand one's beer horizons...

=====

Doug Latornell  
CAM/Robotics Lab --- Mech. Eng. Dept.  
University of British Columbia <latornel@unixg.ubc.ca>  
Vancouver, British Columbia, Canada

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Date: Mon, 7 Oct 1991 13:59 EDT  
From: KENYON%MOE.ERE-NET.COM@pucc.PRINCETON.EDU  
Subject: Cork Caps / Bulk DME Prices? / Kegging Presssure

1) I recall seeing bottle caps in a friends garage that were cork lined. The box they were in looked pretty old (from the 50's or 60's rings a bell). Has anybody ever seen or heard of these before, and if so are they still obtainable?

2) Does anyone know of any mail-order shops that have reasonable discount prices on bulk purchases of DME (55# sack), Laaglander in particular?

3) At what pressure should 5 gallon soda kegs be conditioned/served?

Thanks in advance ...

Chuck

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Date: Mon, 7 Oct 91 11:02:47 -0700  
From: kensiski@nas.nasa.gov (David L. Kensiski)  
Subject: Samuel Adams availability and Octoberfest

In HBD #739, John Reed in Waltham, MA mentions that Samuel Adams...

> ...is bottled and available, at least here in the Boston area.  
> I would think that it should be available out there on the left  
> coast, too.

I can attest to the fact that it is, in fact, available over here on the left coast. In fact, it's all over the place. I've seen it in supermarkets (Lucky) and liquor stores - heck, even Pizzeria Uno restaurants here in Sillycon Valley have the beer on tap.

> Has anyone tried this year's S.A. Octoberfest?

I just happened to pick up a six pack last week while I was at a conference in San Diego, of all places. (Can't get much further from Boston than San Diego and still be in the conterminous 48 states!) The Octoberfest is quite a good beer with all the flavor and possibly even more body than found in Samuel Adams regular brew. It comes highly reccomended, at least by me!

- --Dave

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David L. Kensiski [KB6HCN] Numerical Aerodynamic Simulation  
kensiski@nas.nasa.gov NASA Ames Research Center, M/S 258-6  
(415)604-4417 Moffett Field, California 94035-1000

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Date: Mon, 7 Oct 91 11:20:04 EDT  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: more on uwave bottle sanitizing

>Dry, clean bottles wouldn't have any reason to heat up; the question  
>still remains, would it disrupt the microbes? I don't know.

In theory, it would; microbes, like most living organisms, are mostly  
water.

However, the problem is hitting something that small with a microwave in  
a reasonable amount of time. Think of microbes as kernels of popcorn  
you're  
trying to pop, and consider that there are always unpopped kernels in  
microwave[d] popcorn, even the prepackaged stuff with the special bag.  
Skipping a technical explanation [read: I've forgotten most of it], the  
odds of hitting something the size of a kernel with a microwave (whose  
wavelength is probably larger than the kernel) is small; you can pop corn  
only by putting so many kernels together that a wave going through that  
neighborhood /has/ to hit one or another of them.

If you nuked a dry bottle long enough (hours? days?) you'd probably get  
the  
microbe population low enough for safety---but in the meantime, as Darryl  
points out, you'd burn out the microwave generator (because 99.99...% of  
the energy it's putting out isn't getting absorbed).

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Date: Mon, 7 Oct 91 09:05 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: NUKING

To: Homebrew Digest  
Fm: Jack Schmidling

From: greg@cemax.com (Greg Wageman)  
Subject: Re: Express bottle washing

Jim Buchman writes:

>Is there any reason that microwaving the bottles for a couple minutes  
at.

>high power wouldn't do the trick equally well? This would fry the  
little

>nasty contaminants directly and not unduly heat the glass ( I would  
>imagine). It would be faster than heating /cooling in the dishwasher  
>or oven, and you wouldn't have to worry about annealing the glass.

<It's my understanding that microwave energy requires moisture to  
generate  
heat (those bi-polar water molecules oscillating in the field, you know)  
.

We have discussed this subject under sterilizing petri dishes and yeast  
culture stuff but the same applies here.

Although, I have not done the double blind experiments, it appears that  
a few  
drops of water and one minute does the trick. I have been sterilizing a  
hummingbird feeder bottle for several years by nuking it for one min  
with a  
few drops of water in it. It was regularly turning to vinegar before I  
started this procedure.

However, I believe that water is unnecessary because living organisms  
contain  
water and because micro-organisms are so small, they would be  
instantaneously  
exploded with a very short exposure to micro waves.

I do not know about the moisture content of spores but as it takes one  
hour  
of steam at 10 psi to destroy Botulism spores, normal sterilization used  
by  
brewers would not affect them anyway.

My guess is that wild yeasts and the "normal" spoilage bacteria found in  
homebrew, could be killed in a microwave oven without ever warming the  
bottle  
or harming the magnetron. If it makes you feel better, put a cup of  
water in  
the oven, not in the bottles. However, all it will do is absorb energy  
that  
would otherwise zap the microbes and increase the time proportionately.

I will try to devise an experiment to determine the validity of this  
hypothesis.

jack

NEVERMIND!!!!!!!!!!!!

Since typing this up, I did some experiments. the most telling is...

I placed .2 grams of dried yeast (Fleishman's baking) in each of (3) 10 ml glass bottles.

- # 1 control
- # 2 nuked for 10 seconds
- # 3 nuked for 30 seconds

Added 5 ml of sterilized sugar water to each and screwed on plastic caps.

One hour later they all appeared to fermenting vigorously and gas escaped when the caps were loosened.  
.....

Apparently, dormant dry yeast is dry enough to make it immune to microwave energy.

So, it appears that sterilizing bottles in a microwave requires enough water to generate steam and enough time to heat the bottle thouroughly. This makes it totally uneconomical for anything outhter than a couple of bottles or petri dishes and lab samples.

jack schmidling

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Date: Mon, 7 Oct 91 11:59:38 PDT  
From: Greg Roody - dtn 237-7122 <roody@necsc.enet.dec.com>  
Subject: Shameless ad's - this is too much

Now before "ARF" gets bent all out of shape, this is not a flame.

Can I call for a vote on how many people found the ad for Jacks video to be too commercial for the purposes of this file? It took up a lot of space in an otherwise very busy file, and I fear that if we don't police ourselves we will be reading more ad's than we can stand.

So, how many people would like to see (even "non-profit") ads limited to either 5 lines maximum or banned outright?

I really don't want to get into the debate over using the internet for commercial gain, I just want to address signal to noise issues.

/greg

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Date: Mon, 7 Oct 1991 15:30:45 -0400 (EDT)  
From: Ivan Adam Schneider <is0f+@andrew.cmu.edu>  
Subject: A Few Brew Questions

Hi folks.

I'm interested in finding out what it takes to set up a brewing operation, but I have a few concerns and questions. Here we go.

What is the production limit for an individual in Pennsylvania?

Can more than one individual pool funds to purchase production apparatus, and then combine their individual limits?

To what extent is the sale of the ingredients regulated, and is the purchase of raw ingredients considered the same as purchasing alcohol under the law?

After the initial capital outlay, about how much does beer cost, per gallon?

Where can I find out about how to start brewing?

A little more than curious,

Ivan Schneider  
Carnegie Mellon University  
is0f@andrew.cmu.edu

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Date: Mon, 7 Oct 91 13:04:58 PDT  
From: greeley@kermit.boeing.com (Scott P. Greeley )  
Subject: Samuel Adams

Samuel Adams is readily available in bottles in the Pacific Northwest.  
I heard that it is coming from Henry Weinhardt's Brewery in Portland, OR  
where it is contract brewed but I don't know that for certain.

Scott

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Date: Mon, 7 Oct 91 18:22:59 -0400  
From: jxs58@po.CWRU.Edu (John Stepp)  
Subject: Sam Adams Octoberfest

In reply to John Reed's inquiry about this year's S.A. Octoberfest, it's excellent as usual. I moved to Cleveland recently (from the Boston area) and luckily have found an excellent pub on the east side called "Cantebury Ale's" that serves all the S.A. seasonal brews as well as the lager on tap (last spring they had the double bock on tap...YUM!). If memory serves, this year's is a bit more quaffable than last year's. Very smooth...highly recommended.

DS

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Dave Stepp  
Case Western Reserve University  
Cleveland OH

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Date: Mon, 7 Oct 91 18:28:03 -0400  
From: jxs58@po.CWRU.Edu (John Stepp)  
Subject: Re: Airlock cap

John DeCarlo asked about the function of the red thing on the top of the airlock...I believe it is just to keep out various crap that might fall into the lock, potentially getting into the brew (a good idea). I`ve never had a problem with it sealing the lock up since mine have little nubs to keep a space between it and the lock.

DS

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Dave Stepp  
Case Western Reserve University  
Cleveland OH

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Date: Mon, 7 Oct 91 18:33:25 -0400  
From: jxs58@po.CWRU.Edu (John Stepp)  
Subject: Re: Bagging Hops

Chris Shenton questioned the use of a hop bag in the wort. I've been using a bag for my hops for quite some time. I've noticed no deleterious effects, and the convenience can't be beat. I've actually brewed the same beer with and without the bag (several months apart) and loved the beer both times. If anyone has had a bad experience with bagging hops, I'd like to hear it.

DS

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Dave Stepp  
Case Western Reserve University  
Cleveland OH

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Date: 07 Oct 91 19:01:48 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: On #738 & 739

In Digest #738/To Ron Carlson:

First thing you should do is brew another batch of beer; get over this weirdness about warnings from the brewing gods. Without knowing anything about your beer but that it was a "scotch ale", I'm necessarily guessing, but I would suggest that the "liver" was protein. This past spring I brewed a wheat beer with a very high proportion of wheat malt, and discovered great grey pads of latex floating in my boil. I suspected they didn't belong there, since I'd never seen such a thing before, so I fished them out. The beer was fine. It's possible that some failure in the mash resulted in your wort containing some unhydrolyzable protein. Some of this probably scorched on your heating element, as well.

To Dave Ballard:

Do you rack your beer to a secondary fermenter? I started doing this a long time ago, partly to resolve the very problem you're describing. This process leaves a lot of mung back in the first carboy; when it comes time to rack from the secondary to the bottling bucket, there's very little yeast left to carry over. The little red thang works just fine then.

To Brian Bliss:

The idea of adding amylase \*at all\* is fairly bizarre; certainly I can think of no earthly reason to add it in the boil. The WYeast product is a weizenbier strain but I have found it difficult to consistently reproduce the clove flavor associated with these beers. Best result was when Dave used a combination of the weizenbier and a lager yeast with a relatively warm ferment (60^?). Purty good.

To Darryl:

We got ex-editors, too. Namely me, ex-editor of the OBC. Pleased as punch, by the bye, to hear that you're moving to the Northwest. Good choice. Under our new laws, of course, you'll need to find someone willing to \*leave\* when you arrive. Who have you chosen?

To Jack Schmidling:

I'm not concerned that you list me as a source, I'm concerned that you describe

the transcription of my notes on a five-minute telephone conversation as "research." I'm also somewhat nonplussed to hear that you've never tasted anyone else's homebrew. Howcum? The guy who suggested your beer would taste "cidery" because of oxidation has got it wrong. Oxidized beer generally tastes remarkably like cardboard, although in extreme cases the oxidation apparently imparts a sherry-like quality (haven't run across this enough to personally verify it). I was fortunate enough to taste a beer a long-time homebrewer brought into Steinbart's once. He'd been culturing his own yeast for 40 years, and made a remarkably clean beer from Blue Ribbon extract and lots of sugar. It was actually pretty tasty--if you like 7-UP; didn't taste much like beer. The cidery quality comes from an excessive amount of non-malt sugar.

To Steve Carter:

Like you, I've had to take beer in and out of the fridge many times; never had a problem.

To Brian Smithey:

Samuel Adams Boston Ale is available in Portland, OR. I believe that it is brewed in Boston rather than here at the Blitz Weinhard Brewery as the West Coast SA Lager is. Not sure about their specialty beers. We never did see the SA Wheat Beer that I kept hearing about on the CompuServe Forum. Their Oktoberfest should be out; last year's was really yummy.

On #739/To Brian Kush:

You're serving your beer too damn cold! The beer should last fine, just periodically (every time you change the keg) clean the lines and the tap thoroughly. A local supply store should have the proper cleaners.

And to respond to a request for recipes, here is my current version of House

Ale. Very simple and received with universal acclaim:

For 5 gallons

British ale malt 9#  
British crystal 1/2#  
Flaked barley 2 oz.

Mash with 3-1/2 gals. of water at 155°F (our water is very soft; I add 4 gr gypsum and .25 g epsom salts in mash; double that in the sparge water) for 90 minutes (sometimes much less; check with iodine at 45 min.).

Sparge to 6 gallons, boil 90 minutes. After 15 minutes, add 3/4 oz. Eroica. At end-boil, add 1 ounce Mt. Hood hops. Ferment at 65°F with WYeast American Ale yeast (in starter). Bottle two weeks later, drink one week later. Yummy.

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Date: Mon, 07 Oct 91 20:59:06 -0400  
From: gonzalez@BBN.COM  
Subject: Papazian Book-Signing in Boston

With all the newsletters, newsgroups, magazines and mailing lists I've been through (lots of time to read while batch #1 readies for bottling :-), I'm not sure if this has already been mentioned. I apologize if it has. The only forum I know to have mention of this is Yankee Brew News (free at Modern Brewer, Barleymalt & Vine, etc.).

Barleymalt & Vine, a local homebrew supplier, is hosting a visit by Charlie Papazian, who will be signing copies of the new edition of his Complete Joy Of Homebrewing. He'll be at the Framingham store (280 Worcester Road == Route 9) from 10am to 2pm, and at the West Roxbury store (4 Corey Street, just off the VFW Parkway) from 2:30pm to 6pm. A dinner and beer-tasting is to follow at the Boston Fencing Club. tickets for the dinner are \$30 (for \$37 they throw in a copy of the book), and reservations may be made by calling the Framingham store at 508-820-3392.

-Jim.

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Date: Mon, 07 Oct 91 21:37:12 -0400

From: gonzalez@BBN.COM

Subject: Neophyte's Impressions Of Boston-Area Suppliers

As we prepare to bottle our first batch, I thought I'd take time out to offer my observations on several local suppliers. I visited their stores as we prepared to get into this hobby, and at various times since.

Barleymalt & Vine 280 Worcester Rd. Framingham 508-820-3392

The Framingham store (in the basement of a store for collectors of records and baseball cards) is reportedly new; the original, which I've not visited, is in West Roxbury. Fairly extensive inventory of extracts, including Munton & Fison in bulk. Standard array of tools and books. The place looks sparse, but is actually well-stocked. Prices consistent with other shops. Ad says prices recently dropped, but cashier said prices actually went up a bit recently.

Boston Brewin' 75 Maple Street Danvers 01923 508-777-2337.

Homebrew and darts. Not as many extracts as other shops, but he picked the key ones. Prices compare favorably, except for the True-Brew kit, which is about \$15 higher than elsewhere. Definitely worth a visit when you don't care to drive into town.

Modern Brewer 2034 Mass. Av. Cambridge 02140 617-868-5580

My favorite, so far, and right around the corner from work. Second most-extensive selection of canned extracts, and one of only two selling bulk that I know of. Best selection of books and all the Zymurgy special issues. Lots o' yeast (two refrigerators - no waiting :-). Prices acceptable (better deals on gadgets than raw material), particularly on equipment kits (this is where we got our gear).

Wine and Beer Hobby 180 New Boston St. Woburn 01801 617-662-0872

Helpful hint: this is in the Woburn industrial park near the mall. The town fathers apparently decided to cut it off from the rest of New Boston Street, which is residential. Don't try to pick it up near the Purity Supreme and head north; get off at the Washington Street exit and head south.

Most extensive selection of canned extracts and chemicals, with slightly higher prices. Fair selection of books. Equipment kits priced a bit steep. Prices on new bottles highest of the four stores. Worth the trip to see the hot-tub-sized winemaking vats.

Hope this is of some use. Off to the kitchen now :-).

-Jim.

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Date: Sun, 6 Oct 1991 09:41:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Last Chance for Cat's Meow

A while back I posted a request for an uncompressed version of the Cat's Meow recipe book with the promise to forward copies to readers who do not have access to FTP or who do not have a unix based machine. The response was overwhelming and I sent out a copy to every reader who requested one from me.

I hope everyone got theirs. If you didn't it's not my fault.

I have had to use a friend's E-mail account to do this because of a limited quota allotment in my own account. Well, it's coming to the time when I must hand control of the account back to its rightful owner. Therefore I am writing to notify HDers that my offer to send uncompressed copies will stand until this Friday, October 11th, 1991. If you need a copy let me know ASAP.

Mike Ligas  
ligas@sscvax.cis.mcmaster.ca

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End of HOMEBREW Digest #740, 10/08/91  
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Date: Sun, 6 Oct 1991 09:51:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Beer Paraphernalia Show

The Canadian Brewerianist (Golden Horseshoe Chapter) will be hosting a Buy/Sell/Trade session on Saturday, October 26th, 1991. The rest of the details are:

Place: Gennaro's  
Time: 11:00am-3:00pm  
Address: 500 Queen St. E.  
Toronto, Ontario  
DOOR PRIZES! PUBLIC WELCOME.

For tables and/or information call Larry (416) 465-3386

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Date: Sun, 6 Oct 1991 13:48:00 -0400  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Article for New Homebrewers

Here's a little article which I wrote a year ago for a local homebrew club. I wrote it to provide basic information for newcomers to the hobby. The only point which is missing which should have been mentioned is the need for extreme cleanliness. All pieces of equipment should be cleaned thoroughly and sanitized with a mild bleach solution prior to use. Large pails and carboys can be soaked for 30 minutes in a mild bleach solution containing 1/2 teaspoon bleach per 5 gallons of water. They do not need to be rinsed but must be thoroughly drained before being employed. Everything must be cleaned well after brewing to avoid the growth of nasty microbes on brewing equipment during storage.

The article is written for first time brewers who will be using kits. The only reason this angle was taken was because the interested brewers wished to keep things as simple as possible for their first few batches. The procedure outlined in the article is one which will produce good, consistent results as simply as possible. Variations on the described procedure can no doubt be suggested (ie. length of boil, etc.) but simplicity was the objective.

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ARTICLE: BETTER BREWING WITH BEER KITS.

As you all know, brewing beer can be accomplished in various ways, from grain mashing, mash/extract recipes, extracts only, and from the use of prehopped 'kits'. You can brew excellent beer using any method as long as you pay attention to details, like thorough cleanliness, minimal use of adjuncts, healthy yeast, etc. Many new homebrewers start by brewing from kits and gain valuable experience this way. The quality and variety of kits available to homebrewers has improved drastically over the past few years and some folks brew exclusively from kits due to their convenience and tasty results. The choice to move into extract or mash brewing is a personal one, and is by no means necessary. Just do what suits you. Since many of you are new homebrewers and are using prehopped kits, we have prepared a step by step guideline to brewing beer from kits which will improve your results if you are currently employing the manufacturers suggestion of using corn sugar to raise the gravity of the

wort.

1. Bring 4 to 5 litres (1 Imp. gal.) of cold water to a boil in a stainless steel or enamel pot (NO ALUMINUM). Stir in 1.5 kg light (pale) unhopped malt extract (dried, syrup, or combination) and bring back to a boil. Boil for 15 to 20 minutes.
2. Stir in the contents of your can of kit beer and bring back to a boil. Boil for 5 more minutes. Remove from heat and pour into your primary fermenter. Top up to 22.5 litres (5 Imp. gal.) with cold water and stir well. If necessary, cool to 19-22C by immersing your covered fermenter in a tub of cold water and pitch yeast.\*
3. Ferment for 3 to 5 days and then rack into a clean glass carboy and seal with an airlock.\*\* Try to fill the carboy to 1 -2 inches below the bottom of the rubber bung. If the beer foams for a few days after racking, just put a tube into the hole in the rubber bung and immerse the other end of the tube into a pail of water. When foaming subsides, replace the tube with an airlock.
4. The beer will continue to ferment slowly for 3 - 10 days, and maybe longer for high gravity beers or slow fermenting yeast strains. When visible signs of fermentation are nil (very few rising CO2 bubbles) the beer is ready to bottle.
5. For bottling, dissolve 3/4 to 1 cup of corn sugar (Dextrose) in a small volume of water (1 - 2 cups) and bring to a boil. Cool until warm and pour the sugar solution into your primary fermenting vessel. Siphon your finished beer into the same vessel, being careful not to agitate and thereby oxidize your beer. Gently stir to ensure that the dextrose is evenly mixed into the beer and fill your bottle to approximately one inch from the top. Secure caps and let the bottles stand for one to two weeks at room temperature in a dark place and then refrigerate.
6. You can start drinking your beer at this point but a few more weeks in the cold will help develop smoothness and flavour. You may wish to hide a few bottles away for a few months just to see if the particular style of beer you have made ages well.

\* Yeast must be treated with respect if you want a healthy fermentation. If

you are not using a liquid culture, which is highly recommended, then you

should rehydrate the dried yeast which is supplied with the kit.

First, boil

some water in a kettle and pour about one cup into a glass and cover with a

plate. Let the this stand until the water temperature is between 35C - 43C.

Empty the dried yeast into the warm water and let the yeast stand for 5 to 10

minutes. Stir the yeast slurry and pour into your wort and mix well.

\*\* It is never necessary to suck on a hose to start a siphon. This is a common

source of contamination. Just fill your hose with water and clamp it shut so

the water stays in the hose. Immerse one end in the beer, place the other

end at a lower level in a cup, and open the clamp to start the siphon. When

the water has collected in the cup and beer is in the tube, clamp shut and

transfer to your pail or carboy and commence siphoning.

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Date: Tue, 8 Oct 91 8:09:29 EDT  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Re: Various

Justin Aborn sasy/asks:

> I have a pear tree in my back yard that produces prodigious  
> amounts of fruit that I usually wind up throwing away. As a  
> brewer, other possibilities come to mind...  
>  
> Does pear beer sound good or gross?  
umm, in a word, YES!

I would suggest that you use these in either a wine or a mead.  
Of course this is only what I would do with them. Your  
mileage may vary.

and Chris Shenton asks:

> A question for HBD-land: Wyeast wheat-beer is (unfortunately) a mix of  
> S. Delbrukii a basic beer yeast. Do you think repitching like this  
would  
> select for eventual domination by one or the other strain?  
I don't know of a way to guarantee which would dominate (if one ever  
does).  
However, if your goal is a pure culture of S. Delbrukii you can 'plate  
out'  
the Wyeast culture. You will note that there are two different size  
colonies. I believe (someone who remembers help me out) the S.  
cerevisiae  
is larger in size than the S. Delbukii. So, you then take a culturing  
loop and grab up a bunch of these smaller colonies & grow them in ~5ml of  
starter solution. Then you perform the whole process again (plating,  
etc)  
until you don't seem to have any more S. cerevisiae. Of course it  
may just be easier to find someone who have already done this. Drop me  
a line in a week or two & I can tell you for sure if its the large or  
small colonies you want.

Peter Karp asks:

> Has anyone in the New England area had a taste of a contract brewed  
> beer called En Garde. It is said to be in the style of the French  
> Biere de Garde (eg. St Leonard, Trois Monts, Jenlain). Where can I  
> get some?  
Yes, I've had it, and I like it. IMHO, its a good biere de garde.  
Its similar to those you mention so it must be 'in the style' anyway.  
Its handled by 'Dark Cloud Distributors' somewhere in eastern MA.  
(in fact, I think they're somewhere near Tewksbury) I've seen it  
at most of the well stocked liquor stores in MA. Two that come to  
mind are Harrington's in Chelmsford, and Aubut's in Tewksbury.  
I wouldn't be suprised if both were running low now, I believe  
that this first run has almost entirly sold out now. Another  
should be on the way.

and Greg Roody - dtn 237-7122 <roody@necsc.enet.dec.com> says:

> So, how many people would like to see (even "non-profit") ads limited  
to  
> either 5 lines maximum or banned outright?  
I'll go for a limitation. I won't go so far as to ban a message outright  
because there are people out there who have useful products  
(lambic cultures:-). Provided that the ad is appropriate, in good taste,

and doesn't appear more than 1-2 times per quater I wouldn't mind greatly.  
I'd prefer the ads to be <5 lines and direct those interested to an e-mail address for a full announcement.

-or-

perhaps have an 'advertisements' issue every few months? I can think of a few people who having interesting toys they'd probably like to advertise.

(hi Darryl)

Finally, since this is a digest and we have a moderator, I'll leave it up to him to decide the issue.

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Date: Tue, 8 Oct 91 08:37:43 EDT  
From: hp-pcd.cv.hp.com!lotus!"LDBVAX!EMCGOWAN"  
Subject: Christmas recipe

~~inner\_header~~

To: UNIXML::"homebrew@hpfcmi.fc.hp.com"  
Subject: Christmas recipe  
Source-Date: 8 Oct 1991 8:34 est

I am planning to make a christmas ale so I was excited when some contributors mentioned a good recipe in digest #693. Alas, after searching through my local back issues, there was no 693 to be found. Could someone either email em or post the recipe. Thanks.

Also, I didn't notice a date on the Charlie Papazian book signing. Will it be any day in particular?

E.J.

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Date: Tue, 8 Oct 1991 08:44 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Advertising for No Gain

HD740 had quite a few letters which bring into question the use of HD as an advertising forum. One letter brought up the issue of discerning between ads for profit vs. ads for non-profit. Well, here's my two cents worth.

I have submitted many postings in the past which could have been interpreted as advertising. Examples include a plug for the Canadian Amateur Brewers Association (CABA) which is a non-profit organization resembling the AHA, a notification of an upcoming CABA conference and competition, an ad for an International Beer, Wine and Food Festival, and an as of yet to appear note on a Brewerianist show coming soon to Toronto (I sent this one last Sunday and I haven't seen it in HD yet). In no case am I attached to these organizations as a representative or potential profiteer. I simply posted these letters because I felt they would be of interest to homebrewers and beer lovers.

Still I felt somewhat put-off by the comments in HD740. Maybe a simple rule is for the person posting the letter there should be no monetary gain from the ad. Although this is a rather loose rule at least we won't be suppressing general communication on beer issues and confining ourselves to trading recipes and problem shooting, both valuable but tedious after a while. This is a homebrew forum which allows general reading on beer related issues and according to the "advertisement" for Homebrew Digest available through Seenet even wine and mead discussion is allowed. Let's not stifle free speech in the name of political correctness.

RDWHAHB

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Date: Tue, 8 Oct 91 06:24:24 PDT  
From: 08-Oct-1991 0920 <hannan@gnpike.enet.dec.com>  
Subject: Gibbs

Gary Mason writes:

> I am not certain about the origins of the name for Fritz Maytag's  
place, but  
> there is an Anchor Brewery in Salisbury, Wiltshire, England. It brews  
under  
> the name of Gibbs Mew PLC. I did not have a chance to sample them this  
trip  
> (next time!), but they have several bitters and a barley wine in their  
suite.  
> Just looking at the place makes me think it may be older than the US  
version.

Sounds like we had a similar itinerary in the UK... ;-)

I visited Salisbury and sampled some Gibbs Mew beer. Good stuff but  
nothing  
extraordinary.

Bishops Tipple I believe is the name of the barley wine put out by Gibbs.  
When we went into a pub (one of those fern bars that CAMRA's Guide to  
Good Beer  
complains about ;-)) we asked the bartender what he recommended, and he  
said  
"So you want to play with the big boys huh?" and poured us Bishops Tipple  
at  
about 7.5% alcohol, thinking we wanted to get drunk quickly :-/. That  
stuff  
was TOO strong. Had a nice spicy hoppiness to it at first, with good  
malt body,  
but the aftertaste reminded me of cheap whiskey. Just too much.

Anyway, did you get to try some Foilenfoel ("feelin' fowl") from Wales  
over  
there ? GREAT brew!

Ken

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Date: Tue, 8 Oct 91 10:15:30 EDT  
From: "Jack D. Hill" <jdhill@BBN.COM>  
Subject: re: Le Garde

Le Garde (not En Garde) is brewed in White River Junction Vermont. I think it is contract brewed by WRJ (the same people who make Catamount) for another company. The stuff is fairly readily available in most respectable (and a few not so respectable) liquor stores in Massachusetts. I love French Biere de Garde and although Le Garde is very good, it doesn't quite hit the mark. Le Garde has that big, robust malty taste but it is not as smooth as the French. Also, the faint sourness that wonderfully balances off the malt isn't there. Still, this beer is definitely worth searching out. An interesting note, the people who make Le Garde also import St. Leonard, a wonderful biere de garde from France. They were at the last Brewers Offering (a beer tasting sponsored by public radio station WBUR) in Boston.

Jack

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Date:Tue, 8 Oct 91 10:30:38 EDT  
From: "Darren L. Ward" (FSAC-FCD) <dward@PICA.ARMY.MIL>  
Subject: Apple Flavor?

I recently sampled my first attempt at "homebrew". I used a "Continental Light" recipe, and after waiting four weeks for the "aging", I was a little disappointed in that there was very little "head"/carbonation, and a definite apple-like aftertaste. Is it

possible that the beer merely requires more time to age, which might produce more carbonation and concurrently remove the sweet apple-like aftertaste? Does aging temperature have a significant effect on the end product?

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Date: Tue, 8 Oct 91 9:35:49 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Opportunism on the HBD (a mild flame)

What Opportunism is NOT:

Mike Sharp offering his services as middle man to buy yeast  
culturing equipment in bulk so that we may all benefit.

What Opportunism IS:

Another person using us as a free information resource to produce  
a commercial product of (IMHO) questionable merit and then having  
the gall to post a commercial offering it for sale in a strictly  
non-commercial forum.

To the person who did this, and you know who you are:

Please don't do it again.

To everyone else on the HBD:

I apologize for the flame but I know that some of you feel the same  
way.  
To counteract this, my next article will be my most recent "Best Beer."  
"

- --  
Kevin

-----

Date: Tue, 8 Oct 91 07:59:14 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: ice chest lauter tun

> Those of you who sparge all at once in a big cooler, do you use a rectangular cooler or a cylindrical one? How did you cut the slots in the copper tubing?

I've got an 80 quart Coleman rectangular cooler. I've made 5 gallon batches in it that turned out just fine, although I must admit that I was prestty concerned that 8 lbs. of grain was not going to make a sufficiently deep bed to lauter correctly. I cut all of the slots in about 10 feet of tubing with a hack saw. (That's me, just an old hack.) Another brewer round here used a saws-all and ended up with a very professional looking job, with about twice as many cuts as I made...

--Darryl Richman

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Date: Tue, 8 Oct 91 10:37:04 EDT  
From: gozer!klm@uunet.UU.NET (Kevin L. McBride)  
Subject: Best Beer

My wife bought me a keggng system from Foxx for my birthday back in August and I've been producing beer like crazy ever since.

This hyperactivity has resulted in one of the best beers I've made in my 4 years of brewing and it's an extract recipe.

No, it's not 100% true to style, but I don't really care because it was a damn good beer and it was quick and easy to make.

"Brew Free or IPA" India Pale Ale

4 lbs. Munton and Fison light DME  
4 lbs. Geordie amber DME  
1 lb. crushed Crystal Malt

1.5 oz. Cascade leaf hops (boil 60 minutes)  
1.5 oz. Cascade leaf hops (finishing)

Wyeast #1056 Chico Ale Yeast (1 quart starter made 2 days prior)

O.G.: No idea (I didn't check), but I'd WAG it to be about 1.055  
F.G.: 1.012

Add the crystal malt to cold water and apply heat. simmer for 15 minutes or so then sparge into boiling kettle. Add DME, top up kettle and bring to boil.

When boil starts, add boiling hops and boil for 60 minutes.

10 minutes before end of boil I added 1 tsp. of Irish Moss.

When boil is complete, remove heat, add finishing hops and immediately begin chilling wort.

Strain wort into fermenter and pitch yeast starter.

Primary fermentation took about 4 days. I let the beer settle for another 2 days and then racked into a sanitized, primed (1/3 cup boiled corn sugar solution) and oxygen purged keg and applied some CO2 blanket pressure.

After one week in the keg the beer was clear, carbonated, and very drinkable although it had a very noticeable alcoholic nose.

After 2 weeks the beer was incredibly smooth, bitter, and wonderfully aromatic. Several friends raved about this beer including one who lived in England for a while said that this was one of the best IPAs he's ever had and definitely the best homebrew he's ever had.

After 2.5 weeks it was all gone because we drank the whole thing.

- --  
Kevin

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Date: Tue, 8 Oct 91 08:06:38 CDT  
From: lutzen@phys1.physics.umr.edu (lutzen)  
Subject: Greetings one and all...

Three topics today:

First off, I was bothered by the add for the homebrewing video. True, Jack was giving us a price break and he surely wouldn't be make much money from a price of \$12.95, or whatever it was. It bothered me because it was a misuse of this wonderful digest. But then again, isn't this message a bit off the topic of homebrewing?

Second, many thanks to all the people for submitting new recipes. With all of the recent submissions, there are almost enough recipes for Mark Stevens and I to start on "The Cat's Meow, Vol. 2". Keep sending in the recipes, because we want Vol. 2 to be a winner. Right now we are just compiling, but if there are any suggestions for us please e-mail me at the address below. But please, please, please, do not send me any "Send me a copy when it is ready" requests. All such mail will be appended to /dev/null. (I have enough to do without keeping track of these requests.)

Third, I am setting up an FTP account if you care to do direct submissions, get copies of "The Cat's Meow", or whatever (related to homebrew PLEASE)

The address of the machine in which to FTP to is: 131.151.23.29. Currently I am testing it and so far so good. But please be warned that this connection is going to unavailable on Friday of this week. (Have some other network rewiring to do). This will be an anonymous FTP account, so have fun...

Karl Lutzen     lutzen@apollo.physics.umr.edu  
Physics Dept.   lutzen@olson.physics.umr.edu  
University of Missouri - Rolla314-341-6317

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Date: Tue, 08 Oct 91 11:09:40 -0400  
From: gonzalez@BBN.COM  
Subject: Re: Papazian Book-Signing in Boston

Kevin McBride discreetly mentioned that I had neglected to include the date of the book-signing. It is to take place on October 26th. Sorry about that.

I'm undecided about attending the dinner. I've included the text of the description to help others to decide for themselves.

-Jim.

Begin excerpt -----

Ruggiero to Host Dinner in Papazian's Honor

Later that evening, David Ruggiero, reknowned beer judge and proprietor of BM&V will host a dinner and beer tasting in Papazian's honor at the Boston Fencing Club in Watertown, MA. A large selection of locally brewed commercial beers, as well as some choice imports will be served with a buffet dinner who's dishes have been prepared with beer.

Later that evening Papazian will provide his insight into six home brewed beers prepared especially for the occasion by local brewers.

Copies of The Complete Joy of Homebrewing may be reserved by contacting BM&V. Tickets to the dinner may be obtained at Barleymalt and Vine or by calling (508) 820-3392. Seating is limited so order early!

End excerpt -----

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Date: Tue, 8 Oct 91 08:30:37 -0700  
From: darryl@ism.isc.com (Darryl Richman)  
Subject: re: A Few Brew Questions

> What is the production limit for an individual in Pennsylvania?

The feds limit individuals to 100 gallons a year; households with two or more adults to 200 gallons. A gallon of beer is roughly 10 12 oz. bottles. The individual states may have their own regulations. There are still a few that make homebrewing illegal, although the conventional wisdom is that if you don't flaunt it, nobody will notice. I believe (but have no proof) that Pennsylvania doesn't have any such nonsense.

> Can more than one individual pool funds to purchase production  
> apparatus, and then combine their individual limits?

An interesting question, but I've not heard of the test case being decided. Once again, let me urge you not to lose sleep over this, unless you're offering your beer to the neighborhood children.

> To what extent is the sale of the ingredients regulated, and is the  
> purchase of raw ingredients considered the same as purchasing alcohol  
> under the law?

The ingredients are natural foodstuffs. There are no limitations on the purchase of barley malt (it's a common ingredient in cereals and baking), hops (the flowers of a trailing vine) or yeast. The government has more interest when you put them together and they create ethanol, especially if you try to sell it.

For that matter, although the BATF may disagree, the product is a natural foodstuff. There is a theory gaining credence among archaeologists that beer is responsible for civilization. It's not uncommon in other lands for the population to obtain a significant amount of its nutrition from beer: lots of energy is available from ethanol and carbohydrates, the water content is pure, the yeast add a significant amount of vitamin B, and hops add a small amount of vitamin C.

> After the initial capital outlay, about how much does beer cost, per  
> gallon?

If you make it from scratch, as I do, your cost can be under 7c a bottle. If you buy extracts (where the mashing step has been done for you), the cost goes up significantly. I think it could be as much as 40c. Of course, these numbers reflect the cost of ingredients, excluding water and gas or electricity costs (which can be significant) and your time.

> Where can I find out about how to start brewing?

Get a book or two. I'd recommend "The Complete Handbook of Homebrewing" by Dave Miller (ISBN 0-88266-517-0) if you're a techie and/or "The Complete Joy of Home Brewing" by Charlie Papazian. There's a new edition of the latter just released. Sorry I don't have the ISBN, my copy is loaned out at the moment. But you can order either direct from the AHA at (303) 447-0816.

Another thing to do is join a club. This is probably better than reading a book. You'll get to taste others' beers and probably see a

variety of brewing set ups.

--Darryl Richman

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Date: Tue, 8 Oct 91 11:31:25 EDT  
From: "John Reed in Waltham, MA" <johnreed@BOSTON.vnet.ibm.com>  
**Subject: Kid Stuff**

Does anyone remember Colt 45 Malt Liquor? I remember it from my younger days and am now hard-pressed to categorize it. Not that I would want to brew any, mind you...but I am indeed curious....How does one distinguish malt liquor from beer? Are there adjuncts? Is it an ale? A lager? Neither?

S.G.? Does anybody care? Should I care or should I just RDWHAHB?

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Date: Tue, 8 Oct 91 11:21:20 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: red thing on top

John,

I managed to lose one of my red things, and found that a plastic cap from a soda bottle does the job of keeping ngucch out of the airtrap just fine, and it is less likely to act as a stopper.

Carl

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Date: 8 Oct 91 08:45:02  
From: Rad Equipment <Rad\_Equipment@rad-mac1.ucsf.EDU>  
Subject: RE- Shameless ad's...

Subject: RE: Shameless ad's... Time:8:38 AMDate:10/8/91  
I agree that we ought to request commercial "blurbs" to limit themselves to minimal space. In general I'd prefer not to see advertising in the Digest unless there is some special offer to Digest readers. In your case Jack, the ending offer to the HD readers with about 10% of the descriptive text would have been better. Perhaps a short announcement of products and/or services, followed by "for more information contact (E-mail address, phone #, etc. ..)" would allow free enterprise to continue without increasing the S/N ratio too much.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad\_Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Tue, 08 Oct 91 09:04:26 -0700  
From: night@mapme7.map.tek.com  
Subject: My best recipe...

Okay brewmeisters and beginners... here is my best recipe, by far!...

Nightingale DoppleBock

7# Light Scottish Malt Extract  
1# Dry Dark Malt Extract  
1.5# 80L Crystal Malt  
6 oz. Chocolate Malt  
2 oz. Black Patent Malt  
8 oz. Dextrin Malt  
1/4 tsp. brewing salts  
2 oz. Perle Hops (bittering) alpha=7.6%  
1 oz. Hallertauer Hops (aromatic) alpha=3.9%  
1/2 tsp. Gypsum  
2 packets of Redstar Lager yeast  
2/3 cup corn sugar for priming  
Water to 5 gallons

Mash crushed Crystal and Dextrin Malts in a pan of water at 150F for 1 hour.

Strain through collander into main kettle and sparged with 150F water until it runs clear.

Add enough water to kettle to dissolve extracts (~3 gal.)

Dissolve extracts, salt and gypsum into kettle and bring to a ROLLING boil.

Stir in 1/2 oz. Perle Hops and boil 15 min.

Stir in 1 oz. Perle Hops and boil 15 min.

Stir in Chocolate and Black Patent Malts (UNCRUSHED!) and boil 15 min.

Stir in 1/2 oz. Perle Hops and boil 15 min.

Add Hallertaur Hops in the last minute of the boil.

Strain though a nylon meshed colander into Primary fermentor.

Top up to 5 gallons with cold water. Cool wort as fast as possible.

(I cooled it to 80F in 9 minutes.)

At 80F add yeast. (I put the dry yeast into a 1/2 cup of 95F water and let it

sit for 6 min. first)

My O.G. was 1.060

I placed the Primary in my garage surrounded by other containers of water to

keep the temperature more constant.

It brewed in the primary for 12 days at 40-48F.

I then racked it into the secondary and let it sit and ferment VERY slowly

for 1 month. (Temp ranged between 32F and 40F) (Visible fermentation stopped

after only 10 days in the secondary.)

I then racked it again into my primary. Boiled 2 cups of water with 2/3 cup

of corn sugar and added. When bottling, top bottles to within 1/2" of top.

I then lagered for a full month at 34F.

The final gravity was 1.025.

This brew is not quite as strong as a traditional Dopplebock. However, the resulting beer was none less than excellent. It had a good shot of malt flavor (esp. the chocolate!). The head quite creamy. The hopping was perfectly balanced. It is the smoothest homebrew I've ever had.

I would love to tell you a brew that it compares to... but I can't. All of the Dopplebocks I've tasted are German varieties which are much higher in alcohol than this... It seems that we on the West Coast have a severe lack of good Lager breweries. The abundance of lager microbreweries are on the east coast. Thus... I make my own dopplebocks!

Enjoy!!!!!!

Mark Nightingale    night@tekig7.MAP.TEK.COM

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Date: Tue, 8 Oct 91 09:29:42 PDT  
From: neilson@mprgate.mpr.ca (Robert Neilson)  
Subject: Request for digest

Could you include me on the distribution for the homebrew digest?

Thanks  
Rob

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=====
Robert J. Neilson   Voice:   (604) 293-5414
MPR Teltech Ltd.   FAX:     (604) 293-5787
8999 Nelson Way,   Internet: neilson@mprgate.mpr.ca
Burnaby, BC, Canada, V5A 4B5   uunet!ubc-cs!mprgate!neilson
=====
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Date: Tue, 8 Oct 91 11:36:00 CDT  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: Chimay yeast

a month or so ago, someone in HBD land described how they had cultured chimay yeast by using an agar plate, and individually culturing several different colonies, and using those which produced sweet wort. I would like to get in touch with this individual, but unfortunately, I wiped out my mbox about 2 weeks ago.

- - - - -

As for those little red things that go on the end of the siphon:

Forget gettting them in different sizes - where can I get them at all? (without having to buy the whole siphon) I have at least 3 siphons laying around, and have lost all but one of the little red things.

bb

- - - - -

Date: Tue, 8 Oct 91 13:53:45 EDT  
From: larry@evi.com (Larry McCaig)  
Subject: Shameless commercials

In response to Greg Roody,

> Shameless ad's - this is too much  
> Can I call for a vote on how many people found the ad for Jacks video  
to be  
> too commercial for the purposes of this file?

When I saw the advertisement from "ARF", I was appalled. This digest is absolutely not the place for advertising. I can't stand it on the telly, and will have to remove myself from the digest if it starts to become common here. I believe that this is the first 'commercial' I have seen since I have been receiving the Digest, I hope it's the last. Jack should be ashamed of himself!

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Date: Tue, 8 Oct 1991 14:12:21 -0400 (EDT)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Great Stout!

Ok. My recipe rules after 2 weeks, and is tasting better every day.

Thanks to all who helped. Here it is:

"Bitch's Brew" Oatmeal Stout:

6 lbs. dark dry malt extract  
2 lbs. amber dry malt extract  
1 lb. crystal malt, cracked  
.75 lb. roasted barley, cracked  
.50 lb. black patent malt, cracked  
2 oz. Bullions hops (boiling)  
.5 oz Willamette hope (finishing)  
2 cups Quaker Oats  
2 pkgs. Whitbread Ale Yeast

Steep the Oats, and the cracked grains for 1/2 hr in cold water.  
Heat mixture and remove grains as boil is reached. Throw in malts and  
make your wort. NOTE: We were using a 5 gallon brewkettle and had to  
tend it for 15 minutes; the hot break is VERY assertive and hangs out  
for quit a long time. Boil Bullions for 45 minutes, Willamette for  
5-7 minutes. Have fun. Starting SG: 1.052 Finishing: 1.019

Comments: I would cut back on the finishing hops, or boil them  
longer; the aroma was too assertive, although it is mellowing a bit  
now (after 2 weeks in the bottle). I would also change the proportion  
of malts to 4 lbs. LIGHT and 3 lbs. dark; there's enough color and  
lighter malt will yield more alcohol. Also, probably only 1 package  
of good yeast is needed for this mixture, I just got paranoid over my  
last stuck fermentation.

I was very sparing on the oatmeal due to their oily character; if you  
put in much more, you'll lose the head entirely.

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--  
Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB  
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale  
of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: 8 Oct 91 14:25:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: Ads on the digest.

I rather enjoyed Jack's ad for his video, and thought it downright decent of him to offer it to digest readers at a low price. I do not object to beer related advertising on the digest so long as it is obviously an ad and not an ad hidden as information.

How many of you would read Zymurgy and skip all of the advertising? I didn't think so. I, too, like the high concentration of good material here, and wouldn't want things to get out of hand, but they haven't in the past, and I don't think we need to address a non-problem.

When a person is in business for himself / herself, they need to take advantage of all opportunities to sell. I see no harm in Jack's mentioning of his new product here. Now, if he sold patio furniture, and advertised it here, I'd object, because it wasn't directly beer or brewing related.

Again, let's not make a giant blowoff over a few bubbles in the airlock.

Dan Graham,  
Beer made with the Derry air.

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Date: Tue, 8 Oct 91 11:58:40 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Staleness Date

From: krweiss@ucdavis.edu

>Samuel Adams Boston Lager and Ale are widely available in California (in  
>Sacramento, at least). The bottles are tagged with an un-encrypted  
>freshness date, and I've yet to see a bottle on sale past the  
recommended  
>consumption date. I've got no idea how liberal the brewery is with  
regard  
>to the shelf life...

I recently had a a bottle of SA Oktoberfest. The staleness date was March  
'92. I was with two professional brewers at the time who were both  
surprised  
that SA was willing to keep their beer on the shelf for at least 6  
months.

CR

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Date: Tue, 8 Oct 91 12:10:45 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Anker Beer

From: GARY MASON

>I am not certain about the origins of the name for Fritz Maytag's place,  
but  
>there is an Anchor Brewery in Salisbury, Wiltshire, England. It brews  
under  
>the name of Gibbs Mew PLC. I did not have a chance to sample them this  
trip  
>(next time!), but they have several bitters and a barley wine in their  
suite.  
>Just looking at the place makes me think it may be older than the US  
version.

The Anchor Brewery was founded in 1896 in SF. Don't know where they got  
the  
name. Fritz didn't get involved till '65.

There is also a brewery in Kuala Lumpur, Malaysia that produces a beer  
called  
Anker. Pronunciation and meaning are the same as our version, and the  
logo  
is somewhat similar, but the similarity stops there. Like most beers in  
that  
part of the world, Anker is a pale yellow fizzy thirst quencher. It  
tasted  
like it was made with rice, which is a common practice throughout SE  
Asia.

CR

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Date: Tue, 8 Oct 1991 15:24:43 -0400 (EDT)

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: SA holiday brew

I heard from the local Sam Adams salesman that SA is working on a cranberry lambic (!), which would unlikely be a real lambic. My guess is that we'll see it around Thanksgiving. No word on a winter warmer, but that'll probably happen too.

I didn't notice the label change with SA Boston/Stock Ale, but it does seem that they've cut way down on the hops, so now it's only \*really\* hoppy. Anyone else notice it?

Russ (Wall Drug? Who said Wall drug? Ice water, anyone?)

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Date: Tue, 8 Oct 91 12:45:03 PDT  
From: Greg Roody - dtn 237-7122 <roody@necsc.enet.dec.com>  
Subject: The votes are in, & we have a new Unit of Measure.... the SmU

Well, the results are in and unanimous. Out of the thousands who responded (well, ok, it was only three or four, but they all said the same thing) nobody wanted to see advertising in the HBD.

As a side note, we did establish a new unit for homebrew ratings: the Schmidling Unit (SmU). This unit will vary inversely to the Quality; as the quality goes down, the Schmidling goes up.

But be careful, this is a powerful unit; a slight chill haze would be measured in pico-Schmidlings, oxidation would be milli-Schmidlings, and full fledged infections (lacto, coloform, salmonella, etc) would be full Schmidling defects;  
9 SmU's will blind you and 10 SmU's will kill you.

So, there you have it. Happy Schmidling.

/greg (oh it's so kind to be cruel)  
(it's not often you get to ridicule shameless Madison ave types)

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Date: Tue, 8 Oct 91 13:01 PDT  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Brown Ale

I'd like some advice on a Brown Ale a friend and I have been making. What I'm specifically looking for is what would provide the "nutty" character (a la Samuel Smith's Nut Brown Ale). This is an extract brew based on the following recipe for 10 gallons

6# light liquid extract  
6# dark liquid extract  
2# Medium Crystal Malt  
8oz Black Patent Malt  
12 AAUs per 5 gallons (24) Cascade boiling hops  
2 oz Kent Goldings finishing hops  
4 oz French Oak Chips

The French Oak chips seem to have been a stumbling block so far, in that boiling them (as the original recipe said to) produced an unpleasant aftertaste. We've done 4 batches so far, and the two in which the oak chips were boiled were flawed. One batch we forgot to add them, and one batch we added them late with the finishing hops so that the chips did not get boiled. The latter two were pretty good, but none of the batches have the nutty character of Samuel Smiths.

To answer someone's question on food grade plastic: I called the Rubbermaid company's 800 number and found that all of their food grade containers are tested with acid foods (organic acids), alkalies, strong oxidizers (inorganic acid, chlorine?), and are measured for weight loss (which would indicate seepage into the food), deformity, discoloration etc. I'm waiting on further information, so I will post it if I get anything else.

BobK

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Date: Tue, 8 Oct 1991 16:08 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: Papazian coming to Boston

Here is an item that New England homebrewers in the Boston area may be interested in:

To help celebrate the opening of their new store, Barleymalt & Vine has arranged for Charlie Papazian, the guru of homebrew, to come to town on Saturday, October 26th for a booksigning with a homebrew tasting and beer dinner to follow.

To quote from BM & V's press release:

'Papazian will appear at the newest branch of Barleymalt & Vine on Route 9 in Framingham, MA where he will be from 10 to 2. At 2:30 Papazian will travel to Barleymalt & Vine's store in West Roxbury where he will stay until 6pm. Later that evening Dave Ruggiero (BM & V's owner) will host a dinner and beer tasting in Papazian's honor at the Boston Fencing Club in Watertown. A large selection of locally brewed commercial beer as well as some choice imports will be served with a buffet dinner whose dishes have been prepared with beer. Later that evening Papazian will provide his insights into 6 homebrewed beers prepared especially for the occasion by local brewers. A signed copy of the new edition of Papazian's 'Complete Joy of Homebrewing' may be reserved by contacting Barleymalt & Vine. Tickets to the dinner may be obtained at one of the Barleymalt & Vine locations or by calling (508) 820-3392. Seating is limited so order early!'

I talked to Dave today and here are some more details:

Charlie will be signing copies of his new book at the two stores and just talking it up with other homebrewers if you'd like to tip a few with him and ask him some questions.

The dinner will start at 7 pm and is being catered by Prince St. Caterers. Paul Correnty (cider maker, professional chef, and Wort Processor) will be assisting in the menu planning. Cost for the dinner is \$30 (\$37 if you'd like dinner and a signed copy of the book, that's \$3 off the regular price of the book).

Pre-registration for the dinner is required and seating is limited. If you're interested, call NOW!

Steve Stroud

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Date: Tue, 8 Oct 1991 15:55 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: papazian coming to Boston

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Date: Tue, 08 Oct 91 16:54:18 EDT  
From: palladin@muscle.trincoll.edu  
Subject: Requests for Brewpub Info.

Dear Net Readers:

How do we handle requests like:

I am travelling to XYZ and I want to know where the brewpubs are...

death?

I thought there was a compiled list on mthvax.miami.edu but couldn't find it.

My particular XYZ is Seattle and Pullman Washington (hint hint). I would appreciate any direct mailings:

palladin@muscle.trincoll.edu

Thanks in advance,

Joe P.

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Date: Tue, 8 Oct 91 13:59:01 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Fave Recipe, Adverts

My favorite recipe? Why, the one that's in the fermentor now, of course! It's a really great Scottish ale, with some of the malt smoked over a peat fire, and a new type of water treatment that'll get rid of the astringency this time for sure, and ...

But here's my second favorite:

\_Trappiste\_

Ingredients - 7 lbs domestic 2-row pale malted barley  
4 lbs Munich malt  
8 oz wheat malt  
1.5 oz chocolate malt  
1 lb dark brown sugar (in boil)  
Bittering hops: 1 oz Chinook (10.8% AA)  
Finish hops: 0.5 oz Tettnanger (4.7%),  
0.5 oz Hallertauer (2.8%),  
0.5 oz Kent Goldings (5.2%)  
Priming: 1 cup light dry malt extract

Process - Mash water: 14 qts @ 135F  
Mash-in: 3 min @ 131F, pH 5.3  
Protein rest: 30 min @ 131-28F  
Conversion: 2 hrs @ 150-141F  
Mash-out: 5 min @ 168F  
Sparge: 5.5 gallons @ 168-165F, pH 5.7  
Boil: 120 minutes, adding bittering hops @ 60 min  
and finish hops at end

OG: 1.078 TG: 1.013

As students of Dave Miller will recognize, this recipe doesn't differ from his in any important detail. The most critical parts are the hops and the yeast. The only substantive change I'd make to the hopping is to dry-hop rather than finish-hop, using the same quantities of the same varieties. The yeast was cultured from a bottle of Chimay Rouge. After three weeks of fascinating fermentation, a strong beer was produced that was intriguingly complex and true to type. After a few months in the bottle it acquired a strong banana-ester component in the nose that priming with corn sugar rather than DME might have ameliorated. It was fermented in a 25L carboy, then racked to a 5 gallon carboy for 5 days of clarification, then bottled. Good stuff, IMHO.

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My \$0.02 on the subject of advertising in HBD: Overall, it's been a rare sight, and until Jack's video ad, had always been a tasteful offering of something of unquestionable immediate interest to the HBD community. The only examples I can immediately recall were Mike Sharp's lambic cultures and culturing equipment, Kinney Baughman's almost reluctant admission that there is a company named BrewCo selling brewing equipment, a couple of folks offering yeast cultures, and, of course, a few beer festivals and contests. I'd hate to see us throw away a useful aspect of the forum in reaction to the crassness of a single posting. I support Greg Roody's suggestion of a (voluntary) length limit for commercial messages, but feel that

the polling should be done off-line, and the results forwarded to  
Our Benefactor and Moderator, the ever-elusive Rob Gardner, as a  
sampling of group sentiment. Just One Man's Opinion ...

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Tue, 8 Oct 91 08:37:34 BST  
From: Ifor Williams <ifor@computer-science.manchester.ac.uk>  
Subject: Oxidising Wort

I've recently read Dave Millers Complete Handbook of Home Brewing and was left with the impression that I'm not careful enough with the wort! For example, Miller recommends that the boiled wort should be cooled with an immersion chiller before being poured into the hopback so as to minimise oxidation. Similarly, he recommends taking care during sparging to avoid oxidation.

This leads to my question - if the wort oxidises so easily, does it not oxidise during a long open boil? If not, why not? If so, is the oxidation not much more significant that can be expected during the other brewing stages?

What am I missing?

Ifor.

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End of HOMEBREW Digest #741, 10/09/91  
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Date: Tuesday  
From: Rob, Digest Digester  
Subject: Lost Articles

If you sent in an article recently that has not appeared in the digest (including this one), please re-send it. A file with incorrect permissions caused all incoming articles since last Wednesday to be silently devnullified (ie, thrown away without a trace.)

Also, for all those who are worried about missing digests, there have been *\*no\** digests sent out since last week. The last one was #741, dated October 9.

If you sent me a message asking about what happened, I probably ignored it. Sorry, but it's impossible to reply personally to everyone. You'll also probably notice that I've stopped sending replies for most requests, though I do act on them. Subscription requests are still replied to automatically. Requests for back issues are, unfortunately, completely ignored.

Rob

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Date: Mon, 7 Oct 1991 22:58:02 -0400 (EDT)  
From: D\_KRUS@UNHH.UNH.EDU (Daniel L. Krus)  
Subject: Yeast and Spec. Grav's.

There's been a few questions lately about yeast and characteristics associated with them. Here is a retype of some information I received from Wyeast relative to their yeast. This information was obtained a while ago and supposedly this was to be updated and expanded. If anyone has the latest update I would appreciate a copy of it from you since Wyeast wasn't too tickled that I contacted them directly. Sorry if there are any typos.

#### YEAST CHARACTERISTICS

Some yeast strains are more active and vigorous than others. Lager strains in particular do not show as much activity on the surface as many of the Ale strains. We provide an adequate quantity of yeast to complete fermentation with varying amounts of lag time depending on strain, freshness, handling, and temperature. If you find it too slow, make a starter as recommended on the package. In any event, a closed fermenter with an airlock is recommended.

#### TEMPERATURE

The slow onset of visible signs of fermentation can be improved by starting fermentation at 75 deg. F (24 deg. C) until activity is evident, then moving to your desired fermentation temperature. A few degrees does make a significant difference without adversely affecting flavor.

The normal temperature for Ale yeast range from 60-75 deg. F (16-24 deg. C). A few strains ferment well down to 55 deg. F (13 deg. C). 68 deg. F (20 deg. C) is a good average. Lager strains normally ferment from 32-75 deg. F (0-24 deg. C). 50-55 deg. F (10-12 deg. C) is customary for primary fermentation. A slow steady reduction to 32 deg. F (0 deg. C) during secondary fermentation typically works well.

The fermentation rate is directly related to temperature. The lower the temperature, the slower fermentation commences. Fluctuations in temperature such as cooling and warming from night to day can adversely affect yeast performance.

#### ATTENUATION

Apparent attenuation of yeast normally ranges from 67-77%. The attenuation is determined by the composition of the wort or juice and the yeast strain used. Each yeast strain ferments different sugars to varying degrees,

resulting in higher or lower final gravities. This will affect the residual sweetness and body.

#### FLOCCULATION

All brewing yeast flocculate. The degree and type of flocculation varies for different yeast. Some strains clump into very lary flocculate. Some floc very little into a more granular consistency. Most yeast strains clump and flocculate to a moderate degree.

#### pH RANGES

Typical pH range for yeast fermentations begins at about 5.1 and optimally 4.8. During the course of fermentation the pH reduces to typically 3.9-4.1 and as low as 3.1 in some wines.

#### ALCOHOL TOLERANCES

The alcohol tolerance for most brewing yeast is as least to 8%. Barley wines to 12% can be produced by most Ale strains. Pitching rates need to be increased proportionally to higher gravities. Alternately, Champagne and Wine yeast can be used for high gravities sometimes reaching alcohols to 18%.

#### YEAST PROFILES

Ales (*Saccharomyces cerevisiae*)

1007. Our original Ale Yeast of German origin. Ferments dry and crisp leaving a complex yet mild flavor. Produces an extremely rocky head and ferments well down to 55 deg. F (12 deg. C). Flocculation is high and apparent attenuation is 73-77%. Optimum fermentation temperature: 62 deg. F (17 deg. C).

1028. British #2 (London Ale previously British Ale). Rich minerally profile, bold woody slight diacetyl production. Medium flocculation. Apparent attenuation 73-77%. Optimum fermentation temperature: 68 deg. F (20 deg. C).

1056. American Ale Yeast. Ferments dry, finishes soft, smooth and clean, and is very well balanced. Flocculation is low to medium. Apparent attenuation 73-77%. Optimum fermentation temperature: 68 deg. F (20 deg. C).

1084. First considered just British, but now more specifically Irish. Slight residual diacetyl is great for stouts. It is clean smooth, soft and full bodied. Medium flocculation and apparent attenuation of 71-75%. Optimum fermentation temperature: 68 deg. F (20 deg. C).

1098. British Ale Yeast from Whitbread. Ferments dry and crisp, slightly tart and well balanced. Ferments well down to 55 deg. F (12 deg. C). Medium flocculation, apparent attenuation 73-75%. Optimum fermentation temperature: 70 deg. F (21 deg. C).

1338. European yeast from Wissenschaftliche in Munich. A full bodied complex strain finishes very malty. Produces a dense rocky head during

fermentation. High flocculation, apparent attenuation 67-71%. Optimum fermentation temperature: 70 deg. F (21 deg. C).

#### Lager (*Saccharomyces uvarum*)

2007. Our original Lager Yeast Strain. Specific for pilsner style beers. Known as many things, we call it Pilsen. Ferments dry, crisp, clean and light. Medium flocculation. Apparent attenuation from 71-75%. Optimum fermentation temperature: 52 deg. F (11 deg. C).

2035. American Lager Yeast. Unlike American pilsner styles. It is bold, complex and woody. Produces slight diacetyl. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 50 deg. F (10 deg. C).

2042. Danish Yeast Strain. Rich, yet crisp and dry. Soft, light profile which accentuates hop characteristics. Flocculation is low, apparent attenuation is 73-77%. Optimum fermentation temperature: 48 deg. F (9 deg. C).

2124. Bohemian Lager Yeast. The traditional sazz yeast from Czechoslovakia. Ferments clean and malty, rich residual maltiness in high gravity pilsners, medium flocculation, apperent attenuation 69-73%. Optimum fermentation temperature: 48 deg. F (9 deg. C).

2206. Bavarian Yeast Strain used by many German breweries. Rich flavor, full bodied, malty and clean. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 48 deg. F (9 deg. C).

2308. Munich Yeast from Wissenschaftliche in Munich #308. One of the first pure yeast available to American homebrewers. Sometimes unstable, but smooth soft well rounded and full bodied. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 50 deg. F (10 deg. C).

#### *Saccharomyces delbrueckii*, *S. cerevisac*

3056. Bavarian Weissen. A 50/50 blend of *S. cerevisiae* and *Delbrueckii* to produce a south German style wheat beer with cloying sweetness when the beer is fresh. Medium flocculation, apparent attenuation 73-77%. Optimum fermentation temperature: 56 deg. F (13 deg. C).

#### Wine Yeast

3021. Prise de mousse, Institute Pasteur champagne yeast race bayanus. Crisp and dry, ideal for sparkling and still red, white and fruit wines. Also can be used for Barley wines. Optimum fermentation temperature: 58 deg. F (14 deg. C).

3028. French wine yeast ideally suited for red and white wines which mature rapidly. Enhances the fruity characteristics of most wines. Optimum fermentation temperature: 72 deg. F (22 deg. C).

#### Malo-lactic Bacteria

##### *Leuconostoc oenos*

4007. Malo-lactic culture blend isolated from western Oregon wineries.

Includes strains Ey2d and Erla. Excellent for high acid wines and low pH.

Softens wines by converting harsh malic acid to milder lactic acid.  
Can be added to juice any time after the onset of yeast fermentation when sulfur dioxide is less than 15 ppm.

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There have also been some questions about Spec. Grav's. and conversion to 60 deg. F (15.6 deg. C). The following is the information that came with my hydrometer.

#### TEMPERATURE CONVERSION

This hydrometer gives an accurate reading when the temperature of the liquid is 60 deg. F (15.6 deg. C). The following tables show how to correct for temperature difference.

| Temperature |        |       | Spec. Grav. |
|-------------|--------|-------|-------------|
| deg. F      | deg. C |       | Correction  |
| 50          | 10.0   | - 0.5 |             |
| 60          | 15.6   | 0     |             |
| 70          | 21.1   | + 1   |             |
| 77          | 25.0   | + 2   |             |
| 84          | 28.9   | + 3   |             |
| 95          | 35.0   | + 5   |             |
|             | 105    | 40.6  | + 7         |

#### Example:

Specific Gravity is: 1.100 at 84 deg. F.  
Correction figure is: + 3 to correct to 60 deg. F.  
-----  
Corrected Spec. Grav. is: 1.103

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I plot Correction vs. Temperature and keep this plot in the back of my brewing note book for quick and handy visual reference. This data does not yield a linear relationship thus a graph is quicker to work with than some polynomial equation.

I hope some of this information helps.

Dan

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|*****|
|*****|
| Internet:   D_KRUS@unhh.unh.edu   | Daniel L. Krus |
| Compuserve: 71601,365           | Parsons Hall   |
|-----| Department of Chemistry
|
| "A good word is an easy obligation, but not | U of New Hampshire |
| to speak ill, requires only our          | Durham, New Hampshire 03824 |
| silence, which costs us nothing." Tillotson | (603) 862-2521 |
|*****|
|*****|
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Date: Wed, 16 Oct 91 16:26:16 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Boston Ale

The Boston Ale is brewed in 2 places.  
A lot of the draft Ale, particularly for local consumption is brewed here  
in  
Boston in the Jamaica Plain brewery using what used to be Bill Newman's  
Albany  
Amber brewing setup. I am told that the bottling line there is fully  
functional  
and that from time to time they do bottle some of the Boston Ale brewed  
there.

However most of the Boston Ale found in the bottles is brewed at the F.  
X.  
Matt's brewing company in Utica, N.Y. under contract. Also some of the  
keg beer  
found outside the Boston market is brewed there as well.

The Lager product, both bottle and draft is produced by the Pittsburgh  
Brewing  
Co. of Pittsburgh. Pa. under contract.

This information is correvt as of sometime earlier this summer when I was  
at  
the brewery, though these arrangements are fluid (get the pun :-), and of  
course may have changed.

- Jay

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Hopfen und Malz, Gott erhalts  
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End of HOMEBREW Digest #742, 10/17/91  
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Date: Thu, 17 Oct 91 08:28:45 -0400  
From: lawson@BDCD102.nrl.navy.mil (Drew Lawson)  
Subject: Cloudy Mead

How long does it take for mead to clarify? Most of what I have read indicates that mead should be racked at least once for clarity, possibly several times over an extended period.

I bottled my first batch of mead this past weekend, after a month in the secondary with no activity and no apparent clarification. I am not worried about this batch. It smells great and tastes raw but OK. I just want to know whether I was too impatient or just have a cloudy batch.

```
+-----+
| Drew Lawson | If you're not part of the solution, |
| lawson@bdcd102.nrl.navy.mil | you're part of the precipitate |
| 71141.1660@CompuServe.COM | |
+-----+
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Date: Thu, 17 Oct 91 06:02:36 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Relevant (?) Advertising

I thought I was going to be able to stay out of this, but...

I was disturbed to hear from a fellow HBD/r.c.b subscriber yesterday that he was reluctant to post an announcement of an upcoming homebrew competition because of the recent flap about advertising on the net.

HBD has been (and r.c.b has the potential to be) a great resource for the dissemination of brewing news. My definition of "brewing news" includes (but is not limited to) information about clubs, tastings, competitions, and yes, even products.

Having said that, it seems that there are limits to what net.users consider to be "good taste". These limits appear to be biased toward the subdued end of the spectrum, and in my opinion, that's a good thing. (Id est, keep the hype and UPPERCASE and exclamation marks to a minimum!!!!!!!!!!!!)

Would anyone have a problem with a posting like this:

October 12 Calistoga CA  
8th Annual Calistoga Beer and Sausage Fest.  
This year features chili and creole rice dishes.  
707-942-6333

I wouldn't.

Would anyone have a problem with a posting like this:

My "Brew It At Home" videotape is finally finished. If you're interested, contact me at xxx@yyy.zzz for more information.  
Special deal: I'll sell it to HBD/r.c.b readers at cost.

I wouldn't.

And even if I did have a problem with it, I'd start the discussion via email. We don't need to intimidate people and discourage them from posting items that are valuable to the brewing community. If we do, there won't be any point to having these forums, because there won't be anyone left to post.

thx  
gak

TOOMUCHPRESSURETOOMUCHPRESSURETOOMUCHPRESSURETOOMUCHPRESSURETOOMUCHPRESSURETOO  
Richard Stueven AHA# 22584 gak@Corp.Sun.COM ...!attmail!gak  
ITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTSTOPITMUSTST

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Date: Thu, 17 Oct 1991 09:13 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: S. delbrueckii growth rate

>> A question for HBD-land: Wyeast wheat-beer is (unfortunately) a mix of  
>> S. Delbrukii a basic beer yeast. Do you think repitching like this  
would  
>> select for eventual domination by one or the other strain?

>I don't know of a way to guarantee which would dominate (if one ever  
does).  
>However, if your goal is a pure culture of S. Delbrukii you can 'plate  
out'  
>the Wyeast culture. You will note that there are two different size  
>colonies. I \_believe\_ (someone who remembers help me out) the S.  
cerevisiae  
>is larger in size than the S. Delbukii. So, you then take a culturing  
>loop and grab up a bunch of these smaller colonies & grow them in ~5ml  
of  
>starter solution. Then you perform the whole process again (plating,  
etc)  
>until you don't seem to have any more S. cerevisiae. Of course it  
>may just be easier to find someone who have already done this. Drop me  
>a line in a week or two & I can tell you for sure if its the large or  
>small colonies you want.

The larger colonies would be S. delbrueckii. If you're interested I wrote  
a  
fairly extensive article on purifying S. delbrueckii from the Wyeast  
mixed  
culture. The article appeared in HD686, July 24, 1991, "Isolating S.  
delbrueckii". It is possible that the S. delbrueckii strain would  
eventually  
dominate the culture judging by its rapid growth rate on plates, although  
I've  
never done a growth rate determination of this strain in liquid culture.  
The  
yeast population of this strain appears to grow rapidly \*but\* ferments  
slowly  
ie. rate of attenuation. Doubling time and fermentation rates can vary  
quite  
drastically from strain to strain. A nice example of this can be found in  
the  
Zymurgy "Yeast and Beer" special issue, Vol.12, No.4, 1989, pp. 49-54.

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Date: Thu, 17 Oct 1991 09:14 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: My Favourite Recipe: Sweetport Porter

Sweetport Porter

Ingredients:

3.3 lbs. (1.5 kg) Munton & Fison dark malt extract syrup  
2.2 lbs. (1.0 kg) dark dried malt extract  
1.1 lbs. (500 g) light dried malt extract  
8.5 oz. (250 g) malto-dextrin powder  
1.1 lbs. (500 g) crystal malt (40 L)  
4.25 oz. (125 g) chocolate malt  
4.25 oz. (125 g) black patent malt  
1 cup light clover honey  
1 cup brown sugar  
1/3 cup blackstrap molasses  
1 oz. (28.5 g) Clusters hop pellets (45 minutes)  
1 oz. (28.5 g) Cascade hop pellets (45 minutes)  
1/2 oz. (14.25 g) Cascade hop pellets (5 minutes)  
1 tsp. gypsum  
1/4 tsp. Irish moss (15 minutes)  
3/4 cup dextrose (to prime)  
1/2 quart (500 ml) Irish ale yeast culture (WYeast #1084)

Procedure:

Crush grains and steep for 30 minutes in water at 158F (70C). Strain into boiling vessel and sparge with 158F (70C) water. Add malt extracts, dextrin, honey, brown sugar, molasses and gypsum and bring to a boil. Add boiling hops, Irish moss and finishing hops as indicated. (Total boil = 50 minutes) Cool to at least 68 F (20C) before pitching yeast. Prime with dextrose as usual.

Comments:

Although I tend towards all grain brewing it seems I always come back to this one as my Porter. The rich body and residual sweetness of this beer is something which I have found hard to replicate in an all grain recipe. This beer finished 2nd at the Canadian Amateur Brewers Association national competition in 1989 and a variation of this recipe finished 3rd in 1990 (if it ain't broke don't fix it). The yeast strain is critical as well as the molasses to get the most out of this beer. I can hear the anchor dropping.

Specifics:

O.G. = 1.066 (68 F) F.G. = 1.025 (68 F)  
Primary Ferment: 5 days Secondary Ferment: 3 weeks  
  
\* This recipe makes 6 US gallons (5 Imp. gallons) \*

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Date: Thu, 17 Oct 1991 10:09 EDT  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Wyeast 1007

Hi. I wanted to alert HBD readers to a possible problem with packets of Wyeast 1007 (German Ale) code dated August 14, 1991. I recently bought some and 'popped' according to instructions. After two days, no puffing of the package was evident but I pitched to a starter anyway, hoping for the best. Since I was a little concerned, I took the package into work and looked at a sample under the microscope. I was surprised to see a huge number of bacteria in the culture. The package contents were also incredibly sour. I am quite confident this wasn't due to contamination on my part, since only one hour passed from opening the packet to looking under the microscope (the doubling time of bacteria is usually on the order of 20' and MANY doublings would have been necessary to produce the number of bacteria I saw). I also streaked the culture out on YEPD plates (rich media), and sure enough got singles of both yeast and bacteria. Needless to say, I didn't want to use the starter I had pitched, but I kept it and examined it after a couple of days. Very little fermentation activity was evident, but there were also few or no bacteria present in the culture. So, I figure, either there is a lag time for bacterial growth relative to yeast and they will show up in a few days, or the bacteria cant grow in my starter solution (which is made with hopped malt extract, providing one possible explanation). Anyway, this packet was clearly infected and my concern is that others of that code date might have the same problem. I know that Wyeast has an excellent rep, and this sort of thing is an anomaly, but be careful out there.

Dave Rose  
CHOLM@HUBIO2.HARVARD.EDU

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Date: Thu, 17 Oct 91 09:30:46 CDT  
From: lutzen@phys1.physics.umr.edu (lutzen)  
Subject: Cat's Meow/HBD FTP site

Boy, It's good to have the HBD back on-line again. I was going through  
withdrawals this past week. Here is a posting that was destined for  
reading  
over a week ago:

\*\*\*\*\*  
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For those of you who have tried to access the FTP server at 131.151.23.  
29, I  
am sorry for it being so slow during ascii file transfers. There is a  
bug  
in software and I don't have the time to run it down right now. If you  
set "type binary" prior to transfers, it will run about seven times  
faster.  
So as a work-around, please set "type binary" immediately after login.

I have also moved my Homebrew digests into the HBD sub-directory. This  
directory contains all of the homebrew digests (except for 153 and 718),  
in .ZIP format. Download the index to find out the contents of the .ZIP  
files.

Mark Stevens and I are compiling recipes for a new Volume of "The Cat's  
Meow". If you have any recipe corrections/submissions that are destined  
for "The Cat's Meow, Vol. 2", please put them in the UPLOADS sub-  
directory.  
Please put suggestions here as well. But please, no requests like "Send  
me a copy when ...". These will be ignored/deleted. We will announce to  
the Digest when the book is ready.

Karl Lutzen lutzen@apollo.physics.umr.edu  
Physics Dept. lutzen@olson.physics.umr.edu  
University of Missouri - Rolla314-341-6317

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Date: 17 Oct 1991 10:45 EDT  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: anybody want a carboy?

Hey now- I hope I'm not getting myself into trouble with this, but here's the deal: my roommate has a friend who works for a water company and has approximately 60 used glass carboys. I snagged 2 so far- they're a little beat up on the outside but the insides are okay. They are all 5 gallons. He MIGHT want to sell them for like 7 to 10 bucks each, plus shipping (from central NJ) depending on how much interest there is. If you are at all interested, please send me email and include the word carboy in the subject line. I'm not getting anything out of this, I'm just passing the word along, so if you feel the need to flame send it to /dev/null or to a more anal newsgroup ;-) ....

later!

dab

=====  
dave ballard  
dab@pyuxe.cc.bellcore.com

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Date: Thu, 17 Oct 91 12:00:43 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Bosotn Ale

Oops, sorry, that info on Boston Ale of course applies to the right  
(that's  
East to you and me) Coast.

- JaH

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--

Hopfen und Malz, Gott erhalts  
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Date: Thu, 17 Oct 91 09:30:20 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Wyeast info and SG measuring

1st:

Thanks to Dan Krus for providing the great info from Wyeast. It's real handy

to have put together like that.

2nd, Dan says:

>I plot Correction vs. Temperature and keep this plot in the back of my  
>brewing note book for quick and handy visual reference. This data does  
not

>yield a linear relationship thus a graph is quicker to work with than  
some

>polynomial equation.

Plotting this is a good idea for a quick reference. I just do a quick  
and

dirty interpolation (read guesstimate) for other temperatures. Do you  
really

think anyone does a calculation of some polynomial equation? Let's  
face

it, we're talking a change of .001 for several degrees F of temperature  
change. Does anyone care if their gravity (specific) is off by .001??? I  
think the gravity of the earth changes that much.

Cheers!

Norm

P.S. Anybody know an easy way to siphon my Christmas Ale off of a dozen  
or so

mashed up apricots without aerating the hell out of it?

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Date: Thu Oct 17 12:10:11 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: Dixie Cup!

Well folks its about that time again. Yes, the 8th annual Dixie Cup is this weekend in Houston. This is the finest and most entertaining homebrew competition/conference in the country. If you're going, please look me up. And don't forget to enter the Homebrewer's Gran Prix on Sunday, I will be defending my title as "America's Fastest Homebrewer".

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Chuck Coxchuck%synchro@uunet.uu.net  
Hopped/Up Racing Team uunet!synchro!chuck  
thank god for women with bad taste in men  
  
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Date: Thu, 17 Oct 91 10:30:38 PDT  
From: lg562@koshland.pnl.gov  
Subject: apricots in beer

A while back I asked about using apricots in a beer recipe. Hearing of no direct experience with this fruit, I put on my experimentalist hat and here's what resulted.

1 lb German pilsner malt (steeped at 150 F for 1 hour)  
4.5 lb light dry malt extract  
1/4 tsp irish moss  
1/2 tsp salt  
1.0 oz Chinook hops (12.2% alpha) added at the 30 min mark  
0.5 oz Mt. Hood hops (5.3% alpha) added in the last 2 minutes  
2.5 lb frozen, pitted, halved apricots  
1 packet ale yeast  
3/4 cup corn sugar for bottling

Original gravity about 1.050, final gravity 1.015.

The apricots were added at the end of the boil. The wort was then sparged into the primary fermentor, say about 10 minutes after the apricots were added. The wort was cooled over night and the yeast was pitched in the morning. After a week, the beer was racked to the secondary. Here it rested for one month (either I'm busy or patient; I wish I could say the latter) before bottling.

How did it turn out? It was a fine light ale. Nice golden amber color with a good hop bite. About half way through a mug, I start noticing the taste of cloves. But I didn't notice any apricot taste. I think it would be worth trying it again only letting the apricots sit in the primary fermentor. At least that's what I'd try next.

I did notice a slight bacterial/wild yeast infection in the beer -- the small white stuff around the neck of the bottle. Since it didn't cause any harm to the beer or my health, I guess I've created a lambic. Hey, why would the air in my basement be any worse than the air in Belgium?

Michael Bass  
Molecular Science Research Center, K2-18  
Battelle - Pacific Northwest Laboratory  
Richland, Washington 99352  
lg562@pnl.gov

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Date: Thu, 17 Oct 91 14:37 CDT  
From: jws3@engr.uark.edu (JW Smith)  
Subject: Another set of first-batch questions.

First post, and all that. I'm new to homebrewing, and in a fit of silliness, I decided to try the recipe for spruce beer which is in Papazian's book (the second one, not the fancy one). Yeah, dumb choice for a first try, but it's done.

here's the ingredients:

1 can Edme SFX dark malt extract  
1 3/4 lbs. Laaglander Dark dried M.E.  
2 oz. Hallertauer hops pellets  
-brought above to boil and held 30 min.  
1/6 oz. spruce extract (got it free from the supplies lady)  
-added during last 3 minutes of boil

Sparged above through a screen strainer into a carboy of bottled spring water (I paid for it, why waste it?) which I'd shook around a bit to aerate. Ended up with about 4" of space in the carboy. Pitched yeast at 79 F, 9/21. Got activity after about 10 hours; at 35 hours my blowoff hose plugged with hops bits, and foam hit the ceiling while about 2-3 quarts of beeroid went into my carpet. Any suggestions on how to avoid that particular problem? My apartment has stunk ever since.

Anyway, the kraeusen fell in on 9/24, and I put on the airlock. Since then, the bubbles have ranged randomly from 1 per 2 minutes to 1 per 10 minutes, with no dependence on anything that I can see. It's still cloudy, though a lot of white stuff (yeast, I guess) has settled out. I acquired a hydrometer on 10/3, and it tested 1019 at 80 F (the thing said "accurate at 70 F", but I cooled the stuff to 70 F and there was no difference). 10/5 it was 1018, 10/6 it was 1016. If anything, fermentation seems to be speeding up.

UPDATE (I originally sent this Oct 9): Bubbles are down to about 1 per 10 minutes and constant, but the beer is still very cloudy. SG is 1016.

Questions: How long am I gonna have to wait for this stuff? Will sitting much longer in the primary ruin the beer? I don't have another carboy. Has anyone tried this recipe and knows how it's supposed to come out? It's so weird tasting, I don't get any information out of tasting it.

The yeast was Cooper's, from Australia. Is it normally slow after the initial active fermentation?

Does anyone have any recipes for decent, economy ale? I'd like

to brew stuff that's substantially cheaper than storebought horsewater,  
being  
a poor student type. I'll get into the real stuff when I get a real job.  
:)

Any other suggestions for a novice brewer, especially concerning  
troubleshooting, when to bottle, and taste testing?

Reply via email, please, if these subjects are flogged to death on the  
digest.

thanks,

| James W. Smith, University of Arkansas | jws3@engr.uark.edu |  
| I'm so depressed. If I didn't have so much to do, I'd be a  
nihilist. |  
| Neither NASA nor the U of Ark. is responsible for what I say. Mea  
culpa. |

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Date: Thu, 17 Oct 91 15:27:50 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Sir Kenelm Digby, Kt. -- Egg whites in the boil?

Received: from ellis.uchicago.edu by midway.uchicago.edu Sat, 12 Oct 91  
18:17:43 CDT

Date: Sat, 12 Oct 91 18:17:39 CDT  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Sir Kenelm Digby, Kt. -- Egg whites in the boil?  
Subject: Sir Kenelm Digby, Kt. -- Egg whites in mead?  
Message-Id: <CMM.0.90.2.687309459.gal2@ellis.uchicago.edu>

I have finally found a copy of The Closet of the Eminently Learned Sir Kenelme Digbie Kt. Opened: Whereby is Discovered Several Ways for Making of Metheglin, Sider, Cherry-Wine, &c. Together with Excellent Directions for Cookery, as also for Preserving, Conserving, Candyng, &c., Published by his Son's Consent. Originally printed in 1669, the copy on my lap is a reprint (London: Philip Lee Warner, 1910).

I am looking forward to trying one of the many mead recipes, but there are some peculiarities in Sir Digby's language that I'd like to straighten out first. I quote an example (without permission, of course) from page 32:

**STRONG MEAD**

Take one Measure of honey, and dissolve it in four of water, beating it long up and down with clean Woodden ladels. The next day boil it gently, scumming it all the while till no more scum riseth; and if you will clarifie the Liquor with a few beaten whites of Eggs, it will be the clearer. The rule of it's being boiled enough is, when it yieldeth no more scum, and beareth an Egge, so that the breadth of a groat is out of the water. Then pour it out of the Kettle into wooden vessels, and let it remain ther till it be almost cold. Then Tun it into a vessel, where Sack hath been.

This recipe raises a few questions:

Has anyone out there ever heard of putting egg whites in the boil? I don't see how that could have any positive effect, though I'm no expert on eggs or on mead. (In another recipe, Sir Digby requires that the egg be "freshly laid.")

What on earth does the phrase "beareth an Egge" mean? Most of his mead and metheglin recipes bear eggs near the end of the boil. Is this an especially mucky portion of the scum? Is it the remains of the egg whites?

What does the thickness of the "Egge" have to do with anything, if you've been scumming off the top all the while? (My Webster's says that a groat is an old coin worth four pennies.)

I hope somebody reading this can help me out!

Here is the address to complain to:

Jacob Galley, merely an undergraduate in The College  
gal2@midway.uchicago.edu

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Date: 17 Oct 91 16:41:32 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Welcome Back!

Glad to know that everything has gotten straightened out with the Homebrew Digest. #742 was a welcome visitor in my mailbox this morning.

In 741, Martin Lodahl: I've been planning a Belgian abbey-style double or triple. Wuffo you put in that brown sugar? I know Jackson has mentioned that some of these beers have "candy sugar" added in the kettle. I'm not clear what the British or Belgians consider candy sugar; could be something like rock sugar. Anyway, local beer importer Jim Kennedy visited the brewery at Chimay and is certain there was NO sugar added. Hmm. WYeast, by the way, will be offering a abbey-style yeast within the next month or so. You might have better results and avoid the banana-esters; it's possible the bottle yeast wasn't all that clean. ??

To Ifor Williams: I've been told that some British breweries \* deliberately\* oxidize the wort in the kettle in order to darken it; this in lieu of adding more caramel malt. Since you seem to be in the right place to ask, why not knock up a few quality brewers and ask them. You might also ask them how we get torrified barley or wheat. Hmmm? I'm not at all sure what Miller has in mind; aerating the wort on its way to the fermenter should be a Plus, since the yeast need the oxygen. Maybe it depends on whether you're trying to brewing Budweiser or not. Sometimes I think Miller's too close to A-B.

To Darryl: We'll have to wrassle about recommending Dave Miller's book. I think it's absolutely the wrong book for a beginning brewer; only an experienced brewer is likely to notice all the places Miller's wrong. And his decision to offer an American light lager as the first beer for a new brewer is simply absurd. Not to mention the illustration on how to start a siphon! Aaaagh! Get your mouth off that, Dave!

John Reed: Look around for Fred Eckhardt's book on beerstyles. Malt liquors are generally standard American commercial beers with a lot of extra fermentables, usually in the form of corn syrup added to the boil. Hopping rates are generally below threshold. They're technically lagers, although they're not lagered for

any appreciable length of time. Our local club once held a blind tasting of malt liquors, including Schlitz Red and Blue Bulls, Old English 500 (?00). (Actually, Fred Eckhardt held the tasting; the club members who unwitting victims.) The only beer deemed potable was a ringer: Kaliber, a non-alcoholic brew from Guinness.

To Bob Konigsberg: It's probably a bad idea to boil the oak; it's not even clear to me why they're in there. You'll have better luck reaching that nutty taste by adding a small amount of home-toasted malt. Try 4-8 ounces of pale malt that's been toasted in the oven at 300^ for about 1/2 to 1 hour. Spread it on a cookie sheet and periodically give it a stir. Then crack it and put it in a cheesecloth bag along with your crystal malt. Make an infusion in 150^ water for 45 min.-1 hour and use this liquid in your wort. I would also suggest cutting WAY back on the black malt, particularly if you're using American rather than British. Better yet, leave it out and substitute 2-3 oz. of chocolate malt.

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Date: Thu, 17 Oct 91 16:47:48 EST  
From: KCDESCH@ucs.indiana.edu  
Subject: Sanitizing plastic

Recently I have been using a seven gallon plastic fermenter for the primary fermentation stage. I use a seven gallon bucket so that my net yield to the secondary glass carb is 5.0 gallons. Thus the carboy is basically full and the exposure to oxygen is kept low. I use plastic instead of glass because 6.0 gal.carboys tend to be too expensive.

Anyway, the plastic fermenter was quite aromatic after its first use. I sanitized it with a bleach solution but the smell didn't go away. I continue touse the plastic but it bothers me that I can't get rid of the smell. So:

Does anyone know a good way to sanitize plastic fermenters?  
Is bleach a bad idea?  
Do I need to worry in the first place?

I sure would appreciate anyone's view on the subject.

Karl Desch  
KCDESCH@indiana.edu

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Date: Thu, 17 Oct 91 15:57 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: oxidizing wort

Oh, what a relief- the HBD is back!! (Now I know what my smoker friends must go through! ;-)

Sometime last week, before we were interrupted, Ifor Williams <ifor@computer-science.manchester.ac.uk> posed a question that caught my interest:

>This leads to my question - if the wort oxidises so easily, does it >not oxidise during a long open boil? If not, why not? If so, is the >oxidation not much more significant that can be expected during the >other brewing stages?

>What am I missing?

Hmmm... Yeah, what? Certainly, hot wort is exposed to oxygen during a long, open boil. We're told that these are all the criteria (hot wort + O2) that cause oxidation, with all its consequences. (Can't remember what they are, but I remember being told to avoid it.) So what gives? Is this another (God help us) "momily"?

Chuck  
(I have nothing original to contribute, but I didn't want the subject to be dropped.)

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Date: Thu, 17 Oct 91 18:09:38 EDT  
From: gt3021b@prism.gatech.edu (Eric Zundel Ayers)  
Subject: Re: Homebrew Digest #742 (October 17, 1991)

Please take me off the mailing list, I would like to unsubscribe.

gt3021b@prism.gatech.edu

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Date: Thu, 17 Oct 1991 18:44:31 -0400 (EDT)  
From: D\_KRUS@UNHH.UNH.EDU (Daniel L. Krus)  
Subject: Unofficial overview of The New CJofHB

Hi everybody,

This is a reposting of my earlier submission that I think got lost.

Today I received The New CJofHB and thought I'd give a relatively comprehensive summary of additions/deletions/modifications relative the the 1st version. This might help you to make a decision as to whether to buy the book or not.

- 
- Old: No index New: index
  - Old: 331 pages w/o index New: 393 pages w/o index.
  - Old: \$8.95 New: 9.95
  - Old: cheap paper New: same cheap paper

- 
- smaller margins (more words/page)
  - BEER, HISTORY, AMERICA AND HOMEBREW
    - A long, long time ago
  - gramatical changes
  - ESPECIALLY FOR THE BEGINNER
    - Getting Your Homebrewery Together
  - Equipment
    - stype changes
  - Ingredients
    - stype changes
    - addition of information of using malt to prime
  - BETTERBREW - INTERMEDIATE BREWING
    - Color
  - whole section added. discusses Lovibond and SRM w/ color guideline chart.
    - Compendium of Ingredients
  - Specialty Malts
    - Vienna is now included w/ Dextrine and Munich w/ a short description.
    - Hops
  - added section on, "How Bitter is Bitter?" containing a section detailing the crude calculation of a HBU.
  - added section on hop oil.
  - hop varieties reference chart greatly expanded w/ many new hop varieties added.
  - Yeast
    - section on "Where Can Good Brewing Yeasts be Found and How Are They Packaged" is rewritten.
  - Miscellaneous Ingredients Often Used By Homebrewers
  - section on vegetables added.
  - section on coffee added.
  - Some World Classic Styles of Beer
  - References to "English Ale" are reworded to reference "British Ale"
  - whole section has been vastly rewritten now including more data w/ added section on Scottish Ale



- Other Top-Fermented Styles of Beer
- section vastly rewritten with more data included. a greater number of styles described.
- German and Continental Lagers
- section vastly rewritten with more data included. a greater number of styles described.
- American Lagers
- section vastly rewritten with more data included. a greater number of styles described.
- added: "Beer Styles Table" which shows data relative to a great variety of beers.
- "Guidelines For Brewing 5 Gallons of Traditional Beers" table greatly expanded.
- Worts Illustrated
- Homebrew Recipes
  - section on notes, Substitutions and Adjuncts expanded.
  - "Gardylloo Bitter" recipe deleted (pg 154, old).
  - "Palace Bitter" recipe added.
  - "The Sun Has Left Us On Time" Stream Beer recipe has been reworked and rewritten.
  - "November's Lady Light Lager" recipe deleted (pg 160, old).
  - "Quiddity Dutch Lager" recipe deleted (pg 162, old)
  - "Oktoberbest Golden Malt Lager" recipe deleted (pg 165, old).
  - "Whoop Moffitt Vienna Lager" recipe added.
  - "Crabalocker German Pils" recipe added.
  - "Lovebite Weizenbier" recipe added.
  - "Osmisis Amoebas German Alt" recipe added.
  - "Tumultuous Porter" re-renamed back to "Goat Scrotum Ale"
  - "Borborygmous Bock" recipe reworked and renamed to "Doctor Bock"
  - "Danger Knows No Favorites Bock" recipe reworked and renamed to "Danger Knows No Favorites Dunkel"
  - "Limp Richard's Schwarzbier" recipe added.
  - "Armenian Imperial Stout" recipe added.
  - "New Moon Black Smoke Ale" recipe added.
  - "Cherries in the Snow" recipe reworked and rewritten.
  - "Who's in the Garden Grand Cru" recipe added.
  - "Daisy Mae Holiday Lager" recipe reworked and rewritten as "Daisy Mae Dortmund Lager".
  - "What the Helles Munchner" recipe added.
  - "Uckleduckfay Oatmeal Stout" recipe added.
  - ^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^ = [Great Title!]
  - "Limnian Wheat Dopplebock" recipe added.
  - "Colonel Coffin Barley Wine Ale" recipe added.
- ADVANCED HOMEBREWING FOR THE PRACTICAL HOMEBREWER
- Adjuncts Commonly Used and Available To Homebrewers
- section on "Quinoa, Tef, Buckwheat, Dinkel, Amaranth" added.
- Advanced Homebrewing and Hops
- highly welcomed section on calculating IBUs w/ table of "Hop Utilization Chart Based on Density of Boiled Wort and Boiling Time" added.
- All-Grain Recipes
- "Amaizeing Ale" renamed to "Amaizeing Pale Ale"
- "Hesitation Red Pilsener" renamed to "Hesitation Red Maerzen"
- "Propentious Stout" reworked and renamed to "Propentious Irish Stout"
- "Dream Lager" reworked and renamed to "Dream Export Lager"
- "Spider's Tongue German Weiss-Rauchbier" recipe added.
- APPENDIX 1 - Glossary
  - some words added
- APPENDIX 2 - Kegging
  - short section on Quick Draft Beer added
- APPENDIX 5 - Making Honey Mead
  - section greatly expanded which includes much more information.

- "Antipodal Mead" recipe added.
- "Chief Niwot's Mead" recipe added.
- APPENDIX 6 - "Sour Mash/Extract Beers and Belgian Lambic" added, 7 pages.

Includes recipes: "Vicarious Gueuze Lambic" and "Loysenian Cherry Kriek"

- APPENDIX 8 - Troubleshooting
  - section on Bacterial Infections, Solving the Problem written.
  - new picture of Charlie listening to his beer.
- APPENDIX 13 - Conversions and Measurements
  - mildly expanded.
- APPENDIX 14 - Bibliography of Resources
  - greatly expanded.

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Dan

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|*****|
|*****|
| Internet:   D_KRUS@unhh.unh.edu   | Daniel L. Krus |
| Compuserve: 71601,365           | Parsons Hall   |
|-----| Department of Chemistry
|
| "A good word is an easy obligation, but not | U of New Hampshire |
| to speak ill, requires only our           | Durham, New Hampshire 03824 |
| silence, which costs us nothing." Tillotson | (603) 862-2521 |
|*****|
|*****|

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Date: Thu, 17 Oct 91 19:09:57 EDT  
From: Curt Freeman <curtf@hpwart.wal.hp.com>  
**Subject: DME bricks**  
Full-Name: Curt Freeman

>From: russo@carlos.sps.mot.com (Russell L. Oertel)

>While making up a batch of India Pale Ale last night, I  
>discovered that the summer humidity had turned my DME into  
>something better suited to building a house out of rather than  
>brewing beer from. After several hours with a hammer and lots  
>of hot water, I finally managed to get it all dissolved.

I apologise for the late addition to this thread, but I've been behind in my HBD's. During a home renovation, my DME ended up rock hard and musty smelling from being stored in the basement. A few hammer blows shattered it nicely, so I placed the resulting chunks into my wort pot, added warm water and covered it. Twenty-four hours later I was happy to find the chunks had almost entirely dissolved, with the remaining pieces disappearing in the boil. There was no musty odor or taste in the resulting beer. While I wouldn't recommend this as standard brewing procedure, I wouldn't toss less-than-ideal DME either. Interestingly, the second batch I did this with sat in the pot for two days before use, and showed signs of fermenting on it's own before I turned it into wort and boiled.

- - -

Curt Freeman | INTERNET curtf@hpwala.wal.hp.com

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Date: Thu, 17 Oct 91 17:11:59 -0600  
From: Mike Zulauf <zulauf@orbit.Colorado.EDU>  
Subject: another Christmas recipe

Welcome Back HBD!

Since everyone was posting their favorite recipes before the break, I thought I might contribute one of mine. This is also in keeping with the recent requests for holiday brews. Unfortunately, it is probably too late to brew this one if you want to have it in peak form for Christmas.

#### Zulu's X-mas Lager

3.3 lb. can Munton & Fison Light Hopped Malt Syrup  
2 3/4 lb. (approx) light dry malt extract  
2 1/2 lb. light clover honey  
1 lb. crystal malt  
2 tsp. gypsum  
2 oz. Cascade hops (4.5% alpha) - 60 min  
1 oz. Cascade hops - 8 min  
1/2 oz. Cascade hops - 5 min  
1/2 oz. Cascade hops - 2 min  
2 tsp. dried ground ginger - 10 min  
2 tsp. dried ground nutmeg - 10 min  
3 tsp. dried ground cinnamon - 10 min  
grated orange peel from 4 oranges - 10 min  
1/4 tsp. Irish Moss- 10 min

3/4 cup corn sugar for priming

M. eV. German Lager liquid culture in a 1 qt. starter  
Original Gravity : 1.071  
Final Gravity : 1.018

Primary Fermentation: 50 degrees F.  
approx 12 days

Secondary Fermentation: 40 degrees F.  
approx 30 days

Lagering: 30 degrees F.  
approx 30 days

This recipe makes a golden, rather than dark, Christmas beer. With the proportions of hops and spices used, you get a complex mix of aromas, with none of them being too dominant. Other than being a lager and using various temperatures, this is a very easy brew to make. If anyone else tries it out, I'd be curious to hear the results.

Good Luck!  
- Mike

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Date: Thu, 17 Oct 1991 16:36:21 -0800

From: krweiss@ucdavis.edu

Subject: first aid tip, repitching note, recipe

I finally had my first brewing related injury, and thought I'd share the experience. I was removing my boiling priming syrup from the stove, sloshed some onto the back of my hand, dropped the whole pot and spilled more on my stomach. It's the first time I've been scalded.

Some notes on scalding -- this method of burning yourself can cover \* lots\* of surface area very quickly. Most kitchen burns are small, from things like accidentally touching a pot. You just burn your fingertips or hand. Scalds can get big. I only spilled about a pint of liquid, and I burned about a 3" x 6" area on the back of my hand, and a 5" x 7" area on my stomach. At that, I was lucky, since most of the hot liquid landed on the floor, not on me. I don't even want to imagine what I could have done with 3 gallons of boiling wort.

First aid notes: If you spill on your clothing, get the clothing out of contact with your skin as quickly as possible. Second, apply ice, as much and as fast as possible. I had ice packs on both burns within seconds of the injury. As a result, neither burn blistered. It's been five days now, and both areas are deep, dark red, but neither blistered. I kept the ice packs on for over 12 hours, straight.

For some time I've been repitching the yeast slurry from my secondary fermentor for new batches. I generally got fair results, with active fermentation in about 24 hours. This most recent batch, the beer was only in the secondary for two weeks when I bottled the beer and repitched the slurry. Usually, due to laziness I leave the beer in the secondary for 4-6 weeks. The freshness of the slurry makes a big difference. This time I had 3" of krauesen in 6 hours! So, you repitchers, sooner is better.

Finally a recipe that came out great:

7 lbs. amber liquid extract (Alexanders, I think)  
2 lbs. crystal malt, cracked  
1 lb. chocolate malt cracked  
2 oz. Hallertauer hops  
2 oz. Saaz hops  
4 oz. fresh ginger, grated  
2 TBSP. ground cinnamon  
Wyeast American Ale (Sierra Nevada ?) yeast, 1 pint starter

Steep crystal and chocolate malt in hot, but not boiling, water for about 1/2 hour. Strain out grains, sparge with hot water. Add extract, stir until dissolved. Bring to a boil and add all the Hallertauer hops, the ginger and the cinnamon. Boil 1 hour. Chill the wort, transfer to primary, and add Saaz hops. Pitch the yeast. When the fermentation slows, transfer to secondary fermentor. Prime with 3/4 cup corn sugar and bottle when fermentation appears complete.

Notes: Really nice balance of flavors. The dry-hopped Saaz blended with the ginger and cinnamon aroma really well, and the ginger flavor is perfect. The cinnamon didn't contribute much flavor, and seems to have led to a muddier beer than I usually get. Probably would have been better to use stick cinnamon instead of ground... The color is much lighter than I would have expected.

Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Thu, 17 Oct 91 19:44:05 -0400  
From: msdrl!allen@uunet.UU.NET (Eric Allen)  
Subject: first aid tip, repitching note, recipe

Date: Tue., Oct. 17, 1991  
From: allen@msdrl.com (Eric Allen)  
Subject: Bass India Pale Ale

Hey guys, any ideas?:

I have been trying to fashion a recipe to give a brew similar to Bass Ale. I am a malt extract/specialty grain brewer and do no real mashing. So far I have come up with brews that are more like Dock Street Amber or New Amsterdam Ale (both more malty than Bass). Fred Eckhardt has two descriptions of Bass India Pale Ale in his book "Essentials of Beer Style", an 1896 version and a more recent version (1975, I think). He says that Bullion, Fuggles, and Goldings are mandated and that the Brits are not above using adjuncts in their beer. Members of my homebrew club (Outlaws of Homebrew, Staten I., NY) have suggested that I use half malt extract and half brown sugar in the wort to achieve that Bass look and feel. I haven't used any adjuncts in my beer so far and don't have a feel for how they would work out. Any ideas? Recipes?

Eric Allen  
Rahway, NJ

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End of HOMEBREW Digest #743, 10/18/91  
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Date: Fri, 18 Oct 91 7:13:04 EDT  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Digby, Mead, the new CJoHB, Sour Mash lambics, s. delbruckii

Drew Lawson asks:

> How long does it take for mead to clarify? Most of what I  
and then he wonders:  
> I just want to know whether I was too impatient or just have a cloudy  
batch.

Yup, you were too impatient. It can take more than a few months for a  
mead  
to clear. How long exactly? Well, it all depends on the mead so there  
isn't a norm. When making mead its best to just forget about it after  
you  
rack it into the secondary. In a few months time (like 3 or 4) go dig it  
out of the back of the closet and see what its doing. If its not clear  
then  
forget about it for a while longer.

Mike Ligas says:

> The larger colonies would be S. delbrueckii. If you're interested I  
wrote a  
> fairly extensive article on purifying S. delbrueckii from the Wyeast  
mixed  
> culture. The article appeared in HD686, July 24, 1991, "Isolating S.  
> delbrueckii".  
Thanks Mike, you've saved me time analyzing the two yeasts. I've already  
isolated the two strains, I was just about to try and figure out which  
was which.

Jacob Galley asks:

> I have finally found a copy of The Closet of the Eminently Learned  
> Sir Kenelme Digbie Kt. Opened: [whot a long title!]  
This is a \*wonderfull\* resource for mead/metheglin/mellomel recepies.  
Its more than a few orders of magnititude better than anything currently  
in print on mead making. Of course you do need to figure out what  
Digby is talking about first...

> Has anyone out there ever heard of putting egg whites in the boil? I  
> don't see how that could have any positive effect, though I'm no  
> expert on eggs or on mead.  
hmm, I remember reading something about this. I could be completely  
wrong, but I believe the egg white had something to do with helping to  
clarify the mead.

> What on earth does the phrase "beareth an Egge" mean?  
What Digby is doing is using an egg to measure the sugar (honey) content  
of you wort. Then you have enough honey (I use 10lb/5gal) an egg will  
float on the top of your wort.

When he refers to 'summing off the top', he means you want to remove  
the majority of the wax that will form a scum on top of your wort.

> Jacob Galley, merely an undergraduate in The College  
and probably a new SCA member? It seems that only SCA members have kept  
Digby's works alive -- via the xerox printing house.

and, from a summary of the new CJoHB:

> - APPENDIX 6 - "Sour Mash/Extract Beers and Belgian Lambic" added, 7  
pages.

> Includes recipes: "Vicarious Gueuze Lambic" and "Loysenian Cherry Kriek"  
hmm, I guess I can pack up my lambic mailing list now. The brewing gods have spoken & it only takes 7 pages to cover making lambics. I can just hear J-X Guinard going into his 'abuse of the term lambic' speach right now.

Anyway, I just wanted to point out something here. Sour Mashing does not by any stretch of the imagination yield a lambic. Yah, you get an acidic beer, but its a differnt kind of acidity (the taste is significantly different) further, you still don't have the yeasts that add the distinctive flavors of a lambic. These yeast, BTW, are not even related to *S. cerevisiae* and you won't be seeing them in a Wyeast package. Finally, since I don't want to appear to be bashing too heavily on Charlie, I will be going out and getting one of these now CJoHB. I may even make one of these sour mashed pseudo lambics myself so I can demonstrate my point about sour mashing v.s. bacterial infection (the 'real' technique is to contaminate your beer with *P. cerevisiae* on purpose).

and on scalding yourself: for those of you with BruHeats, watch out for the little spiggot. I had the unpleasant experience of watching it drop out of the bucket ~2min. from the end of my boil (at about 1:00AM too!) I have no idea why it did this. All I can think of is that I hit the nut with my spoon, but even that doesn't make sense. Oh well, I'll be moving up a homemade stainless setup soon.

--Mike

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Date: Fri, 18 Oct 91 7:59:59 EDT  
From: cbema!wbt@att.att.com  
Subject: Chrishmash (hic!) Ale

Two weeks ago my brewing partners and I tried to make Phil Fleming's Christmas Ale from the recipe posted here. I got a lot of requests for the recipe, so I'll reproduce it here:

Ingredients for 5 gallons

3 1/2 pounds Munton and Fison Stout Kit  
3 1/2 pounds Munton and Fison amber dry malt extract  
3pounds Munton and Fison amber dry malt extract ] ?? Typo ??  
1/2 ounce Hallertauer hops (60 minutes)  
1/2 ounce Hallertauer hops (5 minutes)  
3/4 pound honey  
53-inch cinnamon sticks  
2teaspoons allspice  
1teaspoon cloves  
6ounces ginger root  
6rinds from medium size oranges (scrape the white insides of the rind away)  
Wyeast No. 1007 German ale liquid yeast  
7ounces corn sugar for priming

\*O.G.: 1.069  
\*T.G.: 1.030  
\*Primary fermentation: 14 days @ 61 degrees F.  
\*Age when judged: six months

#### BREWER'S SPECIFICS

Simmer spices and honey (45 minutes). Boil malt and hops (50 minutes). Add finishing hops and boil (5 minutes). Cool, strain and pitch yeast. [Note: It's not made clear, but the honey/spice mix is added to the wort just before cooling, they're not boiled together.]

- - - -

Many will recall the debate over whether that second addition (3 pounds) of DME is actually needed or is a typo. When we brewed two weeks ago, we assumed the latter and left it out; this produced an O.G. of 1.049. Someone else wrote to the digest at that time that they'd just brewed this recipe and had got an O.G. of 1.050.

On the weak justification that "it's not fair to judge the recipe without making it right," (but in fact because we just wanted more beer) we decided to try again with the extra 3 lbs. Actually, we only used 6 lbs total of the amber DME because I was too lazy to open a third (3-lb) bag of extract for that last half pound. Inexplicably, though, we arrived at an O.G. of 1.088 (estimated; our hydrometer scale stops at 1.080).

Sense any not make this me to does. In our first brew we had 3.3 + 3.5 + .75 lbs or about 7.5 pounds of fermentables; OG 1.049 means we were getting about 6.5 s.g. points per pound. It doesn't make sense that adding an additional 2.5 lbs would add nearly 40 more s.g. points.

My belief is that there was something wrong with our gravity measurement. We certainly rechecked it many times, and we took the reading after the cooled wort was racked into a carboy and agitated (so it should be well mixed, and if not, the denser liquid should have sunk to the bottom of the carboy; our gravity sample came from the top). There were certainly a lot of unsedimented particles in the wort, but I can't rationalize how they could increase the gravity that much (and they were present when we brewed our first batch to o.g. 1.049, as well).

At this point, I'm accusing my brewing partner of having dense water. 8- )  
I stand by my earlier recommendation that the second, 3-lb entry is needed.

And if nothing else, at least we can offer our Christmas brew in both Regular and High-Test!

-----  
Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Fri, 18 Oct 91 08:33:43 -0400  
From: rodin@ftp.com (Jonathan A. Rodin)  
Subject: cara pils

Recently, I saw a recipe I wanted to try which called for cara pils. My local homebrew store didn't have cara pils on the shelves nor in the catalog. (I meant to ask and forgot.) Neither Papazian nor Miller make any mention of cara pils. So, what is cara pils? Is it a malt that also goes by some other name? What does it add to the brew?

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Jon Rodin FTP Software, Inc. voice: (617) 224-6261  
rodin@ftp.com 26 Princess Street fax: (617) 245-7943  
Wakefield, MA 01880

I met a Puppy as I went walking; We got talking, Puppy and I.  
"Where are you going this fine nice day?" (I said to the Puppy as he  
went by).  
"Up in the hills to roll and play." "I'll come with you, Puppy," said I.  
A. A. Milne

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Date: Friday, 18 Oct 1991 08:52:12 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Oxidizing Wort

>From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>

>Sometime last week, before we were interrupted, Ifor Williams  
><ifor@computer-science.manchester.ac.uk> posed a question that  
>caught my interest:

>>This leads to my question - if the wort oxidises so easily,  
>>does it not oxidise during a long open boil? If not, why not?  
>>If so, is the oxidation not much more significant that can be  
>>expected during the other brewing stages?

>Hmmm... Yeah, what? Certainly, hot wort is exposed to oxygen  
>during a long, open boil. We're told that these are all the  
>criteria (hot wort + O<sub>2</sub>) that cause oxidation, with all its  
>consequences. (Can't remember what they are, but I remember  
>being told to avoid it.) So what gives?

OK, to further muddy the waters, we know that boiling water  
"drives out" all the dissolved O<sub>2</sub>, so we need to be increasingly  
vigilant about aerating when using pre-boiled water.

So, does a long, open boil continually add and then "drive out"  
O<sub>2</sub>? Or does something else happen instead?

What about the "caramelization" that happens to boiled wort? Is  
that all due to heat or at least partially due to the presence of  
O<sub>2</sub>?

John "Another in the long line of people with questions but  
no answers to contribute" DeCarlo

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Fri, 18 Oct 91 08:53:10 -0400  
From: m22457@mwunix.mitre.org (Peter Kester)  
**Subject: Re: anybody want a carboy?**  
Full-Name: Peter Kester

I could definitely use a glass carboy so let me know the details. I have friends in central/northern jersey that could act as courier to avoid shipping. I will myself be heading up to my parent's in north Jersey for Thanksgiving.

Thanks.  
Pete

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+-----+  
Peter J. Kester | /  
INTERNET: pkester@mitre.org | /  
M22457@mwvm.mitre.org +-----+  
BITNET:pkester@mitre | /  
VOICE: (703) 883-5623 [Work] |+  
| /
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Date: Mon, 14 Oct 1991 13:32:01 EDT  
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>  
Subject: Re: Father Barleywine's yeast reuse trick -- first attempt

I've been using the same yeast (Wyeast German Ale) from one original packet for the past fourteen batches. At first I would just save some slurry in a bottle and use it to pitch the next batch. Starting last spring when Father Barleywine posted his articles about pitching directly onto the yeast cake and not worrying so much about sanitation, I have pitched repeatedly (8 times) by dumping new wort onto the yeast cake in the same 7 gallon carboy.

I siphon the beer off the cake and bottle it. I leave the carboy and the yeast cake in the fermentation fridge at 55 degrees. The next time I brew, I just drain the clear cool filtered wort directly into the carboy.

I use a half-teaspoon of Irish moss in the last 15 minutes of the boil to encourage a good break, and I filter the cool wort through a fine-mesh nylon straining bag to eliminate trub. The yeast cake has gotten kinda big (about 2 inches deep), but there's still enough headroom for a fairly vigorous fermentation.

Last spring I also stopped using bleach. I don't sanitize anything. Ordinary kitchen cleanliness standards (get the big chunks off!) have been sufficient for me. I don't keep my beer around for more than a few months though -- I don't know if it would keep for a year or more.

-- Marc Rouleau

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Date: Thu, 17 Oct 1991 09:01:02 EDT  
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>  
Subject: Re: Yeast and Spec. Grav's.

>From the Wyeast spec sheet on German Ale yeast:  
> ferments well down to 55 deg. F (12 deg. C). [...] Optimum  
fermentation  
> temperature: 62 deg. F (17 deg. C).

I've been assuming that the lowest temperature at which a yeast strain can operate is the best one to use. Most beer-spoiling bacteria and wild yeast aren't happy at 55 degrees, right? I wonder how Wyeast defines "optimum". Perhaps it's the highest temperature at which yeast can operate without producing undesirable byproducts?

Should I ferment at 62 or 55?

-- Marc Rouleau

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Date: Fri, 18 Oct 91 09:11:16 -0400  
From: Timothy Mavor <tmavor@pandora.cms.udel.edu>  
Subject: Recipes

My jitteriness has now subsided, thanks to HBD being back on line!

Concerning recipes that are posted here.....

I certainly encourage people to post recipes, as I am always willing to experiment with a different style or the addition of certain spices and whatnot, but I noticed that many do not include what size the batch is making. Is it 5 gallons, or 6, or 10? This may seem unimportant to some, since they may realize by inspection of the recipe and the amount of malt, etc. and the SG that it is X gallons. But us beginners (only 11 batches made to date) need most everything explained out in black and white, and a noting of the batch size would certainly help me out. I don't want this to sound like a flame, it's just that when I'm making homebrew, I don't want to worry! ;^)

-----  
Tim Mavor | "If a cow explodes in my office, but  
College of Marine Studies | there is no one there to hear it,  
Univ. of Delaware | does it make a sound?"  
Newark, DE 19716 |  
tmavor@pandora.cms.udel.edu | "That is udderly ridiculous!" -----  
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Date: Fri, 18 Oct 91 09:17 EDT  
From: MICHAEL DORFMAN <MDORFMAN@hamp.hampshire.edu>  
Subject: "Beareth an Egge"

Re: the Mead recipe that "Beareth an Egge"

"Beareth an Egge" means precisely that-- that it will bear the weight of an egg, floating on top, rather than sinking. I believe your recipe said that it should bear an egg "so that the breadth of a groat is out of the water." So there you go. That wasn't hard, was it?

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Date: Fri, 18 Oct 91 8:23:05 CDT  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: Request for info...

Hello folks! Well I've managed to be appointed/volenteered to do a couple talks for our local homebrew club! So I'm collecting information on

1) Saaz hops - Where are they grown? Distinguishing characteristics. Alpha content. Classic beers it is found in. That sort of info.

2) Strong Beers - such as Bock, Double Bock, Eisenbock, etc. What are some classic kinds. Characteristics. Starting gravity. Final gravity. Alcohol content. etc...

Maybe you could point me in the direction to find some of this info?

BTW, I do have M.J.s "New World Guide to Beer". Any place else?

Thanks for any help!

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
Bitnet: dbeedle@ilstu.bitnet Normal, IL 61761

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Date: Fri, 18 Oct 91 09:58:20 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Raspberry mead

I had the most wonderful raspberry mead last night at the Ann Arbor Brewer's Guild meeting. It reminded me of those wonderful eau-de-vies you can get in France, but without the high alcohol bite. The raspberry flavor was ethereal and fresh. I asked the brewer how he did it. This, roughly, is his recipe (I apologize in advance for any errors and omissions):

As the raspberries become ripe, pick them and freeze them on trays (he implied he picked them several times a day to get peak ripeness). Once frozen, they can be scraped off the trays into a large plastic container (and kept frozen). Once you have enough raspberries (10lbs in this case), dump them into your fermenter and sanitize with sulfite for 24 hrs. (I assume this means that you add the sulfite, cover and let sit for 24 hours. Not having used sulfite as a sanitizing agent, I'm not sure.)

Boil up the honey and water (I think he used 17 lbs in that batch, for 5 gallons of mead), cool, pour over the raspberries, and pitch (not sure of the yeast). Age at least 6 months. He started this batch in June, and it was (quite) drinkable last night. It should continue to get better at least until Christmas.

Next berry season, I may have to try this.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date: Fri, 18 Oct 91 10:08:40 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: old terminology

Here's my guess:

Egg whites are used as a clarifying medium. They help precipitate proteins that will cause cloudiness.

A groat is a grain (usually of oats).

I believe that "beareth an Egg" means that you should put a whole egg into the wort (is it still wort if it's mead?) and see if it floats. At least the thickness of a groat (oat grain) should be sticking out above the surface (about 1/16 inch?). This would correspond to a particular specific gravity. The density (specific gravity) of an egg changes as it ages, thus the requirement for a freshly laid egg.

You may already know this, and it doesn't help, anyway, but "Sack" typically means sherry.

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Date: Fri, 18 Oct 1991 10:23 EDT  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Egges and such...

Recently, in regard to an old (mead?) recipe, someone queried:

>Has anyone out there ever heard of putting egg whites in the boil? I  
>don't see how that could have any positive effect, though I'm no  
>expert on eggs or on mead. (In another recipe, Sir Digby requires that  
>the egg be "freshly laid.")

>

>What on earth does the phrase "beareth an Egge" mean? Most of his mead  
>and metheglin recipes bear eggs near the end of the boil. Is this an  
>especially mucky portion of the scum? Is it the remains of the egg  
whites?

>What does the thickness of the "Egge" have to do with anything, if  
>you've been scumming off the top all the while? (My Webster's says  
>that a groat is an old coin worth four pennies.)

I don't know the answers for sure but I'm willing to take a couple  
of guesses:

I think I have read of egg whites, or purified albumin which is  
pretty much the same thing, being used as a clarifying agent by some  
commercial breweries. Basically, albumins are pretty big pretty inert  
proteins that coagulate when you boil them. That's why boiled eggs turn  
white, the protein has coagulated and come out of solution. When you  
boil

your wort, proteins in the wort will denature, but will not necessarily  
coagulate (clump together), since they are present in pretty low  
concentration, and are therefore not very likely to glom onto one  
another.

By throwing in a lot of albumin you increase the amount of protein, and  
when

the albumin coagulates all the wort proteins coagulate along with it.

The (relatively) big blobs of coagulated protein will settle out,  
clearing the wort. Eggs also contain some proteases which break down  
albumin

over time into smaller polypeptides. That's why the white of a fresh egg  
will be very viscous, but an older one will be more watery. Since larger  
proteins coagulate better, you want your albumins as in tact as possible.

I

think that explains Sir Digby's preference for fresh laid eggs.

As for "Beareth an Egge" I would bet that an egge is an egg (not  
too consistent in their spelling, these colonial types), and that it  
means

that the S.G. of the wort is high enough that an egg will be "borne", i.  
e.

will float. I don't know the density of an egg, but it is greater than  
water (I seem to remember from the few times I have boiled eggs that they  
sat on the bottom of the pan), and as you boil the solution will become  
more dense due to the evaporation of water, and at some point an egg  
added

to the boil will float. In short, behold the egg: the first hydrometer!

Dave Rose  
CHOLM@HUBIO2.HARVARD.EDU

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Date: Fri, 18 Oct 91 07:11:05 -0500  
From: jmellby@iluvatar.dseg.ti.com  
Subject: Re: Homebrew Digest #741 (October 09, 1991)

Rob,

I haven't gotten a Homebrew Digest since October 9th. Have I been inadvertently dropped off the list? If so, I would appreciate it if you would put me back.

I believe that on the weekend of Oct 6-9 there were some problems with out domain naming machine, which might have caused you to have problems sending here.

Thanks,

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Date: Fri, 18 Oct 91 09:54:12 CDT  
From: Fritz Keinert <keinert@iastate.edu>  
Subject: Re: Eggs in Mead

In HD 743, Jacob Galley asks about some weird instructions in an old recipe for mead:

> ...  
> ... The rule of it's being boiled enough is, when it yieldeth  
> no more scum, and beareth an Egge, so that the breadth of a groat is  
> out of the water.  
> ...  
> What on earth does the phrase "beareth an Egge" mean? Most of his mead  
> and metheglin recipes bear eggs near the end of the boil.

This is just a wild guess, but it sounds to me like he is using an egg as a primitive hydrometer, to measure starting gravity. If the egg sticks out a certain distance (whatever a "groat" is), the gravity is right.

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Fritz Keinert     phone: (515) 294-5128  
Department of Mathematics   fax: (515) 294-5454  
Iowa State University e-mail: keinert@iastate.edu  
Ames, IA 50011

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Date: Fri, 18 Oct 91 08:00:58 PDT  
From: Larry McDonough <larrym%rondo@rand.org>  
Subject: Re: Homebrew Digest #743 (October 18, 1991)

This is to verify that I am receiving the hb-digest  
successfully.

larrym@rand.org

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Date: Fri, 18 Oct 91 10:27:32 CDT  
From: kncarp@nicsn1.monsanto.com (Kevin N. Carpenter)  
Subject: Boston Pubs..

I'm off to Boston/Littleton and will have a Saturday to kill. Which pubs  
are  
recommended? Sorry for the noise... E-mail responses will minimize it.  
..

Kevin Carpenter  
kncarp@nicsn1.monsanto.com

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Date: Fri, 18 Oct 91 10:58:08 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: beareth an egge..., oxidising boiling wort

Digby is using the egg as a hydrometer,

The rule of it's being boiled enough is, when it yieldeth no more scum, and beareth (holds up, floats) an (whole) Egge, so that the breadth of a goath (an area the size of a goath) is out of the water.

if the liquor were not boiled enough the egge would float lower and expose less area above the water.

The trick now is finding out how big a goath was in 1669. And finding a fresh-laid egge. Or finding someone who has already done these things \*and\* taken a hydrometer reading.

It seems to me that though the wort is open to the air and it is hot, you'll find that the atmosphere just at the surface of the wort is relatively low in O2 and relatively high in H2O (probaply a minor consideration). More importantly note also that the surface-area:volume ratio is low, especially compared to when you pour the stuff. For example, consider a pot filled with burning gasoline, the size of the flame is largely dependent on the amount of gasoline exposed to the air, now consider pouring the burning gasoline into another container (DON'T \*DO\* IT!), the flames will reach far above your unfortunate hand because you have increased the surface area \*tremendously\*. Yes, you are getting some oxidation of your wort during the boil, but not much. Perhaps we should be maintaining a blanket of inert gas on top of our kettles :-)

Carl West

When I stop learning, bury me.

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Date: Fri, 18 Oct 1991 8:39:44 PDT  
From: BREIN@dsfvax.jpl.nasa.gov  
Subject: Bearing eggs...

Jacob Galley writes:

>What on earth does the phrase "beareth an Egge" mean? Most of his mead  
>and metheglin recipes bear eggs near the end of the boil. Is this an  
>especially mucky portion of the scum? Is it the remains of the egg  
whites?

>What does the thickness of the "Egge" have to do with anything, if  
>you've been scumming off the top all the while? (My Webster's says  
>that a groat is an old coin worth four pennies.)

>I hope somebody reading this can help me out!

Dear Jacob:

In my opinion 'beareth an Egge, so that the breadth of a groat is  
out of the water' means will a \*whole\* egg float in the liquor so that it  
protrudes to the diameter of a groat coin. Your knight was not making  
himself  
clear.

As hydrometers were not available to Sir Kenelme Digbie a floating egg  
would  
have provided an approximate reading. Are there any numismatic  
hydrologists who  
would care to convert to a hydrometer reading a floating egg protruding  
to the  
diameter of a groat coin?

As for the egg being freshly laid, this was probably to avoid using a  
rotten  
egg.

Barry Rein  
BREIN@gpvax.jpl.nasa.gov

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Date: Fri, 18 Oct 91 11:55:43 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Advertising & HBD

>I was disturbed to hear from a fellow HBD/r.c.b subscriber yesterday  
>that he was reluctant to post an announcement of an upcoming homebrew  
>competition because of the recent flap about advertising on the net.

No one should ever be reluctant to make an announcement of a Homebrew competition here on the HBD. Part of the HBDS purpose has always been to provide a forum for such an announcement. I would not call passing along info & details of competitions an "advertisement", but an "announcement" as the nature of the information is pretty different.

When it comes to club events, tastings, announcements and events I think things are pretty clear. The grey area approaches when it comes to products. Sure it is nice to know about products, but I don't think anyone wants the HBD to become the e-mail equivalent of the home shopping channel. While concise announcements of the availability of new products with pointers on where to get more info (e-mail, snail mail or phone) for those interested are perhaps acceptable, full fledged ads such as that we have recently seen here definitely step beyond the implicit boundaries of good taste we have seen here in the past.

I would propose that any future announcements of commercial products be limited to a brief (1 or 2 line) description of the product and inclusion of a followup address for more info.

I would suggest that for competitions, tastings, club meetings and other events such information as necessary to inform the HBD members of the event be provided within the boundaries of conciseness and good taste.

Well there my \$0.02

- Jay (I've posted many a competition & event announcement here with no problem in the past) Hersh

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Hopfen und Malz, Gott erhalts  
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Date: Fri, 18 Oct 91 11:41:08 EDT  
From: dcb@sunsrvr2.cci.com (Douglas Brainard)  
Subject: Eggs and Mead

Jacob Galley asks two questions about the use of eggs in making mead.

The practice of adding egg whites to a mead was apparently an attempt to clarify the mead. I'll admit that I have not tried this particular variation yet, and can't say if the eggs work in the same manner as would more modern additives.

As to the matter of bearing an egg, think of it as a primitive hydrometer - which is exactly what it is. At the proper specific gravity, the egg should float in the mead, with a part of the egg exposed - about equal in width to a groat coin. I have never seen a reference to an egg used this way for a beer or ale - I suspect that the gravity is not sufficiently high enough to bear an egg at all. I'm planning to do an article on eggs in brewing for a newsletter I put out (next issue in January). I'll post the article here as well.

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Date: 18 Oct 91 09:14:04  
From: Rad Equipment <Rad\_Equipment@rad-mac1.ucsf.EDU>  
Subject: RE- New Brewer suggested re

Subject: RE: New Brewer suggested reading (J.\_ Time:8:24 AMDate:10/18/  
91  
JF> To Darryl: We'll have to wrassle about recommending  
JF> Dave Miller's book. I think it's absolutely the wrong  
JF> book for a beginning brewer...

I read Miller, then Papazian prior to my first batch (Miller had just  
been  
released, and I found it in a "regular" bookstore before I found a local  
brew  
shop and Papazian). While not very encouraging to the fledgling extract  
brewer, I think Miller gave me a much better sense of the role of  
sanitation

and the actual brewing process (starch conversion, fermentation,  
"breaks", etc)  
that has stuck with me. He comes to his subject with a very serious  
attitude.

I must say that I was a bit relieved when I found Charlie and his "Relax"  
attitude. He is far more "readable" and certainly makes homebrewing  
sound more

attractive to the novice. However, I think some folks come away from his  
book

a bit too relaxed. Brewing good consistent beer is not a casual thing.  
It

requires a lot of scrubbing and attention to the small details. If that  
attitude can be instilled in novices from the start, more of them will go  
on to

become advanced brewers. To folks who are serious about getting started I  
always suggest reading both of these books and brewing a batch with an  
established brewer, first. I include a caveat that none of our  
homebrewing

Gurus are 100% correct and that experience is the best teacher (a nod to  
Mr.

Richman). To those who just want to "try" it for the sake of saying that  
they

have brewed their own beer, I say "Go see Steve Norris at the Home Brew  
Co.

He'll set you up with a kit and guide you through a batch."

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Fri, 18 Oct 91 11:29:08 EDT  
From: jbankert@mailbox.syr.edu (John Bankert)  
Subject: YABPQ

I'm going to be in NYC, Manhattan specifically, next Wed. Anybody know  
of a  
place where I could find a good beer?

thanks in advance

john bankert  
jbankert@rodan.acs.syr.edu

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Date: Fri, 18 Oct 91 10:53:17 MDT  
From: bill@baku.eece.unm.edu  
Subject: Re: Wyeast 1007

Dave Rose <CHOLM@HUBIO2.HARVARD.EDU> writes....

> Hi. I wanted to alert HBD readers to a possible problem with packets  
>of Wyeast 1007 (German Ale) code dated August 14, 1991.

I had a problem with a packet of 1007 dated October 3, 1991. I popped  
the  
packet and it puffed up within 12 hours. The next morning (about an  
hour before I was going to brew) the packet exploded!! I heard this was  
a problem about a year ago, but I thought it was solved. So, I went out  
and bought another packet of 1007 (same date) and just made my starter  
at 12 hours after popping. Its fermenting even as we speak. I thought  
this was a packaging problem, I didn't even consider a bacterial  
infection.

-Bill

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Bill Horne      | email: bill@geronimo.eece.unm.edu
Dept. of Electical and Computer Engineering |
University of New Mexico| Phone: (505) 277-0805
Albuquerque, NM 87131 USA | Office: EECE 224D
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Date: Fri, 18 Oct 91 09:25:43 -0700  
From: cckweiss@pollux.ucdavis.edu  
Subject: oxidation vs. oxygenation

>This leads to my question - if the wort oxidises so easily, does it  
>not oxidise during a long open boil? If not, why not? If so, is the  
>oxidation not much more significant that can be expected during the  
>other brewing stages?

>What am I missing?

Boiling tends to drive off all dissolved gases, including oxygen. I think  
this  
is due to the vapor pressure in the boil being greater than ambient air  
pressure. Colder liquids hold more dissolved gases -- that's why warm  
beers fizz more than cold beers.

The oxidation issue is also a function of temperature. At high  
temperature  
the stuff in the wort that is subject to oxidation is highly reactive,  
and  
combines with oxygen easily to form nasty tasting compounds. When cold,  
the stuff is not as reactive. If you don't believe that temperature can  
affect  
the rate of oxidation, just fill your room with crumpled newspapers and  
raise the temperature to around 450 degrees F... ;-)

What you want for optimal yeast growth is a large amount of available  
dissolved oxygen in the wort, not a large amount of oxygen that has been  
used up in chemical reactions with components of the wort. That's why you  
chill the wort first (reducing reactivity and increasing capacity to hold  
dissolved O<sub>2</sub>) and then aerate.

Ken Weiss  
krweiss@ucdavis.edu

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Date: Fri, 18 Oct 91 10:39:14 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Oxidation During the Boil

>>This leads to my question - if the wort oxidises so easily, does it  
>>not oxidise during a long open boil? If not, why not? If so, is the  
>>oxidation not much more significant that can be expected during the  
>>other brewing stages?

>>What am I missing?

>Hmmm... Yeah, what? Certainly, hot wort is exposed to oxygen during a  
>long, open boil. We're told that these are all the criteria (hot wort +  
>O2)  
>that cause oxidation, with all its consequences. (Can't remember what  
>they  
>are, but I remember being told to avoid it.) So what gives? Is this  
>another (God help us) "momily"?

Well, \*my\* mom told me that boiling drives the oxygen out of wort.  
So even though there is oxygen in the air surrounding the wort,  
gasses are being expelled from the boiling liquid, not dissolved  
into it. Consequently, oxidation doesn't occur.

Mom Knows Best,  
CR

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Date: Fri, 18 Oct 91 12:43 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: My favorite porter

You know, I was thinking about my favorite recipe, and I think I've got it.  
But I should add that it's been my favorite for a relatively short time (just had my first bottle about a week ago.) It seems like my favorite recipe changes frequently, almost as often as I brew. ;-)

Well, as CP says, enough shuck and jive, on with the recipe.

#### Rainy Day Porter

##### Ingredients:

2 lb Alexander extract syrup (pale)  
4 lb Yellow Dog extract syrup (amber)  
1 1/4 lb Brown Sugar

|                         |  |                    |
|-------------------------|--|--------------------|
| 1/2 lb. Black Patent    |  |                    |
| 1/4 lb. Roasted Barley  |  | Steeped at ~ 65 oC |
| 1/2 lb. Crystal (60 oL) |  | for ~ 40 minutes   |
| 1/2 lb. Crystal (40 oL) |  | before boil        |
| 1/4 lb. Chocolate Malt  |  |                    |

22 AAU (2 oz Nugget); 60 minutes boil  
3 oz Fresh Grated Ginger; 10 minutes boil  
1 oz Cascade; Steeped after boil for ~ 10 minutes

Ale yeast (see below)  
3/4 cup corn Sugar (priming)

OG: 1.057  
FG: 1.016

Details: 2 gallon, 60 minute boil. After waiting for the steep, I used my newly constructed wort chiller to cool the 2 gallons down to around 35 oC. Racked off trub, added water to 5.3 gallons. Pitched yeast. Bottled after 3 weeks.

I used two types of yeast pitched simultaneously for this brew. One was 5 g. (rehydrated) Doric Ale yeast, and the other was a "large" sample taken from a previous (cherry ale) brew a few weeks earlier, originally Whitbred Ale yeast. [As a side note, it is interesting to note that this cherry ale is a prominent former favorite brew. ;-] Fermentation started pretty quickly, if I remember right, about 6 - 12 hours.

This recipe started with one of CP's recipes from TCJoHB, what-the-hell-was-it-called. Obviously, this is a very heavy ale, almost like a stout. I'd liken the flavor to Sierra Nevada's porter, but heavier, a little sweeter,



and with (delicious) ginger. After about 3 weeks in the bottle, it was, uh, WOW!!! Delicious!! What a combination of flavors! I'd say that this is the exactly correct amount of ginger for such a dark, heavy ale (for my taste). I've had (lighter) ales with too much ginger, but this was just right.

Cheers,  
Chuck

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Date: Fri, 18 Oct 91 15:05:24 EDT  
From: Curt Freeman <curtf@hpwart.wal.hp.com>  
**Subject: M&F Stout kit**  
Full-Name: Curt Freeman

I, like others couldn't resist Kinney Baughman's reviews of the Christmas Ale recipe, so I bought the supplies. The Munton & Fison Stout kit comes with a small ~4" long plastic tube of miniscule diameter. What is this supposed to be for? A siphon tube for Barbie and Ken? Snorting M&F yeast?

As others were praising SA Octoberfest, Tom Maszerowski-tcm@moscom.com writes..

> About Sam Adams Octoberfest... I bought it this weekend and I was  
> disappointed. Compared to some other fest beers I thought it was thin  
and  
> lacked sufficient malt character. It seemed to me to be an attempt to  
> appeal to the BudMiller drinker and not an emulation of a particular  
style.

My thoughts exactly, if not my words. Not a bad beer, but I feel SA Ales are more worth my \$'s.

- - -

Curt Freeman | INTERNET curtf@hpwala.wal.hp.com

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Date: Fri, 18 Oct 1991 10:59 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Cleaning buckets & safety

>Karl Desch asks the question  
>Does anyone know a good way to sanitize plastic fermenters?

I would suggest filing the bucket with gasoline and light it! If you are going to invest your personal time in brewing you should invest a little money in a glass carboy. I know some of you will say you have been fermenting for years in a plastic bucket and all your beers are GREAT. I would ask you how many awards have you won with your beers? That's not to say you aren't brewing good beer if you aren't winning contests, I am saying that competitions are a good way of getting unbiased comments on your brewing efforts. Plastic buckets are good for first brews, but the critters will eventually take up residence in the plastic and their effects will dominate your best efforts. These effects are most noticeable in lighter flavored beers. So if you always brew Imperial Stouts these effects can be masked depending on your luck and the phase of the moon.

In regard to Ken Weiss's comment on brewing safety I would add that I see a lot of brewers with jury rigged stands for supporting 15 gal kegs used for kettles. Think about Ken's experience magnified 1000 times. California brewers should also think about the possibility of experiencing an earthquake while brewing! I don't think the safety aspects of brewing are emphasized enough!

Bob Jones

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Date: Fri, 18 Oct 91 13:36:24 -0600  
From: burghart@stout.atd.ucar.EDU  
Subject: Re: Sir Digby's mead

Jacob Galley (gal2@midway.uchicago.edu) quotes from Sir Digby on the making of mead:

> and if you will clarifie the Liquor with a few beaten whites  
> of Eggs, it will be the clearer. The rule of it's being boiled  
> enough is, when it yieldeth no more scum, and beareth an Egge,  
> so that the breadth of a goate is out of the water.

Just a guess here, but it seems to me that the two egg procedures involved here are separate. First, the use of beaten egg whites to help clarify the boil. I would guess that "floaters" in the boil would stick to the egg froth, making them easier to remove, hence a clearer Liquor. The second procedure sounds like it involves a whole egg, in the shell, and that the idea is to provide a gravity measurement. When the Liquor "beareth an Egge, so that the breadth of a goate is out of the water", you've boiled down to the correct specific gravity. Any biologist/historians out there who could find the density of an egg and the thickness of a goate and figure out what that gravity would be?

Chris Burghart  
burghart@ncar.ucar.edu  
National Center for Atmospheric Research

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Date: Fri, 18 Oct 91 15:53:04 EDT  
From: tighe@inmet.camb.inmet.com (Michael Tighe)  
Subject: Kenhelme Digbie's "Eggs"

The egg was used as a primitive hydrometer (hygrometer?) - i.e. a way to tell what the specific gravity of the liquid is.... Most of Digby's recipies use the floating egg as a way of determining when enough of the water has been boiled off. You can achieve the same result by adding more honey (obviously).

I believe Digbie boiled for longer times and used egg-whites to clarify his mead - remember that he is probably using "raw honey", which still has bits of wax and bee-parts floating in it. Most of the "scum which riseth" is probably pollen and wax. If you don't skim it it leaves a cloudier drink and often leaves a dull taste/covering on the tongue.

Try the "weak-honey-drink" (p 147?) which has 9 parts water to one part honey and uses ginger root and the peel of a (lemon/lime?). Its my favorite.

Michael Tighe  
Intermetrics Microsystems Software Inc.  
Cambridge, MA 02138 (USA)  
email: tighe@inmet.inmet.com

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Date: Fri, 18 Oct 91 13:49:32 PDT  
From: ssi!ssiwest!resii@uunet.UU.NET (Rob Strout)  
Subject: Extract Analysis: which issue?

Can someone point me to the HBD issue number that contained the analysis of malt extracts?

--Resii

~~~~~

resii (aka, Robert E. Strout II)
Supercomputer Systems, Inc. uunet!ssi!resii
2021 Las Positas Ct, Suite 101, Livermore, CA 94550 (415) 373-8000
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Date: Fri, 18 Oct 91 13:50:20 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Where There's Smoke....

Hey All,

Last night I was involved in a tasting that was really great, so I thought I'd share the experience.

We had a good group assembled. There was one professional brewer, two excellent homebrewers (both national award winners), a reporter from the Oakland Tribune, one from the NY Times, and two from the Celebrator Beer News.

The theme was smoked beer. We had assembled all of the commercially produced smoked beers known to the group. They came from the Rogue Brewing Co., the Alaska Brewing Co., the Vermont Pub & Brewery, the Otter Creek Brewing Co., and the sole import, Rauchbier from Bamberg Germany. In addition, we had two smoked homebrews. There were four porters, an ale, a bock, and a lager.

My overall impressions were that all of these beers were good (with the possible exception of the Rauchbier). The smokey flavor adds a richness and complexity not present in other types of beer. Its bite complements the sweetness of the malt well. Some of the beers had no noticeable hop component, but if malt, hops and smoke were all present, the balance and interplay between the three flavors was intriguing.

The Rogue was generally favored over the others. It had a woody flavor that the others lacked. The homebrewed bock had the elements of a high octane beer that fit well with smokiness. The Otter Creek didn't compare too favorably, but in all fairness it had been Fed-Ex'd in earlier that day and needed time to rest. Most agreed that the Rauchbier was overdone, and tasted like carbonated liquid smoke. All of the American beers were much more refined, which I found surprising given our penchant for excess.

Most of these beers are pretty hard to get, but if you do get the chance, check 'em out.

Cheers,  
CR

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Date: Fri, 18 Oct 91 09:36:43 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Apricot, Spruce, Oxygen

To Michael Bass:

I've just brewed an apricot-ginger ale for my Christmas brew. This recipe calls for leaving the apricots in the brew during primary fermentation, as you suggest. That's the point I'm at now, so I'll have to let you know later how it turns out. BTW, I used a couple of pounds of canned apricots (with no preservatives) and smashed them with a potato masher. I also added them after the boil as you did.

To James Smith:

I'd bottle the stuff. If the gravity is still 1.016 after a week then it's done. I don't have any info on Cooper's yeast. As far as avoiding a plugged blowoff hose, it sounds like you filtered the wort on its way into the primary. That's all I do and I haven't had a problem. I ferment in a seven gallon carboy, though, so there is a lot more head space (I've never gotten any blowout). As far as economy homebrew, the upfront cost of all-grain brewing is higher, but each batch is much cheaper. I'd brew several extract batches first. There a loads of recipes in Papazian's book, Miller's book, and even Reese's book. Good Luck!

To Chuck Coronella:

It's my understanding that it is desirable to aerate the wort, not the beer. This because the yeast needs oxygen in the reproduction stage. After that, the yeast drives off oxygen as it ferments the sugars. I don't know the details of oxidized beer, but it ain't good. I try to aerate while I pour the wort into the primary, then siphon quietly any time after that. Flames and real information are invited on this one. 8\*)

Norm

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Date: Fri, 18 Oct 91 13:54:58 pdt  
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>  
Subject: Orange County Brewclubs?

Does anybody know of any homebrew clubs in the Orange County, CA area?

Brian Davis  
brian%mbf.uucp@ics.uci.edu

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Date: Sat, 19 Oct 91 09:27:06 PDT  
From: Donald Oconnor <oconnor@chemistry.UCSC.EDU>  
Subject: xmas lager

In HD 743 Mike Zulauf presented a Xmas lager recipe without much comment apparently out of humility. It is worth note that Mike's Xmas lager came within an eyelash of being the Best of Show beer at the 1991 AHA national competition. It did win in the Specialty Beer category. The details of the judging in the Best of Show and how close this beer came to winning are described in the latest issue of Zymurgy.

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Date: 19 Oct 91 21:03:00 EDT  
From: "STUART D LUMAN" <luman@vax001.kenyon.edu>  
Subject: article

I am new to the Homebrew list, and I'd like to know if it is possible to take a jug of normal Apple cider and by adding (Perhaps a certain special type of) yeast and waiting a certain amount of time, creating fermented cider?  
Thank  
You.

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End of HOMEBREW Digest #744, 10/21/91  
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Date: Fri, 18 Oct 91 15:52:41 PDT  
From: chad@mpl.UCS.D.EDU (Chad Epifanio)  
Subject: Christmas ale & general observations

Hello. Good to see the HBD again.

Someone asked for Christmas beer recipes a while back. Here is a funky beer I made:

10 lb Klages pale malt ] mashed at 158F for 1.5 hrs  
0.5 lb amber crystal malt]  
2 oz Cascade(4.9%) 10 HBU  
3 lbs plums, depitted & sliced  
7 oranges; flesh sliced, and peels diced(didn't remove pith)  
2 lemons; flesh sliced, and peels diced(didn't remove pith)  
1 T gnd nutmeg  
3 t whole cloves  
5 2"-sticks cinammon  
0.5 cp fresh grated ginger root  
William's English Brewery Ale yeast(from 12oz starter)  
NOTE: forgot Irish Moss

There was too much particulate(orange pits, plum halves, etc) to get an original SG, so I didn't even bother with a FG.

Boiled hops for 1 hr. Added fruit and spices during final 10min of boil. Cooled to 80F in half-hour and pitched. Racked after 5 days, and noted rocky head from fruit pulp. Added 2T dissolved gelatin after 12 days. Bottled after 15 days.

It tastes a bit tart, but the hops is a good balance for the sweetness. Its quite clear, considering all the shit that went in it. A pale yellow color. I have a cold, so I can't describe the smell, but they tell me it smells like fruit(shocker). Probably not enough spice character, namely the cloves and cinammon. All in all, quite drinkable, but the taste does stay with you for awhile.

In the last four batches, I've added 2T gelatin about 3 days before bottling. I'm pleased with the results. For the first time, I get beers that you can see through.

I calculate that on most of my all-grain brews, I calculate I'm only getting around 1.025/lb of Klages. I just finished 2 identical batches of brown ale. On the first one, I accidentally boiled the mash for awhile(forgot the stove was on). This one started 1 point Balling lower and ended 0.5 Balling higher than the other batch.

I wanted to keg this double batch, because I was trying to avoid the 4 hour bottling session we had last night. HBD went down before I got any reply about my kegging question. So here it is again: Anyboy used commercial beer kegs successfully? ASAIRIZ, I have instructions for removing the ball-tap assemblys. Is it easy, or even recommended? I have a commission to do a super bowl party, and I'd rather not go through bottling 15 gal of beer. And please don't tell me to go buy a keg system, as that won't happen in the near future, unless the beer fairy leaves one under my pillow.

Chad Epifanio  
chad%mpl@ucsd.edu

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Date: Fri, 18 Oct 91 21:50 EST  
From: <HAPANOWI% CERAMICS.BITNET@CUNYVM.CUNY.EDU>  
Subject: Slow fermentation. I'm relaxed and pondering.

On 9/14/91 I brewed up a batch of Pale Ale. The original SG was 1.045. After about a week I transferred the batch into a secondary fermenter. The transfer was made because the fermentation had slowed. The SG at this time was around 1.035. I thought it was quite high. The airlock would bubble occasionally, but the time interval between bubbles was long. Another note; At the brew time the temperature was around 60F, then a sudden heat wave gave temperatures in the upper 70's for about four days during the initial fermentation.

I thought the fermentation was stuck, so I took the advice from a brew shop owner and added champagne yeast. Fermentation continued but the rate never really picked up. I measured the SG today, 10/18, the measure result was 1.030. Can anyone give me some advice. I tasted the beer about two weeks ago, since I added oak chips it had a wood flavor, I can only describe it as fit for fire-breathing dragons. There was also sweetness to it. Today the beer tasted sweet, but the wood seemed to mellow out, it is not bad, there are no "off" flavors. The wood chips were added the time of transfer to the secondary fermenter, they were removed about one week later. What do you think? Sit on my hands for a few more weeks? Can I help the fermentation at all? How would I do this? The airlock still bubbles but the time interval is quite long, >15 min.

Rick Hapanowicz  
HAPANOWICZ@CERAMICS

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Date: Fri, 18 Oct 91 22:16:23 -0500 (CDT)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Egg Whites and Boiling

In HBD #743 (and thanks be to Gardner we're back on the air. . ) Jacob Galley writes:

Has anyone out there ever heard of putting egg whites in the boil?

I've never heard of doing it with brews, but back when I was spending the time I now spend brewing as a cook (Yup, me too. . .) egg whites occurred pretty often as a stock clarifier. You might check McGee's excellent "On Food and Cooking" (first volume)--I'd be surprised if it weren't discussed in there. I can remember the startlingly clear soups I produced when I used an egg-white method (which I don't recall very well) to clarify.

> What on earth does the phrase "beareth an Egge" mean?

Well, how about, "floats an egg," which is what I'm sure he means. The evaporation of water and concomitant rise in the SG of the liquid, I presume, would allow one to gauge the progress of the boil by dropping a fresh egg into the liquid, in case the hydrometer lacked a hundred years or so of being invented :-)

> What does the thickness of the "Egge" have to do with anything, if  
> you've been scumming off the top all the while? (My Webster's says  
> that a groat is an old coin worth four pennies.)

Groats are cracked grains, "larger than grits" according to my dictionary. I would guess this means that just the slightest amount of eggshell presents itself above the liquid level.

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Date: 20 Oct 91 12:55:00 EDT  
From: Henry (H.W.) Troup <HWT@BNR.CA>  
Subject: Digby and 'beareth an egg'

Digby uses (used?) eggs as hydrometers. 'Beareth an egg ... the breadth of a groat' means that a fresh laid egg floats so that a circle the size of a groat coin is above the liquid. A groat was worth four pennies (Webster's Ninth) and my faulty memory says that it was about the size of quarter, so we're talking pretty stiff mead here.

A friend of mine in the SCA wrote a paper "The eggs of the very eminently learned Sir Kenelm Digbie, refloated". He speculated that the eggs were equivalent to modern bantam eggs. Somewhere I may have a copy, don't hold your breath.

Hope it's useful...

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Date: Sun, 20 Oct 91 13:29:45 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: A Quick Note

I must confess, HBD's unplanned hiatus was well-timed, for me. Between mushrooming work commitments, editorial deadlines, and a beer-fest that seems to be firmly resisting my efforts to organize it, I just haven't had the time to be my usual blatherskite self.

But Jeff Frane said a couple of things in HBD 743 that I can't let pass without commentary:

>In 741, Martin Lodahl: I've been planning a Belgian abbey-style double or  
>triple. Wuffo you put in that brown sugar?

I was trying for an effect, and it worked. The idea was to introduce just a hint of the flavor that in its extreme form is called "cidery". If just above threshold, it's perceived as a pleasing complexity. I did the same thing for the same reason in the batch of Scotch "wee heavy" that I bottled yesterday, and don't find it pleasing in that batch. Next time I use that recipe, I'll omit the sugar, add some flaked barley, and peat-smoke the crystal malt more intensely.

> ... WYeast, by the way, will be offering  
>a abbey-style yeast within the next month or so.

And, if it's like their other products, it will certainly be excellent ...

> ... You might have better results  
>and avoid the banana-esters; it's possible the bottle yeast wasn't all that  
>clean. ??

As I said in my initial posting, this batch went through a hot fermentation. Others I've spoken with who've fermented hot with Chimay yeast have had the same results. It appears to be a "nature of the beast" question.

Which reminds me: does anyone know with a degree of certainty if Chimay bottles with their regular fermenting yeast (ala Sierra Nevada), or if, like Worthington and like Orval, they maintain a separate culture for the purpose? I've heard the question answered both ways, and would really like to know.

>: I've been told that some British breweries \*deliberately\*  
>oxidize the wort in the kettle in order to darken it; this in lieu of adding  
>more caramel malt ...

Odd as it may sound, this makes sense to me, especially for brew that is not to be bottled. If an entire batch is to be kegged and consumed within 3 or 4 weeks of brewing, oxidation is less of an issue. Ditto infection, as a discouraging number of California pubbrewers seem intent on proving.

>To Darryl: We'll have to wrassle about recommending Dave Miller's book. I think

>it's absolutely the wrong book for a beginning brewer; only an  
experienced  
>brewer is likely to notice all the places Miller's wrong.

This puzzles me greatly. Could you point out a few of these places,  
Jeff? And what book would you recommend in its place? By the way,  
I'm with Darryl. I'd recommend Miller without hesitation.

> Not to mention the illustration on how to start a siphon! Aaaagh! Get  
> your mouth off that, Dave!

I wonder about this. I've never tried any other way, and the only  
three batches I've ever had with any symptom of infection at all  
have all been directly traceable to the yeast used (dry, in all  
cases). I personally am not inclined to view it as a problem.

Well, playtime's over. Back to work ...

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Mon, 21 Oct 91 06:39:51 CDT  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: Civil War Beer recipes: found

Hello, fellow history lovers.

Back on September 12, I posted a request for any information on the kinds of beers produced in the United States during the Civil War era. I want to brew up a batch to give to my brothers, avid reenactors. Thanks to Jay Hersh, Mile Schrempp, John Otten (especially) for tips and information.

Here is what I found: Ales, stouts and porters were popular in the 1830's due to the "British heritage". Most ale was brewed at home before this, but the commercial breweries became popular with the growth of the cities. Most ale breweries were established between 1830 and the mid-1850's. Lager beer was introduced in 1840, and was immediately popular with the German immigrants, who found the Ale style too thick and bitter. Lager didn't really become popular with the mass market until the early 1850's, but by 1860 had more of the market share than the ales. For example, there were dozens of ale breweries in Milwaukee in 1850. By 1867, one was left, and that was sold, (and closed down) in 1880.

So in 1860-1865, both ale (porters and stouts) and lagers were being brewed and enjoyed. As for the war itself, due to the shortage of manpower both to collect ice and to brew, ale regained a brief popularity. Even though troops were officially dry, enterprising brewers still managed to supply the troops. The NEW YORK HERALD of August 23, 1862 complains bitterly of the wealthy suppliers who "sip champagne" while "supplying ale and porter" to the troops. Rum was also extremely popular (that British heritage, I suppose). Beer brewed at home was popular again, due to the shortages of the war.

Thanks to the National Park Service, I was able to get a hold of a reprint of an 1863 "Confederate Receipt Book: A Compilation of Over One Hundred Receipts Adapted to the Times" copyright 1990 by Jefferson Davis Freeman. Reprinted here, (without permission) are several recipes used by resourceful confederates to lessen the hardships of a wartime blockade. The word "receipt" means "recipe".

#### TABLE BEER

To eight quarts of boiling water put a pound of treacle [molasses], a quarter of an ounce of ginger and two bay leaves, let this boil for a quarter of an hour, then cook, and work it with yeast as other beer.

#### ANOTHER RECEIPT

Eight quarts water, one quart molasses, one pint yeast, one tablespoon cream of tartar, mixed and bottled in twenty-four hours; or, to two pounds of coarse brown sugar add two gallons of water, and nearly two ounces hops. Let the whole boil three quarters of an hour, and then work as usual. It should stand a week or ten days before being drawn, and will improve daily afterward for a moderate time.

#### SPRUCE BEER

Take three gallons of water, blood warmth, three half pints of molasses, a tablespoon of essence of spruce, and the like quantity of ginger, mix well together with a gill of yeast, let it stand over night, and bottle in the morning. It will be in a good condition to drink in twenty-four hours.

#### GINGER BEER

One pint of molasses and two spoonfuls of ginger put into a pail, to be half filled with boiling water; when well stirred together, fill the pail with cold water, leaving room for one pint of yeast, which must not be put in until lukewarm. Place it on a warm hearth for the night, and bottle in the morning.

I plan to try at least some of these, and assuming I survive, I'll let you know how they turn out. There is a whole mess of other recipes and tips here too, like Catsup and charcol tooth powder and toothache cures. If anyone is interested drop me a line and I'll let you know how I got my copy. Also, in my readings, I came upon quite a few other old recipes, such as Persimmon Beer (which looks like an alcoholic fruit drink), Corn Stalk Beer (yes, made from green corn stalks) and the beer recipe from a virginian gentleman named Geo. Washington. If I get enough mail requests (more than 5), I'll post those too. (Karl L., are you interested?)

Intersting facts I learned:

B. Franklin is credited with bringing a recipe for spruce beer back from France. There is also a recipe in the journal of a british governor that was written in 1760. Spruce beer was quite popular in the seventeenth and eighteenth centuries.

Eberhard Ahheuser was a soap manufacturer before inheriting a brewery. You may draw your own conclusions from this.

Thomas Manteufel IOFB

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Date: Mon, 21 Oct 91 09:07:03 -0400  
From: Marc Light <light@cs.rochester.edu>  
Subject: Coffee Beer

I mixed an espresso with 12oz of Bass ale at a Pub recently and was pleasantly surprised. Any thoughts on the proper technique for incorporating coffee in the brewing process? I'm sure this idea has been discussed before, thus perhaps replies via email would be the way to go. I was planning on making around a gallon of drip coffee, cooling it down and placing it in the primary with 2 gallons of fresh water before pouring the semi-cool wort in. What do you think?

Marc Light ARPA: light@cs.rochester.edu  
Dept. of Computer Science UUCP: rutgers!rochester!light  
University of Rochester VOX: (716) 275-2569  
Rochester NY 14627-0226 FAX: (716) 461-2018

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Date: Mon, 21 Oct 91 08:41:00 CDT  
From: George.Fix@utammat ( gjfix@utammat.uta.edu )  
Subject: Hot Wort Oxidation

Ifor Williams asked (HBD #741) why Dave Miller would recommend against rough treatment of hot wort when there is already so much oxidation in the boil.

I feel that Dave's recommendation is sound for the following reasons (which may or may not be his).First, the oxidation reactions in the boil are primarily with hop constituents. These reactions are poorly understood (at least by me),and some may even be beneficial.Rough treatment of the wort,on the other hand,tends to oxidize malt constituents generally called reductones.They are also oxidized in the boil(which results in an increase in wort color),but to a lesser extent than e.g. when hot wort is splashed during transfer.

Oxidized reductones will interact with alcohols in beer (among other things) producing a variety of aldehydes.These tend to have an astringent "grain bitter" flavors which are sometimes accompanied with a hard metallic finish. Ironically, reductones which are passed on to the finished beer in their reduced state tend to act as flavor protectors.They ultimately will become oxidized by headspace air (no beer has an infinite shelf life),but if the beer is kept cool during storage this will take a long time.Oxidation reaction rates increase exponentially with temperature.

It is impossible to prevent some reductones from oxidizing either in the boil or elsewhere.But experience has shown that beer flavors tend to be more stable if the oxidation is held to a minimum when the wort is above say 40C (105F). Our yeast need O2 at the start of the fermentation.However,this is best suppliedafter the wort is chilled and just before the yeast are added.

The above are qualitative trends only.To determine their quantitative relevance for own brewing systems,weneed only examine the contributions from malt to the flavors of our beers.If they are smooth and rounded,and if these characteristics tend to be stable,then forget the above.If on the other hand, some of the flavor tones cited above are sometimes evident,then one might wish to take another look at the brewing procedures used.

I tried to spell out the reaction systems in detail in my book on brewing science.I hope this brief summary is useful.

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Date: Monday, 21 Oct 1991 09:59:54 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Miller's Book

>From: Rad Equipment <Rad\_Equipment@rad-macl.ucsf.EDU>

>Subject: RE: New Brewer suggested reading (J.\_ )  
>JF> To Darryl: We'll have to wrassle about recommending  
>JF> Dave Miller's book. I think it's absolutely the wrong  
>JF> book for a beginning brewer...

>I think Miller gave me a much better sense of the role of  
>sanitation and the actual brewing process (starch conversion,  
>fermentation, "breaks", etc) that has stuck with me. He comes  
to his subject with a very serious attitude.

Let me add another \$.02 worth. I read Papazian first and came  
away thinking it was cute but didn't really help me learn how to  
brew. I then read Miller and came away thinking it actually told  
me every step I needed to know in order to brew. I could  
actually write down my own variation of the procedure and feel  
confident I hadn't missed anything (and in retrospect, that was  
true). So, for people like me who would otherwise be nervous  
and worry, Miller is *\*much\** better.

Recipes are a whole 'nother issue. I liked Papazian for recipes  
until I tried one that was a dud. He is certainly more fun to  
read through, especially when you have more experience and  
knowledge to avoid much of the bad recommendations.

BTW, I just recently switched from sucking to start the siphon.  
But my old theory was to drink lots of homebrew before starting,  
so that the homebrew yeast population was greater than any  
bacteria in my mouth :-). May not have been scientifically  
valid, but made siphoning more fun.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Mon, 21 Oct 91 10:05:29 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Brewing equipment setup?

In HBD #744, Mike Sharp <msharp@cs.ulowell.edu> writes:

> I'll be moving up a homemade stainless setup soon.

Which prompts me to take this survey...

I now mash 10 gallon batches in a big cooler (mash and sparge water directly from tap at 170F), boil in a topless keg (over two burners), then split to 2 carboys, then 2 coke/pepsi kegs. It's pretty straight forward, but could be improved.

I'm casting about for ideas for a simple-to-use brewing setup -- perhaps gravity feed, no siphoning, etc -- maybe something like the triple bucket systems sketched in the Zymurgy adverts. My housemate's got a Oxy-Acetylene welding set and he's looking for a fun project :-)

So, what do you semi-serious, equipment-happy folks use? I'm just looking for input and ideas, so all are welcome.

Thanks.

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Date: Mon, 21 Oct 91 10:24:13 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Father Barleywine's yeast reuse trick -- first attempt

(The heretic) Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU> writes:

Marc> Last spring I also stopped using bleach. I don't sanitize anything.  
Marc> Ordinary kitchen cleanliness standards (get the big chunks off!) have  
Marc> been sufficient for me. I don't keep my beer around for more than a  
Marc> few months though -- I don't know if it would keep for a year or more.

This is fantastic -- it's great to hear all the old myths deflated!

On the sanitation issue itself -- not the idea of iconoclasm -- it makes sense that if the wort is boiled, it's clean; the yeast-cake carboy must be too, and if you keg in a just-emptied keg, it too is clean (besides, at this point the alcohol should help prevent infections).

Only one place I can see problems cropping up: the siphon hose from the cooled wort to the keg. Unless perhaps you use a counter-flow rather than immersion chiller. Any comments, Marc?

I'm not necessarily advocating everyone throwing away their bleach -- just intrigued at how much aggravation can be eliminated by taking advantage of existing conditions and already-known-clean equipment.

- -- relax, don't worry, ad nauseum...

-----

Date: Mon, 21 Oct 91 09:28:31 EST  
From: KCDESCH@ucs.indiana.edu  
Subject: Collecting Yeast

All this talk about repitching yeast from previous batches has motivated me to give it a try. I realize that sanitation is a great concern. But how does one remove the yeast from the secondary and store it before repitching so that no nasties get involved? I use british ale yeast for pale ales but I don't enjoy spending five bucks a pop. If anyone can give me some advice before the 25th of October I would sure appreciate it.

the way, I think I've come to a decision about the use of a plastic fermenter. The general response to my question in the last digest about getting rid of the smell in my plastic primary fermenter was "good luck!" So I think I'll just have to sell some blood plasma and purchase a six gallon glass carboy. Plastic is too risky.

Thanks for the advice and please send more about repitching yeast.

Karl Desch  
KCDESCH@indiana.edu

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Date: Mon, 21 Oct 91 08:51:08 MDT  
From: resch@craycos.com (David Resch)  
Subject: Homebrew Digest #744 (October 21, 1991)

> So, what is cara pils? Is it a malt that also goes by some other name?  
What  
> does it add to the brew?

The other name for "cara pils" is dextrin malt. This malt is similar to crystal malt in that during processing the starchy endosperm becomes crystalized. The crystal, however, is almost colorless due to being kilned at a significantly lower temperature than crystal malt. Dextrin malt is suppose to add unfermentable dextrans, but very little color to the beer. The dextrans are suppose to add body, i.e., mouth-feel to the finished beer.

I say "suppose to" in the previous two statements because they have been the subject of significant previous discussions in this forum. Specifically, it has been argued that if the dextrin malt is mashed, then a large portion of the dextrans are converted to simple sugars and so are fermented out and don't add much residual body to the beer. The other discussion has revolved around whether proteins or dextrans are primarily responsible for adding mouth-feel to beer. With that said, I use dextrin malt in some of my lighter beers and feel that it does indeed add some residual body to the finished product (and I do mash it with all of the other grains)

Dave

>From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
>Subject: Request for info...

> 1) Saaz hops - Where are they grown? Distinguishing characteristics.  
>Alpha content. Classic beers it is found in. That sort of info.

Ahh, those Saaz hops!!! Saaz hops come primarily from a small hop-growing region near the town of Zatec in Czechoslovakia. Zatec is about 40 miles northwest of Prague. I believe that they are now grown in other places in Europe, but this is their place of origin and the majority of them still come from this region.

Saaz hops are often described as having a "spicey" character. I'm not sure I totally agree, but they do impart a wonderful hoppy aroma and flavor to the

beers they are added to. I don't have any information with me, but I believe that Saaz hops are fairly low alpha acid hops in the 3.5-4.0 percent range. They are used primarily in classic Pilsner style beers and I believe are the only hops used by the Pilsner Urquell brewery which produces the beer that defines the Pilsner style.

Dave

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Date: Mon, 21 Oct 91 10:52:32 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: OG of an ``Egge''

I don't suppose it would be too much trouble to plop an egg (shell on) into the wort and take a hydrometer reading when the width of a groat (about 1/16th inch?) is above the surface.

But couldn't you do the same off-line by just dissolving sugar in water which has an egge in it, continuing to add sugar until the egge was at the appropriate displacement? Then just measure the SG of this solution.

By the way, I assume the egge is raw when plopped into the wort, but becomes \*hard\* boiled after a while. This shouldn't change it's SG, should it?

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Date: Mon, 21 Oct 91 09:41:03 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Bartender's Guide

I ftp'ed the bartender's guide from 131.151.23.29 (alpha.physics.umr.edu) and I'm having trouble getting it to print out. I uncompressed and unshared it, then followed the instructions of:

```
tbl bartender | troff -ms -t | lpr
```

(among many other attempts). It prints out only part of the guide, and screws up the format considerably. I'm on a Sun Sparcstation 2 with an HP LJ-III printer. Is there another version of this file, perhaps in PostScript? It looks like it took a lot of effort to put this all together and I would really like to be able to use it.

```
+-----+  
| Michael L. Hall   There are times, sir, when men of good conscience |  
| hall@lanl.gov cannot blindly follow orders. - Jean-Luc Picard   |  
+-----+
```

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Date: Mon, 21 Oct 1991 11:52 CDT  
From: "Acid should be leagal in Art class." <2681ZINGELMA@vmsf.csd.mu.edu>  
Subject: Mead Recipes

Hi! I want to try my hand at making mead, but I thought I'd ask for some good recipes first. My tastes go more towards the sparkling meads than the still ones, but I'll appreciate either. If you think other HBD readers will like 'em, go ahead and post the recipes. Otherwise email me at: 2681zingelma@vms.csd.mu.edu

Thanks in advance!

Pete

---

"...then the bird flew over and the  
Pete Zingelman @Marquette U. '""earth stood still, but only for a  
2681zingelma@vms.csd.mu.edu c-00moment as the closing chill, of  
1716 W. Wisconsin #312\_ oreality awakened me, and crushed  
Milwaukee WI 53233 / /my dreams.  
-P.Z.

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Date: Mon Oct 21 10:43:34 1991  
From: microsoft!larryba@cs.washington.edu  
Subject: Re: Chrishmas (HBD#744)

Bill Thacker:

The recipe for christmas ale calling for 10lb of extract malt would certainly get you an OG > .070. If you look at Miller (TCHOHB). The SG/lb/gal for malt extracts (and honey) is ~.040, for dry extract it is .044. Simple math will tell you what your OG \*will\* be:

```
3.5lb * .040    - syrup
3.5lb * .044    - dry extract
.75lb * .040    - honey
-----
.324 / 5.0    - final volume
-----
1.065        - OG
```

If you throw another 3lb of dry extract into the boil the calucated OG would be (Golly, guess what!) 1.088!!!

Cheers!

Larry Barello

P.S. I believe in "Brewing as a Science" for those things easily calculated and measured, "Brewing as an Art" for the rest.

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Date: Mon, 21 Oct 91 17:45:48 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: RE- New Brewer suggested reading

Russ & JF, and any one else interested.

I ALWAYS recommend Byron Burches book to new brewers.  
While this book typically only takes the new brewer through the first few batches, it has a lot of merits. It is inexpensive, easy to read, packed with get you started info, pictures & recipes. I think it is the best "get you off the ground book" out there.

- JaH

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Date: Mon, 21 Oct 91 20:07 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: recipes

Date: 21-Oct-91 Time: 04:06 PM Msg: EXT02116

Hi folks,

I have a few recipes for cooking with beer. They were in the paper last week. If anyone wants them, e-mail me. If I get more than a few, I'll post to the digest.

I bottled an xmas porter last week. It was far thinner than I anticipated, Could this have been due to insufficiently cracked grains? There was also a bit of white scum around the top edges of the beer. How can I tell if this was bacteria or wild yeast? The beer tasted ok, although due to the orange peel and spices, it was a bit sharp. I anticipating this mellowing by xmas.

Recipe: (5 gallons)  
6.6 lbs light malt extract  
crystal malt (about two double handfuls)  
chocolate malt (about one double handful)  
cluster hops  
chinook hops  
calcium carbonate  
irish moss  
M&F ale yeast  
6 cinnamon sticks  
10 cloves  
about 1 inch grated fresh ginger  
peel of 3 oranges (grated, no pith)

I crushed the grains, steeped them for barley tea, and took them out when the boil started. Put the malt in and the cinnamon, cloves and cluster hops. I grated the rinds and ginger in as the boil commenced (getting the last of the orange rind in only about 5 min. before the end). I put in the chinook hops 1/2 at 15 min and the rest at 25 min. Put cold water in a carboy, strained my wort in, sloshed a lot, and let cool overnight. Pitched a starter the next morning, and the fermenting seemed to run its course in about 2 days. Wow! We did have 95+ temps those days.... I also had a massive boilover (mom always calls at the worst times...). It sat in primary for 2 weeks, then sat in secondary for 2-3. We bottled last week, and it tasted ok for flat, warm beer. No noticeable spice, the fruit gave it a small bit of acid tang. Of course, we'll be tasting

it every 2-3 weeks between now and xmas just to see how it develops. Next batch  
I plan to try to use my hydrometer. This was a kit from BarleyMalt and Vine and  
I added the spice and fruit. They make nice kits. 617-327-0089.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Mon, 21 Oct 91 17:00:30 -0700  
From: eapu045@orion.oac.uci.edu  
Subject: Orange County brewing.

There is a homebrew store in Orange that also has a brewclub meeting once a month I beleive. Fun Fermentations (714) 532-6831. You could try contacting Bear Drinkers of America, there headquarters are located right here in Costa Mesa. Good luck and please let me know what you find out.  
Jason  
eapu045@orion.uci.edu  
anteaters brew

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End of HOMEBREW Digest #745, 10/22/91  
\*\*\*\*\*  
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Date: Tue, 22 Oct 91 7:48:00 EDT  
From: Curt Freeman <curtf@hpwart.wal.hp.com>  
**Subject: Bad Burst**  
Full-Name: Curt Freeman

- - -

|                    |  |                                         |
|--------------------|--|-----------------------------------------|
| Curt Freeman       |  | INTERNET curtf@hpwala.wal.hp.com        |
| Hewlett-Packard    |  | HP DESK curt_freeman@hp1700.desk.hp.com |
| 175 Wyman Street   |  | FON: (617) 290-3406                     |
| Waltham, MA. 02254 |  | FAX: (617) 890-5451                     |

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Date: 22 Oct 1991 8:19 EDT  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: beer ball kegging

Hey now- Has anyone had any experience, good or bad, with using one of the numerous systems to keg in a used beer ball? There was a review of one of the systems (don't remember the name) in the last zymurgy that seemed relatively positive, but I'd like a little more input from you guys (and girls...).

later!

-dab

=====

==

dave ballard  
dab@pyuxe.cc.bellcore.com

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Date:Tue Oct 22 09:37:12 1991  
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>  
Subject: Repitching Yeast

Karl Desch asked about repitching yeast.

What I do is collect some of the yeast sediment in a sanitized bottle (I usually try to get 1/4 to 1/2 a bottle), cap it, and put it in the refrigerator. I have successfully stored and reused yeast for up to 1 month this way. I don't really know what the limit would be, 1 month is just my upper limit for being relaxed about it.

I use the BrewCap system, so the collection is a very simple task.

Bill  
(flash@virginia.edu)

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Date: Tue, 22 Oct 91 08:48:46 MDT  
From: resch@craycos.com (David Resch)  
Subject: Homebrew Digest #745 (October 22, 1991)

>Saaz hops are fairly low alpha acid hops in the 3.5-4.0 percent range.

Without having any information with me at work, I made this incorrect statement in a digest reply yesterday. When I got home, I looked up the alpha

acid content of Saaz hops and found that it was a little higher than I thought.

One reference listed Saaz as being in the 4-6% alpha acid range and a second

reference listed them as being about 5% alpha acid.

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Date: Tue, 22 Oct 91 08:04:10 PDT  
From: Dances with Workstations <buchman@marval.enet.dec.com>  
Subject: Re:Coffee in beer

To Tom Manteufel,

> in my readings, I came upon quite a few other old recipes, such as  
> Persimmon Beer (which looks like an alcoholic fruit drink), Corn Stalk  
Beer  
> (yes, made from green corn stalks) and the beer recipe from a virginian  
> gentleman named Geo. Washington. If I get enough mail requests (more  
than 5),  
> I'll post those too.

Register one unit of interest.

To Marc Light:

> ... Any thoughts on the proper technique for  
> incorporating coffee in the brewing process?  
> .... I was planning on making around a gallon of drip  
> coffee, cooling it down and placing it in the primary with 2  
> gallons of fresh water before pouring the semi-cool wort in. What  
> do you think?

I think it's a great idea but too much. Coffee, like spices and spruce,  
will quickly dominate the taste of your beer. I "dry-beaned" a 5 gallon  
batch of stout with a bit less than 1/5 cup Peruvian dark roast coffee  
beans.

The coffee taste was definitely noticeable; if I had doubled the amount  
and/or  
ground the beans beforehand it would probably have tasted like coffee  
beer.

I'd start with a smaller amount of coffee and, if you like the effect,  
increase it in later batches. Let us know how it turns out.

Jim Buchman  
buchman@marval.enet.dec.com

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Date: Tue, 22 Oct 91 14:40 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: siphon and brewpot

Date: 22-Oct-91 Time: 10:39 AM Msg: EXT02122

Hi,  
When starting a siphon one of the two books I have (Miller or Papazian) said if you have to suck on the hose to start a siphon, suck on some high proof alcohol before doing it (and swish it well around your mouth). I got pretty looped bottling my first batch (NOT the plan, I tried not to swallow much at all, but I'm a small person), and this time tried starting with water in the siphon tube. Fill the tube with water, stick the source end in, keep the middle pinched, let water go into a bucket, pinch, put now beery end into target and let go. Works nicely. The Fall issue of Zymurgy suggested (at least from carboys into stuff) one of those 2-plug rubber carboy caps. Stick your hose through the bigger one, blow hard through the smaller one until pressure forces beer out your tube. You can stop blowing when your siphon is going. Honestly, I'd probably pass out on that one, but it might be easier than it sounds.

I had occasion to pick up my nearly full ceramic-coated boiling pot, and heard those ominous "crackle" sounds from the handles. Well, guess what my next big investment is gonna be? Can those handles be welded back on if they come off? Has anyone had a pot fail like this and written to the company that makes them? After all, if they make them that big, they should expect someone to fill them up and then have to move them....

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

-----



Date: Tue, 22 Oct 91 08:45:48 PDT  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: gak & gerry's First All-Grain Batch!

Gerry and I finally took the plunge and brewed our first all-grain batch last Saturday. The recipe ("Redcoat's Revenge Porter", although we'll probably come up with a different name by Bottling Day) came from the Sept/Oct 1991 issue of "The New Brewer" magazine. If this stuff is even remotely drinkable, we're \*never\* using extracts again! Here's the approximate recipe...I don't have my exact notes in front of me (I need to get this stuff on-line!):

7.5# pale malted barley  
1# 10L crystal malt  
0.5# chocolate malt  
2 oz black patent malt  
1.5 oz Cluster hops (60 min)  
1.0 oz Cascade hops (10 min)  
1.2 oz Cascade hops (finish) (recipe called for Talisman, but I  
couldn't find any)  
Wyeast British

Added all grains to cold water, raised to 150F and maintained 150-155F for 90 minutes, stirring constantly.  
Sparged with ~4.5 gallons of 170F water to total volume of 6 gallons.  
Added Cluster hops, boiled 50 minutes.  
Added first Cascade hops, boiled 10 minutes.  
Added second Cascade hops  
Chilled to ~80F, racked & pitched.  
OG 1048. Volume ~5 gallons.

We saved more than \$15, compared to what we usually spend on an extract batch! The procedure was much easier than we thought - I can brew an extract batch by myself in 4 hours (including cleanup), but this batch took the two of us only 5.5 hours.

Our biggest concerns were that we wouldn't be able to control the temperature accurately enough (kettle covers two burners on electric stove), and that we wouldn't be able to get enough water hot enough to sparge. Somehow we did it, and all that's left is the waiting.

Any comments/suggestions on our procedures?

have fun

gak

Richard Stueven AHA# 22584 |-----| You talk to me about picking up  
Internet: gak@Corp.Sun.COM |----GO----| the slack, then you turn around  
ATTMAIL: ...!attmail!gak |---SHARX--| and stab me right in the back..

Cow Palace: Sec 107 Row F Seat 8 |-----| Talk Is Cheap.

-----

Date: Tue, 22 Oct 91 08:32:52 PDT  
From: tima@apd.MENTORG.COM (Tim Anderson)  
Subject: Coffe Beer and stuff

Mark Light sez:

>> I mixed an espresso with 12oz of Bass ale at a Pub recently and was  
>> pleasantly surprised. Any thoughts on the proper technique for  
>> incorporating coffee in the brewing process? I'm sure this idea  
>> has been discussed before, thus perhaps replies via email would be  
>> the way to go. ...

If so, I missed it. I've been wondering about the same thing recently.  
The  
inspiration was a pint of Appleton Brown Ale at The Swans in Victoria, B.  
C.  
It reminded me of a rich coffee dessert of some sort. Got me so excited,  
I  
came home and tried my first batch of brown ale. It's in the bottle 3  
days.  
Just thinking about it makes me so crazy I ...

Sorry about that, I'm back. Well the point is, I seriously considered  
tossing  
in some coffee grounds, but since it was my first crack at this style, I  
decided to keep it simple. But as I gaze longingly at my empty carboy,  
remembering that brown, creamy head, the dark, warm, malty aroma ...

Oh Wow, that was great. Anyhow, forget the private email. If somebody  
has  
tried coffee in some form or another, let's hear about it.

tim

Tim Anderson (tim\_anderson@mentorg.com)  
Mentor Graphics Corporation (anybody got a cigarette?)

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Date: Tue, 22 Oct 1991 08:55:35 -0800  
From: krweiss@ucdavis.edu  
Subject: repitching

Karl Desch asks:

>how does one remove the yeast from the secondary and store it before  
repitching  
>so that no nasties get involved? I use british ale yeast for pale ales  
but I  
>don't enjoy spending five bucks a pop. If anyone can give me some  
advice before the 25th of October I >would sure appreciate it.

I use the simplest possible method -- I don't store the yeast at all. I  
set  
a batch of beer to boiling on the stove, and watch it long enough to be  
confident it won't boil over. Then I go down to the basement and bottle a  
batch from one of my secondary fermentors, leaving the yeast sediment  
behind in the carboy. About the time I get done bottling, the beer on the  
stove is ready to chill. I chill it, put it in my primary fermentor, and  
dump in the yeast slurry from the secondary that I just bottled.

Last time I did this the yeast in the secondary was fresher than usual,  
due  
to an accelerated holiday brewing schedule. I had vigorous fermentation  
in  
six hours, using Wyeast American ale yeast.

Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: 22 Oct 91 08:56:59  
From: Rad Equipment <Rad\_Equipment@rad-mac1.ucsf.EDU>  
Subject: RE>HBD #745 (Coffee & Beer)

Reply to: RE>HBD #745 (Coffee & Beer)  
Rather than using Drip coffee and cooling (as Marc Light suggests) I'd try a cold water method. My local coffee retailer sells a system which makes "Turkish Extract". The process involves soaking 1lb of fine (espresso) grind coffee in 2 quarts of cold water for 24 hours. This is then filtered and the remaining liquid is used like instant coffee (1/4 cup extract to 1 cup hot water). The resulting coffee has none of the acid harshness which is usually found (especially in very dark roasts). Many cream & sugar folks can drink this stuff straight.

My point is that if you prepare coffee this way for use in brewing you avoid extra acid (as well as the oils extracted under the hot water method) in your wort. Sorry to say that I have not made any tests along this line (I'm not drinking all that much coffee these days). Also you could add this extract after fermentation to adjust for taste. Just boil up a little of the extract and Dry Hop with it, sort of...

Just a thought. Oh yes, the gizmo to make this costs about \$15 at Peets in San Francisco. You could as easily use a large pot and a Melita (sp?) filter.

RW...

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Date: Tue, 22 Oct 1991 12:37:30 -0400 (EDT)

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: Re:Repitching technique

Well, I take a sanitized small tupperware container and pour some of the slurry into it with some cooled boiled water with a bit of dme or sugar or honey boiled with it. I then close the container and put it into the refrigerator, venting it on occasion. I have kept it successfully for 4-5 days before pitching. I do let it come to room temp. before pitching.

No worries,

Ted

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Date: Tue, 22 Oct 91 12:38:41 EDT  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Re: Homebrew Digest #745 (October 22, 1991)

In HBD #745, Chris Shenton <chris@endgame.gsfc.nasa.gov> writes:  
> In HBD #744, Mike Sharp <msharp@cs.ulowell.edu> writes:  
> > I'll be moving up a homemade stainless setup soon.  
> Which prompts me to take this survey...  
>  
> I'm casting about for ideas for a simple-to-use brewing setup --  
perhaps  
> gravity feed, no siphoning, etc -- maybe something like the triple  
bucket  
> systems sketched in the Zymurgy adverts. My housemate's got a Oxy-  
Acetylene  
> welding set and he's looking for a fun project :-)

First, a comment. Chris, make sure your housemate knows how to weld  
stainless!

Chris' question actually goes along with a question I have. I'm about to  
help construct a 15gal mash-tun using an old keg. (fwiw, this is  
not my system. mine is already designed) When I was at the last  
AHA conference there was a workshop on making a 15gal keg system.  
In this workshop it was said that the false bottom of the mash  
tun could be rested on the \_\_\_\_\_. The question is, what do I  
fill in the blank with? does it rest on the bottom most weld  
or on the lowest reenforcing bead in the side of the keg?

[minor commercialism warning]  
Dan Hall & I are now the proud co-owners of a sheet of 18gauge perforated  
stainless thats about 3'x8' with 1/8" offset holes. Its somewhere around  
30% open. If anyone needs some drop Dan or I some mail. Obviously this  
is \*much\* more than either of us needs.  
[hope that was both tastefull and brief enough :-) ]

--Mike

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Date: Tue, 22 Oct 91 10:25:57 -0700  
From: mcnally@Pa.dec.com  
Subject: Re: Homebrew Digest #745 (October 22, 1991)

Says Chris Shenton :

(The heretic) Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU> writes:

Marc> Last spring I also stopped using bleach...

This is fantastic -- it's great to hear all the old myths deflated!

Well, I would hardly call one example of success a deflation...

On the sanitation issue itself -- not the idea of iconoclasm -- it makes sense that if the wort is boiled, it's clean; the yeast-cake carboy must be too, and if you keg in a just-emptied keg, it too is clean (besides, at this point the alcohol should help prevent infections).

There's not enough alcohol in beer to really stop infection; if there were, there'd be no such thing as infected beer. I agree that the carboys will be somewhat clean, but realize that while the carboy is open it's exposed to every mote of dust that drops in. Note also that much household dust consists of discarded human skin cells. Yes, the yeast population is sufficient to overwhelm most bacterial infections, but it is still true that some beer does become infected.

I'm happy that some people don't work on sanitation. I don't really care what you do, if you're happy with your beer. I live in a relatively small apartment with two dogs, two cats, and two lovebirds. I keep the windows open most of the time. I have no doubt that the biota in the atmosphere of my kitchen is of an amazing variety. I sanitize diligently.

I'm not necessarily advocating everyone throwing away their bleach -- just intrigued at how much aggravation can be eliminated by taking advantage of existing conditions and already-known-clean equipment.

I really don't see where the aggravation comes from. I mean, it's not really much work to slosh around some chlorine solution in a glass jug.

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Mike McNally   mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Tue, 22 Oct 1991 13:21:34 -0400 (EDT)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: bud label

I copied this off a label of an \*old\* (clear) Budweiser bottle:

"We guarantee that this beer is brewed especially for the trade according to the Budweiser Process of the best Saazer Hops and finest barley, and warranted to keep in any climate. Take notice that all our corks are branded with our Trade Mark.

Budweiser Lager Bier  
gebraut aus feinstem  
Saazer Hopfen unh Bester Gerst

fruiher fur  
C.Conrad & Co.  
Anhauser-Busch Brewing, St.Louis.

Typos are mine. Saazer hops? Corks? Any idea how old this might be?

FYI: Yankee Spirits in Sturbridge, MA has a great selection of international beer, from Sam Smith Imperial Stout to Belgium lambics to USA micro-beer. Word has it that Austin Liquors in Worcester, MA has a similar selection. Check it out.

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Date: Tue, 22 Oct 1991 10:42 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Re: Homebrew Digest #745 (October 22, 1991)

I am starting to feel the obligation to comment on the on-going recommendation supporting both the repitching of yeast and the subsequent comments about even eliminating sanitation practices. Racking onto yeast from a previous batch will definitely produce beer. Large scale brewers will reuse yeast for many generations. We as homebrewers don't have the tools to examine yeast and wash it, if needed, like the large scale brewers do. I will guarantee you that you can not find yeast an any quantity that does not have some form of bacteria present. I have looked through a microscope at yeast in large brewery's labs side by side microbiologists and always you will see bacteria. The quantity of said bacteria is what matters. As homebrewers we can actually have an advantage in this area since we can strive to control our brewing environment better than the large scale brewers. All of this control can be wasted if one continually repitchs yeast. A few generations, OK. But watch out after two or more especially if your fermentation temps are above 70 deg, So do it! Just be aware that the critters can dominate the fermentation. Also off-tastes from large quantities of dead yeasts and fermentation byproducts (trube) can occur , especially at higher fermentation temperatures. I would suggest to always repitch onto a bigger style beer to reduce the chances of off-flavors. Like, repitch your light ale onto an amber ale. Then repitch your amber ale onto a porter onto a stout onto a barley wine. You get the picture!

As for the comment on "everything started clean, so it must still be clean if I repitch. I don't even need to clean anything", HOGWASH. Brewing is and always will be 80% cleaning and 20% brewing. If you want first class brews, clean, clean, clean! At least until we get a good strain of Killer yeast. Has anyone heard anything about the progress on this experimental yeast strain?

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Date: Tue, 22 Oct 91 11:49 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Grapes in beer?

Just a simple question:

Has anyone ever made a beer with grapes as an ingredient?

I've had some luck making cherry beer, and I've sure read in this forum of many other fruit beers, but I've never heard of a grape beer. I know that grapes are usually added to wines, but why not beer? Are grapes possibly too astringent for beer?

A friend has offered me any amount of Concorde grapes, so I'm curious. Any recipes are welcome, particularly with notes on methods of adding the grapes.

Thanks,  
Chuck coronellrjds@che.utah.edu

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Date: Tue, 22 Oct 91 12:00:32 CDT  
From: ssi!mtd@uunet.UU.NET (Mike Daly)  
Subject: Groat(s)

I did some checking with a local numismatic expert and have the following info on the groat as coin (as opposed to groat as grain).

Groat: Edward I (1272-1307) First coined in 1279/80

28 mm diameter, 5.8 grams which implies a thickness of .9 mm  
Later, the mass was reduced to 4.8 grams which is a thickness of .75 mm  
The coin was made from silver.

Neither the new nor the old version was very thick.

Mike

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Date: 22 Oct 91 15:20:00

From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>

**Subject: Zip City and NJ Brewpubs**

Subject: Zip City and NJ Brewpubs

1) To anyone who is interested, the Zip City Brewery is not yet open in Manhattan (I think I remember someone mentioning it was supposed to open in August). I stopped by on Sunday to find the place papered up and under construction (we peeked inside and it looks like they've got a ways to go).

A) I understand that brewpubs are currently illegal in New Jersey (as is homebrewing apparently). Is there any effort currently underway to make them legal? Anyone know who to write to? Anyone have any information on micros? I know that there is one in Vernon, but that's all I know about. Are micro licences hard to come by?

-Bob

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Date: Tue, 22 Oct 91 15:25:43 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Re: Father Barleywine's yeast reuse trick

Chris S. sez:

>On the sanitation issue itself -- not the idea of iconoclasm -- it makes  
>sense that if the wort is boiled, it's clean; the yeast-cake carboy must  
be  
>too, and if you keg in a just-emptied keg, it too is clean (besides, at  
>this point the alcohol should help prevent infections)

What makes you think the yeast sediment is clean? This is a great place  
for  
bacterial growth. Dead & decaying yeast also provide food for bacteria.  
Why do  
you think commercial breweries spend time washing their yeast??

I recall reading through a collection of research papers on Brewing Yeast  
I  
found in RPI's library. Munton & Fison had a paper that was about certain  
strains of yeast that help to pull bacteria out of the beer. These yeast  
had  
the characteristic that they were attractive to the bacteria, basically  
rather  
than having to move about the yeast solution themselves to feed, the  
bacteria  
would hitch a ride. When the yeast flocculated the bacteria went with  
them.  
This had the desirable result of reducing bacterial concentration in the  
finished product, at the expense of increasing it in the yeast sediment.  
All  
yeasts do this to some extent, M&F was actually seeking strains with a  
strong behavior to help in the reduction of bacteria in the finished  
beer,  
and thus reduce the risk of beer spoilage. This behavior is why big  
brewers  
who re-use their yeast employ acid washes to try to reduce the presence  
of  
mutated yeasts and bacteria.

On the consideration of kegs and keggings equipment it is also foolish to  
assume  
a just emptied keg is clean wrt bacteria. Nonsense. Why do you think most  
restaurants clean their tap lines regularly?? They do this because  
bacteria can  
and does grow in tap lines, and also kegs.

While I don't see anything amiss to re-pitching onto the yeast sediment  
(cake  
as others have called it) for a moderate number of times, as this  
essentially  
approximates the same behavior of collecting and re-using yeast sediment  
from  
one batch to the next I would advocate moderate usage of this technique  
and  
periodic changing of the yeast. To say that this must work since it was  
done  
for hundreds of years ignores the fact that quality control, and the  
causal

relationship of the effects of yeast metabolism and bacteria upon  
spoilage  
(the universally hailed work of one Louis Pasteur) mean nothing.  
Obviously  
spoilage WAS a problem or there would have been neither a call for, nor  
support  
for Pasteur's work.

So I say to those who would begin to employ these techniques and cast off  
the lessons of the last 100 years of microbiology that they take a step  
backwards in casting the quality of their beers to the whims of nature  
and  
bacteria. Yes perhaps you've had no problems to date, but that does not  
guarantee future results, rather it increases the chance of exposure to  
the  
same pitfalls of bacterial damage to ones beer that brewers for centuries  
before Pasteur were subject to. The techniques to reduce the risk of  
bacterial  
contamination are hardly complex nor excessively costly, yet the  
reduction of  
risk of spoilage by bacterial contamination justifies their use as surely  
today  
as 130 years ago when Pasteur discovered these causal relationships.

I step down from my soapbox now.

JaH

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Hopfen und Malz, Gott erhalts

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Date: Tue, 22 Oct 91 15:20:26 EDT  
From: virtech!gjp@uunet.UU.NET (Greg J. Pryzby)  
Subject: List of Microbrewies and Brewpubs

I have taken the time to key the list of Microbreweries and Brewpubs for every state and province. The source is Institute for Brewing Studies.  
The list is dated March 1, 1991.

If anyone has more current info (new places, closing, etc) please let me know.

I would like to put this somewhere so interested parties could access it. Until someone tells me how to do that (hint, hint) I will e-mail copies to interested parties. If you only want the data for a specific state, let me know.

- - -

Greg Pryzby uunet!virtech!gjp  
Virtual Technologies, Inc.

Herbivores ate well cause their food didn't never run. -- Jonathan Fishman

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Date: Tue, 22 Oct 91 15:53:36 BST

From: cc@ee.edinburgh.ac.uk

**Subject: Hop Tea**

Someone recently mentioned a recipe for Hop Tea - I think it involved malt and hops. Does anyone have details on this, or indeed any other recipes (other than beer) using hops?

Regards,

Colin Carruthers. cc@ee.ed.ac.uk. Tel +44 31 668 1550.

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Date: 22 Oct 91 18:29 EST  
From: doug@metabolism.bitstream.com  
Subject: Cranberry Ale

Hello:

This is my first posting to the board so if this is ancient material, you have my apologies. Secondly let me say in advance that I've learned a lot so far and would appreciate any responses.

1. Working all day makes it difficult, but not impossible, to brew during the week. I have, on a few occasions, however had to let the wort sit covered over night before the boil. I am assuming that nothing nasty that could harm the ale could survive the boil... Am I missing the boat here?

2. Last fall I made a Wheat/Cranberry ale, loosely based on the recipe used by Sam Adams:

5# wheat  
6# 2 row  
3.3# BME Weise beer kit  
6 12 oz. bags of whole cranberries (crushed)  
7 AAU's Tett. Hops  
41 oz Pure Vermont Maple Syrup  
DME Ale yeast

Primed with 1 cup maple syrup

I wanted to make this again this year but could use a little advice in altering the recipe. First the ale was very very hazy. Is this a function of the wheat or perhaps pectin in the berries? Secondly the ales were very volcanic when opened. Is this a due to the wheat as well, or perhaps too much maple syrup... By the way S. Adams was much better.

Thanks in advance.

doug@Bitstream.com

go sox

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Date: Tue, 22 Oct 91 21:43:12 -0400  
From: patterso@gmuvax2.gmu.edu (Pat Patterson)  
Subject: Seeking Variations to Rocky Raccoon

After making beers of many descriptions for the last ten years or so, I decided to make a beer that uses honey as a primary ingredient. Since the idea has never appealed to me, I used a recipe. I used Papazian's recipe, "Rocky Raccoon's Crystal Honey Lager".

This beer is remarkable. It is just incredibly good. I would appreciate seeing your favorite variations specifically to this recipe.

Please send them to me, or post them to the digest. Thanks!

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Date: Tue, 22 Oct 1991 23:04:55 -0500 (CDT)

From: MEHTA01@UTSW.SWMED.UTEXAS.EDU

Subject: adding egg white: to clarify

Hi.

i tried to use egg white (albumin) to clarify my brew three or four batches ago, when (for some forgotten reason) the secondary fermentation was too cloudy

i took 2 cups of wort from the fermenter and boiled it, adding egg white as if

making egg drop soup, with a lot of stirring. After cooling rapidly, i tossed the

whole soup (without a taste test :- ) into the secondary. After two days, the

beer was clear!! i haven't tried it again, as i haven't needed to.

This method was suggested by a Bulgarian friend who says that this is fairly common in his country in home wine making, which it seems, is a fairly

common practise in Sofia. Their apt. complex has a basement converted into a

cooperative wine crushing setup... !!

Tiny bubbles....

Shreefal Mehta

mehtal@utsw.swmed.utexas.edu

^mehta01

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Date: Tue, 22 Oct 91 22:10:41 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: adding egg white: to clarify

Here's my latest batch. my third, and first partial mash.

Alcatraz Wheat Beer

1 lb Barley malt  
2 lb Wheat malt  
3 lb dried wheat extract  
1 lb dried malt extract  
2.5 oz Mt. Hood hps  
Wyeast Wheat beer yeast

OG: 57 FG: 12

I mashed the three pounds of malt a la Miller, and had no problems. I boiled for one hour, adding 1.5 oz hops at the start, 0.5 oz at 30 min, and 0.5 oz at 5 min. Strained into a bucket of ice, but still had to wait several hours for it to cool (shoulda used the bathtub).

I made a starter for the yeast a couple days before (liquid yeast, another first). added it and the wort to the carboy and waited. The krausen didn't seem as big as previous batches with Red Star.

I primed half the batch(5 gal) with 1/3 cup corn sugar and the other half with 1/2 cup clover honey. After two weeks, the beer was great. the beer primed with honey, however, was way too carbonated. All you can taste is bubbles.

In direct taste tests, this beer has more body than WheatHook, and is slightly sweeter. Compared to EKV, the beer is similar, but EKV Wiezen is slightly sweeter.

If anyone wants to add this to Cat's Meow vol II, feel free. Thank you to all who helped me, especially Martin Lodahl.

- Bryan

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Date: Wed, 23 Oct 91 00:01:54 MDT  
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)  
Subject: Mead at brewpubs

Last Friday, I had a very pleasant surprise. My group decided to have an off-site meeting at the Wyncoop brewpub in Denver. While they were scrambling around trying to find a table for the lot of us, I took a look at the list of seasonals that were currently available. Lo and behold, they had an alfalfa mead! I had to have some, of course. Although not quite the style I like (I prefer still meads), it was still quite good.

So, my question is, how many times have you (that's the collective you, kind of like the royal We) seen mead at a brewpub? Was it a regular feature?

Dworkin  
Please don't get us wrong, man,  
this is just a song, man, no matter what we say -- FC  
dworkin@solbourne.com Flamer's Hotline: (303) 678-4624

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End of HOMEBREW Digest #746, 10/23/91  
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during the last 20 mins. I like the idea of making coffee and just adding it more than either boiling beans or "dry coffeering". I haven't brewed this yet either, but suspect I'll try a hybrid of the two. I really like the idea of a little vanilla.  
BTW - I don't remember who sent this recipe in.

-----  
Here is a recipe that I have used several times now with excellent results.

It's an extract with adjuncts brew but I don't let that bother me. The Sierra Nevada yeast culture is not terribly attenuative and the last batch was a bit sweeter than I'd prefer. Next time I'll use Wyeast's Irish Stout Yeast that Florian and others have recommended.

This is based fairly on and is still very close to "Baer's Stout" from Dave Baer of Sun.COM. I call it "Speedball Stout".

4oz Flaked Barley  
4oz Medium Crystal malt

6# Dark Australian malt extract  
1/2# Dark Australian dry

4oz black patent malt  
4oz molasses

2oz cascade (bittering) at 4.7 AAU  
0.6oz northern brewers (aromatic) ? AAU  
1/3lb Coffee, whole bean (I use Peet's Costa Rican, a fairly dark roast)

We've been using a Sierra Nevada yeast culture for the last few batches and it's been a very nice brew. Prestarted Wyeast British Ale yeast has worked well also.

OG: 49 - 51  
FG: 17 - 20

Fermentation temp: 55 degF though I've done it much hotter.

Steep 50 minutes at 153 degF: flaked barley and crystal malt

Boil 90 minutes.  
Add black patent and molasses at 45 min.  
Bittering in thirds each 30 min.

Fill a hops bag with the coffee and aromatic hops and add to the hot wort just before chilling. If you don't have a wort chiller you'd better wait until pitching. Remove the bag after about 24 hours or when the fermentation is going strong, whichever is longer. Rack to secondary once initial fermentation has died down, about 5 to 6 days. The last couple of times I've left the bag of coffee beans and hops until racking without over doing the coffee flavor. This cuts down on the potential for contamination.

Stephen Hansen  
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Date: Wed, 23 Oct 91 10:22:57 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Oops: raspberry mead and pectin

Re the message I sent a couple days ago about raspberry mead, I just remembered another step. He added something (an enzyme of some sort) to the raspberries to degrade the pectin. This is why they had to sit around for 24 hours before pouring the honey "wort" over them. This would probably also solve the problem doug@bitstream.com reports with his cranberry beer. Does anyone know what this substance might be?

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date: Wed, 23 Oct 91 08:28:24 pdt  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Grapes in beer**  
Full-Name: Ted Manahan

Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU> asks:  
> Has anyone ever made a beer with grapes as an ingredient?

I am very interested in this too. My neighbor has a lot of wine grapes that will not be used this year. I was thinking of putting some juice into my next batch of pale ale...

Just wondering what you all think,

Ted Manahan  
tedm@hp-pcd.cv.hp.com  
503/750-2856

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Date: Wed, 23 Oct 91 10:32:30 MDT  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Bartender's Guide

First of all, I got the guide from mthvax.cs.miami.edu, not where I said I got it before (I was doing a lot of ftp'ing and I got mixed up as to what I got where). Apologies to all involved.

I still can't get the bartender's guide from mthvax to work, but I got a better version of the same guide in PostScript from someone else on the net (gcw@garage.att.com). It seems to have been based on the guide from mthvax, but some additional work has been done on it and it looks really nice.

I'm putting it on cygnus.ta52.lanl.gov (128.165.144.121) under anonymous ftp.

I'm not planning on leaving it there for long (it's not work-related, you know), so please get it ASAP. Actually, it would be great if the administrator from mthvax would put it on the anonymous ftp there.

-----+  
| Michael L. Hall     There are times, sir, when men of good conscience |  
| hall@lanl.gov cannot blindly follow orders. - Jean-Luc Picard     |  
+-----+

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Date: Wed, 23 Oct 91 10:36 MDT

From: homer@drutx.att.com

Subject: Re: Chrishmash (hic!) Ale, corrected recipe

>3pounds Munton and Fison amber dry malt extract ] ?? Typo ??

I checked with Phil Fleming, this is the correct recipe:

Ingredients for 5 gallons

3.3 pounds Munton and Fison Stout Kit

3.3 pounds Munton and Fison amber malt extract syrup

3pounds Munton and Fison light dry malt extract

1/2 ounce Hallertauer hops (60 minutes)

1/2 ounce Hallertauer hops (5 minutes)

3/4 pound honey

53-inch cinnamon sticks

2teaspoons allspice

1teaspoon cloves

6ounces ginger root

6rinds from medium size oranges (scrape the white insides of the  
rind away)

Wyeast No. 1007 German ale liquid yeast

7ounces corn sugar for priming

\*O.G.: 1.069

\*T.G.: 1.030

\*Primary fermentation: 14 days @ 61 degrees F.

\*Age when judged: six months

#### BREWER'S SPECIFICS

Simmer spices and honey (45 minutes). Boil malt and hops (50 minutes).

Add finishing hops and boil (5 minutes). Cool, strain and pitch yeast.

[Note: It's not made clear, but the honey/spice mix is added to the wort  
just before cooling, they're not boiled together.]

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Date: Wed, 23 Oct 91 09:46:41 -0700  
From: csswingley@ucdavis.edu  
Subject: Yeast at bottling

A quick question relating to adding yeast before bottling. Three and a half weeks ago I brewed an all-grain porter based on some of the past winners in Zymergy. Now three and a half weeks later (or three weeks in the secondary fermentor at 70-75 degrees F) it is still bubbling. This doesn't really concern me as I've had beer sit that long before. But what I've also had happen with long times in the secondary fermentor is the beer once primed and bottled, doesn't get carbonated. It's a real drag having two cases of pale ale that have no carbonation, let me tell you.

To my question: Miller advises against adding yeast with the priming sugar because that would increase the amount of yeast at the bottom of the bottle which could lyse. He says that even if you let your beer clarify quite a bit in the fermentor there will still be enough yeast in the beer to carbonate it upon adding more sugar. Is he right? And has anyone else experienced this no-carbonation phenomenon? The only explanation I can come up with to explain why my pale ale remains uncarbonated to this day is that I killed the yeast somehow--or that it all settled out before bottling.

Anyhow, in the next couple weeks I'm sure my all-grain porter (which took 8 hours to brew) will stop bubbling. Let me know what you all think about adding yeast before bottling.

Thanks in advance.

Christopher Swingley csswingley@ucdavis.edu  
Grad Group in Ecology  
University of California, Davis

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Date: Wed, 23 Oct 1991 10:06:04 -0700  
From: John D. Sullivan.wbst311@xerox.com  
Subject: DIGEST SUBMISSION

Reply to David Ballard (beer ball kegging)- my dad has been using 5 gallon beer balls for some time now, and has had very good luck. The tap uses a CO2 cartridge similar to a pellet gun (good or bad idea? The beer tastes excellent.) You have to replace it once, when the keg is half full.

Reply to Dave Resch (saaz hops) - As with all hops there are variables . I have some whole compressed saaz hops packaged right from Czeckoslavakia (sp?) with an alpha of 3.2. By the way, they are heavenly finishing hops.

Reply to Pat Patterson (Papazian's Rocky Raccoon Crystal Honey Lager) - I agree this is an excellent, easy to make beer. I tried honey in an amber beer, and would recommend sticking with lights. My next Honey Lager I will prime with 1/2 cup honey, should be good.

John

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Date: Wed, 23 Oct 1991 13:23:25 EDT  
From: Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU>  
Subject: Re: Father Barleywine's yeast reuse trick -- first attempt

On Oct 21, 10:24am, Chris Shenton wrote:  
> Only one place I can see problems cropping up: the siphon hose from the  
> cooled wort to the keg. Unless perhaps you use a counter-flow rather  
than  
> immersion chiller. Any comments, Marc?

I assume you meant "cooled wort to the CARBOY"?

I immersion-chill in the boiler (usually emptying all the icecube trays in the freezer into the boiler as well!) and then strain the 70 degree wort into a big plastic bucket (recently washed with dish soap) with a plastic spigot near the bottom.

I strain by fitting a fine-mesh nylon straining bag into one of those handled stainless steel colanders. The straining end of the colander has two inch-long metal loops protruding from the edge. I rest the strainer atop the bucket on the handle and the two protruding spurs. Then I ladle the cool wort into the strainer. Trub quickly slows the process to a trickle. If I'm in a hurry I can complete the process in five minutes by squeezing the straining bag and emptying the trub once or twice, but that results in a less clear wort.

Then I just drain the wort into the carboy, which already has a pile of happy yeast at the bottom waiting to make beer!

Or do you mean "BEER to the keg"? I just run warm tap water through the siphon hose for a minute or two before and after each time I use it.

Regarding my abandonment of commonly accepted sanitary practices and my ongoing experiment in carrying repitching \*way\* too far :-), I'm no microbiologist, but I am a beer drinker. My beer pleases me and my friends (and sometimes even my wife :-), and that's all I'm after.

I'm sure there's all sorts of bacteria in that carboy and that there are subtle things going on in those unwashed bottles too (I run used bottles through the dishwasher and reuse them as-is during the next bottling session), but I've had no mold in the carboy or gushing bottles or anything obviously wrong with any of my batches.

I homebrew for the fun of it. Aspects of it as it is commonly practiced are unpleasant to me. I don't like worrying about stuff I can't see, and I especially don't enjoy getting bleach water all over my skin. Rinsing 50+ bottles or baking them or whatever everyone else does turns an already noxious task into a grueling ordeal.

I also don't like paying \$4 a pop for yeast -- I don't use extracts for exactly the same reason -- \$25 a batch is way too much to pay when I can brew from grain for \$8. Besides, of all brewing tasks, mashing is definitely the most fun for me. Turning dry grain into sweet wort is magic!

I'm not suggesting that any of you do anything different. I'm just sharing my personal experience. Take what you like and leave the rest.

-- Marc Rouleau

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Date: 23 Oct 91 11:38:54 EDT (Wed)  
From: GC Woods <gcw@garage.att.com>  
Subject: NJ homebrew laws

>From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
>A) I understand that brewpubs are currently illegal in New Jersey (as is  
>homebrewing apparently). Is there any effort currently underway to make  
>them  
>legal? Anyone know who to write to? Anyone have any information on  
>micros?  
>I know that there is one in Vernon, but that's all I know about. Are  
>micro  
>licences hard to come by?

There is presently a bill (A-114) currently before the NJ legislature to  
make homebrewing legal and to remove the permit (\$3) for making wine.  
This saga however has been going on since 1986 and every previous bill  
was never voted on, so it dies and must be reintroduced during the next  
meeting of the NJ Legislature (every 2 years).

The current bill (like the old ones) is sponsored by Art Albohn (NJ  
State Assembly representative - if anyone is in his region please vote  
for him!) who is a friend of my brewclub president (Ed Busch MASH). One  
of  
the problems is the head of the ABC (Alcoholic Beverage Control) has  
been replaced and the new person amended the bill adding permit  
requirements (must be a democrat). Ed has testified many times now and  
the bill has also now picked up support from the Libertarian party  
because it "enhances personal freedom", but they do not agree with the  
permits. Anyway the bill passed the state senate (36-0) , so now goes  
back to the assembly for another vote. The problem is that another vote  
is not scheduled in the assembly, but hopefully they will vote on it  
before it is left to die again.

My person opinion is that they are out of their minds if they think I am  
going to pay for a permit in the Peoples Republic of NJ!!

Now for the big laugh - the current law defines wine as "any fermented  
vegetable". So if they consider grapes to be a vegetable why not barley  
and hops. The only problem is that none of us want to be the test case,  
so our brewclub keeps a low profile.

I do not know why there is only the one micro in NJ. Should have asked  
when I was there for a tour. By the way the micro is now called Clements  
and they now make good beer (unlike vernon valley) - in fact the blond  
dopplebock was excellent. The micro uses antique equipment imported from  
Germany, in fact the beer is still fermented in open oak barrels.

When if ever Homebrewing becomes legal in NJ, then the next plan of  
attack will be for brewpubs. Micros and brewpubs are much harder to get  
through state legislatures because the big mega breweris will lobby to  
prevent this from happening. It is hard for the little guy to fight this  
kind of vote buying!

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Date: Wed Oct 23 09:46:31 1991  
From: microsoft!larryba@cs.washington.edu  
Subject: Headless Christmas Ale

A month ago I brewed a Christmas ale based upon the recipe passing around this digest last summer. I converted the extract into an all grain (sorta a porter with honey + spices, lightly hopped)

Anyway it is GREAT. The only problem is that it has a nice creamy head that collapses pretty fast. Even though it is pretty well carbonated it takes vigorous pouring to get a head to rise. Why?

My guess is that the problem is the oils from the Orange Zest and possibly the cinamon/cloves/allspice.

Anyone else notice this with their spiced beers?

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Date: Wed, 23 Oct 91 12:42:18 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: pot handles, groats&egges, cranberry clouds, sanitation

Pot handles

Sorry Lee, if the handles come off they \*can\* be welded back on, but it won't be an enameled pot anymore, the enamel will spall off because of the heat from the welding. Oh well, save up for that \$stainless \$steel.

Groats &c.

Length is generally the measure of the greatest dimension of an object, breadth is the measure of the next largest dimension, thickness is generally the measure of the least dimension. Digby says specifically, "the breadth of a groat". Do not confuse breadth for thickness. The medievalist cooks I know are also known for their research and in their estimation, according to paintings where they have found egges rendered next to objects of known size, the medieval egge is about the size of our medium hen's egg. To make a strong mead, boil it until a medium egg floats with a 28mm circular area exposed. Seems like a VERY high gravity to me. I wonder if groats were still 28mm in 1669?

Cranberry Clouds

If the berries were in the boil, that would be the root of the haze problem. The volcanism? doesn't sound like overpriming. Maybe premature bottling? otherwise benign infection?

Sanitation

Well, I've tried the less anal route to sanitation and it isn't working for me. Anybody want some Relief Owl Beer? I think my problem is that my town's water is untreated local well water, no chlorine. From here on in I'm boiling it all.

Carl West

I'm still learning, don't bury me yet.

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Date: Wed, 23 Oct 91 12:57:07 EDT  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
**Subject: I suck**

When I start a siphon, I suck on it, when the beer or wort arrives, I double pinch the tube (kink it into a `Z' shape and squeeze it flat), remove the mouthpiece from the tubing and siphon away secure in knowing that the beer or wort is not picking up cooties from my mouth.

Works for me.

Carl West

Berry me.

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Date: Wed, 23 Oct 91 13:01:06 PDT  
From: chad@mpl.UCS.D.EDU (Chad Epifanio)  
Subject: Bucket 'o flame

Concerning Bob Jones' remark about carboys:

I've never truly flamed before, but Mr. Jones is just plain wrong. How can you make that absolute comment about carboys over plastic? I personally started with both 6.5 gal and 5 gal fermenters in a two stage setup. I personally thought these things were a pain in the ass. They take so long to fill and rinse, and if you get a stain, kiss goodbye to several hours and say hello to a pain in the back.

>I would ask you how many awards have you won with your beers?

To be honest, I'm 0 for 0. I entered none, since I brewed all my previous batches hours from any club or competition. Upon moving to San Diego, I met a man by the name of Bob Writner who convinced me of the merits of plastic primarys. Yes, he has won a few medals. They filled up an entire wall. The ones that wouldn't fit on the wall, he put in boxes in the basement. He is also consulting brewmeister to Temecula Brewing Company. I would drag him in here to defend plastic, but he is away on a research experiment. Like all of us, he has a real job on the side :>

Plastic is so much easier to use. They are lighter, and you can haul them around easily by the handle. After the boil, just dump the wort through a strainer, reserving some of the cold break matter in the kettle. It airates fine as it splashes into the bucket. To sanitize, just fill with a bleach solution and rinse with the garden hose. If you want to save some yeast, just stick your hand down there and grab a cup. I even converted my priming bucket so it can be used as a fermenter in those emergencies when I have to make more than 10 gal at a time.

I would recommend a beginner use a glass carboy, just for the sheer enjoyment and amazement of watching the process. Also, the beginner can clearly see the yeast sediment and activity stop. The bad part about plastic is that you can't see any of this going on.

Relax. Use what you feel most comfortable with. I like the plastic, and save the glass for the lagging.

Chad Epifanio--> chad%mpl@ucsd.edu | "There are no bad brews.  
Scripps Institution of Oceanography | However, some are better  
Marine Physics Laboratory | than others."  
=====  
"All words and ideas are my own, etc., etc..."

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Date: Wed, 23 Oct 91 17:06:50 EDT  
From: anderson@optical.bms.com  
Subject: Looking for Brew clubs in Philadelphia

If someone knows of any clubs in the Philadelphia area, could they send me contact information?

Thanks,

Jay

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Date: Wed, 23 Oct 91 14:20:20 PDT  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Yeast Repitching's Risks

I was interested to see Bob Jones and Jay Hersh address so well the risk of bacterial infection in repitched yeast, and I'd like to toss in my goat's worth. Reading the standard references and discussing the question with brewing microbiologists has convinced me that even if a brewer is able to keep the bacteria under control, there is a limit to how many times a culture can be repitched, if large pitching rates are used. The reason is respiratory-deficient (petite) mutants. This is apparently a heritable mutation: daughter cells budding from a respiratory-deficient mutant seem themselves to be respiratory-deficient. In fact, the name (given by Pasteur) arises from his observation that certain single-cell cultures on a streak plate were smaller than others, due to their inability to exploit an aerobic environment. It spontaneously occurs at a more-or-less constant rate (which I've forgotten) in non-mutant cells, so as you can see, the long-term trend under anaerobic conditions is toward the mutants becoming an increasing fraction of the population. The result is slowed and stuck fermentations, incomplete attenuation, and increased production of diacetyl and other usually-avoided products. Commercial practice seems to be to periodically regenerate the culture by growing several successive generations under aerobic conditions, allowing the non-mutants to use their substantial reproductive advantage under aerobic conditions to "regain the upper hand" in the culture. We just buy another packet of Wyeast ...

Yes, continually examining our process and testing "heresies" is a very good thing, but I think it's a mistake for us to automatically reject what the "pros" do, because we don't much care for their beer. I assure you, it doesn't taste that way by accident (malicious intent?). For them, it's critical that every batch be saleable, so they've developed very elegant means of assuring such a result. Our question then becomes one of whether a specific technique is appropriate to the specific results we desire, rather than whether it's a conceptual breakthrough or a colossal blunder. I'll step down off the soapbox, now ...

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Wed, 23 Oct 91 15:47:13 -0600  
From: Mike Zulauf <zulauf@orbit.Colorado.EDU>  
Subject: Lagering - Carboy vs. Bottles

Hi everybody!

I've got a simple question that I hope someone can give me a simple answer to. I was wondering if there is any major difference between lagering your beer while still in the carboy, as opposed to lagering it after it has already been bottled. I have always done it with the beer in the carboy, but am interested in bottling, then lagering, if there are no drawbacks.

As always, any insight is greatly appreciated!

- Mike

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Date: 23 Oct 91 19:38:18 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Notes on Recent Digests

I've been out of town, and came back to a nice big stack of Homebrew Digests.  
(Although I can't seem to find one numbered 744; anyone got a spare?) As others commented, the time it was missing was not unlike an unmasked-for withdrawal from a happy addiction.

On the question of beginner brewers and books, etc. and more specifically, on Dave Miller: I don't have a copy of Miller's book in front of me, and it's been several years since I sat down with it. My specific objections which leap immediately to mind have to do with his advice for new brewers and a general distrust of his--to my mind--entirely too facile recipes. In spite of Martin Lodahl's apparent success with starting a siphon with his mouth, I think it's a very poor idea. Much prefer Lee Katman's suggestion of pre-filling the siphon; myself, I use a turkey baster to suck on the hose for most siphons and the pre-filling method to start the flow through the wort chiller. Miller also offers as his beginning recipe an American light lager (with rice syrup? as I remember, or anyway rice), which strikes me as patently ridiculous. I have always tried to get brewers started on a very straightforward and flavorful ale, not only because it's easy but because it's fairly opaque to error.

I will say that I thought some of his more technical information was very well presented. JaH recommends Byron Burch's book. I haven't looked at that in quite a long time but remember not being particularly impressed, in spite of Byron's expertise. I included a list of brewing texts in my beginning brewing class and at that time, several years ago, wrote this: Although Byron knows a lot about homebrewing, the book isn't very well organized; Bryon has trouble knowing what a brewer needs to know and when he or she needs to know it. He does touch on all the important parts, though, and the book has the virtue of being very inexpensive.

I recommend Papazian's book to new brewers, mostly because of the organization: a very simple beer, followed by more information and a more complex brew, and finally, all-grain brewing. It seems most logical to me, and the simplest, in spite of a few problems.

One of those problems, which didn't get corrected in the latest edition, is the blowoff tube. ^^James Smith^^ ran into this problem, I think, in his spruce beer. "My blowoff hose plugged with hop bits, and foam hit the ceiling.. ." I know of one fellow who blew his carboy all over the kitchen when the hop bits plugged the blowoff hose. The illustration in the new edition still shows a small diameter hose pushed into a drilled rubber plug. James, is this what you used? If so, throw it out and get a 1" o.d. hose about 4' long. As far as I can tell, this is impossible to plug and will not cause explosions from vigorous fermentation.

Eric Allen asks about Bass Ale: I think your friends are on the right trail, but too far past the fork in the road. 50% brown sugar is **\*\*WAY\*\*** too much. Martin Lodahl seems to have a handle on using sugar to achieve a cidery effect, but I don't think that's what's called for in Bass. My feeling from reading British brewing texts is that they only use enough to substitute for the more expensive malt while remaining undetectable in the finished beer. I definitely wouldn't wander above 5-10% and would add plenty of crystal malt and a touch of roast malt (chocolate) to help disguise the sugar.

Martin Lodahl: I tried adding turbinado sugar to a Scotch ale, myself, and wasn't pleased with the result. In fact, I've yet to have a convincing homebrewed Scotch ale, and suspect the wily northerners use a very aromatic malt I haven't been able to track down. Your idea of using peat-smoked crystal malt is an interesting one; I'd love to taste your beer.

Thomas Manteufel posted some early recipes including one that was mostly molasses. I had the (?)fortune of tasting a similar beer that Fred Eckhardt brewed from a George Washington recipe. I would imagine that vulcanized rubber has a similar flavor. It was about five years old at the time, and Fred said it had improved considerably over the years.

Thanks to George Fix for the usual amazingly informed words on wort oxidation. At times, it embarrasses me to open my mouth around him (figuratively, of course) because I'm sure I'll say something stupid. But George, how come there are no spaces after your sentences?

There's a good deal of talk about repitching yeast. In a praiseworthy comment on the importance of good sanitation, Bob Jones suggests that homebrewers lack the

capacity to wash yeast. In mid-September I posted some notes from WYeast's Dave Logsdon on how to wash and store recaptured yeast; I hope everyone has gotten that because its very simplicity makes it extremely useful.

Dave Resch mentions previous discussions about the use of Cara-pils or dextrine malt and the conversion of the contained dextrans to simple sugars. My understanding is that this is the whole point of dextrine malt--that mashing did NOT affect this conversion. My experience has been that dextrine malts make a significant difference in beers, heightening the malt flavor and increasing mouthfeel considerably. Could we hear something authoritative, perhaps from George Fix? Hint, hint.

Rick Hapanowicz asked about his fermentation problem. It's difficult to say what happened, without more information about yeast, but I would imagine that the initial problem had to do with either underpitching or a lack of oxygen in the wort at the time of pitching. I don't think simple repitching would help, nor that adding oxygen at this stage would be a good idea. My own suggestion would be to brew another batch of beer, aerate the hell out of it, pitch with a vigorous yeast starter, and then blend the two when fermentation in batch #2 was at high krausen. Worth a try, anyway.

I follow with interest the discussions of coffee/beer. Liz has been after me to make a coffee beer for awhile now, and we've been exploring the wonders of fine coffee and espresso together. Mostly, Liz does the drinking, since I'm a tea man (but a cafe mocha, hmmm) but I'm fascinated by the process of making good coffee and the differences in styles between the East and West. I shall root around in the documentation I've found and see what they say about cold- and hot-water extraction. Interesting that Rad Equipment's retailer offers a cold-water "Turkish Extract"--since the Turkish method is to \*boil\* the coffee grounds \*with the sugar\*! What do the coffee oils do to head retention in the beer? ??

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Date: Wed, 23 Oct 91 21:32:25 CDT  
From: Mark Sandrock <sandrock@aries.scs.uiuc.edu>  
Subject: Saaz alpha acid content

> From: resch@craycos.com (David Resch)  
>  
> >Saaz hops are fairly low alpha acid hops in the 3.5-4.0 percent range.  
>  
> Without having any information with me at work, I made this incorrect  
> statement in a digest reply yesterday. When I got home, I looked up  
the alpha  
> acid content of Saaz hops and found that it was a little higher than I  
thought.  
> One reference listed Saaz as being in the 4-6% alpha acid range and a  
second  
> reference listed them as being about 5% alpha acid.

No, you were doing fine. I just bought Saaz "whole hop plugs" from Great Fermentations of Marin, and they were labelled as 3.1 % alpha acid. BTW, the degree of compression obtained in these plugs is unbelievable! From a package about the size of a pack of cigarettes (ugh!) I ended up with a heaping colander full of whole hop blossoms! The aroma was very good, but I won't taste the results for several weeks yet. (Czech Pilsner).

Cheers,  
Mark Sandrock

- - -  
UIUC Chemical Sciences Computer Center "Not every apple has a worm, but  
505 S. Matthews Ave., Urbana, IL 61801 every worm has an apple!"  
Voice: 217-244-0561  
Internet: sandrock@aries.scs.uiuc.edu

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Date: Wed, 23 Oct 91 22:37:35 -0700  
From: John S. Watson - FSC <watson@pioneer.arc.nasa.gov>  
Subject: Report on Number 23

This a report on my second use of "maltose" (a cheap rice malt available from most Oriental Markets). In the previous attempt ("Number 17", see HBD #541 or The Cat's Meow: p 36) there were a few problems. It was also my first attempt at culturing yeast (from a Sierra Nevada Pale Ale), and for various reasons, it didn't work very well. The other problem was I used to much maltose, about 40%, which made the result a little to light.

This time I decided to use about 20% maltose, which IMHO, is just about right. I've also since perfected yeast culturing.

The result is a nice thirst quenching, summer ale, which, with my favorite pizza, is heaven\*2.

\* \* \*

Ingredients for 5 gallons:

4.0 pounds plain light malt extract syrup  
1.1 (750 grams) Maltose

0.66 oz Chinook Hops, flower, ( boil: 1/2 for 60 minutes, 1/2 for 30 minutes)  
0.33 oz Cascade Hops, flower, ( finish: last 2 minutes of boil)  
0.50 oz Cascade Hops, pellets, ( dry hopped: when transfered to secondary )  
Ale Yeast, cultured from Sierra Nevada Pale Ale,  
Corn sugar (3/4 cup) at bottling

Aug. 4, 1991 ... Culturing.

Started SNPA yeast culture (from 2 bottles) and about 4 tablespoons of plain light malt extract syrup and a couple hop pellets.

Aug. 11, 1991 ... Boil.

Boiled major ingredients, ala "Complete Joy of Home Brewing", in 2 gallons of water. Then combined with 3 gallons of ice cold tap water (which was boiled the previous night, and cooled in the freezer) in a 7 gallon carboy.  
Initial gravity:  
1.036 at 74 degrees F

Since the temperature was cool enough, I pitched the yeast immediately.

Aug. 18, 1991 ... Secondary.

Vigorous fermentation over the week.  
Placed 0.5 oz of Cascade pellets at bottom of secondary, before I siphon in the beer.

Sept. 8, 1991 ... Bottling.

Final gravity:  
1.006 @ 69 degrees F.  
Taste: Excellent!

Yield = 49 12oz bottles  
= 588 oz

Percentage Yield =  $588/640 \times 100\%$   
= 91.2%

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End of HOMEBREW Digest #747, 10/24/91  
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Date: Thu, 24 Oct 91 8:00:36 EDT  
From: Curt Freeman <curtf@hpwart.wal.hp.com>  
**Subject: Bad Burst**  
Full-Name: Curt Freeman

Now that I whetted your appetites with that empty message the other day, here's my problem...

I went to burst the inner lump of my Wyeast package, and the seal at one end of the outer package opened instead. Just a very small leak, but of course it renders the package useless for the initial "puffing". The inner package didn't seem to burst, and since I don't have yeast leaking all over my 'frig, I'd say it is intact. So, at the risk of loosing an extended "best-way-to-burst-liquid-yeast-packages" debate, how should I start these yeast beasts?

- - -

|                    |  |                                         |
|--------------------|--|-----------------------------------------|
| Curt Freeman       |  | INTERNET curtf@hpwala.wal.hp.com        |
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Date: 24 Oct 1991 8:51 EDT  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: homebrew laws in nj

In HBD #747-

Bob writes:

>>From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
>>A) I understand that brewpubs are currently illegal in New Jersey (as  
is  
>>homebrewing apparently). Is there any effort currently underway to  
make them  
>>legal? Anyone know who to write to? Anyone have any information on  
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>>I know that there is one in Vernon, but that's all I know about. Are  
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>>licences hard to come by?

GC Woods writes:

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>make homebrewing legal and to remove the permit (\$3) for making wine.  
>This saga however has been going on since 1986 and every previous bill  
>was never voted on, so it dies and must be reintroduced during the next  
>meeting of the NJ Legislature (every 2 years).

I write:

According to a photocopied article hanging in the Home Brewery in  
Teaneck,  
the bill legalizing homebrewing in NJ was passed on 8/22/91. It's  
basically  
the same as everywhere else, 100 gallons per adult up to 200 per  
household.  
No mention of brewpubs of course. After all, you can't have legalized  
gambling and brewpubs in the same state!!

later

-dab

=====  
dave ballard | Reach out your hand if your cup be empty,  
dab@pyuxe.cc.bellcore.com | if your cup is full may it be again

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Date: Thursday, 24 Oct 1991 09:08:40 EDT  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Brewing Practices

OK, I couldn't resist getting on my own personal hobby horse and ranting and raving once again :-). Just consider yourselves lucky not to have to experience this in person :-).

Beer is a product of heredity and environment. Heredity refers to the ingredients and their quality. Environment to the brewing process and where/how it takes place.

For new brewers, you can tell them a lot of very useful information about the heredity of a beer, but the environment is often a big unknown.

For this very reason, \*I\* (IMHO) consider it extremely important to emphasize sanitation to the new brewer. While you cannot control the microflora and microfauna, the ambient temperature (and fluctuation therein) the quality of the air and water, etc., you can be fairly confident in telling people that if they do a rigorous job of sanitizing everything, follow a good brewing procedure, and use good ingredients, they will end up with good beer.

Now, I can say that I know my environment pretty well. I can often tell from listening and looking at my beer what is happening. I detected a stuck fermentation without the use of a hydrometer (used it for confirmation) because of just noticing that something felt wrong about the fermentation. Is this useful to anyone of you? Probably not. Would I be able to explain it to a new brewer in a useful manner? No.

In conclusion, there are things I do nowadays that I wouldn't recommend to anyone else. All I can say to justify it is that my beers are improving as far as club competitions and my limited palate can attest to. This is how I view all the other similar brewing stories being told--mildly interesting should I want to perform my own tests, but probably a product of a specific brewing environment as well as increased attention to non-obvious signs from the beer.

John "Art? Science? Maybe. :-)" DeCarlo  
Disclaimer: I may be ignorant and/or apathetic.  
But I don't know and I don't care.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Thu, 24 Oct 91 09:12:10 EDT  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 24-Oct-1991 0911  
<mason@habs11. ENET. DEC. COM>

**Subject: Fermenting vessels**

After listening (sic) to the discussions about plastic vs glass, I had a thought (A thought? We'll have none of that now!). I believe in the sanitary aspects of glass, and would like the conveniences (I have never used plastic) attributed to plastic. So...why not a large battery jar (is that the right name? It's been a long time since chemistry class). It is essentially the same thing as a plastic bin, but in glass. It would be very heavy, and probably expensive, and would be interesting to handle, but it has the best of both options.

Then there is the matter of a lid...

Cheers...Gary

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Date: Wed, 23 Oct 91 13:53:09 CDT  
From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)  
Subject: Anybody Used a BrewCap?

I finally got curious enough to order a BrewCap system.

Has anybody else used one of these?

I would like to hear any positive, negative, or gotcha comments about it.

I'll send out my experiences after I use it the first time.

Cheers,  
Alan

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Date: Thu, 24 Oct 1991 10:56 EST  
From: OCONNOR%SCORVA%SNYBUFVA.BITNET@CUNYVM.CUNY.EDU  
Subject: Starting a Siphon

In regards to starting a siphon. I saw it on the HBD before: just use a sanitized funnel and then remove it as the flow starts--then put the hose into your carboy.

In regards to the use of a dishwasher for bottling. Whomever suggested that should get a medal. It saves a lot of time and is great if you happen to spill any beer. I highly recommend it (if you have a dishwasher)

Kieran

oconnor@snycorva.bitnet

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Date: Thu, 24 Oct 91 11:35:15 EDT  
From: orgasm!davevi@uunet.UU.NET (David Van Iderstine)  
Subject: Making Hard Cider

I'm making my first real batch of Apple Jack (that is, purifying it & then adding yeast, as opposed to just letting it sit as it comes) and I'd like to get some advice on a few points--well okay, many points.

First, what are the opinions regarding the different sterilization options? There's boiling, steeping, and sulfites. I went the potassium metabisulfite route for this batch, at about 60 ppm.

Assuming sulfite sterilization, how long should the cider sit before pitching the yeast? And what about yeast choice? Adjuncts? Yeast nutrients?

Then how often should it be racked, and is it necessary to perform any further sterilizations, or maybe additives for clarification? Finally, how long should I wait to bottle the stuff, and should I prime it, a la wort, for a carbonated product? WHEW!

Thanks in advance. Now deserve it!

Dave Van Iderstine, demented rural homebrewer  
..uunet!pharlap!orgasm!davevi

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Date: Thu, 24 Oct 91 09:38:37 PDT  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: Munich Malt and IBUs

What is munich malt and what is it used for?

What exactly is IBUs and how do they relate to HBUs??

thanks.

- Bryan

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Date: 24 Oct 91 08:54:00 -0700  
From: SOJOURNER\_CLIFF@Tandem.COM  
Subject: homebrew: any good pubs in Englewood, NJ area?

Hi there,

Looks like I'm going back east soon. Any worts of wisdom re: decent pubs in the Englewood, NJ area? I suppose anything within an hour's drive would be fair game.

Happy Homebrewing,  
Cliff  
sojourner\_cliff@tandem.com

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Date: Thu, 24 Oct 91 09:31:41 MDT  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Re: Homebrew Digest #747 (October 24, 1991)

>  
>I'm not suggesting that any of you do anything different. I'm just  
>sharing my personal experience. Take what you like and leave the rest.  
>  
> -- Marc Rouleau  
Thanks, Marc. Good advice for life, really.

As far as beer goes, I've got a question to pose to the net. Has anyone ever had a batch turn darker \*during fermentation\*??? I brewed an Apricot-Ginger Ale a fortnight ago, putting the apricots in the wort after the boil, while the wort was still quite hot. These were canned apricots, in a heavy syrup (I didn't use the syrup) and, as far as I could tell, there were no preservatives in it. The brew is an amber ale with lots of crystal (3 cups) added. After carboying it, it appeared to me to be a nice deep amber, with a slight red tint to it. I racked it after three days, getting the fruit off of it. The colour looked normal to me then. A few days later, it appears to be much darker, on the order of a brown ale. Have I had too many homebrews? Has anyone seen anything like this?

I plan to bottle in the next few days, but not before a taste-test.

Norm

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Date: Thu, 24 Oct 1991 10:15 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Re: Homebrew Digest #747 (October 24, 1991)

>In reply to Chad Epifanio's question : I would ask you how many  
>awards have you won with your beers?

The answer to this question is about 35, (I didn't think anyone would ever ask) but then again who's counting. I've been brewing for 13 yrs. Not that I think I need to justify myself to you, but there are a lot of beginning brewers who read HBD and I think they should get the most generally excepted advice from experience brewers. Your experiences with brewing in plastic may work for you and your friend, making beer you and your friend enjoy, however it won't stand as "State of the Art Brewing Technique". Most of brewing technique is tradition based on hundreds of years of trial and error. It's good to experiment with new ideas and techniques, just be careful to state them as such. Your signature trailer said it so well.

"There are no bad brews. However, some are better than others."

Bob Jones  
I get no respect!

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Date: Thu, 24 Oct 91 14:21:37 EDT  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: NJ state laws

Bob Hettmansperger asks about NJ law and brewing:

Well Bob, here is what I know, the current New Jersey law allows residents to make 200 gallons of WINE a year for personal consumption with a \$3 permit. Because beer making is not specifically mentioned, it's considered forbidden according to State Division of Alcoholic Beverage Control Director Catherine Costa. Nobody has ever been arrested however. Their view is that they have other priorities.

I am not sure of the current status of new laws, but there were two bills floating around a few months ago which would change the status. One would have allowed up to 100 gallons of beer or wine a year without a permit and 200 with a permit. That seems to have been dropped and replaced with one that requires a permit for up to 200 gallons of beer or wine. I don't plan to get a permit either way. I think it makes more sense to be in line with the federal regs but then I'm not a politician. For what it's going to cost NJ to issue and track these stupid permits it'll probably cost them 100 times the cost of the \$3 permit. I'm going to save the NJ taxpayers some money and (continue) to ignore it. I'm not sure of the current status, but it might have been passed by now. Assemblyman Albert Albohn from Morris County is the sponsor. I don't think he is a homebrewer.

I don't have any info on brewpubs but if they allow breweries, micros, and bars that sell beer I don't understand why no brewpubs, but like I said I'm not a politician (or a lawyer).

---

Dan Roman |///Internet: roman\_d@timplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA!

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Date: Thu, 24 Oct 91 14:40:35 EDT  
From: virtech!gjp@uunet.UU.NET (Greg J. Pryzby)  
Subject: Please help; what is your FAVORITE pub?

After offering a list of brewpubs and microbreweries and getting such an  
great response, I would like to compile a list from you, the readers.

I am interested in compiling a list of pubs that have been visited by  
you.

Completing the form below would help. I realize that this is VERY  
SUBJECTIVE  
but I think there is a interest in this information.

Thanks in advance for your help.

----- C U T H E R E -----

Bar/Pub :  
Address :  
City :  
State :  
Type of beer :  
Size (capacity) :

- - -

Greg Pryzby uunet!virtech!gjp  
Virtual Technologies, Inc.

Herbivores ate well cause their food didn't never run. -- Jonathan  
Fishman

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Date: Thu, 24 Oct 91 07:22:42 CDT  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: More old receipts

Hello again, fellow history lovers.

As promised, here are some more old homebrewing recipes. I received quite a few requests for them. More readers than we realize are interested in living history. Some things to remember: Spelling rules were followed rather haphazardly, as were punctuation. I have entered these recipes as closely to the sources I got them from as I could. Bear is Beer, Pompion is Pumpkin. Most of the recipes use unknown or uncertain units, and are probably more of historical rather than practical interest. Some of the terms I don't understand, such as "seen to break" in the Green Corn Stalk recipe. Anyone have any ideas? Could it have something to do with the capillary tubes the wine makers use to measure alcohol? Small or Strong refers to a beer's strength. Small beer was not seeped in the grains for as long, and was meant to be drunk as soon as it fermented. Think of it as (gag) light beer. Strong beer required aging before it could be drunk. It had a higher alcoholic content. Most of these recipes are from the book "Brewed in America" by Stanley Baron. The Persimmon Beer is from the "Old Timey Receipts from Appomattox: The Heart of Virginia" by the National Park Women (of Appomattox). Enjoy:

Receipt to make Bear

Major Thomas Fenner, early 1700's

One ounce of Sentry Suckery or Sulindine one handful Red Sage or Large 1/4 Pound Shells of Iron Brused fine take 10 quarts of Water Steep it away to Seven and a quart of Molases Wheat Brand Baked Hard. one quart of Malt one handful Sweeat Balm Take it as Soone as it is worked.

Translated into modern English, the recipe is most likely:

Recipe to make Beer

One ounce of the dried leaves of the senna tree, chicory, or celandine. One handful of red sage or crushed 1/4 pound shells of iron [which may be the hop-like fruit from an ironwood, *Ostrya Virginica*, also known as the hophornbeam. The ironwood is known as hophornbeam because the fruit it produces look so much like hop bracts, unlike the fruit of the American Hornbeam, which don't.]  
10 quarts of water, boiled down to seven.  
A quart of molasses.  
A cake of hard baked wheat bran.  
A quart of malt.  
One handful of barm. [brewers yeast cake from a previous batch]  
Drink it as soon as it is fermented.

Col. George Washington's Small Beer (1737)

To Make Small Beer

Take a large Siffer [Sifter] full of Bran Hops to your Taste. - Boil these 3 hours then strain out 30 Gall[ons] into a cooler put in 3 Gall[ons]

Molasses while the Beer is Scalding hot or rather draw the Melasses into the cooler & St[r]ain the Beer on it while boiling Hot. let this stand till it is little more than Blood warm then put in a quart of Yea[s]t if the Weather is very Cold cover it over with a Blank[et] & let it Work in the Cooler 24 hours then put it into the Cask - leave the bung open till it is almost don[e] Working - Bottle it that day Week it was Brewed.

#### Pumpkin Ale

An anonymous recipe for pumpkin ale appeared in the papers of the American Philosophical Society in February, 1771. The author notes that he obtained this recipe from someone who claimed this tasted like malt ale, with only a slight "twang". After two years in the bottle, this twang had mellowed to an acceptable level.

#### Receipt for Pompion Ale

Let the Pompion be beaten in a Trough and pressed as Apples. The expressed Juice is to be boiled in a Copper a considerable Time and carefully skimmed that there may be no Remains of the fibrous Part of the Pulp. After that Intention is answered let the Liquor be hopped cooled fermented &c. as Malt Beer.

#### Directions for Brewing Malt Liquors

>From the letters of Joseph Clarke, general treasurer of the Rhode Island colony, sometime around 1775.

You are first to have ready the following Implements, a mash Vat, to put your malt in; a Vessel under this to receive the Wort in; a Copper to boil in; a Rudder to stir your malt with, and Vessels to cool your Liquor in;

First then fill your Copper with water, take then 6 Bushels of Malt and put into your mash Vat, leaving about a Peck to sprinkle over the Liquor when in, Let your water simmer, and be in the next degree of boiling but not boil; lay it on upon the Malt well ground, and when you have laid on such a quantity as you can draw off a Barrel of Wort, stir the malt well together with your Rudder; and then sprinkle the remaining Peck of Malt over all covering it up with Cloths to keep the heat in; for three hours; only when it have stood an hour and half draw off a pail full or two; and lay it on again to clear your tap hole.

This done the next Business is to boil a Copper of Water, to scald your other Vessels with; always taking care to have a Copper of Liquor hot to lay on, upon the malt when you draw off the first Wort, and this will be for small Beer.

The three hours now expired; let go (as the Term is) which is let the first wort run off, putting into the Vessel which receives it a pound of Hops; when all drawn off lay on the hot Liquor for your small Beer, clean out your Copper and put the wort, Hops and all into the Copper and boil it for two hours; strain it then off thro: a Sieve into your Vessels to cool it; and put your small Beer into Copper and the same hops that come out of the first Beer and boil it an hour.



When both are almost cool add Yeast to them; to set it to work, breaking the head in every time it rises; till it works itself clear and tun in; Bung it up with Clay and keep it in your Cellar, in three months you may bottle the strong Beer, the other in a weeks time will be fit to drink.

#### Green Corn Stalk Beer

Published in the Virginia Gazette on Feb. 14, 1775. A family recipe by Landon Carter.

The stalks, green as they were, as soon as pulled up, were carried to a convenient trough, then chopped and pounded so much, that, by boiling, all the juice could be extracted out of them; which juice every planter almost knows is of saccharine a quality almost as any thing can be, and that any thing of a luxuriant corn stalk is very full of it, ... After this pounding, the stalks and all were put into a large copper, there lowered down it its sweetness with water, to an equality with common observations in malt wort, and then boiled, till the liquor in a glass is seen to break, as the breweres term it; after that it is strained, and boiled again with hops. The beer I drank had been made above twenty days, and bottled off about four days.

#### General Amherst's Spruce Beer

>From the journal of General Jeffrey Amherst, governor-general of British North America

Take 7 Pounds of good spruce & boil it well till the bark peels off, then take the spruce out & put three Gallons of Molasses to the Liquor & and boil it again, scum it well as it boils, then take it out the kettle & put it into a cooler, boil the remained of the water sufficient for a Barrel of thirty Gallons, if the kettle is not large enough to boil it together, when milkwarm in the Cooler put a pint of Yest into it and mix well. Then put it into a Barrel and let it work for two or three days, keep filling it up as it works out. When done working, bung it up with a Tent Peg in the Barrel to give it vent every now and then. It may be used in up to two or three days after. If wanted to be bottled it should stand a fortnight in the Cask. It will keep a great while.

#### Benjamin Franklin's Spruce Beer

Translated from the french while he was stationed in France.

#### A Way of making Beer with essence of Spruce

For a Cask containing 80 bottles, take one pot of Essence and 13 Pounds of Molases. - or the same amount of unrefined Loaf Sugar; mix them well together in 20 pints of hot Water: Stir together until they make a Foam, then pour it into the Cask you will then fill with Water: add a Pint of good Yeast, stir it well together and let it stand 2 or 3 Days to ferment, after which close the Cask, and after a few days it will be ready to be put into Bottles, that must be tightly corked. Leave them 10 or 12 Days in a cool Cellar, after which the Beer will be good to drink.

Persimmon Beer

An old family recipe that used ingredients available in Virginia in the 1860s. It's not actually beer because there is no hop nor malt in it, but corn. Of course, the North American brewers get away with calling their product beer, and it's got a lot of corn in it, so ...

Wash 1 gallon ripe persimmons. Mash well and add 1/2 cup cornmeal. Add 5 gallons water and 2 cups sugar. Let set until fruit rises to top (3 to 4 days). Strain, bottle and seal. (Clear, light colored, fizzy. Fill bottles 2/3 ..... Explosive!)

Thomas Manteufel IOFB

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Date:Thu, 24 Oct 91 07:33 EST  
From: <S94TAYLO%USUHSB.BITNET@CUNYVM.CUNY.EDU>  
Subject: Re: Pectin and Fruit Beer

Mr. Thomas was wondering about an enzyme to degrade pectin. There is such an enzyme, and not surprisingly, it is called pectic enzyme. In my experience, it ABSOLUTELY WORKS VERY WELL. My first two cranberry beers were very cloudy, the last one using pectic enzyme (at 4 grams, or 4 tablespoons per 4 gallons) was crystal clear. I add it to the primary about a day after 24 hours after pitching. This also prevents, IMHO, the thick foam that often clogs the blowoff tube. I just dump it in dry and relax. I didn't have any trouble finding this stuff, even in Montgomery County, MD.

Which reminds me, I have to start this year's batch up for Thanksgiving while I listen to Arlow's Alice's Restaurant.  
Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, MD  
s94taylor@usuhsb.bitnet.

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Date: Thu, 24 Oct 91 12:02 CDT  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: OXIDATION

To: Homebrew Digest  
Fm: Jack Schmidling

MORE ON THE OXIDATION MOMILY

As a debunker of MOMILIES, I decided to conduct my own experiment regarding assertions that the billowing foam in my video "BREW IT AT HOME", would cause oxidation leading to "cidery" or "cardboardy" tastes.

The experiment goes like this:

I brewed a batch of extract beer following all the does and don'ts derived from the discussion on oxidation. No splashing or foam and minimum of head space. I even tilted the bottles until the filler head was covered to preclude turbulence at that point.

I left about a quart of beer in the priming vessel and did just the opposite to this. I abused it in every way I could think of. I sloshed it around for several minutes. I poured it into a quart bottle through a funnel and then decanted it back and forth into another bottle about a dozen times. I then poured this into three 12 oz bottles, with a funnel, leaving about 3 inches of head space.

The bottles were numbered T1, T2 and T3. They are to be opened and tasted at 30 day intervals, beginning 30 days after bottling and compared with the control samples.

We tasted T1 today and neither my wife nor I could detect the slightest difference. Be back in 30 days.

js

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Date: Fri, 25 Oct 1991 00:01:15 +0000  
From: Conn V Copas <C.V.Copas%loughborough.ac.uk@hplb.hpl.hp.com>  
Subject: Yet more on hot wort oxidation

Pardon me if I am resurrecting an old issue, but it seems that there may be more implications of avoidance of hot wort sloshing. Presumably, sparging systems which make use of a series of cascading buckets may also be a problem. What is the verdict ? BTW, I find that I have to heat my sparge water to near boiling before it will raise the temperature of the actual grain bed high enough to kill enzyme activity. Am I missing something ?

Conn V Copastel : (0509)263171 ext 4164  
Loughborough University of Technologyfax : (0509)610815  
Computer-Human Interaction Research Centre  
Leicestershire LE11 3TUE-mail -  
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Date: Friday, 25 October 1991 0:42am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: Barleywine & Miller

In HBD 747, Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah> writes on Yeast Repitching's Risks:

> if a brewer is able to keep the bacteria under control, there is a  
> limit to how many times a culture can be repitched...

Well, I have begun using a mixture between Father B and Dave Miller's recommendations in order to keep sanitary and to reduce costs.

First, I use Miller's method for premixing and canning 3 gallons of "sterile" wort. Miller misused the word. Its really sanitary wort that wont allow stuff to grow, due to acidity and hops. Lots of stuff isn't killed by canning at atmospheric pressure, but the stuff that remains can't do anything. I find this method easy, just a couple of hours. And I have lots of quart jars filled with ready to use wort.

I culture yeast in my primary fermenter, a 5 gal carboy. So, I pitch the yeast and a jar or two of wort and attach a fermentation lock. This way, I avoid any contamination problems that might happen when re-pitching from small jugs into the fermenter later.

After the kraeueueaeueeesen (did I spell it right?) has fallen, I carefully pour off the "used" wort, leaving a nice trub on the bottom of the fermenter, and then send my cooled wort in on top. Thanks, FB! Less chance of contamination, and no need to mess with gallon jugs, smaller corks, or the mess of 12-ounce bottles in the fridge that some folks use.

I intend to culture from my homebrew, using only the first generation of beer made from the original lab grade yeast. This is Miller's recommendation. This way, I avoid both mutations (somewhat) and contaminations (somewhat) while reducing cash outlay (somewhat). To date, my Wyeast brewing has required very different yeast strains.

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Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Thu, 24 Oct 91 7:35:24 EDT  
From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>  
Subject: Re-Using Yeast

If you wish to avoid the worry about number of generations of yeast re-use, you can cut the number with a simple change of procedure.

After you have racked the beer out of secondary, perform any appropriate sanitation rituals around the neck of the carboy and pour the yeast slurry (there is always a little beer that you can't rack out) into a clean jar. Cap; keeps for at least a few months in the fridge.

Make a starter using a spoon-full of this a day before you brew. You'll get several spoons full from the jar full of yeast, and all of these ferments will be second generation instead of higher. The spoon-full of yeast in a starter gives me good, vigorous starts.

- --  
...![bikini.cis.ufl.edu allegra uunet!cdin-1]!ki4pv!tanner

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End of HOMEBREW Digest #748, 10/25/91  
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Date: 25 Oct 91 03:04:44 MDT (Fri)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: scattershot

orgasm!davevi@uunet.UU.NET [some machine name! is it up a lot, or does it go down a lot?] (David Van Iderstine) writes:

>I'm making my first real batch of Apple Jack (that is, purifying it & then  
> adding yeast, as opposed to just letting it sit as it comes)...

Suggestion: DON'T say "applejack" unless you really mean it! You'll save yourself a lot of grief and harangues on liquor laws and the dangers of home distillation. Applejack is a distilled spirit--in effect, it's distilled cider.

Bob Jones <BJONES@NOVA.llnl.gov> writes, upon being questioned about how many awards he's won:

> The answer to this question is about 35, (I didn't think anyone  
> would ever ask) but then again who's counting. I've been brewing  
> for 13 yrs. Not that I think I need to justify myself to you, but there  
> are a lot of beginning brewers who read HBD and I think they  
> should get the most generally excepted advice from experience  
> brewers...

I tend to agree with this, especially since we've gotten some "advice" now and then (particularly within the past couple months) from folks who don't brew much, haven't even tasted other homebrews, etc. I remember some of the swill I made early on, before I started interacting with other brewers and getting help to figure out what was wrong with my brews.

Jack Schmidling writes:  
> As a debunker of MOMILIES,...  
(hmp!)  
>...I decided to conduct my own experiment regarding  
> assertions that the billowing foam in my video "BREW IT AT HOME", would cause  
> oxidation leading to "cidery" or "cardboardy" tastes.

Could we get this one straight? Oxidation leads to the cardboardy taste. Cidery is something entirely different, and I'm thankful to report I've not tasted any cider which is like cardboard (nor any cardboard which is like cider, although of late I'm strictly limiting my cardboard intake).

---  
Dick Dunn rcd@raven.eklektix.com -or- raven!rcd  
...Simpler is better.

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Date: Fri, 25 Oct 91 06:52:44 EDT  
From: Jim White <JWHITE@maine.maine.edu>  
Subject: Plastic vs Glass - Haven't we forgot something?

I happen to have a unique 6 gal. Stainless Steel container that was, once upon a time, used on a dairy farm. It's about the size of a large brewpot, and features a heavy grad of SS, a strong 'pail style' handle. It's, maybe, 16" wide at the bottom, narrowing to a 6" wide opening at the top. For a cover I sanitize a piece of thin poly and attach it over the top with a large elastic.

I observe the following advantages..

- Moving it , esp. when full, doesn't risk death or dismemberment from falling upon (or under) foot long, razor sharp shards of glass.
- It's easy to clean.
- It doesn't scratch like plastic.
- Doesn't soften, crack, or break when hot wort is poured into it.

Doesn't anyone else use a SS fermentation vessel?

Jim White

-----

Date: Fri, 25 Oct 91 09:32:56 -0400  
From: gkushmer@jade2.tufts.edu (Greg Kushmerek)  
Subject: Homebrew Digest #748 (October 25, 1991)

A little while back, after I'd washed some homebrewing equipment, my cat knocked something on the floor and the dog chewed it up.

That "thing" was the tiny piece of plastic I used to connect my rubber stopper to all my tubing. Of course, since it was so inconsequential, I've been ages in getting to replace it.

Then again, it's necessary and I haven't been able to homebrew.

Last night, I was at the Modern Brewer in Cambridge - good place BTW - and they kindly GAVE me the piece of plastic. But, they don't have the art of cutting it up quite up to par (which they admitted before giving it to me). So the piece has scratches on the ends.

They said just to sandpaper it down and melt it with a flame to smooth it out.

Any opinions on this? Otherwise I'll give it a go.

ENTER MY DAD: He's a plumber. Turns out, he's got that size of tubing in copper. So my question is - would the copper affect the wort? This thing would be up top, but the blowoff would definitely make contact with it.

He also has tons of soft copper (it's \$7 a roll for him) and I was thinking of making an immersion chiller. Since this would be from scratch, any recommendations about what would be easiest for me?

Thanks

- --gk

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| 5,397 miles |  
| - to - | THE SIXTH AMENDMENT states that if you are  
| WALL DRUG | accused of a crime, you have the right to a  
| | trial before a jury of people too stupid to  
| WALL, SOUTH DAKOTA | get out of jury duty.  
| U.S.A. | -Dave Barry-  
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\*\*Sign In Amsterdam\*\*

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Date: 25 Oct 91 10:17:10  
From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
Subject: Re- NJ State Laws

Subject: Re: NJ State Laws

tix!roman@uunet.UU.NET (Daniel Roman) writes:

>I don't have any info on brewpubs but if they allow breweries, micros,  
>and bars that sell beer I don't understand why no brewpubs, but like I  
>said I'm not a politician (or a lawyer).

I think the whole issue regards the normal "three-tiered" alcoholic  
beverage  
distribution. It goes something like this:

The "big-guys" sell to wholesalers who sell to retailers who sell to  
consumers  
Micros sell to retailers who sell to consumers  
Brewpubs sell to consumers  
Homebrewers can't sell

As far as I know, NJ does not currently allow brewpubs (i.e. a brewery  
that  
can sell directly to consumers), but will allow micros. Whether or not  
you  
could open a micro, and then "sell" your beer exclusively to a bar that  
you  
happen to also own, I don't know. I'd guess there's probably a clause in  
the laws somewhere to prohibit this.

Cheers,

Bob Hettmansperger

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Date: Fri, 25 Oct 91 11:40:55 EDT  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Anyone have experience welding stainless?

Does anyone have first-hand experience welding stainless? Or brazing with brass? Taking it to a metal shop doesn't count.

I'm looking for hints and pointers, trying to save time climbing the learning curve. Thanks.

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Date: Fri, 25 Oct 1991 12:33 EDT  
From: Rob Malouf <V103PDUZ@ubvmsb.cc.buffalo.edu>  
Subject: Strange color change

>As far as beer goes, I've got a question to pose to the net. Has anyone  
ever  
>had a batch turn darker \*during fermentation\*???

I have had a beer turn darker \*in the bottle\*! It was an all-grain wheat  
beer  
that started out a nice light yellow, but after aging about a month and a  
half  
at 45 degrees, it had turned a dark orange. It didn't even really look  
like  
beer anymore. It wasn't cloudy--if anything it was clearer than when I  
bottled  
it. Also, the head was still white. There wasn't any noticeable change  
in  
carbonation and the flavor didn't change in any strange way, but I  
assumed that  
it had picked up an infection somewhere along the way. Does anybody have  
any  
ideas?

Rob Malouf  
v103pduz@ubvmsb.cc.buffalo.edu

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Date: 25 Oct 91 10:03:13

From: Rad Equipment <Rad\_Equipment@rad-mac1.ucsf.EDU>

Subject: RE>HBD #748 (Color change,

Reply to: RE>HBD #748 (Color change, O2 Testing, Starters, & CA State\_ To Norm Pyle and his question about darkening beer: I have noticed a similar effect in brews which have lots of "stuff" in suspension (yeast, trub, etc.). While frementation is active the stuff is pretty uniform and gives the beer a yellow/amber (albeit cloudy) appearance. Once the stuff begins to settle and the beer "clears" it takes on a much more red/brown color. Darker but clearer. I have a weizenbock in secondary at the moment which has a very distinct line between these two states. The lower third is still quite cloudy and yellowish while the upper portion is much darker looking. The line sinks a little each day.

To Jack Schmidling and his Oxidation test: You really ought to allow an independent palate to taste the two brews side by side, blind. Not that I doubt your ability to detect flaws. I just think that you get better feedback from someone who has no attachment to the beer. Still it will be interesting to hear how the remaining two bottles turn out. Are they stored at room temp or under refrigeration? What style of beer is this?

As far as Josh Grosse's starters go: What a great idea! Never thought of using the carboy to make the starter and thereby save a few steps. Nice going!

California State Homebrew Competition: We (The San Andreas Malts) need judges for the State Comp on November 10th in San Francisco. Interested parties should contact Alec Moss at (415) 359-4783 ASAP. Apologies to any clubs which were overlooked this year (we seem to have lost a few addresses to the "bit bucket").

RW...

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Date: Fri, 25 Oct 91 10:30 MST  
From: DAVID KLEIN <PAKLEIN@ccit.arizona.edu>  
Subject: Best batch...

Well....I tried submitting this earlier, but the digest go bye bye...so I will try again, I hope it does not cause the digest to go up in smoke again (what--me parinoid?)

I not meet the conditions of the original posting (>10 brews (I'm only at 9)) but feel that this beer is distintive enough to be mentioned.

"Black Dwarf Imperial Oatmeal Stout"  
3.3 lb liquid Northwestern amber  
3.3 lb liquid Northwestern dark  
3 lb pale 2 row  
1 lb wheat malt  
2 lb dark crystal (90)  
3 cups roasted barley  
<1 cup chocolate  
1.75 cup black patent  
2 lb flaked barley  
1.5 lb steel cut oats  
1 stick brewers liq.  
5 oz malto dextrin  
1.5 C molassis  
1.5 oz old leaf northern brewers leaf hops  
.5 oz mt hood pellets  
2 oz 3.0 alpha hallertau  
1.25 l starter--Wyeast Irish Ale  
Champaigne yeast (was not needed though)

Mashed all grain like substances for 1 hour at 130-140 F IN 2.5 gal water.  
added 1.5 gal boiling water to bring to 160, keep there for 1.5 hour. The high temp was used to get a high final gravity. Sparge: 5 gallons fresh 170 F water.

Bring to boil, add northern brewers (tot 60 min). Added mt. hood 15 min to end and irish moss. Cool, place in fermenters. hallertau dryhopped in secondary, champaigne yeast added then too, but not needed.

O.G. 1.090  
F.G. 1.032  
primary 4 days  
secondary 7 days

A heavy thick brew. The flavor lasts for upwards of a minuite. (hops and dark grains followed by full malt/grain flavor, finishing with molassis. Bit alcoholic tasting when warm. I might recomend more water or dump an extract. (BTW this was about a 6 gallon batch).

Dave

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Date: Fri, 25 Oct 91 13:52:52 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Question on Traditional Receipts

>From what I have read it wasn't until the early part of the 19th Century (around 1830 or so) that it became to be understood that there was some organism or chemical responsible for fermentation, and not until the later part of that century (~1860s) that Pasteur documented that the single celled organisms we call Yeast were actually responsible.

So in light of this how is it that Ben Franklin, George Washington, et. al. have recipes that refer to adding a pint of Yeast?? Was this a name for the sediment (which of course contained the organism we now refer to as Yeast, and perhaps the origin of it's name) which brewers collected from one brew and tossed into the next (brewer's had long known the sediment had some connection with the cause of fermentation, but the mechanism was unknown till Pasteur's discovery despite the earlier innovation by Van Leeowehuk (sp?) of the microscope)??

- JaH  
History is just a blast from the past...

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Hopfen und Malz, Gott erhalts

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Date: Fri, 25 Oct 91 10:56:17 PDT  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Brewing Environments

From: ml4051@mwvm.mitre.org (John DeCarlo)

>Beer is a product of heredity and environment. Heredity refers  
>to the ingredients and their quality. Environment to the brewing  
>process and where/how it takes place.

>For new brewers, you can tell them a lot of very useful  
>information about the heredity of a beer, but the environment is  
>often a big unknown.

>For this very reason, \*I\* (IMHO) consider it extremely important  
>to emphasize sanitation to the new brewer.

Well said. I've had some experiences which testify to the importance  
and uncertainty of unknown brewing environments.

I've been brewing regularly for 5-6 years, and in that time have  
lived in 6 different homes. With each move, the quality of my beer  
would temporarily suffer. It just wasn't up to the standards that  
I had achieved in my previous residence. As a result, I would re-  
examine my techniques, usually taking the shotgun approach of sterilizing  
everything and doing it all "by the book". After getting all anal  
and making good beer again, I've typically been able to relax my  
cleanliness standards in certain areas. But in each location, the  
particular standards that were relaxed has been different from the  
last.

This has made it very clear to me that different environments call  
for different techniques, and that it's difficult (if not impossible)  
to predict exactly which steps are crucial in a particular environment.  
Given that, I too would consider it extremely important to emphasize  
sanitation to the new brewer.

CR

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Date: Fri, 25 Oct 91 14:14:48 EDT  
From: hersh@expo.lcs.mit.edu  
Subject: Jack & Oxidation

Jack could you please describe for us what you perceive are the characteristics of oxidized beer?? I'm not convinced you know what it is.

I ask this in all seriousness because many people have "blind spots" in their sensory perception, while others just don't know what to look for in the flavor.

As an example many people who drink light damaged beer come to consider it a component of the flavor they desire. Since most if not all green and clear bottled beers get light damaged (this can happen as fast as 45 minutes in sunlight or artificial light like fluorescents seen in beer coolers worldwide) and the damage is so prevalent that it is difficult to get non-light damaged beers.

Other examples of the "I don't like this beer without the off flavor" phenomenon is a taste test rumored to have occurred with import german beers. Fresh import beer was served against old import beer. The old beer was reputed to have been quite stale and oxidized. The results of this test supposedly indicated that consumers selected the stale beer as being what they considered the "normal" flavor for the beer and the fresher beers were described as too bitter. The plausible reasoning behind the results was that the stale beer was what consumers were used to.

I have been hosting Doctored Beer Sessions with Steve Stroud for about 2 years now, and for over a year before that. We line up reference samples against beer intentionally tainted for flavor defects. Our findings have been that for various flavor defects people's ability to taste specific defects varies, often quite widely with some not being able to taste certain defects at all, and others being highly sensitive. We have taken notes, adjusted doctoring levels, and in general tinkered with the quantities of doctoring substances, but still we find that some people have sensory "blindness" to certain flavor components.

The ability to perceive oxidation is dependent upon the recipe, oxidation is much harder to detect in darker and/or stronger beers where other strong flavors mask it. Development of oxidized flavors is affected by storage conditions as well. Higher temperatures speed up the process by which the flavor degrades.

I would state that your experiment, while it may prove successful in demonstrating oxidation, may also demonstrate nothing for at least the above reasons. Should your single experiment not show demonstrable oxidation I would not deem it conclusive. I would point to the bottling technique used by commercial brewers as more conclusive proof that oxidation is a consideration. The manner in which commercial brewers bottled leaving little head space, filling bottles under CO2 counterpressure to reduce foaming of the beer and exposure to air all indicate that these brewers, who have a large commercial stake in maintaining the freshness of their product, consider oxidation a potential problem.

- JaH

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Date: Fri Oct 25 12:09:44 1991  
From: darrylri@microsoft.com  
Subject: re: Brewing Practices

m14051@mwvm.mitre.org (John DeCarlo) writes:

> Now, I can say that I know my environment pretty well. I can  
> often tell from listening and looking at my beer what is  
> happening. I detected a stuck fermentation without the use of a  
> hydrometer (used it for confirmation) because of just noticing  
> that something felt wrong about the fermentation. Is this useful  
> to anyone of you? Probably not. Would I be able to explain it  
> to a new brewer in a useful manner? No.

This is a general phenomenon that homebrewers pick up as they gain experience. It's a matter of using your 5 senses (6? ;- ) during the course of brewing as well as making use of the scientific instruments like the thermometer and hydrometer. After all, brewers have had to make a relatively complex set of steps occur to produce beer, and have been able to do so for far longer than those tools (well, maybe not the "egge" hydrometer, but certainly longer than the standard goat) have been around.

I find that by observing my brewing in my environment (which I'll have to do again, since my environment has just made a radical shift northward), I can predict a good mash temperature (steam begins to come off of the mash at about 150-155F), a good sparge temperature (that boiling noise begins around 170F), and I can tell by the mash texture when conversion is near finished (the grittiness fades away and the wort has a silky feel on the tongue, ignoring husk bits).

I find it fascinating to rediscover these clues, which might allow me to brew "modern" beer without modern instruments. But it is important to be able to note what it is that clues you in to each step, and I think that putting that in words is important. So, John, the next time you notice something funny about your ferment and discover that it's stuck, try to put into words what it is that caught your attention.

--Darryl Richman

(Now residing in the Seattle area, working for Microsoft, after being detached from email for almost three weeks.)

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Date: 25 Oct 91 16:53:59 EDT  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: All Kinda Stuff

And a most gracious thank you to Dave Murphy, who took the time to send me a divided copy of HBD #744, which had apparently been stuck in CompuServe's mail and never delivered.

On WYeast: I note several people have had problems, either with packages exploding or some form of contamination. I would imagine that packaging is a problem in both cases. I know that the WYeast staff work very hard at ensuring clean yeast, but considering how many packages are shipped out every week, it doesn't amaze me that once in a while the foil seal is defective. The contamination might well have come from a pinhole leak; certainly the exploding package (which used to be more common) was the result of a failed seal. Anyone who goes to all the trouble of plating out their failed package really should take the time to drop Dave Logsdon a note--he's most respectful of homebrewers and very quality conscious. If the package does swell completely within 12 hours, as Bill writes, the best thing to do--outside of adding it to a starter--is to pop the thing in the refrigerator until it's going to be used.

Marc Roleau asks if optimum temperature is "the highest temperature at which yeast can operate without producing undesirable byproducts?" Without getting on the phone to check with Dave, I would say that this is indeed accurate. In general, the warmer the temperature the more vigorous the ferment, and the more vigorous the ferment the better--as long as no unpleasant side effects result.

Curt Freeman asks about a burst WYeast package and what to do about the contents of the inner package. Unfortunately, I think you'll find that the inner package is the growth media (basically wort), and that the yeast culture is in the outer--now contaminated--portion of the pouch. Not much can be done at all.

In respect to the discussion about reusing yeast, I would reference again my notes on washing yeast. According to Dave, storage of the washed yeast will be considerably better for them than storage under beer--the explanations were in the notes.

Thanks to Stephen Hansen for including the coffee recipes. This will make Liz happy. I believe I'll take a shot at the Speedball Stout, tampering a bit with the hops. The information about adding the coffee is a little confusing. If I read it correctly: If one has a wort chiller, the coffee and finishing hops are added only to end of the boil. If one does \*not\* have a wort chiller, the finishing goods are added to the fermenter for 24 hours. Is this right? And what's the comment on contamination relevant to?

On the question of cold-extraction of coffee, I offer the following, from Corby Kummer's "Untroubled Brewing" in the June 1990 Atlantic. Kummer, by the way, is as anal-retentive about coffee as I am about beer, so I like his stuff. "The third form in which infusion survives is coffee made with cold water. This method becomes fashionable every few years and then retreats into deserved obscurity. Ground coffee steeps in cold water for ten to twenty-four hours and is then filtered through a funnel-like

device. The resulting extract, which is stirred into hot water, is mild and characterless, because cold water does not extract the lighter aromatics or acids in coffee--or the oils, or much of anything."

I've also noticed a couple of unanswered questions about cider in recent Digests. Isn't there a Cider Digest? Seems to me that they are (or were) being stored in the CompuServe Beer Forum library, but that they originated somewhere on this network. Robin? Got an answer?

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Date: Fri, 25 Oct 91 22:28 CDT  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: EASYMASH

To: Homebrew Digest  
Fm: Jack Schmidling

#### EASY MASH

Now that the orders for "BREW IT AT HOME" are pouring in by the billions and billions, I have begun research leading to the sequel.

I want to develop an all grain process that reduces the cost and effort to the minimum while producing an acceptable beer.

As I have the same aversion to plastic as I do to aluminum and to keep within the budget of most hobbieists, I decided to base the system around the old enameled 8 gal kettle that grandma used for canning.

The same kettle is used for mashing, sparging and again after dumping the spent grains, for the boil. It is never lifted full so the problem of handles falling off is not an issue.

A few simple mods are required to make it fit the process. A small brass spigot is fitted to the bottom with a short piece of pipe extending several inches toward the center on the inside.

A small piece of window screen is rolled several times around the pipe and secured with a hose clamp or twisted copper wire. The screen roll extends several inches past the end of the pipe and the last inch is bent over itself to prevent anything from entering the spigot that has not passed through several layers of screen.

The original setup also had the traditional false bottom, fashioned from a SS plate with a zillion holes laboriously punched into it. It has SS screws on the bottom acting as feet to hold it up off the bottom. I abandoned the false bottom on the third batch and found that the screen was all that is needed for a super simple sparge operation. It also serves to keep the hops out of the wort chiller after the boil.

I won't go into the details of the mash because I don't want to get into a flame fest (yet) about times and temps but obviously the mashing is done by direct heat and judicious stirring and temperature monitoring. A partial decoction is simple as pie because all you need to is tap a few quarts and bring it to a boil on another burner. It's fun and gives you something to do while watching the buns rise.

When the mash is complete, shut it off and let it sit while heating water on another burner. If you have control over the hot water heater, you can get it almost hot enough out of the tap. I prefer to bring it to a boil anyway and just keep adding to the kettle as the clear wort comes out.

I found that laying a dinner plate on top of the grain and pouring the sparge water into the center of the plate distributes it evenly around the grain with minimal disturbance.

I sparge until the gravity falls below 1.010 out of the spiggot. With 8 lbs of 6 row, I get about 7 gals at 1.035. I then dump the spent grain on the compost pile and rinse out the kettle and screen.

The seven gallons of wort will fit easily into the kettle for the boil. A minimal one hour boil will evaporate about a gallon so you can play with the volumes in various ways. You can increase the gravity by more boiling or boil less and have more beer.

After the boil, it is tapped into the primary after cooling, either overnight or with a wort chiller after sitting about 15 minutes. I am currently running tests to see if the chiller is worth the trouble.

The last batch was with the chiller and seems to be clearing faster but if it eventually clears either way, then it probably is not worth the trouble.

The kettle seems to be universally available for about \$35 and the rest of the stuff can be had for less than \$5 making it a pretty inexpensive system.

I happen to have a small foundry furnace that I use to boil on and have not actually tried boiling on the kitchen stove but I gather from others that two burners will eventually bring 5 gals to a boil. My furnace will bring 7 gals to wild boil in about 20 minutes and provides a true "fire-brew". It is made out of a few fire bricks, a small blower and some pipe fittings. I am toying with including a "hot to" segment on the furnace in the video.

More to come, comments welcome.....

js

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Date: Sat, 26 Oct 91 12:56:06 CDT  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: EASYMASH  
FROM: George Fix(gjfix@utamat.uta.edu)  
SUBJECT: Dextrins

Jeff Frane: Thanks for the kind remarks. In my opinion, there is no such thing as a stupid question as far as brewing is concerned. It would be difficult to count the number of times that queries, drawn from practical brewing experience, which on the surface appear to be "uninformed", in fact turn out to touch on issues that one and all have overlooked. What makes brewing so exciting is that everything is not known. While this might be frustrating to some, just think how boring things would be if it were otherwise!

DEXTRINS: The one good thing "dry beers" have done is to increase awareness and discussion on the role dextrins play in beer flavors. Dextrins appear tasteless when dissolved in water solutions. They do however carry calories (30-40% of the total in most beers) as well as adding to the perceived viscosity of beer. This is, as I understand it, the primary motivation in "dry beer" formulations. The dextrins are greatly reduced in order to lower the calories and produce a less satiating beer without affecting normal flavors. In reality, flavors are affected in nontrivial ways, and producers of these beers are now using the "no aftertaste" line (as opposed to "less filling") to promote them. This is of course the problem many have with this beer style. While one does not want the flavors of our beers to cling for hours, it would be nice, on the other hand, for their half-life to be measurable in units larger than nanoseconds!

I feel the relevance of dextrins derives in large part from their role as flavor carriers. In particular, their interaction with malt based proteins is apparently responsible for defining much of the malt character of beer. That different barley varieties (and hence malt types) vary dramatically in their protein content is well established, and this one reason why different malts produce different beer flavors. However, for these effects to be fully realized, sufficient dextrins must be present to "carry" the flavors. I first became aware of this in an experimental brew using Irek pilsner malt in an extended low temperature mash (63C-145F) designed to minimize the dextrin content of the wort. I have a very high regard for the Irek malt, and I particularly value its quintessential continental flavloring. Much to my surprise the latter was greatly subdued in the experimental brew. In fact, when I first tasted the beer I actually thought I had screwed up and used the wrong malt.

For the above reasons I feel that dextrin malts can be used to advantage in a wide range of beer styles, not only as body builders but also as flavor enhancers. My own personal favorites are the light crystal malt made by Irek as well as the one distributed by Great Western Malting. The

latter is produced under license for G.W. in the U.K.

A serious practical issue is whether the dextrin malts should be mashed. The obvious concern is that the dextrans from the specialty malts would be broken down into fermentables and thus nullifying the desired effects of these malts. I personally prefer to mash all my grains for a variety of reasons. However, I generally hold the crystal malts out of the first part of the mash. In particular, I usually mash in at 52 -55C( 125-130F ) with all of the specialty malts and some of the base malt held out. This rest is held for 30 mins. during which time additional water is heated to a boil in a separate kettle. At the end of this rest the additional water is added incrementally to the mash. This plus a small amount of external heat is all that is needed to achieve a steady increase in temperature. I usually go up to 68-69C( 154-155F ). I have found that gently stirring in the remaining malt at this point will serve as a "brake" on the temperature rise, and allow the mash to lock in on the desired temperature without overshoots and related hassle. This rest is held from 30 to 60 mins. depending on the type of beer being brewed. While some dextrans are being degraded in this rest, many do survive. I have found that the effects of the crystal malts can be discerned in comparative brews even with charges as low as 5%.

I do not want this post to read like a anti-dry beer diatribe. These beers do have a function , and they likely will be around for some time. I have actually worked out a dry brew formulation, and brew it on occasion. In particular, my wife makes a supercharged version of Kung Pao chicken using peppers that would make jalapenos seem mild as marshmallows. Of all the beers I brew, the crazy dry beer is the one that comes out best with this dish , and I brew it explicitly for this purpose. I am amazed how the Kung Pao can pull flavors out of this beer which are invisible when the beer is tasted alone without the food.

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Date: Sat, 26 Oct 91 15:31:10 PDT  
From: chad@mpl.UCS.D.EDU (Chad Epifanio)  
Subject: Random comments

Somebody had no head on a Christmas Ale:

I've experienced similar problems with three of my spiced ales. The only ingredient they had in common was ground cinnamon. I used cinnamon stick in my last batch, and the beer had a pleasant head. This is just an observation in my beers.

Dave Iderstine asked about Apple Jack:

You might post a message on the Cider Digest for more info.

Subscribe: [cider-request@expo.lcs.mit.edu](mailto:cider-request@expo.lcs.mit.edu)

Submit: [cider@expo.lcs.mit.edu](mailto:cider@expo.lcs.mit.edu)

My litterature recommends sufiting, then adding yeast after 24 hrs. I used wine yeast in three of my ciders, and they all came out very dry. There seems to be a running discussion on the Cider Digest as to how exactly to achive sweet cider. Traditional cider is made in the fall, and bottled in the spring, acording to what I've read. Some suggest to carbonate it slightly to inhibit the production of vinegar. I would suggest treating the cider more like a wine than a beer. My lattest attempt evolved into a Cyser, so I'm treating it like a mead. By the way, I am under the impression that "Apple Jack" was an old method to condense the cider; i.e. the finished cider is allowed to freeze, a hole is punched in the ice cover, and the underlying contents siphoned into a waiting carboy. This process is repeated until the liquid no longer freezes. A primitive distillation perhaps.

Reply to Bob Jones:

Perhaps a communication error on my part. I was not asking you how many award you have won, merly adding your quote for reference. From your comments, it is apparent that you are knowledgeable, and your advice is appreciated. Not wishing to beat this thread any longer, I just wish to clarify my previous comments. You implied that plastic will not make award winning beers. Granted, in the breakdown of awards listed in some Zymurgy competition results, there are more awards won with glass than with plastic, but there are some with plastic. Perhaps beginners, and I may still have one foot in this catagory :), should learn the techniques with glass first. With good sanitation, why not go to plastic if so inclined? I would consider the technique, more than the equipment, as the dominant factor in creating an award winning brew. Just my opinion...

To Jack Schmidling:

Excellent idea!

Chad  
[chad%mpl@ucsd.edu](mailto:chad%mpl@ucsd.edu)

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End of HOMEBREW Digest #749, 10/28/91

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Date: 28 Oct 91 08:39:44 EST  
From: Robin Garr <76702.764@compuserve.com>  
Subject: Hard Cider Digest

Jeff Frane <70670.2067@compuserve.com> asks:

>I've also noticed a couple of unanswered questions about cider in  
>recent Digests. Isn't there a Cider Digest? Seems to me that they  
>are (or were) being stored in the CompuServe Beer Forum library,  
>but that they originated somewhere on this network. Robin? Got an  
>answer?

Jeff, yup! Our buddy Jay Hersh <hersh@expo.lcs.mit.edu> moderates the  
Hard Cider Digest, which is up to No. 52, I believe. And yup again, we  
archive them in .ARC form in the CompuServe Wine/Beer Forum library.  
Since most of the posts are short, I generally hold them until I have  
five or 10 and then upload them as a single consolidated file. Look for  
filenames in the form HCDnnn.ARC, where nnn is the number of the latest  
digest in the batch. Or, of course, you can have it sent to you  
directly.

Jay is a regular participant here, and he may well have already responded  
to you with the details.

Robin Garr  
Associate Sysop, CompuServe Wine/Beer Forum

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Date: Mon, 28 Oct 91 08:20:57 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: welding stainless

The learning curve for stainless isn't bad IF you have the right equipment, which very few people have. The right equipment is a TIG or MIG welder, which are high frequency arc welders which keep the arc submerged in a flow of inert gas (usually argon), use a tungsten electrode (Tungsten Inert Gas -> TIG). The filler rod is fed into the arc by hand or by wire feed. There are persistent stories that people who use this equipment have health problems, but I don't know too much about that. Trying to weld stainless with an oxyacetylene torch will just get you very frustrated. Find a pro welder to do it for you or sign up for the advanced welding course in your local night school and learn to use their TIG welder.

Yes, I have done it, and yes, I own a TIG welder. Unfortunately I don't have the argon tank or flow meter for it, so I still get my stainless work done by the guy who sold me the welder. He accepts (actually prefers) payment in his favorite beer - Genesee Cream Ale....

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Date: 28 Oct 91 10:19:38  
From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
Subject: Re- EASYMASH

Subject: Re: EASYMASH

> the budget of most hobbieists, I decided to base the system around the  
old  
> enameled 8 gal kettle that grandma used for canning.  
^^^^^^^

Yes ladies and gentlemen...a grandmomily.

In all seriousness, I'd really be interested in a beginners guide to all  
grain  
brewing (with or without momilies). I'm getting to the point where I'd  
like to  
try, but havn't been able to get my act together yet.

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Date: Mon, 28 Oct 91 09:33:46 CST  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: test

I've been unable to post anything for 2 weeks, and  
am trying out a different mail address.

bb

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Date: Mon, 28 Oct 91 09:52:56 CST  
From: jeb@sequoia.cray.com (John Bergquist)  
Subject: HB Digest

Please remove my name from the Homebrew Digest mailing list.  
Thanks,  
John Bergquist  
jeb@sequoia.cray.com

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Date: Mon, 28 Oct 91 07:55:59 PST  
From: Art.Hebert@EBay.Sun.COM (Art Hebert)  
Subject: Taps ?????

Hello -- I just bought a 5 gallon cornelius keg and since I already has a small kenmore fridge and co2 tank I have a few questions.

1) the fridge I have has a small freezer compartment internal to the fridge and I was wondering if I can remove this? It looks like it provides the cooling for the rest of the fridge. does anyone have a setup like this?

2) also what kind of tap should I get? i have heard mention of some that aerate the beer. Does anyone make a tap that would mount on top of the fridge so I could set my beer mug under the tap?

3) also what steps should I follow to keg my first ale?

Thanks

art hebert  
arth@sudshead.EBay.Sun.COM

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Date: Mon, 28 Oct 91 11:06:20 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: brazing \$tainless \$teel

I have done a little bit of brazing \$tainless, what has given me greatest success was using borax as a flux. Heat the metal and the brazing rod to a dull red, dip in, or sprinkle on, a liberal amount of borax (available in the laundry aisle of the supermarket) melt the borax into place, heat the metal to orange-red and flow the brass into the joint, it's very much like lead soldering, just hotter.

Welding SS requires either special rods for oxy-acetylene or a MIG or TIG welder.

G'Luck

Carl West

WISL,BM.

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Date: Mon, 28 Oct 91 09:37:22 -0800  
From: night@mapme7.map.tek.com  
Subject: Miller's book

Hello one and all,

In the past few digests I have noticed several people slaying David Miller's book TCHOHB. Specifically, that it was no good for beginners. It was stated several times that he recommends a beginner to brew a light lager as their first brew.

HOGWASH! You might pull out you book and refresh your memory...

Let me quote:

Dave Miller, TCHOHB page 9. Before the first recipe:

"If you are not sure what style of beer you want to brew, I would urge you to choose one of the other recipes in this chapter. They are British ales with much heartier flavor than American lager, and for this reason are easier to brew successfully. The strong flavor and aroma mask many small defects that would be apparent in a light lager. In addition, the higher fermentation temperatures are usually easier to manage. Finally, you can be looser about making substitutions in these recipes."

Now, that doesn't sound like he's pushing light lagers on beginners to me...

Ahhh, and now in his other book:

Dave Miller, Home Brewing for Americans, page 31.

"I recommend trying something other than light lager for your first brew."  
"

So, I would prefer that if people are going to do book comparisons... they should at least get the facts straight and KNOW WHAT THEY ARE TALKING ABOUT... before instilling false statements about a good author into beginner's heads.

Enough said...

Cheers!

Mark Nightingale      night@tekig7.MAP.TEK.COM

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Date: Mon, 28 Oct 91 09:55:22 PST  
From: Greg Roody - DTN 237-7122 - MaBell 508-841-7122 28-Oct-1991 1132  
<roody@necsc.enet.dec.com>

**Subject: Oxidation? Wanna know what it tastes like.**

Just show up to a keg party a day late. One of my most vivid memories from school is the taste of oxidized beer a day or two after a keg party. This would happen only when a hand pump was used to dispense the beer (thus forcing air in to force the beer out) and a partially empty keg was allowed to sit with air in it.

Yumm yumm, nothing better than a two day old keg of "rusted" bud.....

/greg

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Date: Mon, 28 Oct 91 10:18:29 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Darker during fermentation???

Thanks to all who replied to this question. For those who care, it appeared that my Apricot-Ginger Ale (Xmas brew) turned darker during fermentation. I think RW explained it best: that it probably only appeared darker because suspended yeast, etc. had fallen out (this stuff causes it to appear lighter earlier in the life cycle). Curiosity got the best of me and I siphoned off a glass-full; it was a beautiful amber-red color, not brown as I thought. To summarize, I think I was fooled by yeast in suspension, a dark room, and a couple too many HB's.

I bottled it and tasted it; the ginger is the prevailing flavor. The apricot taste is very subtle, but this is why I brewed it now for Christmas. The hope is that the ginger will mellow over time (as I've noticed finishing hops seem to do) and this will be as good a brew as I tasted at Bo's Xmas of '89. I'll probably taste-test once a week until then so I'll report back on it.

Thanks again.

Norm

-----

Date: Mon, 28 Oct 91 10:06 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

mailx -s EASYMASH homebrew@hpfcmi.fc.hp.com

To: Homebrew Digest  
Fm: Jack Schmidling

From: rcd@raven.eklektix.com (Dick Dunn)

>Suggestion: DON'T say "applejack" unless you really mean it! You'll  
save  
yourself a lot of grief and harangues on liquor laws and the dangers of  
home distillation. Applejack is a distilled spirit--in effect, it's  
distilled cider.

Wrong! It's distilled FERMENTED cider.

>Could we get this one straight? Oxidation leads to the cardboardy  
taste.  
Cidery is something entirely different.....

It is really wonderful to have all such confusion made "straight" by a  
simple declaration. Unfortunately, there seem to be a large number of  
brewers who disagree with you. I don't happen to be one because I have  
tasted neither in beer and am simply trying to learn something.

As a self-proclaimed authority on the subject, I wonder how much  
cardboard  
you have tasted that gives you such strong credentials on the subject.  
Presumably all cardboard does not taste the same so perhaps you would  
like to  
suggest an industry standard so that we can all read from the same  
script.

Are we talking about, corrugated or the stuff on the back of note pads?  
What  
if it is coated? Is it recommended to eat a piece of bread between  
tasting?  
Is a little salt helpful? Then of course, we will have to deal with the  
problem that some folks might like "cardboardy" beer and want to know if  
it  
would be better to mash cardboard instead of just splashing around to  
get  
that real cardboard gusto.

Sorry, it's hard to quit that one.

From: Rad Equipment <Rad\_Equipment@rad-ma1.ucsf.EDU>

>To Jack Schmidling and his Oxidation test: You really ought to allow  
an  
independent palate to taste the two brews side by side, blind. Not that  
I  
doubt your ability to detect flaws. I just think that you get better  
feedback  
from someone who has no attachment to the beer.

Any volunteers? I use Bud as the low limit and Baderbrau as the upper. Anything in between is acceptable, if not necessarily desirable. I am not very sophisticated but I can not drink bad beer, even if I made it. As I certainly have made bad beer on occasion, I know what lies beyond the lower limit. I have, however never made beer that tastes like cider or cardboard.

>Still it will be interesting to hear how the remaining two bottles turn out.

Indeed.

>Are they stored at room temp or under refrigeration?

Room temp.

>What style of beer is this?

Nothing exotic. A can of John Bull amber and 10 cups amber dry. Red Star yeast and hallertau hops. I can't grade it on any official scale but it tastes about typical of the extract beer I have been making for 20 years. I would put it in the middle of my Bud to Baderbrau scale.

From: hersh@expo.lcs.mit.edu

>Jack could you please describe for us what you perceive are the characteristics of oxidized beer?? I'm not convinced you know what it is.

You are asking the wrong person. I have been "oxidizing" my beer for years and it was not until people told me that it should taste "cidery or cardboardy" that I started getting sensitive about it.

>I ask this in all seriousness because many people have "blind spots" in their sensory perception, while others just don't know what to look for in the flavor.

This is true but unless something is inherently distasteful, the rest is totally subjective.

>As an example many people who drink light damaged beer come to consider it a component of the flavor they desire. Since most if not all green and clear bottled beers get light damaged (this can happen as fast as 45 minutes in sunlight or artificial light like fluorescents....

This thought occurred to me the other day as I was looking at a carboy fermenting in front of a window. I wonder how many people carefully put their beer in brown bottles but forget about the fermenter.

>The results of this test supposedly indicated that consumers selected the stale beer as being what they considered the "normal" flavor for the beer and the fresher beers were described as too bitter...

When you consider the wierd stuff people intentionally put in home brew, the fact that the vast majority of Americans prefer Bud, along with the subjective nature of taste, one can't help but wonder about the meaning of "normal" flavor.

The reason people win awards for their beer is not because it "tastes better" but because it fits into a set of previously agreed to rigid standards of what "normal" beer should "taste" like. Can a million Frenchmen be wrong? They don't even like beer. Can tens of millions of Americans be wrong? They love Bud and given a comparison, most of them will still prefer it to "normal" beer.

> Our findings have been that for various flavor defects people's ability to taste specific defects varies, often quite widely with some not being able to taste certain defects at all, and tohers being highly sensitive.

The same can be said for any skill. I do not, but one could take the position that it sure seems stupid to spend so much effort and training to learn how to not like something.

>I would state that your experiment, while it may prove successful in demonstrating oxidation, may also demonstrate nothing for at least the above reasons. Should your single experiment not show demonstrable oxidation I would not deem it conclusive.

I never said it would be conslusive. I am not even defending the splashing and foam in the video. I have changed my process and discuss it later in the video. What I am trying to do is verify the allegations made about the procedure with a simple experiment. If the intentionally rough treatment nor my past twenty years experience produce something that I find objectionalble, then I will be less concerned about minor infractions of the "proper" procedure.

js

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Date: Mon, 28 Oct 91 11:29:51 PST  
From: Ron Ezetta <rone@badblues.wr.tek.com>  
Subject: Bass Ale

A desire for Bass Pale Ale led me to the Cat's Meow. A recipe titled "Bass Ale" (A big zero on the originality index) on page 25 is as follows:

6 to 7 lbs pale malt (2-row)  
1 lb crystal  
1 pound demarara or dark brown sugar  
1 ounce Northern Brewer (1 hour boil)  
1 ounce Fuggles (boil 30 minutes)  
1/2 ounce Fuggles (steeped 15 minutes)  
ale yeast

Has anyone tried this potion?

I'm considering replacing the 1 pound of dark brown sugar with 2 ounces of molasses - comments?

-Ron Ezetta-

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Date: Mon, 28 Oct 91 14:42:14 EST  
From: jasonb@coos.dartmouth.edu (Jason Bogal)  
Subject: **Begining Brewer of Mead**

I'm new to the brewing scene, and I was just introduced to mead.  
I've brewed my first batch, which won't be ready for another two weeks,  
but  
I am already afraid to taste it. The mold has something to do with that.  
If there is anyone who would like to send me some advice, please do so.

If this was the wrong place for my message, then I apologize.

Jason Bogal

-----

Date: Mon, 28 Oct 91 12:15:27 EST  
From: cjh@diaspar.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: ref recent glass v. plastic discussion

You suggest -"going to plastic with good sanitation"-. The rap on plastic is that it CANNOT be sanitized for more than a few use cycles; after a while it //will// scratch, and bacteria in the scratches are extremely hard to kill. The plastic will also adsorb bleach and release it into the wort, giving room for some unpleasant flavors which can be perceived at extremely low levels---that's a Hobson's choice for you!  
This

suggests that anyone who uses a plastic fermenter should do only a small number of batches before throwing it away (or downgrading it to a bottle-soaking tub) and getting a new one.

Note that the figures for the 1989 Nationals showed that the incidence of top (1st-3rd place) beers brewed in plastic was HALF their incidence at entry; this brings up the question of what those results would have been if they were subdivided by the age/#-of-uses of the plastic and the type of beer (heavier beers being more likely to mask the off-flavors of traces of infection or chlorine).

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Date: Mon, 28 Oct 91 12:02:09 EST  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: Wyeast in the refrigerator

Jeff Frane <70670.2067@compuserve.com> writes  
> If the package does swell completely  
> within 12 hours, as Bill writes, the best thing to do--outside of  
> adding it to a starter--is to pop the thing in the refrigerator  
> until it's going to be used.

The yeast issue of ZYMURGY (what an oxymoronic-sounding line!) warns, as have a few people on this list, that sudden temperature changes of >15-20 F can stun yeast so badly it never recovers---it may not be technically dead but it's not going to work very well. Based on other figures in this issue, a starter is important for getting the best out of liquid yeast; at typical yeast population densities, there's only room in the liquid provided for ~10% of the number of cells you'd like in a 5-gallon batch. Moving up to a 2-cup starter, and perhaps leaving it at 65-70F instead of ~80F if you can't be ready to brew soon, should be a win.

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Date: Mon, 28 Oct 91 15:38:32 CST  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Where to get a deal on carboys in Chicago?

The best price I've seen in town so far is \$20, which stinks. Anybody out there know a better deal around here. Can you recommend a spring water company that still uses glass bottles? Anyone in my area have an extra carboy they're willing to sell?

Here is the address to complain to:  
Jacob Galley, merely an undergraduate in The College  
gal2@midway.uchicago.edu

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Date: Mon, 28 Oct 1991 18:15 EST  
From: "Dave, Dave, with the cool, clean shave" <SSJY@VAX5.CIT.CORNELL.EDU>  
Subject: Re: Homebrew Digest #746 (October 23, 1991)

Please remove my name from the homebrew mailing list. I have enjoyed it but am running into problems because I have a limited disk quota here. I will be having a friend forward me issues. Thanks Alot! Dave.

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Date: Mon, 28 Oct 91 12:55:15 PST  
From: ithaca!amber!phoebe@uunet.UU.NET (Phoebe Couch)  
Subject: Xmas ale recipe

Thanks everyone, for their great brewing ideas and recipes.

I had a party and everyone(50) liked this brew ( 1 month aging.)  
It has a medium head, a pleasant hint of spices(not strong but very  
noticeable)  
and smooth taste.

Recipe makes 4 gallons.  
4 1/4 lb Australian light extract malt (liquid)  
1/2 lb crystal malt  
1/4 lb choc. malt  
1/8 lb flaked barley  
1/2 cup brown sugar  
2 1/2 oz Northern brewer hops  
1/2 cinnamon stick  
1 whole clove  
1 oz cascade (finishing)  
Ale yeast.

All the grain into the boil,(I added the malts before  
the water started to boil).  
After it started to boil, add Northern brewer and spices.  
After ~45 minutes, turn off burner, add the cascade.  
After 20 minutes, filter into carboy.  
clarify and bottle in a week.

I know that this isn't very precise instructions, but I don't  
own a hydrometer yet.

To Jack Schmidling:

Great idea on your mashing technique. I am looking into  
getting way from extracts.

Does anybody have a good mead lager recipe? I have only  
seen mead ale recipes. Is there anything I should watch out for  
with mead? I plan to do it in the basement this winter.

P.

-----

Date: Mon, 28 Oct 91 15:18:19 -0800  
From: night@mapme7.map.tek.com  
Subject: Grapes in beer..

Recently someone asked about using grapes in beer. Well, the other day I happened upon a brew recipe that called for grapes!... I haven't tried it... but it does sound interesting...

by M.R.Reese in Better Beer and How To Brew It.:

Champagne Beer

6 cups (3 pounds) light dried malt extract  
4 cups (32 ounces) white grape juice  
10 grams (1/3 oz.) pelletized Hallertaur hops  
1 package lager beer yeast  
1 1/4 cups corn sugar for priming

for 5 U.S. Gallons

Ferment at 55-65F

Boil hops with malt 25 minutes. Add white grape juice along with water to make up 5 gallons. Ferment down to terminal gravity of 1.004 or below.

This recipe doesn't have much grape juice... but a little may do the trick.  
I would bet that it will be somewhat like champagne because of both the grapes and the high priming sugar content.

Good luck... and Cheers!

Mark Nightingale night@tekig7.map.tek.com

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Date: Mon, 28 Oct 91 15:56:32 PST  
From: Brian Schuth <bschuth@igc.org>  
Subject: Wyeast Bavarian - No Head Starter

Subject: WYeast Bavarian Wheat--No Head Starter

I'm new to the digest, so I hope this makes it without any complication.  
..

I bought a package of WYeast's Bavarian Wheat yeast Sunday, intending to brew on Tuesday, so I broke it immediately. \*6 hours\* later the package threatened to burst, and I was out of extract, so I improvised a "mini-mash" starter and pitched the yeast. Apart from a 30-45 minute lag between boil and room temperature, my sanitation was up to my usual standards.

Now, 24 hours later, my starter glugs away happily--but there is \*no\* head or visible krausen. The sediment in the mini-mash extract is goin' round and round, and the starter is definitely \*active\*, but at a distance you couldn't tell it from any other cloudy golden beverage. It smells okay, a little fruity and complex but no off smells, just strong ale yeast smells. Anyone seen this before? Any ideas? Thanks.

Brian Schuth

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Date: 28 Oct 91 18:48:08 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Naked Ambition

To Jack Schmidling: The problem with enamel cookpots isn't just the handles falling off--which I'd never heard of before discovering this crowd--but the fact that enamel is crap, and quickly cracks through to the metal--which rusts. The main problem with using the kitchen stove for brewing is damage to the stove. Pots which overhang the burners or lap between two burners, reflect heat downward onto the enamel surface of the stove--which seems to be very hard on the enamel. (This is NOT a momily, this has been observed by these very eyes!) This tends to p\_\_\_ off the other stove users in the house. I have also been warned off electric stove elements burning out during this process. You find plenty of documentation elsewhere about the desirability of boils longer than one hour, and I needn't go into them here. I think you should also do a little reading about wort chillers; you seem to be under the misapprehension that it has to do with "clearing", by which I presume you're referring to some form of cold break. While this has its place, the real reason is to reduce the wort temperature from boiling to pitching temperature so the yeast can start their work quickly.

If I may say so, I feel that your desire to make brewing beer easy and inexpensive is commendable, but it seems at times that you are more interested in hastily debunking traditional brewing practices than in achieving this goal. (Take note of someone like George Fix, who is applying real scientific methodology to homebrewing.) Quick and easy isn't always the answer; sometimes all you get is instant coffee.

And please note Dick Dunn's comment in re: oxidation and cardboard (not cider) and the excellent commentary from Rad Equipment and JaH.

To Darrylnowinseattle: I noted your reference to the Roaster in the CIS beer forum; didn't you find it a little pricey? O'course, coming from LA... Have you yet made it to Big Time or the Trolleyman? Liz and I were planning on spending last Monday in Seattle, visiting coffee roasters and Liberty Malt but instead spent the whole day and \$400 getting the car fixed in Monroe. Feh! Have you

tried Thomas Kemper Oktoberfest? Is it still on the shelves? (If you've had it on tap, I don't want to know.) Just thought you'd like to know: Portland's pubs are better!

On the question of darkening beer: It's possible that the darkening is a result of extreme oxidation. I had an enlightening conversation with Fred Eckhardt today (he came by to get issue no. 2 of his sake newsletter laid out), in which he explained that chinese shao xing wine and sherry were both darkened deliberately through oxidation (the distinctive sherry flavor is another result). Certainly oxidation is responsible for a brown discoloration in white wines. Somehow, though, it doesn't seem likely that this would happen in the short beer ferment. ???

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Date: Mon, 28 Oct 1991 16:54:16 -0800  
From: krweiss@ucdavis.edu  
Subject: cinnamon vs. head

Chad Epifanio writes:

>

>Somebody had no head on a Christmas Ale:

> I've experienced similar problems with three of my spiced

>ales. The only ingredient they had in common was ground cinnamon.

>I used cinnamon stick in my last batch, and the beer had a pleasant

>head. This is just an observation in my beers.

My Thanksgiving beer was brewed with 2 TBSP of ground cinnamon. It's only two weeks in the bottle, and already has a nice, creamy head. Also, just an observation...

Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis  
Davis, CA 95616

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Date: Mon, 28 Oct 91 19:48:12 -0600 (CST)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Blanche de les Nieges

This weekend my brewing partner brought down some beers he purchased at Sam's (on North Avenue near the Kennedy, for those who ain't found it yet) in Chicago.

One of the beers was called "Blanche de les Nieges" (or something somewhat close to that). It was brewed in Belgium, and came in an enameled 330 ml bottle.

My question: I swear I can taste coriander in this beer. My friend thinks the subtle, aromatic flavor comes instead from hop oils or dryhopping. Visits to Jackson's guides didn't turn up anything.

Does anybody out in HBD-land know anything about this beer? Have any of you brewed with coriander? I happen to have a pretty substantial amount of it, since I like to have a lot of cilantro, and it goes wildly to seed.

Brian Capouch  
Saint Joseph's College  
brianc@saintjoe.edu

-----  
End of HOMEBREW Digest #750, 10/29/91  
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Date: Tue, 29 Oct 91 9:47:14 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: Re: Bass Ale

Ron Ezetta writes:-

> A desire for Bass Pale Ale led me to the Cat's Meow. A recipe titled  
> "Bass Ale" (A big zero on the originality index) on page 25 is  
> as follows:  
>  
> 6 to 7 lbs pale malt (2-row)  
> 1 lb crystal  
> 1 pound demarara or dark brown sugar  
> 1 ounce Northern Brewer (1 hour boil)  
> 1 ounce Fuggles (boil 30 minutes)  
> 1/2 ounce Fuggles (steeped 15 minutes)  
> ale yeast  
>  
> Has anyone tried this potion?  
>  
> I'm considering replacing the 1 pound of dark brown sugar with 2  
ounces  
> of molasses - comments?  
>

This is very similar to one I tried when attempting to replicate  
Wadworths  
6X with the help of Dave Line's "Brew Beers Like Those You Know"(?). It  
was  
very good: dark, rich and strong with a brownish head.

The sugar will make a difference, demarara imparts a lighter taste and  
colour to dark brown. I used light brown sugar and it was still  
noticeable.  
If you use molasses I suspect the colour and taste will remain but the  
beer  
will be weaker, which may be what you want.

I used Fuggles for the copper and Goldings for late; no dry hops. I also  
used too much of them, nearly 3 oz each. But I think the quantities given  
above may be too little, I'd go for 1.5 or even 2 oz each. I take it it's  
a  
4 gallon batch?

>  
> -Ron Ezetta-  
>  
> -----

Desmond Mottram  
des@swindon.ingr.com

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Date: Tue, 29 Oct 91 8:37:56 CST  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: CO2ing preasure kegs..

Hit there! I have a plastic 2 (or so) gallon preasure keg which I bought with the idea of cutting down on bottling. Well, after having used this once I've decided that oxydized beer is bad and I just don't wanna do it so.. .would it be feaseble to put some preasure fittings on the keg for CO2. I envision an input and a preasure release valve/gauge thing. Having not messed with CO2 before I don't know if I'm off base here or not. Assuming I'm not... where can I get the fittings and CO2? There is a thing called an autoinjecter but these go for about \$40 and use CO2 cartridges. I'm hoping I can do better. Any tips? Thanks!

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
Bitnet: dbeedle@ilstu.bitnet Normal, Il 61761

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Date: Tue, 29 Oct 91 10:28:01 EST  
From: Jeff Close <jclose@potomac.ads.com>  
Subject: Homebrew Digest #750 (October 29, 1991)

Date: Mon, 28 Oct 91 11:29:51 PST  
From: Ron Ezetta <rone@badblues.wr.tek.com>  
Subject: Bass Ale

...  
1/2 ounce Fuggles (steeped 15 minutes)  
ale yeast

Has anyone tried this potion?  
I'm considering replacing the 1 pound of dark brown sugar with 2 ounces  
of molasses - comments?  
-Ron Ezetta-

Just that it will add the obvious bitterness that molasses has  
(blackstrap much more than light), and that molasses is 1/2 as sweet  
as raw sugar.

Jeff

-----

Date: Tue, 29 Oct 91 11:13:04 EST  
From: Beer\_Luser@zymurgy.ignorance.institute.edu  
Subject: Re: Wyeast in the refrigerator

On Mon, 28 Oct 91 12:02:09 EST, cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock) said:

Chip> The yeast issue of ZYMURGY warns ... that sudden temperature changes

Chip> of >15-20 F can stun yeast so badly it never recovers

You mean I shouldn't be storing my Wyeast in the freezer, defrosting in the microwave, then dumping right into the boiling wort??

: -)

-----



Date: Tue, 29 Oct 91 09:33 PST  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Stovetop burning

In reference to Jeff Frane's comment about messing up the stove top, I finally figured this one out. I have made several batches, only to find that the stove top got burned and yucky. I first assumed this was from some minor boil-over that I failed to notice. It turns out that many stoves, unless scrubbed daily, have a thin film of grease or oil on the enamel surface, and the reflected heat from the bottom of the boiler is baking and then burning that grease/oil onto the enamel surface where it is almost impossible to remove. The solution: Scrub the surface of the stove very clean \*before\* the wort boil (preferably with a nylon scrub pad so as not to scratch the enamel), and there will be no more burned on mess on the enamel afterwards.

BobK

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Date: Tue Oct 29 06:41:26 1991  
From: darrylri@microsoft.com  
Subject: re: Jeff Frane's Seattle observations

> To Darrylnowinseattle: I noted your reference to the Roaster in the CIS  
beer  
> forum; didn't you find it a little pricey? O'course, coming from LA...  
Have you  
> yet made it to Big Time or the Trolleyman? Liz and I were planning on  
spending  
> last Monday in Seattle, visiting coffee roasters and Liberty Malt but  
instead  
> spent the whole day and \$400 getting the car fixed in Monroe. Feh! Have  
you  
> tried Thomas Kemper Oktoberfest? Is it still on the shelves? (If you've  
had it  
> on tap, I don't want to know.) Just thought you'd like to know:  
Portland's pubs  
> are better!

The Roaster is not cheap, that's for certain, but compared to Father's  
Office, perhaps the best place to drink micros in LA, where a pint  
regularly  
costs \$4 (!), it's still a bargain. Naturally, Big Time and Red Hook are  
less expensive. TK's Oktoberfest was the first NW beer that passed my  
lips when I arrived: it was available in the supermarket I walked up to  
after I got off the bike. Lovely stuff, but I would condemn it with Sam  
Adams Oktoberfest as being of the NA Micro variant of styles with too  
much hops. And with regard to Portland's drinking establishments v.  
Seattle's, I'd ask you not to put me into that position! Both sides  
would likely take an outsider like myself (from the unwashed south)  
and string me up.

--Darryl Richman

---

Date: Tue Oct 29 06:32:49 1991  
From: darrylri@microsoft.com  
Subject: ref recent glass v. plastic discussion

> You suggest -"going to plastic with good sanitation"-. The rap on  
> plastic is that it CANNOT be sanitized for more than a few use cycles;  
> after a while it //will// scratch, and bacteria in the scratches are  
> extremely hard to kill. The plastic will also adsorb bleach and release  
it  
> into the wort, giving room for some unpleasant flavors which can be  
> perceived at extremely low levels---that's a Hobson's choice for you!  
This  
> suggests that anyone who uses a plastic fermenter should do only a  
small  
> number of batches before throwing it away (or downgrading it to a  
> bottle-soaking tub) and getting a new one.

I would disagree with this dismissal of plastic, although I would tend to agree with your reasons. I use nothing but plastic right now: a 32 gal. plastic food grade trash can for primary and polycarbonate carboys for secondaries. But I don't use bleach for sanitizing: I use boiling water. This allows me to sanitize with heat instead of chemicals, and the heat works even if there is not direct contact between the water and the undesirables. It is true that the inside of my primary is stained and rough, and has been so for a couple years now, but I have had no difficulties.

> Note that the figures for the 1989 Nationals showed that the  
incidence  
> of top (1st-3rd place) beers brewed in plastic was HALF their incidence  
at  
> entry; this brings up the question of what those results would have  
been  
> if they were subdivided by the age/#-of-uses of the plastic and the  
type of  
> beer (heavier beers being more likely to mask the off-flavors of traces  
of  
> infection or chlorine).

I would suggest that there are other potential interpretations: there is a strong aversion from plastic among the more experienced brewers--I would point you out as an example--and the experienced brewers, through their experiences, would tend to produce better beers. In any event, I would not try to draw any strong conclusions from these crude stats.

--Darryl Richman

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Date: Tue, 29 Oct 1991 09:22 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: Wit Biers

Brian Capouch asks about Blanche des Neiges.

It is brewed by the Huyghe Brewery in Ghent, Belgium, the people who also produce the stunningly strong triple-style ale known as Delerium Tremens (aka Mateen here in the states).

Your nose isn't fooling you Brian, there's coriander in that beer, as well as a strong orange aroma.

Both coriander and orange (curacao) are traditional flavorings in Belgian wit (white) beers. The premier Belgian wit is Hoegaarden, made from 45% wheat, 5% oat (both unmalted) and 50% malted barley. There are lots of imitators, including Dantergemse, Steendonk, Brugs Tarwebier, and others. All of them have similar spicing profiles. They're great hot weather biers.

As a note of interest, the new Celis Brewery currently under construction in Austin, Texas, will produce a wit beer in the Hoegaarden style. Those of you in that area should look for it around Christmas.

Steve Stroud

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Date: Tue, 29 Oct 1991 13:15:38 -0500 (EST)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Help. Stuck Fermentation

My ginger beer was fermenting for about a week very nicely. As of yesterday, it seemed to have stopped. The SG had dropped from (about) 1.070 to 1.020. I am using Whitbread Ale Yeast. Taking a risk, I roused the yeast this morning; I don't know if that had any effect yet.

It actually doesn't taste terrible at this point, just a little too sweet. I am worried that if I try to bottle it, however, no carbonation (or too much!) will occur. So, do I:

- 1) Roust some more, splash the wort around, etc.
- 2) Pitch some champagne yeast.
- 3) Some other option that I haven't thought of yet.

Please respond quickly!

Thanks,

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Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
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Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Tue, 29 Oct 91 08:23:40 -0500  
From: Jim Bishop <jim@mtl.mit.edu>  
Subject: Re: Homebrew Digest #750 (October 29, 1991)

Now that I have home brewing on rn can you remove me from you mailing  
list it's to much to keep up with.  
Thanx Jim

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Date: Tue, 29 Oct 91 11:25:48 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Cheap and easy brewing (Hi Jack!)

Jack's looking into ways to make brewing cheaper and easier; aren't we all, to a point.

One of the most interesting and amusing of the homebrew mailorder 'catalogs' I've seen in from Stew's Brew. He sells one (1) kind of malt and it's cheap. (others here have told me they like it). He's now offering liquid cultures, but writes about how to can and culture it to make it affordable. Also, how to make some homebrew gadgets for little money.

Quite an eccentric but informative catalog/newsletter -- his emphasis seems to be on mashing cheaply and easily. I encourage you to check it out.

(sorry, I don't have the address here, but he advertises in Zymurgy)

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Date: Tue, 29 Oct 91 10:55:20 PST  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: More on Ceramic Pots

In HOMEBREW Digest #750, Jeff Frane made some interesting statements concerning ceramic-on-steel kettles:

> The problem with enamel cookpots isn't just the handles  
> falling off ... but the fact [?] that enamel is crap, and quickly  
> cracks through to the metal--which rusts.

Odd. This has not been my experience at all. Yes, if an enameled steel kettle is banged around enough it will crack, and yes, if cracked it will rust. But I have one kettle I've used more than 2 years as a mashtun and boiler that is still uncracked (except on the outside, where the handle came off), and another I've used much longer than that (a fifty-cent yard sale special) that's both cracked and rusted, a fact which seems to have only a cosmetic effect, as I have no reason to believe it has ever added anything to the beer. Personally, I'd love to have a 40-qt, restaurant-grade stainless steel stockpot (with lid), but unless the Cookware Fairy leaves one in my kitchen, I'm not likely to have one soon. In the interim, I've had great results from the enameled kettles. I'd feel more than just a bit hesitant, though, to use them with one of those Mega-Burners that turns the bottoms of kettles cherry-red. I doubt that either the enamel or the comparatively thin steel could stand much of that treatment. The thinness of the steel also would preclude my ever even considering drilling any sort of hole in the kettle.

Then:

>The main problem with using the kitchen stove for brewing is damage to the  
>stove. Pots which overhang the burners or lap between two burners,  
>reflect heat downward onto the enamel surface of the stove--which seems  
>to be very hard on the enamel. (This is NOT a momily, this has been  
> observed by these very eyes!)

This may vary on a stove-to-stove basis. My stove has been in nearly-continuous use for some 80 years, and after being replaced as a cookstove after WW II by one of them new-fangled stoves with a pilot light, was relegated to the wash-house where it was always used with multi-burner coppers, until I bought it to use as a cookstove again. Its enamel is in great shape, except where the handle of the copper used to hit the side of the oven.

I agree completely about the advantage of the wort chiller.

Concerning Jack Schmidling:

>If I may say so, I feel that your desire to make brewing beer easy and  
>inexpensive is commendable, but it seems at times that you are more  
>interested in hastily debunking traditional brewing practices than in  
>achieving this goal.

>(Take note of someone like George Fix, who is applying real scientific  
>methodology to homebrewing.) Quick and easy isn't always the answer;  
>sometimes all you get is instant coffee.

>

>And please note Dick Dunn's comment in re: oxidation and cardboard (not  
>cider) and the excellent commentary from Rad Equipment and JaH.

I couldn't have said it better.



Then:

>On the question of darkening beer: It's possible that the darkening is  
>a result of extreme oxidation ... Certainly oxidation is responsible  
>for a brown discoloration in white wines. Somehow, though, it doesn't  
>seem likely that this would happen in the short beer ferment. ???

No ferment required. I was amazed at how much paler my pale ale was  
when I began chilling in the kettle, rather than pouring hot wort  
through a strainer into the fermentor. The chapter on browning  
reactions in George Fix's outstanding book, "Principles of Brewing  
Science" explains why.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Tue, 29 Oct 91 12:15:44 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Coriander Beers

From: Brian Capouch <brianc@zeta.saintjoe.EDU>

>One of the beers was called "Blanche de les Nieges" (or something  
>somewhat close to that). It was brewed in Belgium, and came in an  
>enameled 330 ml bottle.

>My question: I swear I can taste coriander in this beer. My friend  
>thinks the subtle, aromatic flavor comes instead from hop oils or  
>dryhopping. Visits to Jackson's guides didn't turn up anything.

Never heard of Blanche de les Nieges, but Belgian beers aren't known  
for their hop character. There are some Belgian brews made with  
coriander,  
however. For commercial versions check out Dentergems or Hougarden (sp?)  
,  
they are both excellent examples of Belgian White Ales. The coriander  
adds a unique "flowery" component to both the aroma and flavor.

I brewed my own attempt at a Belgian White some years back. The  
recipe isn't handy, but I used lots of unmalted wheat with a pale  
malt mash, some stale hops, a Chimay yeast, and added coriander  
(about 1tbs) to the fermenter a few days before bottling. At bottling  
time I decided that the coriander wasn't pronounced enough, so I added  
1/4 tsp. to half the bottles. As you might expect, coriander was the  
dominant flavor in that half. The result didn't quite match a Belgian  
White, but the beer was really enjoyable nonetheless.

Anyone else out there experimented with coriander beers???

CR

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Date: Tue, 29 Oct 91 10:42:39 -0800  
From: hpfcmr.fc.hp.com!hplabs!hpcsos.col.hp.com!hp-bsd.col.hp.com!  
hplabs!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Taste and various other comments

Mark Nightingale writes:

>In the past few digests I have noticed several people slaying David  
Miller's  
>book TCHOHB. Specifically, that it was no good for beginners.

I first read Papazian and a four page handout from my supplier and then  
began brewing. Recently, I started reading Miller's TCHOHB. I'm about  
3/4 finished with the book and have found only a few things with which  
I disagree (I don't have them at hand - maybe when I'm done reading, I'll  
post my concerns). I feel that either Papazian's TCJOHB or Miller's  
TCHOHB

are fine books for beginners, but if I had to offer a book to a beginner,  
I would choose Papazian. There's a lot more information not specifically  
about brewing that I found interesting, the writing is more  
conversational,  
and the whole attitude about brewing less intimidating. I think that if  
I

would have read Miller first, I may have been intimidated into delaying  
my first batch till I found an expert to help me. Granted, even after  
Papazian, I was a bit nervous on my first batch, but I did it without any  
private coaching and it turned out quite well. I suggest reading  
Papazian  
first, followed immediately by Miller (brew a year before reading Fix).

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Jack Schmidling writes:

>Nothing exotic. A can of John Bull amber and 10 cups amber dry.  
>Red Star yeast and hallertau hops. I can't grade it on any official  
scale  
>but it tastes about typical of the extract beer I have been making for  
20  
>years. I would put it in the middle of my Bud to Baderbrau scale.

Red Star produces \*LOTS\* of esters. Primarily banana esters to be exact.  
If you have been using Red Star all along, you may have been converging  
up many of the defects (like oxidation) that we suggest you may have in  
your beers.

Jay writes:

>>Jack could you please describe for us what you perceive are the  
>>characteristics of oxidized beer?? I'm not convinced you know what it  
is.

Jack replies:

>You are asking the wrong person. I have been "oxidizing" my beer for  
years  
>and it was not until people told me that it should taste "cidery or  
>cardboardy" that I started getting sensitive about it.

One more time: cidery "flavors" come from too much cane or corn sugar  
while  
cardboardy (or sherry-like I'd like to add) come from oxidation. While  
on

the subject, I tasted homebrewed "beer" two weeks ago while in Ontario and it was a textbook case of cidery beer. My guess was that the brewer used 3/4 cane sugar to 1/4 malt extract (residual sweetness). If I hadn't been told it was beer, I wouldn't have known.

Jay:

>>I ask this in all seriousness because many people have "blind >>spots" in their sensory perception, while others just don't know what to >>look for in the flavor.

I'd like to add that our tongues only identify four distinct flavors. The rest of flavor perception is done with the nose. You don't have to taste cardboard to know the "cardboardy taste." Wet some corrugated cardboard and smell it. This goes back to answer Jack's ravings about cardboard flavor which (for obvious reasons) I chose to omit from my reply.

Jack:

>The reason people win awards for their beer is not because it "tastes better" >but because it fits into a set of previously agreed to rigid standards of >what "normal" beer should "taste" like.  
^^^^^

No, within a set of predefined characteristics of a particular \*style\*.

Jack:

>Can tens of millions of Americans be wrong?

Yes.

Jack:

>They love Bud and given a comparison, most of them will still prefer it to >"normal" beer.

A-B Bud is vile. Bottom line. Labatt's Bud is less vile. Most American men drink beer because it is cheap, gives you a buzz and because if they drank wine coolers they would be ridiculed. Men in Wisconsin, the beer "center" of the U.S., used to drink whiskey till the government raised the taxes on hard liquor. They turned to beer, and only then did so many beer companies grow there. (My reference is an article in a 1988 or 89 Zymurgy on the history of beer.) Advertising companies decide which beer is the one you should drink. Given an honest choice, most "beer drinkers" would probably rather drink soda pop, but society has forced them to learn to like a bitter liquid that, I'm sure you'll all agree, takes some time to get used to. If you're learning to like something you don't like, you can learn to accept additional annoyances, like those in Bud. My grandfather used to smoke. He used to buy the finest tobacco and the finest rolling papers. During WWII, a Russian soldier asked him for a cigarette. The Russian soldier hated the cigarette and asked how my grandfather could smoke such an awful thing. You see, Russian soldiers were not issued cigarette papers... they used to roll in newspaper. Without the smell of burning printer's ink, the Russian soldier hated the cigarette.

\*\*\*\*\*

Jacob Galley asks where to get a deal on carboys in Chicago.

Try Sparkling Spring (look in the Yellow Pages under water... well, under the "water" category). I just bought six glass carboys full of distilled water, paid the \$6 deposit and never looked back.

Al.  
korz@ihlpl.att.com

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Date: Tue, 29 Oct 91 12:15:18 PST  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Recipe: Wee Heavy/Old Ale

I'm glad to see recipes being posted to HBD on a pretty regular basis now. Here's one I'm very pleased with:

Holiday "Wee Heavy" (really an Old Ale)

Ingredients for a 5-gallon batch:

10 lb 2-row pale malted barley  
2 lb 80Lovibond crystal malt, smoked  
8 oz wheat malt  
1 oz chocolate malt  
1 lb brown sugar (in boil)  
Bittering hops: 1 oz Northern Brewer (7.4 AAU)  
Dry hops: 1/2 oz Willamette, 1/2 oz Hallertauer,  
1/4 oz Cascade  
3/4 cup light dry malt extract (priming)  
Wyeast 1098 "English" (Whitbread) ale yeast

Process:

Mash water: 18 qts @ 140F, pH 5.3  
Mash-in: 5 minutes @ 130F  
Protein rest: none  
Conversion: 60 minutes, 158-150F  
Mash-out: 168F, 5 minutes  
Sparge: 5 gallons @ 168F, pH 5.7  
Boil: 90 minutes, w/ bittering hops @ 30 minutes

SG: 1.070 TG: 1.020

Specifics: It's confession time. This was intended to be a Scottish "Wee Heavy", but works much better as an Old Ale. I just haven't quite captured that uniquely malty characteristic of Scotch ales, but I'm still trying. I really began this batch about a week before brewing day by boiling my brewing water. I have about 750ppm of hardness in my well water (this changes dramatically, I've discovered), and much of it, apparently calcium carbonate, precipitates out when boiled. A couple of days later I started the yeast culture growing. Then I tried smoking the crystal malt over a peat fire, which really wasn't terribly successful in imparting peaty flavors to the malt. Next time I'll get the peat really soggy; perhaps that will work better.

The mash was punctuated only by the handle coming off my kettle (I'm sure you're all tired of hearing about that, but if one person escapes a scalding because they heard of such a thing happening ...) and by conversion long, long before the 60 minutes I'd expected. I let it "go the distance" anyway, while I thought of ways to work around the missing handle. The sparge proved too much for my kettle to deal with, and I ended up with an extra 10 bottles of 1.034 wort that will come in handy as yeast starter. The rest of the brew session and the fermentation was routine. I dry-hopped 3 days after pitching, and bottled 4 weeks later.

How is it? Well, I brewed it for Thanksgiving, but I doubt any will survive that long. It's rich, vinous, with complex port-like ethers and not a hint of astringency (a common hard-water problem) or off-flavors. Next time I brew it, though, I'll delete the wheat malt (plenty of head, for the style, without it) and the brown sugar (the vinousness is too much for a Scotch ale), substitute 2 lbs dextrine

malt or flaked barley (still mulling this over) for an equal weight of pale malt, and smoke the cystal more heavily. Possibly cut back a little on the priming extract, as well. I can always find flaws with my beers, but on the whole, I'm delighted with this one!

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= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Tue, 29 Oct 91 18:09:31 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Stuff revisited (LONG)

> Fm: Jack Schmidling  
>  
> From: rcd@raven.eklektix.com (Dick Dunn)  
>  
> >Suggestion: DON'T say "applejack" unless you really mean it! You'll  
save  
> >yourself a lot of grief and harangues on liquor laws and the dangers  
of  
> >home distillation. Applejack is a distilled spirit--in effect, it's  
> >distilled cider.  
>  
> Wrong! It's distilled FERMENTED cider.

Umm saying it's distilled cider is acceptable. Typically the British  
refer to  
the fermented product as cider, and the unfermetned stuff as simply  
juice.  
Here in the States the terminology differs (to the dismay of many Brits)  
. .  
Juice is filtered apple juice, cider is unfiltered apple juice, and Hard  
Cider  
is the fermented product.

I'm sure EVERYONE knew what Dick meant, since the process of distillation  
typically requires that the precursor already have some alcohol in it,  
and that  
this alcohol is distilled to a higher concentration.  
So let's not pick nits...

> >Could we get this one straight? Oxidation leads to the cardboardy  
taste.  
> >Cidery is something entirely different.....  
>  
> It is really wounderful to have all such confusion made "straight" by a  
> simple declaration. Unfortunately, there seem to be a large number of  
> brewers who disagree with you. I don't happen to be one because I have  
> tasted neither in beer and am simply trying to learn something.

Ah but FORTUNATELY a largenumber of Judges agree with this. Those that  
don't  
got the question WRONG on the judge certification test!

> You are asking the wrong person. I have been "oxidizing" my beer for  
years  
> and it was not untill people told me that it should taste "cidery or  
> cardboardy" that I started getting sensitive about it.  
>  
> >I ask this in all seriousness because many people have "blind  
> >spots" in their sensory perception, while others just don't know what  
to  
> >look for in the flavor.  
>  
> This is true but unless something is inherently distasteful, the rest  
is  
> totally subjective.



As I said, some just don't know what to look for in the flavor. Apparently it is not totally subjective. Judges are able to detect and agree upon flavor defects present in beer. Typically the more experienced the judges the more more capable they are of accurately isolating flavor components present. This has nothing to do with subjectivity (people's personal preferences for styles and/or flavors) and everything to do with perceptual abilities. Fortunately it is quite possible to "train one's palatte" by exposing to beers doctored with specific substances served side by side with undoctored "reference" samples of the same beer. As I mentioned I have had great success in training individuals to recognize flavor components which they either did not previously detect, or detected but could not associate a "label" (the proper name for the flavor component) to. This encompasses 2 types of training, first palatte sensitization, and second cognitive abilities. The first is teaching people how to detect a substance in the milleiu of flavors, the second is teaching them to associate the proper name with that sensation.

> When you consider the wierd stuff people intentionally put in home brew, the  
> fact that the vast majority of Americans prefer Bud, along with the  
> subjective nature of taste, one can't help but wonder about the meaning of  
of  
> "normal" flavor.

Seems you misunderstood, though I though I was clear here, the "normal" flavor referred to was for a SPECIFIC STYLE of beer from a SPECIFIC MANUFACTURER, so normal has nothing to do with "weird stuff" homebrewers use, or the vast majority who prefer Bud, it has to do with what people who normally drink that style of that brand expect the flavor to taste like.

> The reason people win awards for their beer is not because it "tastes better"  
> but because it fits into a set of previously agreed to rigid standards of  
of  
> what "normal" beer should "taste" like.

Not quite. The reason people win awards for their beer is because the beer they have brewed is free of flavor defects and it's flavor best typifies the flavor defined for the specific category in which the beer is entered. There is no such thing as "normal" beer, rather there 2 major criteria, absence of flaavor defects, and appropriateness for style.

>Can a million Frenchmen be wrong? They don't even like beer.

Not quite true. While wine does outsell beer in France there are several French breweries, and the Biere de Garde style which is uniquely French. Belgian beers

are also quite popular in France.

> Can tens of millions of Americans be wrong? They  
> love Bud and given a comparison, most of them will still prefer it to  
> "normal" beer.

As before you have totally ignored the context in which the term "normal"  
was  
used and applied you own.

> The same can be said for any skill. I do not, but one could take the  
> position that it sure seems stupid to spend so much effort and training  
to  
> learn how to not like something.

The training is not to learn how to not like something, rather to learn  
how to  
identify it. For some flavor compounds their presence in some styles is  
defined  
as improper, while for other styles it is deemed desirable. The presence  
of  
phenolics which the clove-like aromas and flavors of many wheat beers are  
attributed to is such an example. While no one can say that a particular  
beer  
is good or bad in general since this is subjective, it is possible to say  
that  
a particular beer is appropriate/inappropriate for style, where the  
definition  
of that style is typically based upon either a single "classic" beer that  
defines the style (say Steam beer for example), or a range of common  
characteristics of beers brewed to that style (Stout or Oktoberfest are  
examples here).

In general while it is conceivable that for certain objectionable flavor  
components which just about everyone would agree are undesirable there is  
someone who considers this flavor tasty, or at least not objectionable,  
then  
it's presence in a beer regarding the description of that beer as good/  
bad  
would be subjective. However, if the profile of a style excludes that  
flavor  
component as being part of the style's flavor profile, then the presence  
of that  
component is always inappropriate for style, and is not a subjective  
matter.

I hope this more clearly explains the difference. This is one of things  
that I  
often have to get across to new judges who I am paired with, just because  
you  
like the beer doesn't mean it is appropriate for style in the context of  
judging.

> I never said it would be conclusive. I am not even defending the  
splashing  
> and foam in the video. I have changed my process and discuss it later  
in the  
> video. What I am trying to do is verify the allegations made about the  
> procedure with a simple experiment. If the intentionally rough  
treatment nor  
> my past twenty years experience produce something that I find  
objectionable,  
> then I will be less concerned about minor infractions of the "proper"  
> procedure.

Well perhaps I am mistaken, but this seems to be a little retreat of what I perceived your earlier position to have been. It appeared to me that you were dismissing the problem of oxidation offhand as just another "momily" when in fact I think it is a legitimate concern to both commercial brewers and homebrewers, and is in fact quite a well understood chemical phenomena.

If you have never experienced it in your years of brewing then as I suggested perhaps you have a blind spot wrt perception of it, perhaps your palette is not trained to detect it, or you consider it a desirable flavor component, perhaps despite your brewing technique (which if I understand correctly from your past descriptions introduces air into the beer upon bottling) fast consumption of the beer or favorable storage conditions (cool or cold temperatures) minimized the development of off flavors.

There are a host of factors which can mitigate the problematic effects of oxidizing the beer upon bottling. That doesn't mean I would recommend to new brewers using a technique which is known to introduce air into the beer during bottling. Since it takes little or no effort to reduce the introduction of air into the beer at bottling time, and the effects of oxidation upon beer are pretty well understood by brewing chemists, to me it is just common sense to take those steps that reduce introduction of air into the beer at bottling time.

I see no point in playing Russian Roulette with my brewing (to which I devote both time and \$\$) and prefer to take REASONABLE steps to insure the quality of it's outcome. Also I see no great conspiracy in trusting the knowledge of hundreds of years of brewers and scientists. It's not like someone is profiteering off my bottling without the addition of excess air at bottling time.

There is no grand conspiracy I see to cause me to distrust well founded research and conclusions on the effects of oxygen upon fermented beer. While I agree that there are perhaps certain "momilies" espoused as truth in the realm of brewing which are worth investigation, the negative effects of oxygen on beer is not what I would have considered to be the next great brewing debate of the century, rather I consider it a pointless revisitation of a well understood chemical process, and hope we can close this issue and move on to other more fruitful discussions.

- JaH

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Hopfen und Malz, Gott erhalts

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Date: Tue, 29 Oct 91 18:13:24 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Wyeast in the refrigerator

Chip sez:

>The yeast issue of ZYMURGY (what an oxymoronic-sounding line!) warns, as  
>have a few people on this list, that sudden temperature changes of >15-  
20 F  
>can stun yeast so badly it never recovers-

I believe that the temperature change of Warmer->Colder is substantially  
more  
damaging to the yeast than the other way around. ie a drop for an ale  
yeast  
from 60->40F will damage the the yeast more than raising it suddenly from  
60->80F.

Just wanted to clarify for those less experienced with liquid yeasts in  
particular.

- JaH

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Date: Tue, 29 Oct 91 15:16:28 PST  
From: Andy Levitt <andy@hprascal.rose.hp.com>  
Subject: Welding stainless

I recently took a welding class from a local High School. It was a quick intro to many kinds of welding on many different metals, so be wary of my advice.

We did a bit of stainless welding. While TIG may be better, stainless can be welded with an arc welder and special stainless steel rods. I'm no pro, but the stainless welds I did with the arc welder looked pretty good. I did warp the crap out of the sheet though. It'll be a while before I try it on my stainless car.

I'm not sure if you need DC, or you can get away with a cheap AC buzz box.

+-----+-----+-----+-----+-----+-----+-----+-----+-----+-----+  
-+  
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Date: 29 Oct 91 18:46:46 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: I DO KNOW!

Having apparently been the one to set Mark Nightingale off, in my criticism of Dave Miller's text, I have in fact gone back to check my memory. As a veteran of ten years' book reviewing, I know how important it is to read carefully. As Mark points out, the caveat is included suggesting people might brew an ale instead. On the other hand, having spent a single paragraph on that, Miller proceeds to demonstrate over the next ten pages how to brew an "American Light" with rice syrup and dried lager yeast (he says the liquid yeast is too much bother for beginners). The process includes the need to get the beer down to 50°F (max. 60°F), which I submit is a whole lot more difficult for the beginning brewer than opening a package of Brewer's Choice yeast. I dunno, maybe it's a regional thing. Miller seems to think that beginning brewers will be most familiar with Bud-style beers. My own experience teaching beginning brewing has been that--in this area, anyway--new brewers are familiar with microbreweries and imported beers and are interested in brewing something like BridgePort or Widmer or ... Miller is, I believe, from the St. Louis area and his experiences are no doubt different.

To Art Hebert: I have a refrigerator like yours and simply ignore the freezer unit (it's pretty small). I don't know a thing about refrigeration but it looks to me as though the freezer was integral to the system; won't catch me messing with something like that. My tap(s) are mounted on the front door. There is a drip pan underneath, mounted with sheet metal screws, that easily holds the weight of a beer glass--even a full one. The only aerators I know of are sparklers that are used with some beer pumps--not for CO2 driven systems.

To Jack Schmidling: We are getting a little testy, aren't we? Saying that "it's distilled cider" is "Wrong! It's distilled FERMENTED cider" is not only picky, it's borderline innacurate. We have, after all, two forms of cider: sweet and hard. They are both cider. Hence, "Applejack is distilled cider" is accurate. Not perfectly concise, maybe, but certainly not "Wrong!".

Perhaps you could amplify the statement you make to Dick Dunn that a large

number of homebrewers disagree with his distinction between cardboard  
flavor and  
cidery flavors. I've not heard much confusion on this previously. I  
repeat my  
previous offer: Come to Portland next May and taste beers at the Oregon  
State  
Fair. Out of the 150-200 beers, I guarantee there will be some that are  
badly  
oxidized; once having tasted such beer, I also guarantee you will not  
question  
the use of the term "cardboard."

I'd also like to hear some amplification of your comment to Rad Equipment  
that  
differences in sensory perception are "totally subjective." You are too  
hastily  
dismissing an important point about tasting beer, that some people have  
blind  
spots--or are hypersensitive--to certain flavors. My soon-to-be-wife,  
Liz, seems  
to have one for the above-mentioned cardboard; I've met others who were  
acutely  
sensitive to diacetyl, still others who didn't seem to notice it. The  
point is,  
Jack, not whether people \*like\* those flavors or not, but whether they  
can even  
detect them.

Coming from someone who says he's never tasted anyone else's homebrew,  
your  
judgments about why people win awards for their beer sound strange.

To Ken Weiss: I'd assume that anything with Blanche in the name was a  
white beer  
(witbier), a revived beerstyle. I'd also say you were right: coriander is  
a  
likely ingredient. A Eugene brewer named Chris Studach brewed a fantastic  
white  
beer last year; I shall ask him for permission to reproduce his recipe.

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Date: Tue, 29 Oct 91 16:37:42 EST  
From: "Daniel Butler-Ehle" <DWBUTLER@MTUS5>  
Subject: Bottles of skunks and cans of worms

I have heard many arguments about what color glass bottles should be in order to avoid light-struck beer. It is my understanding, however, that hardly anything (including beer) reacts with visible light; it is the ultraviolet light that reacts with stuff in the beer (often said to be the hops, but the jury is still debating) to cause that skunky, light-struck taste (as exhibited overpoweringly by every imported Pilsner Urquell I've ever had).

The large output of UV is the primary distinction between light from such sources as fluorescent lights and the Sun and light from weaker UV producers like incandescent light. This is evidenced in the phenomena Jay Hersh reported to us a few days ago: (HBD #749)

"most if not all green and clear bottled beers get light damaged (this can happen as fast as 45 minutes in sunlight or artificial [sic] light like flourescents [sic] seen in beer coolers worldwide) and the damage is so prevelant [sic] that it is difficult to get non-light damaged beers."

However, my current belief (subject to change without notice) is that the color of the bottle has nothing to do with it.

A few years ago, a big scare arose about sunglasses. The scare resulted from the theory that because the color or shading of the lenses affects only visible light that when we wear sunglasses and our irises open in response to the decreased visible light, we must therefore be subjecting our retinae to unnaturally large amounts of UV.

Well the truth to the issue never received much attention. Sunglasses, especially glass ones, naturally reflect most UV. Even the cheapest glass sunglasses block a greater percentage of UV than of visible light, and thus wearing them is better than not wearing them.

What's this got to do with beer? What's true for glass lenses is true for glass bottles. The color of the bottle affects only the visible light. (That's why it has color in the first place.) Glass, regardless of color, stops most UV. Therefore, beer in brown bottles should be no more or less susceptible to light damage than beer in green or even clear bottles.

Any comments? I ain't no physicist, so I'd like to hear from someone who knows. We got any opticians out there?

Daniel Butler-Ehle "A pitcher's worth a thousand worts"  
DWBUTLER@mtus5.cts.mtu.edu

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Date: Tue, 29 Oct 91 21:14:52 CST  
From: caitrin lynch <lyn6@midway.uchicago.edu>  
Subject: English Bitter

I am trying to duplicate the English Bitter Ale I had in England this summer, specifically, Hook Norton Best Bitter. Any suggestions.

Nick.

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Date: 30 Oct 91 01:40:25 EST  
From: don karon <72730.103@compuserve.com>  
Subject: Grolsch-oid bottles

Has anyone experienced any problems using resealable bottles like the ones Grolsch comes in? Before I go out and drink 40 Grolsch's I wanted to make sure this was indeed a clever idea.

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End of HOMEBREW Digest #751, 10/30/91  
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Date: Tue, 29 Oct 91 22:35 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
Subject: Re: EASYMASH

<In all seriousness, I'd really be interested in a beginners guide to all grain brewing (with or without momilies). I'm getting to the point where I'd like to try, but havn't been able to get my ct together yet.

Stand by! Soon to be released..... "MASH IT AT HOME", by JSP

You will of course have had to absored "BREW IT AT HOME" first.

[AVAILABLE AT LIBRARIES EVERYWHERE]  
(non-commercial disclaimer)

>Subject: WYeast Bavarian Wheat--No Head Starter

General trivia question.... how does one pronounce WYeast?

From: Jeff Frane <70670.2067@compuserve.com>

Subject: Naked Ambition

[Read: Naked Aggression]

Naked Aggression that is, Against the Mush Brained Masses that people like you are frightening away from our hobby.

>To Jack Schmidling: The problem with enamel cookpots isn't just the handles falling off--which I'd never heard of before discovering this crowd--but the fact that enamel is crap, and quickly cracks through to the metal--which rusts.

Perfect example of NAAMB. You leave the nervous, tentative beginner with two choices: spend \$150 for a SS pot or drink Bud.

For what my numb-tongue opinion is worth, when I dis-interred my enammel pot after ten years of storage, it did indeed have some rust spots. In fact, some so serious that I check for leaks before boiling. Needless to say, I will get a new one but I as have boiled hundreds of gallons of maple syrup, hundreds of fish boils and now that it is rusty about a dozen batches of beer, I can't help but chuckle at your comments.

>The main problem with using the kitchen stove for brewing is damage to the stove. Pots which overhang the burners or lap between two burners, reflect heat downward onto the enamel surface of the stove--which seems to be very hard on the enamel.

Right! Now the guy who is hesitant about getting into beer making, must consider a \$200 brew stove.

>I think you should also do a little reading about wort chillers; you seem to be under the misapprehension that it has to do with "clearing", by which I presume you're referring to some form of cold break.

Perhaps you should do a little reading of the HBD. I concluded after reading a number of articles posted by people who seemed to know what they were talking about, that chilling forces various things that tend to stay in suspension without it, to sink during secondary fermentation and promotes better clearing.

If this is incorrect, I will not promote its use, as I have already concluded that worrying about contamination during the cooling period is, if not a momily, at least not worth worrying the beginner with.

>You find plenty of documentation elsewhere about the desirability of boils longer than one hour, and I needn't go into them here.

I said a "minimal one hour boil". You know, like nominal. I also said I started with 7 gals and boiled down to 5 at one gal per hour. That's at least two.

>If I may say so, I feel that your desire to make brewing beer easy and inexpensive is commendable, but it seems at times that you are more interested in hastily debunking traditional brewing practices than in achieving this goal.

It's all part of the learning process. How can I simplify a process without questioning the accepted methodologies?

>(Take note of someone like George Fix, who is applying real scientific methodology to homebrewing.)

As someone once said: Mr Schmidling, you're no George Fix!

>Quick and easy isn't always the answer; sometimes all you get is instant coffee.

You seem to forget that lot's of people like or at least drink instant coffee. I suspect many homebrewers would have been happy to end up with instant coffee instead of beer that they had to throw away or never even made because of NAAMB.

>And please note Dick Dunn's comment in re: oxidation and cardboard (not  
cider) and the excellent commentary from Rad Equipment and JaH.

And just what do I do with the "excellent commentaries" that claim that  
oxidation produces cidery beer?

.....

Kudos to Mark Montgomery for info on 10 gal SS kettle. I phoned in my  
order  
and hopefully my next batch will be rust free.

js

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Date: Wed, 30 Oct 91 07:40:00 -0500  
From: can@linus.mitre.org  
Subject: RE: Welding Stainless  
Full-Name: Christopher A. Nissen

Although Tom Dimock comments in HD750 that you need a MIG welder to weld stainless, he is presenting the picture that one cannot do it at home without a MIG. In fact, it can be done using a couple of propane torches, a little silver solder, and the proper flux (designed for silver solder). I recently used such an arrangement to install a spigot in the bottom of my 15.5 gallon ss kettle (a.k.a. half-barrel that never made it back to the Bush factory). I also supplemented the rivits I use to hold the stainless rod handles on the kettle with a small application of silver solder. I have carried this kettle around the basement with 10 gallons of boiling water and never doubted the strength of the handles.

Likewise, the spigot on the bottom of the kettle has never failed me in any way. Granted, a MIG welder is what the "pros" use, and it IS required for applications where the stainless is thick or has an extremely large load bearing requirement, but for the small homebrewer, I have found that silver solder works fine.

One comment is that you need to get the stainless RED hot with the silver solder approach, and this is best accomplished using two propane torches; on both sides of the material (ask a friend to help).

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Date: Wed, 30 Oct 91 04:41:10 PST  
From: 2121dtam%ucsbuxa@hub.ucsb.edu (Marc Tamsky)  
Subject: Homebrew laws & Best fermentation volume

First Question:

I know there are laws in California governing the amounts that an individual can produce. (i.e. Head of household 200 gal or individuals 100 per year.)

What are the age requirements to homebrew? Is it legal to ferment your own alcoholic beverages under the legal drinking age in your state?

Second Question:

When fermenting in a 5 gal. glass carboy whats the best volume to ferment with?

I want to leave enough room for the head. I fear that the yeast will stop working because of the high alcohol concentration if I have a low-volume ferment.

I know this isn't a FAQ but, is this dumb?  
Are the alcohol concentrations in a primary ferment not even close to the max working concentrations for yeast?

BTW I used the ale yeast that came with a Mountmellick Export Ale kit. I fermented with about 3.5gal and added the rest when racking to the secondary.  
After 1.5 weeks in secondary, I primed with 1 cup corn sugar and bottled. 3 weeks later the batch still has a sugary taste but carbonation is ok.

Any ideas?

= Marc Tamsky 6600dtam@ucsbuxa.ucsb.edu 6600dtam@UCSBUXA (bitnet) =

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Date: 30 Oct 91 07:42:15 EST  
From: Robin Garr <76702.764@compuserve.com>  
Subject: Grolsch-type bottles

In Digest No. 751, Don Karon asks:

>Has anyone experienced any problems using resealable bottles  
>like the ones Grolsch comes in? Before I go out and drink  
>40 Grolsch's I wanted to make sure this was indeed a clever  
>idea.

Sure! Just make sure that the rubber gaskets haven't dried out or cracked.  
Inexpensive replacements are widely available from homebrew-supply shops.

I use a lot of Fischer Bitter d'Alsace bottles, which are "flip-top" containers like Grolsch but boast three (3) significant advantages:

- \* The bottles are heavy brown glass.
- \* They hold 22 ounces, enough for me to split the brews with my wife along our usual 20:2 ratio. :-)
- \* I find the beer marginally more pleasurable to dispose of responsibly than Grolsch. Avoid the Fischer AMBER d'Alsace, though; it's an unpleasant potion indeed.

Say, Don, I see by your "handle" that you're a CompuServe member. Have you dropped by the Wine (and Beer) Forum? Check us out at GO BEER.

Robin Garr | "I have enjoyed great health at a great age because  
Associate Sysop | every day since I can remember I have consumed a  
bottle  
CompuServe | of wine except when I have not felt well. Then I have  
Wine/Beer Forum | consumed two bottles." -- A Bishop of Seville  
76702.764@compuserve.com

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Date: Wed, 30 Oct 1991 05:27:41 PST  
From: John\_D.\_Sullivan.wbst311@xerox.com  
Subject: Hops

I would like some information on where to acquire some hops root cuttings, particularly Saaz, Cascade, and Fuggles. I realize this is probably an untimely question but we are getting booted off of your excellent DL soon.

It's been fun while it lasted,  
John

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Date: Wednesday, 30 Oct 1991 08:32:22 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Grolsch-oid bottles

>From: don karon <72730.103@compuserve.com>

>Has anyone experienced any problems using resealable bottles  
>like the ones Grolsch comes in? Before I go out and drink  
>40 Grolsch's I wanted to make sure this was indeed a clever  
>idea.

I find them easy to bottle in, easy to open, and easy to reseal  
when only drinking half a bottle of beer. Wish I had more, but  
am not willing to drink Grolsch to get them. Also wish the brown  
glass bottles were more prevalent.

The only caveat is that the rubber gaskets get worn and dried out  
with age, so you need to keep a replacement supply on hand.  
Also, be sure to sanitize those gaskets along with the rest of  
the bottle.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tue, 29 Oct 91 13:47:49 -0800  
From: hpcsos.col.hp.com!hplabs!ihlpl!korz@hp-col.col.hp.com (Algis R Korzonas +1 708 979 8583)  
Subject: sanitation

Sorry for this being so late a post, but there was a clog somewhere in the path and I only received 744, 745 and 747 today.

Martin writes:

>> Not to mention the illustration on how to start a siphon! Aaaagh! Get  
>> your mouth off that, Dave!

>

>I wonder about this. I've never tried any other way, and the only  
>three batches I've ever had with any symptom of infection at all  
>have all been directly traceable to the yeast used (dry, in all  
>cases). I personally am not inclined to view it as a problem.

>

Chris writes:

>(The heretic) Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU> writes:

>

>Marc> Last spring I also stopped using bleach. I don't sanitize  
anything.

>Marc> Ordinary kitchen cleanliness standards (get the big chunks off!)  
have

>Marc> been sufficient for me. I don't keep my beer around for more than  
a

>Marc> few months though -- I don't know if it would keep for a year or  
more.

>

>This is fantastic -- it's great to hear all the old myths deflated!

>

>On the sanitation issue itself -- not the idea of iconoclasm -- it makes  
>sense that if the wort is boiled, it's clean; the yeast-cake carboy must  
be

>too, and if you keg in a just-emptied keg, it too is clean (besides, at  
>this point the alcohol should help prevent infections).

I think that Marc has hit the nail on the head: "I don't keep my beer around for more than a few months though..." I am quite confident that if you finish your beer in a few months, you can be sloppy in your sanitation techniques. I use the "fill the siphon hose with hot water" method, but have been salivating over the Cole-Palmer catalog in anticipation of purchasing a peristaltic pump (hose pump).

Since there are a lot of beginners reading this forum, I think that recommending sloppy sanitation is an invitation to brew lactic acid. Results like that may turn off a lot of potential brewers. It's not that hard to use bleach solution and rinse well (I've taken to rinsing with hot tapwater and then cheap beer, but that's another story) and the benefits have been documented numerous times.

Al.  
korz@ihlpl.att.com

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Date: Wed, 30 Oct 91 10:02 EST  
From: Scott Knowles <NECHO%NCSUMVS.BITNET@ncsumv.cc.ncsu.edu>  
Subject: Who has brewed a hot-pepper beer?

Hiya,

Does anyone have experience brewing spicy beer? The idea is not as odd as it might seem; I'm familiar with one commercial brand called "Cajun Beer" that is quite peppery and very tasty. To get a feel for how good the combination can be, trying sipping one of your own light/medium ales while nibbling on a chili or jalopeno....

The heat and flavor of peppers varies greatly. I'm familiar enough with a halfdozen varieties to use them judiciously in cooking, but I just can't predict how they might behave in a brew. Experimentation is obviously in order, but I welcome the advice of peppermeisters.

To save bandwidth, please reply directly to me, and I'll post a summary of response to BEER-L.

Scott <nECHO@ncsumvs>

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Date: Wed, 30 Oct 1991 10:25:20 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: jack, grolsch

I'd like to throw in a comment about Jack S. and his video, and then maybe we can go on to more interesting stuff. It seems to me, that we (and he) are missing an important distinction. There is a vast difference between how you brew your \*own\* beer and how you tell others to brew \*their\* beer. As the beer judges on the list have pointed out, people perceive flavors (or defects) differently. You may actually \*like\* the taste of oxidized beer, or may not even be able to notice it, while it may make a beer undrinkable to me. So \*you\* can go right ahead and not worry about introducing O2 into your brew, while \*I\* should take precautions against it. The problem, Jack, is that you are making a how-to video, for general consumption, so to speak, of a wide range of people, with all the inherent differences in their tasting perceptions. Cardboard flavor from oxidation is a well documented fact, even if you have never tasted it. I'm not sure I have, but I don't want to, so I take the precautions against it. If you're not just out to make a quick buck, and you really want to help people make good beer, then your \*demonstrated\* technique should impart a minimum of off flavors. Brew your own beer any way you like.

`Nuff of that. Grolsch bottles are great, for whoever asked. You might need to replace the rubber gasket from time to time. Fischer bottles are good too, and they're bigger, although some have said they are too thin and tend to break. I've never had any problems with them.

I've been drinking my latest, a stout, and I get a headache from it. I was going to ask some questions about it, but I just realized that this is the first batch in a new 7-gallon carboy, and it did not blow-off! All my other batches were in 5-gallons c's and blew off crud. This is the only batch that has ever given me headaches. Cause and effect? Momily? Or a case where an individual is susceptible to something (fusel alcohol-induced headaches) and should use techniques to avoid it, while others who are not susceptible may not have to worry about it? You decide.....

Longwindedly yours,  
Russ Gelinias  
OPAL/ESP  
UNH

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Date: Wed, 30 Oct 91 10:39:50 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Re: Stovetop burning (not stuffing)

Hey here's a "momily" from the HBD distant past.  
It works real well, so looks like Mom knew something after all.

If you take a wet soapy sponge and wipe down the enamel surface of the  
stove  
before you start to brew, and spills that cook onto the enamel come off A  
LOT  
easier.

My guess is that the soap creates a film between the enamel and any gunk  
you  
spill on it, but only Mom knows the way this reall works.

- JaH (staff member of MRL, Mom's Research Lab)

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Hopfen und Malz, Gott erhalts

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Date: Wed, 30 Oct 91 9:25:33 CST  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Re: Grolsch-oid bottles

In HBD 751, don karon writes:

> Has anyone experienced any problems using resealable bottles  
> like the ones Grolsch comes in? Before I go out and drink  
> 40 Grolsch's I wanted to make sure this was indeed a clever  
> idea.

I have 45 of them at this time and I absolutely love them. They currently contain my Christmas beer and I use them to bottle stouts in as well. For me, 16 oz. is a better size serving of my homebrew than 12 oz. and the fact that I don't have to cap them makes bottling easier. I have used them 4 or 5 times without replacing the gaskets. None of them show signs of wearing out yet. I got most of mine by drinking Grolsch but a couple of friends contributed 6 or so. You could do well by going to a bar where Grolsch is served in the swing top bottles and ask them to save you some. A friend of mine went to a local Irish pub and got a dozen on his first trip this way. Free. The only thing wrong with my Grolsch bottles is that there aren't 45 \*more\* of them! I seem to recall someone mentioning in this forum that there was a place in Canada (I think) that sold new Grolsch-style bottles that were brown instead of green. Would someone post the address/phone number of this place, if it exists, along with pricing information?

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Guy D. McConnell, Systems Engineer | | "All that is gold does not
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old
Computer and Storage Technology | are just | that is strong does
not
Evaluation Group | exactly | wither, and deep roots are
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.
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Date: Wed, 30 Oct 91 07:58:41 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Rotting Garbage?!?

We brewed a batch of Dave Line's Newcastle Brown recipe on Sunday. When I got home from work yesterday afternoon, our apartment was filled with the smell of rotting garbage! A bit of olfactory detective work determined that the odor was coming not from the trash can, but from the bubbling airlock. Near the fermenter, the smell was strong enough to make your eyes water.

Not that I'm worried, see, but what might that smell be? I suspect it's DMS-related, because there's a big "sulfur dioxide" component. Any ideas?

thx  
gak

|                 |                      |            |                                 |
|-----------------|----------------------|------------|---------------------------------|
| Richard Stueven | AHA# 22584           | -----      | You talk to me about picking up |
| Internet:       | gak@Corp.Sun.COM     | ----GO---- | the slack, then you turn around |
| ATTMAIL:        | ...!attmail!gak      | ---SHARX-- | and stab me right in the back.. |
| .               |                      |            |                                 |
| Cow Palace:     | Sec 107 Row F Seat 8 | -----      | Talk Is Cheap.                  |

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Date: Wed, 30 Oct 91 09:20:41 -0700  
From: Jason Goldman <jason@gibson.sde.hp.com>  
Subject: Re: Grolsch-oid bottles

don karon <72730.103@compuserve.com> writes:  
> Subject: Grolsch-oid bottles

> Has anyone experienced any problems using resealable bottles  
> like the ones Grolsch comes in? Before I go out and drink  
> 40 Grolsch's I wanted to make sure this was indeed a clever  
> idea.

For the last year or two I have been using swing-top bottles exclusively for my beer. You may need to replace the gaskets, but your homebrew supply shop should have replacement gaskets. Knowing when to replace them is easy, if the rubber is hardening and cracking, dump them.

They make bottling easier because they are larger and quicker to cap.

Jason  
jason@gibson.sde.hp.com

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Date: Wed, 30 Oct 91 11:00:21 EST  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re skunks/worms

Your argument that most light-based reactions are driven by UV rather than visible light //may// be accurate; I never spent enough time on photochemistry (when I was a practicing chemist) to have an overall grasp of the field. Certainly sunburn (the light reaction people are most likely to be familiar with) is driven by UV.

HOWEVER, skunkiness in beer has been specifically pinned down to a photolysis of hop extracts at ~525nm; this is well within visible light (~450--750nm). The rap on green glass is that it blocks light at >~550nm,

so it's useless to prevent this reaction.

Note that this doesn't totally invalidate your sun&fluorescent-vs-incandescent argument. Incandescent give off ~93% of their energy as heat, and what little comes out as light is mostly the adjacent (longer visible) wavelengths; the standard filter or coating to make incandescent light imitate sunlight is a metallic blue, and the converters for shooting

outdoors with indoor film are correspondingly orange. Fluorescent lights probably don't give off /much/ UV (cheap glass doesn't pass UV very well)

but they do spread further up the range of visible light. So sunlight and fluorescents will harm beer in green glass faster than incandescent light will---but I wouldn't assume incandescent is /safe/.

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Date: Wed, 30 Oct 91 11:02:28 EST  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: "cider"?

At least one state (Connecticut?) used to define juice as being pressed in a room with a non-dirt (e.g., concrete) floor and screens on the windows---this from a turnaround in the language that treated "cider" as vulgar (from usually being alcoholic, cf UK English?) and "juice" as suitable for [Ss]ociety.

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Date: Mon Oct 28 13:28:13 1991  
From: microsoft!larryba@cs.washington.edu  
Subject: Re: SS Fabrication

I asked a buddy of mine how hard it was to weld SS (and more to the point, could he do it with his TIG welder). He said the way to go is to silver solder. It can be done with a regular blow torch, is food safe and most important, it is very easy to do and control. The cost of the silver solder is nominal compared to the cost of a wire feed TIG welder... or hiring someone who owns one.

Anyone know of any reason why this wouldn't be a good idea? The only thing I can think of is long term galvanic corrosion at the silver/SS interface.

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Date: Wed, 30 Oct 91 11:35:00 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Amstel taste-alike?

My wife's favorite beer is Amstel Light (I tend to prefer things more like Sam Adams Boston Lager, Sierra Nevada Pale Ale, and Guinness Stout)

.  
In order to keep her support for my brewing (and to reduce overall beer costs for the household), I'd like to try brewing something as close to Amstel as possible. One caveat: I have never done a lager. I do have an extra fridge, but I'm not sure (without buying an AirStat) I can set it to a good lagering temperature. Any ideas?

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer@med.umich.edu 313-747-2778

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Date:Wed, 30 Oct 91 11:31:10 EST  
From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>  
Subject: off flavor

I have a slight problem, two of my last three batches have turned out with a, as my brew partner calls it, "bandaid" flavor, I think it's a bitter flavor but not a hop bitterness. The recipe was:

1 can of yellow dog  
1/2 lb of crystal malt  
1 lb of amber dme  
.75 oz of cascade hops AA=5.7, 1 hour boil  
Wyeast London yeast #1028

We fermented in my basement which is about 67 to 69 degrees F during the summer (this was last May). The beer was in the primary for three days, at that point it had a strong off smell, two weeks in the secondary and then we bottled. I thought it may have been infected but last week I had a bottle and the flavor and mellowed but was still there. There were no gushers, it may have been under carbonated if anything. I thought the flavor may be due to the low hop rate, so I made some hop tea and added some to a bottle it seemed to help a little.

The next batch was made on 10-23 with the recipe as follows:  
1 can of American Eagle unhopped  
1 lb of amber dme  
1.25 oz cascade hops AA=5.7, 1 hour boil  
Wyeast American #1056

It was in the primary for 5 days and during racking we smelled the same thing as the other batch. The temperature was around 69-70 degrees F.

Does anybody have any idea were this smell/taste can be coming from and/or how I can fix this. Any advise or comments will be greatly appreciated.

B^2

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Date: Wed, 30 Oct 91 11:25:46 -0500  
From: ted@evi.com (Ted Stefanik)  
Subject: Applejack

My references define applejack differently than the last few to mention it.

Therefore, let me set the record straight.

I'll pick up with Jay Hersh's definitions (USA usage) and complete them:

Juice: Filtered apple juice  
Cider: Unfiltered apple juice (sometimes called soft cider)  
Hard Cider: Fermented cider  
Apple Wine: Fermented cider or juice with lots of additional sugar added.  
Apple Brandy: Distilled hard cider or apple wine. This is heat distillation.  
Applejack: Hard cider which has been fortified through fractional crystalization (freezing out the water).

Applejack and Apple Brandy are supposedly two very different things. Apple Brandy contains only the volatile components of the fermentation product, while Applejack contains the entire result concentrated. Supposedly it can give you a hangover much easier.

To quote from Chad Epifanio (who got it right):  
By the way, I am under the impression that "Apple Jack" was an old method to condense the cider; i.e. the finished cider is allowed to freeze, a hole is punched in the ice cover, and the underlying contents siphoned into a waiting carboy. This process is repeated until the liquid no longer freezes. A primitive distillation perhaps.

By the way, the US government views any sort of purification of alcohol in the same light, so it is just as illegal to make Applejack as to make Apple Brandy.

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Date: Wed, 30 Oct 91 08:46:08 -0800  
From: night@mapme7.map.tek.com  
Subject: Miller's Book

Jeff Frane writes:

>Miller seems to think that beginning brewers will be most familiar with  
>Bud-style beers. My own experience teaching beginning brewing has been  
that--in  
>this area, anyway--new brewers are familiar with microbreweries and  
imported  
>beers and are interested in brewing something like BridgePort or Widmer  
or ...  
>Miller is, I believe, from the St. Louis area and his experiences are no  
doubt  
>different.

I cannot agree with you more. It seems that Miller's approach is that  
home-  
brewers WANT to brew beer like BUD. It is also apparent that he enjoys  
light lagers himself, and thus puts more effort into the lager sections  
in  
his books.

However, just because he likes light lagers doesn't mean he can't  
give excellent advice on brewing. On the other hand, I'm not saying  
Miller's  
books are better than any others either. My point was that several  
people  
stated blatantly wrong information about Miller's book. I felt that  
everyone  
who is interested should have the right to know that those things simply  
were not true.

Okay, another subject:

Has anyone tried canning wort in jars so to sterilize and preserve it for  
future use in making yeast cultures? How did it work? Does the extreme  
temperatures and pressures of canning effect the taste enough that a  
starter  
would off flavor you next batch?

And... one more subject...

I would agree that Red Star Ale yeast gives a definite estery flavor to a  
batch of beer. However, I now use the Red Star yeast and brew at 58F.  
This  
seems to almost completely eliminate the esters produced by the yeast.  
So,  
with this information... I can brew styles that benefit from esters at a  
warmer temperature... and other styles with no esters at lower  
temperatures.

Has anyone else experienced this? How about with other brands of yeast?  
Is there any published information on yeast's different fermentation  
characteristics at different temperatures?

Cheers!

Mark Nightingale    night@tekig7.map.tek.com

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Date: Wed, 30 Oct 1991 12:38:30 -0500 (EST)  
From: George Gerhard Mueller <gm10+@andrew.cmu.edu>

**Subject: Miller's Book**

> A desire for Bass Pale Ale led me to the Cat's Meow. A recipe titled  
> "Bass Ale" (A big zero on the originality index) on page 25 is  
> as follows:

>  
> 6 to 7 lbs pale malt (2-row)  
> 1 lb crystal  
> 1 pound demarara or dark brown sugar  
> 1 ounce Northern Brewer (1 hour boil)  
> 1 ounce Fuggles (boil 30 minutes)  
> 1/2 ounce Fuggles (steeped 15 minutes)  
> ale yeast

> Has anyone tried this potion?

> I'm considering replacing the 1 pound of dark brown sugar with 2  
ounces

> of molasses - comments?

>  
This is very similar to one I tried when attempting to replicate  
Wadworths

6X with the help of Dave Line's "Brew Beers Like Those You Know"(?). It  
was

very good: dark, rich and strong with a brownish head.

The sugar will make a difference, demarara imparts a lighter taste and  
colour to dark brown. I used light brown sugar and it was still  
noticeable.

If you use molasses I suspect the colour and taste will remain but the  
beer

will be weaker, which may be what you want.

I used Fuggles for the copper and Goldings for late; no dry hops. I also  
used too much of them, nearly 3 oz each. But I think the quantities given  
above may be too little, I'd go for 1.5 or even 2 oz each. I take it it's  
a

4 gallon batch?

Subject: Re: Where to get a deal on carboys in Chicago?

In-Reply-To: <digest.Ud3FMke00Ukc80hV06@andrew.cmu.edu>

References: <9110290800.AA06181@hpfcmi.fc.hp.com>

<digest.Ud3FMke00Ukc80hV06@andrew.cmu.edu>

Here Here to another first time post....

I recently called around to find glass carboys and was able to find  
several smaller drinking water supply companies that were willing to  
sell a few of theirs for 8 to 10 dollars. My recommendation to anyone  
interested in glass carboys is to go through the local yellow pages and  
call the companies that sell drinking water.... i.e. look under WATER  
or WATER DISTRIBUTERS. I found out that the bigger companies such as  
Polar use the plastic containers so start off by calling the smaller,  
less known ones.

-Bueller

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Date: Wed, 30 Oct 91 09:28:22 PST  
From: zycad!yoda!vijay@Sun.COM (Vijay Vaidyanathan)  
Subject: Re: Grolsch-oid bottles

When I was in NY I used \*only\* Grolsch bottles, and have never had a problem. The only possible problem that may arise is that the rubber washers wear out, but you can easily get replacement rubber washers at most homebrew stores - and they are reasonably priced.

They were relatively easy to come by in NY because of the recycling movement. When I moved to CA, I returned all the Grolsch bottles at 5 cents a piece, since I assumed that they would be as easy to get here. Imagine my dismay when I was told that recycling these bottles were considered \*illegal\* in CA (in violation of some recycling guidelines), and therefore impossible to obtain! I wish I'd hung on to my cases of Grolsch! I honestly believe that this has put a damper on my brewing.

- Vijay  
-----  
zycad!vijay@sun.com  
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Date: Wed, 30 Oct 91 09:49:22 PST  
From: Progress Through Tradition 30-Oct-1991 0850 <donham@wheel.enet.  
dec.com>  
Subject: RE: Homebrew Digest #751 (October 30, 1991)

>Date: 30 Oct 91 01:40:25 EST  
>From: don karon <72730.103@compuserve.com>  
>Subject: Grolsch-oid bottles  
>  
>Has anyone experienced any problems using resealable bottles  
>like the ones Grolsch comes in? Before I go out and drink  
>40 Grolsch's I wanted to make sure this was indeed a clever  
>idea.

I've had mixed results from Grolsch swing-tops. I used about 10 for my  
last  
batch, and so far have had one under-carbonated and one completely flat.  
I did  
\*not\* have new gaskets for them; I used what came on the bottle, though  
they  
appeared to be in good shape.

I've purchased some new gaskets from my local supplier and will try again  
with  
the current batch. I think that the new rubber will make a big  
difference.

Regards,

Perry Donham

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Date: 30 Oct 91 12:49:58 EST  
From: Richard.E.Brown@Dartmouth.EDU  
Subject: Lack of carbonation?

I'm fairly new to homebrewing. I have brewed and sampled three batches of fairly simple ales from extract. The first was really good, and had good carbonation, a good head, etc. The next two batches were quite tasty, but lacked the carbonation and head of the first batch. All have been primed with 3/4 CUP of corn sugar in five gallons.

What factors could cause this less-than-impressive carbonation? Thanks!

Rich Brown

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Date: Wed, 30 Oct 91 10:02:02 PST  
From: scott@gordian.com (Scott Murphy)  
Subject: coriander beer

My roommate and I brewed a coriander beer a couple of months ago. Initially, it was undrinkable due to an intense bitterness in the aftertaste. Being hopelessly optimistic, we decide to wait before fertilizing our garden. After a month in the bottle, the bitterness went away but the coriander was no where to be seen. I tried a bottle during the seventh game of the series and WOW, coriander. The beer has a spicey, gingery finish with the tiniest hint of sourness. Its gotten quite good.

I don't have the recipe but it is an extract of Alexanders pale malt. We colored the beer by soaking crystal malt and roast barley in a quart of hot water each, mixing the liquids to get a reddish color. Now that the beer has cleared, it is a beautiful deep red.

We spiced the beer at bottling time with an extract made from Vodka and about 1/2 tsp of coarsly crushed coriander seeds. I let the coriander sit in the Vodka for about a week.

Looking back on it, I would heat the extract before adding it to the beer in an attempt to drive of the alcohol. I wonder if this is where the bitterness came from...

Slainte'

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Date: Wed, 30 Oct 91 13:02:45 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Bitter and better...

I'd like to second Caitrin Lynch's request for a Hook Norton Best Bitter recipe, and would add a request for a recipe for their stronger brew Old Hooky. I learned (not hard!) to love both of these beers while a guest at the Butcher's Arms Inn in Woolhope, England. A charming place in a 15th century building where the ceiling beams in the pub were just about at the level of my nose! I guess people weren't six foot two back then!

To Jack: The reason I'm trying to learn to recognize subtle flaws in beer is not "to learn to dislike them". What I'm aiming at is to be able to be able to identify the flaws in a very good beer, so that next time I can come a little closer to making a GREAT beer. I have no idea whether I'll succeed, but I figure I have a much better chance at a great beer if know why my current batch isn't great than if I just keep changing random factors, hoping someday I'll get it right. Probably an artifact of a scientifically oriented upbringing combined with a strong perfectionist streak, but that's why I do it. My fathers favorite aphorism (he had lots) was:

Good, better best,  
Never let it rest,  
Till your good is better,  
And your better's best.

Knowing the difference is an essential part of the process (for me at least).

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Date: Wed, 30 Oct 1991 13:30:58 EST  
From: CHOLM@HUBIO2.HARVARD.EDU (Dave Rose)  
Subject: RE: Homebrew Digest #751 (October 30, 1991)

Hello. I have just cultured some Chimay yeast and I am interested in trying to brew a Trappist-type Belgian Ale. Miller has one recipe in his book, but I am interested in hearing about others. Anyone had any experience with Chimay yeast or Trappist ales? Thanks.

Dave Rose.  
CHOLM@HUBIO@.HARVARD.EDU

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Date: Wed, 30 Oct 91 14:37:17 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Bottles of skunks and cans of worms

Daniel Butler-Ehle sez:

>The large output of UV is the primary distinction between light from  
>such sources as fluorescent lights and the Sun and light from weaker  
>UV producers like incandescent light. This is evidenced in the  
>phenomena Jay Hersh reported to us a few days ago: (HBD #749)  
>  
> "most if not all green and clear bottled beers get light damaged  
> (this can happen as fast as 45 minutes in sunlight or artificial [sic]  
> light like flourescents [sic] seen in beer coolers worldwide) and the  
> damage is so prevelant [sic] that it is difficult to get non-light  
> damaged beers."

OK you don't have to include the [sic]. I think by now everyone knows my  
typing  
skills suck. Geez it's not like I'm illiterste or omethink... :-)

No if memory serves me correctly it IS a visible wavelength that causes  
the  
damage. I can't recall off the top of my head, but I do know the Zymurgy  
Troubleshooting issue discusses this. I think there is also a section in  
The  
Practical Brewer by the Master Brewers Assoc of America. George Fix's  
book may  
also have somethiung on this.

- JaH

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--

Hopfen und Malz, Gott erhalts

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Date: Wed, 30 Oct 91 14:37:20 EST  
From: wbt@cbema.att.com  
Subject: Glass and UV

Daniel Butler-Ehle wrote:

> Well the truth to the issue never received much attention. Sunglasses,  
> especially glass ones, naturally reflect most UV.

> What's this got to do with beer? What's true for glass lenses is true  
> for glass bottles. The color of the bottle affects only the visible  
> light. (That's why it has color in the first place.)

Yes and no. What you're overlooking is that the color comes from ingredients in the glass; blue from cobalt, for instance, and that the effect we see in the visible spectrum may only be the tip of the iceberg. How does cobalt affect the UV spectrum? I don't know, but it's reasonable to guess that clear, brown, and green glass have different reflection/absorption/transmission characteristics in other spectra besides visible light.

> Glass, regardless of color, stops most UV.

So why do I have to buy a special UV filter for my camera, which has a glass lens? (I'm not being a smart-ass, either; maybe you're right, in which case I'm being ripped off.) Also, why does the dashboard of my car become slowly faded and cracked from (I'm told) UV exposure, despite having the windshield above it?

> Therefore, beer in brown bottles should be no  
> more or less susceptible to light damage than beer in green or even  
clear  
> bottles.

>  
> Any comments? I ain't no physicist, so I'd like to hear from someone  
who  
> knows. We got any opticians out there?

Who needs those creeps, just ask an engineer! 8-) Take your favorite beer, and transfer three bottles worth into one each blue, green, and brown glass bottles. Place in bright sun for 45 minutes (with caps on) then taste. They'll all be flat, of course, but the skunk odor should be distinct enough that it won't matter, right?

-----  
Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Wed, 30 Oct 91 12:11:16 PST  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: Honey Basil Ale

I was in a local brewpub (Bison Brewing) recently and they were serving a Honey Basil Ale. It was very good, medium bodied, with just a lingering hint of Basil after swallowing. I was considering trying to reproduce this beer and am soliciting suggestions from more experienced folks.

My first recipe might look something like:

6 lbs pale malt  
1 lb wheat malt  
8 HBU Cascade  
1 cup honey  
ale yeast  
1/8 cup chopped fresh basil, added to fermenter

Any suggestions for :

how much honey? when should it be added to the boil?  
what kind of hops? how much? beer shouldn't be very bitter.  
how much basil? when to add it? to the boil? the fermenter?  
what kind of yeast? sierra nevada i guess.

thanks for the help.  
- Bryan

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Date: Wed, 30 Oct 91 12:11:35 -0800  
From: hpfcmr.fc.hp.com!hplabs!hpcsos.col.hp.com!hp-bsd.col.hp.com!  
hplabs!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Grolsch bottles

Don Karon asks about Grolsch bottles.

I have never used them, but have read (in this forum) that they work very well if you replace the gaskets before the first re-use and every so often (2, 3 or 4) re-uses. The gaskets are available from many homebrewer's supply shops, but if you can't find them, I know that Lil' Olde Winemaking Shoppe (708-557-2523) and Winemaker's (in Elmhurst, IL) have them. I would also recommend storing them in the dark (see my previous post) or using Altenmunster bottles (brown bale-top bottles) instead. There's an ad in virtually every Zymurgy for a place that sells empty bale-top bottles -- you might try that instead.

Al.

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Date: Wed, 30 Oct 91 11:01:49 PST  
From: hartman@varian.varian.com (John Hartman)  
Subject: Various Topics

Maris Otter malt:

A few weeks ago I made queries about torrefied wheat and a type of barley malt called Maris Otter. Thank you to those who responded via email and in the digest. I purchased some Maris Otter malts from Liberty Malt Co. in Seattle. It's a nice store by the way. I brewed two batches of strong ale with this grain. I'm only a judge in the sense that I know what I like and with that in mind I say that Maris Otter malt does brew a fine beer. I seems to have more body and a richer (spicy?) flavor. Using this grain I was able to produce my most athentic English ale to date. Perhaps I'll brew the exact same recipe with and without this malt to get a better idea of its qualities. If you're interested in trying it out, you can contact Liberty Malt at 206-622-1880. Unfortunately it's rather pricy at \$1.55/lb...

Torrefied Wheat:

It's still not clear to me whether torrefied wheat is made by popping it, scorching it, or both. I guess I'll have to plan a road trip to the Young's brewery in London. On the other hand perhaps one of our London readers could take the tour and ascertain the facts. I could think of worse duty;-)

Plastic vs. Glass:

I use a 20 plastic primary. I'm troubled by the AHA statistics and often wonder what if any off flavors might be attributable to my use of plastic. I think the statistics \*may\* be misleading. Have not glass carboys been around longer? Perhaps the more experienced brewers therefore use glass. Also plastic is cheaper. Thus new brewers start with plastic, then switch to glass later in order to eliminate the risk of off flavors, especially when competing. Those who can afford glass probably have a bigger equipment budget. I suggest that the stronger correlation is between years of experience/budget and winning of awards.

Good source of grain:

A few months ago someone was looking for a good source of grain. I buy mine at:  
Brewmaster  
2315 Verna Court  
San Leandro, CA 94577.  
800-288-8922 or 510-351-8920



They have a huge selection of supplies (no torrefied wheat:-)) for both beer and wine making. For bulk orders of 20 lbs. or more domestic two-row pale ale malt is \$.65/lb. For British two-row pale ale malt is \$.64/lb. Add \$.04/lb. for crushing.

Cheers,  
John hartman@varian.com

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Date: Wed, 30 Oct 91 14:46:11 CST  
From: andy@wups.wustl.edu (Andy Leith)  
Subject: Light and Bitter

Daniel Butler-Ehle writes that most UV is reflected by glass and that the colour only effects visible light. The first part of this statement is partially true, the second part is wrong. UV from sunlight that can penetrate the atmosphere is in the 0.3 to 0.4 micron wavelength range. Depending on the type of glass some portions of the specrum are indeed not transmitted, however some wavelengths within this range are transmitted with a transmisivity of up to 90% and it is these that cause the damage. Photochemical changes are specific to particular wavelengths, and if the wavelength in question is transmitted through the bottle the reaction will occur regardless of how much of the rest of the spectrum is reflected or absorbed. Green bottles permit a significantly higher amount of UV light through than brown bottles. A look through the CRC handbook of Physics and Chemistry section on Corning and Wratten filters should convince you of this. Incidentally the handbook lists the wavelengths in the Corning section as being in nanometres and I think this is a typo and should read microns.

Nick is looking to duplicate an English bitter, I suggest you get hold of a copy of Dave Line's Brewing Beers Like Those You Buy, which has many good ideas (remember that the recipes are given in Imperial units), despite the fact that Bitter is quintessentially a draught product you CAN make reasonable facsimiles in a bottle, although it is easier to use a keg.

Andy Leith

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Date: Wed, 30 Oct 91 10:43:15 EST  
From: praxisti!ratso!paul@uunet.UU.NET (Paul Emerson)  
Subject: Wanted Fuller's ESB Recipe

Does anyone have a good recipe for Fuller's ESB? I have "Brewing Beers Like you Buy", (or something similar), but the recipe calls for things like sacerin tablets, (a little too un-natural for me). Both all grain or extract are welcome.

- - -

Paul Emerson | Quest Technology Group, Inc.  
Senior Software Engineer | 1870 Aloma Ave. Suite 240  
UUCP: uunet!praxisti!ratso!paul | Winter Park, FL 32789  
CIS: 72355,171 | (407) 644-6556

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Date: Wed, 30 Oct 1991 16:44:28 EST  
From: ASMITH@vax.wi.edu  
Subject: Pumpkin Advice Needed

- ---- Microsoft Mail "VMS Mail" message ----

From: Albert Smith on Wed, Oct 30, 1991 4:43 PM  
Subject: Pumpkin Advice Needed  
To: Homebrew Digest  
My brewing partner and I were inspired by the delicious Great Pumpkin Ale at the Cambridge Brewing Company and now we want to make beer featuring the taste of pumpkin. Can anyone give advice and/or recipes on how to go about that.

Thanks in advance,  
Albert Smith  
-asmith@vax.wi.edu

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End of HOMEBREW Digest #752, 10/31/91  
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Date: Wed, 30 Oct 1991 16:01 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Leechdom

In light of some recent attempts in HD to debunk sound brewing practices as "momilies" (god I hate that word ... I have no deep seeded resentment against either of my parents), I thought it might be appropriate to post a few Leechdoms from the book "Leechdoms, Wortcunning and Starcraft of Early England" Vol. II. Trying a few of these may be just what the holistic brewers amongst us need to instill a sense of appreciation of scientific discovery. ;-)

\*\*\*\*\*  
\*\*

lxxx. A leechdom in case a man overdrink himself.

In case a man should overdrink himself; let him drink betony in water before his other drink. Again, boil betony and earthgall in clear ale, or in such drink as he, "the drunkard," may have to drink, let him drink this always before meat. Again, take a swines lung, roast it, and at night fasting take five slices always.

\*\*\*\*\*  
\*\*

lxvi. Leechdoms for the idiot and the silly.

Against mental vacancy and against folly; put into ale bishopwort, lupins, betony, the southern "or Italian" fennel, nepte, water agrimony, cockle, marur ale, and add butter thereto; it will soon be well with him.

\*\*\*\*\*  
\*

Ahhh, to live in an age of innocence. Happy Hallowe'en.

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Date: Wed, 30 Oct 91 12:11:26 -0800  
From: hpfcmr.fc.hp.com!hplabs!hpcsos.col.hp.com!hp-bsd.col.hp.com!  
hplabs!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Bottles of skunks

Daniel Butler-Ehle writes:

>I have heard many arguments about what color glass bottles should  
>be in order to avoid light-struck beer. It is my understanding,  
>however, that hardly anything (including beer) reacts with visible  
>light; it is the ultraviolet light that reacts with stuff in the  
>beer (often said to be the hops, but the jury is still debating) to  
>cause that skunky, light-struck taste (as exhibited overpoweringly  
>by every imported Pilsner Urquell I've ever had).  
>  
>The large output of UV is the primary distinction between light from  
>such sources as fluorescent lights and the Sun and light from weaker

I'm afraid not. Fluorescent lights and the Sun produce considerably more GREEN light than incandescent lights. It is true that they also produce more UV, but it is green light (see below) that we are concerned about when it comes to skunky (or catty - no skunks in the UK, you see) beer.

>UV producers like incandescent light. This is evidenced in the  
>phenomena Jay Hersh reported to us a few days ago: (HBD #749)  
>  
> "most if not all green and clear bottled beers get light damaged  
> (this can happen as fast as 45 minutes in sunlight or artificial [sic]  
> light like fluorescents [sic] seen in beer coolers worldwide) and the  
> damage is so prevalent [sic] that it is difficult to get non-light  
> damaged beers."  
>  
>However, my current belief (subject to change without notice) is that  
>the color of the bottle has nothing to do with it.

Here's a part of a post from Darryl Richman in HBD 609, in which he corrected me when I made a similar mistake:

>Light struck is defect noticable by a skunky or catty aroma. This is  
>brought on by a transformation in one of the hop constituents under the  
>influence of green light. This compound is converted into a mercaptan,  
>one of a class of extremely aromatic compounds. (Natural gas is  
>odorized with a mercaptan, at about 5 ppb.)

I contend that clear and green bottles transmit green light, whereas brown bottles absorb most of it. However, if you keep your beer in the dark until you drink it, you can use any color you have handy. (Just for the record, I cover my carboys with opaque plastic bags to prevent the production of mercaptan.)

Al.  
korz@ihlpl.att.com

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Date: Wed, 30 Oct 91 16:24:22 EST  
From: strasser@raj3.tn.cornell.edu (Tom Strasser)  
Subject: Skunks and Grren Bottles Revisited

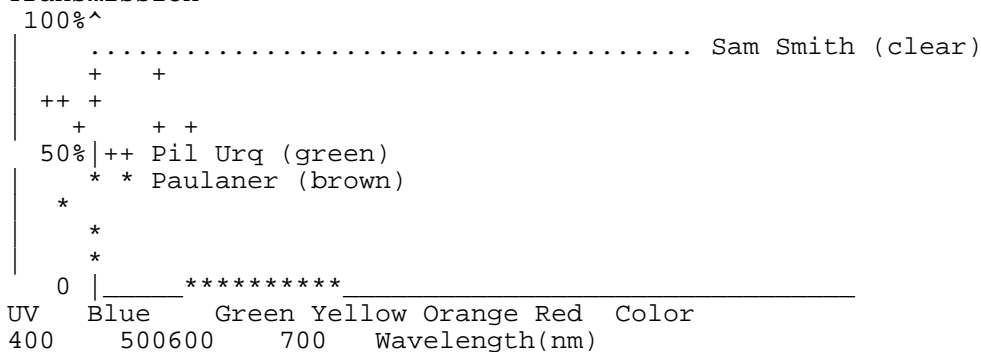
```
] From: "Daniel Butler-Ehle" <DWBUTLER@MTUS5>
]
] I have heard many arguments about what color glass bottles should
] be in order to avoid light-struck beer. It is my understanding,
] however, that hardly anything (including beer) reacts with
] visible light; it is the ultraviolet light that reacts with stuff
] in the beer (often said to be the hops, but the jury is still
] debating) to cause that skunky, light-struck taste (as exhibited
] overpoweringly by every imported Pilsner Urquell I've ever had).
```

I just finished writing an article for our club newsletter on lightstruck beer and the abilities of different bottles to protect beer from light. I thought I'd share only a portion of this with the digest due to space; anyone wishing a copy of the full article can mail me directly.

First of all I would like to refer everyone back to digest 729 and a submission from Steve Stroud. This article focused my thoughts on how different bottles protected beer, and I thank Steve for bringing this article to my attention.

The experiment I undertook was to test seven different bottles in a spectrophotometer to determine the transmission of each bottle at different wavelengths in the visible spectrum (from 400 to 700 nm). The bottles test were a clear Samuel Smiths; green Pilsner Urquell, Molson, and Grolsch; and brown Budweiser, Paulaner short neck, and the New Paulaner long neck. It turned out that the green and brown bottles all showed the same peaks and valleys in the transmission spectrum, with the transmission level shifted slightly depending on the thickness of the bottle. These results lead me to believe either these imported beers are bottled in the US, or the bottle compositions for a given color bottle are very similar everywhere. In either case the results I've found would seem to apply to most if not all beer bottles in the US. I've tried to give you an ascii plot below to give you an idea how the transmission varies for different color bottles:

Transmission



To evaluate how these allow lightstruck beer, I got some technical information posted in the digest:

```
) HBD729
) From: STROUD%GAIA@sdi.polaroid.com
)
```

) I recently came across an article entitled "Photochemistry of Beer", published in The Spectrum, Vol. 4, Issue 2, Summer 1991. The author is Denis De Keukeleire, State University of Gent, Gent, Belgium.

) From the article...  
) The thiol is formed by direct UV-radiation, but also by visible light or sunlight. Since the iso-alpha-acids do not absorb in the visible region, the reaction is very probably sensitized by riboflavin (Vitamin B2). Colored substances, such as polyphenols, may also affect the light-induced decomposition of the iso-alpha-acids (5). Indeed, it is well-known that dark-colored beer is more susceptible to the development of the lightstruck flavor than light-colored beer (6).

) Only ultraviolet light has enough energy to break the iso-alpha bonds necessary to lightstrike beer, but a color substance as discussed above can absorb high energy visible light (say <400nm) and transfer this energy to break the iso-alpha bond. Although this method is not efficient, the threshold for the mercaptan caused by lightstruck beer is less than 1 part per billion! The above article said light less than 500 nm is efficient enough to be considered in this process. I think there may be some reaction at wavelengths slightly higher, but these would be at a reduced efficiency in causing the lightstruck flaw. In my analysis I consider the portion of light from 400 to 500 nm which is transmitted by each bottle. So I integrated the transmission curves over the 400 to 500 nm region for comparison. This result could be weighted to favor lower wavelengths which would be more efficient; however, common light sources (except direct sunlight and fluorescent light) have a decreasing intensity as the light approaches 400nm. Due to the lack of exact weighing, and competing effects involved, I chose a linear integration for comparison.

The results were that the green Pilsner Urquell bottle blocked 1.5 times more light over this region, while the brown Paulaner bottle blocked 68 times more light.

I conclude that brown bottles are significantly more effective at preventing lightstruck beer, but since the threshold for detection is so low, keeping all beer bottles in the dark as much as possible is the answer, NOT just keeping your beer in brown bottles.

Daniel's questions from yesterday's digest:

] The large output of UV is the primary distinction between light from such sources as fluorescent lights and the Sun and light from weaker UV producers like incandescent light.

] ...  
) What's this got to do with beer? What's true for glass lenses is true for glass bottles. The color of the bottle affects only the visible light. (That's why it has color in the first place.)  
) Glass, regardless of color, stops most UV. Therefore, beer in brown bottles should be no more or less susceptible to light damage than beer in green or even clear bottles.

Two things to note here, first of all, that 400-500nm light can transfer energy and cause lightstruck beer as noted above. The second thing is that it can be seen above that the trend for transmission into the UV is that the brown bottles will transmit far less UV light than the others. This was true for all 3 different brown bottles I tested, so although the color of the bottle is only directly indicative of transmission in the visible spectrum, it can be seen above that in practice it also is indicative of the relative ultraviolet behavior of different colored bottles. (Yes, the green and clear bottles are certainly

not ultraviolet transparent, but it can be seen in the above plot that they will transmit more UV light than the brown bottles will, unfortunately I couldn't measure the UV behavior to prove this).

] Any comments? I ain't no physicist, so I'd like to hear from  
] someone who knows. We got any opticians out there?  
Well you got my 2 cents worth. While I was writing this, this  
month's "Ithaca Brew News" just came off the press with a more  
complete elaboration on lightstruck beer (as well as a much better  
transmission plot). So the IBU's out there can anxiously await the  
arrival of their copy soon. The rest of you can look for the IBN  
at your local newsstand ;-). (or perhaps I could mail you the text  
at your request).

Auf ein neues,  
Tom Strasser  
strasser@raj5.tn.cornell.edu.....strasser@crnlmsc3.bitnet

] "A pitcher's worth a thousand worts"  
If only we could get either of them out over the network!

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Date:Wed Oct 30 16:57:26 1991  
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>  
Subject: Cajun/King Cooker

Anyone know where I can get one of these propane cookers? I would like to find one locally (VA/DC area), but mail order would be ok as long as shipping isn't too high.

Bill

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Date: Wed, 30 Oct 91 15:39:37 PST  
From: "Brian Kush" <bkush@us.oracle.com>  
Subject: Printable Bartenders Guide?

Could someone e-mail me a printable copy of the Bartenders Guide. I have no access to FTP.

Thanks

--bk

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- Brian Kush Phone: 412.262.5200 -  
- Sales Consultant Fax: 412.262.5311 -  
- Oracle Express vmail: 412.269.3518 -

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Date: Wed, 30 Oct 1991 18:07:12 -0500  
From: Brent Ball <staf1282%slcsl.bitnet@utcs.utoronto.ca>  
Subject: reply Grolsch Bottles

Don, I thought that I would respond to your inquiry about reuseable containers such as Grolsch bottles. I have been using them for over two years without any problems. As a matter of fact, my local homebrew supplies store here in Kingston sells new rubber seals for these bottles at about 12 cents each. He also sells empty Gr. bottles (hey, no fun that way eh?) for about 75 cents each. Only once so far have I had any carbonation problems (ie. it varied from bottle to bottle drastically and wasn't a fault in the beer) so I replaced all of the seals and haven't had a problem since. As a matter of fact, Grolsch bottles are very structurally strong. Last spring I made a batch of Australian Ale and over-carbonated it more than just slightly. Nary did a bottle break. The only problem was upon opening the beer because it blew the wire closure/porcelain cap clean off the bottles!!!! This was replaced without trouble. But the batch did cause me severe finger bruises and pinches during the opening process. In my opinion Don, drink away and have fun acquiring a new set of bottles!!!!!!  
!!

Regards, Brent Ball(remember: free advice is worth what  
St. Lawrence College pays for it)  
Kingston, Ont. Can-standard disclaimer-

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Date: Wed, 30 Oct 91 17:57:16 -0700

From: mason@enuxha.eas.asu.edu (Frank W. Mason)

**Subject: reply Grolsch Bottles**

I have followed the discussion regarding plastic with more than just a passing interest as I am still very much a beginner (having brewed only about a half year now) and use a plastic primary. While I understand the logic behind a preferences for glass, how is it that the plastic bottling buckets everyone seems to recommend do not create the same difficulties as a plastic fermenter? Is the time of contact too short?

Regarding off flavors, all the talk of late has caused more than a little concern with my own efforts (not all of which I have been crazy about). Since each brewing effort has thus far been different from the last (too many new styles to try to bother repeating something old), and since my technique remains basically the same, I wonder if I am not producing "tainted" brew unknowingly. I have noticed references in the past regarding, I believe it was called, doctored beer. Can someone direct me to where I might get information on intentionally creating the most common off-flavors (short of purposely ruining my next half dozen batches, or so) so as to familiarize myself with that which I should be trying to avoid? I suspect the very thing that prevents me from touting my efforts as total successes is some off-flavor that I unwittingly introducing.

Thanks  
Frank

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Date: Wed, 30 Oct 91 20:11:10 -0500  
From: patterso@gmuvax2.gmu.edu (Pat Patterson)  
Subject: bottling with honey

Has anyone tried using honey instead of (corn) sugar at bottling time?  
If so, what amount of standard off-the-shelf clover honey is equivalent  
to the usual 3/4 cup of sugar?

Pat

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Date: Wed Oct 30 13:59:49 1991  
From: microsoft!larryba@cs.washington.edu  
Subject: Re: Oxidized beer flavor

Jack: to get a clear idea of what oxidized beer tastes like, purchase some bland bottled beer (rhinlander is popular out here, Old Milwaukee should do fine), open it up, dump a little beer out, get some air in, re-cap, shake well and store somewhere warm (>100f) for a week. later, cool to normal serving temperatures and serve. It should be pretty awful. Hopefully your test beer will never get that bad.

To get a similar example of light struck, get another bottle and simply set it out in the sunlight for a week or two. Don't use Miller (in clear bottles) - that has been doctored to be resistant to light struck.

I believe that the above recipes were used for the last Brew Brothers Doctored Beer Defects tasting.

I would guess the reason why actively fermenting beer in a carboy is not so strongly affected by light is that the noxious compound is blown out by the fermentation gasses.

Good luck.

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Date: Wed, 30 Oct 91 22:22:31 CST  
From: hopduvel!john@linac.fnal.gov (The Hop Devil)  
Subject: hop struck light

Daniel writes about Bottles of green skunks:

>I have heard many arguments about what color glass bottles should  
>be in order to avoid light-struck beer. It is my understanding,  
>however, that hardly anything (including beer) reacts with visible  
>light; it is the ultraviolet light that reacts with stuff in the  
>beer (often said to be the hops, but the jury is still debating) to  
>cause that skunky, light-struck taste ...

Boiling hops alters the Alpha acid groups to Isoalpha acids (isomerization). These Isoalpha acids are unstable in the presence of light - a reaction occurs with sulfurous proteins resulting in 3-methyl-2-butene-1-thiol, a mercaptan which is perceptable at the PPB level. The frequency of the light that causes this reaction is 520 nanometers, which is blue-green. UV light is in the 300 nm range. Brown bottles typically block ~80% of the 520nm range, most green glass blocks ~70% at ~450nm but only blocks ~30% at 520nm. I have heard that the tinting of the green in beer bottles can alter the transmission, so your milage may vary.

- - -

John, The Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge

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Date: Thu, 31 Oct 91 08:33:05 EST  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 31-Oct-1991 0832  
<mason@habs11.ENET.DEC.COM>  
**Subject: Worms and beer...**

This reminds me of a story my wife tells about her late maternal grandfather.

The old gent was from Ireland (worked on the construction of Shannon airport, for example), and was reportedly quite a character. When I began brewing, and being the fanatic that I am (I like it that way, thanks), I sanitized to a fare-thee-well. Upon noticing that, my wife explained how her granddad raised fishing worms in wooden barrels in the summer. In the winter, he would rinse (yes, just rinse) a barrel out, and brew his beer in it. This conjures up all kinds of interesting thoughts. Must have led to some interesting names too...Annelid Ale?

Which leads to the old joke about a preacher who put two shot glasses on the pulpit - one with water, and one with an alcoholic beverage. He dropped a worm in the water, and it swam furiously. He then dropped it in the other, and it curled up dead. He then asked for the moral of the story. From the back of the room came a slurred reply - "if you drink alcohol, you'll never have worms."

And lastly, since I am rambling...why is it that many (most?) postings I have seen, here and on Usenet, that refer to that quintessential Irish dry stout, show it misspelled? Usually with one "n", sometimes with one "s". I mean, if you drink enough of them to affect your spelling, you are looking at enough of them to transcribe the name right, no?

Happy Halloween.

Cheers...Gary

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Date: Thu, 31 Oct 91 09:20:55 EST  
From: Jim Culbert <culbert@betelgeuse.mit.edu>  
Subject: food grade plastics

I tried to send this message on Tuesday (10/29) but it never seemed to show up.  
I'm sending it again. Sorry if it shows up twice.

- ----- Begin Included Message -----

Ok I got an idea/question. There's been alot of chatter out there about using and not using plastic fermenters in the brewing process. Well, I use a 7 gallon plastic fermenter for the primary fermentation stage. My old one was getting discolored and scratched so I recently purchased a new one. I just brewed my first batch with it and have noticed (or at least think I've noticed) that a particular flavor that used to "characterize" my beer (not one that I particularly liked) has gone away. So now I'm thinkn' "sheesh am I going to need a new plastic primary every dozen batches or so?" Then I do the math = big \$ (at least by my standards). So here's the idea/question. If I could line my primary with a disposable liner then I'd have a "new" plastic primary each time I brewed. A trash bag would do the trick, but of course it was designed to carry gross junk and to be dropped from hot air balloons onto suburban roof tops and not to carry tasty fermenting fluid. Does this matter (I assume it does)? I know they make plastic bags to hold food (i.e them ziplock bags for instance). Are these made of food grade plastic? What is a food grade plastic anyway?

-Jim

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=====
===
> Jim Culbert <
> M.I.T Intelligent Engineering Systems Laboratory <
> Room 1-270 <
> Cambridge, Ma. 02139. <
> <
> Phone (617) 253-7134 <
> e-mail: culbert@iesl.mit.edu <
=====
===
* When cows laugh does milk come out their nose? *
=====
===
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- ----- End Included Message -----

- ----- End Included Message -----

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Date: Thu, 31 Oct 91 09:52:00 EST  
From: tamar more <ST402676@brownvm.brown.edu>  
Subject: Re: Homebrew Digest #752 (October 31, 1991)

We just put together an order for the next few batches and thought we'd try making a barley wine. We found a recipe in miller's book that sounds good, but has a peculiar bit of instructions. I can't remember exactly, but he seemed to want you to have the secondary fermentor CLOSED 1 gallon jugs. He doesn't mean that does he? There's still an air lock, right?

If any one has words of wisdom concerning Miller's recipe, or personal experience with barley wine, and whether it really is any different than bringing any other beer, we'd appreciate the advice.

thanks,  
tamar st402676@brownvm.brown.edu

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Date: Thu, 31 Oct 1991 10:03:39 -0500 (EST)

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: second becks

A friend is having a party. She's getting a keg. She had a choice of Bass, Heineken, Beck's, and Sam Adams lager. Easy choice, I say (SA!!!!), but most of the people at the party will be budswiller drinkers, so she decided Beck's would be a good compromise. She's probably right, but what a shame. At least she's not actually getting Bud.

Spencer T: SA lager, SN Pale ale, Guinness! Stranded on a island beer! Black and tan with SNPA and Guinness... whew....

Russ

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Date: Thu, 31 Oct 1991 8:15:29 MST  
From: HEISCH@ZEN.RADIOLOGY.ARIZONA.EDU (Bob Murphy)  
Subject: Coriander Ale Recipe

Brian Capouch <brianc@zeta.saintjoe.EDU> asks about brewing with coriander.  
Good question, Brian. I have been meaning to send in 'my favorite beer recipe' for some time now, and it just happens to be a coriander beer. I've made it 3 times (out of 40 some batches over the last 3 years) now and each has turned out better than the last.

#### Bob's Coriander Ale

1 lb light crystal malt, steep for 60 min. at 160 F. then sparge  
add 6 lbs. light unhopped malt extract,  
1 oz Cascade hops 5.5 alpha - 60 min  
1 oz whole Coriander Seed - 30 min  
1 oz whole Coriander Seed - 10 min  
1 tsp Irish Moss - 10 min  
Pitched Chico Ale yeast from a previous batch  
Original Gravity 1.040  
Final Gravity 1.012

I strain off the hops & coriander seed when transferring to the primary. I use a 2 stage glass carboy fermentation with blowoff tube for the first 2 days. Leave in the primary for 5 days, and in the secondary for around 10 days.

Each batch has been a bit different, but good. The coriander isn't real strong, but is noticeable. Some people have a hard time identifying it. For some reason they all seem to lack much head, maybe the oils in the coriander? Lack of head is not a problem any of my other beers have. Overall a nice slightly spicy light beer. Probably good for lawn mowing if I had a lawn. Good right away but seems to get better after 3 to 4 weeks in the bottle. The flavors blend together a bit more with age.

Bob Murphy  
heisch@zen.radiology.arizona.edu

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Date: Thu, 31 Oct 91 10:22:28 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Hops

Freshhops is where I got mine -- five different varieties, and I think they have others, too. I can't remember when they start selling them, so give 'em a call:

Freshhops  
36180 Kings Valley  
Philomath, Oregon 97370  
(503) 929 2736

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Date: Thu Oct 31 06:45:24 1991  
From: darrylri@microsoft.com  
Subject: Bottle color

(Dare I say it?) I consider the bottle color to be, if not a momily, at least irrelevant. I come to this conclusion as the result of one experiment, and what I hope is common sense. The experiment is one I've carried out numerous times in anticipation of a Dr. Beer session I've done for the past 3 years for folks taking the Falcons' BJCP preparatory. You can take a beer in any bottle, green, brown or clear, and expose it to the sun for as little as 15 minutes and be amazed at the strength of the reaction. I use Budweiser for the experiment, in long neck bar bottles (heavy, dark brown), even though Bud has almost no hops. From this, I conclude that bottle color is irrelevant for commercial beers: if they are poorly treated, it doesn't matter what color the bottle is. For homebrewers' purposes, I once again conclude that bottle color matters little, since we have long been warned about the danger to beer from light, and hopefully, we store our beer out of the light. In this case, of course, bottle color can have no effect either.

--Darryl Richman

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Date: Thu Oct 31 07:03:22 1991  
From: darrylri@microsoft.com  
Subject: re: Homebrew laws & Best fermentation volume

> First Question:  
> I know there are laws in California governing the amounts that an individual  
> can produce. (i.e. Head of household 200 gal or individuals 100 per year.)  
> What are the age requirements to homebrew? Is it legal to ferment your own  
> alcoholic beverages under the legal drinking age in your state?

Many states defer entirely to the federal laws, which have the volume limits you mention. The federal laws also state that a brewer must be over 21. It is not unheard of that minors might get away with brewing their own as long as they remain discreet about it, although the Falcons had to discourage a young fellow who was obviously underage once, from attending the meetings.

> Second Question:  
> When fermenting in a 5 gal. glass carboy whats the best volume to ferment with?  
> I want to leave enough room for the head. I fear that the yeast will stop  
> working because of the high alcohol concentration if I have a low-volume  
> ferment.  
> I know this isn't a FAQ but, is this dumb?  
> Are the alcohol concentrations in a primary ferment not even close to  
> the max working concentrations for yeast?

There's nothing dumb about this at all. In fact Miller and AB both practice this technique, which is usually referred to as high-gravity brewing. You can calculate your effective gravity by taking your measured gravity, at 4 gallons say, and multiplying by 4/5 to get the effective gravity at 5 gallons. (It's close enough to a linear relationship at the gravities we work to use it as if it were correct.) If you are trying to formulate your recipe ahead of time, you can take your predicted OG at 5 gallons and multiply it by 5/4 to see what effect the concentration at 4 gallons has. You can do this with predicted final gravities as well.

The average ale yeast (if there is such a thing), in good condition, ought to have no difficulties with beers up to 8% alcohol by volume. This translates, again on average, to an OG in the 1.080s. This is not to say that a beer fermented at that concentration and then watered to match a lower effective gravity will taste the same as a beer that started out that way: in the higher densities, yeast will tend to produce more esters and aldehydes, and leave a greater sweetness behind.

--Darryl Richman

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Date: Thu, 31 Oct 91 10:30:04 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: sanitation

On Tue, 29 Oct 91 13:47:49 -0800, hpcsos.col.hp.com!hplabs!ihlpl!  
korz@hp-col.col.hp.com (Algis R Korzonas +1 708 979 8583) said:

Al> Chris writes:  
>(The heretic) Marc Rouleau <mer6g@fuggles.acc.Virginia.EDU> writes:  
>  
>Marc> Last spring I also stopped using bleach. I don't sanitize  
anything.  
>  
>This is fantastic -- it's great to hear all the old myths deflated!  
> [...my old foaming at the mouth elided --Chris]

Al> Since there are a lot of beginners reading this forum, I think that  
Al> recommending sloppy sanitation is an invitation to brew lactic acid.  
Al> Results like that may turn off a lot of potential brewers. It's not  
Al> that hard to use bleach solution and rinse well (I've taken to  
rinsing  
Al> with hot tapwater and then cheap beer, but that's another story) and  
Al> the benefits have been documented numerous times.

I have to say I was a little (?) out of hand. I was enthusiastic over the  
idea of saving some time, effort, and potential introduction of  
infections.  
However, I must admit that I still bleach everything religiously, except  
the yeast-cake carboys ala Father Barleywine.

Encouraging new brewers down the rosey path to infection was not my goal.  
There. My confession makes me feel more at ease with myself already. :-)

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Date: Thu, 31 Oct 91 10:47:22 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Dr. Beer

A while back, Jaye Hersch [sic :-] mentioned he ran Doktor Bier [sic :-] sessions to educate people on flavor defects. I'd like to subject myself to something like this for the same reason.

Jay, or anyone else, could you tell me how you doctor the beer -- with what, chem sources? I'd be interested in doing something like this with my local homebrew club, to get a bit more involved in the education aspect.

Thanks.

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Date: Thu, 31 Oct 1991 11:03 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: Skunks, worms, and lightstruck beer

Daniel Butler-Ehle writes in HBD # 751:

"I have heard many arguments about what color glass bottles should be in order to avoid light-struck beer. It is my understanding, however, that hardly anything (including beer) reacts with visible light; it is the ultraviolet light that reacts with stuff in the beer (often said to be the hops, but the jury is still debating) to cause that skunky, light-struck taste (as exhibited overpoweringly by every imported Pilsner Urquell I've ever had)."

The jury is NOT still debating whether or not hops are implicated in skunky beer aromas, they came in with their verdict a long, long time ago. Hops were found to be guilty as charged.

I am not sure where you got the idea that visible light is essentially inert. There are many, many reactions that occur with visible light. Plant growth is the predominant one on this planet. The skunking of beer is another example.

While it is true that UV light can cause the light-struck reaction to occur in beer, visible light does also. That fact has been very well documented in the scientific literature. In a bottle of beer, in fact, visible light is probably the major source of skunking, since as you pointed out, beer bottles may filter out most UV radiation.

The mechanism is believed to involve energy transfer from riboflavin (and perhaps polyphenols), both of which are present in beer and absorb in the visible region of the spectrum, to the iso-alpha-acids derived from hops which then undergo a free radical fragmentation. The produced radical then combines with a thiol radical delivered from sulfur containing proteins to form 3-methyl-2-butene-1-thiol, which has been unambiguously identified as the offending skunk odor in beer.

Brown bottles, do in fact, filter out far more light in the 400-500 nm region than green bottles do and hence are better for protecting beer. However, skunky beer can be found in either color of bottle if exposed to enough light radiation.

I reprinted an excellent article in HBD about a month ago, which dealt with the photochemistry of beer and the causes of the lightstruck odor. It was from The Spectrum, Vol. 4, # 2 and was written by Denis de Keukeleire, a well-repected photochemist at the University of Ghent, Belgium. He is considered to be an expert in the field of hop photochemistry. I don't have

the HBD# at hand that it was printed in (I don't save them), but maybe someone else here can speak up with the info. If not, I'll repost the article in HBD.

Chip Hitchcock writes in HBD #752:

"HOWEVER, skunkiness in beer has been specifically pinned down to a photolysis of hop extracts at ~525nm; this is well within visible light (~450-~750nm)."

Pardon me, but that "magical" 525 nm number is pure BS. I've seen it repeated so many times that it appears to have become a classic momily. Rather than keep repeating it ad naseum, I would ask you to justify it with a reference. I suspect that you will have difficulty.

Also, Chip writes:

"The rap on green glass is that it blocks light at >~550nm, so it's useless to prevent this reaction."

This is simply not true. The rap on green glass is that it transmits part of the visible light BELOW 500 nm, while brown glass is almost opaque in the high-energy part of the visible spectrum. This is why brown glass is better than green. Again, I will refer you to the article that I reprinted a month ago in HBD.

Better living through photochemistry,  
Steve Stroud

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Date: Thu, 31 Oct 91 10:55:13 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Welding & soldering stainless

I'm glad to be corrected on my mis-information re: fastening stainless. I learned my welding from someone who tends to only talk about what he feels is the "best" way to do something, and I failed to check the effect of that attitude on what I was saying. Mea Culpa.

If you're going to silver solder, you might want to try to find a MAP or an air-acetylene torch, either of which put out a LOT more heat than your standard propane torch, which will make the process much faster and less frustrating. The MAP torches should be available at the same store as a propane torch - don't know how the prices compare. Air acetylene (aka Prest-o-lite) is my favorite, I bought mine at a going out of business sale of a plumber for next to nothing. It is also a GREAT tool for peeling peppers when you're make Chilles Rellanos (sp) :-). Whatever heat source you use, best of luck and happy brewing!

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Date: Thu, 31 Oct 91 08:01:58 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Jack Schmidling, mostly

All the anti-Schmid-etism around here is starting to wear thin. I don't necessarily agree with \_all\_ that Jack says (read he says a LOT), but I do agree with some of his motives. If he manages to get another homebrewer hooked on brewing, who would have otherwise skipped it, I think that's good. Like he said, lots of people drink instant coffee, and lots of them like it. If they can make homebrew that beats Bud (we always seem to pick on Bud) and they like it, let 'em make it. If it doesn't stand up to \_your\_ (you know who you are) high standards, what's the big deal? Also, if a new brewer wants to improve his beer, he'll have every opportunity to do it. I know we don't want to promulgate (neat word) "bad" practices in homebrewing to keep from botching batches, but if there are some steps in the gray area, maybe it should be mentioned and left at that.

BTW, I'm no fan of commercial advertising. Maybe we should start a [rec.crafts.brewing.new\\_products?](#) 8^]

On to beer: I primed my Christmas brew with honey (typical clover honey from the local supermart). I used 1/2 cup boiled in a couple of cups of water for a 5 gallon batch. Is this going to do it? Have others done this?

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Date: Thu, 31 Oct 1991 11:12 EST  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Siphons

I have followed the debate lately about siphoning technique, and so far have held my tongue. But the suggestion in HBD #752 that the use of a peristaltic pump might be a good solution was just too much. For about \$2 you can get a rubber carboy top that has two holes, one for your racking tube and one to blow in. These work great and you never have to worry about the issue again. Of course, this only works if you use a glass fermenter, and that is an entirely different can of worms which I don't want to keep open any longer than necessary. If you use a plastic fermentor, you can always use the water method; I've never tried it, but it's got to make more sense than blowing all kinds of dough on a pump. Of course you've got to sanitize the tube, the water, your thumbs, etc.

Is anyone else incredibly tired of the word 'momily?'

Dave Rose  
CHOLM@HUBIO2.HARVARD.EDU

Oh, also: I have never used a blowoff tube and I have never gotten headaches from my beer. Just an observation. Maybe you should dissolve one aspirin in each glass of stout.....

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Date:Thu Oct 31 10:40:37 1991  
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>  
Subject: Canning Wort

Mark Nightingale asks:

> Has anyone tried canning wort in jars so to sterilize and preserve it  
for  
> future use in making yeast cultures? How did it work? Does the extreme  
> temperatures and pressures of canning effect the taste enough that a  
starter  
> would off flavor you next batch?

Yep, I do this all the time. I use the canned wort for both yeast  
starters and for priming.

As for any off flavors, none that I can notice (of course, from some of  
the discussions here I might not be able to tell the difference between  
vinegar and beer).

It really makes priming very simple. I usually pressure can 4 - 1 quart  
jars of wort at a time. At bottling all you have to do is wipe the  
outside of the jar with a little sterliant and pour.

I also use it some for starters, but since I culture my own yeast, I  
usually just pressure cook some starter along with the slants.

If anyone wants more detailed info, I will be glad to elaborate.

Bill

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Date: Thu, 31 Oct 91 8:46:25 PST  
From: Evan McGinnis <bem@NSD.3Com.COM>  
Subject: Re: Canning wort

Mark Nightingale writes:

> Okay, another subject:  
>  
>  
> Has anyone tried canning wort in jars so to sterilize and preserve it  
for  
> future use in making yeast cultures? How did it work? Does the extreme  
> temperatures and pressures of canning effect the taste enough that a  
starter  
> would off flavor you next batch?

Yes, I've tried this and it works just fine. I cooked up some  
pale extract with some yeast energizer + hops (a small amount of  
whatever I had lying around) and canned into quart mason jars.  
(I have a pressure canner)  
I then took some yeast sludge from my last batch that had been stored  
in the fridge, and pitched into the canned starter. I had a nice  
starter within about 6 hours. I did try the result before I pitched  
into my wort, and it was unremarkable to say the least, so I wasn't  
concerned about off flavors.

-Evan-

>  
> Cheers!  
>  
> Mark Nightingale   night@tekig7.map.tek.com  
>

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Evan McGinnis     3Com Corporation  
bem@3Com.com(408)764-6064  
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Date: Thursday, 31 October 1991 11:39am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: Canning Wort success

In HBD 752, Mark Nightingale asked if anyone has used Miller's sterile wort canning methodology, and if the boiling destroyed the wort flavor.

I've used this method VERY successfully. I use my primary fermenter as my culturing fermenter, then pour off the wort after the kreuesen has fallen. I pitch cool wort on top of the trub, and get great results. This way, the wort used in culturing is not used in pitching, so there are no tastable effects from wort recipe differences. Thanks to Father Barleywine and Dave Miller, both.

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Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Thu Oct 31 08:52:54 1991  
From: larryba@microsoft.com  
Subject: Liberty Malt Grain Prices

The price of grain at Liberty Malt (Seattle, WA) has stopped me from purchasing there. However, the quality of beers made with proper malt for the style - i.e. english malt for english beers, german malts for german beers - is driving me closer to purchasing there. That is my US 2row versions of beers just don't compare to versions made by other brew brothers using proper malts.

If the \$1.55/lb scares you off, note that a 50lb purchase drops the price to \$1.10/lb. A 250lb grain card (I assume you don't want all that grain at once) drops the price to \$1/lb. Although their prices still don't come close to brew-club prices (\$.50/lb), given that a typical batch o beer takes 8lb of grain it is still dirt cheap.

Anyone up here in Seattle want to split a 250lb grain card? I would front for 75 lb worth...

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Date: Thu, 31 Oct 91 9:49:48 PST  
From: Marty Albini <martya@sdd.hp.com>  
Subject: California law and sweet beer

> From: 2121dtam%ucsbuxa@hub.ucsb.edu (Marc Tamsky)

>

> First Question:

>

> I know there are laws in California governing the amounts that an individual

> can produce. (i.e. Head of household 200 gal or individuals 100 per year.)

>

> What are the age requirements to homebrew? Is it legal to ferment your own

> alcoholic beverages under the legal drinking age in your state?

Yes, and you can even drink it. Private individuals can serve it as well, so long as no money changes hands. That's how the ABC officer who talked to our club explained it; what someone might get hassled for is another matter.

> When fermenting in a 5 gal. glass carboy what's the best volume to ferment with?

>

> I want to leave enough room for the head. I fear that the yeast will stop

> working because of the high alcohol concentration if I have a low-volume

> ferment.

Most any yeast can handle 8% by weight. The gallon or so you need to remove to avoid blowing foam from a five gallon carboy would only increase the gravity by 25%. With the 3.5 gallons used in this batch, the gravity should be about 43% higher. If you have anything but a barleywine or doppelbock in the fermenter, and a reasonable yeast for the style, I wouldn't worry about it.

It's messy, but letting the primary blow foam will accomplish the same thing, without having to top off later. Use an adequate sized blow-off tube, and don't leave hops floating in the primary to plug it (dry hopping works best in the secondary or keg anyway).

> After 1.5 weeks in secondary, I primed with 1 cup corn sugar and bottled.

> 3 weeks later the batch still has a sugary taste but carbonation is ok.

>

> Any ideas?

A cup is too much for a five gallon batch; this should result in a very fizzy brew, which wouldn't be appropriate for the style. After 3 weeks, it should be done carbonating, but if the carbonation is ok, my guess is it isn't. If the beer isn't as fizzy as Budmillob, let it sit at room temperature for another two weeks or so, then try it again. The sweetness should be gone, leaving lots of little tiny bubbles in its wake.

- - -

\_\_\_\_\_  
Marty Albini

"Out on the Mira the people are kind; they treat you to  
homebrew and help you unwind/ and if you come broken they see  
that you mend, and I wish I was with them again."--Allister

MacGilivray

phone : (619) 592-4177

UUCP: [hplabs|nosc|hpfcla|ucsd]!hp-sdd!martya

Internet : martya@sdd.hp.com

US mail : Hewlett-Packard Co., 16399 W. Bernardo Drive, San Diego CA  
92127-1899 USA

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Date: Thu, 31 Oct 91 09:33 PST  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: canning wort in jars (Homebrew Digest #752)

In Homebrew Digest #752 (October 31, 1991), Mark Nightingale  
(night@tekig7.map.tek.com) writes:

>Has anyone tried canning wort in jars so to sterilize and preserve it  
for  
>future use in making yeast cultures? How did it work? Does the extreme  
>temperatures and pressures of canning affect the taste enough that a  
starter  
>would off flavor your next batch?

I've done it; it worked just fine for me. I used the canning method  
described in Miller's book. The first time I used quart for starter, I  
poured off the "beer" and only used the slurry at the bottom for  
pitching. If you have concerns about tainting the flavor of your  
batch, perhaps one might consider using only the slurry.

Others have suggested that canned starter might be a perfect use for  
old extract - which might not make really good beer. In that case I'd  
definitely pour off the "beer". Otherwise, if the starter "beer" and  
the target wort are compatible, I now just dump the whole thing in.  
For compatibility sake, the canned wort I make is pale, so I can use it  
with all styles.

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End of HOMEBREW Digest #753, 11/01/91

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Date: Thu, 31 Oct 1991 13:25 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Sulfur Compounds in Beer (RE: Rotting Garbage?!?)

> From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
> Subject: Rotting Garbage?!?

> We brewed a batch of Dave Line's Newcastle Brown recipe on Sunday.  
> When I got home from work yesterday afternoon, our apartment was filled  
> with the smell of rotting garbage! A bit of olfactory detective work  
> determined that the odor was coming not from the trash can, but from  
> the bubbling airlock. Near the fermenter, the smell was strong enough  
> to make your eyes water.  
> ....  
> Not that I'm worried, see, but what might that smell be? I suspect  
> it's DMS-related, because there's a big "sulfur dioxide" component.

Hmmmm .... sounds like you have a contaminated batch. It's difficult to  
say for  
sure without knowing a few other factors:

1. Did you boil the entire batch?
2. Did the boiled wort cool quickly?
3. What kind of yeast are you using and at what temperature?
4. Are sulfites used anywhere in the recipe?

Chances are it's your yeast that is causing the phenomenon. Sulfur  
containing  
compounds like methionine and cysteine (two essential amino acids),  
sulfates,  
sulfites and even free inorganic sulfur are all metabolized by yeast to  
produce  
a vast array of molecules which can leave your beer smelling and/or  
tasting like  
cabbage, onion and rotten garbage amongst other things. The most common  
of these  
metabolites is H<sub>2</sub>S (Hydrogen sulfide) which smells like rotten eggs and  
is  
detectable at 5-10 ppb depending on your personal degree of sensitivity.  
Yeasts bearing mutations in gene products involved in sulfur metabolism  
can  
produce overbearing amounts of H<sub>2</sub>S. Furthermore, your source of yeast  
could  
have been contaminated with any of the bacterial strains which produce  
H<sub>2</sub>S.

SO<sub>2</sub> (Sulfur dioxide) is probably not involved, at least directly. DMS  
(Dimethyl  
sulfide) is more noticeable in the flavour of the beer tasting much like  
corn  
and/or onion. Yeast can produce DMS during fermentation but DMS problems  
are  
usually a result of an insufficient boil and/or slow wort cooling. DMSO  
(Dimethylsulfoxide) and SMM (S-methylmethionine) are two common DMS  
precursors  
in wort. Their levels in malted barley and malt extract are a result of  
the  
germination process during malting and are therefore out of your hands. A  
good  
boil however will drive off any DMS (formed during malting and storage

from the precursors and during the boil from the breakdown of SMM). A quick chilling of the hot wort also reduces DMS by reducing the time spent in the temperature ranges required to produce DMS from SMM and SMM from methionine (anyone out there know these temperatures?).

The good news is that all may not be lost. Most H<sub>2</sub>S and some DMS are driven off or "scrubbed" by CO<sub>2</sub> release during fermentation. I'd wait until bottling time to decide whether or not to dispose of the batch unceremoniously. If I was in your shoes, I'd do the following with my next batch:

- i) sanitize everything anally.
- ii) boil the wort vigorously for at least 1 hour.
- iii) cool the wort quickly.
- iv) change your yeast.

For a more complete picture of sulfur compounds in beer I'd highly recommend the book "Principles of Brewing Science" by George Fix.

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Date: Thu, 31 Oct 91 09:51:30 PST  
From: dplatt@ntg.com (Dave Platt)  
Subject: coriander beer

> Looking back on it, I would heat the extract before adding it to the  
> beer in an attempt to drive off the alcohol. I wonder if this is  
> where the bitterness came from...

The essential oil(s) in coriander seeds are quite volatile. I suspect that if you heat the extract up enough to drive off the alcohol from the vodka, you'll cause much of the coriander oils to evaporate. You'd end up with only the water-soluble coriander fractions remaining in the extract; most of the fragrance would be gone.

I'd suggest using a smaller amount of vodka, and crushing the coriander seeds before steeping them. This may allow you to liberate most of the coriander oils, without adding too much alcohol to the brew.

You could also try adding a few drops of commercially-extracted coriander oil to the mix before bottling... I believe that it's possible to purchase food-grade essential oils from a number of herb companies (Penn Herb in Philadelphia comes to mind).

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Date: 31 Oct 91 13:19 EST  
From: doug@metabolism.bitstream.com  
Subject: Cranberry ale, again.

Hello Again: Made a verision of the cranberry ale I posted here a few weeks ago.... thanks for the tip on pectic enzyme anyway... I modified the recipe a bit and added considerably less maple syrup (because we really didn't enjoy the maple taste last year) and now I'm sort of stuck with a beautiful red, clear ale that is still in secondary but is EXTREMELY bitter. I was considering two approaches to fix this problem 1) make a small batch of sweet (light colored) wort combine the two and repitch or 2) bottle as is and hope this powerful bitterness subsides a bit... Any help would be appreciated.

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doug@bitstream.com

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Date: 31 Oct 91 10:10:00 PDT  
From: "MR. DAVID HABERMAN" <habermand@afal-edwards.af.mil>  
Subject: Re: Anybody Used a BrewCap?

Date sent: 31-OCT-1991 10:03:17.10 PDT

WOW!!! Deja Vu!!!

Alan Gerhardt asked about using BrewCaps. Last October and November there was a discussion about using them. See Digests 523, 524, 525, 532, and 609.

On skunky/lightstruck beer:

In digest #729, Steve Stroud put in an excerpt of an excellent article on the Photochemistry of Beer that discusses bottle color and why Miller can bottle in clear bottles.

-  
David A. Haberman  
Email: habermand@afal-edwards.af.mil

BEER - "It's not just for breakfast anymore!"

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Date: Thu, 31 Oct 91 10:09:41 -0800  
From: hpfcmr.fc.hp.com!hplabs!hpcsos.col.hp.com!hp-bsd.col.hp.com!  
hplabs!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Re: EASYMASH

Jack Schmidling writes (>> are Mr. Schmidling's quotes of Jeff Frane):  
>>I think you should also do a little reading about wort chillers; you  
seem to  
>>be under the misapprehension that it has to do with "clearing", by  
which I  
>>presume you're referring to some form of cold break.  
>  
> Perhaps you should do a little reading of the HBD. I concluded after  
reading  
> a number of articles posted by people who seemed to know what they were  
> talking about, that chilling forces various things that tend to stay in  
> suspension without it, to sink during secondary fermentation and  
promotes  
> better clearing.  
>  
> If this is incorrect, I will not promote its use, as I have already  
concluded  
> that worrying about contamination during the cooling period is, if not  
a  
> momily, at least not worth worrying the beginner with.

It is semi correct. A counterflow wort chiller helps create a better  
cold  
break which precipitates in the primary fermenter (I've only seen  
"secondary  
fermentation" mentioned relating to Fruit Lambics where fruit is added to  
a Lambic and the secondary fermentation is of the fruit). An immersion  
chiller, the kind I use, has the added benefit of precipitating the cold  
break in the kettle which allows you to get the sweet wort off the trub  
sooner and reduces trub in the primary. Both types of chillers have the  
benefit of allowing you to pitch sooner and thus giving wild yeasts and  
bacteria less time to infect the beer. This gives your cultured yeast  
a competitive advantage. The one glimmer of truth I found in this part  
of your post is that I too wouldn't worry a beginner with a wort chiller,  
but instead would warn him/her that they should cover their kettle while  
the sweet wort is cooling to minimize the chance of contamination. I  
think that after five batches, however, they could start thinking about  
a wort chiller, because after five batches, you're hooked and might as  
well begin collecting equipment.

While on the subject, I'd like to add a couple more reasons that I feel  
the  
immersion chiller is better than the counterflow type:

1. cleaning is easier on an immersion chiller and you can see how clean  
the surface that contacts the sweet wort is,
2. sanitation is easier - all you have to do is dunk it in the boiling  
wort before turning on the cooling water (you may also be able to  
sanitize  
a counterflow similarly, but intuitively, I suspect that by the time  
the hot wort is at the exit end of the chiller, even with the cooling  
water off, it has dropped below 180F which does little to sanitize the  
tubing, and

3. I, personally, would not want to start a siphon (with my mouth (besides the sanitation risk) or by other means (turkey baster, etc.)) on a 170+ F liquid!

>>If I may say so, I feel that your desire to make brewing beer easy and >>inexpensive is commendable, but it seems at times that you are more >>interested in hastily debunking traditional brewing practices than in >>achieving this goal.

>  
> It's all part of the learning process. How can I simplify a process without > questioning the accepted methodologies?

I, personally, think that Mr. Schmidling is more interested in gaining notoriety, validating his self-proclaimed expertise in homebrewing and making money, than making brewing beer easy and inexpensive. I'm almost convinced that Mr. Schmidling knew very little about brewing before joining this forum. Twenty years of brewing vinegar does not an expert make.

>>And please note Dick Dunn's comment in re: oxidation and cardboard (not >>cider) and the excellent commentary from Rad Equipment and JaH.

>  
> And just what do I do with the "excellent commentaries" that claim that > oxidation produces cidery beer?

I don't recall anyone but you, Mr. Schmidling, associating oxidation with cidery beer.

Those of you who know me and have read my comments in this Digest, know that only on one other occasion have I been so rough. I feel that Mr. Schmidling has caused the tone of this forum to change. I'm now spending more time contradicting him than asking or answering questions. Please stop with the ad campaign for your videos and stating your opinions as if they were facts! If this Digest was only experts and no beginners were reading it, I would just ignore you. However, there are beginners here and I'm not going to let you fill their heads with incorrect information.

On second thought, maybe this exchange of \*is\* a useful way to debunk common homebrewing fallacies. Keep those fallacies coming Jack, we're ready for you.

Al.  
korz@ihlpl.att.com

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Date: 31 Oct 91 10:58 -0800  
From: Doug Latornell <latornel@unixg.ubc.ca>  
Subject: Grolsch-like Bottles in Canada

In #752 someone asked about the alleged availability of brown Grolsch-like bottles in Canada. Both of the homebrew shops that I frequent sell them:  
Wine-Art, 3429 West Broadway, Vancouver, BC, 604-731-4739  
Pacific Coast Vintners and Brewers, 3419 Kinsway, Vancouver, BC  
604-433-8918

If memory serves, the price at Pacific is ~C\$16/dozen (C\$1 ~ US\$0.89) and the price at Wine-Art was marginally higher. I don't know what either of these outfit's policies are on mail orders and shipping to the US.

I hesitate to mention it, given the ongoing glass/plastic controversy, but both of these places also sell 0.5 and 1.0 litre PET plastic bottles with reusable, screw on lids (the lids are good for about 4 uses, like the Grolsch rubber seals). I've been using some of these PET bottles (along with some Grolsch-like bottles and some regular crown cap ones) for almost a year now with no evidence (to my palate and those of my friends) of off flavours. No problems with holding carbonation either. If anything, the PET bottles are more reliable than the crown capped ones.

=====  
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Doug Latornell <latornel@unixg.ubc.ca>  
CAM/Robotics Lab --- Mech. Eng. Dept. University of British Columbia  
Vancouver, British Columbia, Canada

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Date: Thu, 31 Oct 1991 14:01 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Re: off flavor

> From: William Boyle (CCL-L) <wboyle@PICA.ARMY.MIL>  
> Subject: off flavor  
> I have a slight problem, two of my last three batches have turned out  
> with a, as my brew partner calls it, "bandaid" flavor, I think it's a  
> bitter flavor but not a hop bitterness.

"Band-aidlike" or "medicinal" off-flavours are the result of phenolics.  
Given  
the recipes you provided we can rule out oversparging and boiling of  
grains.  
Other possible causes are:

- 1) brewers yeast contaminated with wild yeast and/or bacteria.
- 2) water supply contaminated with wild yeast or bacteria.
- 3) highly chlorinated tap water used for brewing.
- 4) non-food grade plastic used as fermentor or tubing, etc.
- 5) microbial contamination from unsanitized brewing equipment.

Are any of these applicable in your case?

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Date: Thu, 31 Oct 1991 15:32 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: HBD #729, excerpt about lightstruck beer

The excerpt from the article about lightstruck beer that I posted to HBD  
appeared in:

HOME BREW Digest #729 Mon 23 September 1991

Steve Stroud

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Date: Thu, 31 Oct 91 12:13:47 -0800  
From: hpfcmr.fc.hp.com!hplabs!hpcsos.col.hp.com!hp-bsd.col.hp.com!  
hplabs!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: Hops

John asks:

>I would like some information on where to acquire some hops root  
cuttings,  
>particularly Saaz, Cascade, and Fuggles. I realize this is probably an  
untimely  
>question but we are getting booted off of your excellent DL soon.

I bought mine from Freshops (36180 King's Valley Hwy, Philomath, OR,  
97370)  
whose phone is: (503)929-2736. They did not have Saaz, but I believe  
they  
have strains related to both Cascade and Fuggles. Planting is usually  
done  
in the March-April-May timeframe, depending on your latitude, so call  
them  
in March.

Al.

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Date: Thu, 31 Oct 91 12:03:47 -0800  
From: hpfcmr.fc.hp.com!hplabs!hpcsos.col.hp.com!hp-bsd.col.hp.com!  
hplabs!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re: best fermentation volume

Marc Tamsky asks:

>Second Question:

>

>When fermenting in a 5 gal. glass carboy whats the best volume to ferment with?

>

>I want to leave enough room for the head.

I don't... purposely. What that procedure is called is the "blowoff method" of fermentation. It's merits have been argued in the HBD, but I believe it makes the end product taste better, so I continue to use it. Papazian says that the krauesen contains fusel oils (I've seen fusel alcohols elsewhere) which some say contribute to hangovers. The most graphic proof I have for using the blowoff method is to challenge anyone to drink a glass of blowoff. YUK! Just sniffing it is enough to guarantee my continued support of this procedure.

I fill the carboy to within 1 inch of the bottom of the stopper and use an oversized (3/4 inch) plastic tube in a drilled-out stopper, running down to a gallon jug 1/4 filled with water. Use an oversized tube to prevent clogging and carboy geysers. Some even use a 1.5 inch tube and no stopper:

Dave Wiley writes:

>Some other members of the club and I have switched to 1.5 inch diameter  
>blow off tube. It's just the perfect size to fit into the neck of a  
>carboy plus you can clean it with a bottle brush. I have had great  
>success using it thus far even with copious quantities of blow off.  
>Further, I've never even heard of anyone getting one clogged. The  
>tubing is available from:

> Alternative Beverage

> 627-A Minuet Lane

> Charlotte, NC 28217

> 1-800-365-2739 (except NC)

>I fear that the yeast will stop

>working because of the high alcohol concentration if I have a low-  
volume

>ferment.

>

>I know this isn't a FAQ but, is this dumb?

>Are the alcohol concentrations in a primary ferment not even close to  
>the max working concentrations for yeast?

I don't think they are even close. I've used more than 1.8 lbs of extract per gallon in some batches and had no problems with Wyeast (your mileage may vary, but I don't think you need to worry).

>BTW I used the ale yeast that came with a Mountmellick Export Ale kit.

>I fermented with about 3.5gal and added the rest when racking to the secondary.

>After 1.5 weeks in secondary, I primed with 1 cup corn sugar and bottled.

>3 weeks later the batch still has a sugary taste but carbonation is ok.

I haven't tried Mountmellick, but some extracts do have more unfermentable sugars than others and the sweetness may be due to that. There are two things I did notice in your last paragraph that I'd like to comment on:

1. When topping up the secondary (at which time the yeast has certainly completed its respiratory phase and can no longer use dissolved oxygen) you should pre-boil and cool your water, being careful not to aerate your topping-up water. The boiling will both kill nasties and drive off dissolved oxygen which would subsequently oxidize your beer. You may have done this, but I figured it was worth a mention for anyone who may be contemplating a similar procedure.

2. You hadn't mentioned how much was "the rest" so I assumed your batch size was 5 gallons after topping-up. If so, since this is an ale, 1 cup of corn sugar may be a little much, but this is nit-pick based upon the "normal" carbonation level of what is appropriate for the ale \*style\*.

Al.  
korz@ihlpl.att.com

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Date: 31 Oct 91 16:12:24 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: Archives

Could someone please post the proper syntax to "get" files from the archive at mthvax.cs.miami.edu? I seem to see files with names like Sep 23 03:10 729 and cannot translate that into name, filetype and the like. In addition, is there a way of viewing an index via FTP, or do I have to get the index to see it?

Chris Karras--RKarras@PennSAS.UPenn.EDU

-----

Date: Thu, 31 Oct 1991 17:29 EDT  
From: KENYON%MOE.ERE-NET.COM@pucc.PRINCETON.EDU  
Subject: Re: Whitbread Ale Yeast

>My ginger beer was fermenting for about a week very nicely. As of  
>yesterday, it seemed to have stopped. The SG had dropped from (about)  
>1.070 to 1.020. I am using Whitbread Ale Yeast. Taking a risk, I  
>rousted the yeast this morning; I don't know if that had any effect  
>yet.

I too have recently had problems with Whitbread Ale Yeast sticking at  
around 1.020. A combination of loose dry hopping and adding more  
yeast from a starter (generic brand that accompanied a beer kit) helped  
get things going again. I seem to recall having found this yeast to be  
fairly attenuative in the past. Has anyone else had problems with stuck  
(and or prematurely stopped) fermentations using W.A. Yeast lately?

-Chuck-

\*\*\* Schmidling, Schm-Schmidling, Big Deal! \*\*\*

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Date: Thu, 31 Oct 91 13:06 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

> I'd like to throw in a comment about Jack S. and his video, and then...  
The problem, Jack, is that you are making a how-to video, for general consumption, so to speak, of a wide range of people, with all the inherent differences in their tasting perceptions. ....If you're not just out to make a quick buck, and you really want to help people make good beer, then your \*demonstrated\* technique should impart a minimum of off flavors.

I agree wholeheartedly. Just two points. First of all, I am not a stubborn Kraut, just a Kraut. All the errors that have been called to my attention have been fixed, acknowledged or banded around and the oxidation discussion, at this point, is academic.

Secondly, the fact that it is being discussed and "promoted" on this forum gives the false impression that people such as us represent my target audience. When I began production, I did not know that HBD, rec. brewing, Zymurgy or even brew clubs existed. I used to see the owner of the local brew shop standing outside his shop watching cars go by, every time I passed and I just assumed the hobby was as unpopular as it ever.

Aside from the valuable info I have received from the above sources, I have no delusions of selling videos to most of these people for anything other than cult entertainment.

My target was and still is all those people out there that do not even know that one can make drinkable beer at home. Let's face it, most of them like Bud. How can the subtleties discussed in these fora possibly be of interest to those people? The "Easy Beer" process described in "BREW IT AT HOME" makes beer that any beginner can be proud of. My philosophy is to get them hooked and they will find and use these other sources in due time.

From: scott@gordian.com (Scott Murphy)

>My roommate and I brewed a coriander beer a couple of months ago. Initially, it was undrinkable due to an intense bitterness in the

aftertase.

My wife was thumbing through a seed catalog last night and ran across a blurb touting coriander as a cure for flatulence. Don't give up your research, you may be on to something.

From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>

> Good, better best,  
> Never let it rest,  
> Till your good is better,  
> And your better's best.

>Knowing the difference is an essential part of the process (for me at least).

Hanging in my living room is my motto:

NOTHING GREAT IS LIGHTLY WON

I might add, in line with my above comments, that great things are usually won in small steps and "BREW IT AT HOME" is simply one small step for beginners but a giant leap for brewkind. :)

From: wbt@cbema.att.com

>> Glass, regardless of color, stops most UV.

>So why do I have to buy a special UV filter for my camera, which has a glass lens? (I'm not being a smart-ass, either; maybe you're right, in which case I'm being ripped off.)

It is entirely possible that you are being ripped off but more importantly, does it work? The other possibility is the fact that you missed the word "most". Simple glass absorbs over 95% of the incident UV. Ever try to tan inside, through a window? A clear glass filter can be honestly sold as a UV filter because it will indeed, attenuate UV by 95% but if it goes through several lenses later, one must really wonder.

Every wonder why "sun lamps" are so expensive? There's no magic in the light source, the cost comes from the fact that the envelop must be made out of quartz to minimize the losses.

> Also, why does the dashboard of my car become slowly faded and cracked from (I'm told) UV exposure, despite having the windshield above it?

I would be more suspicious of the intense heat but there still is that 5%, you know.

js

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Date: Wed, 30 Oct 1991 16:21:53 -0500  
From: bnr-vpa!bnr-rsc!crick@gatech.edu (Bill Crick)  
Subject: liquid yeast all puffed up

Regarding the question about a prematurely puffed p and ready to  
explode liquid yeast, Mev ( may they RIP) covered tis on their  
instructions.  
They stated that if you put it in the fridge, then you should make  
a yeast starter with it when you remove it from the fridge, before  
pitching  
it.

I found a Maibock recipe in Greg Noonan's "Brewwing Lager Beers".  
He lists Cara-pale malt? Is this the same as Cara-pils malt?

Bill Crick Brewius, Ergo Summersgone!

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Date: Thu, 31 Oct 91 17:27:27 PST  
From: parker@mprgate.mpr.ca (Ross Parker)  
Subject: Re: Grolsch-oid bottles

Hi...

There's a chain of stores in Canada (in B.C., anyway) that has the brown Grolsch-style bottles (they know them as 'easy-cap' bottles, I think...)

Here's an address for those that want to try mail-ordering (don't know if they do mail order or not...)

Wine-Arts Inc  
3429 West Broadway,  
Vancouver, B.C.

phone (604) 731-4739

The bottles are exactly the same as Grolsch bottles, but they have a plastic stopper (using the same washer) instead of the ceramic one.

Last I checked, they were *very* expensive (\$1.36 Canadian *each*).

I lucked out and found someone who was quitting their brewing hobby, and sold me over nine dozen mixed Grolsch (green and brown) and Kulmbacher (similar cap system, 500ml brown bottle) bottles, plus a few more with the same capping system but unidentifiable origin (12 oz. bottles), plus carboy, etc, etc, all for \$40... I laughed all the way home...

It pays to keep your eyes in the newspaper classified section... I've seen lots of others selling used brewing equipment.

Hope this helps...

Ross

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Date: Thu Oct 31 21:46:52 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: Homebrewer's Gran Prix Results

On Sunday October 20th, the second approximately annual Homebrewer's Gran Prix was held at the Malibu Gran Prix track in Houston, Texas. The first GP was during the AHA conference in Oakland last year. This year's event was an official part of the Dixie Cup.

I was defending my title as "America's fastest homebrewer". Since they do things bigger in Texas, the title was elevated to "the world's fastest homebrewer".

I didn't record the official times, but they will be printed in the next Brewsletter Urquell. I do remember the general results:

Chuck Cox world's fastest homebrewer (54.11 seconds)  
Steve Stroud Meffa's/Polaroid's fastest homebrewer  
Darryl Goss world's fastest professional brewer  
Chris Todd Texas' fastest homebrewer  
Sarah White world's fastest female homebrewer  
Dave Messersmith world's fastest homebrewer over 6' tall

If you want a title, show up at the next Homebrewer's Gran Prix.

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Chuck Coxchuck%synchro@uunet.uu.net  
Hopped/Up Racing Team uunet!synchro!chuck  
thank god for women with bad taste in men  
  
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Date: Thu, 31 Oct 91 22:06:18 EST  
From: Mark Stevens <stevens@stsci.edu>  
Subject: India pale ale recipe

This is my contribution to the 'best recipe' discussion. It's an India Pale Ale that I've made twice. Both times it turned out fine. Nicely hoppy.

Striped Cat I.P.A.

6 pounds pale dry extract  
1 pound amber dry extract  
1 pound crystal malt  
3/4 pound toasted pale malt  
1/4 pound pale malt  
1 ounce Bullion hops (8.2 alpha)  
1/2 ounce Brewers Gold hops (7.5 alpha)  
1 ounce Cascade hops (4.2 alpha)  
2 tsp. gypsum  
1/4 tsp. Irish moss  
1 pack Wyeast #1098  
1/2 cup corn sugar for priming  
handful steamed oak chips

Procedure is that described by Papazian...steep grains, boil 1 hour (boil Brewers Gold and Bullion). Remove from heat and add the cascades. Primary ferment: 4 days, secondary ferment 10 days. Prime and bottle.

O.G., 1.068, F.G., 1.020

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Date: Fri, 1 Nov 1991 7:01:00 -0500 (EST)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: No end to Schmidling?

Alas, we still kick Jack around so. To paraphrase an old jokey  
postcard:

HE: Do you like Schmidling?

SHE: I don't know, I've never Schmiddled.

Ted

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Date: Friday, 1 Nov 1991 09:27:30 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Carbonation in General

Another thought off the top of my head. (Oh no!)

We all condemn high levels of carbonation, because the "gassiness" of such beer will tend to make it difficult to appreciate the other tastes in the beer.

However, we all also know that in many parts of Germany, they take at least 7 minutes to pour a beer, to get rid of that gassy taste (I believe).

So, is there some theory that says that overcarbonating your beer, then pouring it to get lots of foam and drive off the carbonation, can be somehow better than not overcarbonating in the first place? Is it particular to the lager style? Or is it just tradition to brew this way, forcing the pouring method? Or is it something else, such as being useful during the extended lagering stage or somesuch?

In any case, I think I will try the long, foamy pouring method for beers that taste overcarbonated.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Friday, 1 Nov 1991 09:29:51 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Homebrew Laws

>From: darrylri@microsoft.com

>>I know there are laws in California governing the amounts that  
>>an individual can produce. (i.e. Head of household 200 gal  
>>or individuals 100 per year.) What are the age requirements to  
>>homebrew? Is it legal to ferment your own alcoholic beverages  
>>under the legal drinking age in your state?

>Many states defer entirely to the federal laws, which have the  
>volume limits you mention. The federal laws also state that a  
>brewer must be over 21. It is not unheard of that minors might  
>get away with brewing their own as long as they remain discreet  
>about it, although the Falcons had to discourage a young fellow  
>who was obviously underage once, from attending the meetings.

My copy of the federal bill that was made into law states that  
only adults are exempt from the brewing taxes and such. Here is  
a small quote to hopefully expand on Darryl's answer:

"(e) BEER FOR PERSONAL OR FAMILY USE.-- Subject to  
regulations prescribed by the Secretary any adult may,  
^^^^^

without payment of tax, produce beer for personal or family  
use and not for sale. The aggregate amount of beer exempt  
from tax under this subsection with respect to any  
household shall not exceed--

"(1) 200 gallons per calendar year if there are 2  
or more adults in such household, or  
"(2) 100 gallons per calendar year if there is  
only 1 adult in such household.

For purposes of this subsection, the term 'adult' means an individual  
who has attained 18 years of age or the minimum age, if any, estab-  
lished by law applicable in the locality in which the household is  
situated for individuals to whom beer may be sold, whichever is  
greater."

I suspect that with the recent drive to make the drinking age 21  
in all states, that just going with the 21 age limit is safe. I  
did want to emphasize that there is no "100 gallons per  
individual". There is only a limit based on a household.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Fri, 1 Nov 1991 9:39:06 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: headaches

Just FYI, it turns out I've come down with a strange flu-like bug, with all the body aches, including headaches, so the lack of blow-off from my stout batch may have absolutely nothing to do with my headaches. Has anyone come up with what exactly (other than alcohol) causes hangover symptoms? For instance, what is it about champagne that gives some people headaches?

Re. Jack etc.: It seems there are two camps. One thinks that any new brewer is a good thing. The other thinks that a new brewer of "Dubious Quality" (TM) beer may not be a good thing. We're not gonna agree (unless we can get James Baker to help), so let's just move on. I would agree to drop the word "momily" though.

Russ

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Date: Fri, 1 Nov 91 10:32:44 EST  
From: SEAN J CARON - BLDG 66-200 - X5-1170 <CARONS@TBOSCH.dnet.ge.com>  
Subject: Well water brewing

Good morning, ladies and gents!

I have been getting the HBD for about two months now, and in that time there have been discussions on just about every ingredient and process used in brewing with one very notable exception - water.

In HBD 751, Martin Lodahl writes:

> I really began this batch about a week  
> before brewing day by boiling my brewing water. I have about 750ppm  
> of hardness in my well water (this changes dramatically, I've  
> discovered), and much of it, apparently calcium carbonate,  
> precipitates out when boiled.

I too have very hard well water, as well as a high degree of dissolved oxygen which gives the water a pleasant but short lived effervescence ( i live just outside of Saratoga, NY, famous for its horse racing and bubbly mineral water). In addition to calcium carbonate, i have a large amount of dissolved iron and other minerals ( not bacteria, thankfully!). For everyday use i have a water-softener which strips most of this stuff out and replaces it with salt.

In the past, (on the advise of my local brewing supply store owner) i have simply bypassed the softner when i started cleaning, and by the time i needed water to brew, i was drawing nice hard water directly from the well. This method has produced some good to exceptional (IMHO :-)) brews (>15 extract/adjunct batches, but no lagers).

In the spirit of

"Good, better best,  
Never let it rest,  
Till your good is better,  
And your better's best." (Tom Dimock's father, HDB 752)

I'd like to have a little more control over exactly what is going into my pride and joy. Should I be boiling all my brewing water ahead of time? Will that remove most of the suspended minerals? (as well as all that nice dissolved oxygen?) What's the best way to do this (boil and then rack the water off anything that comes out of suspension?) I assume i would then have to treat the water to bring it back up to the correct hardness.

Let's hear from some of you other well-water brewers! What do you do?

Sean J. Caron

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Date: Fri, 1 Nov 91 10:39:43 EST  
From: David\_Odden@osu.edu <dodden@magnus.acs.ohio-state.edu>  
Subject: Mt. Hood hops

I've gotten hooked on Mt. Hood hops -- and now the supplier tells our local homebrew store may not carry it anymore. So, either (a) does anyone know of a store/supplier who does carry these hops or (b) what hop(s) come closest to Mt. Hoods.

Dave Odden  
[Remember, UNIX is homophonous with the plural of eunuch]

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Date: Fri, 1 Nov 91 09:55:07 EST  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re Siphons

Dave Rose <CHOLM@HUBIO2.HARVARD.EDU> writes:  
>\$2 you can get a rubber carboy top that has two holes, one for your  
racking  
tube and one to blow in.

I tried this on the advice of a local supplier; I've never gotten a cap  
that could hold in the air pressure needed to push the wort over the  
crook  
of a racking tube (people who have heard me sing can attest to my lung  
power, however misdirected). It's possible these caps only work (for  
siphon  
starting) with the (relatively squat) 5-gallon carboy; I have only 6's  
and  
3's---the 3's in particular seem to have slightly smaller lips than the  
caps are built for, and I've had to make some plastic washers to persuade  
cap and carboy to make enough of a seal to make gas come out of the  
fermentation lock instead of around the edges of the cap.

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Date: Fri, 1 Nov 91 11:23:55 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Siphons

On Thu, 31 Oct 1991 11:12 EST, Dave Rose <CHOLM@HUBIO2.HARVARD.EDU> said:

Dave> For about \$2 you can get a rubber carboy top that has two holes,  
one  
Dave> for your racking tube and one to blow in. ... Of course you've  
got  
Dave> to sanitize the tube, the water, your thumbs, etc.

... Your mouth, lungs, lips, etc...

Seems to me blowing air from your lungs and mouth into the carboy isn't  
much better than getting your mouth over the racking tube. I'd think  
you'd  
introduce all kinds of ugliness into the wort.

Perhaps I should try an experiment with two wort-agar plates:

1. Sucking-siphon-simulation: `kiss' or lick the agar
2. Pressure-start-simulation: breath heavily on the agar  
(awfully erotic, isn't it? :-)

Let sit a couple days and watch the critters grow!

Others have mentioned the technique I use: fill the siphon with water,  
hold  
the two ends up, cover the outlet hole, immerse the pickup side in the  
wort, lower the outlet side below the wort level and release the outlet  
hole. You have to empty the first-runings (water) out of the hose, of  
course. Easy, relatively clean (easier to bleach your finger than your  
mouth).

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Date: Fri, 1 Nov 91 10:54:06 CST  
From: Mark Sandrock <sandrock@aries.scs.uiuc.edu>  
Subject: Preventing oxidation and skunkiness

Miller mentions that the use of DME to prime beer will minimize the amount of oxygen still present in the bottled beer, as it will be utilized by the yeast. He also states that this does not take place in glucose (corn sugar) primed beer, due to the Crabtree effect. There are potential disadvantages to DME priming, however, in particular Miller mentions (additional) esters in the final product, if the second fermentation is at warm temperatures.

As for skunkiness, I've always read that fermenting beer should be kept in the dark. It's easy to keep a brown plastic garbage bag over the carboy, and you can still pull it up for a quick peek as needed. It may be that any mercaptans formed are expelled in the ferment, but when dealing with ppb levels as here, why take chances with it?

Cheers,  
Mark Sandrock

- - -  
UIUC Chemical Sciences Computer Center Internet: sandrock@aries.scs.  
uiuc.edu  
505 S. Matthews Ave., Urbana, IL 61801 Voice: 217-244-0561

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Date: Fri, 01 Nov 91 11:52:30 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Grolsh style bottles

The manufacturer of new brown 16 oz. Grolsh-style bottles is  
E.Z. Cap Bottle Distributors  
4224 Chippewa Road N.W.  
Calgary, Alberta, Canada T2L 1A3  
(403) 282-5972

Their ad in Zymurgy makes it sound like you have to buy through a  
retail outlet. I haven't seen anyone who carries them...

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Date: Fri, 1 Nov 91 09:08:41 PST  
From: Emily Breed (out of the woodwork...) <embreed@SFOVMIC1.vnet.ibm.com>

**Subject: Anchor Brewing**

According to Herb Caen's column in the October 30 issue of the \*San Francisco Chronicle\*, Fritz Maytag will be speaking November 7 at the Commonwealth Club, on "Sense and Nonsense About Beer." Followed by a... wine reception.  
(Okay, whatever...)

Emily Breed  
(Disclaimer: IBM doesn't even know I \*have\* opinions, let alone agree with them... :- )

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Date: Fri, 01 Nov 91 15:02:56 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Wort Chillers, headaches

Jack Sez:

> Perhaps you should do a little reading of the HBD. I concluded after  
reading  
> a number of articles posted by people who seemed to know what they were  
> talking about, that chilling forces various things that tend to stay in  
> suspension without it, to sink during secondary fermentation and  
promotes  
> better clearing.  
>  
> If this is incorrect, I will not promote its use, as I have already  
concluded  
> that worrying about contamination during the cooling period is, if not  
a  
> momily, at least not worth worrying the beginner with.

Well Jack, there are 2 types of wort chillers. Counter-flow wort chillers  
acheive a very fast cold-break. This has 2 effects, one that various  
precipitates form and will drop out of solution as a result of a quick  
change  
from hot to cold, and two that the beer is ready to pitch more quickly  
allowing  
the yeast a better jump on the bacteria.

The immersion chiller acheives objective number 2 well, but is less  
effective  
at creating the cold-break effect (though not completely ineffective)  
since it  
takes a longer period of time for the wort to chill with an immersion  
cooler.  
In counterflow chillers all the wort that passes through the chiller  
acheives  
the same instantaneous drop in temperature. In the immersion chiller the  
whole  
wort cools at the same time and the same rate (slow, but substantially  
faster  
than with no chiller).

My impression is that most people use immersion chillers since they are  
easier  
to clean and less expensive. I am also under the impression that the  
benefit  
that a majority of people would cite as being the most important in a  
wort  
chiller is the accelerated cooling of the wort to allow for quick  
pitching of  
the yeast.

Jack again:

> And just what do I do with the "excellent commentaries" that claim that  
> oxidation produces cidery beer?

Who are these from?? I don't recall seeing any like this.

Again I point you to George Fix's book (Principles of Brewing Science) and to the Zymurgy Troubleshooters issue.

Russ G sez:

>I've been drinking my latest, a stout, and I get a headache from it. I was going to ask some questions about it, but I just realized that this is the first batch in a new 7-gallon carboy, and it did not blow-off! All my other batches were in 5-gallons c's and blew off crud. This is the only batch that has ever given me headaches. Cause and effect?

Well Russ, I switched to carbouys & blowoff tubes a few years back and while not all my pre-blow-ff beers were headache beers, I never get headaches from homebrew now. So call it a momily, but this brewer's opinion is that the use of blow-off tubes has reduced whatever headache causing compounds previously arose in my beers.

Tom D sez:

>To Jack: The reason I'm trying to learn to recognize subtle flaws in beer is not "to learn to dislike them". What I'm aiming at is to be able to be able to identify the flaws in a very good beer, so that next time I can come a little closer to making a GREAT beer. I have no idea whether I'll succeed, but I figure I have a much better chance at a great beer if know why my current batch isn't great than if I just keep changing random factors, hoping someday I'll get it right. Probably an artifact of a scientifically oriented upbringing combined with a strong perfectionist streak, but that's why I do it.

Perfectly phrased Tom!

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Date: Fri, 01 Nov 91 15:40:03 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: bottle color, Jack who??

Geez Darryl,  
I always use Molson's for doing the light struck beers at our DR. Beer sessions.  
One year I tried using Labatts in the Brown Bottles, left it in the window for a week, nothing!  
So since then I always use the Molson's in the green bottle.  
The Golden is the best, and I always pop open a sealed case in the walk in cooler when the store clerk isn't looking so I know I'm getting bottles that haven't yet been light damaged.

I'm sure the hoppiness of the beer being used has some effect, hoppier beers probbaly skunk better than less hoppy beers.

Of course even when I use brown bottles for my homebrew I always store it in cases in the dark. Just because brown bottles screen more of the damaging lighth wavelengths, they still don't screen all of them , so it's only a matter of time until the beer gets light damaged, unless you keep it out of the light.

Norm Pyle sez:

>All the anti-Schmid-etism around here is starting to wear thin. I don't >necessarily agree with all that Jack says (read he says a LOT), but I do >agree with some of his motives. If he manages to get another homebrewer >hooked on brewing, who would have otherwise skipped it, I think that's good.

The road to hell is paved with good intentions.

This is an issue I dealt with years ago working for Dan Hennessy at his store.  
I advocated giving new brewers lower expectations that they would make OK beer early on and could then learn to make great beer. The reason behind doing this was because many new brewers can quickly become turned off to brewing by making bad batches early on. Even if it was small easily correctable mistakes new brewers are very susceptible to early discouragement. That is why it is important to get them off to a good start. Overemphasis on sanitation is IMHO a good thing in that while it may dissuade some newcomers, it results in better results for those not discouraged, and therefore less of a dropout rate among



new brewers. So my personal feeling based on a lot of years of getting new people into brewing is that it is very counterproductive to not encourage "good brewing practices" even if they are a little anal retentive. As the new brewers gain more experience they learn to modify procedures to suit their needs, but all the ones I've known were very wary of bad results early on and having those first few batches come out good was important to keeping them with the hobby.

My personal opinion of Jack's position is that while he seems interested in spreading the word about homebrewing (very commendable) he seems to be propagating a too rosy scenario to newcomers that IMHO will lead to new brewers who run into early dissapointments due to too high expectations, and subsequently let the hobby drop and the equipment collect dust in the closet. His dismissal of the very same practices that helped myself and many other brewers grow to become experienced brewers with an ability to make good beers and a willingness to teach others to do the same just doesn't sit well with me, nor many others I know.

I don't think anyone is well served by the creation of large numbers of poorly informed newcomers. The "momily" I always tell new brewers is "It is as easy to make bad beer as it is to make good beer," this seems to server well to temper people's expectations and keep them involved in brewing as a long term goal, and not a "tried-it-once-didn't-like-it" phenomena.

- JaH

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End of HOMEBREW Digest #754, 11/04/91

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Date: Fri, 1 Nov 1991 20:35:04 GMT  
From: fmayhar@hermes.ladc.bull.com (Frank Mayhar)  
Subject: Re: Homebrew Digest #753 (November 01, 1991)

In article <9111010800.AA15752@hpfcmi.fc.hp.com>,  
Brent Ball <staf1282%slcsl.bitnet@utcs.utoronto.ca> writes:

```
|> [...] Last spring I made a batch of Australian Ale and over-carbonated  
it  
|> more than just slightly. Nary did a bottle break.  
|> The only probl em was upon opening the beer because it blew the wire  
|> closure/porcelain cap clear off the bottles!!!! This were reinstalled  
without  
|> trouble.
```

Several years ago (while we were still in college, in fact), my (ex-) wife attempted a batch of ginger beer. She bottled it using a bunch of Grolsch bottles that we had accumulated. Well, needless to say, this didn't work too well. No exploding bottles, fortunately, but lots of self-emptying ones. I took a couple outside to try to open them without severely damaging ourselves or the apartment. On each of them, I just \*barely\* touched the wire holding the stopper on, and the stoppers were out of here. We never did find them. And the ginger beer went almost as far.

She never tried to make ginger beer again. :-)

(\_I\_, on the other hand, have my second batch of homebrew fermenting away in my closet, and my first batch in bottles [and part of that already consumed].)

--  
Frank Mayhar fmayhar@hermes.ladc.bull.com (...[uunet,hacgate]!ladcgw!  
fmayhar)  
Bull HN Information Systems Inc. Los Angeles Development Center  
5250 W. Century Blvd., LA, CA 90045 Phone: (213) 216-6241

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Date: Fri, 1 Nov 91 13:35:04 PST  
From: Bob Devine 01-Nov-1991 1414 <devine@cookie.enet.dec.com>  
Subject: Re: food grade plastics

Jim Culbert asks:

> If I could line my primary with a disposable liner then I'd have a  
"new"  
> plastic primary each time I brewed. A trash bag would do the trick, [. . .]

Several things to beware of:

- it is unlikely that the bags are sanitized
- the garbage bags that I've smelled (oh no, my secret vice is now public) have a lot of out-gassing. I know that the plastic used in such food-grade containers such as cheap canteens take a while to lose their smell, so this is likely affect your beer aroma (phenolics?)

So, this is really an idea that is a false economy. You can buy a new plastic carboy from a water for about \$6 and amortize that cost over a dozen batches for an amazing pennies per day...

Bob Devine

[ hmmm, time to put some sunblock 20 on my bottles to stop skunkiness! : -) ]

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Date: Fri, 1 Nov 91 15:59:23 EST  
From: GARY MASON 01-Nov-1991 1558 <mason@habs11.ENET.DEC.COM>  
Subject: Dave Line's saccharin

I never have seen an answer to this...or even a discussion, that I can remember. Line specifies one saccharin tablet (characterized as the one that has the "sweetness" of one tsp of sugar) per gallon in many of his recipes. What does that mean? The residual sweet taste, with no intentional addition of fermentables? If so, what can one substitute for the same result? If one uses sugar, it will ferment, and presumably lose it's "sweetness". Again, I assume that what he wants is the sweetness in the finished product only.

While I'm here...I have seen several tables relating various malts, etc. through the amount of sugar they represent. Am I correct in assuming that it is this relationship (rough as it is) that one is to use to convert grain recipes to extract recipes? For example (I have no data in front of me) , I would assume that the ratio of dry extract to syrup in such a table would be 1.1:1 (or .91), given that most recipes specify 3.3# of syrup or 3# of dry extract.

I think I am getting serious again. Nothing like a trip to Real Ale country to get you going strong again.

Cheers...Gary

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Date: Fri, 1 Nov 1991 16:39 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: Colored bottles

IN HBD # 753, Darryl R. sez:

"I consider the bottle color to be, if not a momily, at least irrelevant. I come to this conclusion as the result of one experiment, and what I hope is common sense....You can take a beer in any bottle, green, brown or clear, and expose it to the sun for as little as 15 minutes and be amazed at the strength of the reaction. I use Budweiser for the experiment, in long neck bar bottles (heavy, dark brown), even though Bud has almost no hops. From this, I conclude that bottle color is irrelevant for commercial beers: if they are poorly treated, it doesn't matter what color the bottle is."

Sorry, Darryl, but I think that your experiment is basically flawed. I think that it would be akin to taking two pieces of wood, soaking one of them in water for a day, then burning them both up with a flamethrower. The conclusion? Water doesn't affect the ability of a stick to burn!

The problem is that by putting the bottles in the sun, you are putting them in an extreme environment, one which most bottles will never see. The sun is a high intensity light source (summertime in LA?) and puts out large amounts of UV and blue light. None of the colored bottles are totally opaque and as you have discovered, they all skunk quickly.

A better experiment would be to put the bottles under fluorescent light and incandescent light at varying distances and for varying times, trying to simulate what a bottle of beer might go through on a retailers shelf. Under those conditions I'd put my money on the brown bottles being much more resistant to skunking.

I think that if we are talking about moderately mistreating beer (as in letting it sit under a store's lights for some time), the color of the bottle DOES matter. Ever wonder why the skunky beers that you get off store shelves are generally in green bottles? When was the last time you had a skunky Heinekin? When was the last time you had a skunky SN pale ale?

Steve

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Date: 01 Nov 91 19:25:44 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Deep Sigh

To Jack Schmidling:

Jack, if you don't want comments don't ask for them.

For the record, I have taught introductory homebrewing to somewhere between 100 and 150 people and all-grain brewing to 50-60. As far as I can tell, most of these people are still brewing and some of them are participating in this digest. So much for your theory that I'm frightening people away from "our hobby."

It is true I'm not interested in teaching people how to make "instant coffee."  
I've offered people plenty of money-saving suggestions, but my emphasis is on making high-quality beer. None of my students have ever qualified as "mush brained."

To Tamar:

I love barleywines and see nothing wrong with Dave Miller's recipe, except that I would not use sugar at all. On the other hand, I don't see any need to do the primary fermentation any different than the usual carboy. I filled my cooler-mash tun with grain (seven kinds of malt) to get a four gallon batch. After primary fermentation in a carboy, I racked to gallon jugs (yes, with fermentation locks) where it matured for six months. The beer was great (although Dave Miller thought it was too dark) and still is, four years later. I've had excellent barleywines that were partial mash-extract beers but I wanted an all-grain beer--and besides, it's cheaper. It did take a lot of work, and I had to wait a long time to drink it, which is why I can't understand making only two gallons as Miller suggests.

Two things: I didn't sparge at all, but used only the liquid in the mash. I boiled for 2 hours to reduce it to four gallons. I initially pitched a pure champagne yeast, as Miller and others have suggested. It pooped out after two days. Fortunately, I had some ale fermenting alongside and ran a couple of pints of that into the barleywine wort. It took off like a maniac and fermented the beer from 1.094 to 1.025 (at racking). The only real flaw in the beer are some banana esters which I'm convinced came from the champagne yeast. Of the



microbrewers I know who brew barleywines, NONE use anything but their regular ale yeast.

The British barleywines I've tasted were virtually still and too syrupy for my taste. A too-young Thomas Hardy (about 1 year old) tasted like cough medicine. After four years, it's better. My barleywine was ready to drink a few weeks after bottling, although it's even better now. (I have no idea why it should have matured so quickly, but BridgePort's Old Knucklehead was likewise (perhaps the lack of sugar in each recipe?) Unlike Miller, I would suggest aging the beer in bulk, then bottling. I know that wines age better in higher volumes, and have also heard that Thomas Hardy in pints ages better than that bottled in nips.

To Darryl: You know, I think you're right. That's why I always love that Mexican beer in the black-painted bottle. <Aagh! Just kidding!> Seriously, it's clear that not everyone \*has\* gotten the message about light-struck beer. Otherwise, why would it keep cropping up at beer judgments? If you're going to drink your beer in a closet, it doesn't matter what kind of bottle it's in, but I still think it's courting trouble to use Sam Smith bottles as some homebrewers use. Everytime I sit in the courtyard at Produce Row, sipping a pint of Sierra Nevada I try to set it in someone's shadow. I'm the nervous type.

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Date: Fri, 1 Nov 91 17:08:04 PST  
From: Brian Schuth <bschuth@igc.org>  
Subject: Honey, Peristaltic Pumps, Coriander Head...

Pat Patterson asks:

>Has anyone tried using honey instead of (corn) sugar at bottling time?  
>If so, what amount of standard off-the-shelf clover honey is equivalent  
>to the usual 3/4 cup of sugar?

and Norm Pyle writes:

>I primed my Christmas brew with honey (typical clover honey  
>from the local supermart). I used 1/2 cup boiled in a couple of cups of  
>water for a 5 gallon batch. Is this going to do it?

My own experience is this--honey is made of sucrose (very easy for yeast to break down) and is concentrated. I bottled a batch last year using slightly less than 3/4 cups and had a gusher on my hands--no explosions, but a good long wait for all that cream colored foam to turn into black stout! Err on the side of too little rather than too much, and LET US KNOW if you do it right! I've heard this question asked in a lot of places and have yet to hear a real answer, just a bunch of hypotheses (um, like this one : ) ).

Bob Murphy writes:

>The coriander isn't real  
>strong, but is noticable. Some people have a hard time identifying it.  
>For some reason they all seem to lack much head, maybe the oils in the  
>coriander?

Certainly the oils in the coriander, I think. I've had the same problem, and I used 2 oz. coriander for 15 min after the boil--not very long, but long enough. Try brewing coffee with some fresh ground coriander in it--the naturally oily coffee gets some good sized mini-pools of oil when you throw in the coriander.

>the suggesstion in HBD #752 that the use of  
>a peristaltic pump might be a good solution was just too much.

Here, here! I've done the Absolut-mouthwash-suck away siphon technique for three years, and nary an infection yet! Faugh on chemistry-set brewing! Thank you, Dave Rose.

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Date: Fri, 1 Nov 91 19:31:19 CST  
From: hopduvel!john@linac.fnal.gov (The Hop Devil)  
Subject: canning wort

Check the special issue of Zymurgy about yeast. There are several good articles on culturing, the one I wrote on sterile transfer involves a simple modification to canning jars to insure sterile transfer, and using a syringe to move the yeast from purchased pure culture pak to various culture vessels. I even do that in a glove box, but its probably not a requirement on a small scale with just a few 'generations' used before a fresh culture is introduced.

I have brewed in a variety of environments, and sanitation is something that can be almost ignored in some cases, and is a real requirement in others. IMHO its better to start off a little overzealous in sanitizing than make a bad batch of beer. This does not mean I soak everything is 50k PPM of CL04, I admit I was heavy handed with the clorox when I first started brewing, but I only use about 50 ppm at the max anymore. (CL04 test strips are a restaurant supply houses - cheap)

- - -  
John, The Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge

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Date: Sat, 2 Nov 1991 09:30:10 -0500  
From: Brent Ball <staf1282%slcsl.bitnet@utcs.utoronto.ca>  
Subject: glass & plastic & light

I am new to this forum and maybe someone has asked this already, but here goes!

I've been hearing a lot about the glass vs. plastic fermenters debate. I have

gone through several food grade plastic primaries over the years and now that I

think about it, I see a direct correlation to the fact that my best beers were

brewed in the NEW pails. My logbook confirms this suspicion. So I tend to agree

with the person who says change your plastic fermenters after 10 batches or so

(at this point, this number is quite arbitrary and I would appreciate further

comment on what is "the right number") Now I would like to add a twist to the

conversation; after about 5 days or so I transfer my brew from the plastic

primary pail to a glass carboy secondary to finish up. This is a clear glass

vessel and it sits in the corner of my sunlit kitchen (no direct sunlight though). Am I doing light damage to my beer in the process of making it?

Should my glass secondary be relocated to my dark (and bit damp) basement or could

I simply loosely cover the carboy by placing over it a big(D size) photographic

paper "light resistant" bag (this should attenuate all UV)? I guess if I used

exclusively stainless vessels this point would be moot but unfortunately my

pocketbook isn't that deep right now. By the way, I too use an enameled boiler

and it still has its handles and enamel coating in tact. It is 7 years old now

and even sees use from my wife during jam season. Finally, I would like to

apologise for my terrible typing in my last submission. It should have been

proofread but I was in a rush to complete it.

Regards,  
Brent Ball

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Date: Sat, 2 Nov 91 22:17 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

Re: Martin L.

> In the interim, I've had great results from the enameled kettles. I'd  
feel  
more than just a bit hesitant, though, to use them with one of those  
Mega-Burners that turns the bottoms of kettles cherry-red.

I am sure you value my opinion dearly but for what it is worth, mine  
sits on  
top of a 2500 deg, forced air melting furnace and brings 7 gals to a  
boil in  
about 15 min. I suspect talk of cherry-red bottoms on a kettle full of  
water  
is a bit of a rhetorical flourish. But even so, you can't possibly hurt  
a  
steel kettle on anything even that hot. I originally tested it on a 5  
gal  
aluminum kettle but I felt very uncomfortable doing it and was just  
asking  
for trouble.

>The thinness of the steel also would preclude my ever even considering  
drilling any sort of hole in the kettle.

I can't speak for new ones but I put a small spiggot and fittings on my  
15  
year old one and don't know how I ever brewed without one. You will  
never  
have to worry about the handles coming off again.

Fortunately, if UPS comes through, tomorrow's batch will be boiled in my  
new  
SS pot thanks to whoever pointed me to Rapids. I will still mash in the  
enamel one on the kitchen stove because there may be some advantage in  
having  
the boiler ready while sparging. That however, still leaves me with  
rusty  
beer.

>Red Star produces \*LOTS\* of esters. Primarily banana esters to be  
exact.

If you have been using Red Star all along, you may have been converging  
up many of the defects (like oxidation) that we suggest you may have in  
your beers.

Thank you. I have already been warned and EDME is going into tomorrow's  
batch.

From: Jay Hersh <herhsh@expo.lcs.mit.edu>

>The presence of phenolics which the clove-like.....

BINGO!

The second most recent batch (just about drinking age now) has precisely that taste and aroma. Aside from that anomaly, it is possibly the best tasting beer I have ever made. It also happens to be my first all (commercial) grain batch and drinking it has become almost a mystical experience.

Where did those bloody cloves come from? I used 6 row barley but the same guy who told me that oxidation causes a cidery taste sold me the "barley". He couldn't possibly have sold me wheat malt, could he?

From: Jeff Frane <70670.2067@compuserve.com>

> My tap(s) are mounted on the front door. There is a drip pan underneath, mounted with sheet metal screws, that easily holds the weight of a beer glass--even a full one. The only aerators I know of are sparklers that are used with some beer pumps--not for CO2 driven systems.

I hate to be so bold, but it appears that even you could learn something by watching "BREW IT AT HOME". In the cozy privacy of Ken Pavechevich's little conference room at the Baderbrau brewery, he demonstrates his version of the "Pilsner pour".

He pushes the handle back, the glass fills up with foam and sets it down to settle out before doing it again. Then he pulls the handle forward and fills three glasses of beer in the traditional "American" way which we all enjoy while watching his silly foam settle down in the first glass. He claims that it is a special tap only available in Europe.

>I repeat my previous offer: Come to Portland next May and taste beers at the Oregon State Fair. Out of the 150-200 beers, I guarantee there will be some that are badly oxidized; once having tasted such beer, I also guarantee you will not question the use of the term "cardboard."

Thanks for the offer but I just got the name and phone number of the local brew club and I will pursue the idea here. Sounds like good family fun.

From: microsoft!larryba@cs.washington.edu

<Jack: to get a clear idea of what oxidized beer tastes like, purchase some bland bottled beer (rhinlander is popular out here, Old Milwaukee should do fine), open it up, dump a little beer out, get some air in, re-cap, shake well and store somewhere warm (>100f) for a week. later, cool to normal

serving temperatures and serve. It should be pretty awful. Hopefully your test beer will never get that bad.

I am not sure why you say that if you read the details of my experiment. The rigor with which I attempted to oxidize the sample makes your process look like doctoral thesis from Masterbrew U.

>To get a similar example of light struck, get another bottle and simply set it out in the sunlight for a week or two. Don't use Miller (in clear bottles) - that has been doctored to be resistant to light struck.

Damn! I have been collecting Miller bottles cause I like to look at my beer.

From: pyle@intellistor.com (Norm Pyle)

>All the anti-Schmid-etism around here is starting to wear thin.....

Sure is, thanks. However, think of all the extra publicity my video gets responding to all the whiners. Silly, people...

>BTW, I'm no fan of commercial advertising. Maybe we should start a [rec.crafts.brewing.new\\_products?](#) 8^]

The one thing it would certainly prove is the idiocy of all the bitching about my one little plug. My guess is that it would sit dormant for about six months until "BREW IT AT HOME, THE SEQUEL" is released.

js

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Date: Sun, 3 Nov 1991 11:01 EDT  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: An IBU ? 4 U

I'm trying to calculate IBUs given certain hop schedules, or, conversely, what quantity of hops to add at what times in order to reach a target IBU.

I've been using the equations in Charlie II, and they're pretty straightforward. The problem is that to calculate percent alpha acid utilization, Charlie refers you to a table that lists the %AAU for various

specific gravities and boil times. If I match my s.g.'s and boil times to the chart, I sometimes end up with hop weights like 1.2 oz. Since my scale is not

too precise, I would like my hop additions to be in ounce or half-ounce units.

I don't want to round off because that can result in IBU swings of about 10

points, more than I'm willing to tolerate. Using some experimentation along

with some linear interpolation of the tabled entries, I can get numbers like I

want. The problems with this approach are: a) it takes several trial and

error attempts; b) it sometimes requires double linear interpolation (the table is a two-dimensional table, so if I want, say 50 minutes at an s.g. of

1.050, I have to interpolate between 45 and 50 minutes and between s.g.'s of

1.040 and 1.070, or vice versa--it's not clear which interpolation should be

performed first); c) it seems there has to be an easier way.

Surely, %AAU can be written as a continuous function of two variables (time and s.g.). I understand why Charlie provided a table--most homebrewers

are probably not the tech weens that many of the HBD people are, so a table is

easier for the person who's afraid of equations. Still, I would like to see

the equations. So, I guess my IBU ? 4 U is this: What is the formula for

expressing %AAU in terms of boil time and s.g. This question is not answered

in any of the half-dozen or so books I've got. It sounds like something that

would be in Fix, but I'm not yet competent enough to have purchased it. Can

anyone help me out?

IBU and you be me...

- --frank

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Date: Sun, 3 Nov 91 18:14:59 EST  
From: Eric Rose <rose@aecom.yu.edu>  
Subject: Dry Malt

On a recent trip to my local homebrew shop, I purchased the ingredients called for in the "Wheat Amber" (?right name?) recipe in the Cat's Meow. It called for 3 pounds of "dry malt extract." I asked the shopkeeper for this and he brought three bags of a beige powder out of his fridge, which did indeed say "dry malt" on them. My question is, how do I use the stuff? (I naively thought the "dry" in dry malt meant "not sweet" or something, and that it would be liquid like other malt extracts).

Do I just put it into the wort with the can of bitter extract called for in the recipe? Any other technique needed? Please advise, many thanks,

- - -

Eric Rose  
Albert Einstein College of Medicine  
1300 Morris Park Avenue  
Bronx, NY USA

Disclaimer: All opinions expressed herein are the official positions of the Albert Einstein College of Medicine, Yeshiva University, Bronx Municipal Hospital Center, the American Medical Association, the City of New York, and Albert Einstein himself.

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Date: 03 Nov 91 19:37:26 EST  
From: "Russ W. San Fran/CA" <72300.61@compuserve.com>  
Subject: Perception

(It seems my Internet connection has been broken from my LAN at work. I sent this originally on 10/30/91. Appologies if it should be redundant by now.

RW...)

Jack Schmidling comments:

>>I use Bud as the low limit and Baderbrau as the upper. Anything in >> between is acceptable, if not necessarily desirable. I am not very >> sophisticated but I can not drink bad beer, even if I made it. As I >>certainly have made bad beer on occasion, I know what lies beyond the >>lower limit. I have, however never made beer that tastes like cider or >>cardboard.

Jack, as far as "you" are concerned your beer has never tasted like cider or cardboard. These are flavors (along with many others found in beer) which different people have different sensitivities to. This is why I suggest you have an independent palate, preferably one that has experience with homebrew, taste your experimental brew against your control batch. Many people like some of the flavors/aromas which occur as "flaws" in brewing. This is especially true of fruity esters which show up in many ales.

As far as cardboard is concerned, it isn't so much the taste as the aroma which exhibits a character which comes closest to that of "wet cardboard". This is not to say that it "is" the smell of wet cardboard, but that, when many people perceive it in beer, it "reminds" them of the smell of wet cardboard. It is a device to describe an off aroma in the brew, as are many other terms which brewers use to verbalize what their senses tell them about beer.

If you are happy with your beer as it is, then keep on brewing as you are. However your position that things like oxidation and off flavors/aromas don't exist or occur, simply because you have not experienced them, is poor science. Perhaps your environment allows you to brew with a casual attitude towards certain accepted practices and still succeed. I have no idea since I don't know you or your beer. When you begin to get feedback from other brewers you

may get confirmation of your abilities, or you may find that there are  
some  
things in your beer which you are not aware of. Enter a competition  
where your  
beer will be judged anonymously and then review the judges' comments with  
an  
open mind. Get a second opinion, Jack.

RW...

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Date: 03 Nov 91 19:38:01 EST  
From: "Russ W. San Fran/CA" <72300.61@compuserve.com>  
Subject: Canned Guinness Draft!?!

(Again, apologies if this shows up twice. I suspect my connection to the Digest via Internet is gone for the moment. RW...)

THIS IS NOT A COMMERCIAL ENDORSEMENT

I had the good fortune to be invited to attend a very special beer happening (am I dating myself with that term?) recently by Tom Dahldorf of the California Celebrator. The event was Guinness' unveiling of their new product, Pub Draught Guinness. Now, I can hear the lot of you saying to yourselves "Yeah, yeah, another 'draft beer in a can', big deal". But this one is different. For the most part this product actually does what it is supposed to do!

Anyone who has had Guinness Stout on draught and from a bottle knows there is a vast difference between the two brews. The brewery makes no secret of the fact that the recipes are different not only between the kegged version and the bottled, but also between different bottled markets. Now the folks at Guinness have developed a system which dispenses their stout from a can in such a way as to rival a pub tap. They have been working on this for some 20 years and the final method was preceded by over 100 failed attempts.

The problem has always been the fact that draught Guinness is (or should be) dispensed with a mixture of Nitrogen and CO2 gasses rather than the conventional CO2 alone. The nitrogen is used because it makes very fine bubbles while it is not absorbed into the brew as the CO2 is, thus it does not "over-carbonate" the beer. Also a special faucet is preferred which, in combination with the gasses, creates that wonderful creamy brown head which lasts to the bottom of the glass. The new can combines the original kegged stout recipe with technology which creates the draught effect to a tee.

Dr. Alan Forage, creator of the technology, was on hand to explain the mechanics of the new can. This is the way the system works: The 16.9 ounce can (containing 14.9 ounces of beer) is fitted with a small plastic device (Guinness calls it a "smoothifier") which sits in the bottom of the can. This device has a pocket or cavity which is open to the atmosphere via a pin hole in its top. The can is evacuated of oxygen and filled with beer. Prior to sealing the can, a dose of liquid nitrogen is added to the beer. The can is closed and as the liquid nitrogen warms a pressure is created. The pressure

forces about 1% of the beer and nitrogen into the plastic cavity. When the can is opened, the pressure is released and the small amount of beer in the cavity is forced back through the pinhole quite violently. The agitation created by this "geyser" mixes the nitrogen with the beer in such a way as to reproduce the tap handle character. Open up the first empty can you have in order to see what the "smoothifier" looks like.

Prior to serving, the beer must be chilled. Guinness suggests a two hour stint in a refrigerator, with a target serving temperature of 45-50 degrees (if opened while warm, the beer gushes with excess force). This is the one area where flavor will be variable since most American refrigerators hold their temperatures closer to 35-40 degrees. We all know the colder the beer the less the flavors are perceptible. Education will be the key here. The entire contents should be emptied into a 16 ounce glass. The head which forms is exactly like that of the draught version. And yes, it does last to the bottom of the glass.

How does it taste? In my opinion, this is virtually the same as what you get at a well maintained pub. The texture is right on. The flavor is wonderful. I suspect there may be some slight differences as a result of the volume of the package (14.9 ounces vs. 15.5 gallons) but I didn't notice any. According to Declan Maguire, group marketing director of Guinness Import Company here in the U.S., extensive taste comparisons were made throughout Ireland and England during the development of the product. This includes side-by-side blind tastings with the original version.

The cans come in packages of 4. The suggested price is \$5.99. The stout is 4% alcohol by volume. Guinness is releasing the new product in the San Francisco, Chicago, and Baltimore/Washington D.C. areas to begin with. Locally, Safeway stores are carrying it at \$3.00/2 cans. The cans can be recycled just like other aluminum ones. I suspect the insert is made from the same plastic which is used to coat the inside of the can and will burn off during the recycling process.

Congratulations to Guinness on the success of this new package.

RW...

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Date: Thu, 31 Oct 1991 17:57 EST  
From: OCONNOR%SCORVA%SNYBUFVA.BITNET@CUNYVM.CUNY.EDU  
Subject: Grolsch, what again O'Connor?

SOrry to add one more comment--but since I'm not going to tell you to replace the gasket like everyone else, I thought I throw in my \$.25 (inflation, you know).

Anyway, my friend Dwight, who shall remain nameless, doesn't like them because he thinks the neck causes the beer to pour funny. Causes too much bubbling or something. I dunno. I don't mind them because of ease of bottling. I've got about 125 or so, and I got 'em from bottle return centers.

One suggestions tho', if you plan to enter any of your beers in contests, make sure you bottle some homebrew in 12 ounce or 16 ounce regular bottles. Many AHA contests will not take Grolsch type bottles. I usually put 6-10 bottles/batch in regular bottles.

Keep on Brewin'

Kieran O'Connor

oconnor@snycorva.bitnet

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Date: Mon, 4 Nov 91 11:25:27 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: Plastic / CO2 Pressure / Old Grolsch Bottles

> Date: Tue, 29 Oct 91 8:37:56 CST  
> From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
> Subject: CO2ing pressure kegs..  
>  
>Hit there! I have a plastic 2 (or so) gallon pressure keg which I  
bought  
> with the idea of cutting down on bottling. Well, after having used  
this once  
> I've decided that oxydized beer is bad and I just don't wanna do it so..  
..would  
> it be feaseble to put some pressure fittings on the keg for CO2. I  
envison  
> an input and a pressure release valve/gauge thing. Having not messed  
with CO2  
> before I don't know if I'm off base here or not. Assuming I'm not...  
where can  
> I get the fittings and CO2? There is a thing called an autoinjecter  
but these  
> go for about \$40 and use CO2 cartridges. I'm hoping I can do better.  
Any  
> tips? Thanks!  
>  
> TTFN  
>  
> - --  
> Dave Beedle Office of Academic Computing  
> Illinois State University  
> Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
>Bitnet: dbeedle@ilstu.bitnet Normal, Il 61761  
>

Plastic pressure barrels with cheap CO2 injectors and cylinders are very  
common here in the UK. Can't you get them in the States? Ask your home  
brew  
supplier if they are made or imported. If you get no joy, I suggest you  
import them yourself and make a small killing!

Rgds, Des

- - - - -

> From: darrylri@microsoft.com  
> Subject: ref recent glass v. plastic discussion  
>  
> > You suggest -"going to plastic with good sanitation"-. The rap on  
> > plastic is that it CANNOT be sanitized for more than a few use  
cycles;  
> > after a while it //will// scratch, and bacteria in the scratches are  
> > extremely hard to kill. The plastic will also adsorb bleach and  
release it  
> > into the wort, giving room for some unpleasant flavors which can be  
> > perceived at extremely low levels---that's a Hobson's choice for you!  
This  
> > suggests that anyone who uses a plastic fermenter should do only a  
small  
> > number of batches before throwing it away (or downgrading it to a

> > bottle-soaking tub) and getting a new one.  
>  
> I would disagree with this dismissal of plastic, although I would tend to  
> agree with your reasons. I use nothing but plastic right now: a 32 gal.  
> plastic food grade trash can for primary and polycarbonate carboys for  
> secondaries. But I don't use bleach for sanitizing: I use boiling  
> water. This allows me to sanitize with heat instead of chemicals, and  
> the heat works even if there is not direct contact between the water  
> and  
> the undesirables. It is true that the inside of my primary is stained  
> and  
> rough, and has been so for a couple years now, but I have had no  
> difficulties.  
>

[stuff deleted]

I have been mashing, boiling, fermenting and barreling in plastic for ten years now and only ever had one batch go bad - after sterilising with boiling water instead of chlorine based cleanser!!! So take care Darryl.

Yes it does scratch, yes they probably harbour bugs, but they CAN be killed,  
and a proprietary chlorine cleanser such as Chempro SDP does not impart any  
taint to the beer, (though I'd expect bleach to - I'd never use it).

I speak from experience, not theory.

>  
> --Darryl Richman  
>  
>

Desmond Mottram

> -----  
>  
> Date: Tue, 29 Oct 91 21:14:52 CST  
> From: caitrin lynch <lyn6@midway.uchicago.edu>  
> Subject: English Bitter  
>  
> I am trying to duplicate the English Bitter Ale I had in England this  
> summer,  
> specifically, Hook Norton Best Bitter. Any suggestions.  
>  
> Nick.  
>

Get a copy of Dave Line's "How to Brew Beers Like Those You Know". This has  
recipies for hundreds of famous British beers, and I'd expect Hook Norton  
Best to be included. I can find out details of Publisher, ISBN if you  
mail  
me.

des@swindon.ingr.com

> -----  
>  
> Date: 30 Oct 91 01:40:25 EST  
> From: don karon <72730.103@compuserve.com>



> Subject: Grolsch-oid bottles  
>  
> Has anyone experienced any problems using resealable bottles  
> like the ones Grolsch comes in? Before I go out and drink  
> 40 Grolsch's I wanted to make sure this was indeed a clever  
> idea.  
>

I have reused Grolsh bottles for beer and Elderflower Champagne (which produces considerably more pressure than beer) with no problems. I'd say drinking 40 Grolsch's was a very good idea anyway, and you can always get the deposits back if you're not satisfied.

>

Rgds, Des

des@swindon.ingr.com  
..ingr!nijmeg!swindon!d\_mottram

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Date: Mon, 4 Nov 91 12:52:28 MET  
From: dlwzm@dtek.chalmers.se  
Subject: bad smell from brew

A few months ago, one of my friends  
& I brewed a batch of Cooper's Lager.

When we bottled it it smelled terrible,  
but the smell has disappeared & the  
beer is OK to drink.

(I have tasted a few bottles & I'm still  
alive 8-))

rgds hk "wiking" wiklund  
dlwzm('at' is missing on the keyboard)dtek.chalmers.se

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Date: Mon, 4 Nov 91 09:31:04 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Brew Video

Doesn't the AHA have a video on homebrewing for beginners, starring all  
your  
favorite (:-) stars, like Papazian, et al?

Just wondering -- might save us all some time...

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Date: Mon, 4 Nov 91 09:31:47 EST  
From: (Mark Stevens) <stevens@stsci.edu>  
Subject: Mt. Hood hops

In Homebrew Digest #754, David Odden (dodden@magnus.acs.ohio-state.edu) writes that he's hooked on Mt. Hood hops but that his supplier is not carrying them any longer.

Dave: Switch suppliers.

I just place an order on Friday with Alternative Garden Supply in Illinois. They have this year's harvest of Mt. Hood hops in stock. (I'm also hooked on Mt. Hood.) They also just had an ad in the latest special Zymurgy issue for Northwestern extracts, \$4.95 for 3.3 pounds....this is a great deal....about \$2 less than I can do locally. You can contact them at (800)444-2837.

Cheers!

- ---Mark Stevens  
stevens@stsci.edu

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Date: Mon, 04 Nov 91 10:05:02 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Hangovers

- --> Warning! This post is based on "old wives tales" backed up by experience! On the other hand, it does seem to work for me.... <--

Hangovers seem to have at least three components: dehydration, Vitamin B imbalance, and toxins (fusel oil, for example). The first two you can deal with by washing down a fairly large dose of Vitamin-B complex with lot of water before retiring. When bladder pressure gets you up, drink more water. The toxins you can only deal with by not ingesting them to begin with, which means not brewing them into the beer if possible. As to what by-products contribute to hangover, and how much, I'd guess that that is highly specific to the individual? Anybody know any facts in this area??

(BTW - someone asked whether fusel is an oil or an alcohol. My dictionary defines Fusel Oil as "a mixture of amyl alcohols obtained as a by-product in the fermentation of grains.)

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Date: Mon, 04 Nov 91 10:47:56 -0500

From: akullber@BBN.COM

Subject: wort chilling

I've only brewed 3 batches, but I've found the following method chills the wort immediately.

The night before brewing, I boil 4 gals. of water. I let it cool over night to room temperature in a sanitized pail. In the morning, I transfer it to my 5 gal. sanitized carboy. I then store it in my chest freezer for about 7 hrs. It gets a slight amount of ice on the surface. It is at about 35 degrees F.

The boiling wort cools to about 70 instantaneously when added into the cold water.

Anybody see anything wrong with this method (besides the obvious "don't forget and let the carboy freeze & crack")?

Alan

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Date: Mon, 4 Nov 1991 11:46 EST  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: The siphoning controversy...

Chip Hitchcock writes:

>Dave Rose <CHOLM@HUBIO2.HARVARD.EDU> writes:  
>>\$2 you can get a rubber carboy top that has two holes, one for your  
>>racking tube and one to blow in.

>I tried this on the advice of a local supplier; I've never gotten a  
>cap that could hold in the air pressure needed to push the wort over the  
>crook of a racking tube (people who have heard me sing can attest to my  
lung  
>power, however misdirected). It's possible these caps only work (for  
>siphon starting) with the (relatively squat) 5-gallon carboy; I have  
only 6's  
>and 3's---

I have used mine for 5's and 7's, and I've never had a problem. True,  
if you just blow into the think it leaks a lot. I just squeeze it tight  
around the neck of the carboy when I blow, and it works fine. I will say  
that  
some friends to who I recommended this device have never gotten it to  
work, and  
I am at a loss to explain why, since I have never gone over to watch  
their  
technique. However, in my hands, it has never failed.

Chris Shenton chimes in:

>Seems to me blowing air from your lungs and mouth into the carboy  
>isn't much better than getting your mouth over the racking tube. I'd  
think  
>you'd introduce all kinds of ugliness into the wort.

This is a reasonable expectation, but it turns out to be wrong. I work  
in a yeast lab, and we routinely inoculate cultures by blowing yeast out  
pipettes into culture tubes; by blowing some bubbles in the culture, the  
yeast  
get mixed up. This absolutely does not lead to contamination, or I would  
never finish my thesis (granted I STILL might never finish, but that is  
another  
issue). I have actually done the experiment you suggest, but with a  
slight  
modification. There are three tubes:

1. Spit in the tube.
2. Blow bubbles through a sterile pipette.
3. Blow into the tube, or cough or whatever.

Tubes 1+3 will become contaminated, but tube 2 will be clean. Saliva  
certainly does contain micro-organisms, so tube 1 is no mystery. But,  
apparently, breath is sterile. In tube 3, your breath is directing  
airborne  
beasties from the air into the tube. In short, breathing into the carboy  
is  
not a problem, as long as you don't drool into it or something.

Dave Rose  
CHOLM@HUBIO2.HARVARD.EDU

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Date: Mon, 4 Nov 1991 11:55 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: Lightstruck beer: The myth of green light and 525 nm

It's amazing how many responses have been generated by Daniel Butler-Ehle's posting in HBD 751 concerning the skunking of beer. It's certainly a good subject to "air out". Tom Strasser's posting in HBD 753 was excellent and visibly demonstrated the vast difference in light absorptivity between green and brown bottles.

I must question some recent statements in HBD concerning the relationship between green light and the lightstruck aroma of beer:

Algis R Korzonas writes in HBD #753:

>Fluorescent lights and the Sun produce considerably  
>more GREEN light than incandescent lights. It is true that they  
>also produce more UV, but it is green light (see below) that we  
>are concerned about when it comes to skunky (or catty - no skunks  
>in the UK, you see) beer.

Here's a part of a post from Darryl Richman in HBD 609:

>Light struck is defect noticeable by a skunky or catty aroma. This is  
>brought on by a transformation in one of the hop constituents under the  
>influence of green light.

Chip Hitchcock in HBD 752 said:

>"HOWEVER, skunkiness in beer has been specifically pinned down to a  
>photolysis of hop extracts at ~525nm; this is well within visible light  
>(~450--~750nm)."

And from John, the Hop Devil in HBD #753:

>Boiling hops alters the Alpha acid groups to Isoalpha acids  
>(isomerization). These Isoalpha acids are unstable in the presence  
>of light - a reaction occurs with sulfurous proteins resulting in  
>3-methyl-2-butene-1-thiol, a mercaptan which is perceptible at the  
>PPB level. The frequency of the light that causes this reaction is 520  
>nanometers, which is blue-green.

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First, a little information for anyone out there who is unfamiliar with the electromagnetic radiation: Visible light is generally recognized as light whose wavelength falls between 400 and 700 nanometers (nm). Light with shorter wavelengths (<400 nm) is called ultraviolet light and light with longer wavelengths (>700 nm) is called infrared light. Photographic chemists consider the visible spectrum to be roughly divided into red light (600-700 nm), green light (500-600 nm), and blue light (400-500 nm). There are gradations within



this range of course, so that light at ~500 nm would look blue-green, etc.  
From this range of wavelengths we get the red/orange/yellow/green/blue/indigo/violet spectrum of the rainbow.

I am challenging the assertion of postings in this forum that green light (and the "magical" 520 or 525 nm wavelength) is somehow responsible for the skunking of beer.

>From every scientific article that I have ever read, it is the high-energy part of the visible spectrum (i.e. blue light), roughly from 400 - 500 nm, that causes most of the damage to beer (ultraviolet light does as well, but that is a different subject for a different time).

I would refer you to my posting in HBD #729 (the excerpt from the article by Denis De Keukeleire and references therein). There is also an interesting article entitled "Photochemistry and Beer" in The Journal of Chemical Education, Vol. 59, # 1, 1982, p. 25 in which the absorption spectra of brown and green bottles are shown. According to this article, "It is now well known that the light sensitivity of beer extends from the UV to about 500 nm." There are numerous other useful references in this article.

Even George Fix's "Principles of Brewing Science", refers to the damaging wavelengths of light being 400-500 nm.

I am very curious as to the origin of the numerous references to green light and especially to the 520-525 nm wavelengths of light being detrimental to beer. To the four people listed above and to anyone else who has made similar claims, I would ask for references to substantiate your allegations.

Steve Stroud

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Date: Mon, 4 Nov 91 21:36:53 EST  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 04-Nov-1991 2133  
<mason@habs11.ENET.DEC.COM>  
**Subject: Country Journal article**

There was a several page article on homebrewing in the November/December issue of Country Journal. Liberally laced with data and advice from Papazian, it was not very cohesive - certainly not enough to get going with (my opinion). It was enough to pique interest in a conversational way.

Cheers...Gary

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End of HOMEBREW Digest #755, 11/05/91  
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Date: Mon, 4 Nov 91 14:16:55 CST  
From: ssi!mtd@uunet.UU.NET (Mike Daly)  
Subject: Richter Scale Ale

This last weekend we had a beer tasting party. We tasted about 20 different kinds (everyone brings a 6-pack, gets to take some home). I have a question about one particular bottle:

Among the prized awarded was "worst of show (a beer suitable for slug bait in the garden)" to this year's Richter Scale Ale (from somewhere in CA). Now I had a bottle of this stuff about 2 years ago and I remember it (vaguely) as being pretty good. This year's batch tasted like dish soap. Well, on first sip, first it tasted like hops, then it tasted like dish soap, then it tasted like very thin beer, then you finished the swallow and looked around the room to hear everyone else say "soap?".

We didn't have a second bottle to compare with.

Now if light struck -> skunk (we had several of those in the tasting) and oxidation -> cardboard. What gives soap?

Mike

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Date: Mon, 4 Nov 91 15:08:58 CST  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Wy dyd my Wyeast wyther?

(Hats off to whoever used this pun about a month ago.)

This is my first encounter with Wyeast, it hasn't gone well!  
My Wyeast has not started to show signs of fermentation yet, after  
about 55 hours as of this morning. Here's the specifics:

I popped the inner package on Thursday morning, anticipating a Friday  
night pitch. By 1 am on Saturday morning, the fresh wort was about luke  
warm, so I pitched. But, by this time, the package was filled with  
lots of gas -- like, I was half expecting it to splatter all over the  
room when I opened it up. (It didn't.) So I dribbled the yeast into my  
carboy.

One thing in the instructions that I didn't do was aerate the wort  
after pitching. It didn't seem all that important. When there was no  
trace of fermentation by last night, I decided to rack it into my  
other carboy, since about three inches of spoogy sediment had already  
accumulated. I also thought that racking would aerate it a little.

This morning: no action. Any advice? My wort is still okay, right? I  
can go out and get some more yeast and pitch again, right?

Here is the address to complain to:  
Jacob Galley, merely an undergraduate in The College  
gal2@midway.uchicago.edu

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Date: Mon, 4 Nov 91 13:08:53 PST  
From: parker@mprgate.mpr.ca (Ross Parker)  
Subject: Aaaaugh! The Word!!!!

Hmmm...

> Re. Jack etc.: It seems there are two camps. One thinks that any new  
> brewer is a good thing. The other thinks that a new brewer of "Dubious  
> Quality" (TM) beer may not be a good thing. We're not gonna agree  
(unless  
> we can get James Baker to help), so let's just move on. I would agree  
to  
> drop the word "momily" though.

I smell an acronym here - How about 'OWT' (Old Wive's Tale) in place of  
the  
much overused and somewhat idiotic sounding Schmidily... this is in  
keeping  
with age old TLA (Three Letter Acronym) tradition.

(mind you... 'schmidily' has a nice ring to it also... :-)

Ross

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Date: Mon, 4 Nov 91 15:02:53 CST  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: a scary halloween (well, almost) story

With all the postings recently about what is really important and what is just assumed, please allow me to relate my own recent experience. I started

a batch of ale three weeks ago. I use dry yeast because with two small kids, my life is too chaotic to even assume I can use a starter when I want to. My normal yeast, Whitbred Ale, was out of stock at the homebrew store. In a fit of desperation (and stupidity), I bought Red Star Ale yeast. That was my first mistake. I let the wort cool overnight in a covered pot (possible mistake number two; no wort chiller), and pitched the rehydrated Red Star. Twenty four hours later, no sign of life. The Red Star was dead. I got a cupfull of live yeast from a friend's starter, and pitched that evening. Almost two whole days had passed before I got active yeast into my wort. Sounds like a recipe for infection? You bet. Three weeks later, after fermentation had slowed, stopped, and restarted. I tasted some of the brew (2 or so Ozs.). It tasted terrible. With a tear in my eye (some of it from the smell), I dumped it down the laundry tub. This was Friday evening. All day Saturday I had a sour stomach, and woke up at midnight Sunday morning with severe stomach cramps. My wife took me to the emergency room, where I spent a fun-filled four hours getting tests. Final diagnosis: possible food poisoning. I'm much better now, thanks.

So, class, what have we learned? Not all yeast is created equal. It is just remotely possible that Red Star just isn't as good a yeast as Whitbred. Whether dehydrated Whitbred is as good as liquid is left as an exercise to the reader. Creating a starter would have let me see that the Red Star was dead, and given me more time to find live yeast. I take reasonable sanitary precautions, and I still wound up with five gallons of poison because the yeast didn't take off right away. The carboy had been filled with bleach water, and all the surfaces that touched the wort were clean. A wort chiller would have helped. Sanitation is vital unless you can with a straight face tell me that you are assured that your yeast will take off immediatly. Let's not take unnecessary chances with five gallons of bacteria food.

Thomas Manteufel IOFB

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Date: 04 Nov 91 18:26:32 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Serious Business

To Jack Schmidling:

Jack, if you don't want comments don't ask for them.

In reference to your theory that I'm frightening people away from "our hobby":  
For the record, I have taught introductory homebrewing to somewhere between 100 and 150 people and all-grain brewing to 50-60. As far as I can tell, most of these people are still brewing and some of them are participating in this digest. As Fred Eckhardt is fond of saying, "Rats! Another great theory destroyed by the facts."

It is true I'm not interested in teaching people how to make "instant coffee."  
I've offered people plenty of money-saving suggestions, but my emphasis is on making high-quality beer. None of my students have ever qualified as "mush brained."

To Tamar:

I love barleywines and see nothing wrong with Dave Miller's recipe, except that I would not use sugar at all. On the other hand, I don't see any need to do the primary fermentation any different than the usual carboy. I filled my cooler-mash tun with grain (seven kinds of malt) to get a four gallon batch. After primary fermentation in a carboy, I racked to gallon jugs (yes, with fermentation locks) where it matured for six months. The beer was great (although Dave Miller thought it was too dark) and still is, four years later. I've had excellent barleywines that were partial mash-extract beers but I wanted an all-grain beer--and besides, it's cheaper. It did take a lot of work, and I had to wait a long time to drink it, which is why I can't understand making only two gallons as Miller suggests.

Two things: I didn't sparge at all, but used only the liquid in the mash. I boiled for 2 hours to reduce it to four gallons. I initially pitched a pure champagne yeast, as Miller and others have suggested. It pooped out after two days. Fortunately, I had some ale fermenting alongside and ran a couple of pints of that into the barleywine wort. It took off like a maniac and fermented the beer from 1.094 to 1.025 (at racking). The only real flaw in the beer are some banana esters which I'm convinced came from the champagne yeast. Of the

microbrewers I know who brew barleywines, NONE use anything but their regular ale yeast.

The British barleywines I've tasted were virtually still and too syrupy for my taste. A too-young Thomas Hardy (about 1 year old) tasted like cough medicine. After four years, it's better. My barleywine was ready to drink a few weeks after bottling, although it's even better now. (I have no idea why it should have matured so quickly, but BridgePort's Old Knucklehead was likewise (perhaps the lack of sugar in each recipe?) Unlike Miller, I would suggest aging the beer in bulk, then bottling. I know that wines age better in higher volumes, and have also heard that Thomas Hardy in pints ages better than that bottled in nips.

To Darryl: You know, I think you're right. That's why I always love that Mexican beer in the black-painted bottle. <Aagh! Just kidding!> Seriously, it's clear that not everyone \*has\* gotten the message about light-struck beer. Otherwise, why would it keep cropping up at beer judgments? If you're going to drink your beer in a closet, it doesn't matter what kind of bottle it's in, but I still think it's courting trouble to use Sam Smith bottles as some homebrewers use. Everytime I sit in the courtyard at Produce Row, sipping a pint of Sierra Nevada I try to set it in someone's shadow. I'm the nervous type.

In Digest #754, Jay Hersh makes some excellent points about new brewers and expectations. I think--given the disagreements about "momilies" and instant coffee and ghod knows what--it might be valuable to decide what it is about homebrewing that makes it valuable. The response I got to my instant coffee remark, from a couple of people, was that some people \*liked\* instant coffee and ... Well, I couldn't agree more. Some people do like instant coffee and some people don't really care what kind of beer they're drinking.

I've been operating under the assumption that people brew beer at home (at least in the U.S.) because they want to make something better than that available in the stores, or something as good but less expensive. I know that beer has gotten pretty expensive in places like the U.K., but in the U.S. if you \*want\* to drink Old Heidelberg (pretty much the beer equivalent of instant coffee), by ghod, go to the store and buy some. It's certainly going to cost less than the equivalent

beer brewed at home, and if things like sanitation and clean yeast are too much trouble, hey, pick up a sixer.

If someone does want to brew at home and wants to do it quick and easy, fine.

Absolutely. I say encourage this person to pick up some kits, or do a very simple extract/grain brew and, by ghod, they'll be brewing at home. If they're willing to take a little care and a little time, they can make very good beer.

In fact, I've tasted some extraordinarily good beers that were made just this

way, with a very small investment in money. But with a very large investment in care.

I do not believe you can make really good beer, consistently, with slapdash methods. Simple methods, yes, but not by deciding that everything that takes a little effort is too much work. And, really, what's the point? My father used to drive me wild with this aphorism, but I'm not a kid anymore and it makes a lot of sense: "Anything worth doing is worth doing right." And that includes brewing beer (and he *\*loves\** my beer).

David Odden asks about Mt. Hoods: Tell your supplier to get it together! These hops were developed here in Oregon a few years ago as a replacement for the German Hallertau, which was coming into scarce and unreliable supply. The end result was a hop that, from both the brewer's and grower's perspective, was superior to the original. Any reliable mail order place should have them available, but you could contact FresHops (somehow ran the address here recently) or call F. H. Steinbart (503-232-8793). I *\*know\** they have them; I just called. (And, yes, it's a delicious hop.)

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Date: Mon, 4 Nov 91 17:46:02 EST  
From: rich@bedford.progress.COM (Rich Lenihan)  
Subject: Sour Beer, Carbonation, Wheat Stout and more!

Just a few items:

1. doug@bitstream.com asked about what to do with a sour batch of Cranberry Ale. Depending on the amount of sourness involved (and cranberries are *very* sour) you bottle as is and hope that age will mellow the brew (don't count on it) or you can sweeten it with lactose before bottling. I don't know if this will improve the overall flavor of the ale (it might just make a sweet'n'sour ale, suitable for serving with polynesian-type take-out food). My own choice (and one I've used in the past) would be to keep some "normal" beer around and custom-blend at serving.
2. John DeCarlo mentions pouring beer to relieve some of the carbonation. When I was in college, I once attended a marketing presentation given by an A-B sales rep (hey, the beer was free!). The point of this demo. (besides shilling A-B products) was to illustrate how pouring a beer affected the taste. In side-by-side tastings, we compared Bud poured straight down the middle with Bud poured gently down the side (Ed McMahon used to demonstrate this same procedure on TV but I always figured he'd say *anything* for a buck). Anyway, the straight-down-the-middle Bud was much better than the gently-down-the-side (whether this raised it to the level of drinkable, is subject for discussion). The sales rep suggested that this was because the release of carbonation "activated" the flavor of the hops and malt. I don't know, maybe it was because without that extra carbonation our taste buds (ahem) weren't numbed beyond sensation. When I pour, I always try to release some of the carbonation but not so much as to let it go flat before I finish drinking it (more of a problem with my homebrew than with commercial products).
3. While reading the new edition of TCJoHB I noticed in the foreword (or introduction) that CP mentions drinking a wheat stout (I don't recall the exact name) while he was writing the intro. The idea of making a wheat stout intrigued me, so I immediately flipped to the now-famous index and lo and behold - no recipe for this brew :- ( Do you think maybe he's holding it out for TCJoHB, 3rd ed.? If anyone has the recipe for this (or any other) Wheat Stout, I would be most interested.
4. I recently tasted Xingu Black Beer from Brazil. For those of you who haven't tasted it, it's very black, slightly bitter, and a strong taste of...I don't know what. The only beverage that I could closely compare it to would be Moxie Cola. I suspect that the similarity is due to the use of some root or root extract. Does anyone know what this might be? Not that I wish to duplicate it; just curious.
5. Thanks to all who answered my question re: Fix's "Principles of Brewing Science" and whether someone (me) who had no prior knowledge of chemistry would be wasting his time on it. The general consensus was that the book is not light reading but it's not impenetrable either and definitely worth the effort. I haven't bought it yet, but I will.
6. Good beer is no accident.

That's all for now

-Rich

Rich Lenihan UUCP: mit-eddie!progress!rich  
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USA (508) 754-7502  
"Beer is a mellow drink, but it keeps you on the run..."  
- The Bartender's Bounce

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Date: Mon, 4 Nov 91 20:33:21 -0500  
From: Matthias Blumrich <mb@Princeton.EDU>  
Subject: wort chiller

Hi. I got a mailer from "Bradcoop Direct Mail Service" today and they want to send me homebrew retailer coupons six times a year if I give them \$3.50. Anyway, to get me started they sent me a few coupons, one of which was for free shipping on the immersion wort chiller from The Home Brewery (321-BREW). I've been eyeing this chiller since it seems kind of inexpensive (\$29.95) so this opportunity seems good. So, has anyone purchased this chiller or know anything about it? They don't give any stats but say it can chill 5 gallons in about 15 minutes and it's copper with brass fittings on the end. I want to start full mash brewing in 5 gallon batches soon, so I need a chiller that will work for that. Thanks for any help!

- Matt -

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Date: Mon, 4 Nov 91 21:40:21 EST  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: Congrats to our winners

Peoples,

I just got the Special 1991 Zymurgy today, you know, the one containing the 1st Place Winners from this year's competition. Congrats are in order for all the winners, but I figured I'd give special mention here to those winners who also subscribe to the Homebrew Digest (that I know of):

Mike Zulauf.....Specialty Beer  
Andy Leith.....English and Scottish Bitter  
Mike Fertsch.....Wheat

Sorry if there's anyone I missed (I'd be surprised if I knew all 1200 or so subscribers).

Might as well follow up on this with a recipe, just for kicks and so you all don't think that all I do is schmooze :-)

Desert Storm American Steam Beer

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(by Tom Strasser and Steve Russell; guess when this was brewed)

4# Pale Ale malt  
5# Klages lager malt  
1# crystal malt (40 or 60 deg Lovibond)  
1/2 tsp Irish moss  
1.5 oz Northern Brewer (alpha 8.0), boil 60 min (49 IBU)  
1.5 oz Hallertauer (alpha 4.1), boil 1 min (4 IBU)  
MeV High Temp Lager liquid yeast

Mash: 25 min at 52C, 90 min @ 66C, 10 min @ 75C

Judges said it was perhaps a tad thin compared to Anchor but otherwise OK and it took 2nd out of 30 amber beers at the Hudson Valley competition last March. With MeV 'kaput', I recommend using a sturdy lager yeast or even an ale yeast for this one.

Brews to ya,

STEVE

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Stephen Russell  
Graduate Student, Department of Materials Science and Engineering  
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Internet: srussell@snoopy.msc.cornell.edu work: 607-255-4648  
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"The world is collapsing around our ears.

I turned up the radio. I can't hear it." -- R.E.M.

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Date: Mon, 4 Nov 91 20:53 PST  
From: alm@brewery.intel.com (Al Marshall)  
**Subject: Congrats to our winners**  
To: homebrew@hpfcmi.fc.hp.com  
Cc: alm@brewery.intel.com  
Subject: Humiliated by Microorganisms

Well folks, I've got one of those humbling infection problems which really takes a homebrewer down a peg. I throw this out to the HBD community, not expecting that someone will reply with the genus and species of the critter (and why not tell me where it's coming from while you're at it?)

but instead looking for a little guidance for hunting the beast. :-). Some experiences with background infections that kick in only after bottling would be of help.

In anticipation of some replies: yes, I plan to throw away every piece of equipment that isn't stainless steel or glass. I might even leave my current rental home (mostly because I want to get some equity; I'm not quite that obsessed with brewing).

**The problem:**

Background microbial infection. Small white colonies, typically right underneath the beer surface in the bottle. Turns up between 4 and 5 weeks after bottling. Usually causes malt and hop flavors to essentially disappear. In one particular batch, a fungus-like stench was noted in the bottle's yeast sediment. Before the infection, beer flavor and appearance are outstanding.

This problem has not been noticed in Cornelius-kegged beers. The keg was sanitized with Iodophor rinsed with boiled water, rather than bleach. Kegs are purged with CO<sub>2</sub>, whereas bottles are not. Note however that the relative size of the keg could cause a difference in the life cycle of the critters. Also, I can't see inside the keg to see evidence of infection or lack of same.

**Theories:**

Although some plastic equipment is reused, airborne infection is more suspect; the brewery is in the Pacific Northwest and black molds are in evidence on the casement windows at the end of every spring. However, many brewers of my acquaintance in this area have never seen this kind of infection before.

**Terms:**

Boil-sterilized: Boiled for 15 minutes @ 212F.

Bleach-sanitized: Exposed to 1 Tbsp/ 1 Ga Clorox solution for 15 minutes. Air-dried for 5-15 minutes.

Baked: Baked at 350 F for 90 minutes.

**Common Equipment:**

Plastic Funnel, slightly scratched, several brews.

Plastic Tubing, several brews.

Plastic Siphon Cane, several brews.

Plastic Wine Thief, several brews, somewhat darkened by wort/beer.

#### Common Conditions:

Fall/Winter/Spring weather in Portland Oregon (60-100% humidity, mold grows on inside surfaces by windows, etc.).

#### Process (common to all problem batches):

##### Prepare Starter

Boil 30 minutes. Baked starter bottle for 90 minutes at 350F. Pour boiling wort into bottle fresh from the oven (HOT). Cap with boiled bottle cap immediately. When packet is pitched into starter, starter looks good (no evident fermentation or other decomposition).

Sealed starters have been observed for several months without evidence of the infection.

##### Start Yeast

Bleach-sanitized Wyeast packet (almost all ale strains) pitched into starter bottle.

##### Brew

90 minute boil. 30 minute cool (brewpot in ice). Transfer via boil-sterilized saucepan into bleach-sanitized fermenter. Boil-sterilized strainer and bleach-sanitized funnel.

##### Rack off Break

Rack off break into second bleach-sanitized carboy with sanitized siphon cane/plastic tubing started by sanitized wine thief with boiled water. Pitch yeast from starter with funnel.

##### Primary Fermentation

1 week duration at 68-70 F. Fermentation looks good.

Bleach-sanitized carboy. Bleach-sanitized blowoff tube to sanitizing solution in gallon jug for 2 days, then bleach-sanitized fermentation lock.

##### Secondary Fermentation

2 to 3 week duration at 65 F.

Bleach-Sanitized Carboy. Bleach-Sanitized siphon hose and cane, started by beer or boiled water with bleach-sanitized plastic wine thief.

Sometimes dry hop with steamed hop bag; sometimes not.

Fermentation looks good.

##### Bottle

Bottles are cleaned with dishwasher detergent and hot water. Rinsed well with hot water and baked at 350F for 90 minutes. Siphon Cane and plastic tubing are bleach-sanitized. Bottling Wand is bleach-sanitized. Priming sugar (dextrose) is boiled 15 minutes. Bottle Caps are boiled for 15 minutes.

2 to 3 weeks after bottling (bottles at room temperature)

Beer is carbonated and tastes excellent.

4 to 5 weeks after bottling

(bottles either at room temperature or refrigerated for a couple of weeks)

"Mold" ... (small colonies; 1/4 size of a pinhead around neck of bottle. Once the yeast cake in the bottles smelled like athlete's foot). At best, the quality of the beer is diminished, at worst it gets poured down the sink.

=====  
|  
R. Al Marshall | Insert clever aphorism here.  
Intel Corporation |  
alm@brewery.intel.com |  
|  
=====

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Date: Mon, 4 Nov 91 22:50 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: BLOWOUT

To: Homebrew Digest  
Fm: Jack Schmidling

TO BLOW OR NOT TO BLOW (OUT)

I have been entranced with the idea of "blow out" primary fermentation and had to give it a whirl. The following are my observations on the procedure.

1. The batch size is critical. The carboy must be "full" in order to blow out all the foam but not so full that a lot of wort is lost.

This may seem like a simple problem when making up an extract batch wherein brewing water can be added to top it off or make up the full wort. Even then, I would guess that, what works in winter would be an explosion in warm weather.

However, when brewing all-grain, the end amount is far less predictable. I usually sparge out about 7 gallons to allow for evaporation and end up with a nominal 5 gallons. Well, this time I ended up with an extra gallon, most of which I eventually was able to add, as the blow out, blew out but it was a pain in the butt.

2. It is now under a conventional fermentation lock and I am having nightmares about cleaning that dried crud out of the top of the carboy after another week or so of this.

3. It appears that I lost about 2 quarts of wort. In my normal skimming routine, I doubt that the foam converts into more than a half a cup.

4. There still is a substantial amount of foam that could not be blown out because of the level and I guess that it is more than what I miss in the skimming process.

5. On the plus side, it was a mystical experience watching the foam "trains" traveling through the tube. The color of the wort (a creamy brown) during primary was also a surprise.

I won't make a recommendation but I will suggest my next experiment. The

best part of the procedure is being able to see the fermentation but the most interesting part (the foam) is all jammed up in the top and trying to get out.

So, I got a piece of glass a few inches larger than my primary fermenter and I am just going to set it on top and see what happens. The fermenter is the standard 8 gallon plastic job and allows a wide variation in batch size. The lids that come with these things leak anyway and the ferm lock is nothing but a passifier.

I used to panic because the fermentation always seemed to stop after a few days because the lock quit bubbling but when I look inside it is fermenting furiously but not quite enough to keep up with the leaks.

BTW, I like skimming. It makes me feel like I am contributing something to the process.

Now for the momily buster.....

How come Baderbrau pumps the chilled wort into a fermenter and 30 days later drains it off to be filtered and bottled? They do not seem to be concerned about the foam falling back in. This is the beer that Jackson proclaimed the best American Pilsner.

js

ZZ

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Date: Tue, 5 Nov 91 4:19:07 EST  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: AHA Video

Chris Shenton asks:

> Doesn't the AHA have a video on homebrewing for beginners, starring all  
your  
> favorite (-) stars, like Papazian, et al?  
Interesting question Chris. I just got out my latest Zymurgy and:

Yes, The AHA does have a video. I've seen it in the local supply shop.  
I'm sure it goes wonderfully with Charlie's new edition of The Complete  
Joy of Homebrewing. Imagine that, an intro video & and intro book!  
But wait, there's more -- I believe they also have a (free?) flyer on how  
to  
brew your first batch. Then there are all the other books/materials..  
.

The writeup on the video reads:

"Homebrew Video -- Brew with the masters! There is nothing like hands-  
on  
training for learning an art, and in this three-part 76-minute home study  
course acclaimed homebrewer Charlie Papazian, author the TCJOHB and  
publisher of Zymurgy magazine, demonstrates the complete process of  
brewing for you. Is there a clearer, more comprehensive way of learning  
to brew? We don't think so!  
Charlie shows the required equipment, ingredients and techniques for  
brewing,  
then several other homebrewers tell you their brewing secrets. Finally,  
two brewmasters share their tips with you, one of whom takes you  
behind-the-scenes at his brewpub in Toronto."  
[hmm, I wonder who checks their copy...]

The AHA can be reached at (303)447-0816

FWIW, Jack pointed out that commerialism is OK on Internet so I thought  
I'd just add my \$0.02. Perhaps we should post information about this  
video on a regular basis. After all, it would be for the enlightenment  
of the new brewers -- we should do everything possible to get new  
brewers started. Maybe I'll even buy a few copies of the video and  
rent it out...

(-: :-) (-: :-) (-: :-) (-: :-) (-: :-) (-: :-) (-: :-) (-: :-)

--Mike Sharp [who isn't an employee of the AHA, btw]

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Date: Tue, 5 Nov 91 12:22:39 GMT  
From: ashbya%zeus.swindon.rtsg.mot.com@zeus.swindon.rtsg.mot.com (Adam Ashby)  
Subject: Re: Canned Guinness Drafft!?!

"Russ W. San Fran/CA" <72300.61@compuserve.com> expounded on the delights of discovering Draught Guinness in a can.

I will second Russ' opinion on this subject. We have been lucky enough to have had draught Guinness for a couple of years now. I was surprised that it hadn't made it to the States when I was there from Jan '90 thru Sept '91 (officially of course - more than one 4 pack came back with me every time I returned from a trip home!). Until recently it was the only commercial brew that was worth keeping at home, but upon my return to England I have discovered that they are using the same, or similar technique with Bodingtons Bitter, from Manchester I think. Anyway, now my fridge is always well stocked and I don't have to go to the pub for real beer. Hopefully some of the other real brewers in England will start to produce real beer in cans. Many others have started to but without the thingy that makes the difference. Since I have been back I have discovered Brakspears, Pedigree, Bodingtons and 6X in cans and Old Hooky in a bottle, all of which are a vast improvement on what I have been forced to drink for the last two years, but none of which measure up to a pint of the real thing from a barrel!

The new 'Good Pub Guide' came out this week, and brought along with it a controversy about the price of a pint in various parts of the country. For example it is possible to buy a pint (20oz) in Manchester for the same price as a half pint (10oz) in London. The average price of a pint in London is now about L1.80 (\$3.00) and the rest of the country comes out to about L1.20 (\$2.20).

Adam.

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Date: Tue, 5 Nov 91 07:27:20 EST  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 05-Nov-1991 0721  
<mason@habs11.ENET.DEC.COM>

**Subject: Hop bitterness formulation and cherry red pots**

re:

> about 15 min. I suspect talk of cherry-red bottoms on a kettle full of  
water  
> is a bit of a rhetorical flourish. But even so, you can't possibly  
hurt a  
> steel kettle on anything even that hot. I originally tested it on a 5  
gal

I had asked this question at one time, with no responses. I have a  
45KBTU  
burner and a Vollrath 10 gallon clad SS pot. It gets \*R\*E\*D\* on the  
bottom,  
to the point that I wondered about the safety aspect. Anyone REALLY know  
what  
the answer is?

re:

> the equations. So, I guess my IBU ? 4 U is this: What is the formula  
for  
> expressing %AAU in terms of boil time and s.g. This question is not  
answered

There is an article entitled "Calculating Hop Bitterness in Beer" by  
Jackie  
Rager in the Zymurgy special issue on hops (V13, #4 - Special, 1990)  
which has  
all of the letters and numbers you could ever want, I suspect.

Darryl - do you use this (type of) info in your Macintosh product-to-be?

Cheers...Gary

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Date: Tue, 5 Nov 91 9:49:38 EST  
From: Jim Grady <jimg@hpwald.wal.hp.com>  
Subject: Saccharin

In HBD #755 Gary Mason asks:

> Line specifies one saccharin tablet (characterized as the one that  
> has the "sweetness" of one tsp of sugar) per gallon in many of his  
recipes.  
> What does that mean? The residual sweet taste, with no intentional  
addition  
> of fermentables? If so, what can one substitute for the same result?  
If  
> one uses sugar, it will ferment, and presumeably lose it's "sweetness".  
> Again, I assume that what he wants is the sweetness in the finished  
> product only.

Some beer/winemaking supply shops sell lactose as an unfermentable sugar  
that can be added to get a residual sweetness in wines & I presume beers.  
I have never used it so I would ask my supplier or seek out the advise  
of someone who has. Has anybody out there used or heard of using  
lactose?

- - -

Jim Grady |  
Internet: jimg@hpwala.wal.hp.com | "Better thin beer than an empty jug"  
Phone: (617) 290-3409 | - Danish Proverb

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Date: Tue, 5 Nov 91 09:22:42 EST  
From: card@apollo.hp.com  
Subject: Iodine test

IODINE TEST AND WORT BOIL TIME

Hi: Regarding Iodine test to determine starch conversion.

- \* Miller says it's unreliable, but mashes for a full 2 hours
- \* Papazian says do it and mashes only 45-60 minutes

After using the Miller method and waiting a full 2 hours, I'm ready for a better way.

- Any comments on the reliability of the iodine test.
- Is it possible to Mash for 1 hour and NOT have the grain converted?

\*\*\*\*\*

BOIL TIME - Again trying to save some time:

Miller boils the wort for 90 minutes.  
papazian 45-60 minutes

/Mal Card

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Date: Tue, 5 Nov 1991 10:05 EST  
From: Jeff McGowan <MCGOWAN@esb.com>  
Subject: First two batches great - thanks!

Well, Mike (tanenbla@division.cs.columbia.edu) and I have now brewed two batches, both of which worked wonderfully, and we wanted to thank everybody on the digest for all the info we have picked up over the last few months of reading - it certainly made things easier. We had no real surprises thanks to HBD - every time something came up, we remembered reading something here about it, and that helped us relax ... The first batch we did was a Bitter, which came out much better than either of us thought was even vaguely possible (several people, who kept telling us that every homebrew they had ever tasted was terrible, tasted this one and decided that maybe it *was* possible to brew good beer at home). We used one can of Coopers Ale (hopped) with a bag of NW amber and some extra bittering hops, and it came out wonderfully bitter, but clean, and even clear! The second batch is an IPA - a very nice pale ale taste, just a touch cidery, with a bit of a chill haze. We are now doing two batches, both the same Anchor recipe from the Cat's Meow, but one with lager yeast at cool temps, and one with ale yeast (all recipes so far done with Whitbread). We are curious to see what the taste difference will be. One problem we did run into, which maybe somebody could comment on, especially for other beginners, is bottling! For the first batch, we just had a tube, and we tried to stop the flow by pinching the hose, or raising the end, both of which seemed to guarantee lots of beer on the floor. We used a makeshift valve taken from a Dinkel Acker mini-keg for the second batch, and bought a bottler for \$3 for all subsequent batches. What does everybody else do? Again, thanks alot everybody - looking forward to posting more as we brew more!

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Date: Tue, 5 Nov 91 09:22:45 MST  
From: resch@craycos.com (David Resch)  
Subject: Homebrew Digest #755 (November 05, 1991)

>Subject: Dave Line's saccharin  
>  
>I never have seen an answer to this...or even a discussion, that I can  
>remember. Line specifies one saccharin tablet (characterized as the one  
that  
>has the "sweetness" of one tsp of sugar) per gallon in many of his  
recipes.  
>What does that mean? The residual sweet taste, with no intentional  
addition  
>of fermentables? If so, what can one substitute for the same result? If  
one  
>uses sugar, it will ferment, and presumeably lose it's "sweetness".  
Again, I  
>assume that what he wants is the sweetness in the finished product only.

I seem to remember a discussion a while back on substitutes for the  
saccharin  
called for in some of Dave Line's recipes. While I have never used it, I  
believe that some had suggested using lactose as a substitute. Lactose  
(milk  
sugar) is unfermentable by brewer's yeast and so leaves a residual  
sweetness in  
the finished product. Lactose is often called for in "milk stouts" which  
have  
a characteristic residual sweetness. Sorry, but I don't remember any of  
the  
details regarding the quantity to substitute... maybe someone else knows  
or  
remembers.

Dave

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Date: Tue Nov 5 07:56:57 1991  
From: darrylri@microsoft.com  
Subject: Light struck beer

Steve Stroud says:

> The problem is that by putting the bottles in the sun, you are putting them in  
> an extreme environment, one which most bottles will never see. The sun is a  
> high intensity light source (summertime in LA?) and puts out large amounts of  
> UV and blue light. None of the colored bottles are totally opaque and as you  
> have discovered, they all skunk quickly.  
>  
> A better experiment would be to put the bottles under fluorescent light and  
> incandescent light at varying distances and for varying times, trying to  
> simulate what a bottle of beer might go through on a retailers shelf.  
Under  
> those conditions I'd put my money on the brown bottles being much more  
> resistant to skunking.

I cannot disagree with you to the extent that brown bottles are likely to stave off the reaction longer than green. Perhaps you have better retailers in the east, but my experience is that I often get skunked beer, regardless of bottle color, when I can't find one that has been kept in the dark. Certainly 15 minutes of sunlight (btw, these were in February or March, but it appears that LA sun in February is stronger than it ever gets in Seattle ;-)) is a big dose relative to fluorescent bulbs, but how big? 1000 times? That's merely 24 days under artificial light. Anyway, I will stick by my rule of thumb here, and I will refuse to prejudice myself by the bottle color in a contest (which was the true point of my posting). Skunky beer is beer that has been handled poorly, and it seems easy enough to do so regardless of bottle color.

> I think that if we are talking about moderately mistreating beer (as in letting  
> it sit under a store's lights for some time), the color of the bottle DOES  
> matter. Ever wonder why the skunky beers that you get off store shelves are  
> generally in green bottles? When was the last time you had a skunky Heinekin?  
> When was the last time you had a skunky SN pale ale?

Well, I don't generally buy SN Pale Ale in a bottle when it was one of the easiest beers to enjoy fresh from the tap in LA; perhaps that'll change up here. But the bottles I consistently saw were pretty new. With regard to imported beers, however, I have had the great disappointment of getting skunky Warsteiner as well as Heineken. And I've already had the displeasure of a skunky Bridgeport that I bought late one night from the super I can easily walk to. Bridgeport comes in brown bottles, and is unfortunately, undated.

> Tom Strasser's posting in HBD 753 was excellent and

> visibly demonstrated the vast difference in light absorptivity between  
green  
> and brown bottles.

It was interesting to see what the different transmittance properties  
of the glass were, but based on my tasting experience, it is clear  
that either I was going to the wrong retailers in LA or that it just  
doesn't take very much small-wavelength light to produce the effect.

> Here's a part of a post from Darryl Richman in HBD 609:  
> >Light struck is defect noticeable by a skunky or catty aroma. This is  
> >brought on by a transformation in one of the hop constituents under  
the  
> >influence of green light.  
>  
> I am challenging the assertion of postings in this forum that green  
> light (and the "magical" 520 or 525 nm wavelength) is somehow  
> responsible for the skunking of beer.

I've had this pointed out to me since I posted, and I went back and  
checked through my materials. You are absolutely right, I was unable  
to locate a reference, and now I wonder where I read or heard about  
this specific wavelength. (It might be Beer and Brewing #9, since  
one of my dogs had his way with it, or it might not, but that is  
the only place I could have read it and not verified it.) Every  
reference I have does indicate that there is a broad range of  
the spectrum that can cause the transformation.

--Darryl Richman

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Date: Tue Nov 5 08:29:45 1991

From: hpfcmr.fc.hp.com!hpfccla!darrylri@microsoft.com

Subject: Light struck beer

Gary Mason writes:

> I never have seen an answer to this...or even a discussion, that I can  
> remember. Line specifies one saccharin tablet (characterized as the  
one that  
> has the "sweetness" of one tsp of sugar) per gallon in many of his  
recipes.  
> What does that mean? The residual sweet taste, with no intentional  
addition  
> of fermentables? If so, what can one substitute for the same result?  
If one  
> uses sugar, it will ferment, and presumably lose it's "sweetness".  
Again, I  
> assume that what he wants is the sweetness in the finished product  
only.

I hope you'll allow me to speculate on Dave Line's experiences, without  
construing them as being the truth. His mashing technique, while bold  
for  
the early seventies, was a bit crude. I think that he probably  
got a very good return on his grain, converting as thoroughly as possible  
all of the starches into simple sugars. (As I recall, he advised putting  
the mash in a picnic cooler overnight.) He also recommends dried yeast,  
which he then goes on to repitch.

Thus, he has selected what some of us have determined to be the  
most attenuating circumstances to brew under. His resulting  
beers therefore, were pretty dry. Since he knew that many  
famous styles were not dry, he looked around for ways  
to gain this sweetness, which he could not obtain in the normal way  
of high mash temperatures and low attenuating yeast.

Thus he began to experiment with sweeteners that could not be  
fermented and hit upon saccharine. I suspect that in small  
quantities, saccharine would not be very obtrusive, perhaps  
lending some "interesting" flavor that might not be identified.

All of this is, of course, the merest speculation.  
I must also admit to not owning "Brewing Beers Like Those  
You Buy", and am referencing instead "The Big Book of Brewing".  
I keep this book at hand because Line is an interesting source of  
insight to British beermaking technique, since he clearly spoke  
with a number of brewers. He also has much to teach about using sugar  
in beer (gasp!).

--Darryl Richman

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Date: Tue, 5 Nov 91 10:22:51 CST  
From: kerl@cmack.b11.ingr.com (Dan Kerl)  
Subject: RE: Dave Line's saccharin

If I remember what I read in Dave's book, "Brewing Beers Like Those You Buy", the reason that saccharin was used in his recipes was because that the dry yeasts available to him at the time were overly attenuative. He explained that to get a similar level of sweetness to a commercial brew (where they didn't have to put up with the same yeast compromises), he needed a non-fermentable source of sweetness.

I suspect that with the improved yeast cultures available to us today, such compromises as this are unnecessary. It would be interesting to try to modify Dave's recipes to eliminate the saccharin adjunct by using a more appropriate yeast culture.

I'm interested in his recipe for Ruddle's County Bitter. Has anyone tried it?

Dan Kerl So much to brew--  
Intergraph Corp. So little time.  
kerl@cmack.b11.ingr.com

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Date: Tue, 5 Nov 91 17:17:36 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: New canned "Draught" Guinness

> From: "Russ W. San Fran/CA" <72300.61@compuserve.com>  
> Subject: Canned Guinness Draft!?!

... < Now the folks at Guinness have developed a system which dispenses  
their  
stout from a can in such a way as to rival a pub tap. > ...

I can verify this man speaks the truth! The new draught system has  
transformed canned Guinness into something virtually indistinguishable  
from  
the best obtainable in pubs anywhere outside Ireland. In the UK the  
system  
is also used in a new (delicious!) Guinness Bitter and in Boddingtons. I  
expect it to revolutionise beers where a thick, tight, creamy head is  
part  
of the drinking experience.

I would, however, warn against making it too cold or too warm. If too  
warm  
it froths all over the place; if too cold the system only produces a  
small,  
disappointing head and flattens the flavour of the beer. Frankly I think  
two hours in the fridge is too long. (Maybe mine is colder than theirs).  
Serve it cool, not cold.

Desmond Mottram

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Date: Tue Nov 5 14:26:48 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: Yet Another Mailing List

I would like to announce the creation of a new homebrew related mailing list.

The Beer Judge's Mailing List is a low-volume unmoderated internet mailing list. The purpose of the list is to provide a forum for beer judges and competition organizers to discuss issues that may not be of interest to the general population of the HomeBrew Digest. Anyone with an interest in stewarding, judging, or organizing homebrew competitions is encouraged to subscribe. Possible topics for discussion include internal policies and politics of the BJCP, preparing for the exam, publicizing your competition, and competition reviews.

In order to subscribe to the list, please send the following information to judge-request%synchro@uunet.uu.net:

- email address
- name
- rank (apprentice, experienced, recognized, certified, national, master, steward, or organizer)

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----  
Chuck Cox (world's fastest homebrewer) chuck%synchro@uunet.uu.net  
Hopped/Up Racing Team uunet!synchro!chuck

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End of HOMEBREW Digest #756, 11/06/91  
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Date: Tue, 5 Nov 91 09:33:34 -0800  
From: hpfcmr.fc.hp.com!hplabs!hpcsos.col.hp.com!hp-bsd.col.hp.com!  
hplabs!ihlpl!korz (Algis R Korzonas +1 708 979 8583)  
Subject: Re:Bandaid (tm) beer

B^2 asks:

> I have a slight problem, two of my last three batches have turned out  
>with a, as my brew partner calls it, "bandaid" flavor, I think it's a  
>bitter flavor but not a hop bitterness.

Bill wisely included the recipes \*and\* fermentation temperatures, but  
my possible source for the "Bandaid (tm)" flavor/smell is, alas,  
unrelated  
to these two pieces of information. The off flavor/smell is due to  
phenolics.  
According to the Zymurgy troubleshooting issue, Troubleshooting chart, it  
can be caused by:

Chlorinated (tap) water, wild yeast, bacteria, oversparging of mash,  
boiling  
grains, cleaning compound residue, plastic hoses and gaskets, and  
defective  
bottlecap linings.

I omitted a few causes listed in the Troubleshooting Chart from the  
troubleshooting issue (Vol 10, #4, Special issue 1987) because I disagree  
with them (so there!) and have included a few which I think are less  
likely  
to cause the particular flavor with which you are concerned (bottlecap  
linings, oversparging and boiling grains, specifically) but this is just  
intuition. I have not personally had this problem, so I'm afraid my  
suggestions are based upon reading, combined with intuition, but for what  
it's worth, I think that the most likely sources are:

1. chlorinated sanitizing solution residue (solution: rinse better) and
2. chlorinated water (solution: boil all the water you are using in the  
beer).

Al.  
korz@ihlpl.att.com

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Date: Tue, 05 Nov 91 18:08:58 GMT  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Homebrew Popularity & Cloviness

A general comment, not part of any previous debate...

Jack sez:

>I used to see the owner of the local  
brew shop standing outside his shop watching cars go by, every time I  
passed  
and I just assumed the hobby was as unpopular as it ever.

Poor guy. Don't know what he's doing wrong. My friend Jeff owns the  
Modern  
Brewer here in Cambridge, Ma. He's been open a little over a year and  
he's  
doing really good business right now, even with the bad economy. My  
observation  
is that the growth in interest in micro-brewed beers and homebrewing is  
very  
strong. Of course these are my observations here in Beantown (and a few  
other  
areas I've traveled to, your mileage may vary..)

> My target was and still is all those people out there that do not even  
know  
that one can make drinkable beer at home. Let's face it, most of them  
like  
Bud.

My personal experience is that few people go from Bud to homebrew.  
Typically  
they "discover" microbrews or imports and their tastes change before they  
make  
the leap to brewing themselves. Again your mileage may vary.. (hey let's  
introduce a new acronym for this... YMMV)

> From: Jay Hersh <hersh@expo.lcs.mit.edu>  
>  
> >The presence of phenolics which the clove-like.....  
>  
> BINGO!  
>  
> The second most recent batch (just about drinking age now) has  
precisely that  
> taste and aroma. Aside from that anomaly, it is possibly the best  
tasting  
> beer I have ever made. It also happens to be my first all (commercial)  
grain  
> batch and drinking it has become almost a mystical experience.  
>  
> Where did those bloody cloves come from? I used 6 row barley but the  
same  
> guy who told me that oxidation causes a cidery taste sold me the  
"barley".  
> He couldn't possibly have sold me wheat malt, could he?

Jack I'm not sure what to make of this reply, I think you may have

misunderstood. The cloviness comes from the YEAST not the wheat malt...

'  
Red Star Ale, which you said you used to use until recently if I read  
this right,  
(which I stopped using long ago after a friend got the banana beer that  
tasted  
more like bananas than bananas do..) is reputed to produce clove flavors  
under  
certain fermentation conditions (I don't know what these are supposed to  
be).

- JaH

-----  
--

Hopfen und Malz, Gott erhalts

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Date: Tue, 5 Nov 91 10:32:35 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Bag It

From: Brent Ball <staf1282%slcsl.bitnet@utcs.utoronto.ca>

>after about 5 days or so I transfer my brew from the plastic  
>primary pail to a glass carboy secondary to finish up. This is a clear  
glass  
>vessel and it sits in the corner of my sunlit kitchen (no direct  
sunlight  
>though). Am I doing light damage to my beer in the process of making it?  
Should  
>my glass secondary be relocated to my dark (and bit damp) basement or  
could  
>I simply loosely cover the carboy by placing over it a big(D size)  
photographic  
>paper "light resistant" bag (this should attenuate all UV)?

What to do if you don't have a convenient dark storage place for your  
fermenting beer?

Take a standard brown grocery bag and cut a hole in the center of the  
bottom.  
Make this hole slightly larger than the neck of your carboy. Invert the  
bag  
and place it over your five gallon carboy, it's a perfect fit.

I'm sure if you put the carboy in direct sunlight in Southern California  
(;-)  
you could still damage the beer, but under "normal" circumstances you  
should  
be OK. If you want added protection, use two bags.

Cheers,  
CR

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Date: Tue Nov 05 10:36:09 1991  
From: larryba@microsoft.com  
Subject: Hey, Jackie baby - chill out.

Not everyone on the HBD is your nemesis. Either you are pulling peoples cords just to see what kind of boing they make or you are being a bit too defensive.

Anyway, my recipe for oxidized doctored beer was a attempt in helping you understand the oxidized flavor/aroma in beer so you would be better equiped to detect it in your homebrew beer. I don't necessarily think that you will detect oxidation in your "mishandled" beer. Why? Because it is my belief that if you have active yeast in your beer, oxidation may not be an issue. Beer that is primed and bottled has live yeast in it. Live yeast is very reductive (?) and chews up the oxygen + reduces the oxidized components. I have heard that damaged beer can be revived by adding fresh wort, yeast and letting it re-ferment. I think that is what happens for many home brews: they are harsh at first (green?) and then as they age they mellow out. I think it is the yeast doing it's magic. Comment, Dave Rose, George Fix?

Anyway, I lager in the refer (ales and lagers) until the beer is fairly clear. I then keg and artificially carbonate. There is little or no yeast activity at this point. If I am not careful about O2 infiltration I get a distinct "stale" taste/smell to my beers (sample of 2 out of 17 so far). I have never had that happen with bottled homebrew or kegs I primed. Typically, my beers are very drinkable/clean as soon as I carbonate them. Aging helps, but not nearly as much as it helped my old, sloppy, bottled extract beers of long ago.

The point is that you may well be right that oxidation is not an issue for homebrews if the air infiltration is not grotesque and there is a secondary ferment in the bottle. It probably depends upon the gestalt of your brewing setup. What works for you might not work in all cases. Knowing the defects and what the underlying causes are can help you determine what is important for your setup (or videos!)

As for skunk beer in Miller bottles: I trust you were kidding me... The beer has been doctored, not the glass!

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Date: 5 Nov 91 14:27:00 EST  
From: Joel (J.N.) Avery <JAVERY@BNR.CA>  
Subject: priming with honey

I posted an article in the last week of September about priming with honey when someone else was asking. Anyways, for a 5 US gallon batch, I use about 3 or 3.5 oz of liquid honey, but I tend to prefer a lighter carbonated beer when compared to my homebrewing buddies. You are better off brewing a flatter beer the first time, and then adjusting the amount of honey you use.

Make sure you boil the honey with some water to kill off any live cultures that might exist in the honey. It also makes the priming "sugar" mix better with the beer. I just pour the boiled honey and water into my priming pail shortly after starting my siphon from the carboy. Never had a problem.

javery@bnr.ca

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Date: Tue, 5 Nov 91 12:34:07 -0700  
From: Loren Carter <lcarter@claven.idbsu.edu>  
Subject: doctored beer

A while back someone(I think it was Chris Shenton) asked about doctoring beer in order to train judges etc.

Our club has done this several times in the past with good results.

In addition to skunky(light struck) and oxidized beers mentioned in HBD we have used the following:

Metalic taste   FeSO4  
sweet taste     sugar  
acidic        lactic acid or vinegar  
alcoholic vodka  
medicine taste listerine  
phenolic   phenol  
butterscotch   diacetyl(use butter or butterscotch flavoring)  
ester flavor   bannana oil

In place of the listerine and the phenol last time we used oil of cloves. This seemed to work as well or better than the listerine and phenol and is easier to get than the phenol for most people.

Hope this helps.  
Loren Carter  
Chemistry Department  
Boise State University  
Boise, Idaho

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Date: Tue, 5 Nov 91 09:19:24 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Skunks, honey, ramblings

To Jeff Frane:

When I read this, "Everytime I sit in the courtyard at Produce Row, sipping a pint of Sierra Nevada I try to set it in someone's shadow. I'm the nervous type.", I thought, "geez, he is the nervous type". Then I realized that I do the very same thing, almost subconsciously. Of course, I consider myself perfectly NORMal.

To Pat Patterson:

Here's some results from the honey-priming experiment I did: I didn't want to reply until I had some results. I used 1/2 cup of clover honey from the grocery store, and it worked great. I just boiled it in a pint or two of water and primed as usual. A week later I've got plenty of carbonation and no off-flavors. I wouldn't use more than 1/2 cup.

To everyone:

Let's get off the old flames and on to new ones, and have some fun.

Norm

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Date: Tue, 5 Nov 1991 16:20 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Breathing Life Into Beer

> From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>

>> Chris Shenton chimes in:  
>> Seems to me blowing air from your lungs and mouth into the carboy  
>> isn't much better than getting your mouth over the racking tube. I'd  
think  
>> you'd introduce all kinds of ugliness into the wort.

> This is a reasonable expectation, but it turns out to be wrong. I work  
> in a yeast lab, and we routinely inoculate cultures by blowing yeast  
out  
> pipettes into culture tubes; by blowing some bubbles in the culture,  
the yeast  
> get mixed up. This absolutely does not lead to contamination ....

I'd be quite surprised Dave if you use unplugged sterile pipettes to  
dispense  
your yeast. The fibrous plug found in the top of culturing pipettes is  
tightly  
packed and adsorbant enough to stop potential microbial contamination  
carried  
by microscopic particles dispelled with each humid breath.

> apparently, breath is sterile.

If you've ever done animal cell culture or bacterial culture using media  
much  
richer than liquid malt or malt/agar you'd know, from painful experience,  
that  
breath is not sterile.

> In short, breathing into the carboy is not a problem, as long as you  
don't  
> drool into it or something.

I'd tend to agree with this without any contradiction to my above  
comments. The  
media conditions must be hospitable to potential contaminants and acidic  
hopped  
wort may not be well received by the types of microbes in your breath.  
Furthermore, no homebrewer's wort is "sterile" but this poses no problem  
if  
enough healthy yeast are pitched to outgrow other life forms. I'm still  
extra  
careful anyways. It helps me RDWHAHB. ;-]

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Date: Tue, 5 Nov 1991 16:22 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Breakfast of Champions

> From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
> --> Warning! This post is based on "old wives tales" backed up by  
> experience! On the other hand, it does seem to work for me.... <--  
>  
> Hangovers seem to have at least three components: dehydration, Vitamin  
B  
> imbalance, and toxins (fusel oil, for example). The first two you can  
> deal with by washing down a fairly large dose of Vitamin-B complex with  
> lot of water before retiring. When bladder pressure gets you up, drink  
> more water. The toxins you can only deal with by not ingesting them  
> to begin with, which means not brewing them into the beer if possible.  
> As to what by-products contribute to hangover, and how much, I'd guess  
> that that is highly specific to the individual? Anybody know any facts  
> in this area??

>From my simple understanding of the phenomenon, the main culprit is  
dehydration  
with some credit going to vasodilation in the skull. Both alcohol and  
fusels  
along with some amines are the cause. The liver, that wonderful  
detoxification  
centre, requires the B-complex to provide cofactors for various detox  
pathways.  
The high demand for B-vitamins results more in a shortage than an  
imbalance.  
I've had better luck taking time-released B-complex prior to indulgence  
rather  
than after but either way will help. As mentioned above, plenty of water  
is  
still the best treatment since it rehydrates the spinal fluids and helps  
to  
flush ones system of toxins. Taking a teaspoon of fructose rich honey  
along with  
water also provides the liver with a good energy source.

However, there's always the breakfast of champions....coffee and tylenol.  
;-]

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Date: Tue, 05 Nov 91 16:28:55 EST  
From: Steve Thornton <NETWRK@HARVARDA.HARVARD.EDU>  
Subject: Re: Homebrew Digest #754 (November 04, 1991)

On Mon, 4 Nov 1991 01:00:11 mst someone said:

>

>The essential oil(s) in coriander seeds are quite volatile. I suspect that

>if you heat the extract up enough to drive off the alcohol from the  
>vodka, you'll cause much of the coriander oils to evaporate. You'd end

.....much other good sense about coriander seeds deleted...

Correct me if I'm wrong, but are you sure that seeds were specified in the recipe? Coriander seeds have a very different flavor from the leaves, which are yet again different from the root. Three completely different spices from one incredibly groovy plant. I can't remember the recipe that was given, but the leaf flavor is the most common one in most forms of cooking (aka chinese parsley). Off the top of my head, I would think I'd prefer the leaf flavor (common in Mexican and Indian cooking) in beer to the seeds. But then, maybe I'm completely off base.

Steve T.

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Date: Tue, 5 Nov 1991 16:45 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Counterflow chillers

Greetings friends and neighbors:

I've been quiet enough lately. Guess I should put my two cents in on the chiller discussion. I'm not trying to be testy. Just want to make sure things remain balanced.

And please, let's don't ever say "m\_m\_y" again. It's a stupid word and besides, my Mom wouldn't even think of making beer!

>While on the subject, I'd like to add a couple more reasons that I feel the  
>immersion chiller is better than the counterflow type:

>1. cleaning is easier on an immersion chiller and you can see how clean  
>the surface that contacts the sweet wort is,  
>

>2. sanitation is easier - all you have to do is dunk it in the boiling  
>wort before turning on the cooling water (you may also be able to  
sanitize  
>a counterflow similarly, but intuitively, I suspect that by the time  
>the hot wort is at the exit end of the chiller, even with the cooling  
>water off, it has dropped below 180F which does little to sanitize the  
>tubing, and

Actually I find sanitation and cleaning of the counterflow chiller to be just as easy and effective as sanitizing the immersion type. Drain the chiller body of cooling water after a round of brewing and siphon boiling hot water through the empty chiller until the boiling hot water exits the bottom. Store it dry.

Before the next brewing session, I generally siphon some of my just-prepared, ever-present solution of 1 Tbsp. clorox to 1 gallon of water sterilant solution through the copper and let it sit for 20-30 minutes. That's not enough to corrode the copper, BTW. Then just to make EXTRA sure that everything's sterile, I start my chilling session with the chiller dry, so that immediately after the short clorox soak, the copper comes into contact with boiling hot wort. If boiling hot wort is good enough to sterilize the outside of immersion chillers, it's good enough to sterilize the inside of counterflow chillers, too, unless I'm missing something. :-)

>3. I, personally, would not want to start a siphon (with my mouth  
(besides  
>the sanitation risk) or by other means (turkey baster, etc.)) on a 170+  
F  
>liquid!

Me neither. That's why I (a) either let the clorox water that's inside the chiller start the siphon or (b) insert a small 2" piece of 3/8" tubing into the end of the siphon hose and suck on it. When the wort approaches the mouth, pinch the hose shut, remove the tubing, and direct the flow to the fermenter.

I do like the fact that the counterflow chiller chills the wort very quickly. One drop of wort goes from 212 degrees to 70 degrees in about 6 seconds and then comes into immediate contact with the yeast. Not much time for a bacterial infection there.



Whichever chiller you decide to use -- and in the end it is a matter of personal choice -- I do agree that it's the time-saving features of the chiller that I enjoy the most. But I happily accept the associated reduced risk of contamination and better cold-break.

While on the subject of time-saving, again, I might as well make the point that the counterflow chiller saves more time especially if you make a habit of siphoning into the fermenter anyway. With the counterflow, you can start siphoning into the fermenter immediately. With the immersion, you have to wait 20 or 30 minutes for the wort to chill before you can begin the siphon.

A nit-picking point, I admit. But, hey, at least I'm not arguing about whether oxidation is a real phenomenon. The first 3 or 4 batches of beer that I kegged were deep-sixed because I couldn't tell whether it was beer or some sort of weird sherry.

As for initiating homebrewers into our hobby, I emphasize the following:

Use good ingredients, good recipes, and good clean equipment. Make up a 4 or 5 gallon batch of sterilant and soak everything that touches the cooled beer in it for 20 or 30 minutes. Keep racking to a minimum. When it's time to rack, treat your beer like your lover. Be gentle with her. Don't abuse her. Don't slap her around or dump her into bed, er, I mean, the carboy. Ease her into it. Talk nice to her. Let her know you care.

See! That wasn't difficult was it? Homebrewing is easy.

Hey, Darryl, you radical! You've gone from "Eunuchs" to Microsoft and MSDOS!!! My how the mighty have fallen! Is there any hope left for us all? Where is the truth? What is realty?

Cheers ya'll,

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

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Date: Tue, 5 Nov 91 20:23:06 -0500  
From: Matthias Blumrich <mb@Princeton.EDU>  
Subject: Pitching Temperature

Hi. Last night I brewed up some beer and when I had everything in the carboy the temperature was 85 degrees. Since Papazian sais the pitching temperature should be about 70 - 75 degrees I waited till the next morning, but I had trouble relaxing. It seems to me, in retrospect, that it would have been ok at that temperature. So for the future, what is considered the outside pitching temperature for ale yeast and for lager yeast (if it makes a difference)?

- Matt -

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Date: Tue, 5 Nov 91 21:48:14 CST  
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)  
Subject: Get yer VCRs ready...

Zymurgy special issue, 1991, pg. 60, column 2:  
"Michael Jackson... Jackson's TV documentary series, "The Beer Hunter,"  
is  
scheduled for rebroadcast on the discovery channel later this year."

In the section, all the issue's contributor's pictures are shown...

not exactly what I pictured of Dave Miller...

EXACTLY what I pictured of Jean-Xavier Guinard...

And get a load of that Darryl Richman... heh heh ;-)

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,  
Northwestern University. kswanson@nwu.edu

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Date: Tue, 5 Nov 91 21:58:01 CST  
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)  
Subject: Request for high-temp ale yeast...

Does anyone know of a quality ale yeast that performs well at higher temperatures (above 70F)?? Of course all do, but I'm looking for one that doesn't produce buckets o' diacetyls, esters, fusels, methional, etc...

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,  
Northwestern University. kswanson@nwu.edu

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Date: Wednesday, 6 Nov 1991 09:09:58 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Blow-off: Bad, Good, or OWT?

>How come Baderbrau pumps the chilled wort into a fermenter and  
>30 days later drains it off to be filtered and bottled? They do  
>not seem to be concerned about the foam falling back in. This  
>is the beer that Jackson proclaimed the best American Pilsner.

I am still convinced that I have read of a study that compared a  
blow-off with a conventional fermentation, and found the blow-off  
wort/beer to be deficient in some molecules that are considered  
good in beer. I could swear this was done at UC Davis. However,  
I can't find a reference, but some of my Beer & Brewing books are  
on loan. So, I have to be content with a personal belief that  
blow-off makes your beer marginally less tasty.

Anyway, I bring this up to the net to see if anyone can find a  
thorough study that either supports or refutes my belief.

Thanks.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wednesday, 6 Nov 1991 09:10:30 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Lactose

>From: Jim Grady <jimg@hpwald.wal.hp.com>

>Some beer/winemaking supply shops sell lactose as an  
>unfermentable sugar that can be added to get a residual  
>sweetness in wines & I presume beers. I have never used it so I  
>would ask my supplier or seek out the advise of someone who has.  
>Has anybody out there used or heard of using lactose?

A brewer friend of mine regularly uses lactose in his stouts to  
get them sweeter, so it is fairly common.

A caveat! Please warn your guests that you have done so, in case  
one of them may be lactose-intolerant. It is no fun for them, as  
they will usually not suspect beer of containing lactose and not  
prepare properly.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 6 Nov 91 08:30:06 -0600  
From: j\_freela@hwking.cca.cr.rockwell.com (Joe Freeland)  
Subject: Where is Keller's ??

Brewers,

I have recently had problems contacting Keller's  
Brewhaus in Oklahoma City. The numbers listed  
for ordering and advice lines have been disconnected.  
Anyone out there have a clue about what their story is ??  
If so send me email, I have some rather urgent ordering  
that needs to be done. Thanx.

Joe

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Date: Wed, 6 Nov 91 9:08:58 CST  
From: hopduvel!john@linac.fnal.gov (The Hop Devil)  
Subject: Skunks sighted at 520 nanometers!, AHA competitions, metabolism of ethanol

Re: AHA competitions

Someone commented that swing-top bottles were unacceptable at AHA sanctioned competitions, and recommended 12 or 16 oz. bottles. I would like to suggest that for competitions, please use nice clean unscratched 12 oz. standard longnecks. It is ok to use 10 to 14 oz. brown or green bottles (please do spectrophotometer readings to test for light blockage between 423-587 nanometers ;- ) but it is much better to use the standard bottles, it makes life easier for everyone. I have directed an AHA state competition and a judged a coupla AHA nationals and its makes life easier if the bottles are all uniform. I talked to Dave Welker (AHA national director) about this and he had to disqualify some good brews because they were out of spec re: the bottles, and I know it really bothered him. Read Zymurgy Vol. 14, no. 1 (spring 1991) article on shipping beer to competitions ("Fragile - This Side Up" pg. 27 - Russ Wigglesworth). If you send your prettiest bottles it helps!

RE: Hangovers

Alcohol gets converted (by alcohol dehydrogenase) to acetaldehyde, which is sickening, it builds up because alcohol is converted to acetaldehyde faster than acetaldehyde is broken down. The acetaldehyde probably causes the majority of problems (along with fusel oils) it causes direct cell damage and is a free radical. L-Cystine scavenges the free radicals off of the acetaldehyde and in single blind experiments (unpublished observations) it seems to alleviate the 'edge' of a hangover when given with lots of water and b vitamin complex prior to processing the majority of the alcohol consumed. Interested parties ;) are refered to Molecular and Cellular Mechanisms of Alcohol and Anesthetics Annals of the NYAS, 1991.

Stroud wants to know about the specific 520nm light damage done to beer, Boy, did I have to dig around to find where I got that from! I would welcome references to something newer (it may have been posted recently but mail has been sporadic), but I got my info partly from Michael Tierney, a Ph.D. chemist and homebrewer, who wrote an article about the chemical reaction in Zymurgy vol 12, no 3 1989. The information may be dated, and I would like to be current! If I can get enough info to interlibrary loan new articles please let me mail me. You mentioned 400-500nm, gee I was only out of range by 20 nanometers!

excuse spelling errors, I've been evaluating Sierra Nevada Bigfoot.

- - -

John, The Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge  
Help, my kraeusen fell and I can't hop up!

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Date: Wed, 6 Nov 91 09:52:45 EST  
From: millbrook!lrj@fibercom.com (Larry Johnson)  
Subject: Plastic pressure kegs

In HBD #755, des@swindon.swindon.ingr.com (Desmond Mottram) writes:

>Plastic pressure barrels with cheap CO2 injectors and cylinders are very  
>common here in the UK. Can't you get them in the States? Ask your home  
brew

>supplier if they are made or imported. If you get no joy, I suggest you  
>import them yourself and make a small killing!

The Saffron Superkeg, a 6+ US gallon plastic keg with an (optional?) cap for CO2 cylinders and a pressure relief valve, is distributed in the US by Crosby & Baker. Your homebrew store should be able to order it from them.

It happens that I kegged my first batch in one last night, so I can't give any practical results yet. However, be warned, as I was, that such kegs are designed for British "real ale" levels of carbonation, i.e., very low. The Superkeg is designed for at most 15 psi, which is the nominal level at which the relief valve opens. Since I'm drinking my last batch (a porter) by keeping the bottles at room temperature, and letting the beer sit a few minutes after opening to allow it go flat (it tastes best to me like that), I don't expect a problem. "Your mileage may vary."

(Note: I am not affiliated with Crosby & Baker.)

- - -

Larry Johnson  
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Raleigh, NC 27625-5093PHONE: +1 919-790-9257

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Date: Wed, 6 Nov 91 09:43:22 EST

From: loc@bostech.com

Subject: Wyeast #1007 Info

A couple of months back there were a couple of postings regarding bacteria found in a Wyeast package of German Ale yeast #1007. Being that I use this particular yeast a lot and have had no problems with it I had my homebrew shop check into the report and see if they could find anything out from the manufacturer.

They finally got a chance to call Wyeast regarding the reports about an infected batch of #1007. According to Wyeast they have not had any reports of an infected batch of yeast. They do inspect each batch, but for obvious reasons not each package. They do take these reports seriously and are looking into the matter.

So, if and when I get any more info I will post it.

Still not worrying,  
Roger L.

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Date: Wed, 6 Nov 1991 10:18:02 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: infection

First, R. Al M. talked about some "ring-around-the-bottle". Most likely it's bacteria, not mold. I had the same thing once and had it checked at my wife's bio lab, and it was bacteria, 'though they couldn't say what kind without more (ie. \$\$\$) tests. All new plastic cured it.

Thomas M. got "possible food poisoning" from his infected wort. Yes, it's possible, but more likely you just picked up a flu bug. There's a bug out now (I'm just over it, knock on wood), that mimics food poisoning pretty well, with stomach pains that are \*unbelievable\*. In the past I got what I thought was food poisoning after eating at a restaurant, went to the emergency room, and found 5 other people with the same symptoms, who hadn't eaten at the restaurant. The culprit? Flu. The hospital folk said "stomach distress" cases are much more likely to be the flu than food poisoning. So it could have been FP, but my experience says it's not likely, for whatever that's worth.

Russ G.  
OPAL/ESP  
UNH

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Date: Wed, 6 Nov 91 10:20:38 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Saccharin

On Tue, 5 Nov 91 9:49:38 EST, Jim Grady <jimg@hpwald.wal.hp.com> said:

Jim> Some beer/winemaking supply shops sell lactose as an unfermentable  
Jim> sugar that can be added to get a residual sweetness in wines & I  
Jim> presume beers. Has anybody out there used or heard of using  
lactose?

I used it in a cream stout, to provide a bit of residual sweetness rather  
than a dry, Guinness (sp? :-) taste. Worked very well. Uh, I think I used  
a  
half pound in a 5 gallon batch.

-----

Date: Wed Nov 6 07:18:50 1991  
From: darrylri@microsoft.com  
Subject: re: Serious Business

Jeff Frane says:

> To Darryl: You know, I think you're right. That's why I always love  
that Mexican  
> beer in the black-painted bottle. <Aagh! Just kidding!> Seriously, it's  
clear  
> that not everyone \*has\* gotten the message about light-struck beer.  
Otherwise,  
> why would it keep cropping up at beer judgments? If you're going to  
drink your  
> beer in a closet, it doesn't matter what kind of bottle it's in, but I  
still  
> think it's courting trouble to use Sam Smith bottles as some  
homebrewers use.  
> Everytime I sit in the courtyard at Produce Row, sipping a pint of  
Sierra Nevada  
> I try to set it in someone's shadow. I'm the nervous type.

Well, that \*is\* pretty nervous ;-). I guess I've not made myself clear,  
and I'm sorry about that. From the point of view of the brewer, it makes  
sense to protect their beer as well as is necessary with their methods.  
For homebrewers, this may not require the use of dark brown bottles,  
since  
they (often) know better. For a commercial brewer bottle color may not  
matter at all since ignorant retailers (by far the majority) can hurt  
them regardless.

But, from the point of view of the taster/judge, bottle color makes no  
difference, since a clear bottle may contain perfectly fine beer, and the  
darkest brown bottle may contain skunk juice. I take as my starting  
point that commercial beer will be skunky if I don't know how it was  
treated, and that homebrew will not (since there is a "real" person  
behind it who would do their best not to hurt it). I also wanted to  
make the point, since I've heard about judges who automatically assume  
that  
beer in a green bottle is of lower quality than brown (and more than  
once),  
that that is an outrageous and unwarranted assumption.

Gary Mason writes:

> There is an article entitled "Calculating Hop Bitterness in Beer" by  
Jackie  
> Rager in the Zymurgy special issue on hops (V13, #4 - Special, 1990)  
which has  
> all of the letters and numbers you could ever want, I suspect.  
>  
> Darryl - do you use this (type of) info in your Macintosh product-to-  
be?

It's a bit early yet to speak of product (that is to say, I'm not done  
yet,  
and as has been pointed out on CompuServe, that makes me just another  
vendor of vapor; sigh), but I have incorporated Rager's algorithm (with  
some minor modification) into my code base. (He gets a mention in my  
manual's bibliography.)

--Darryl Richman

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Date: Wednesday, 6 November 1991 10:26am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: Several Things re: HBD 756

Rich Lenihan (rech@bedford.progress.COM) writes:

> 4. I recently tasted Xingu Black Beer from Brazil. For those  
> of you who haven't tasted it, it's very black, slightly bitter,  
> and a strong taste of...I don't know what. The only beverage  
> that I could closely compare it to would be Moxie Cola. I  
> suspect that the similarity is due to the use of some root or  
> root extract. Does anyone know what this might be? Not that  
> I wish to duplicate it; just curious.

And, Jim Grady (jimg@hpwala.wal.hp.com) writes:

>Some beer/winemaking supply shops sell lactose as an unfermentable sugar  
>that can be added to get a residual sweetness in wines & I presume  
beers.  
>I have never used it so I would ask my supplier or seek out the advise  
>of someone who has. Has anybody out there used or heard of using  
lactose?

Let me try to ferment two worts with one pitch, as it were. I've tried  
to duplicate Xingu, but reduce some of the roast barley bite. I think  
I've succeeded, though I haven't done a side by side comparison. I  
believe that Xingu is what's known in the UK as a milk stout, as I  
believe that lactose is used to add body and to very slightly sweeten  
the flavor.

Here's "Josh's Better Xingu." Again, it's close to Xingu, but I think  
its better:

To make 5 gallons:

6.6 lbs M&F Dark Extract  
1 lb Crystal Malt  
1/2 lb Chocolate Malt  
1/4 lb Black Patent Malt  
1/4 lb Roast Barley  
1/2 lb Lactose  
2 oz Northern Brewer (Boiling only. No finishing hops.)  
Gypsum  
3/4 cup Dextrose (priming)  
Wyeast 1028

Crack and steep specialty grains at 150 F for about an hour in 1/2 gal  
water. Sparge with 1.5 gallons of 165 F water. Add the extract and  
Gypsum. When boiling, add the hops. Boil for one hour, add the  
lactose to the boil for the last 15 minutes.

Primary 3-7 days  
Secondary 7-14 days

O.G. 1.042  
F.G. 1.021

Jack Schmidling (arf@ddsw1.mcs.com) writes:

> TO BLOW OR NOT TO BLOW (OUT)

>

>I have been entranced with the idea of "blow out" primary fermentation and

>had to give it a whirl. The following are my observations on the  
>procedure.....(discoveries/observations using plastic tub deleted)...

Jack, most of us who use "blow-off" methodologies do so using a 5 gallon carboy as the primary fermentation vessel. The benefits are closed fermentation and removal of crap with reduced risk of infection.

>BTW, I like skimming. It makes me feel like I am contributing something to

>the process.

You'd mentioned earlier (in rec.crafts.brewing) that you've been losing two out of ten batches to contamination. It may be possible that your open fermentation and/or skim technique may be contributing to this.

I used to use a 7.5 gallon plastic tub, and skim, and had similar problems, no matter how careful I was with sanitation. I switched to a closed fermentation technique some years ago and haven't had an infection since. I truly believe this was due to airborne stuff in my house, as the same procedures and ingredients would produce great beer one time and weed killer the next, due to infection.

Check out Papazian's book. The first section, supposedly for beginners, will show you the carboy/blowoff methodology and has a great discussion on using plastic primary fermenters at its end.

-----  
Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
-----



Date: 6 Nov 1991 10:55 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: my \$.02 on light damage

Hey now- I just wanted to add my \$.02 on light damage and skunkiness since I had a recent problem concerning just that. I decided (after some prompting) to enter my first batch, a pale ale, in the NYCHG competition in NYC on 11/2. I was pretty psyched 'cause the stuff came out really good and has been improving with age. The age at judging time was about 5 weeks after bottling.

Anyway, I check out the judges sheets after the contest and their only real complaint was skunkiness. Now, I had a bottle of the stuff on the night of 11/1 and it was anything but skunky. I cracked open a left-over bottle at the competition and sure enough it smelled/tasted like Pepe le Peu's bathwater! All I can figure out is this- when I dropped my three bottles off at Greg Zaccardi's (who did a great job organizing by the way), we were standing around bs-ing for like 10 or 15 minutes and the bottled were in the sun. The were brown Whitbred bottles, really thick.

I guess this doesn't add much to the conversation other than more proof that exposure of even just 10 or 15 minutes is enough to do some extensive damage...

later  
dab

=====  
=

dave ballard | Reach out your hand if your cup be empty,  
dab@pyuxe.cc.bellcore.com| if your cup is full may it be again,

-----

Date: Wed, 6 Nov 91 08:49:10 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Blowoff

Jack Schmidling asks:

>How come Baderbrau pumps the chilled wort into a fermenter and 30 days  
later  
>drains it off to be filtered and bottled? They do not seem to be  
concerned  
>about the foam falling back in. This is the beer that Jackson  
proclaimed the  
>best American Pilsner.

Because blowing off or skimming foam doesn't make a rat's \*ss bit of  
difference,  
IMHO. (that ought to start a nice little flame war...)  
Cheers!  
Norm

-----

Date: Wed, 6 Nov 91 08:14:52 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Garlic Beer

Due to numerous requests (four, to be exact) here's the "recipe" for  
gak & laurel's Garlic Beer:

We didn't keep any notes on the garlic beer, so here's my best  
recollection:

6# plain light extract syrup (hopped? who knows...)  
2oz Cascade leaf (60 min)  
2oz Cascade leaf (10 min)  
one Big Thing of garlic (maybe half the size of your fist)  
Whitbread dry ale yeast

The procedure is the same as for any simple extract beer. Chop up the  
garlic and throw it into the boil for the full 60 minutes. If you  
don't want quite so much garlic flavor, strain the garlic bits out  
before racking (we didn't).

have fun

gak

|                 |                  |            |                                 |
|-----------------|------------------|------------|---------------------------------|
| Richard Stueven | AHA# 22584       | -----      | You talk to me about picking up |
| Internet:       | gak@Corp.Sun.COM | ----GO---- | the slack, then you turn around |
| ATTMAIL:        | ...!attmail!gak  | ---SHARX-- | and stab me right in the back.. |

.  
Cow Palace: Sec 107 Row F Seat 8 |-----| Talk Is Cheap.

-----

Date: Wed, 6 Nov 91 08:30:58 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Brew Video

Chris Shenton <chris@endgame.gsfc.nasa.gov> asks:

>  
>Doesn't the AHA have a video on homebrewing for beginners, starring all  
your  
>favorite (:-) stars, like Papazian, et al?

It's called "Home Brew with Charlie Papazian", and it's available for  
\$29.95. I'll send the complete text of the blurb along with ordering  
instructions to all who inquire via email.

I have no association with the producers or distributors of this  
product other than as a fellow AHA member.

have fun

gak

|                 |                  |            |                                 |
|-----------------|------------------|------------|---------------------------------|
| Richard Stueven | AHA# 22584       | -----      | You talk to me about picking up |
| Internet:       | gak@Corp.Sun.COM | ----GO---- | the slack, then you turn around |
| ATTMAIL:        | ...!attmail!gak  | ---SHARX-- | and stab me right in the back.. |

Cow Palace: Sec 107 Row F Seat 8 |-----| Talk Is Cheap.

-----

Date: Wed, 6 Nov 91 08:34:26 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Brew Video

>>Doesn't the AHA have a video on homebrewing for beginners, starring all  
your

>>favorite (:-) stars, like Papazian, et al?

>

>It's called "Home Brew with Charlie Papazian", and it's available for  
>\$29.95. I'll send the complete text of the blurb along with ordering  
>instructions to all who inquire via email.

>

>I have no association with the producers or distributors of this  
>product other than as a fellow AHA member.

I should add that I have not seen the video...only the ad in \_zymurgy\_.

gak

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Date: Wed, 6 Nov 91 11:14:55 EST  
From: KCDESCH@ucs.indiana.edu  
Subject: Sawing Kegs

For some strange reason one of my neighbors here in Bloomington was unable to return a keg to the liquor store and he asked if I could do it for him. Well he no longer lives here and guess what is still sitting beside the house? Thats right a keg that is half full of the most oxidized beer imaginable.

I have heard mention in this digest of using kegs as boiling pots. It would be great to have such a large pot for all grain batches. It even fits over both burners on my stove. But I'm not exactly sure how to saw the top of this thing. Assumming that I could rent any tool I need what kind of saw do I want? It looks like this is an aluminum keg. Is that bad?

Anyone who haany ideas for me please feel free to reply directly.

I'm here:

KCDESCH@indiana.edu

Thanks,

Karl Desch

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Date: Wed, 6 Nov 91 08:48:01 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Wy dyd my Wyeast wyther?

>One thing in the instructions that I didn't do was aerate the wort  
>after pitching. It didn't seem all that important.

Yow! It's Very Important! You can get good results without aerating  
(although you didn't this time), but if you want your yeast to really  
take off, aeration makes all the difference. Here's what I do:

- Rack into carboy (or bucket or whatever)
- Seal it up
- Shake it and roll it and slosh it for two or three minutes
- Open it up and pitch the yeast
- Reseal with airlock
- Relax

>When there was no  
>trace of fermentation by last night, I decided to rack it into my  
>other carboy, since about three inches of spoogy sediment had already  
>accumulated. I also thought that racking would aerate it a little.

A little, but probably not much. Try shaking the hell out of it. This  
should stir up the sediment and aerate it at the same time. If that  
doesn't help, jeez I don't know...maybe your yeast died somewhere  
between the packet and the beer.

>My wort is still okay, right?

Probably...

>I can go out and get some more yeast and pitch again, right?

Absolutely. It sounds like that's probably the best bet. You might  
want to throw some dry yeast in right away instead of waiting for  
another Wyeast packet to inflate... (asbestos on)

good luck

gak

|                            |            |                                 |
|----------------------------|------------|---------------------------------|
| Richard Stueven AHA# 22584 | -----      | You talk to me about picking up |
| Internet: gak@Corp.Sun.COM | ----GO---- | the slack, then you turn around |
| ATTMAIL: ...!attmail!gak   | ---SHARX-- | and stab me right in the back.. |

Cow Palace: Sec 107 Row F Seat 8 |-----| Talk Is Cheap.

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Date: Tue, 5 Nov 91 14:22:46 PST  
From: pierce@chips.com (John Pierce)  
Subject: UV light

As several people here have made some generalizations about UV light and glass, I thought I'd throw my 2 bits in.

UV filters for cameras DO work. Ordinary glass only blocks SHORT wave UV, not the near visible LONG wave that photographic film is sensitive to. Try this... With a decent 35mm SLR, and color film (especially slide) shoot some distant scenic pictures of say mountains on a reasonably clear day. Shoot a few more with a standard (SKY) UV filter. Shoot some more with a HAZE filter. The pictures shot with a naked lens will show a definite blue haze in the air that the two UV filters will reduce significantly. Try shooting said distant scene through a piece of medium gray colored plastic. Now shoot it through a pair of decent sunglasses. (I've never tried this last, actually, let me know how it comes out ;-).

Now, I am not a photo-chemist, so I don't know what wavelengths beer is photo-sensitive too. But I'll bet the answer is more complex than you might think....

John R Pierce TANSTAAFL - There Ain't No Such  
pierce@chips.com Thing As A Free Lunch. -heinlein

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As always, in case I am caught or killed, my employer will disavow  
all knowledge of my activities.

-----  
End of HOMEBREW Digest #757, 11/07/91  
\*\*\*\*\*







Date: Wed, 6 Nov 91 10:46:01 CST  
From: gjfix@utamam.uta.edu (George J Fix)

>From: George Fix (gjfix@utamam.uta.edu)  
Subject: SS Fermenters

I share Jim White's (HBD 749) enthusiasm for stainless steel fermenters. Moreover, the comments he made about their practicality seem to be right on target.

I switched to stainless half kegs (volume=1/4 bbl.=1/2 keg=7.75gals.) from glass carboys of the same volume in 1988. They were obtained from a draft beer outlet for a "deposit" of \$20. One word of caution about such kegs. When you get them they will be sealed with a small beer residual inside. The latter will be totally oxidized. Thus when you break into the keg be prepared for a highly unpleasant aroma. When I first did this my wife had just come into the room, and she almost passed out. I wasn't doing all that well either! Given the raunchy nature of the smell, one might get the impression that the keg was totally contaminated. Nothing of the sort, it is oxidation pure and simple. A good hot water rinse will remove the offending materials. After that they can be cleaned and sanitized by standard methods, and then are ready for use.

My interest in half kegs stemmed from the following:

1.Geometry- In the late 1940's deClerck studied fermenter shapes and concluded (for a long list of reasons) that it is desirable that the surface area of the fermenting wort be sufficiently large compared to its depth. For cylindrical fermenters he recommended that the diameter be at least 1.5 times its height. The half kegs have a diameter of 15" and a height of 8", so they are well into deClerck's desirable range. An extra bonus is that they will fit into most refrigerators. In addition, the outlet on these kegs is 2", so either airlocks or blowout tubes are easy to attach.

2.Kegging- Much has been written in Zymurgy and elsewhere about the value of closed systems of transfer, where beer is pushed from one vessel to another by CO2 pressure. This can be done with half kegs particularly if Cornelius or Firestone soda pop kegs are used for beer storage. Two points are important. The first part of the flow out of the fermenter will come from the top of the yeast sediment. It will consist of dead yeast and trub. Bacteria, if present, will usually be buried in the trub. This should be discarded until a clear flow is evident. This will usually result in a loss of a pint (two at max) of beer. It is also important to purge the receiving tank with CO2 before transfer, and then vent it to drive out air. In addition, it is desirable to allow a slight

CO2 bleed from the receiving tank during transfer. This will purge all residual air from both the tank and the beer as well. This means that storage will take place under strict anaerobic conditions.

There is alas a downside to stainless. First, stainless generally means "less stain" and not "no stain". Chlorine is very aggressive to metal if left in contact for a sufficient length of time. Sterilizing with boiling water having a high iron content can have the same effect. Calcium Oxalate deposits from hard water have always been a concern about stainless fermenters. These deposits can lead to intractable hazes and other instabilities. Debois Chemical makes a product called Pro Kleen (54% phosphoric acid, 10% isopropyl alcohol, 4.5% sulfonic acid) which is capable of dealing with these problems, but only if this is done when they first appear. They quickly can become intractable if left unattended.

An alternative sanitizer that is finding widespread acceptance for stainless is iodophor (1.75% iodine, 18.75% phosphoric acid). This agent is neutral to stainless steel, and in fact can be stored in SS vessels for extended periods. The FDA rates iodophors as a "no rinse required" sanitizer, and their standards are high in such matters. (Some poor little mouse probably had to consume a liter of residuals per day for years to check this!) However, it is important to realize that the FDA is in the food safety not the food flavor business. Thus rinsing is probably a good idea. I sterilize with iodophor immediately after the equipment is used and cleaned. The iodophor residual is left on it. Rinsing is done just before reuse. Sterile beer absorbs this agent much more than water, and hence is preferred for rinsing.

It is to be emphasized that stainless equipment will last a lifetime if it receives proper care. Thus, used can be just as good as new, and this also applies to auxiliary items like CO2 tanks. Such systems quite "user friendly", and need not cost more than alternatives. One just has to look in the right places.

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Date: 06 Nov 91 13:57:52 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: On 756

I don't know if I've been posting late or what, but my submissions to the Digest seem to be slipping by a day or so. I reposted, with changes, something I'd sent before, which is why my contribution to 756 may have sounded somewhat familiar.  
Hmmm. Perhaps if I e-mail this out early...

To Mike Daly: What gives soap? Perhaps . . . soap?

To Jacob Galley: I know it's days later and probably of no use to you, but you could just as easily have left your beer alone for another day or so to see if activity picked up. You don't mention temperature, but if it was pretty cool (and an ale yeast) you might stir things up by raising the temperature to 65-70 or so. Aeration, however, IS VERY IMPORTANT!! Aerate it more than you think necessary, lots more, when you pitch. And if at all possible, you should use a starter. Your lag time was long, but not unusual for WYeast yeast without a starter and without proper aeration.

To Al Marshall: I dunno, Al, I don't live that far from you and I've never had a problem with the moldy gook, although maybe you should scrub around the window frames once in awhile, 'cause lots of people are allergic to the stuff. Anyway, once possibility for your problem (I know your technique is good 'cause you had a good teacher), is that somehow the bottles are not perfectly sealed when capped. It sounds as though they are getting mold spores \*after\* closure. Anyway, try someone else's capper (borrow mine, for example) and see if this fixes the problem.

To Jack Schmidling: I, for one, am not faintly convinced that blow-off tubes are necessary, although I use one and, like you, love to watch the foam crawl down the tube. I use this technique because it allows me to fill a 5-gallon carboy and ferment without blowing fermentation locks around the room. I've also used two carboys with the wort split between them. None of the microbreweries in the Northwest use anything like a blowoff, nor do they skim. Most use closed cylindrical fermenters. The blow-off is a rough equivalent of the old Burton Union system in which the blow-off would have fed yeast from one fermenter into

the next. British ale breweries skim their big fat crop of yeast and garp off the top, because that's how they harvest yeast and because they've been doing it that way for a very long time (at least a month). I've never tasted a beer with flaws traceable to a failure to blow-off or skim.

To Mal Card: It is possible to have extremely long mashes, depending on your pH.

H L Hind's brewing text relates a fascinating experiment done by German brewing scientists in the 30s, replicating the water of Vienna, Pilsen, Munich and

Dortmund, with identical grists. The mash times varied from 15 to 75 minutes,

and the color and aroma of the mash varied as widely. I agree with CP.

With the

addition of gypsum to my water, my ale mash is usually done in 45 minutes. On

the other hand, I disagree with CP about boil; based on all my reading about hop

utilization, I strongly recommend 90 min for most beers, even longer for stouts,

etc.

To Jeff McGown: Go out and buy a bottling cane, the one with the little spring

valve on the end!!!! You will save on beer and on cleaning, far in excess of the

nominal cost.

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Date: Tue, 5 Nov 91 19:54:42 EST

From: hpfcmr.fc.hp.com!hplabs!bunker!clunker.shel.isc-br.com!rvd (Robert Del Favero)

Subject: light-struck beer -- a data point

I am sad to report that I have a data point to offer in the ongoing debate about light-struck beer and glass color. I have before me a glass of Orval Trappist Ale, with the date 1990/2 printed on the label. I don't know if that's a bottling date or an expiration date, but I hardly think it matters, being 21 months ago in any case. It came in a brown bottle.

It is definitely light-struck. I know that Orval has an unusual taste, because I've tasted it and other trappists, lambics, and bieres de garde, but this isn't what it's supposed to taste like. It's definitely contaminated by eau de polecat.

The store I bought it from keeps the beer on display on a shelf in a lighted room, at normal room temperature, so I assume that the off flavor is due to the lighting (fluorescent) or to the storage conditions. Given the established relationship between light exposure and the skunky flavor, (we do agree on \*that\*, don't we?) I'd venture a guess that brown glass does not provide an absolute protection from the adverse effects of light on beer, and that long exposure to light will cause off flavors even when beer is in brown bottles.

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Robert V. Del Favero, Jr. Olivetti Advanced Financial  
Development Group rvd@clunker.shel.isc-br.com  
Shelton, Connecticut, USA

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Date: Tue, 5 Nov 1991 14:34:12 -0500  
From: hpfcmr.fc.hp.com!hplabs!ames!gatech!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: Filters/water/bottles

I was talking to the rep from the company that makes "Brita" water filters, which are the gravity fed two container ones you put in your fridge. I recently made beer with one, and had filtered 25 litres in a few hours. They recommend no more than 6 litres per day.

A few of her comments:

The reason the that they reccomend no more that six litres has to do with the ion exchange resin beads they use to filter heavy metals. There is a limited diffusin rate in the resin, so that it is only the ions near the surface of the beads that are active, and when these are depleted, it takes a while for them ot be refreshed by diffusion from the inside of the beads. If you filter more water than the six litres per day, the heavy metal removal efficiency goes down. She said that there are only two ways to remove heavy metals. Ion exchange, and sodium exchange, and that the people who sell carbon filters claiming to filter heavy metals are wrong. Carbon based filters won't remove the metals!

She said they will soon release a under the counter, replacable cartridge BRITA filter for tap water. I t will provide a full capacity stream of filtered water.

I'll report on the filtered water beer when it is finished.

Regarding the bottle color issue: In Ontario, beer comes in light tight cardboard cases, and then it usually goes into a dark fridge? Also I brew my beer in a dark basement with an old shirt on the carboy. After bottling it, it is in a dark room, or dark fridge???

So what is the issue here?

A lot of people are flaming Mr Schmidling. However when you try so hard to show him how smart you are, you are telling all he needs to know for his little commercial enterprise. YOu are in effect providing him with a lot of free consulting service???

Bill Crick Brewius, Ergo Suds

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Date: Wed, 06 Nov 91 12:39:46 PST  
From: florianb@chip.cna.tek.com  
Subject: poisoned beer

Yesterday, Thomas Manteufel gave a terrifying account of getting sick from beer that had been fermented with questionable yeast. I'd like to comment on this.

First, having picked up a packet of Red Star yeast and pitched it into the wort which had set overnight introduces several possibilities. I just can't believe Red Star is the source of the problem. I have used just about every kind of yeast available to me here in Oregon, including Red Star (both ale and lager). I have used Red Star in about 40 batches over the years. Apart from cosmetic differences (due perhaps to wild yeast content), Red Star has always been a good performer for me in terms of speed, attenuation, and overall quality. It *\*NEVER\** fails to ferment out very quickly. Furthermore, I can't believe that Red Star could contain anything which would make you sick, or that it could ferment out to produce anything which can make you sick. I mean, I have never seen any evidence from my brewing to support anything like that. That the Red Star failed to ferment tells me that there was something else in the wort which was killing the yeast, and nearly you.

Second, that the wort was sitting overnight is suspicious. Did the wort sit in a metal boiling pot?

Third, could your kids have poured something into your wort? I have kids too (1.5 and 5.5 years) and have to watch them like hawks to prevent them from "helping me" with brewing. Just last night, my son dropped a rubber toy into some bread my wife was making and we didn't discover it until the loaf was done!

Fourth, are you using only plastic or glass for fermentation vessels?

Fifth, what were your starting ingredients? Did you use malt extract from a metal can?

Finally, I *\*highly\** suspect that somewhere in your process is a metal container that "got you". If not, then this is a mystery for someone else to solve. But in the final analysis, I just don't believe Red Star has anything to do with it.

Florian

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Date: Wed, 06 Nov 91 15:56:07 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: That's blow off Jack

Jack sez:

> 1. The batch size is critical. The carboy must be "full" in order to  
blow  
> out all the foam but not so full that a lot of wort is lost.  
>  
> This may seem like a simple problem when making up an extract batch  
wherein  
> brewing water can be added to top it off or make up the full wort. Even  
> then, I would guess that, what works in winter would be an explosion in  
warm  
> weather.

Why do you speculate this, what effect would the season have on how blow-off works?? I don't see the connection. Please explain, I have never noticed any seasonal difference, but my abode maintains reasonably close summer and winter room temps.

As for why big brewers don't use blowoff. I have often wondered this myself. I have noticed that some micr-brewns seem to produce headaches where others don't, but I can't claim any correlation between brewing technique and presence/absence of headaches in micro-brewns.

The correlation was clearly there in MY homebrews.

Purely guessing I would guess that this may be an effect of brewing to scale. From what I can observe it does not appear that the amount of "blowoff material" (ie what commercial brewers would blow off if they did) has a linear relation in the large open top ferments that I have seen. By this I mean that the amount of this material is smaller as a percentage of total batch size for them than it is for homebrewers.

Other factors that may have bearing are temperature control. Any homebrewers out there that do blow-off in a temperature controlled brewing environment?? Any guesses??

I'd also speculate some dependence on yeast strain, as I never do blowoff with lagers, and would also guess that it's usefulness (to those that favor it) may vary with strain.

As for blow0ff being a "m-word" I don't recall seeing anyone religiously espousing it's usefulness, or lack thereof. As I stated earlier I found there

to be a difference in the results of my brewing process when I use the  
blow-off  
method. I recommend it to people, but I wouldn't say I do so with the  
religious  
fervor most associate with the "m-word"

- JaH

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Date: Wed, 6 Nov 91 13:17:19 PST  
From: kjohnson@argon.berkeley.edu (Ken Johnson)  
Subject: Yeast poppers (the flying carboy cap)

I just pitched a starter of Wyeast German Ale yesterday, and this morning I found the carboy cap laying next to the carboy and massive mounds of yeast and foam all over the floor. I assume that the yeast took off really quickly, clogged up the cap, blew it off, and spewed.

So here's the question: What form of blowby allows the passage of yeasties and foam without clogging and becoming airborne? I was using the 3/8" tube on the cap.

Covered in yeast,

kj

(please respond to me directly)

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Date: Tue, 5 Nov 91 17:19 CST  
From: korz@ihlpl.att.com  
Subject: Re: Dave Line's saccharin

Gary writes:

>I never have seen an answer to this...or even a discussion, that I can  
>remember. Line specifies one saccharin tablet (characterized as the one  
that  
>has the "sweetness" of one tsp of sugar) per gallon in many of his  
recipes.  
>What does that mean? The residual sweet taste, with no intentional  
addition  
>of fermentables? If so, what can one substitute for the same result? If  
one  
>uses sugar, it will ferment, and presumeably lose it's "sweetness".  
Again, I  
>assume that what he wants is the sweetness in the finished product only.

Yes. It is residual sweetness that is the reason for the saccharin  
tablets.

Some recipes call for lactose, which is a non-fermentable sugar. I  
have never used either, rather I use a less-attenative yeast, such as  
Wyeast Irish Ale. Does someone know how much lactose to substitute for  
a saccharin tablet (i.e. substitute for one teaspoon of sucrose)?

Al.  
korz@ihlpl.att.com

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Date: Wed, 6 Nov 91 15:22:09 CST  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: Re: poisoned beer

> Florian's account of possible problem's and sources of the toxins

Hi, Florian. I see you can appreciate my kid problems. Mine are 8mths and 3yrs. The wort sat in a teflon coated pot overnight. The kids couldn't touch it - it was locked in the basement in a covered pot. I use a glass carboy, it was filled with bleach solution before use and was well rinsed with hot (~130 F) water before filling. Malt was from a 60# bucket, scooped into ziploc bags and frozen until dumped into boiling water for the half hour boil. I used a plastic spoon to stir, and plastic tubing to siphon from the brew kettle into the carboy (got to watch that oxidation after all) when the wort was cool. No metal, everything was washed and clean but not sanitized like the carboy was. I talked to Erik H. and now I sumise maybe a mold from somewhere got into the wort. (I agree, let's not start flaming Red Star for being the source of infection. All I know is that it didn't take.) Anyhow, I have severe allergies to molds and this could just as well have been an allergic reaction. By the by, I didn't eat or drink anything that other people in the family didn't also have, and no one else got sick.

The fact is, something got into my batch and made me sick. It may have been a harmless (for normal people) mold, but it did get in. I, for one, am going to tighten up a little on sanitation procedures.

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Date: Wed, 6 Nov 91 16:21 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: Jay Hersh <herh@expo.lcs.mit.edu>  
Subject: Wort Chillers, headaches

>Well Jack, there are 2 types of wort chillers.

Apparently, I invented a third. If you take an emersion chiller and put it in a bucket of water with a garden hose filling the bucket and the run-off, running off, one could experiment with it both ways.

> Counter-flow wort chillers acheive a very fast cold-break. This has 2 effects, one that various precipitates form and will drop out of solution as a result of a quick change from hot to cold,

It is to be understood that it will drop out in the primary or a settling tank.

>In counterflow chillers all the wort that passes through the chiller acheives the same instantaneous drop in temperature. In the immersion chiller the whole wort cools at the same time and the same rate (slow, but substantially faster than with no chiller).

I received a flyer in the mail from The Home Brewery claiming that their emersion chiller will chill 5 gallons to pitching temp in 15 min. It looks like about 7 turns of 1/4 copper tubing. This seems utterly preposterous.  
Can someone save me the trouble of proving it.

From: parker@mprgate.mpr.ca (Ross Parker)

>I smell an acronym here - How about 'OWT' (Old Wive's Tale) in place of the much overused and somewhat idiotic sounding Schmidily... this is in keeping with age old TLA (Three Letter Acronym) tradition.

If you are so obsessed with beating me down by making my words "nonwords", I suggest you at least improve on them.. Did you every "say" OWT? There are five syllables in it compared to three in momily. Try a little harder.

>(mind you... 'schmidily' has a nice ring to it also... :-)

Yah .... and only two syllables.

From: Mike Sharp <msharp@cs.ulowell.edu>

>Yes, The AHA does have a video.....  
>The AHA can be reached at (303)447-0816

JSP can be reached at (312) 685 1878 or arf@ddswl.msc.com for more info.

"Brew It Yourself" is a far more interesting video and at half the price to netters.

(Non-commercial disclaimer)  
"BREW IT YOURSELF" is also available at most libraries.

>FWIW, Jack pointed out that commercialism is OK on Internet so I thought I'd just add my \$0.02. Perhaps we should post information about this video on a regular basis. After all, it would be for the enlightenment of the new brewers -- we should do everything possible to get new brewers started. Maybe I'll even buy a few copies of the video and rent it out...

Great idea but let's make sure we promote the most useful and informative video. Knowing that you have not seen both, we need to be a little skeptical of your recommendation.

js

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Date: Tue, 5 Nov 91 17:53 CST  
From: korz@ihlpl.att.com  
Subject: Re: cloves

Jack writes:  
>Where did those bloody cloves come from?

More than likely, they came from your yeast. As you have already mentioned, you use Red Star, which although has been known to produce banana esters, may possibly (at certain temperatures) produce 4-vinyl guaiacol, which has a clove-like, phenolic flavor. There are two strains of yeast that are known to produce clove flavors: *S. delbrueckii* (the Bavarian wheat beer yeast) and *S. diastaticus* (a superattenuating wild yeast). A commercial yeast that I know produces a clove character (which, I personally, don't like and which took almost 8 months to go away in a batch I recently made with this yeast) is Munton & Fison's Muntona yeast fermented at 68 F.

Two years ago, I switched to Wyeast and now I will only use dry yeast if I'm trying to duplicate a recipe exactly. I recommend this switch to everyone. I think you'll be as pleasantly suprised as I was.

Al.  
korz@ihlpl.att.com

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Date: Wed, 6 Nov 91 23:34:15 EST  
From: Paul Bigelow <bigelow@waterloo.hp.com>  
Subject: AHA Video

Mike Sharp says:  
> Yes, The AHA does have a video.  
and goes on with:  
> The writeup on the video reads: .....

That sounded familiar. Papazian did that video as a home study course for TVOntario (hence the Toronto locations for interviews), and it's been aired countless times this past year. I've watched it several times and would highly recommend it to any beginning homebrewer.

If a picture is worth a thousand words, a video is worth at least a few pictures, especially when it comes to things like demonstrating how to start a siphon (BTW, Charlie uses the tube filled with water technique). However it's hard to use a video for reference in the middle of brewing, so I think you still need his book for the real details.

In the video he demonstrates making a kit beer including sanitizing, boiling, fermenting, and bottling, and then makes another extract beer with specialty grains.

The interviews with brewmasters, brewing clubs and individual homebrewers add to the video. It becomes obvious that homebrewers have "opinions", and they don't always line up with each other. Sorta like a camera whirring while HBD members sound forth.

The only unrealistic part of the video is where Charlie is babbling on about water quality or something, and all of a sudden he rushes over to the stove. The unrealistic part is that he manages to rescue the wort BEFORE it boils over :-).

Paul Bigelow bigelow@waterloo.hp.com

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Date: Wed, 6 Nov 91 22:50:57 -0600 (CST)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Request for Testers

I am a graduate student working on a project involving electronic journals.

My project, stated briefly, involves designing software that will allow electronic journals to be hierarchically structured, then interactively browsed. The software is to be public domain, and the design calls for it to support a wide variety of potential platforms. The current, alpha-version software runs on vanilla ASCII terminals, as well as X windows.

Since I am a longtime HBD subscriber, I'm going to use it as one of my "practice" journals.

I'm looking for a few (hmmm, perhaps the first dozen) people who'd be willing to test this software, knowing that it's in alpha form only, and provide feedback to me about the workability and design of the system.

I have partitioned a few recent digests into the following categories: Technique and Technology; Ingredients; Recipes; Breweries and Pubs; Meads, etc.; and Miscellaneous. Each digest will be burst and sorted by topic. The software will allow browsing by topic or title, or serially, as is done most likely by most of you as it is.

Respondents can help me greatly by using the keyword "homebrew" in the Subject: line of any messages--I'm cross-posting this to three other lists, and need to keep track of which group my respondents belong to.

Thanks in advance to all who are willing to help.

Brian Capouch  
Dept. Agricultural Engineering  
Purdue University  
brianc@saintjoe.edu (Preferred)  
capouch@ecn.purdue.edu

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Date: Wed, 6 Nov 91 17:11 CST

From: korz@ihlpl.att.com

Subject: Subject lines

I am not an avid user of the archives, so correct me if I'm wrong, but I recall the indices list the Subjects of all the posts in a digest. Therefore, I'd like to point out that I think that we've drifted away from the habit of using accurate Subjects for our posts. A Subject like: "Re: Digest #123" or "stuff" are useless. Let's try to use accurate Subjects.  
Al.

P.S.

<GLOAT ON>

We're headed over to the Winekeller Brewery tonight. Just to tease you all a bit, they stock 38 Belgian, 27 English, and approximately 500 other beers. I think I'll have a Liefman's Goudenband, Duvel, Fuller's ESB, SS Oatmeal Stout, and maybe an Orval for dessert. :^)

<GLOAT OFF>

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Date: Wed, 6 Nov 91 23:03:05 PST  
From: Dave Suurballe <suurb@dumbcat.sf.ca.us>  
Subject: 520 nm

Volume 8, Number 2 of New Brewer (March-April 1991) mentions the magic number on page 10 in an article by Owens-Brockway entitled "The Right Glass":

"The degeneration problem occurs most frequently in warehouses or retail outlets where fluorescent lighting is the norm. While all light with the wavelength of 520 millimicrons has the potential to cause beer skunkiness, it is the ultra-violet (UV) portion of the light spectrum below 400 millimicrons that is the most harmful to beer in the shortest period of time. (See graph.) In fact, it can affect beer flavor in as little as 24 hours."

The graph, which I obviously cannot reproduce, shows that amber glass transmits about 5% of the light below 400 nm (UV), green glass about 80%, and clear glass about 90%. Between 400 and 520 nm (green), amber glass climbs from 5% to 30%, green drops from 80% to 50% (at 450 nm, which is blue-green) and then climbs back to 80%, and clear glass stays around 90%.

If these facts are correct, the correct technical choice for bottle color cannot be controversial.

Suurballe

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Date:Wed, 6 Nov 91 11:34:49 EST  
From: Jeanne Sova ASQNC-TAB-IS 5320 <jsova@APG-9.APG.ARMY.MIL>  
Subject: The past week

HOGWASH! You might pull out your book and refresh your memory...  
So, I would prefer that if people are going to do book comparisons...  
they should at least get the facts straight and KNOW WHAT THEY ARE TALKING ABOUT... before instilling false statements about a good author into..

..  
Could we get this one straight? Oxidation leads to the cardboard taste.

Cidery is something entirely different.....  
It is really wonderful to have all such confusion made "straight" by a simple declaration. Unfortunately, there seem to be a large number of brewers who disagree with you....

As a self-proclaimed authority on the subject, I wonder how much cardboard you have tasted that gives you such strong credentials on the subject.

...  
If the intentionally rough treatment nor my past twenty years experience produce something that I find objectionable, then I will be less concerned

about minor infractions of the "proper" procedure....  
I think you should also do a little reading about wort chillers; you seem to be under the misapprehension that it has to do with "clearing".... Perhaps you should do a little reading of the HBD.... but it seems at times that you are more interested in hastily debunking traditional brewing practices...

As before you have totally ignored the context in which the term "normal" was used and applied you own....  
Naked Aggression that is, Against the Mush Brained Masses that people like

you are frightening away from our hobby...  
Perfect example of NAAMBM. You leave the nervous, tentative beginner with two choices: spend \$150 for a SS pot or drink Bud....

Right! Now the guy who is hesitant about getting into beer making, must consider a \$200 brew stove....  
Since there are a lot of beginners reading this forum, I think that recommending sloppy sanitation is an invitation to brew lactic acid...

.  
Pardon me, but that "magical" 525 nm number is pure BS. Rather than keep repeating it ad nauseum, I would ask you to justify it with a reference.

I suspect that you will have difficulty....  
I, personally, think that Mr. Schmidling is more interested in gaining notoriety, validating his self-proclaimed expertise in homebrewing and making money, than making brewing beer easy and inexpensive. I'm almost

convinced that Mr. Schmidling knew very little about brewing before joining this forum. Twenty years of brewing vinegar does not an expert make..

..  
Please stop with the ad campaign for your videos and stating your opinions

as if they were facts! If this Digest was only experts and no  
beginners  
were reading it, I would just ignore you. However, there are beginners  
here  
and I'm not going to let you fill their heads with incorrect  
information....

Tough Crowd.

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Date: Thu, 7 Nov 91 07:40:46 -0500  
From: rodin@ftp.com (Jonathan A. Rodin)  
Subject: homegrown hops

Is there an easy process to determine the alpha acid content of homegrown hops? If there isn't an easy process, what's the difficult process?

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Jon Rodin ftp Software, Inc. voice: (617) 224-6261  
rodin@ftp.com 26 Princess Street fax: (617) 245-7943  
Wakefield, MA 01880

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Date: Thu, 7 Nov 1991 08:36 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: lemon in weizen biers

There have been some postings over the last few months commenting that wiezen biers in Germany are rarely served with lemon any longer.

I thought that an excerpt from a Michael Jackson article might be of interest  
(from What's Brewing, Oct. 1991):

"When I first encountered South German wheat beers in the early to mid 1960s, they were regarded as an old-fashioned, rustic style, favoured by old ladies with large hats. The beer was at that time customarily garnished with a slice of lemon.

"People have told me the lemon was to mask the taste of the uneven products made at that time by unscientific country brewers; I do not believe that. Some of the wilder wheat beers might taste odd to the uninitiated, but not to people who grew up with them.

"I have also heard it said that the lemon reduced the foam to manageable proportions, but why would anyone want to flatten a naturally sparkling drink?

"I believe the lemon accentuated the tart, refreshing character of the beer, and I am sorry that it is so rarely seen in Germany today.

"Apparently the green movement is worried that the rind may carry pesticides; a new generation of purists dislike the lemon; and it does not go so well with the heavily sedimented style currently favoured."

--Steve Stroud

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Date: 7 Nov 1991 8:22 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: hangover stuff

Hey now- In HBD #757 Mike Ligas writes:

>From my simple understanding of the phenomenon, the main culprit is  
dehydration  
>with some credit going to vasodilation in the skull. Both alcohol and  
fusels  
>along with some amines are the cause. The liver, that wonderful  
detoxification  
>centre, requires the B-complex to provide cofactors for various detox  
pathways.  
>The high demand for B-vitamins results more in a shortage than an  
imbalance.  
>I've had better luck taking time-released B-complex prior to indulgence  
rather  
>than after but either way will help. As mentioned above, plenty of water  
is  
>still the best treatment since it rehydrates the spinal fluids and helps  
to  
flush ones system of toxins. Taking a teaspoon of fructose rich honey  
along with  
>water also provides the liver with a good energy source.

I write:

When I was in school, one of the theories I heard about hangovers was  
that  
the headache part was caused by a loss of potassium. The lack of  
potassium  
causes a dehydration of the mylan sheaths around nerve fibers and causes  
them to "short out" for lack of a better word. What I started doing was  
drinking a ton of Gatorade before I went to bed and a little more ( 1/2  
ton)  
when I got up. Worked like a charm (still does, actually). I guess you  
could munch a banana or two if you don't dig Gatorade....

later  
dab

=====  
=

dave ballard | Reach out your hand if your cup be empty,  
dab@pyuxe.cc.bellcore.com| if your cup is full may it be again,

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Date: Thu, 7 Nov 1991 08:31 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: more skunk stuff'

Darryl Richman sez:

>Anyway, I will stick by my rule of thumb here, and I will refuse  
>to prejudice myself by the bottle color in a contest (which was the  
>>true point of my posting). Skunky beer is beer that has been handled  
>poorly, and it seems easy enough to do so regardless of bottle color.

You're absolutely right. No judge should look at a bottle of beer and  
make any  
kind of decision on how it might taste, based on the bottle color. Let  
your  
nose do the talking.

Also:

>Well, I don't generally buy SN Pale Ale in a bottle when it was one of  
the  
>easiest beers to enjoy fresh from the tap in LA.

Sigh.....

--Steve Stroud

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Date: Thu, 7 Nov 1991 10:06:00 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: beer for the woods

There's a theory (I believe it), that brewer's yeast and garlic will keep away bugs, like mosquitos and black flies, and fleas too so give some to your dog/cat. Anyway, garlic homebrew should make a great bug repellent (working from the inside out). A good way to check would be to make a batch in the spring, drink 5 or 6, sit naked in the woods in June, and count up your black fly bites. Less than 10 bites/minute of exposure would be definite proof of repellent capabilities. Any volunteers? ]:-)

Russ G.  
OPAL/ESP  
UNH

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Date: Thu, 07 Nov 91 11:03:27 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Bottle Color & Judge Prejudice

Our buddy Darryl sez:

>But, from the point of view of the taster/judge, bottle color makes no  
>difference, since a clear bottle may contain perfectly fine beer, and  
the  
>darkest brown bottle may contain skunk juice. I take as my starting  
>point that commercial beer will be skunky if I don't know how it was  
>treated, and that homebrew will not (since there is a "real" person  
>behind it who would do their best not to hurt it). I also wanted to  
>make the point, since I've heard about judges who automatically assume  
that  
>beer in a green bottle is of lower quality than brown (and more than  
once),  
>that that is an outrageous and unwarranted assumption.

This one reason why I am STRONGLY against beers being distributed in  
bottles to  
the tables at competitions, as opposed to having stewards serve them in  
pitchers. Since no scoring is done based on "bottle observation" (at  
least  
there is no place on the score sheets for it as far as points goes) I see  
no  
need to do this. Additionally I think that having one steward pour the  
beer  
clear into the pitcher allows all the judges at the table to get the same  
beer,  
rather than having various levels of clarity because a beer got poured  
from the  
bottle into several glasses and inevitably got some yeast sediment kicked  
back  
in (Maybe I'm just spastic but I have a tough time pouring a beer to  
several  
glasses without kicking some yeast into it).

The only drawback to this is having stewards & pitchers. This hasn't been  
a  
problem either at NE Regionals, or the 1st round Nationals here in NE.  
Perhaps at small local competitions, and at the AHA finals, but you'd  
think at  
the AHA final they could come up with some stewards and a few pitchers..  
.

So I say just say NO to bottles when judging!! We actually leaned on our  
steward and brought our own pitchers to the table at last years AHA  
Finals, and  
this seemed to work pretty well..

- JaH

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Hopfen und Malz, Gott erhalts  
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Date: Thu, 07 Nov 91 10:20:05 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Cold Condition, Honey Priming

larryba@microsoft.com sez:

>Anyway, I lager in the refer (ales and lagers) until the beer is fairly clear. I then keg and artificially carbonate. There is little or no yeast activity at this point.

Hey I do this too, only I refer to it as Cold Conditioning. I got going on doing this shortly after I got my kegging system. It was Norm Hardy's descriptions of what he saw in Germany that made me think to do this. I have found that while helpful for lagers (ie this amounts to the lager aging period most lager brewers use after ferment) it also has a splendid effect on my Ales!!

A 2 week cold condition at around 35F really knocks the yeast out of suspension. I also find it causes any chill hazes to precipitate and settle, and leaves me with a clear, bright beer which side by side taste tests (with bottles off the same batch that were not cold conditioned) have shown has a cleaner flavor. I attribute this to the precipitation of the haze and suspended yeasts which I think were had flavor components, proteins and perhaps tannins, which while not show stoppers wrt the flavor, are still better off removed from the beer.

So if you have a spare fridge and the time and inclination to try Cold Conditioning (then you can brag like Miller Inc. does....) I'd recommend it. It does nice things to the flavor profile!

Thanks Norm!!

Oh yeah, I haven't had any oxidation problems with this technique as larry indicated he sometimes does. guess YMMV!!

Joel Avery sez:

>Make sure you boil the honey with some water to kill off any live cultures that might exist in the honey.

I thought that due to it's extremely high osmotic pressure that bacteria wouldn't grow in honey. I don't know about molds or wild yeasts, and this may only effect growth in the honey and not on it's surface. Anyone with any solid info out there??

- JaH

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Hopfen und Malz, Gott erhalts

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Date: Thu, 07 Nov 91 09:29:29 -0800

From: mcnally@Pa.dec.com

Subject: priming with honey

My understanding is that due to the extremely high concentration of sugar, the osmotic pressure in the honey environment is such that few organisms can survive. Therefore, boiling honey is not necessary. It should be dissolved in warm (boiled then cooled) water. Boiling drives off most of the aromatic compounds that make honey interesting in the first place.

I don't really see the point of priming with honey. I seriously doubt that the relatively small amount of honey will make any detectable difference in the taste.

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Mike McNally   mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab

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Date: Thu, 07 Nov 91 09:34:35 -0800  
From: mcnally@Pa.dec.com  
Subject: Orval

I'm trying to culture the yeast (and other denizens) from the dregs of a couple of bottles of Orval Trappiste Ale. I'll report on my results.

The head formed by pouring a bottle of Orval gently into a glass is really amazing. The foam is unbelievably dense and creamy; it's quite similar to the Guinness-on-tap foam. It stands up in little shapes like the foam in industrially-polluted streams. Wow. I wonder how they do it? It's crystal-clear, with no detectable chill haze. I'm going to try a batch with a pound or so of wheat flakes and see if I can come close.

The beer has a delectable hint of "Belgian sourness"; not as strong as Satan, but stronger by far than Duvel. Chimay has none of this, which is why I want to ferment with Orval yeast in the first place. (I hope it's the same culture in the bottle.)

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Thu, 7 Nov 91 10:02:25 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: IPA from Back Issue**  
Full-Name: "John Cotterill"

A few days ago there was an IPA recipe in HBD. I accidentally deleted it.  
Would someone be so kind as to forward the issue to me. Thanks in  
advance  
and sorry for the wasted bandwidth.

- - -

~~~~~  
~ John Cotterill (916) 785-4138~
~ Systems Technology Division ~
~ 8010 Foothills Blvd.~
~ Roseville, CA 95678 ~
~ HPDesk: John (hprpcd) /HP5200/UX ~
~ Unix to Unix: johnc@hprpcd.rose.hp ~
~~~~~

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Date: Thu, 7 Nov 91 13:53:16 EST  
From: Curt Freeman <curtf@hpwart.wal.hp.com>  
**Subject: Norm Pyle's Stout**  
Full-Name: Curt Freeman

Norm Pyle's Rat's \*ss Stout  
=====

Begin with your favorite stout recipe.  
To the boil add some rat's \*sses.

If your primary is 5-gallon carbuoy fitted with a blowoff tube or you  
skim  
the foam from the top of you primary, use 6 rat's \*sses, otherwise use a  
half-dozen.

Ferment, bottle, drink, and send a message to the HBD.

- - -  
Curt Freeman | INTERNET curtf@hpwala.wal.hp.com  
Hewlett-Packard | FON: (617) 290-3406 FAX: (617) 890-5451

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Date: Thu, 7 Nov 91 10:21:17 PST  
From: klein@imasun.lbl.gov (Gregory Klein)  
Subject: weizen recipes

Does anyone out there have a good recipe for a wheat beer resembling one of the good Munich weizens. I'd like to try brewing one but if it's going to turn out like some of the American varieties I've tried, (eg. Anchor, Sam Adams, Grant's) then I'd rather not bother.

Greg Klein  
GJKlein@lbl.gov

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End of HOMEBREW Digest #758, 11/08/91  
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Date: Thu, 7 Nov 1991 13:08 EST  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Siphoning: the last word (?)

In HBD 757 (I think) Mike Ligas writes:

>I'd be quite surprised Dave if you use unplugged sterile pipettes to  
>dispense your yeast. The fibrous plug found in the top of culturing  
pipettes  
>is tightly packed and adsorbant enough to stop potential microbial  
>contamination carried by microscopic particles dispelled with each  
>humid breath.

Though I am reluctant to continue what is essentially a very boring  
thread, I do not use plugged pipettes. They are just open, sterile,  
glass  
pipettes.

>If you've ever done animal cell culture or bacterial culture using  
>media much richer than liquid malt or malt/agar you'd know, from painful  
>experience, that breath is not sterile.

It is true that I havent done cell culture work in some time, but  
I don't think the result would be any different. Cell culture work is  
tough  
because the generation times of the cells are so long that fast growing  
organisms can easily take over the culture; I don't think it has much to  
do with the culture media. The media we use in the lab is a good deal  
richer than liquid malt. It's yeast extract, peptone, and glucose as a  
carbon source. Granted I have not performed the experiment with fetal  
calf  
serum or some other cell culture medium, but I doubt I would get a  
different  
result.

Anyway, we both agree (I think) on the important aspect of this issue:  
That in wort the technique is safe. Whether that's because breath is  
sterile  
or because what critters it contains are present in very low titer or  
can't  
grow in wort isn't really the issue.

I'm also happy to note that the 'm' word is taking it's knocks out  
there. But I am also concerned that "your mileage may vary" is rapidly  
taking it's place as annoying phraseology of the moment....

Dave Rose  
CHOLM@HUBIO2.HARVARD.EDU

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Date: Thu, 7 Nov 91 11:10 PST  
From: dougd@uts.amdahl.com (Douglas DeMers)  
Subject: Re: Wy dyd my Wyeast wyther?

In Homebrew Digest #757 (November 07, 1991) Richard Stueven (Richard.Stueven@Corp.Sun.COM) responds to a query in Homebrew Digest #756 by Jacob Galley <gal2@midway.uchicago.edu>:  
J>>Subject: Re: Wy dyd my Wyeast wyther?

J>>This is my first encounter with Wyeast, it hasn't gone well!  
J>>My Wyeast has not started to show signs of fermentation yet, after  
J>>about 55 hours as of this morning. [...]

J>>One thing in the instructions that I didn't do was aerate the wort  
J>>after pitching. It didn't seem all that important.

R>Yow! It's Very Important! You can get good results without aerating  
R>(although you didn't this time), but if you want your yeast to really  
R>take off, aeration makes all the difference. [...]

I thought "someone else" would address the question, which I think was missed by Richard. That is, liquid yeast, even when properly activated, does not supply sufficient quantities of active yeast for a vigorous start to fermentation of a 5 gallon batch. Certainly, aeration is important, but I think this is secondary to creating a "sufficient" quantity of active starter.

J>> [... from #756] But, by this time, the package was filled with  
J>>lots of gas -- like, I was half expecting it to splatter all over the  
J>>room when I opened it up. (It didn't.) So I dribbled the yeast into my  
J>>carboy.

Creating a "sufficient" quantity of active starter has been recommended by other contributors in HBD; in Miller's book, and it might even be on the Wyeast package. Otherwise, you'll experience long lag times. Jacob, I'll bet by now your fermentation has taken off.

Here's what I do for building the starter solution:

About five days before I intend to brew, I pop the inner "bubble" inside the Wyeast package, and set it aside on the counter in my kitchen. A couple of days later when the packet is swollen, I sanitize a 12 oz beer bottle and fermentation lock and beer-bottle-size stopper. I open my jar of "canned starter wort" (a la Miller) and measure about 3/4 of a beer bottle (NOT with the sanitized one!) into a covered saucepan. I bring this wort to a boil and simmer for 20 minutes. I do this because I can my starter wort in quart jars and keep the opened jars refrigerated. Some people rehydrate dried malt extract instead of using "canned starter"; I'm told that works just fine, too.

The covered saucepan goes into the freezer to cool down to ~80-90 degrees F. I flame the mouth of the sanitized beer bottle (with a propane torch, but only briefly!) and pour the cooled wort into the bottle. The swollen liquid yeast packet is swabbed with alcohol, and the scissors run through the flame of the propane torch. I shake the packet and then snip off one of the upper corners. The contents are carefully poured into the sanitized beer bottle, and the fermentation lock placed on the bottle. The bottle is then agitated (to aerate) and set aside.

In a day or so when active fermentation is observed, I sanitize a 22 oz

beer bottle; boil/cool another ~3/4 of a 12 oz beer bottle's worth of starter; flame the mouth of the 22 oz beer bottle and pour the cooled wort into the 22 oz bottle and agitate to aerate. The 12 oz bottle of already-fermenting starter is poured into the 22 oz beer bottle, and the fermentation lock placed on the larger bottle. A day or so later, I've got a pint of vigorous starter, suitable for pitching.

Some people recommend making even greater quantities, like a quart (another day to double from a pint) or even a half-gallon (doubled again). I once did a half-gallon starter, and the fermentation took off like a shot! Even with a low starting gravity 5 gallon batch in a 6.5 gallon carboy, I had significant blowoff through the blowoff tube! For all practical purposes, fermentation was complete within 24 hours!

-----  
Douglas DeMers, | (408-746-8546) | dougd@uts.amdahl.com  
Amdahl Corporation | | [sun,uunet]!amdahl!dougd

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Date: Thu Nov 07 09:16:21 1991  
From: larryba@microsoft.com  
Subject: Re: MS-DOS, Dry vs Wet yeasts

Kinney Baughman writes:

Hey, Darryl, you radical! You've gone from "Eunuchs" to Microsoft and MSDOS!!! My how the mighty have fallen! Is there any hope left for us all? Where is the truth? What is realty?

Gosh, a good old fashion unix bigot! While all you guys toodle around on the Packards and Edsle's of OS's, Microsoft is cleaning up making fords! Can 10 million Windows users all be wrong? ;=)

Tee, hee. Couldn't resist.

Regarding dry vs wet yeasts. I notice that in the Zymurgy yeast issue one manufacture of dry yeast got pretty darn high marks for yeast quality - even better than \*most\* of the wet yeasts tested (not many). That was Whitbread Ale and Lager yeast. I have been using the ale exclusively for the last year with good results. Certainly there has not been any defects that could be obviously traced to the yeast variety. Even recycling the yeast several times produced excellent results. Now that is cheap yeast!

My latest lager was jumped started with a packet of Whitbread Lager. I was pretty nervous since I have always used "Official Wet Lager Yeast" in the past. However, it appears to have turned out Ok. It looks, tastes and smells like a lager.

It is my opinion that unless one is a Very Refined Super Duper Brewer that the whitbread yeast can take one pretty far down the road to perfect beer. It is cheap, it is Vigorus, it is clean and as Father Barleywine noted the Ale will ferment in lager temps producing lager like beers.

My guess is that having a large amount of viable yeast prevents a whole rash of other problems that get introduced when underpitching wet yeast. Yeah, I know a starter is the right thing to do, but sometimes it just doesn't work out correctly and one still gets the 48-72 hour lag period. In my experience that never happens with a packet of whitbread.

Cheers!

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Date: Thu, 7 Nov 91 15:00:13 EST  
From: strasser@raj3.tn.cornell.edu (Tom Strasser)  
Subject: Green Bottles, One Last Time

> From: hopduvel!john@linac.fnal.gov (The Hop Devil)  
> Subject: Skunks sighted at 520 nanometers!, AHA competitions,  
metabolism of ethanol  
>  
> Stroud wants to know about the specific 520nm light damage done to  
beer,  
> Boy, did I have to dig around to find where I got that from!  
> I would welcome references to something newer (it may have been  
> posted recently but mail has been sporadic), but I got my info  
> partly from Michael Tierney, a Ph.D. chemist and homebrewer, who  
> wrote an article about the chemical reaction in Zymurgy vol 12, no 3  
> 1989. The information may be dated, and I would like to be current!  
> If I can get enough info to interlibrary loan new articles please  
> let me mail me. You mentioned 400-500nm, gee I was only out of range  
> by 20 nanometers!

Just to clarify this a bit, it is really sub-500 nm light which  
is of concern here. The 400 nm limit was somewhat artificially placed  
on this issue by the measurement range of my equipment. Note that the  
lower the wavelength is from 500 nm, the more efficient it will be in  
lightstriking beer, with the most efficient damage taking place in the  
UV. As I've stated this damage may occur up to 520 nm, but is unlikely  
to take place very efficiently here.

Another reason the 400-500 nm range was singled out by me was  
that it is the light which is most likely to effect even the most careful  
homebrewer (or retailer) because incandescent lights have significant  
intensity at these wavelengths (not to mention the more harmful  
flourescent, sunlight sources). Therefore, if you have the choice, I  
recommend you keep your beer in brown bottles, especially for  
competitions where you don't know for sure how they'll be stored. And  
yes, I do have green bottles which I use on occasion :-).

> From: Darrylri  
>  
> Well, that \*is\* pretty nervous ;-). I guess I've not made myself  
clear,  
> and I'm sorry about that. From the point of view of the brewer, it  
makes  
> sense to protect their beer as well as is necessary with their methods.  
> For homebrewers, this may not require the use of dark brown bottles,  
since  
> they (often) know better. For a commercial brewer bottle color may not  
> matter at all since ignorant retailers (by far the majority) can hurt  
> them regardless.  
>  
> But, from the point of view of the taster/judge, bottle color makes no  
> difference, since a clear bottle may contain perfectly fine beer, and  
the  
> darkest brown bottle may contain skunk juice. I take as my starting  
> point that commercial beer will be skunky if I don't know how it was  
> treated, and that homebrew will not (since there is a "real" person  
> behind it who would do their best not to hurt it). I also wanted to  
> make the point, since I've heard about judges who automatically assume  
that  
> beer in a green bottle is of lower quality than brown (and more than  
once),

> that that is an outrageous and unwarranted assumption.

I wholeheartedly agree that bottle color should not prejudice a judge on the merits of a beer in competition. I definitely do my best not to think about such things when judging, and to concentrate on what I'm tasting. I do think that as far as the normal homebrewer is concerned, this statement is clouding the issue of bottle color. What I tried to show in my previous submission was that brown bottles are definitely more resistant to the lightstruck flaw than green or clear bottles. This had not been previously proven, at least to me. In addition, however, I stated that brown bottles are not the answer to the problem, as Dave's submission indicated:

>

> From: dab@pyuxe.cc.bellcore.com (dave ballard)

>

> Hey now- I just wanted to add my \$.02 on light damage and skunkiness

>

> Anyway, I check out the judges sheets after the contest and their only  
> real complaint was skunkiness. Now, I had a bottle of the stuff on the  
> night of 11/1 and it was anything but skunky. I cracked open a left-  
over

> bottle at the competition and sure enough it smelled/tasted like Pepe  
le

> Peu's bathwater! All I can figure out is this- when I dropped my  
> three bottles off at Greg Zaccardi's (who did a great job organizing  
> by the way), we were standing around bs-ing for like 10 or 15 minutes  
and

> the bottled were in the sun. The were brown Whitbred bottles, really  
thick.

What is important to keep track of here is that Dave's entries would have definitely been worse if he had used green or clear bottles, and that is true regardless of whether you believe the <500 nm or the 520 nm camps (I've already put my word in on that one). I just felt it was very important to stress this as the most important point of this lightstruck discussion from a practical standpoint, and I didn't want it to get lost in all this other discussion.

>

> From: darrylri

> > Gary Mason writes:

> > > Darryl - do you use this (type of) info in your Macintosh product-  
to-be?

> >

> > It's a bit early yet to speak of product (that is to say, I'm not  
done yet,

> > and as has been pointed out on CompuServe, that makes me just another  
> > vendor of vapor; sigh), but I have incorporated Rager's algorithm  
(with

> > some minor modification) into my code base. (He gets a mention in my  
> > manual's bibliography.)

So Darryl (or whoever), while we're on the subject, what do you think of  
Rager's

vs. Burch's kettle hop utilization numbers? From personal results, I'm  
in

Burch's corner on this one. For those unfamiliar, these two  
sources vary considerably in the 25 to 45 minute boiling time regime.

While these numbers are approximations which will vary from batch to  
batch, we the homebrewers have to start with a number somewhere, and then  
adjust our results accordingly.

and...

> > From: BAUGHMANKR@CONRAD.APPSTATE.EDU

> >

> > And please, let's don't ever say "m\_m\_y" again. It's a stupid word

> > and besides, my Mom wouldn't even think of making beer!

Amen!

Tschuss,

Tom Strasser...strasser@raj5.tn.cornell.edu...strasser@crnlmsc3.bitnet

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Date: Thu, 07 Nov 91 12:12:03 PST  
From: florianb@chip.cna.tek.com  
Subject: mistake

The wording in my previous message should have been:

"Some German beers I consumed in Germany"

and,

"Most German beers I consumed while in Germany"

Florian

-----

Date: Thu, 07 Nov 91 12:09:27 PST  
From: florianb@chip.cna.tek.com  
Subject: hangovers

Yesterday, MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA> said, in part,

>From my simple understanding of the phenomenon, the main culprit is  
dehydration  
>with some credit going to vasodilation in the skull. Both alcohol and  
fusels  
>along with some amines are the cause. The liver, that wonderful  
detoxification

Comments well-taken. The trouble I have with this theory is that it  
doesn't explain the correlation to types or brands of beer. Below is  
a list of beers that give me a headache:

Nearly all brands of US beer.  
Some German beers consumed in Germany.  
Any and all bottled or fresh microbrewed beer.

Below is a list of beers that have never given me a headache regardless  
of quantity consumed:

My home-brewed beer.  
A certain beer brewed commercially right here in Oregon  
and costing very little per 1/2 case.  
Most German beers consumed in Germany.

To me this continues to be the greatest mystery about beer and home  
brewing in particular. Someday, I hope someone will explain this to me.

Florian

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Date: 7 Nov 91 15:39:00 EST  
From: "JEREMIAH J BUDZIK" <BUDZIK@vax001.kenyon.edu>  
Subject: Homebrew Digest

Hi,

A friend of mine recently informed me of the 'Homebrew Digest' and sent me a copy. I've found it quite interesting and would like to be put on the distribution list if at all possible. My address is 'budzik@vax001.kenyon.edu'

Thank you for your time.

--J. Budzik

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Date: Thu, 7 Nov 1991 15:56 EST  
From: "MR. FANTASY" <HOPKINSCH@urvax.urich.edu>  
Subject: Hello from a beginner

Hello! I just wanted to drop a quick Email to give my greetings and thank you all for some wonderful reading. I have only been reading this digest for about 5 days and have found my interest peaked. I have never tried to brew before but the idea is appealing (which is why I read this...).

I have seen those beginning kits that is basically a big bag that one fills with water (I assume) and lets it ferment for awhile. I think they may require a bit more care than that but I not sure. Nonetheless, is this an easy place to start? Do they work? I think those sorts of kits start around \$30 and, as I'm a college student, I don't want to be dropping \$30 on something that won't work (hey, who would?).

Any help appreciated.

Christopher  
HOPKINSCH@URVAX.URICH.EDU

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Date: Thu, 7 Nov 91 16:03 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: Jay Hersh <herh@expo.lcs.mit.edu>  
Subject: Homebrew Popularity & Cloviness

> My observation is that the growth in interest in micro-brewed beers  
and  
homebrewing is very strong. Of course these are my observations here in  
Beantown (and a few other areas I've traveled to, your mileage may vary.  
..)

I don't doubt your observation but considering that there is one (maybe  
two)  
microbreweries in the entire Chicago Met area, it is obvious we are  
behind  
the times here.

>Jack I'm not sure what to make of this reply, I think you may have  
misunderstood. The cloviness comes from the YEAST not the wheat malt..  
..

Well, I do not have the original but I could have sworn that the clove  
was  
connected to wheat. I have made mistake before....

>Red Star Ale, which you said you used to use until recently if I read  
this  
right

'  
(which I stopped using long ago after a friend got the banana beer that  
tasted more like bananas than bananas do..) is reputed to produce clove  
flavors under certain fermentation conditions (I don't know what these  
are  
supposed to be).

Neither do I, those are not my words you are quoting.

From: larryba@microsoft.com

> I don't necessarily think that you will detect oxidation in your  
"mishandled" beer. Why?

>Because it is my belief that if you have  
active yeast in your beer, oxidation may not be an issue. Beer that  
is primed and bottled has live yeast in it. Live yeast is very  
reductive (?) and chews up the oxygen + reduces the oxidized  
components. I have heard that damaged beer can be revived by adding  
fresh wort, yeast and letting it re-ferment. I think that is what  
happens for many home brews: they are harsh at first (green?) and  
then as they age they mellow out. I think it is the yeast doing it's  
magic. Comment, Dave Rose, George Fix?

This is great. You start out by boinking me for being a boor then  
proceede to  
layout an excellent hypothesis which supports my momily that started the  
whole discussion. To wit, a little splashing, foam or air in the  
headspace  
is not necessarily going to wreck home brew.

>The point is that you may well be right that oxidation is not an  
issue for homebrews if the air infiltration is not grotesque and  
there is a secondary ferment in the bottle.

Do I hear an echo?

> It probably depends upon the gestalt of your brewing setup.

Not sure how to transmit gestalt on a video tape but I think we finally  
have  
a resolution to the issue.

From: joshua.grosse@amail.amdahl.com

>Jack Schmidling (arf@ddsw1.mcs.com) writes:

> TO BLOW OR NOT TO BLOW (OUT)

>

>I have been entranced with the idea of "blow out" primary fermentation  
and

>had to give it a whirl. The following are my observations on the  
>procedure.....(discoveries/observations using plastic tub deleted)...

<Jack, most of us who use "blow-off" methodologies do so using a 5  
gallon carboy as the primary fermentation vessel. The benefits are  
closed fermentation and removal of crap with reduced risk of infection.

Not sure of your point. I used one also in the experiment which you  
deleted  
and seem to have misread.

>You'd mentioned earlier (in rec.crafts.brewing) that you've been losing  
two out of ten batches to contamination. It may be possible that your  
open fermentation and/or skim technique may be contributing to this.

Certainly possible, but you guys just got me sold on changing yeast. I  
take

great pains when skimming to maintain near sterile conditions so I  
highly  
suspect an external influence and yeast fits the bill, for the present.

>I used to use a 7.5 gallon plastic tub, and skim, and had similar  
problems, no matter how careful I was with sanitation. I switched to  
a closed fermentation technique some years ago and haven't had an  
infection since.

It is poor science to change more than one variable at a time and I am  
working on yeast now. When/if I get a bad batch with the new yeast, I  
will  
take the next step.

I don't even want to think of the possibility of THIS batch going bad.  
New

yeast, blow out in glass fermenter.

From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)

Subject: Re: Brew Video

>>Doesn't the AHA have a video on homebrewing for beginners, starring all  
your

>>favorite (:-) stars, like Papazian, et al?

>

>It's called "Home Brew with Charlie Papazian", and it's available for  
>\$29.95. I'll send the complete text of the blurb along with ordering  
>instructions to all who inquire via email.

>

>I have no association with the producers or distributors of this  
>product other than as a fellow AHA member.

>I should add that I have not seen the video...only the ad in \_zymurgy\_.

>gak

I will also be happy to email info on "BREW IT AT HOME" along with a  
special  
offer to HBD readers. Pssst.... it's half the price of Papazian's and  
much  
more interesting.

.... COMMERCIAL DISCLAIMER .....

This is not being typed by Jack Schmidling, I am a neighbor who has no  
financial interest in JSP but I DID SEE the video and it's GREAT. I  
can't  
wait to start my first batch.

js

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Date: Thu, 7 Nov 91 21:03:41 -0700  
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)  
Subject: chillproofing technique question

I've gotten to the point where I'm happy with the flavor of my brews and I'm working on appearance; more specifically chillproofing. I've had consistent chill haze in most of my beers. I plan to use Irish moss in the boil for the next ale this weekend. Question:

Irish moss is traditional in the brewing of ales. What of its use in lagers?

Another question: I've got a Dortmunder export in the secondary right now. It's been there for about ten days and it's still very cloudy. Should it refuse to clear, I am considering using gelatin finings. My concern is that gelatin is known to precipitate yeast. Should I anticipate any problem with having enough yeast to bottle condition after gelatin fining?

As a final aside, Miller says that oxidation during sparging can contribute to chill haze and recommends finding a sparging method that minimizes splashing. I myself use a two-quart pitcher to transfer sparge water into my lauter tun. This does involve considerable splashing. Any comments on the relative contribution of sparge splashing to chill haze? What about ideas for splash-free sparging in a 5-gallon food bucket lauter tun? I tend to think that splashing at this point isn't too critical because 1) the water and wort are at 168F or less and hence not as reactive as boiling wort, and 2) any O<sub>2</sub> dissolved into the wort at this point that hasn't reacted may be driven off during the subsequent boil.

Any Ideas are appreciated.

Don McDaniel  
Albuquerque

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Date: Fri, 8 Nov 1991 8:17:01 -0500 (EST)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: TV, Garlic and Cilantro (and Chiles)

Would some kind soul keep us informed of the play dates/times on the  
Discovery  
Channel for the "BEER HUNTER"?

Also, garlic and chiles do keep away pestiferous arthropodal fauna.

And the lower stem of cilantro is more "root" flavored than the leaf. I  
use

it for Thai curry.

(Cooking note: if you have been knocking back a few homebrewss and are  
going to BBQ or make oriental food, use the dregs as a marinade base or  
add as fluid to the stirfry)

Ted

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Date: 8 Nov 1991 8:04 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: blonde double bock

Hey now- I finally ventured across the river from Piscataway to New Brunswick to check out a place called The Old Bay. They have amazing New Orleans style food as well as Clements and Stoudts on tap. We chatted with the bartender and managed to get samples of a pilsner and ale from Stoudts and a red ale from Clements (the best of the three). He then brought over a glass and announced it was something new from Clements- a blonde double bock. It was a beautiful gold color with a really nice head, and lots of chill haze. It tasted great! Real nice hop/malt balance, leaning towards malt with a definite alcohol twang (it's about 9% by volume). For those of you around central NJ, you gotta give it a try.

Does anyone have any thoughts on how to make a blonde double bock? I would assume there's a ton pf pale malt to start with, due to the color and haze. I would definitely like to give it a try.

Oh yeah, the line of the night had to be when the bartender asks: "You guys aren't by any chance homebrewers, are you?" That got quite a chuckle...

later!  
dab

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Date: Fri, 8 Nov 91 06:23:56 PST  
From: spl@dim.UCSD.EDU (Steve Lamont)  
Subject: Wort Chillers

JackS sez:

> I received a flyer in the mail from The Home Brewery claiming that  
their  
> emersion chiller will chill 5 gallons to pitching temp in 15 min. It  
looks  
> like about 7 turns of 1/4 copper tubing. This seems utterly  
preposterous.  
> Can someone save me the trouble of proving it.

Works for me -- in fact, I'd say that 15 minutes is a trifle long.

> If you are so obsessed with beating me down by making my words  
"nonwords", I  
> suggest you at least improve on them.. Did you every "say" OWT? There  
are  
> five syllables in it compared to three in momily. Try a little harder.

Oh, give it a rest, will ya.

spl  
Steve Lamont, SciViGuy -- (619) 534-7968 -- spl@dim.ucsd.edu  
UCSD Microscopy and Imaging Resource/UCSD Med School/La Jolla, CA 92093-  
0608  
"Great is the Battle-God, great, and his Kingdom --  
A field where a thousand corpses lie." - Stephen Crane, Do not weep,  
maiden...

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Date: Fri, 8 Nov 91 9:08:30 CST  
From: tony@spss.com (Tony Babinec)  
Subject: hook norton best bitter

I found a copy of Roger Protz's "The Real Ale Drinker's Almanac" in a Chicago bookstore. It's definitely a nice-to-have if you enjoy bitters and pale ales and want to brew them. Here's what he says about Hook Norton Best Bitter.

Original Gravity: 1036  
Alcohol by Volume: 3.3%

Ingredients: Maris Otter pale malt 94%  
              flaked maize 6%  
              caramel for coloring  
              Fuggles, Goldings, and Challenger whole hops

Tasting notes:

Nose--pronounced hop resin aroma with grain and fruit developing  
Palate--Light dry balance of grain and hop with delicate finish and  
          some citric fruit notes  
Comments--A distinctive pale bitter with some light fruit complexity.

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Date: Fri Nov 8 10:16:41 1991  
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>  
Subject: **Canning Wort**

Some people e-mailed me requesting more info on my canning procedure, so I figured I'd post it to the digest. Sorry I've taken so long to do this.

The main thing I use the canning for is making priming solutions. I also sometimes use it to make pre-prepared starters.

To make a priming solution I added whatever amount (I usually use around 1 cup) of dry malt extract to 1 qt canning jars and then fill the jars with hot water. Put the lids on the jars and shake to mix up the extract. The extract doesn't need to be completely dissolved, the canning will take care of things.

Put the jars and some water in the pressure cooker, close it up, and start heating. If you have the type with a weight that controls pressure, leave it off until steam has been to escaping for about 10 minutes.

Put on the weight and monitor the pressure. When it hits 15 lbs, start your timer. Depending on your stove, you may have to cut back on the heat to keep the pressure from rising.

After 15 minutes, turn off the stove and let the cooker cool. When it is cool, take the jars out and put them somewhere to cool further. Try to avoid drafty places!

To prime with this stuff, just wipe the top of the jar with some sterilant, open the jar, and pour!

That's about it, it really can't be much easier. I realize that pressure canning is a bit overboard, from what I understand you really don't need to cook at 15 lbs for 15 minutes to kill the things that might get into your beer (they die much easier). BUT I don't think this a real hassle and I relax better knowing that there ain't nothing going to live in there.

Bill

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Date: Fri, 8 Nov 91 15:07 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: BEERREC.RFT

Date: 08-Nov-91 Time: 10:07 AM Msg: EXT02204

Hi folks,  
here are the recipes for food made with beer that I promised about 2 weeks ago. Sorry it took so long, I had to take a trip to Kansas City. This was in a Gannett Westchester Co. NY newspaper. By the way, I had Boulevard Beer (a pale ale I think) in KC. It was nice with lots of hops (at least I think so; my palate is not yet truly educated.)

A cold beer in a frosty mug is the perfect drink for a hot summer's day. But beer does not only have to be a quick thirst-quencher, it can (and should) be savored for its aroma, and because of its aroma, it can also successfully be used in cooking. Beer dishes such as the meatball and the vegetable recipe that follows taste particularly good in chillier weather. A warming bowl of spinach and beer soup with Cheddar cheese and a bit of sausage, accompanied by a thick slice of fresh whole grain bread, makes a meal. If you have the time, you could serve the garlic/zucchini fritters with the soup. They make excellent hors d'oeuvres or snacks as well. It is one of my prize recipes. Serve them freshly made when they are hot and crispy.

Just as in cooking with wine: the better the beer, the better the dish. I have indicated some of the brands appropriate for a particular recipe. Each brand will impart its own unique flavor. Try some of the beers from the micro-breweries now springing up all over the country.

Mother's meatballs with beer

Preparation time: about 10 minutes  
Cooking time: about 20 minutes

1 thick slice bread, crusts removed  
2 tablespoons milk or water  
1 pound lean ground beef, or meatloaf mixture of beef/veal/pork  
1 egg  
2 tablespoons minced onion  
1 teaspoon salt, or less  
Freshly ground black pepper  
1/4 teaspoon freshly grated nutmeg  
Butter or margarine for frying  
2 cups Heineken or similar beer, at room temperature

Soak the bread in the milk or water and squeeze dry. Stir or knead into the meat together with the egg, onion and spices. Form into four balls. Heat the butter or margarine, and brown the meatballs on all sides. Pour in 1 cup of the beer. Bring to a boil, turn down the heat and cover the pan. Simmer for about 15 minutes. Check to see that it does not cook dry and add more beer when needed. Serve as is, or thicken the sauce with cornstarch, if desired.

Cabbage saute with beer

Preparation time: about 10 minutes  
Cooking time: 10 minutes

3 tablespoons butter, margarine or oil  
4 cups shredded or finely cut green cabbage  
3 large carrots, peeled and coarsely grated  
1 tablespoon flour  
Salt and sugar to taste  
4 ounces Bass ale or similar beer

Heat the butter, margarine, or oil and saute the cabbage and carrots for five minutes in the butter, stirring frequently. Sprinkle with flour, salt and a little sugar. Mix and stir in the beer. Cover and cook for 5 minutes over low heat.

Peter's beer soup with spinach, cheese and sausage

Preparation time: about 15-20 minutes

Cooking time: 15 minutes

1/2 pound breakfast sausage, not Italian sausage  
1-2 tablespoons vegetable oil  
1 pound fresh spinach, washed and coarsely chopped  
4 scallions, finely chopped  
1/4 cup flour  
2 cups skim milk  
1 cup or more full-bodied beer, such as Heineken, Grolsch, Molson  
8 ounces of grated Cheddar cheese  
Salt and freshly ground pepper to taste

Cut the sausage into small slices or pieces and brown in a pan, large enough to hold the soup. Drain and set sausage aside. Heat the oil. Add the scallions and cook for 3 minutes, then add the chopped spinach. Cook and stir until the spinach is wilted. Add the sausage. Sprinkle the mixture with the flour. Slowly add--while stirring--the skim milk. If you need to hold the soup, prepare it up to this point. When ready to serve add the beer. Bring to a boil. Add the cheese. Cook until melted. Taste and season with salt and pepper. Serve immediately.

Garlic zucchini fritters made with a beer batter

Preparation time: 5 minutes, standing time about 20-30 minutes

Cooking time: 3-5 minutes

1 cup self-rising flour  
6-7 ounces of beer such as Budweiser  
2 or 3 small zucchini, approximately 3/4 cup when cut as directed  
1 large, or 2 smaller, cloves of garlic, minced  
2 heaping tablespoons minced fresh chives OR finely minced scallions with green parts  
1/4 teaspoon salt  
Freshly ground pepper  
Vegetable oil for frying

Cut the zucchini into 6 strips lengthwise and cut them across into thin slivers. Combine the flour and beer into a smooth thick paste. Add the zucchini, chives or scallions, garlic, salt, lots of freshly ground pepper and combine. It will seem barely enough to cover the zucchini pieces. Let it stand to rise for about 20-30 minutes. After it stands, if the batter is too thick add a little more beer, if too thin add a little more flour. Heat some oil in a saucepan or deep fryer (or better yet a wok) to about 340 F. Scoop out a tablespoon of batter and push it off the spoon with the aid of another spoon and let

it carefully drop into the hot oil. Turn to fry golden on both sides. Remove and drain on paper towels. Continue until all batter is used. Keep them hot in an oven set at 300 F. if necessary. They can also briefly be reheated in the microwave. They are best served immediately.

Peter G. Rose is a free-lance writer who lives in South Salem. Inquiries may be sent to her in care of the Lifestyles Department, Gannett Suburban Newspapers, 1 Gannett Drive, White Plains, N.Y. 10604.

Lee Katman - Thirteen/WNET - New York, NY  
katman.wnets385%wnet\_6790753@mcimail.com

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Date: Fri, 8 Nov 91 10:18:48 EST  
From: wbt@cbema.att.com  
Subject: Miscellaneous

Subject: Chilling Videos

Jack Schmidling wrote:

> I received a flyer in the mail from The Home Brewery claiming that  
their  
> emersion chiller will chill 5 gallons to pitching temp in 15 min. It  
looks  
> like about 7 turns of 1/4 copper tubing. This seems utterly  
preposterous.  
> Can someone save me the trouble of proving it.

Heck, you wouldn't take our word for it anyway, Jack. Just declare it a  
momily and be done with it...

> From: Mike Sharp <msharp@cs.ulowell.edu>  
>  
> >Yes, The AHA does have a video.....  
>  
> "Brew It Yourself" is a far more interesting video and at half the  
price to  
> netters.

Jack, I promise you that anyone you haven't alienated by your repeated  
plugging of your products has now been alienated by this. Your ignorance  
of many elements of the brewing process has already made itself evident  
in  
your postings, yet now you claim that your video is more interesting than  
that  
put together by Charlie Papazian?

I've never met either of you, but I've read both your work. From his  
editorials in Zymurgy to his book to second-hand accounts of his antics,  
it's obvious that Papazian is one heck of an interesting person. I  
suppose  
"interesting" applies to your writing as well, though I'd be more  
inclined  
to use "bizarre."

I have just one question. In your video, do you include a plug for the  
AHA?

Subject: beer for the woods

R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias) wrote:

> Anyway, garlic homebrew should make a great bug repellent (working  
> from the inside out). A good way to check would be to make a batch in  
the  
> spring, drink 5 or 6, sit naked in the woods in June, and count up your  
black  
> fly bites. [...] Any volunteers? ]:-)

Sounds like a job for Martin Lodahl to me, judging by his .signature. 8-  
)

- - - - -  
Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Fri, 8 Nov 1991 10:28:04 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: orval,cloves,good beer,K

How's that for a descriptive subject line?

Someone mentioned having an Orval dated 1990/2, and it was skunky. I've had 2 Orvals dated 1990/2, and both were bad (phenolic, medicinal), but not skunky. They did have that tremendous thick foamy head, though.

Re. cloves: I pick up clove flavor in *\*all\** German beer. The one beer I made with Wyeast German Ale (#1007?) had that same clove taste. I can't drink real wheat beer because of the cloves. Anyone else as sensitive to it as me?

To the gloater: Goudenband? Had one last night. Fuller's ESB? Got 3 of 'em left in my cellar. SS Stout? Had a SS Imperial Stout a couple of days ago. And there's still more in my collection from Yankee Spirits, but it's almost time to go back.....

Re. hangovers: I've also heard that restoring potassium helps cure a hangover. Bananas seem to help, as does tomato juice (hair-of-dog vodka is optional).

Russ G.

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Date: Fri, 8 Nov 91 10:50:08 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Portland pubs?

Yeah, another request for beer joints. (That's Portland OR, not Maine).

I checked Schuster/Jackson last night, and he says Portland and Seattle are beer meccas in the US. Help me out -- what are your favorite haunts?

Thanks...

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Date: Fri, 8 Nov 1991 11:00 EST  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: The last word on syphons (?)

In HBD 757 (I think) Mike Ligas writes:

>I'd be quite surprised Dave if you use unplugged sterile pipettes to  
>dispense your yeast. The fibrous plug found in the top of culturing  
pipettes  
>is tightly packed and adsorbant enough to stop potential microbial  
>contamination carried by microscopic particles dispelled with each  
>humid breath.

Though I am reluctant to continue what is essentially a very boring  
thread, I do not use plugged pipettes. They are just open, sterile,  
glass  
pipettes.

>If you've ever done animal cell culture or bacterial culture using  
>media much richer than liquid malt or malt/agar you'd know, from painful  
>experience, that breath is not sterile.

It is true that I havent done cell culture work in some time, but  
I don't think the result would be any different. Cell culture work is  
tough  
because the generation times of the cells are so long that fast growing  
organisms can easily take over the culture; I don't think it has much to  
do with the culture media. The media we use in the lab is a good deal  
richer than liquid malt. It's yeast extract, peptone, and glucose as a  
carbon source. Granted I have not performed the experiment with fetal  
calf  
serum or some other cell culture medium, but I doubt I would get a  
different  
result.

Anyway, we both agree (I think) on the important aspect of this issue:  
That in wort the technique is safe. Whether that's because breath is  
sterile  
or because what critters it contains are present in very low titer or  
can't  
grow in wort isn't really the issue.

I'm also happy to note that the 'm' word is taking it's knocks out  
there. But I am also concerned that "your mileage may vary" is rapidly  
taking it's place as annoying phraseology of the moment....

Dave Rose  
CHOLM@HUBIO2.HARVARD.EDU

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Date: Fri, 8 Nov 91 08:40:04 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Honey Priming, Rats

To Mike McNally:

You wrote that you don't see the point in priming with honey, because the small amount will make no taste difference. I agree; this is the same principle that says people can prime with corn sugar, even though they wouldn't normally use it in their brew. The reason I primed my last batch with honey is this: I had cleaned and sterilized all of my bottles before I realized I had no corn sugar, no dry malt, nothing. It was table sugar or honey or wait until I could get to the HB store. The honey, to my tongue, had no taste effect; it just gave me carbonation, as I desired.

To Curt Freeman:

Touche... Now, does anyone have any real information on blowoff? Maybe Zymurgy or one of the oft-quoted HB Bibles gives something more than "...it's really a personal preference...". I used a blowoff tube for my first few batches. Then I got a 7 gal. carboy and commenced to just putting the f-lock on top at the start of fermentation. With 5 gal. batches, so far, there's never been enough krausen to reach the f-lock, and I can't taste a difference (rats \*ss or otherwise). BTW, I'm not a big stout man (I'm sort of medium sized :0), but your recipe is intriguing...

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Date: Fri, 8 Nov 91 11:20:21 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: weizen recipes

On Thu, 7 Nov 91 10:21:17 PST, klein@imasun.lbl.gov (Gregory Klein) said:

Gregory> Does anyone out there have a good recipe for a wheat beer  
Gregory> resembling one of the good Munich weizens. I'd like to try  
Gregory> brewing one but if it's going to turn out like some of the  
Gregory> American varieties I've tried, (eg. Anchor, Sam Adams, Grant's)  
Gregory> then I'd rather not bother.

I now do all-grain, but did a \*real\* simple weizen a month back which got raves from a friend who lived in Munich for 3 years, from my homebrew club, and was quite favorably received by one who is a certified judge.

I'll try to reproduce the recipe from memory as best I can. First, I consulted Eckard (not him, his book -- \*great\* resource) to see what hopping levels are appropriate for Bavarian style Weizens -- they are pretty low -- and then cranked IBU's to ounces for Hallertauer and Tettnanger at three boil times. I can't remember them, so you'll have to do this yourself, or write me direct and I'll scrounge up the actual amounts I used.

Weizen-1 (for 11 gallons)

13.2# American Classic wheat beer extract syrup (60% wheat, 40% barley)  
?? oz Hallertauer leaf (~ 5% alpha) 60 minutes  
?? oz Tettnanger leaf (~ 5% alpha) 30 minutes  
?? oz Hallertauer leaf (~ 5% alpha) 15 minutes  
750 ml Wyeast wheat beer culture  
12 gal Water

Boil the whole batch for 60 minutes, adding hops as specified.  
Force cool.

Save 1 gallon for priming in fridge.  
Split yeast between two carboys, then siphon beer in.  
It fermented about 10 days at 60-70F  
Primed with 1/2 gallon of the saved wort in each of 2 kegs, siphoned the beer in and let sit for 3 weeks at ~60F.

Sorry, I didn't take OG or FG readings.

Not as good as the beer from Schneiderweisskeller (Munich), but it had the right clove aroma, a very slight tartness, and good body. Perhaps a bit dark for style, but that's hard to avoid using extract.

I kegged a clone of it last night which had 50% more malt and hops; I used Father Barleywine's yeast cake trick. Ummmm... getting thirsty thinking about it.

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Date: Fri, 8 Nov 91 11:23:07 EST  
From: richer@ionic.HQ.Ileaf.COM (Al Richer)  
Subject: Potassium used as water hardener?

A friend recently gave me a 500-tablet bottle of potassium supplements. I was wondering if I could use this stuff as a water hardener, considering the price was right...8\*)

The contents of the tablets are:

Potassium: 99 mg.

There are mentions of other goodies, like stearic acid, magnesium stearate and silica, but heaven only knows what THAT stuff's in there for, as the potassium is in the form of potassium gluconate.

Opinions?

ajr

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Date: Fri, 08 Nov 1991 14:30:22 EST  
From: WHADDAAYAAT? <fskanes@kean.ucs.mun.ca>  
Subject: RE: Homebrew Digest #753 (November 01, 1991)

how do I sign off from this server?

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End of HOMEBREW Digest #759, 11/11/91  
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Date: Fri, 8 Nov 1991 08:31 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Glass Fermenters

After my strong recommendations regarding the use of glass fermenters I would like to relate an interesting story about one of the brewers in our club. Seems this brewer kept bringing obviously infected beers to our meetings and asking "what I am doing wrong?". We would all ask the usual questions, The fermenter was always high on the list of potential sources for contamination. He was using a glass carboy. After months of this quizzing I suggested maybe he should take up sewing :-- / Well one day he walks in with the solution to the mystery. While he was cleaning his carboy he couldn't remove a particular stain. After getting his glasses (brewers over forty will relate to this) he discovered the stain was not really a stain but a bubble on the inside of the carboy. There was this green blob living very happily in that bubble. He bought a new carboy and yep his infection problems went away. He now brews award winning beers consistently. So, check those new and used carboy closely! Stainless definitely has an advantage in this respect. I'll relate another story about plastic fermenters at another time.

Bob Jones

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Date: Fri, 8 Nov 1991 08:48:37 -0800

From: krweiss@ucdavis.edu

**Subject: Glass Fermenters**

>Thomas Manteufel writes:

>I used a plastic spoon to stir, and plastic tubing to siphon from the  
brew  
>kettle into the carboy (got to watch that oxidation after all) when the  
wort  
>was cool.

After boiling and cooling, you WANT to aerate the wort thoroughly. It's  
the  
only time you really want to introduce lots of oxygen into the wort, so  
the  
yeast can utilize it during the respiration phase. Low oxygen levels tend  
to cause slower starts, longer fermentations, and a higher probability of  
stuck fermentations. (If your parenthetical note was a bit of humor,  
please  
ignore my response... I've been out of touch for a couple of weeks, and  
can't tell who's for real around here anymore)

KW

- -----  
Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616

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Date: Fri, 08 Nov 91 09:42:39 PST  
From: Larry Gerstley <ldgerstl@ccmail.hsis.uci.edu>  
Subject: Coriander/Cilantro Confusion

Since my brewing partner is off staggering from brewpub to brewpub in Washington, I thought that I'd pick up the slack here...

>With respect to Steve T's statement/comment on coriander:  
>Steve, I am also aware of the use of coriander leaf in mexican  
>cuisine. But with respect to the seed, the only place I've  
>ever used it was in Indian dishes (my coriander seed and plain  
>yogurt chicken). Relative to beer and an added spice flavor,  
>my taste buds would scream that they would not be offended by  
>the characteristics offered by the seed but they wouldn't be  
>excited about what the leaf would offer. My hunch is that  
>previous discussions about coriander in beer did indeed mean to  
>say seed and not leaf....

In fact, we did use the seed and not the leaf, and the flavour bears no resemblance to the mexican/chinese flavour. I must admit, I am intrigued now and would like to brew a lager with the leaf in the boil. The coriander beer is wonderful, though, even with the much maligned Red Star yeast.

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Date: Fri, 8 Nov 91 08:41 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: OXIDATION

To: Homebrew Digest  
Fm: Jack Schmidling

MORE ON THE OXIDATION MOMILY

This evening I had the opportunity to check my taste buds against some experts at a meeting of the Chicago Beer Society. Before I present their opinion of my oxidation experiment, a little background.....

As a debunker of MOMILIES, I decided to conduct my own experiment regarding assertion that the billowing foam in my video "BREW IT AT HOME", would cause oxidation leading to "cidery" or "cardboardy" tastes.

The experiment goes like this:

I brewed a batch of extract beer following all the does and don'ts derived from the discussion on oxidation. No splashing, foam and minimum head space. I even tilted the bottles until the filler head was covered to preclude turbulence at that point.

I left about a quart of beer in the priming vessel and did just the opposite to this. I abused it in every way I could think of. I sloshed it around for several minutes. I poured it into a quart bottle through a funnel and then decanted it back and forth into another bottle about a dozen times. I then poured this into three 12 oz bottles, with a funnel, leaving about 3 inches of head space.

The bottles were numbered T1, T2 and T3. They are to be opened and tasted at 30 day intervals and compared with the control samples.

We tasted T1 today [10/14] and neither my wife nor I could detect the slightest difference.

.....

Tonite 11/7, I poured samples for three certified judges and several lurkers, of a control bottle and T2. They had no idea what was done to T2, only that it was the same batch and given special treatment. No clue as to good or bad treatment.

The concensus of the judges was that T2 is "cleaner and smoother" than the control.

I rest my case on that one.  
.....

It was a fun time and we met a lot of fine people and sampled a lot of beer.

Marilyn liked everyone she tasted better than the last one. I naturally liked mine best. In spite of this, I let her drive home.

What really made the evening was meeting at least three readers of HBD and usenet. It reconfirmed my faith in the fact that in spite of all the big mouths (me included) there are a lot of neat people out there who just yawn and enjoy it.

I left a copy of "BREW IT AT HOME" with one of the judges to look at and post a review.

So hopefully, we can hear some comments on a video that someone has actually viewed.

js

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Date: Fri, 8 Nov 91 13:33:12 EST  
From: Jeanne Sova ASQNC-TAB-IS 5320 <jsova@APG-9.APG.ARMY.MIL>  
Subject: red tail?

gang,

i was recently in california on business/fun. when my friend heard i was going, she begged me to bring back a six pack of red tail ale, (it is unavailable anywhere here on the east coast, and california is a little far to go for beer, even great beer) saying that it was incredible, the best beer she's ever tasted, etc. now while i was there buying this beer, the thought occurred to me to grab a six for myself (of course not realizing just how heavy this stuff is along with two bottles of wine to carry through an airport). now my question is, is this stuff really that good? should i wait until i am not rushed so as to savor each bottle, or just grab em and chug on my way out to the local bar? what do i have to look forward to? and is the light in my refrigerator going to turn it to skunk juice if i keep it in there too long?

jeanne

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Date: Fri, 8 Nov 91 10:39:33 PST  
From: mitch@cirrus.com (Mitch Wright)  
Subject: Remove some members

Greetings!

Thank you for adding the alias "homebrew@cirrus.com" if you could now send me a list of your members that are within our domain and remove them I would appreciate it. Since some people may have used UUCP style addresses

here are some examples:

```
user@cirrus.com
user%cirrus@oliveb.ATC.Olivetti.Com
user%cirrusl@oliveb.ATC.Olivetti.Com
...!cirrus!user
...!cirrusl!user
```

or any other peculiar address users can whip up. Thanks and I'll keep my eye our for you message so I can get them switched over quickly.

Regards,

~mitch

Mitch Wright

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Date: Fri, 8 Nov 1991 14:24 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: It's Flame Time!!

Flame on!!

OK. I've had it!

Both behind the scenes and on the scene, there have been plenty of complaints about how the signal to noise ratio has been increasing on the HBD these days. The cause? (I hate to even say it..) Big Jack's refusal to respect the norms concerning commercial advertising on the Internet.

As a business person who loves the HBD and wants to see it return to the HBD of old, allow me to make a few points. And then, frankly, I'm ready for this crap to come to an end. Direct all flames/comments to me personally. Let's not waste this bandwidth any more. I'm sorry about this post but "I'm mad as hell and can't take it anymore."

Jack, I know you think you're cute and quick and witty the way you keep sliding in comments about your maybe-good-maybe-bad video. But you're stretching the bounds of decency now, Pal, and I'm asking you wake up and smell the coffee. Wrap that doubled-barrelled immersion/counterflow chiller you "invented" around your neck and chill out! Your surreptitious references to your enterprise is out of place and in bad taste. You're only fooling yourself. We know all about your cursed video by now. My God, man, you won't let us forget about it!

I appreciate the fact that after making a dozen batches of beer, you feel the need to enlighten the world about how easy homebrewing beer is. Great! Fine! Why you think a dozen batches of beer qualifies you as saviour of the world is beyond me. But from the tone of your posts, lack of ego is a disease from which you do not suffer. You've made your freaking video now. You've pummeled us over the head about it. We all have enough information before us, behind us, and on top of us to make up our minds about it. Or do you think because the money isn't pouring in from all us netters that we're all just too stupid to know a good thing when we hear about it? Or maybe the comment you made about how some of us are "silly people" reflect your deep down opinion of us.

Speaking as a business person, now let me bust a few of your bubbles. Welcome to the homebrewing business world. This is the world where if you're in it to make money, you're suffering from oxidation of the brain! If all you have is one video to sell you'll be belly up in a year if not before. If you're going to sell anything at all, you have to advertise in a COMMERCIAL forum. I suggest Zymurgy. 4 ads a year will set you back about \$1000. That's a lot of VHS tape, Jack! And your product is competing against products produced by people who have been brewing beer for over 15 years. Gee! I wonder whose opinion I'd be better off following?

I'm begging, I'm pleading, I'm on my knees to you to cease and desist. We've had a good thing going here in the Digest for as long as I've been a subscriber. I've learned more here about making beer than anywhere. I participate as a homebrewer. I go out of my way NOT to mention my products and my business. (Can you name my business? I doubt it.) A question was asked about one of my products a couple of weeks ago. Did you see me answer it in these electronic pages? No. I handled it the way I always handle them. Quietly. Behind the

scenes. And since you don't seem to be able to take a hint, let me tell you outright. THE WAY IT'S SUPPOSED TO BE HANDLED!! The crass, Madison 5th Avenue type commercialism you've seen fit to bombard us with makes me want to puke. And in the process, you've caused the quality of the Digest to go downhill.

Having said all this, let me point out that we really are more than happy to have you in the Digest. Don't get me wrong. The purpose here is to discuss homebrewing related issues. If in the natural course of discussion, someone wants to talk about the relative merits of all the videos available, fine, then jump in and TRY to make objective comments about the products under discussion. But you're totally out of line to initiate the discussion yourself. And you're simply out of touch to refuse to let it run its course.

So from one Digest subscriber/businessperson to another, get a grip. You've already achieved pariah-level notoriety. You're not doing yourself, your business, nor the Digest any good.

Flame off!

Sorry to take up bandwidth, you guys. But like a bad case of jock-itch, I've been hoping that Schmidlyitis would die the death it deserved. Consider this a bottle of castor oil down the throat of the demon.

Now back to our regular scheduled programming.

Regretfully,

Kinney Baughman | Beer used to be, now flaming is,  
baughmankr@conrad.appstate.edu | my business and I'm hard at work.

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Date: Fri, 8 Nov 1991 14:26 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Blow-off/skimming. From the books.

>From John DeCarlo:

>I am still convinced that I have read of a study that compared a  
>blow-off with a conventional fermentation, and found the blow-off  
>wort/beer to be deficient in some molecules that are considered  
>good in beer. I could swear this was done at UC Davis. However,  
>I can't find a reference, but some of my Beer & Brewing books are  
>on loan. So, I have to be content with a personal belief that  
>blow-off makes your beer marginally less tasty.

>Anyway, I bring this up to the net to see if anyone can find a  
>thorough study that either supports or refutes my belief.

Hi John:

I'll bet you knew I'd bite on this one. John and I have discussed  
some of this before in Fidonet's Zymurgy forum. Below is an edited  
version of some of those discussions.

But before I begin:

>Because blowing off or skimming foam doesn't make a rat's \*ss bit of  
>difference, IMHO. (that ought to start a nice little flame war...)  
>Cheers!  
>Norm

Sure. Now that flaming is my business, here I go... :-)

- - - - -

I admit the blow-off method is a much disputed technique. My opinion  
comes from my own personal experience. I definitely think my beers  
have improved from this system. The point I usually make along these  
lines is to taste the brown scum that forms on the kraeusen head.  
Since never in my wildest dreams would I intentionally add anything so  
bitter to my beer on purpose, I've found comfort in letting the blow-  
off method remove it for me.

John has made the point to me before that fermentation is a chemical,  
not just a mechanical process and that perhaps some of those bitter  
constituents get processed in the course of fermentation. That's a  
good point and I am in no position to say one way or the other.

Still, looking at the literature, I find that skimming is at least  
advised in most of the brewing textbooks. A look at my copy of  
Malting and Brewing Science, Page 652: (Discussion on the progress  
of primary fermentation...) The head gradually collapses, leaving a  
dark-coloured, bitter-tasting scum which should be separated from the  
beer by skimming or suction. Some breweries arrange for this scum to  
stick to the roof of the fermenter and then be removed by special  
chutes at the side of the vessel. Another suggestion is that plastic  
balls floating in the fermenter will retain the scum while the  
fermenter is drained. (Interesting suggestion, huh?)"

The Practical Brewer also says that the beer should be skimmed,  
though more to collect the yeast than to remove bitter substances:

"As the fermentation proceeds, a head forms.... The yeast flocculates, rises to the top and is pre-skimmed during the next 24 hours leaving a layer of around 3-5 cm thickness behind. One method of skimming or yeast collection is the use of a built-in funnel arrangement at the liquid level into which the yeast flows and is then transported through pipes to the yeast room. Another method is the use of a mechanically operated board travelling over the liquid level pushing the yeast towards a collection point. (I have seen systems like this in a couple of the breweries I've toured in Belgium.-krb) Such systems often make use of vacuum pumps to collect the yeast."

I guess I'd argue at this point that even if they skim to collect the yeast, they're taking the bitter scum along with it as they do.

An important point here is to do those things that you deem important to improving your beer, given your own personal experiences. My early homebrews (pre-blow-off) suffered from a bitter astringency that I found objectionable. The first beer I tried using the blow-off method didn't have it and I've never gone back.

I do have a tendency to get on my soap-box about the blow-off method, though, so my apologies to all. But I was falsely accused of blowing carboys a couple of years ago by none other than Zymurgy, the same guys who said it's OK to blow-off using siphon hose. In my Less Than Humble Opinion, that one section in The Complete Joy of Homebrewing (an otherwise excellent book, I should add) has done more to cloud this issue than anything else. But such is life...

To wit,

>From Ken Johnson:

>Subject: Yeast poppers (the flying carboy cap)

>I just pitched a starter of Wyeast German Ale yesterday, and this morning I  
>found the carboy cap laying next to the carboy and massive mounds of yeast  
>and foam all over the floor. I assume that the yeast took off really quickly,  
>clogged up the cap, blew it off, and spewed.

>So here's the question: What form of blowby allows the passage of yeasties  
>and foam without clogging and becoming airborne? I was using the 3/8" tube  
>on the cap.

This is why Michael Lewis, of UC Davis, who first came up with the idea of the blow-off for homebrewers, advised stuffing 1" ID hose into the neck of a carboy. Nothing will clog those suckers. I'm extremely surprised that Charlie, knowing full well that his advice has caused hundreds of homebrewers to suffer the popped cork syndrome, refuses to amend that portion of his book.

So spread the word. Don't blow-off through siphon hose. Regardless of what the "The Book" says.

Kinney Baughman |  
baughmankr@conrad.appstate.edu | Back at work.

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Date: Fri, 8 Nov 91 13:13:06 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: **Beasties in honey**

My understanding is that micro-beasties dont \*grow\* in honey but they do \*survive\*, just waiting for the day when someone dilutes it with water and makes life liveable again.

The very simplest way to make a mead is to mix a bunch o' honey and water together and let it go, no cooking, no quality control, no guarantees. The wild yeasts in the honey will do the job. I don't recommend it.

Carl West

WISL,BM.

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I don't remember).

I know it doesn't have anything to do with beer, but I couldn't let it pass.  
(we,ve got four cats at home and they,re all very special to me)

Carl West

WISL,BM.

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Date: Fri, 8 Nov 91 14:47:12 -0500  
From: lawson@BDCD102.nrl.navy.mil (Drew Lawson)  
Subject: re: beer for the woods

Russ G. says:

> A good way to check would be to make a batch in the  
> spring, drink 5 or 6, sit naked in the woods in June, and count up your  
> black fly bites.

Gee, I always end up naked in the woods after consuming 5 or 6  
homebrews. ;-)

```
+-----+  
| Drew Lawson | If you're not part of the solution, |  
| lawson@bdcd102.nrl.navy.mil | you're part of the precipitate |  
| 71141.1660@CompuServe.COM | |  
+-----+
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Date: Fri, 8 Nov 1991 14:45 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Re: The Past Week

High fives to Jeanne Sova ASQNC-TAB-IS 5320 <jsova@APG-9.APG.ARMY.MIL> for the posting "The past week". It was an idea that had crossed my mind but I simply didn't have the guts. Someone else recently mentioned that the mood of HD had changed recently and has been less-than-friendly at times. I agree.

It really doesn't matter how it all got started. Everyone involved is guilty of fanning the flames. I enjoy reading HD. It can be informative and fun. Unfortunately the recent rash of direct insults, insinuating subject headers, string pulling and general impoliteness has left me considering cancelling my subscription. It's probably best to send hostile letters directly to the person one wishes to make miserable. The sense of personal vindication should be the same and it'll clean up HD a little. Anyways, I doubt that many readers are impressed or amused at how cunning and sarcastic other people can be. I only speak from my own little soapbox but it is quite possible that I'd get solid backing on this issue if I'd call for it.

I've taken the time to go through a few back issues and it's clear that EVERY subscriber responds well to an alternate viewpoint provided it is stated diplomatically. Let's all chill out, chill a few beers and slip in a smiley every now and then :-)

- Mike -

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Date: Fri, 8 Nov 1991 14:48 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Chillers and Hangovers

>From: arf@ddsw1.mcs.com (Jack Schmidling)

>> Well Jack, there are 2 types of wort chillers.

> Aparently, I invented a third. If you take an emersion chiller and put it in  
> a bucket of water with a garden hose filling the bucket and the run-off,  
> running off, one could experiment with it both ways.

The homebrew world has actually heard of that one before, using an ice-water slurry or cold running water as you mentioned. It works much like a counterflow system but isn't as efficient as counterflow in achieving a rapid local drop in temperature. Counterflow is the way to go if one is concerned about efficiency.

I know many brewers would attest that the method described by Jack or the immersion chiller method are both easier to setup. I chose counterflow after seeing a 'make-it-yourself' article in Zymurgy (I don't have the reference with me) and I have had no headaches or problems with it. In the final analysis they all work well and the important point is that chilling your wort by any method available will help you make better beer. Go with the flow %-]

> From: dab@pyuxe.cc.bellcore.com (dave ballard)  
> Hey now- In HBD #757 Mike Ligas writes:

>> From my simple understanding of the phenomenon,.... blah...blah ...  
blah...

> I write:

> When I was in school, one of the theories I heard about hangovers was that  
> the headache part was caused by a loss of potassium. The lack of potassium  
> causes a dehydration of the mylan sheaths around nerve fibers and causes  
> them to "short out" for lack of a better word. What I started doing was  
> drinking a ton of Gatorade before I went to bed and a little more ( 1/  
2 ton)  
> when I got up. Worked like a charm (still does, actually). I guess you  
> could munch a banana or two if you don't dig Gatorade....

Hmmmmmm .... we could be slowly developing the ultimate drinkers diet here on HD. Time released B-vitamins, honey, Gatorade, bananas and water, water, water.  
The problem is we're not leaving enough room for the beer! ;-)



Actually, I have heard that dehydration does lead to ion channel abnormalities but dammit Dave, I'm a molecular biologist, not a physiologist/neurologist. I'll check into it with a friend of mine who should know the answer. BTW, it's myelin :-]

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Date: Fri, 8 Nov 91 15:06:26 -0500  
From: lawson@BDCD102.nrl.navy.mil (Drew Lawson)  
Subject: Honey priming and dry bacteria

Joel Avery sez:

JA> Make sure you boil the honey with some water to kill off any  
JA> live cultures that might exist in the honey.

to which Jay Hersh asks

> I thought that due to it's extremely high osmotic pressure that  
> bacteria wouldn't grow in honey. I don't know about molds or wild  
> yeasts, and this may only effect growth in the honey and not on  
> it's surface. Anyone with any solid info out there??

It is true that bacteria and molds will not GROW in honey, since  
the cells are unable to absorb any moisture. However, they do  
not automatically die. They just lay dormant and wake up with  
a killer case of cotton mouth, and set off to drink your beer.

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+-----+
| Drew Lawson | If you're not part of the solution, |
| lawson@bdcd102.nrl.navy.mil | you're part of the precipitate |
| 71141.1660@CompuServe.COM | |
+-----+
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Date: Fri, 8 Nov 91 15:05 CST  
From: korz@ihlpl.att.com  
Subject: Re: Blowoff

Jack writes:

>BTW, I like skimming. It makes me feel like I am contributing something  
to  
>the process.

I, personally, think that skimming is asking for an infection.

>How come Baderbrau pumps the chilled wort into a fermenter and 30 days  
later  
>drains it off to be filtered and bottled? They do not seem to be  
concerned  
>about the foam falling back in. This is the beer that Jackson  
proclaimed the  
>best American Pilsner.

Just for the record, Baderbrau gives me a headache. So does Samuel  
Adams,  
for that matter. Miller Lite (my unobtrusive, "what, you don't carry  
Sierra  
Nevada?!?," lawnmower, wedding, bowling beer), does not. Nor do any of  
the  
Sierra Nevada, Sam Smith's, or Belgian brewery products. Two Budweisers  
in  
one night and the next morning I have a "looking for a gun to shoot  
myself"  
headache! One of these days I'll do the experiment right, including  
duplicating meals the days of the drinking, and then having the beers  
analyzed, to see what component the headache beers have in common.

I'd like to point out that in his last two posts, Jack seems to have  
taken  
a considerably humbler tone. Thanks, Jack.

Al.

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Date: Fri, 8 Nov 91 16:10:51 CST  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Re: Blowoff

Subject: Comradery  
From: George Fix

To Jeanne Sova:

I was deeply moved by your post in HBD#758. I feel, however, there is another interpretation of "affaire de Schmidling". Imagine yourself in a room with a bunch of people just learning to drive. Imagine someone speaking to this group about the advantages of driving down one way streets the wrong way at a high rate of speed. I suspect you might have something to say. Your comments might even become a bit pointed if the speaker defensively insists that he has been using this procedure all his life without harm.

I cannot tell you the number of times beginning home brewers have told me at meetings about how much help people like Al, Jay, Jeff, Larry, Mike, etc. have given them. All of these people have played a very constructive role as mentors in the best sense of that term. There is a home brewing community, and while it is quite diverse, a "tough crowd" it is not. Be assured that the comradery among those men and women who love and brew beer is as strong as ever. I sincerely hope that this aspect is visible to you.

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Date: 30 Oct 91 09:01:29 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Perception

Subject: Perception Time:8:09 AM Date:10/30/91  
Jack Schmidling comments:

>>I use Bud as the low limit and Baderbrau as the upper. Anything in >>  
between  
is acceptable, if not necessarily desirable. I am not very >>  
sophisticated but  
I can not drink bad beer, even if I made it. As I >>certainly have made  
bad  
beer on occasion, I know what lies beyond the >>lower limit. I have,  
however  
never made beer that tastes like cider or >>cardboard.

Jack, as far as "you" are concerned your beer has never tasted like cider  
or  
cardboard. These are flavors (along with many others found in beer)  
which  
different people have different sensitivities to. This is why I suggest  
you  
have an independent palate, preferably one that has experience with  
homebrew,  
taste your experimental brew against your control batch. Many people  
like some  
of the flavors/aromas which occur as "flaws" in brewing. This is  
especially  
true of fruity esters which show up in many ales.

As far as cardboard is concerned, it isn't so much the taste as the aroma  
which  
exhibits a character which comes closest to that of "wet cardboard". This  
is  
not to say that it "is" the smell of wet cardboard, but that, when many  
people  
perceive it in beer, it "reminds" them of the smell of wet cardboard. It  
is a  
device to describe an off aroma in the brew, as are many other terms  
which  
brewers use to verbalize what their senses tell them about beer.

If you are happy with your beer as it is, then keep on brewing as you  
are.  
However your position that things like oxidation and off flavors/aromas  
don't  
exist or occur, simply because you have not experienced them, is poor  
science.  
Perhaps your environment allows you to brew with a casual attitude  
towards  
certain accepted practices and still succeed. I have no idea since I  
don't  
know you or your beer. When you begin to get feedback from other brewers  
you  
may get confirmation of your abilities, or you may find that there are  
some  
things in your beer which you are not aware of. Enter a competition  
where your  
beer will be judged anonymously and then review the judges' comments with  
an

open mind. Get a second opinion, Jack.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Fri, 8 Nov 1991 15:48 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Beer Styles

!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!  
!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

I am passing along the following comments from Micah Millspaw. He reads copies of HBD I pass on to him via floppy disk, but has no access to the net. Any and all comments will be passed on to him. Me and my mail box will merely act as a conduit .

!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!  
!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

I am very disturbed by the many references to making ALES with BOTTOM fermenting yeasts and vice versa. Anyone out there know your definitions of beer style? While it is possible to cold ferment with a top fermenting(ale) yeast, the resulting beverage is not a lager beer(maybe an alt though). The reference to a dark brown beer that was bottom fermented as an "obvious ale" is way off base. The color of a beer is the result of the grains used to make it, not the yeasts.

Want to redefine your ale-lager values? Buy a bottle of EKV28 (Germany) and a bottle of DUVEL(Belgium). Try these beers side by side. The EKV28 is very dark, thick and malty, it is also a lager beer. The DUVEL is so pale that it is almost clear, and it is an ale.

Before making any more beer ignorant statements try reading some descriptive beer styles books, they are widely available.

Micah Millspaw  
brewer at large  
Oct 30 91

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Date: 30 Oct 91 11:28:43 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Draught Guinness in a can!?

Subject: Draught Guinness in a can!?!Time:11:22 AM Date:10/30/91  
THIS IS NOT A COMMERCIAL ENDORSEMENT

I had the good fortune to be invited to attend a very special beer happening (am I dating myself with that term?) recently by Tom Dahldorf of the California Celebrator. The event was Guinness' unveiling of their new product, Pub Draught Guinness. Now, I can hear the lot of you saying to yourselves "Yeah, yeah, another 'draft beer in a can', big deal". But this one is different. For the most part this product actually does what it is supposed to do!

Anyone who has had Guinness Stout on draught and from a bottle knows there is a vast difference between the two brews. The brewery makes no secret of the fact that the recipes are different not only between the kegged version and the bottled, but also between different bottled markets. Now the folks at Guinness have developed a system which dispenses their stout from a can in such a way as to rival a pub tap. They have been working on this for some 20 years and the final method was preceded by over 100 failed attempts.

The problem has always been the fact that draught Guinness is (or should be) dispensed with a mixture of Nitrogen and CO2 gasses rather than the conventional CO2 alone. The nitrogen is used because it makes very fine bubbles while it is not absorbed into the brew as the CO2 is, thus it does not "over-carbonate" the beer. Also a special faucet is preferred which, in combination with the gasses, creates that wonderful creamy brown head which lasts to the bottom of the glass. The new can combines the original kegged stout recipe with technology which creates the draught effect to a tee.

Dr. Alan Forage, creator of the technology, was on hand to explain the mechanics of the new can. This is the way the system works: The 16.9 ounce can (containing 14.9 ounces of beer) is fitted with a small plastic device (Guinness calls it a "smoothifier") which sits in the bottom of the can. This device has a pocket or cavity which is open to the atmosphere via a pin hole in its top. The can is evacuated of oxygen and filled with beer. Prior to sealing the can, a dose of liquid nitrogen is added to the beer. The can is closed and as the liquid nitrogen warms a pressure is created. The pressure forces about 1% of the beer and nitrogen into the plastic cavity. When the



can is opened, the pressure is released and the small amount of beer in the cavity is forced back through the pinhole quite violently. The agitation created by this "geyser" mixes the nitrogen with the beer in such a way as to reproduce the tap handle character. Open up the first empty can you have in order to see what the "smoothifier" looks like.

Prior to serving, the beer must be chilled. Guinness suggests a two hour stint in a refrigerator, with a target serving temperature of 45-50 degrees (if opened while warm, the beer gushes with excess force). This is the one area where flavor will be variable since most American refrigerators hold their temperatures closer to 35-40 degrees. We all know the colder the beer the less the flavors are perceptible. Education will be the key here. The entire contents should be emptied into a 16 ounce glass. The head which forms is exactly like that of the draught version. And yes, it does last to the bottom of the glass.

How does it taste? In my opinion, this is virtually the same as what you get at a well maintained pub. The texture is right on. The flavor is wonderful. I suspect there may be some slight differences as a result of the volume of the package (14.9 ounces vs. 15.5 gallons) but I didn't notice any. According to Declan Maguire, group marketing director of Guinness Import Company here in the U.S., extensive taste comparisons were made throughout Ireland and England during the development of the product. This includes side-by-side blind tastings with the original version.

The cans come in packages of 4. The suggested price is \$5.99. The stout is 4% alcohol by volume. Guinness is releasing the new product in the San Francisco, Chicago, and Baltimore/Washington D.C. areas to begin with. Locally, Safeway stores are carrying it at \$3.00/2 cans. The cans can be recycled just like other aluminum ones. I suspect the insert is made from the same plastic which is used to coat the inside of the can and will burn off during the recycling process.

Congratulations to Guinness on the success of this new package.

RW...

Russ Wigglesworth    CI\$: 72300,61  
|~~| UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324    Voice:    415-476-3668 / 474-8126  
(H)

|\_| / San Francisco, CA 94143-0628

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Date: Fri, 8 Nov 91 16:52 CST  
From: korz@ihlpl.att.com  
Subject: Re: oxidized beer

At the risk of beating a dead horse...

larryba writes:

>Anyway, my recipe for oxidized doctored beer was a attempt in helping  
>you understand the oxidized flavor/aroma in beer so you would be  
>better equiped to detect it in your homebrew beer. I don't necessarily  
>think that you will detect oxidation in your "mishandled" beer. Why?  
>Because it is my belief that if you have  
>active yeast in your beer, oxidation may not be an issue. Beer that  
>is primed and bottled has live yeast in it. Live yeast is very  
>reductive (?) and chews up the oxygen + reduces the oxidized  
>components. I have heard that damaged beer can be revived by adding  
>fresh wort, yeast and letting it re-ferment.

I made this same mistake once myself and was corrected by several kind souls on the Digest. My mistake was to state that, since the beer was yet to be fermented, aerating hot wort was OK. Several posters corrected me by saying that, since the wort was hot, the oxidation reactions took place much faster and that the wort should be cooled to below 80F before aerating. When I began doing this (mind you this was more than 3 years ago), I finally brewed my first light-colored beer. All my previous beers were very brown even though I used the same ingredients! My palate was not as developed as it is now, but I faintly recall a sherry-like flavor in all those early beers. I guess I just thought it belonged in my beer and didn't question it.

I don't know if it's true that the yeast "reduces the oxidized components." I had never heard this, but would agree with you that oxidation after fermentation is much more serious than oxidation before fermentation. I would be interested to know if that reduction really does take place.

Al.  
korz@ihlpl.att.com

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Date: Fri, 8 Nov 91 17:14 CST  
From: korz@ihlpl.att.com  
Subject: Re: Counterflow Chillers

Kinney writes--

>>3. I, personally, would not want to start a siphon (with my mouth  
(besides  
>>the sanitation risk) or by other means (turkey baster, etc.)) on a 170+  
F  
>>liquid!

>  
>Me neither. That's why I (a) either let the clorox water that's  
>inside the chiller start the siphon or (b) insert a small 2" piece of  
>3/8" tubing into the end of the siphon hose and suck on it. When the  
>wort approaches the mouth, pinch the hose shut, remove the tubing, and  
>direct the flow to the fermenter.

I'll bet you meant 2' (have you seen "This is Spinal Tap?"). Either  
that or you're a much better siphoner than I. ;^)

>  
>With the  
>counterflow, you can start siphoning into the fermenter immediately.  
>With the immersion, you have to wait 20 or 30 minutes for the wort to  
>chill before you can begin the siphon.

Good point! I hadn't thought of that. All in all, it's 6 of 1,  
half a dozen of the other. The bottom line is: wort chillers  
improve your homebrew. I'm convinced of it.

Al.

-----

Date: Fri, 08 Nov 91 19:18:56 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: No flames here..

Bill Crick sezius:

>A lot of people are flaming Mr Schmidling. However when you try so hard  
to  
>show him how smart you are, you are telling all he needs to know for his  
>little commercial enterprise. YOU are in effect providing him with a lot  
>of free consulting service???

Has Charlie Papazian gotten rich from Homebrew Videos or books, or Greg  
Noonan,  
or Fred Eckhardt, or George Fix, or Byron Burch, or Darryl Richman (well  
at  
least he's a rich man :-))?? No, so I'm not worried about giving some free  
advice to someone who IMHO needs it. I am however worried of countering  
the  
flow of what is IMHO BAD information. And if you think I flame him (I  
rebut him  
in this forum) please read rec.crafts.brewing (where I strongly rebut  
him).  
My understanding of flaming is open derogatory aspersions cast on the  
other  
party with no bearing whatsoever to the issue at hand. Trying to keep  
this  
civil in the HBD at least, while countering what I feel to be an  
incursion  
of impolite disinformation.

- JaH

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Date: Fri, 8 Nov 91 17:58 CST  
From: korz@ihlpl.att.com  
Subject: Re: immersion efficiency

Jack writes--

>I received a flyer in the mail from The Home Brewery claiming that their  
>emersion chiller will chill 5 gallons to pitching temp in 15 min. It  
looks  
>like about 7 turns of 1/4 copper tubing. This seems utterly  
preposterous.  
>Can someone save me the trouble of proving it.

Yes it's possible. It depends, remember, on your tapwater temperature.  
Mine is 50' of 3/8" OD (I believe) and I get down to 75F in 20 min.

Jack quotes Mike--

>>FWIW, Jack pointed out that commerialism is OK on Internet so I  
thought  
>I'd just add my \$0.02.

I don't think it's OK here.

>Perhaps we should post information about this video on a regular basis.

Perhaps not, Mike.

I'd like to point out that Kinney Baughman is Mr. BrewCap, BrewHeat,  
and BrewChiller and has always (to the best of my recollection) been  
very non-commercial in his discussions of these products.

Al.

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Date: Fri, 8 Nov 91 20:28:30 CST  
From: hopduvel!john@linac.fnal.gov (The Hop Devil)  
Subject: (bloated) Gloating at Weinkeller :-)

Korz writes <gloat on> and drinks beer at Chicagos Weinkeller:

At least you didnt go for the expensive stuff...

(could not locate Liefman's Goudenband on their list)

Duvel - \$5.25  
Fullers ESB - \$4.00  
SS Oatmeal - \$4.75  
Orval - \$8.25  
4 beer total \$22.25

They were out of the 'exotic' stuff I was interested in trying when I was there, like Mort Subite (was \$11.00 a bottle so I didn't get angry). (I'm not flamin', I like the place and their beer)

Think I mosey on down to the basement and pick out a homebrew;-)

- - -

John, The Hop Devil  
renaissance scientist and AHA/HWBTA certified Beer Judge

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Date: Sat, 9 Nov 91 11:17 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: Jay Hersh <herhsh@expo.lcs.mit.edu>

Jack sez:

> 1. The batch size is critical. The carboy must be "full" in order to  
blow  
> out all the foam but not so full that a lot of wort is lost.  
>  
> This may seem like a simple problem when making up an extract batch  
wherein  
> brewing water can be added to top it off or make up the full wort.  
Even  
> then, I would guess that, what works in winter would be an explosion  
in warm  
> weather.

<Why do you speculate this, what effect would the season have on how  
blow-off  
works?? I don't see the connection. Please explain, I have never noticed  
any  
seasonal difference, but my abode maintains reasonably close summer and  
winter  
room temps.

You seem to have answered your own question. I brew in the basement  
with an  
annual temperature range of 50 to 80 degrees. This obviously affects  
the  
vigor of the fermentation and the level to which one can fill the carboy  
to  
control wort loss.

From: korz@ihlpl.att.com  
Subject: Re: cloves

>There are two strains of yeast that are known to produce clove flavors:  
S.  
delbrueckii (the Bavarian wheat beer yeast) and S. diastaticus (a  
superattenuating wild yeast).

Thanks for the comments. However, one of the things I find most  
confusing in  
this discussion about yeast is use of the term "strain". In any science  
that  
I am aware of (we are talking botany with yeast), the word strain is  
used to  
identify a predictable and known variation of a species.

For example, bread yeast and ale yeast are variations (different  
strains) of  
Saccharomyces cerevisiae, a single species.

You have identified two different species. It's like the difference between a rose bush and an apple tree (same genus, different species) as compared to a red rose and a pink one (same species, different strains).

This may seem like trivia but I suggest that it is far more relevant to understanding beer characteristics than whether one says "blow-out" or "blow off". In one case, it offends science; in the other, just shop talk.

js

---

Date: Fri, 8 Nov 91 11:52:46 EST  
From: ajenkins@phoenix.pub.uu.oz.au (Adam Jenkins)  
Subject: Ginger Beer

Hi

Does anyone out there have any good recipes for ginger beer or other non alcoholic drinks? It's mainly ginger beer recipes I'm after though... once made a really great batch but lost the recipe :(

Happy brewing..  
Adam

- - -

Adam Jenkins Melbourne, Australia ajenkins@phoenix.pub.uu.oz.au  
"Well it looks as if the top part fell on the bottom part"  
Dan Quayle, my idol, commenting on the San Francisco earthquake of 89

-----

Date: Fri, 8 Nov 91 11:52:46 EST  
From: ajenkins@phoenix.pub.uu.oz.au (Adam Jenkins)  
Subject: Ginger Beer

Hi

Does anyone out there have any good recipes for ginger beer or other non alcoholic drinks? It's mainly ginger beer recipes I'm after though... once made a really great batch but lost the recipe :(

Happy brewing..  
Adam

- - -

Adam Jenkins Melbourne, Australia ajenkins@phoenix.pub.uu.oz.au  
"Well it looks as if the top part fell on the bottom part"  
Dan Quayle, my idol, commenting on the San Francisco earthquake of 89

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Date: Sat, 9 Nov 1991 21:26 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Poetic End

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*****  
*****  
*Meum est propositum in taberna mori, *  
*Uinam sit appositum sitienti ori: *  
*Ut dicant cum uenerint angelorum cori*  
*"Deus sit propitius isti potatori". *  
* *  
*I desire to end my days in a tavern drinking, *  
*May some Christian hold for me the glass when I am shrinking; *  
*That the Cherubim may cry, when they see me sinking,*  
*"God be merciful to a soul of this gentleman's way of thinking." *  
* *  
*- Archipoeta - *  
*****  
*****
```

-----  
End of HOMEBREW Digest #760, 11/14/91  
\*\*\*\*\*  
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Date: 11 Nov 1991 6:32 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: ab tours in newark?

Hey now- Does anyone know if the Anheiser Busch plant in Newark (NJ) gives tours, and if so, who can I contact?

Iko...

dab

=====  
dave ballard "maybe you had too much too fast."  
dab@pyuxe.cc.bellcore

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Date: Mon, 11 Nov 91 09:05:22 CST  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: ab tours in newark?  
SUBJ:Yeast in beer bottles

Larry (Re- HBD #757):

You are right. Bottle conditioned beers are usually not as quick to stale as those which do not contain yeast. Kiren has a new product called Fine Draft where a small amount of fresh yeast has been added at fill in beer that has already been carbonated. They report that the shelf life is triple what they normally achieve. As you might expect, the procedure can backfire if defective or old yeast is used. They also found that high levels of air uptake during fill can totally negate the advantage of the yeast. A summary of their experience can be found in MBAA Tech. Qr., Vol.28, No.2, 1991. Maybe there is something here for those of us producing "sediment free" homebrew to think about.

Father Barleywine's "yeast cake" procedure was apparantly used by some small commercial breweries around the turn of the century. Charley Liebermann, a brewer from the old school, discusses the pros and cons of this and related procedures in a highly readable article titled "Yeast Management". It appeared in Brewers Digest a few years ago.

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Date: Mon, 11 Nov 91 10:43 EST  
From: STAFINIAK@hermes.psycha.upenn.edu  
Subject: licorice root use

I just bought some licorice root that I thought might be nice in a h-brew.  
Does anybody out there have any experience using it? Specifically, I'd like to know how much to use, when to add it to the wort, whether or not I should 'debark' it. Any suggestions would be appreciated!

Thanks in advance,

Paul

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Date: Mon, 11 Nov 91 09:39:32 EST  
From: hplabs!decwrl!inetgw!decvax!wslack!wrs (Bill Slack)  
Subject: Margarita's Moul't Scotch Ale

Here are my brewing notes from a recipe that seems to be turning out very nicely.

Batch #53

Made 10/19/91, bottled 11/2/91, 4 gallons.

Comments: Margarita's Moul't Scotch Ale. An all grain (well, it has a pound of DME in it) Scotch Ale, designed by Joel Bauman and brewed by him, me and Dan Hall. Half way through the process, I discovered that Margarita, my pet Mexican Redleg Tarantula, had moulted. Hence the name. Eight lbs. English 2 row pale malt, 1 1/2 lbs. English crystal (40 L.), 1 oz. chocolate malt, 1/2 lb. dark brown sugar, 1 lb. M&F light dried malt extract, 1 1/2 oz. Kent Goldings (4.7 Alpha), 1/2 oz. Styrian Goldings, 14 gm. Whitbread dry ale yeast.

Added 1 tsp. gypsum (Nashua water is very soft) to 2 1/2 gal water, brought to 165F, added to the grains and doughed in at 152F.

Mashed for 75 minutes (152 to 148F).

Mashed out with 3 quarts boiling water, giving a temp. of 160F (was shooting for 165).

Drew off a quart and recirculated. Repeated nine more times.

Sparged with five gallons water and 1 tsp. gypsum at 168F. Gravity was only 1.055 so decided to include 1 lb. light M&F DME. Started the boil.

At boiling, added the DME and 1/2 lb. dark brown sugar.

At 15 minutes into the boil, added 1 1/2 oz. Kent Goldings (Alpha 4.7).

At 62 minutes, gravity was 1.070 and volume was low, so added a gal. of boiling water.

At 73 minutes, added 1/2 oz. Styrian Goldings (unknown Alpha).

At 90 minutes, started wort chilling .

After 53 minutes of chilling, racked to carboy, aerated by gently sloshing the fermenter.

Rehydrated Whitbread ale yeast in sterile water for a few minutes, pitched, sloshed carboy again, installed airlock. Estimated OG 1.070. Four gallons. Krausen formed overnight, fell in another day and a half.

After 14 days, bottled with 1/2 cup corn sugar. Final gravity 1.019. Looks nice, malty smell and taste, noticeably alcoholic, a little harsh.

It's been in the bottle a little over a week now and is starting to smooth out. I wish I had made more of this. I like the Scotch Ale style, especially now that cool weather is coming. Anyone have a SA recipe they would like to share? Anyone have a source of real Scottish grains?

BTW, we used Dan's 200,000 BTU Blowtorch-from-hell Cajun Cooker. This thing is really intimidating!! At the lowest setting it boiled the full wort in something like seven minutes! Don't get one of these unless you're doing industrial level brewing! We also discovered that boiling wort on the back porch attracts yellow jackets. They swarmed around the brewpot and kept drowning themselves in our beer glasses whenever we set one down.

Bill

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Bill Slack | Fine Fermentations From |  
wslack!wrs@gozer.mv.com | Five Farmers Trail |  
uunet!mv!gozer!wslack!wrs |\_Nashua NH 03062\_\_\_\_\_ (603)882-  
3190\_|

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Date: 11 Nov 91 10:14:21 EST (Mon)  
From: GC Woods <gcw@garage.att.com>  
Subject: Zip City and NJ Homebrewing

For the NYC area HBD folks, the "Zip City Brewpub" will be opening November 21. The address is 3 West 18th Street (NYC) and phone # is 212-366-6333. Our homebrew club president was recently at the pub judging for a local competition and said they are making excellent lagers.

But the big news is HOMEBREWING IS NOW LEGAL IN THE PEOPLES REPUBLIC OF NEW JERSEY. Yes the homebrewing bill finally passed last Thursday. The limits are the same as federal law, but there is yearly permit required just like wine (\$3/yr). To give you an idea how much effort is spent enforcing the permits - there were less than 200 wine permits issued last year and I'm sure that in the Peoples Rep. of NJ that \$600 is more than enough money to justify a full time person to log them. If anyone is truly interested in getting a permit you'll have to wait because the state assembly hasn't wasted enough time in meetings to decide how they want to set up the permit system!

There is also some judge in Cape May, who owns the Queen Victoria Bed & Breakfast (this place is beautiful) and wants to take on the noble cause of making brewpubs legal in NJ. I hope he can do it because we are down to just 2 brewers in NJ - Anheuser-Busch in Newark and Clements in Vernon.

Geoff Woods

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Date: Mon Nov 11 08:43:12 PDT 1991  
From: darrylri@microsoft.com  
Subject: re: Hop efficiency algorithms

strasser@raj3.tn.cornell.edu (Tom Strasser) writes:

> So Darryl (or whoever), while we're on the subject, what do you think  
of  
Rager's  
> vs. Burch's kettle hop utilization numbers? From personal results, I'm  
in  
> Burch's corner on this one. For those unfamiliar, these two  
> sources vary considerably in the 25 to 45 minute boiling time regime.  
> While these numbers are approximations which will vary from batch to  
> batch, we the homebrewers have to start with a number somewhere, and  
then  
> adjust our results accordingly.

I think that Burch's published numbers are very generalized; I think  
that  
Rager's density adjustment is a fudge factor; and I think that no  
formula  
could hope to cover the myriad of different variables that occur in hop  
utilization for any broad sweep of homebrewers. In particular, while it  
is  
very interesting to know exactly how the curve flows, I would also wonder  
aloud how often and how much hops are being added in this time period.

In talking to Dr. Fix, he has pointed out that variables such as wort pH,  
kettle geometry, and boiling temperature and pressure can have a  
tremendous  
effect on hop utilization. So, a tall kettle with a small surface area  
in  
relation to its volume is probably more efficient. Folks at sea level  
might  
use less hops than those at the top of the Rockies.

If you have used the Brewer's Worksheet spreadsheet I uploaded a while  
back  
(it's in the archive at mthvax and sumex-aim, and is a Macintosh-Excel  
spreadsheet, but Art Steinmetz produced a converted copy for PC 1-2-3),  
you  
would note that hop utilization for pellets and for flowers are factors  
that  
the user must enter. Even then, the whole IBU calculation is of first  
order  
value only. Perhaps that ought to be 0th order, since I would only guess  
that this yeilds in the right 5 IBUs or so, with careful tasting against  
controls for a particular brewery. Beware of too many decimal places!

I can only say that the Brewer's Worksheet uses a very simple formula,  
essentially the same as Rager's (some might argue that Rager's article  
wasn't as clear as it might have been), minus the gravity adjustment, and  
I  
was able to "tune" it for my brewery so I could predict bitterness in  
relation to commercial examples, using a full wort boil. I suspect that  
it  
could be tuned to reach approximate values for most other breweries as  
well,  
at least to the extent that it is useful for predictive efforts.

--Darryl Richman

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Date: Mon Nov 11 09:01:38 PDT 1991  
From: darrylri@microsoft.com  
Subject: re: Canning Wort

Bill Pemberton gives us his pressure canning procedure for saving wort for starters. I just wanted to note that I use a boiling water bath canning (the closed jars are boiled for 15 minutes in an open pot and then allowed to cool), and have never had a problem, even with some of the jars lasting 6 months. Because my procedures tend to leave 1/2-1 gallon in the kettle after transferring (15 gallon batch size), along with hops and break material, I filter this out and generally cut it half with water to get low gravity starters, and then can in quarts and pints.

Also, I think someone else (sorry!) discussed their starter methodology, which involved taking Wyeast into a 12 oz. container and then a 22 oz. size before pitching for 5 gallons. This is really more effort than is required, since the yeast can generally build up through 4 or 5 doublings pretty quickly. So I would advise putting the Wyeast packet into a quart starter and then using that to pitch directly into a 5 gallon batch. I use about 1/2 gallon for my 15 gallon batches and get very good results.

--Darryl Richman

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Date: Mon, 11 Nov 1991 12:40 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Hangover Beers and Cloves

From: florianb@chip.cna.tek.com

>Yesterday, MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA> said, in part,  
  
>>From my simple understanding of the phenomenon, the main culprit is  
>>dehydration with some credit going to vasodilation in the skull. Both  
alcohol  
>>and fusels along with some amines are the cause. The liver, that  
wonderful  
>>detoxification ...

>Comments well-taken. The trouble I have with this theory is that it  
>doesn't explain the correlation to types or brands of beer. Below is  
>a list of beers that give me a headache:

Florian also provided a list of beers which do not give him headaches  
which  
included, thank Gambrinus, homebrew. ;-] I've also noticed this  
phenomenon  
but I haven't documented the beers as well as Florian. The best I can say  
is  
that, for me, the culprits seem to be beers brewed with corn or corn  
sugar as  
adjuncts. Yes, that means I'm not a big fan of many Mexican beers and I  
use  
corn sugar only sparingly in my homebrew. Chalk this one up as another  
reason  
to brew beer at home! :-D

From: arf@ddsw1.mcs.com (Jack Schmidling)

>>Jack I'm not sure what to make of this reply, I think you may have  
>>misunderstood. The cloviness comes from the YEAST not the wheat malt.  
...'

>Well, I do not have the original but I could have sworn that the clove  
was  
>connected to wheat. I have made mistake before....

No mistake. The "Troubleshooters" Special Edition of Zymurgy does state  
that  
clove flavours can come from using wheat malt. The intense clove flavour  
in  
Weizen is however the product of fermenting with S. delbrueckii.

- Mike -

PS: Beautiful recipe posting Lee!

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Date: Mon, 11 Nov 91 9:52:34 PST  
From: martin@daw\_302.hf.intel.com (martin wilde)  
Subject: The Beer Hunter on Discovery Channel

It was mentioned in HBD #757 that the Michael Jackson series "The Beer Hunter" will be shown on the Discovery Channel this Fall. If someone finds out when this will be shown, could they let us know??? I would hate to miss it... By the way, none of the video stores carry it (yet?)

Martin Wilde

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Date: Mon, 11 Nov 1991 09:52 EDT  
From: Jeff McGowan <MCGOWAN@esb.com>  
Subject: Bottling cane, and cidery flavor.

To Jeff Frane : thanks for the suggestion of buying a bottling cane - we actually did it already and used it last weekend to bottle an ale. The difference in energy expended and hair pulled out was amazing - I would \*definitely\* recommend one to any beginner!

The India Pale Ale we bottled two weeks ago, which had a slight cidery taste last week, had none at all this weekend! From what I have read here, I assume this is not terribly unusual, right? It seems that it \*is\* worthwhile to let the beer age for at least a little while in the bottles (if you can). Probably a silly question - how do commercial breweries which produce naturally carbonated beers which are not bottle conditioned get the carbonation in the bottle? Do they do part of the fermentation in a sealed container to carbonate the beer before bottling, then bottle under pressure after filtering?

Just curious.

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Date: Mon, 11 Nov 91 9:55:11 PST  
From: martin@daw\_302.hf.intel.com (martin wilde)  
**Subject: Fast Attenuation**

I was reading that Widmer Beers are fermented at 68 degrees for 4 days and then lagered at 41 degrees for 3 days before kegging.

What type of yeast attenuates this quickly? Is it because they inject oxygen into their fermenter to get the yeast to take off quickly and thus ferment fast?

Martin Wilde  
martin@daw\_302.hf.intel.com

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Date: Mon, 11 Nov 91 13:28:34 CST  
From: ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: BrewCap System

The BrewCap system gets mentioned in the digest from time to time and I've seen it advertised in several of the suppliers' catalogs. Does anyone have any literature on it that explains its operation? I'm not totally clear on how it works. Is there any place I could write (or call) to get documentation on it, perhaps with diagrams? I have had a mild interest in it for some time but I'd like to understand a bit more about it before possibly purchasing one. Thanks for any pointers.

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Guy D. McConnell, Systems Engineer | | "All that is gold does not
Intergraph Corp. Mail Stop CR1105 | My | glitter, not all those who
Huntsville, AL. 35894-0001 | opinions | wander are lost, the old
Computer and Storage Technology | are just | that is strong does
not
Evaluation Group | exactly | wither, and deep roots are
uunet!ingr.com!b11!mspe5!guy | that. | not touched by the frost."
(205)730-6289 FAX (205)730-6011 | | J.R.R.T.
=====
=====
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Date: Mon, 11 Nov 91 12:26:49 PST  
From: dbell@cup.portal.com  
Subject: Re: Potassium tablets

Al Richer asks:

> A friend recently gave me a 500-tablet bottle of potassium supplements.  
I  
>was wondering if I could use this stuff as a water hardener, considering  
the  
>price was right...8\*)  
> The contents of the tablets are:  
> Potassium: 99 mg.  
> There are mentions of other goodies, like stearic acid, magnesium  
stearate  
>and silica, but heaven only knows what THAT stuff's in there for, as the  
>potassium is in the form of potassium gluconate.

Sounds like most of the "stuff" is to make it a tablet... Basically, they  
are binders and fillers. Dunno about using the gluconate as a "hardener".  
Maybe a better use would be as a hangover remedy! :[]

Dave

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Date: Mon, 11 Nov 91 12:10:00 PST  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: **Bottle color**

The first (annual?) Novembeer fest took place last weekend; sponsered by the Brews Brothers of Seattle. Several certified judges from the NW, including Canada, did a good job.

The judges doing the pilsener category really slammed the entries with green bottles. One judge wrote "green bottles are the kiss of death" on one such entry. I think the bottle color affected their perception of the beer.

Perhaps Darryl R can give some insights from his table (bitters). My duties were to aid in the data entry for the scores.

Oh, the top two beers (of 83 entries) went to Rob Nelson, Brews Brother, and the steward in charge of sorting the beers upon arrival. Maybe he tweaked the computer's scores (just kidding, the judges knew what they liked).

Norm Hardy

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Date: Mon, 11 Nov 91 8:28:15 PST  
From: jerry@jaizer.hf.intel.com (Jerry Gaiser)  
Subject: Portland brewpubs

>Date: Fri, 8 Nov 91 10:50:08 EST  
>From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
>Subject: Portland pubs?  
>  
>Yeah, another request for beer joints. (That's Portland OR, not Maine).  
>  
>I checked Schuster/Jackson last night, and he says Portland and Seattle  
are  
>beer meccas in the US. Help me out -- what are your favorite haunts?  
>  
>Thanks...

I can give you my completely unbiased opinion.. :-)

First off, anything in the McMenemy's empire is good starting place.  
The Brothers Beer have something like 26 pubs/brewpubs in Oregon of  
which all but about 4 are in the Portland Metro area. The food is  
standard hamburger fare and the beer is good to excellent and if your  
drinking the house brews, fresh.

Mission Theatre & PubFree Movies with the brews.  
1624 NW Glisan

Blue Moon TavernDown on Yuppie row.  
432 NW 21st.

The Cornelius Roadhouse and Brewery In an 1859 farmhouse  
Sunset Highway and Cornelius Pass Rd.  
(Take Hiway 26 west from Portland about 20 min.)

Edgefield Manor Not completely open yet.  
East of Portland in the Gresham area.  
Former Poor Farm/Old Folks home.

Next is my favorite place for a Saturday evening. An eclectic variety of  
music, no cover, no smoking, killer pizza and good fresh beer.

Bridgeport Brewpub  
1313 NW Marshall  
NW Marshall between 13th and 14th

And last the small pub connected to Portland Brewing Co. (so small that  
the stage for the weekend music is located on a balcony above everything.  
)

Portland Brewing Co./Brewpub  
1339 NW Flanders

There are lots more, but these are from my personal experience. I'm sure  
you'll hear from some of the other Portland people.

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\* Jerry Gaiser (N7PWF) -- Relax. Don't worry. Have a homebrew\*  
\* jerry@jaizer.intel.com\*  
\* PBBSnet: n7pwf@n7pwf.#pdx.or.usa.na \*



\*n7pwf@n7pwf.ampr.org [44.116.0.68] \*  
\* Dogs and old men thrive on monotony -- Baxter Black\*  
\*\*\*\*\*  
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Date: Mon, 11 Nov 91 20:10:17 CST  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Sir Kenelm Digby, Kt. -- and ?Quinine Beer?

Hi all. First, thanks for all the help with my little questions. My Wyeast got going the very minute I sent my last panicky note. (All it took was a little of that Preventitive Murphy's Law.) I got a good deal on a carboy: \$5 a pop at Bonne Sante in Hyde Park. They don't have them very often though. Call ahead.

Now, another recipe from The Closet of Sir Kenelme Digbie, Kt. Opened (London: H. Brome, 1669) since the last one seemed quite popular. This is from page 94. (Reproduced without permission, naturally.)

A RECEIPT FOR METHEGLIN OF MY LADY WINDEBANKE

Take four Gallons of water; add to it, these Herbs and Spices following. Pellitory of the Wall, Sage, Thyme, of each a quarter of a handful, as much Clove gilly-flowers, with half as much Borage and Bugloss flowers, a little Hyssop, Five or six Eringo-roots, three or four Parsley-roots: one Fennel-root, the pith taken out, a few Red-nettle-roots, and a little Harts-tongue. Boil these Roots and Herbs half an hour; Then take out the Roots and Herbs, and put in the Spices grosly beaten in a Canvass-bag, viz. Cloves, Mace, of each half an Ounce, and as much Cinnamon, of Nutmeg an Ounce, with two Ounces of Ginger, and a Gallon of Honey: boil all these together half an hour longer, but do not skim it at all: let it boil in, and set it a cooling after you have taken it off the fire. When it is cold, put six spoonfuls of barm to it, and let it work twelve hours at least; then Tun it, and put a little Limon-peel into it: and then you may bottle it, if you please.

This one definitely sounds like Fun. Are there any opinions about why one shouldn't skim this one? I don't see any source of yeast in here. No clarifiers or eggdrometers either. If I can actually find all those Roots and Herbs, I'll let you folks know how it turns out.

I have one other question (which I could probably do some research on instead but I think there might be some interest in this here, maybe):

Has anybody out there heard of or seen, tasted or made beer with quinine as an added flavoring? I really like drinking tonic water straight, so this idea intrigues me. Maybe I'm weird, so what?

Here is the address to complain to:

Jacob Galley, a full-time student with a part-time reality check  
gal2@midway.uchicago.edu

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Date: Mon, 11 Nov 91 18:40 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: wbt@cbema.att.com

> "Brew It Yourself" is a far more interesting video and at half the  
price to  
> netters.

>I've never met either of you, but I've read both your work. From his  
editorials in Zymurgy to his book to second-hand accounts of his antics,  
it's obvious that Papazian is one heck of an interesting person. I  
suppose  
"interesting" applies to your writing as well, though I'd be more  
inclined  
to use "bizarre."

You are entitled to your opinion but until you have seen both of our  
VIDEOS,  
your opinion of THEM is not worth much.

>I have just one question. In your video, do you include a plug for the  
AHA?

I listed in the credits, anyone and everyone who was of any help in  
producing  
the video. I received no help nor request for any such "plug" from AHA.  
As  
I am in no way affiliated with AHA, I am curious to know why you asked  
the  
question.

js

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Date: 12 Nov 91 07:27:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnat@drcvax.af.mil>  
Subject: Skunks caused by rough transportation?

I was talking to a friend who spent two years in Germany this weekend past and he said that skunkiness in beer was not only caused by light, but by the rigors of transportation. He went on to say that the Germans import few beers because they are damaged in transport.

Though I do not know for sure, I can well imagine that rough handling, or even a lot of gentle handling, can cause a problem with beer. Can one of our resident experts comment on this?

Dan Graham  
"Beer made with the Derry air."

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Date: Tue, 12 Nov 91 11:35:47 -0500  
From: steve@endgame.gsfc.nasa.gov  
Subject: Re: Welding Stainless - A Warning

Hi gang,

Just a bit of self-introduction: I'm Chris' house-mate-with-welding-gear, and in an indirect manner, responsible for this thread. I also brew, but admittedly I've been too lazy to read the digest (that will change RSN, just sent in the request :-), so Chris has been bouncing relevant things at me as they come down the pipe.

> CADMIUM CONTAINING [filler alloys]  
> ARE NOT RECOMMENDED FOR ANY FOOD PREPARATION MATERIALS

If I could add to that... Cadmium, being the health hazard that it is, presents a danger to the welder (brazer?) as well. A snoot full of the vapors can, I believe, be lethal. Ventilation and appropriate safety gear would be a must. Every experienced welder I've talked to has told me to stay away from the stuff all together. So far, I've been following their advice. (Not too difficult to do, when you look at the price of sil-brazing fillers :-)

> ...

> PS. I have a 1978 copy of the Metals Handbook. It's possible that the  
> filler rod designations may have changed, but the basic warning is  
still  
> valid.

I believe that the designations are still the same, at least according to the references I have available (a late 80's Metals Handbook in the library here, and my friendly neighborhood welding supply shop.

The warning about cadmium is definitely a good one, and bringing it up is hardly beating a dead horse. I'd hate to see what sort of horror stories the press could come up with about people getting cadmium poisoning as a result of drinking, or making, homebrewed beer and/or brewing equipment.

Steve Rezsutek

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Date: 12 Nov 91 09:57:39 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: I'm Back

Subject: I'm BackTime:9:46 AMDate:11/12/91  
Hi all! My LAN is back up and working so I can again communicate directly with the Digest. It is possible that my "lost" posts of 10/31 will show up today (11/12) as they were stuck in my mail server's buffer and mailed when it was re-established with the UC LAN. Sorry if they do show and are behind the times or redundant (esp. since one continues the Schmidling debates. Jeanne Sova: I liked your collection of quips and yes, this is a tough crowd. How about we all sit back and have a beer and give it a rest...).

Glad to have access once again, the CI\$ connection is OK but nothing beats "free" access via work.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_| / San Francisco, CA 94143-0628

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Date: Tue, 12 Nov 91 12:59:19 CDT  
From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)  
Subject: Stainless Steel Fermenters

The comments in a previous HBD about stainless steel fermenters made from kegs are interesting. In my area, you can get them for a forfeited deposit (\$12). I have used one for a boiler by cutting the top out, etc.

I  
but would be interested in how anyone has modified a typical AB keg into a fermenter.

Most AB kegs I have seen have the single tap fitting in the top, which handles both CO2 in and beer out. The fitting can of course be cut out to leave a hole big enough to get your arm in for cleaning, etc., but a hole that big would be difficult to rig any kind of fermentation lock onto.

If you have a relative in the welding business, you could obviously weld something up, but most of us don't have that luxury.

Would anyone who has worked out these kinds of problems please post their solutions?

Cheers,  
Alan Gerhardt

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Date: Tue, 12 Nov 91 21:57:10 EST  
From: boubez@tastesgreat.rutgers.edu  
Subject: Devner/Vail Pubs

Hi there. I'm going to be in Dever then in Vail during the first week of December. Naturally, I'm looking for recommendations on brewpubs, and good pubs in general. I went throught the archive, and got a couple of tips.

>From thode@nprdc.navy.mil (Walt Thode):

Colorado -- Denver:

The Wynkoop Brewery - The first brew-pub in the Denver area.

Colorado -- Vail:

Alpenstube.

Are there any others? What beers do you recommend? Where else can I go for a good variety of beers? Any info will be appreciated. Take care.

toufic

R 2 4 Toufic Boubez  
| - | - | boubez@tastesgreat.rutgers.edu  
| - | - | Computational Engineering Systems Lab  
1 3 5 CAIP Center, Rutgers University

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Date: Tue, 12 Nov 91 22:35:06 PST  
From: Dave Suurballe <suurb@dumbcat.sf.ca.us>  
Subject: Sunstruck Flavor

The latest Journal of the American Society of Brewing Chemists (Vol. 49 No. 4, Fall 1991) has an article entitled "Sunstruck Flavor in Beer" written by four people from Kirin Brewery.

Predictably, it confirms previous experiments with bottle color:

"The formation of 3-methyl-2-butene-1-thiol increased proportionally to the ability of the bottle to transmit light between 350 and 500 nm."

After this, they experimented with different beers in the same color bottle and noticed something very interesting:

"In dark lager beer, 3-methyl-2-butene-1-thiol was not detected. The quantity of 3-methyl-2-butene-1-thiol formed in lager beer brewed without adjuncts was less than that formed in lager beer brewed with adjuncts. Thus, beer brands contribute more to the formation of 3-methyl-2-butene-1-thiol than green bottles do."

This inspired them to identify the constituents of beer that cause skunkiness in the presence of light, so they concocted various solutions of various beer constituents and tested them. Their conclusion:

"From these results, we propose that the main route of formation could be such that when beer is exposed to sunlight, isohumulones decompose to the 3-methyl-2-butenyl radical, and sulfur-containing amino acids and protein decompose to the SH radical in riboflavin-photosensitized reactions. Both radicals then combine to form 3-methyl-2-butene-1-thiol."

"The riboflavin content in beer appears to be one of the important factors resulting in differences in beer brands in formation of 3-methyl-2-butene-1-thiol. And if riboflavin could be removed from beer, a beer free from sunstruck flavor might be obtained."

Less interesting is their discovery that you can make the sunstruck flavor go away after it is developed by storing the beer for four weeks at 50 degrees centigrade. They didn't say how it tasted after that treatment.

Suurballe

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Date: Wed, 13 Nov 91 08:03:16 PDT  
From: Mark James Easter <eastern@ccmail.orst.edu>  
Subject: Homebrew Digest Submission

Greetings! Some friends of mine and I started batches of Cherry Fever Stout and Propensity Pilsener Lager (ala Papazian) last night and we wondered over bottles of stout about a couple of issues.

1. What are the potential impacts of pitching yeast while the wort is still warm? We pitched at ~85-90 degrees F.
2. While sparging the lager, some of the hops made it past the screen and into the carboy. Will this have impacts beyond added "hoppiness"?
3. How much should a homebrewer shake/roll the carboy around to mix in the yeast after pitching? I've heard arguments from two camps, one that says we shouldn't add any more oxygen than we have to and another that says the benefits of thoroughly distributing the yeast outweigh any problems from added oxygen.

I'd appreciate any comments you all might have...ciao.

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Date: Sat, 09 Nov 91 22:32:05 EST  
From: Jean Hunter <MS3Y@CORNELL.A.cit.cornell.edu>  
Subject: Germs and Spores in Honey (HBD 758)

What? Not boil honey? Do you know where that stuff comes from? Ordinary honey is nearly invulnerable to bacterial, yeast and mold infection due to its low water activity (essentially the same as high osmotic pressure), as has been pointed out already on the Digest. OTOH, honey is made outdoors by insects who come in contact with any and every bacterial cell, mold spore etc. that is in the natural environment. Raw honey is full of pollen, dust, plant and insect fragments and the like. Even refined honey which has been pasteurized and filtered still may contain heat-resistant bacterial spores. These spores are the reason why no honey in any form should ever be given to infants under 6 mo. old - Clostridium botulinum spores in the honey have established themselves in the digestive systems of infants, leading to "infant botulism" and at least a dozen deaths since the phenomenon was identified. The lesson here for brewers is that in the case of honey, shelf stability does not imply cleanliness. Oh, and if you're determined to use honey for priming, give it a nice long boil, at least 10 minutes, in as concentrated a form as you can. A quickie one-minute simmer won't do the job, because the most reliable way to reactivate dormant clostridial spores is a heat shock. We use it right here in the lab and it works great to establish a thriving population. Now certainly Clostridia won't thrive in the acidic environment of finished beer, but you might as well be on the safe side.

At this point you might expect a strong recommendation for corn sugar, but upon reflection, I don't know what nasties might be lurking in it, either.

Bottom line, a little obsession( with sanitation) can prevent depression (grieving over a lost batch).

To the homebrewer with poisoned beer, did you sanitize your bottlecaps?

Cheers, Jean.

Clever aphorisms and fancy signature bars are so much noise.

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Date: Sun, 10 Nov 91 15:15:11 CST  
From: caitrin lynch <lyn6@midway.uchicago.edu>  
Subject: Yeast Haze

I recently brewed up a Bitter ale. A simple recipe: light malt extract, goldings hops, and Wyeast (British Ale). After nearly three weeks in the bottle it still is not clear. From: caitrin lynch <lyn6@quads.uchicago.edu>

To: flynych@lmoadm.dec.com  
Cc: lynch@busy.dec.com, lynch@polar.dec.com, scottie@leland.stanford.edu  
Subject: Messages Received

It was so exciting to get mail in the box and on the computer today. The E-mail is better, cuz it's not bills. We attempted an earlier message, but I

screwed it up. What does cc do? Will this send to everyone else? We got the

photographs of the wedding. There are some good ones. I especially like the

one with grandpa, aunt nora, katherine, nick and I. A keeper. Nick wants to

know how Joe and Jenny are? He says that because Christopher likes to ask Tim

"Is that a keeper Tim?" Oh wait, it's a fighter he asks about. I had the pleasure of having my car towed for a mere \$50 plus a \$20 parking ticket today. Do you think AAA will reimburse for the towing?! Nick's beer is delicioso, but not quite like Goose Island Brewery, des. I met with the director of the South Asian battered women's shelter where I am going to do my

MA research today. (Geez, Scott, all those words regarding my project are in

English--I couldn't understand a word of yours!) Anyway, starting next Saturday I am going to do a 6 week training session for counseling victims of

domestic violence. Then I am going to write about something to do with it.

Bye.

I woke up this morning around five or so and took the dog for a long walk up the river and by the new zoo that they are building. I imagine that the dog will go bezerk as we walk by and a gorilla begins hooting at him. Anyway she is a good dog

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Date: Sun, 10 Nov 91 15:18:52 CST  
From: caitrin lynch <lyn6@midway.uchicago.edu>  
Subject: Yeast Haze Again

My last message got cut off in the middle so I will repeat it. I recently brewed a Bitter ale from a simple malt extract recipe with goldings hops and Wyeast British Ale. The problem: after three weeks in the bottle the beer is still not clear. I have never had this problem before and am wondering what might cause it. Oh yeah. There is also no head on the two test bottles I have tried. Taste okay, but extremely yeasty. What gives?

Nick

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Date: Sunday, 10 November 1991 4:12pm ET  
From: joshua.grosse@amail.amdahl.com  
Subject: HBD

I'm considering a Bruheat or similar brand 220 volt mashing tun. If you've got one of these, perhaps you've run into this same dilemma:

-->> I only have a single 220 volt outlet in my house, for the stove.  
<<--

I expect to unplug the stove when using the electric tun. But, I ask you, how can I prepare sparge water with an inoperative stove? Find a 220 volt "Y" connecter at my local hardware store? Heat the sparge water before mash in, and place it in a picnic cooler? Boil it first, and it will cool to 168 F by the time I'm ready to mash out? Hire an electrician to add another 220 line? (I'm *\*very\** reluctant to add additional 220 service, as my basement ceiling (celetex) would need to be removed - not fun or cheap.)

Your comments and suggestions would be graciously welcome.

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Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Sun, 10 Nov 91 19:41:29 -0600 (CST)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Re: Homegrown Hops

Excerpts from homebrew: 8-Nov-91 Homebrew Digest #758 (Novem.. Verify a.  
b. sending@hpf (47431)

> Is there an easy process to determine the alpha acid content of  
homegrown  
> hops? If there isn't an easy process, what's the difficult process?

It depends on what you call easy. It's essentially impossible for the  
homebrewer to get at the kind of sophisticated lab equipment that's  
required for an AA test.

Oregon State University will conduct a hops analysis for a fee; I think  
it's about \$40. It requires ~1 oz. of hops.

Interested parties should contact the office of Al Haunold.

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Date: Sun, 10 Nov 91 19:52:57 -0600 (CST)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Re: Coriander, leaf or seed?

There is no doubt in my mind that all brewing uses of *Coriandrum Sativum* (the plant that yields both the leaves known in the southwest as cilantro and the seeds known as coriander) would involve the \*seeds\* and not the leaves.

The difference in both flavor and aroma between the two is highly remarkable: one would never know they came from the same plant.

My brewing partner and I were discussing this the other day when one of us observed that indigenous cuisines in which coriander leaves are used also seem to make heavy use of chile peppers: Mexican, Chinese, Indian, and Thai are the first to come to mind. Even though this is only tangentially related to homebrewing, can any of you homebrewers (who, we've found out, often turn out to be cooks as well) think of a cuisine which uses one but not the other? A half-dozen people I've asked so far have been unable to come up with one. . . .

Brian Capouch  
Saint Josephs' College for Children  
brianc@saintjoe.edu

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Date:Wed, 13 Nov 91 15:18:11 EST  
From: "David C. Skeldon" (CCL-F) <dseldon@PICA.ARMY.MIL>  
Subject: **Sam Smiths Nut Brown**

I've seen submissions where people have asked for recipes to duplicate  
Sam  
Smiths Nut Brown Ale. Since I didn't keep the address of the person that  
asked, and everyone that answered must have answered directly, could  
someone  
please send me their recipes for it.

THANKS  
Dave

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Date: Wed, 13 Nov 91 17:03:24 CST  
From: Mark Sandrock <sandrock@aries.scs.uiuc.edu>  
Subject: oxidation, priming, and the Crabtree Effect

> I thought "someone else" would address the question, which I think was  
> missed by Richard. That is, liquid yeast, even when properly  
> activated, does not supply sufficient quantities of active yeast for a  
> vigorous start to fermentation of a 5 gallon batch. Certainly,  
> aeration is important, but I think this is secondary to creating a  
> "sufficient" quantity of active starter.

Novice that I am, both aerating the wort and using an adequate pitching  
rate fall into the category of "critically important" procedures for me.  
One may still do okay without them, but why take chances with your time  
and  
money at stake?

> Gosh, a good old fashion unix bigot! While all you guys toodle around  
on  
> the Packards and Edsle's of OS's, Microsoft is cleaning up making  
fords!  
> Can 10 million Windows users all be wrong? ;=)

Ahem. The Edsel *\*was\** a Ford product.  
And can 10 million Bud drinkers all be wrong?

> From: larryba@microsoft.com  
>  
> > I don't necessarily think that you will detect oxidation in your  
> "mishandled" beer. Why?  
>  
> >Because it is my belief that if you have  
> active yeast in your beer, oxidation may not be an issue. Beer that  
> is primed and bottled has live yeast in it. Live yeast is very  
> reductive (?) and chews up the oxygen + reduces the oxidized  
> components. I have heard that damaged beer can be revived by adding  
> fresh wort, yeast and letting it re-ferment. I think that is what  
> happens for many home brews: they are harsh at first (green?) and  
> then as they age they mellow out. I think it is the yeast doing it's  
> magic. Comment, Dave Rose, George Fix?

Note that Miller points out that yeast will NOT consume O<sub>2</sub> in the  
presence  
of a high ratio of glucose to other fermentables. This is the situation  
brought about when using corn sugar to prime a batch, for example. This  
is  
also an argument *\*against\** those beginners recipes which call for the use  
of large amounts of corn sugar in place of malt extract. This phenomenon  
is  
known as the Crabtree Effect. (No idea where that name originated!)  
Bottom line: glucose (corn sugar) priming does NOT cure aerated beer.  
Use DME (or equivalent) to prime if O<sub>2</sub> is an issue in the fermented wort.

Cheers,  
Mark Sandrock

- - -  
UIUC Chemical Sciences Computer Center  
505 S. Matthews Ave., Urbana, IL 61801  
Voice: 217-244-0561  
Internet: sandrock@aries.scs.uiuc.edu

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Date: Wed, 13 Nov 91 18:51:48 EST  
From: IO10676@maine.maine.edu  
Subject: Yeasts, and ordering advice

First, a question: I have a couple of recipes I'd like to duplicate that involved extract-based kits, usually with other grains, hops, etc. added. However, some of them used the yeasts that came with the kits. Since these dry yeasts are of questionable viability, I'd prefer to use a yeast I can trust, but I want to remain as close to the original recipe as possible.

So, my question is, is there any way to find out what yeast strains these kits supply? Other than culturing them all, which I don't have the equipment for. What I'm ideally looking for is a reference that says something like, "Mountmellick Stout uses the same strain as Wyeast #xxx, Ironmaster Brown Ale uses Wyeast #yyy," and so forth. I know I probably won't get something that nice, but hey.

Second: I recently joined a local food cooperative that carries brewing supplies at nice, low, just barely above wholesale prices. Definitely a Good Thing. However, the person who used to order this stuff has left them, and I got roped into doing the job. So, here's my proposal to the HBD:

Given a budget of, say, \$350, what should a brew supplier order from their wholesaler? Obviously malt, hops, yeast, and accessories, but more specifically . . . Anyway, I'll be drawing up the order sometime next week. Please email me your suggestions; after I make the final list, I'll probably post it to the digest.

Thanks!

Sterling Udell  
Big Dog Brewing Cooperative - Eastern Division  
"Beer is our business, and business is GOOD."

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Date: Thu, 14 Nov 1991 8:39:52 -0500 (EST)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Bubbles

This may have already been noted but the October PHYSICS TODAY has an article on the physics of beer bubbles.  
(Through a Beer Glass Darkly) pp48-52.  
Ted

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Date: Thu, 14 Nov 91 9:03:54 EST  
From: gkushmer@Jade.Tufts.EDU  
Subject: Homebrew Digest #760 (November 14, 1991)

Hey guys. I recently got an old glass carboy off my grandfather. He used to put water in it and then add coloring. Way back when, they would put these things on the front steps.

Now, the carboy has a slight bluish tinge and has been empty/dry for a long time. Anyone think I should even try cleaning it out (and what with) or does this sound too risky?

Thanks.

- --gk

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Date: Thu, 14 Nov 1991 9:17:25 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: beer is good for you!?

What is the nutritional value of beer? As a some-time vegetarian, I'm aware of the benefits of mixing grains, beans, and dairy products as protein compliments. Grains? Beer! Is there enough of the needed amino acids in beer to act as a protein compliment? Is beer \*really\* good for you? (I'm not addressing the stress-relief effect, just nutrition).

Warning: I washed the outside of a package of Whitbread yeast, opened it, and found one quarter of the package to be wet. The package leaked. Luckily there was still a lot of dry yeast in there. I rehydrated it and it smelled ok, so I pitched it, and all seems fine. I've never had any problems with Whitbread yeast in the past.

I want to comment on the js bs, but I'm not going to. Let's talk beer.

Russ G.  
OPAL/ESP  
UNH

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End of HOMEBREW Digest #761, 11/15/91  
\*\*\*\*\*  
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Date: Thu, 14 Nov 91 8:52:35 EST  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Re: Ads on HBD

Hi, before I too join the Jack/Commercialism thread, I thought it would be good to actually post a few things about homebrewing so...

I need some help. I need a bio-tech. type person in eastern MA/southern NH to run some tests for me. More specifically, I'd like someone to determine the 'purity' of a number of cultures I have. These are not common everyday cultures, and cannot be easily replaced. In fact, they're not even Saccaromyces cultures. To the best of my knowledge they are fairly uncontaminated, but I would like that verified. Further, if I'm wrong, I'll need some isolation work done. Finally, I'd like to have a few master tubes placed in an ultra-low temp freezer. I am willing to pay/barter for these services -- the reason I'm asking here is that a fellow HBDer might not rake me over the coals as much. Anyone interested should send me e-mail for details.

(how about that, HBDS first Help-Wanted)

and something to add to the general discussion:

How does one place a false bottom inside a 15gal keg? I've been trying to figure this one out for a while. I've come up with a number of good techniques, but all of them involve welding inside the keg. I know that someone at the last AHA conference gave a talk on building a 15gal keg-brewery, but I can't remember upon what the false bottom reseted. Does it fit snugly into that lower reenforcing band with some feet for hold up the middle? Does it sit on the bottom weld in the very bottom of the keg?

and finally,  
Al Korz writes  
> Jack quotes Mike--  
> >>FWIW, Jack pointed out that commericalism is OK on Internet so I thought  
> >>I'd just add my \$0.02.  
> I don't think it's OK here.  
> >Perhaps we should post information about this video on a regular basis.  
> Perhaps not, Mike.  
> I'd like to point out that Kinney Baughman is Mr. BrewCap, BrewHeat, > and BrewChiller and has always (to the best of my recollection) been > very non-commercial in his discussions of these products.

Yes, I've dealt with Kinney before, although he might not remember it. I've had nothing but good experiences in dealing with him.

Anyway, on to my main point, are you trying to tell me that you missed that \*entire\*line\* of smilies in my original message? Were you reading the original through a sarcasim filter? Actually, I agree with you about 98%. Generally commercialism on HBD should be avoided, but I do believe it should be ok to use it as a forum for selling surplus or old equipment and the like NOT as a replacement for Zymurgy ads. A while back it was suggested that such announcements be limited to something in the neighborhood of 5 lines. I like that idea.

-Mike

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Date: Thu, 14 Nov 91 9:15:08 EST  
From: gkushmer@Jade.Tufts.EDU  
Subject: Re: Draught Guinness in a Can

Draught Guinness in a can is not all that new. They were coming out with it a few years ago while I was still living in England (they used the theme from Hawaii 5-0 to promote it. That was a kick).

Every time I go back, my ex-girlfriend's dad stocks the fridge with them. I just have to drink it out of courtesy, and he just feels obligated to finish off what I can't :-].

But seriously, it tastes pretty good and is worth a couple bucks to try just once. Now that it's coming to the U.S., I'm hoping to do the same.

- --gk

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Date: Thu, 14 Nov 91 09:32:00 EST  
From: Tom Dimock <RGG@CORNELL.CIT.CORNELL.EDU>  
Subject: Chillers redux

Some comments and a question or two on chillers.

I have been very interested in the relative merits of immersion and counter-flow chillers, and thought it might be useful to summarize some of that information as background to a few questions.

Speed of chilling: It sounds like either type can chill a five gallon batch in 15 to 20 minutes, the important distinction being that with an immersion chiller this is a parallel process (each little bit of wort takes the same time to cool) whereas the counterflow chiller is a serial process (each little bit of wort cools in a matter of seconds, but they have to wait their turn). Also, with a counterflow chiller, the wort is protected from oxidation and contamination during the entire time it is being chilled (assuming the chiller is properly sanitized). Here I would definitely give the advantage to counterflow.

Cold break: If I understand correctly, this is a function of how fast the drop in temperature happens. Advantage counterflow.

Ease of sanitizing: The immersion cooler can be put in the boiler for the last part of the boil. The counter-flow must be either pre-sanitized, or you can run some of the boil through before turning on the chilled water (I don't think I'd trust this, myself). Some folks have indicated a certain nervousness about how you make sure that the inside of a copper pipe is really clean - it's really hard to see in there! Advantage here goes to the immersion chiller.

Cost: Depends a lot on your construction techniques and skill at scrounging. A counterflow chiller is more work to put together, and involves more fittings, but it uses less copper tubing. Immersion chillers are both more available and cheaper from commercial sources. Probable advantage: immersion.

Efficiency of water use: Dead heat. Both can recirculate water if you live in a place where that's a problem.

Separation of wort from trub/cold break: Here is where I have a question or two. The immersion chiller has no problem here - you can whirlpool the cooled wort and then siphon off carefully, leaving most of the trub and cold break behind. With the counterflow chiller, the trub can be left behind, but the cold break would seem to end up in the primary. So how do you counter-flowers out there deal with the (very good) cold break? Do you just ferment on top of it, or do you use an intermediate vessel where you can whirlpool and aerate and then rack to your primary?

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Date: Thu, 14 Nov 91 09:57:48 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: Porters, Recent travels. etc...

First let me begin with with a few replies to recent posts.

Jack Schmidling writes:

> This evening I had the opportunity to check my taste buds against some  
> experts at a meeting of the Chicago Beer Society. Before I present  
their  
> opinion of my oxidation experiment, a little background.....  
> ...  
> It was a fun time and we met a lot of fine people and sampled a lot of  
beer.  
> Marilyn liked everyone she tasted better than the last one. I  
naturally  
>^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^  
> liked mine best. In spite of this, I let her drive home.

Wow! Who is this Marilyn and what does it take to get her to one of our tastings! This truly was a Bacchanalia in every sense of the word, huh? (Yes, I know what you meant..."every one" and not "everyone", but couldn't resist the humour possible).

Seriously, though, about your post, I think it's great that you actually tried this oxidation experiment. I, too, have never noticed the awful effects of oxidation when I know I screwed up somewhere and splashed a lot. However, I'd also have to ask about your experiments concerning the storage conditions. As we all know, certian reactions (well most reactions) exhibit a temperature dependant rate. Depending on at what temperature these beers were stored, you may not notice any effects. Further, there are actually two problems with splashing, as I understand it. First, there is oxidation. Again, as I understand it, this is really only a concern while the wort is really hot. Oxidation is a chemical reaction. Then, there is aerobic activity, which is caused when yeast get exposed to oxygen while fermenting. This is a biochemical reaction. How would one structure experiments in order to isolate one effect from the other? I don't know for sure about that, but I think it would have been interesting if you'd actually abused 9 bottles, stored 3 batches of 3 at various temperatures, and opened one from each batch of 3 over time. You can't flame someone for noticing oxygen effects if they're storing their beer at 85F and you have yours in a cold room.

SECOND TOPIC : Gloaters...

I'd like to take an opportunity to thank all who suggested things to do, beers to drink, etc... in my somewhat recent request for information of Belgium and Germany. Also, I guess, I'd like to gloat!

We spent 5 days in Belgium followed by about 10 days in Germany. German beer is very good, for what it is, but is far less "interesting" than the stuff in Belgium...ergo...reccommendation. Go to Germany first, then Belgium. The beer highlight in Belgium had to be the Kulminator. For you gloaters paying \$5 for Duvel at Weinkeller, I had a 1985 Stille Nacht for less, and a 1980 Chimay Blue for \$7. This place is absolutley fabulous for variety. Also excellent were Liefmans Goudenband and Rodenbach Grand Cru. Of course there were several others including Orval, several frambois'es, krieks, gueze's, etc...

Apparently there is a bit of controversy over a recent decision to start filtering Duvel...in any case, the stuff I bought here had yeast in it, the stuff over there did not. One thing you notice for sure is that something horrible often happens to this beer in transit when they import it, because it all tasted better over there (and it wasn't just atmosphere).

Germany was fun too. We visited both Hofbrauhaus and Andechs. The four in our group thought the Hofbrauhaus was a lot of fun, but both the beer and atmosphere at Andechs were better. We also had the opportunity to have real Budvar Budweiser on tap, which was quite good. Someone here made mention of these brewery hotels in this forum. We stayed one day at Hirsch hotel/brewery in Ottobeuren. Some of the beer here was not good; however, both the light and dark spezial made up for this. Also, if anyone is going over there, or if the person who's keeping the database of pubs/ etc... wants to know about it, we picked up a whole little booklet about brewery hotels all over germany while we were there. I wish I could actually list the beers we tried, but they are far too numerous to even remember. The best part of German beer, or better stated, the part we enjoyed the most was getting fresh Weizen and Dunkel Weizen, as that is what is most difficult to come by in this part of the states. One more note...although this is a beer forum, if you're driving through the wine regions and enjoy wine at all, don't miss a chance to taste some wonderful wine and experience great atmosphere all for a reasonable price.

Overall, we were able to bring back 27 assorted bottles of beer of varying sizes and styles, much of which was bought at Maroun Markt - the largest beer market in the world. It's like going out and buying a case of Bud here to go there and buy a case of Weizen.

FINAL TOPIC : Porters...

Another side advantage of the recent trip was that when I came home, two batches of homebrew that were bottled before we left seemed to age gracefully. We had made a weizenbock and a porter. The latter had me worried upon initial tasting because I used a pound of black patent as someone else did in the Winners Circle. The initial tasting of this beer indicated that there was far too much black patent. Now, though, either my taste buds are accustomed or this beer aged very nicely. So what I'm asking is how much dark grain do the rest of you porter lovers use and what do you feel is the optimal "time in bottle"?

Mike Zentner      zentner@ecn.purdue.edu

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Date: Thu, 14 Nov 91 14:43 GMT  
From: RHEWETT <RHEWETT+aBECHTEL%Bechtel\_Corporation@mcimail.com>  
Subject: Remove me from the HBD

To: LINK --MCI

From: Bob Hewett  
Subject: Remove me from the HBD  
I need to be taken off the Home Brew Digest's Mailing list.  
It seems that the HBD crashed their puny, out dated mailing system  
so the Neo-Nazi E-MAIL people out in San Francisco read my mail  
and decided that "The Home Brew Digest is clearly unrelated to Bechtel  
business..".

Little do they realize that Home Brewing is one of things that allows  
me to return to work everyday. I think they need to relax and have a  
Home Brew.

Once again:

\*\*\*\*\* PLEASE REMOVE ME FROM THE MAILING LIST. \*\*\*\*\*

They're threatening to revoke my rights to the internet...

Bob Hewett

- - - -

"Freedom of speech. Just watch what you say." - Ice-T

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Date: Thu, 14 Nov 1991 10:42 EDT  
From: Rob Malouf <V103PDUZ@ubvmsb.cc.buffalo.edu>  
Subject: Blow off, blow out, blow by, blow up

>An important point here is to do those things that you deem important  
>to improving your beer, given your own personal experiences. My early  
>homebrews (pre-blow-off) suffered from a bitter astringency that I  
>found objectionable. The first beer I tried using the blow-off method  
>didn't have it and I've never gone back.

It is finally time to retire my old plastic fermenter, and I am trying to  
decide whether to start using the blow-off method. My first brews also  
suffered from a bitter astringency (to say it was "objectionable" is an  
understatement). As my skill as a brewer increased, the harshness faded.  
Now

that I have switched to all-grain brewing, there is no hint of that old  
harshness left (so all the other flaws come through clearly!). I wonder  
if the  
blow off method is like a long aging period for ales. A month or so in  
the  
basement greatly improved those old harsh ales, but now my brew is  
drinkable as  
soon as it's carbonated. Perhaps the blow-off method allows the beginner  
to  
get away with not-so-great brewing technique. Has anyone ever stopped  
using  
the blow-off method once they became "expert" brewers? Then again, maybe  
all  
those early brews permanently desensitized my tongue, and I just don't  
notice  
the astringency anymore.

Rob Malouf  
v103pduz@ubvmsb.cc.buffalo.edu

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Date: Thu, 14 Nov 91 08:31:41 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Ales, Lagers, Beer

To Micah Millspaw:

I think most people in this forum know the difference between a lager yeast and an ale yeast (and therefore the difference between a lager and an ale). It is easy to stereotype, though, since most lagers running around (the US anyway) are lighter recipes, and most ales (who are greatly outnumbered) tend to be darker and more full-bodied. The point is well-taken but has it really been that prevalent on the hbd?

To All:

With all of the microbreweries popping up around, does anyone know of a job opening? I'm thinking of maybe an apprentice taster position... 80)

Keep on Brewin'  
Norm

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Date: Thu, 14 Nov 91 10:33:43 -0500  
From: sean@evi.com (Sean Conway)  
Subject: Trouble shooting bad beer...

I thought it would be useful to list some common problems of bad beer and what MOST LIKELY could be the reasons for why they turned bad. None of these quotes are my own but come directly from Charlie Papazians' first edition of the "The Complete Joy of Home brewing" (my bible).

BTW: Bravo to "BAUGHMANKR"!!!

\*\*\*\*\*  
\*\*\*\*\*

All excerpts from TCJOHB by Papazian are in quotes (just protecting myself. I dont want to become another Joe Biden or the Joaquim ? from BU)...

#### CIDERY FLAVORS

"The number one reason why homebrewers may brew a cidery flavor beer is that an excessive amount of corn sugar and especially cane (or beet) sugar is used."

#### SOUR FLAVORS

"Bacterial infection often enhanced by warm brewery temperatures and sluggish fermentations are to blame for sour beer."

#### MOLDY BEER

"Moldy beer is the result of inadequate cleaning of equipment and undue exposure to microorganisms. Mold also is more likely to develop with inapprpocate lagering (aging) at temperatures above 60 degrees F (16 C)."

#### CLOUDY BEER

"The problem is, again, another kind of bacterial infection. It isn't the fault of the malt nor the sugars, and unless you are using very old or contaminated yeast, it isn't the yeast's fault either."

#### FLAT BEER

"I don't know of a reason unless you've left an excessive amount of sterilant in your bottles or you are storing your beer at excessively cool temperatures."

My \$ 0.02 cents worth - you forgot to add priming sugar... OR its the morning after the frat party and you are drinking the leftover beer out of the keg.

#### OVERCARBONATED BEER

"The simple explanation is that you've added too much priming sugar."

#### STRANGE AFTERTASTES

"If you've got 'em, either leave those baby diapers out of the brew  
of keep the risk of bacterial infections to a minimum."

A FAMOUS DADILY - he who brews with diapers may get bad beer. Anyone  
want to try experiments

APPARENT PREMATURELY STUCK FERMENTATION

"More often than not you're worrying... Aeration of the wort and  
choice  
of yeasts will make some difference, but usually minimal. Roll with  
the punch and bottle when fermentation has stopped or is negligible."

\*\*\*\*\*  
\*\*\*\*\*

Hope some people of there find this summary usefull!

sean@evi.com

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Date: Thu, 14 Nov 91 11:24:03 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: cats and garlic (was beer for the woods)

Somehow this got garbaged in #760, I'm trying again :-/

Russ suggested:

>...that brewer's yeast and garlic will keep  
>away bugs, like mosquitos and black flies, and fleas too so give some to  
your  
>dog/cat.

OK for dogs, but apparently it can be a very effective way to kill a cat.  
I have this from a veterinarian who has watched too many cats die in the  
arms of their owners after they had been `treated' at home with garlic.  
Apparently it does bad things to their blood (exactly what, I don't  
remember).

I know it doesn't have anything to do with beer, but I couldn't let it  
pass.  
(we've got four cats at home and they're all very special to me)

Carl West

WISL,BM.

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Date: 14 Nov 91 09:56:06 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: I'm Back

Subject: I'm BackTime:9:56 AMDate:11/14/91  
Hi all! My LAN is back up and working so I can again communicate directly with the Digest. I apologize that my "lost" posts of 10/31 showed up today (11/14) as they were stuck in my mail server's buffer and mailed when it was re-established with the UC LAN. Sorry for the redundancy and the increased noise (esp. since one continues the Schmidling debates. Jeanne Sova: I liked your collection of quips and yes, this is a tough crowd, but a committed one as well. How about we all sit back and have a beer and give it a rest...).

Glad to have access once again, the CI\$ connection is OK but nothing beats "free" access via work.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Thu, 14 Nov 1991 13:07 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Cardboard Nose

Thought I'd pass on a recent experience with cardboard nose beers. I helped judge last week at the Calif. All State Homebrew Competition. This comp. is always well run and great fun. Lots of brew discussions, food, music and of course BEER. Great job again this year! The San Andreas Malts won the coveted homebrew club of the year award this year. They deserve it. When I got there I noticed they were using glasses for the judging samples instead of plastic cups. I was relieved to see Steve Norris busy rinsing that cardboard smell out of the glasses with a hot water rinse. Since Steve don't enter competitions anymore, they make him do the dishes. Anyway the first few beers we judged had a distinct cardboard (sometimes almond like) nose. I knew it couldn't be the glasses I saw them being rinsed and they smelled clean prior to pouring. I ran into this same thing at the Calif. State Fair comp. 2 years ago. If your sensitive to this smell, its like judging next to someone who is smoking. I got a plastic cup and we poured the next beer into a rinsed glass and the plastic cup, and the smell was only in the "rinsed" glass. I don't understand what is going on here but it ain't good for beer competitions. I stayed with the plastic cup for the rest of the judging, rinsing after each beer. Maybe the smells get released when the beer hits the glass do to the alcohol or ph or something. I think all competitions should switch to clear plastic cups to prevent this problem. What the hell their cheap.

Bob Jones

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Date: Thu, 14 Nov 1991 18:03 EST  
From: "HEY MAN, FAH Q" <HOPKINSCH@urvax.urich.edu>  
Subject: Rathskeller in D.C. (not an ad)

Fellow Brewers -

I will be going home to Washington, DC for Thanksgiving Break and wanted some input on international beers. I'm going with a few friends to the Rathskeller (a bar off Conn. Ave) that has thousands of beers from around the world -- any input on some esoteric favorites? Personally, I'm a Bass Ale/Guinness type. I think my all-time favorite is the Augerstinerbrau made in Munich (Maximator). Yet, on a day-to-day basis, I admit, I usually order a draft light beer for happy hour/etc (hey, I'm a college student; at least it's not Milwaukee's Best). Nonetheless, any suggestions of beers-to-try would be appreciated.

Christopher  
HOPKINSCH@URVAX.URICH.EDU

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Date: Thu, 14 Nov 91 14:37 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

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From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: It's Flame Time!!

>Flame on!!

I have been advised by constructive critics that responding to the likes of you may satisfy my ego but serves no useful purpose.

Instead of responding to your hateful rubbish in public I will let this one pass as a test of your sincerity.

From: "Rad Equipment" <rad\_equipment@rad-ma1.ucsf.EDU>

>Jack, as far as "you" are concerned your beer has never tasted like cider or cardboard. These are flavors (along with many others found in beer) which different people have different sensitivities to. This is why I suggest you have an independent palate, preferably one that has experience with homebrew, taste your experimental brew against your control batch.

I did just that and posted the results yesterday. But more to the point, another beer that I have been calling clove-like, they declared, "banana". It was instant and unanimous. I was dumbfounded. I have sniffed and tasted it a hundred times since and still call it clove without the slighted hint of banana. Marylin, BTW now agrees with them.

js  
~.

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Date: Thu, 14 Nov 91 19:00:56 CST  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Sir Kenelm Digby, Kt. -- and ?Quinine Beer?

The Digest was down for Tuesday and Wednesday, right? I think that the following message is responsible: The other time I quoted from Sir Kenelm Digby, Kt. (without permission) was the LAST time the Digest broke, back in September. Hmm.

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Received: from ellis.uchicago.edu by midway.uchicago.edu Mon, 11 Nov 91 20:10:21 CST

Date: Mon, 11 Nov 91 20:10:17 CST  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Sir Kenelm Digby, Kt. -- and ?Quinine Beer?  
Subject: Sir Kenelm Digby, Kt. -- and ?Quinine Beer?  
Message-Id: <CMM.0.90.2.689911817.gal2@ellis.uchicago.edu>

Hi all. First, thanks for all the help with my little questions. My Wyeast got going the very minute I sent my last panicky note. (All it took was a little of that Preventitive Murphy's Law.) I got a good deal on a carboy: \$5 a pop at Bonne Sante in Hyde Park. They don't have them very often though. Call ahead.

Now, another recipe from The Closet of Sir Kenelme Digbie, Kt. Opened (London: H. Brome, 1669) since the last one seemed quite popular. This is from page 94. (Reproduced without permission, naturally.)

A RECEIPT FOR METHEGLIN OF MY LADY WINDEBANKE

Take four Gallons of water; add to it, these Herbs and Spices following. Pellitory of the Wall, Sage, Thyme, of each a quarter of a handfull, as much Clove gilly-flowers, with half as much Borage and Bugloss flowers, a little Hyssop, Five or six Eringo-roots, three or four Parsley-roots: one Fennel-root, the pith taken out, a few Red-nettle-roots, and a little Harts-tongue. Boil these Roots and Herbs half an hour; Then take out the Roots and Herbs, and put in the Spices grosly beaten in a Canvass-bag, viz. Cloves, Mace, of each half an Ounce, and as much Cinnamon, of Nutmeg an Ounce, with two Ounces of Ginger, and a Gallon of Honey: boil all these together half an hour longer, but do not skim it at all: let it boil in, and set it a cooling after you have taken it off the fire. When it is cold, put six spoonfuls of barm to it, and let it work twelve hours at least; then Tun it, and put a little Limon-peel into it: and then you may bottle it, if you please.

This one definitely sounds like Fun. Are there any opinions about why one shouldn't skim this one? I don't see any source of yeast in here. No clarifiers or eggdrometers either. If I can actually find all those Roots and Herbs, I'll let you folks know how it turns out.

I have one other question (which I could probably do some research on instead but I think there might be some interest in this here, maybe):

Has anybody out there heard of or seen, tasted or made beer with quinine as an added flavoring? I really like drinking tonic water straight, so this idea intrigues me. Maybe I'm weird, so what?

Here is the address to complain to:

Jacob Galley, a full-time student with a part-time reality check  
gal2@midway.uchicago.edu

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Date: Thu, 14 Nov 91 19:36:49 EST  
From: rich@bedford.progress.COM (Rich Lenihan)  
Subject: Wanted: Wheat Stout recipes

Well, its been a week since I last asked for a wheat stout recipe. The response has been underwhelming! If anyone has one or would like to suggest where I might find one, please drop me a note. I have one roughed out in my head but I'd like to see what other brewers might have tried. Incidentally, this will be an extract brew, but I'll convert any all/partial-mash recipes I receive. I'm more in interested in the hops, adjuncts and procedures, anyway. Thanks in advance.

While I'm here, I'll add that I, too, agree that a certain HBD contributor has become "tiresome" (as have those who rise to his bait). Maybe if we all just ignore him, he'll go away. I love a good flame war as much as anyone but geez guy, give it a rest, will ya? Most of us can't read as fast you can type. This is my last word on \*that\* subject.

Let's get that S/N ratio back where it belongs!

Rich Lenihan UUCP: mit-eddie!progress!rich  
Progress Software Corp. Internet: rich@progress.com  
14 Oak Park Real life: 20-I Brandywine Drive  
Bedford, MA 01730 Shrewsbury, MA 01545  
USA (508) 754-7502  
"Beer is a mellow drink, but it keeps you on the run..."  
- The Bartender's Bounce

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Date: Thu Nov 14 23:15:32 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: London Inns

Warning: this isn't exactly homebrewing, but it's related...

Does anyone have a copy of the CAMRA guide to Inns? I'm not sure of the exact title, but I've seen it mentioned in the Good Beer Guide. I'm looking for recommendations for a place to stay in London with an excellent pub on premises.

Traveler's Tip: you can drink later in a pub if you are a 'resident' of the attached inn.

So this message isn't a total waste of bandwidth, let me recommend the following inn:

Traquair Arms, Innerleithen, Scotland. The name says it all. Bear Ale on draft, and Traquair House Ale in bottles (try a mixture). Decent restaurant. The castle is just outside of town. If you visit the brewery, say 'hi' to Ian.

- -----  
Chuck Cox  
SynchroSystems  
chuck%synchro@uunet.uu.net

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Date: Thu, 14 Nov 91 7:02:14 EST  
From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>  
Subject: Re: chilling

) ...after five batches, however, they could start thinking  
) about a wort chiller...  
And maybe not. After 80 batches, I'm still just thinking about  
the chiller. I'm actually just dropping the pot in the pool and  
letting the heat dissipate harmlessly into 20,000 gallons of  
(seasonally cold) water.

If I get the chiller, I'm going to get one of those drill-powered  
pumps and use it to just circulate pool water or ice water  
through a set of coils. With either source, the output will go  
into the pool; that way I won't waste water.

- - -

...![bikini.cis.ufl.edu allegra uunet!cdin-1]!ki4pv!tanner

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Date: Fri, 15 Nov 91 4:32:07 CST  
From: Mark Sandrock <sandroch@aries.scs.uiuc.edu>  
Subject: cadmium horror stories

> From: steve@endgame.gsfc.nasa.gov  
>  
> The warning about cadmium is definately a good one, and bringing it up  
is  
> hardly beating a dead horse. I'd hate to see what sort of horror  
stories  
> the press could come up with about people getting cadmium poisoning as  
a  
> result of drinking, or making, homebrewed beer and/or brewing  
equipment.

I recall reading a story some years back about a family who received  
cadmium poisoning by using refrigerator shelves as barbecue grills!!  
Apparently the metallic coating on the shelves contained cadmium, which  
was absorbed into the food as it cooked. Don't remember any other  
details,  
but ever since I've avoided placing raw food, such as fruits or veggies,  
directly on the refrigerator shelf just in case.

Can anyone comment about this? It's a bit off the subject, but surely  
worth any enlightenment possible due to the seriousness of the effects.  
All I can say is that whoever decided to use cadmium in a product such  
as refrigerator shelving has to be criminally stupid, imo. Not that the  
person who decided to use them for grilling was being real smart either.

I don't know if cadmium is still used this way, but I surely hope not!!

Mark Sandrock

- - -  
UIUC Chemical Sciences Computer Center  
505 S. Matthews Ave., Urbana, IL 61801  
Voice: 217-244-0561  
Internet: sandrock@aries.scs.uiuc.edu

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Date: Fri, 15 Nov 91 7:42:15 EST  
From: wbt@cbema.att.com  
Subject: AHA Plug

> From: arf@ddsw1.mcs.com (Jack Schmidling)  
> From: wbt@cbema.att.com  
>  
> >I have just one question. In your video, do you include a plug for  
the  
> AHA?  
>  
> I listed in the credits, anyone and everyone who was of any help in  
producing  
> the video. I received no help nor request for any such "plug" from  
AHA. As  
> I am in no way affilliated with AHA, I am curious to know why you  
asked the  
> question.

I'd think that with your stated goal of helping bring newcomers into the  
homebrewing hobby you would naturally want to tell them how to get in  
touch  
with the AHA. It is, after all, the largest homebrewing association in  
America, if not the world, not to mention a tremendous source of useful  
information. Even if you don't care to join the organization yourself,  
it  
would seem sensible to at least inform your viewers of its existence.

-----  
Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Fri, 15 Nov 91 08:02:36 -0500  
From: rodin@ftp.com (Jonathan A. Rodin)  
Subject: All you homegrowers

> > Is there an easy process to determine the alpha acid content of  
homegrown  
> > hops? If there isn't an easy process, what's the difficult process?  
>  
> It depends on what you call easy. It's essentially impossible for the  
> homebrewer to get at the kind of sophisticated lab equipment that's  
> required for an AA test.

OK, if it is impossible for homegrowers to determine the AA content of  
your  
hops, how do you figure out how much of your hops to use? Many recipes  
call  
for x amount of bittering units. Do you just guess?

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Jon Rodin ftp Software, Inc. voice: (617) 224-6261  
rodin@ftp.com 26 Princess Street fax: (617) 245-7943  
Wakefield, MA 01880

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Date: Fri, 15 Nov 1991 05:49:22 PST  
From: Crawford.Wbst129@xerox.com  
Subject: Malt sources

I noticed that George Fix has mentioned Ireks Pilsner malt a couple of times (in this forum and in Zymurgy) as high quality. Does anybody know where I can get some Ireks? Also, some of the winning recipes in Zymurgy use some different malts like Scots and Brown malt. Does anybody have a source with a good selection of malts? I'd like to see just what is available.

Thanks,

Greg

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Date: Fri, 15 Nov 91 08:44:48 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: **Stainless Steel Fermenters**

Alan Gerhardt asks about modified keg fermenters..

Although I am not fermenting in stainless, my approach would be to just remove the tapping core, and then work through the fitting opening the same way as I now use carboys. Do you cut out the tops of your carboys to get your arm in for cleaning? Just kidding.. :-)

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Date: Fri, 15 Nov 91 8:12:41 CST  
From: jmill@anubis.network.com (Jeff J. Miller)  
Subject: licorice root, multiple bottle filler

Re: Pauls suggestions for licorice root:

I have used both licorice root and stick in brewing porters - very fine!  
When using the licorice root be sure to bruise it (beat the hell out of  
it with a hammer) to be sure the veins will be exposed to the beer. I  
believe I used 3-4" in a 5 gallon batch.

Question about multiple head bottle fillers:

Anybody got the scoop on a multi head filler? I've seen adds for some  
but I always tended to stay away from them because I thought they would  
cost too much. Then again, I always thought I would make my own but  
thats  
another story.

- - -  
Jeff Miller Network Systems Corporation  
Internetwork Group 7600 Boone Avenue North  
jmill@network.com Minneapolis MN 55428 (612)424-4888

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Date: Fri, 15 Nov 1991 08:50 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Re: HD761 Quality

HD761: no flames, two baitings and no 'M' word anywhere. BEAUTIFUL!!!!  
!!

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Date: Fri, 15 Nov 1991 10:04 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Natural Carbonation

> From: Jeff McGowan <MCGOWAN@esb.com>  
> ..... how do commercial breweries which produce naturally carbonated  
beers  
> which are not bottle conditioned get the carbonation in the bottle? Do  
they  
> do part of the fermentation in a sealed container to carbonate the beer  
> before bottling, then bottle under pressure after filtering?

This brings up an interesting point. Just what is meant by "naturally  
carbonated" in the commercial sense. I know of one case where a beer is  
touted  
as naturally carbonated simply because it is not mixed with deoxygenated  
and  
highly carbonated water on its way to the bottling line (a process  
employed by  
the big breweries). The fermented beer is cold-filtered and placed in  
cold  
storage where it is allowed to carbonate slowly under constant CO2  
pressure. It  
is then bottled under pressure. This avoids having to filter carbonated  
beer  
under pressure which would create obvious problems.

The Okanagan Spring Brewery in Vernon, British Columbia, Canada, bottles  
just  
like the average homebrewer .... yeast and all!!! Doesn't seem to stop  
the  
customers. I guess quality beer sells itself. ;-)

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Date: Fri, 15 Nov 91 9:08:35 CST  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Wrigley Red

While I was in Boulder several months ago, I had Wrigley Red (several actually) at Old Chicago. They had it on tap and I found it quite good. They were advertising it as their house beer, "brewed especially for Old Chicago". Does anyone know where this beer is brewed and by whom? I got the impression that it was brewed in the Chicago area but I'm not sure.

- - -

Guy D. McConnell "...all I need is a pint a day..."  
...uunet!ingr.com!b11!mspe5!guy

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Date: Fri, 15 Nov 1991 10:26 EDT  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: The Color of Beer

Help me with the colors of my beers. I know SRM is a measure of color-- I've even read about it. But for the life of me I can't remember where, and I can't locate anything in any of my books, digests, or Zymurgys. (Of course, that doesn't mean it's not there--I just can find it by using the indices, tables of contents, and relatively detailed perusal.) So question number 1: What's SRM, how is it measured, etc.?

Second: I'm trying to produce a beer about the color of Anchor Steam. The recipe I'm using only has light dried malt extract, a little bit of pale malt, and 2 cups of crystal malt, so it's primarily the crystal that's responsible for the color. I only have available to me 60 Lovibond crystal and 120 lovibond. Last time, I used all 60L and it was too light. I have since learned (from the most recent Zymurgy) that the color I'm shooting for is 11-13 SRM (whatever the hell that means; see question number 1). So, question number 2 is: Assuming I only want to use 2 cups of crystal, how do I get 11-13 SRM? Do I use all 120L or some combination of 60 and 120? What combination would that be?

thanks,  
- --frank

p.s. If you'd have told me that by batch #7 I would be worrying about esoteric things like the exact color of my beer, I'd have told you you were nuts. But, hey, I guess the learning curve's steep.

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Date: Fri, 15 Nov 91 10:37:14 EST  
From: neilm@juliet.ll.mit.edu ( Neil Mager)  
Subject: Re: Well water brewing

> SEAN J CARON write:  
> I too have very hard well water, as well as a high degree of dissolved  
oxygen  
> which gives the water a pleasant but short lived effervescence ( i live  
just  
> outside of Saratoga, NY, famous for its horse racing and bubbly mineral  
water).  
> In addition to calcium carbonate, i have a large amount of dissolved  
iron and  
> other minerals ( not bacteria, thankfully!). For everyday use i have a  
> water-softener which strips most of this stuff out and replaces it with  
salt.

I also have very hard well water. I do have a sediment filter  
for iron and other sediments which does an excellent job.  
I don't use any additives to the water to change the hardness.  
Also, I only boil about half the water. I fill the primary right out  
of the tap and have had no problems with bacteria in the beer.  
It works for me. If it ain't broke...

On an non-brew related note:

As far as the dissolved oxygen is concerned, I had a similiar  
effect, that turned out be be a hole in the diaphragm of my pump  
tank. The tank is supposed to be pressurized @ ~30psi. I discovered  
the hole when one of my neighbors noticed my pump cycling on and  
off alot and recommended checking the pressure in the tank.  
I pumped the tank up which caused my water to have short lived  
effervescence. A couple of well/pump companies told me this is  
typical of a bad tank. I had the tank replaced and the effervescence  
went away and the pump cycled correctly.

Do you neighbors have a similiar effervescence in their water?

Neil Mager

=====  
Internet<neilm@juliet.ll.mit.edu>  
Voice (617) 981-4803  
MIT Lincoln Labs Lexington, MA  
Weather Radar - Group 43

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Date: Fri, 15 Nov 1991 07:27:42  
From: kla!kirkish@Sun.COM (Steve Kirkish)  
Subject: Up Yoors Coors (A bumper sticker, not a flame)

On my way into work the other morning I passed a big 'ol pick-up truck with the following bumper sticker on the back end:

```
-----  
| UP YOORS COORS! |  
|   Boycott Coors   Non-Pasteurized Beer |  
-----
```

I couldn't tell who sponsored the message (maybe "Friends of Louis Pasteur?") and I wondered why this guy preferred his beer roasted on an open fire or nuked or whatever is done to heat-pasteurize beer. I can just picture this guy making his own homebrew..."Hey, honey, how long am I supposed to leave the beer in the oven???"

Which actually raises some questions:

1. Why would a beer be pasteurized? As a yeast-icide method? Won't heat affect the flavor of the beer? Is this why Coors "cold-filters"?
2. At what point in the process would a brewer pasteurize his beer?

- -- Steve Kirkish, sun.com!kla!kirkish

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Date: Fri, 15 Nov 91 11:00:38 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: **Bottle color**

Norm Hardy writes:

> The judges doing the pilsener category really slammed the entries with  
> green bottles. One judge wrote "green bottles are the kiss of death"  
on  
> one such entry. I think the bottle color affected their perception of  
the  
> beer.

This is particularly sad/humorous since Pilsner Urquell (arguably the  
"Ur-pilsner") is bottled in green glass. One might argue that brown  
bottles are out of style for pilsner!

Had a nice glass of Urquell at the Ann Arbor Brewer's Guild last  
night. The person who brought it had bought a whole, unopened case  
from a new shipment (so it was presumably as fresh as it would get).  
There was no hint of skunk at all.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Fri, 15 Nov 91 11:17:34 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: The Beer Hunter on Discovery Channel

On Mon, 11 Nov 91 9:52:34 PST, martin@daw\_302.hf.intel.com (martin wilde) said:

martin> It was mentioned in HBD #757 that the Michael Jackson series  
martin> "The Beer Hunter" will be shown on the Discovery Channel this  
martin> Fall. If someone finds out when this will be shown, could they  
martin> let us know???

My calendar has it on Discovery at 7:30pm, episode 1 starting Saturday  
November 23, then on successive nights until episode 5 on Wednesday. The  
information I saw was missing episode 6 -- I don't know if they're going  
to  
show it on Turkey Day or not...

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Date: Fri, 15 Nov 1991 12:11 EDT  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: corriander and chile peppers

Brian, noting the connection between cooking and homebrewing, asks about cuisines that use chiles, but not corriander, or vice versa:

Yeah, you're right. A lot of homebrewers cook. I got started cooking first, and picked up homebrewing second. I'm pretty expert on Chinese, and ok on Indian and Thai. I can't comment on Mexican. You're correct, the three Asian cuisines use both chiles and cilantro (corriander). I think it's just an accident of geography. Also, keep in mind that Chinese is a very varied cuisine, and although cilantro is pretty widespread, chiles are used in any significant quantities only in Szechuan and Hunan cuisine, but very little or not at all in Cantonese, Fukienese, Tawainese, Shanghai, and Mandarin cuisines, although these latter types do make use of cilantro. In Indian and Thai, both chiles and cilantro are everywhere. The seeds, roots, and leaves are all used in Indian and Thai. In Chinese, it's primarily the leaves.

Now, here's a cuisine (another one I'm fairly expert at) that uses chiles, but not cilantro: Cajun and Creole. Both Cajun and Creole use a lot of chile, primarily cayenne and tabasco peppers, but virtually no cilantro. Cilantro just isn't cultivated in Louisiana.

I would also be tempted to say that real Southern Barbecue is a cuisine (yes, I would define it as a cuisine) that uses chiles, but not cilantro, but the importance of chiles in BBQ is arguable, so maybe this shouldn't count as an example.

Ok, enough non-homebrewing talk. I'm taking it to email.

- --frank  
(A homesick Cajun who cooks Chinese)

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Date: Fri, 15 Nov 1991 12:57:17 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: primary in SS

Is there any reason for not doing a primary ferment in a 10 gallon stainless brewpot? Cook, cool, and pitch right into the pot. Not much chance for "bad stuff" to get in. Granted you would not be able to rack off the trub. You'd also have to deal with the cover somehow, maybe cut a hole in it? I can see it maybe working for simple ales: quick single-stage ferment, bottle right from the brewpot. Comments?

Russ G.  
OPAL/ESP  
UNH

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Date: Fri, 15 Nov 91 14:03:36 -0500  
From: Arun Welch <welch@cis.ohio-state.edu>  
Subject: Recipe for Tej?

While in DC last week I went to an ethiopian restaurant where they had  
Tej, an ethiopian mead. It was \*wonderful\*. Does anyone have a recipe?

...arun

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End of HOMEBREW Digest #762, 11/18/91  
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Date: Fri, 15 Nov 1991 13:06:34 EST  
From: semantic!bob@uunet.UU.NET (Robert A. Gorman)  
Subject: Re: SS Fermenters

Following the Stainless Steel thread:

In HBD 749 Jim White writes:

> I happen to have a unique 6 gal. Stainless Steel container ...  
> I observe the following advantages..  
>  
> - Moving it , esp. when full, doesn't risk death or dismemberment from  
> falling upon (or under) foot long, razor sharp shards of glass.

YES, YES, YES, Glass carboys are an evil thing!

> - It's easy to clean.  
> - It doesn't scratch like plastic.  
> - Doesn't soften, crack, or break when hot wort is poured into it.  
>  
> Doesn't anyone else use a SS fermentation vessel?

I've been fermenting in SS for about a year now and absolutely love it. I use the standard 3 and 5 gallon cornelius soda kegs. These have all the aforementioned advantages in addition to;

- 1) Convenience in racking, as George Fix followed up on.
- 2) You can force carbonate your beer in them.
- 3) The beer is ready to serve from the keg when conditioning is complete.
- 4) They are endlessly durable.
- 5) They don't explode or produce beer volcanos.

In HBD 758 George Fix adds;

> My interest in half kegs stemmed from the following:  
>  
> 1.Geometry- In the late 1940's deClerck studied fermenter shapes and  
> ...  
>  
> 2.Kegging- Much has been written in Zymurgy and elsewhere about the  
> value  
> of closed systems of transfer, where beer is pushed from one vessel to  
> another  
> by CO2 pressure. This can be done with half kegs ...

Your use of 1/4 bbl beer kegs has peeked my interest. As is obvious I think highly of stainless steel and the use of standard beer kegs as fermenters is something I would like to pursue, at least in theory if not in practice. Questions:

- 1) What type of beer kegs are you using; Sanke, Golden Gate, Dual Probe?
- 2) How do you handle the racking of beer? Do you use a simple racking tube, or some kind of closed transfer system based on the kegs original design?

> ... particularly if Cornelius or Firestone soda pop kegs are used for beer storage. ... The first part of the flow out of the fermenter will come from the top of the yeast sediment. ... This should be discarded until a clear flow is evident.

Another method which I've described before (as well as others) is to shorten the liquid dip tube. I have mine shortened 1 inch. This is a fairly good average. Sometimes it leaves a little beer behind, but zero sediment is picked up. Other times I have to discard the first cup when trub and/or yeast levels are high.

I've just ordered an extra dip tube and I'm planning on cutting it at 1/2 inch. This I will use when racking beers from a secondary fermentation/settling tank to it's final serving keg.

One thing I have noticed when the level of trub/yeast is higher than bottom of the dip tube is; not only is the first cup of beer transferred laden with sediment, but the last cup is as well. Thus I recommend the use of a dip tube which is above the level of sediment when possible.

George continues:

> There is alas a downside to stainless. First, stainless generally means "less stain" and not "no stain". Chlorine is very aggressive to metal if left in contact for a sufficient length of time. Sterilizing with boiling water having a high iron content can have the same effect. ...

This I did not know about. I frequently use boiling water to sterilize my kegs. I consider the use of boiling water to be another advantage to the use of stainless steel. I did not know that this could be harmful to them. I'll have to pull out a flashlight and examine the insides of my kegs for rust spots.

> An alternative sanitizer that is finding widespread acceptance for stainless is iodophor (1.75% iodine, 18.75% phosphoric acid). ...

What about "B-Brite"? Although I can't remember what chemicals are used in it, the label does have them listed. Do you know of any downside to using this product?

When I want to give my kegs a good cleaning I disassemble the connectors and lid parts, fill the keg with a B-Brite solution and then place all of the parts inside. This I let sit for about 15 to 20 minutes, while bringing two gallons of water to a boil. After rinsing off the B-Brite and reassembling the keg I then proceed with the boiling water treatment. This is what I typically do in preparing a primary fermenter.

And there is another downside to stainless steel; you don't get to watch the furry of the primary ferment as the yeast goes to town. Purely an aesthetics issue though.

- -- Bob Gorman bob@rsi.com uunet!semantic!bob --  
- -- We have found heaven, for we have found Helle. --

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Date: Fri, 15 Nov 1991 11:11:08 -0800  
From: krweiss@ucdavis.edu  
Subject: YAY!, Wyeast Irish ale bottle attenuation

First, I'd like to sound a loud cheer! HBD 761 was the first one in weeks that contained almost nothing that I had to page through without reading. Ahh, sweet normalcy. I still find it hard to believe that the writings from George Fix and some of the other stuff that's been posted here lately were from the same digest. Hell, it's hard to believe they originated from members of the same species.

I'd like to get some opinions from people with experience with Wyeast Irish Ale (stout) yeast. I made a total of four batches in a row with this yeast -- high gravity, highly hopped beers. I was aiming for a very full bodied beer, with the residual sweetness cut by a high hopping rate. From a flavor aspect, I got what I was after. However, all four batches refused to carbonate to any significant degree, even after I went to a full cup of corn sugar for priming. As soon as I switched yeast to the American Ale (Sierra Nevada?), I was able to drop back to my usual 1/2 cup of priming sugar.

Has anyone else found that the Irish Ale yeast is a very sluggish performer in the bottle?

Oh yeah, to Jeanne Sova, Red Tail Ale is great. It's in the general Sierra Nevada family, but if my addled memory serves, it has more body, and the balance is shifted towards malt and away from hops. It's still a highly hopped beer, just less so than SNPA. I dunno about shelf life. Skunks??? Who brews with skunks?? Don't they clog the blow-off tube? :-)

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Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616

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Date: Fri, 15 Nov 1991 13:32 CST  
From: "Rob Schultz --- 7822 --- 225.4 Thorvaldson" <SCHULTZ@admin1.usask.ca>  
Subject: root beer anyone

I have read several articles in the group regarding root beer, I have even responded to some of these asking for recipes, but no answers. Could someone out there send me a recipe for good ole 'Root Beer'?

Robert Schultz.  
....from the great white north...

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Date: Fri, 15 Nov 91 14:44:52 EST  
From: boubez@bach.RUTGERS.EDU  
Subject: Re: Zip City and NJ Homebrewing

Geoff Woods writes:

<There is also some judge in Cape May, who owns the Queen Victoria Bed &  
<Breakfast (this place is beautiful) and wants to take on the noble cause  
<of making brewpubs legal in NJ. I hope he can do it because we are down  
<to just 2 brewers in NJ - Anheuser-Busch in Newark and Clements in  
<Vernon.

I didn't know brewpubs were illegal in NJ. It seems to me that the Old  
Bay  
Restaurant and pub in New Brunswick brews their own, along with offering  
some other draft choices. Unless they don't qualify for the brewpub  
definition by some legal trick. Another bar in New Brunswick (J August)  
also used to offer locally brewed stuff, but that was 1-2 years ago (I  
don't think they still do).

toufic

R 2 4 Toufic Boubez  
| - | - | boubez@caip.rutgers.edu  
| - | - | Computational Engineering Systems Lab  
1 3 5 CAIP Center, Rutgers University

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Date: Fri, 15 Nov 91 14:57:43 EST  
From: Alexander R Mitchell <ARMITC01%ULKYVM.bitnet@VTVM2.CC.VT.EDU>  
Subject: Help: making beer more bitter at bottling.

What is the best way to increase hop bitterness at bottling time? Can I boil whole hops with the priming sugar for an hour, strain, and add to the priming bucket? When trying a new recipe or new brand of extract I can't know in advance how much boiling/bittering hops to use to achieve the bitterness I like. I would appreciate any advice/suggestions.

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Date: Fri, 15 Nov 91 14:29:58 EST  
From: card@apollo.hp.com  
Subject: leigh-williams liquid bittering hops

Has anyone out there used leigh-williams liquid bittering hops?  
It comes in a (~2oz) container, with instructions to add for bittering immediately after racking to secondary.

I recently was a bit nervous (not worried mind you) that my recent heavy ale attempt might not have enough bittering hops - It's now in the primary.  
My plan was to taste it before kegging and if needed just add a bottle, after boiling in a pint of water, to the cornelius keg.

Any experiences out there?

/Mal

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Date: Fri, 15 Nov 91 16:31:02 CST  
From: gjfix@utam.uta.edu (George J Fix)  
Subject: leigh-williams liquid bittering hops

Subject: SS Fermenters (G.J. Fix)

I have had a number of e-mail messages asking for more details concerning how half kegs (sometimes called pony kegs) can be used as fermenters. The following are some additional remarks.

All major commercial brewers use the kegs for draft beer. Each has a slightly different shape, but all are essentially the same. In particular, all use the same disconnect, and this can be obtained at a draft beer outlet along with the keg. The kegs used by Millers have rubber insulation around their outside which is an extra bonus.

To break into the keg for the first time one does the following:

1. Attach the disconnect to the keg outlet at the top. Move the rod on the disconnect to the open position and let the foul stuff escape. You may want to attach a hose to the beer port on the disconnect before doing this.
2. Remove the disconnect. Then use a screw driver to remove the SS ring in the outlet. This may take some practice, but you will quickly learn how to do this in minutes. There is a tool for this, but it is expensive (\$75-\$80), and is not needed.
3. Once the ring is removed, the SS tube in the outlet can be lifted out. This leaves an empty keg with a 2" diameter hole in its top.

For fermentation, an appropriate rubber stopper can be added to the mouth of the outlet, and this can be used to mount an airlock or blowout tube. Welding or other modifications of the keg is not needed. The stopper should be replaced with the SS tube near the end of the fermentation.

For transfer one does the following:

1. Seal the tank by adding the SS ring. You will need some pliers for this.  
As above, with a little practice you will be able to do this in minutes.
2. Attach the disconnect to the fermenter.
3. Attach a hose from a CO2 supply to the gas port on the disconnect.  
Attach another hose to the beer port.
4. Turn on the CO2 supply and then move the rod on the disconnect to the open position. When a clear flow is obtained, it should be stopped and the beer line hose attached to a disconnect on the receiving tank. (Cornelius or Firestone kegs are ideal for the latter.) Move the rod on the disconnect back to the open position, and the receiving tank will start to fill.

Other thoughts:

1. The CO2 supply should have a regulator attached. Only 10-12 psi is needed to induce the transfer.

2. Don't forget to purge the receiving tank with CO2 before transfer.

3. There will be some yeast carry over to storage, but this is desirable.

They will keep the beer "alive" during storage. There should also be ample yeast left in the fermenter for collection and repitching if that is desired.

4. Don't forget to vent all CO2 out of the keg before you attempt to reopen it.

Iodophors can be obtained from Diversity Chemical. Call 313-281-0930 to get the name of a local distributor. Tell the latter you are doing small scale pilot brewing for possible commercial application at some point in the future, and would to test their product. They will then sell it to you a gallon at a time which is practical for us, as opposed to a drum which is not.

P.S. John> Soapy flavors generally come from fatty acids produced during fermentation. Normally they will be reduced to well below their flavor threshold by the end of the fermentation. If detectable, and soapy is an excellent descriptor for these constituents, then this is a good sign of disfunctional yeast or yeast approaching this state.

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Date: Fri, 15 Nov 91 17:47:07 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Digby's Metheglin

There is a source of yeast in the recipe, the barm.  
It's the krausen from some other batch.

I wonder if this is related to describing someone as `barmy',  
meaning maybe `froth-head' or maybe affected by beer? Brits?

Carl West

WISL,BM.

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Date: Fri, 15 Nov 1991 15:34 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Fruit Beer

I've noticed a lot of discussion about fruit beers and meads. There are many ways to use fruit in beer but only a few are very efficient.

My experience with the use of fruit in beer comes from doing recipe formulation for the commercial beer industry. Effectiveness and cost are important factors when you have to sell your product.

The type of yeast to use is not as critical in fruit beers as in other styles. This is because the fruit flavours and aromas tend to mask most primary yeast characteristics. The main thing to consider is the attenuative nature of the yeast that you choose. Leaving some residual sugars can enhance the effect of most fruits. Both lager and ale

yeasts work well. I recommend against wine yeasts as they tend to ferment out to well, making a too dry beer.

Next, to the subject of fruits. Your selection of fruit to use in beers is very crucial as some types much easier to use than others. Most berries and stone fruits are easy to work with. The seed fruits such as apples, pears, oranges and the like are pulpy and difficult to prepare, I do not recommend them for beginning fruit beer brewers.

When selecting a fruit flavour keep in mind what is in season and what is available in concentrate form. Concentrates are much easier to use than whole fresh or frozen fruit. Fruit concentrates can be purchased at winemaking supply shops in a variety of flavours. Concentrates work best when added directly to the fermenter. Whole fruits should be crushed or liquified. These may be added as is to the fermenter or they can be pasteurized if you feel that it is necessary to your mental well being. The majority of wild microflora found on fruit do not compete well in the fermentation environment. Always wash the fruit thoroughly before using. It is safest to add the fruit 2-3 days into the ferment to insure your yeast has the upper hand.

Fruit may be pasteurized by placing it in a pan and heating to 160F you must stir constantly sticking or jelling. Hold at 160F for ten minutes then cover and cool by immersion. When cool add to fermenter.

Haze in the beer from the fruit can be reduced by racking to a third vessel (or the second back to a cleaned first), use of anti-pectic enzyme (brand name PECTINOL available from home wine making shops), and if you using a kegging set up, sub-micron filtration or all of the above.

As to a base beer any thing you want can be made to work, and will taste great (maybe?). If your goal is to make a beer whose primary feature is a fruit flavour/bouquet the base beer needs to be nonassertive. (cherry stouts are great but they are still mostly stouts, OK) Use of crystal and dextrin malts in the base beer will help retain some body. The fruits tend to thin out a beer and the unfermentables can balance it out. Hopping levels should be kept low so as not to mask the fruit.

If it is possible to find fruit essences in the flavour your using these will greatly enhance the bouquet and flavour profile of your beer.

The essence should be added at the time of bottling or kegging. If you plan to filter your beer and the essence afterwards as it is possible to filter it out.

I hope this information is of use to some of you, if you more specific

questions post them or email to Bob Jones, I'll get them. And we can discuss making fruit and spiced meads if anyone is interested.

Micah Millspaw - Brewmaster Pangea Beverages

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Date: Mon Nov 18 08:39:30 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: Re: Lonon Inns

Well, I can answer some of my own questions:

The CAMRA book is called 'Beer, Bed & Breakfast'.

Based on recommendations in this book and a couple of others, I made reservations at Ye Olde Windmill Inn, in Clapham (SW4), just SW of central London. The lodging is in the former home of the founder of Young's brewery. The pub is tied to Youngs (surprise), and near the brewery. It is supposed to be haunted. It is reasonably priced. I'll let you know how it turns out.

- - - - -  
Chuck Cox  
SynchroSystems  
chuck%synchro@uunet.uu.net

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Date: Mon, 18 Nov 91 08:50:15 EST  
From: Jay Hersh <herh@expo.lcs.mit.edu>  
Subject: Chillers, Papazian Trouble Shooting.

Tom Dimcock sez:

>Also, with a counterflow chiller, the wort is protected from  
>oxidation and contamination during the entire time it is being  
>chilled (assuming the chiller is properly sanitized).  
>Here I would definitely give the advantage to counterflow.

Nice summary Tom. I would object to your use of the term oxidation here. To my (perhaps incorrect) understanding, oxidation is a process whereby oxygen is introduced into the beer during and/or after fermentation. Aeration, ie mixing in of oxygen (ie air) is more appropriate here. Of course the thing you want to avoid (don't think you made this clear) is the aeration of the HOT WORT.

In this respect I don't think there is a substantial difference between the two, as in the counterflow a substantial volume of beer stands hot waiting for it's turn, while in the immersion the entire volume reduces temperature evenly. Here I defer to Mr. Fix, who if I recall correctly warns against the aeration of the Hot Wort, so as long as care is taken to leave the pot (whether it be hot wort being siphoned, or immersion chilled) covered and unagitated, this danger is not extreme. Of course once chilled, aeration is desirable.

Perhaps I am just picking nits here, and this is indeed what you meant, but I thought this was important and merited clarification.

Sean posted a bunch of Charlie P Quotes from the first edition, and with all due respect to Charlie and Sean, I'd say that much of that is useless and/or out-of-date. A much more useful source of troubleshooting info is the Zymurgy Special Troubleshooting Issue. Perhaps some of this made it to the NEW edition of Papazian.

The comment on cloudy beer, was certainly inadequate. Non-flocculating yeast, Chill Haze, there are many reasons for cloudy beer, infection being perhaps the least common of them. Flat beer, unhealthy yeast will often ferment OK in the primary, but give out after bottling, also as Sean pointed out insufficient priming. Overcarbonated beer, here is one where bacterial infection can be a



culprit, but that isn't mentioned. Etc... the point was TCJOHB was a good  
book  
but I'm sure the New one adds a bit to places where the original was too  
short  
(or too flip) to be of use.

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Date: Mon, 18 Nov 91 9:13:37 EST  
From: gkushmer@Jade.Tufts.EDU  
Subject: Old Carboy, new problems (Part II)

I took the wise advice offered to me from some digest readers and soaked a sixty-year old bluish-tinted carboy in a strong chlorine-bleach solution.

After a few days of this, the carboy now has more of a greenish tinge to it. That, and the dirt on the inside has entirely dissolved and went away with the water when I poured it out.

New Problem: There must have been a ferric pebble on the bottom because a close examination spotted a rust spot. I've tried scrubbing with a brush and am now soaking it in a strong ammonia solution.

Any other advice on what to do? If the spot does not go away, would it affect wort? I was thinking of maybe using it for a very long mead since I wouldn't be investing much and it would get some use.

Then again, I could use it as my grandfather did - throw in some water and food coloring and let it sit in the sun on the steps for aesthetics (Maybe not).

Thanks.

- --gk

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Date: Mon, 18 Nov 91 09:51:52 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Plastic Cups

Bob Jones mentioned his experience vis-a-vis glass vs. plastic.  
What kind of plastic was used Bob??  
I have found in putting together competitions that there are 2 kinds.  
The hard plastic glasses are fairly odor free, where softer plastic often  
have  
odors. If you used the soft plastic glasses, the odors from these could  
have  
masked any odors you were detecting when using glass.

Glass is usually odor neutral. If you picked up odors when using the  
glass  
glasses, my guess is those odors were there, and not an artifact. Was any  
kind of  
detergent used on the glass?? My experience judging has led me to always  
prefer  
glass to plastic. I would say that if you noticed the odor in the glass,  
but  
not the plastic, that it was actually there. It would not be unthinkable  
that  
all the beers you were sampling had a common defect. Did you continue to  
try  
additional samples glass vs plastic, to see if the aromas persisted?? I  
would  
hesitate to advocate using plastic glasses over glass based on a sample  
size of  
one.

As I said my experience is that while some plastics are odor free, many  
are not.  
Glass almost always is though, and I have found myself in competitions  
with  
beer after beer (though not every single beer) in a category exhibiting  
off  
aromas or flavors. I have found oxidation to be a failry common one, so  
perhaps  
by switching to plastic you simply masked out a component of off aroma  
that  
you had previosuly never detected. In your previous judging experience  
did you  
use plastic or glass??

- JaH

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Hopfen und Malz, Gott erhalts

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Date: Mon, 18 Nov 91 08:57:27 CST  
From: gjfix@utamat.uta.edu (George J Fix)  
**Subject: Plastic Cups**  
Subject: SS fermenters-yet again (George Fix)

More e-mail, and alas this time they contain requests that I explain my explanations. Shucks, I am determined to make the post on fermenters comprehensible if it is the last thing I do.

I have fallen into a bad habit of using the term "disconnect" in a loose and imprecise way. In particular, I tend to use this term for any devise, which when added to a tank will permit inflow or outflow. Most of the human race, on the other hand, uses the term "beer tap" when such devices are used on draft kegs. Thus, if you replace "disconnect" everywhere in my last post with "beer tap" it might make more sense. At least  
I hope so.

The tool for breaking into or sealing draft kegs with Hoff-Stevens fittings can be obtained from the following:

Draft Systems  
19791 Bahama St.  
Northridge, California 91324-3397  
818-882-8012

As I mentioned in the post this tool is not really needed.

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Date: Mon, 18 Nov 91 10:00:33 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Hop AA content

>OK, if it is impossible for homegrowers to determine the AA content of  
your  
>hops, how do you figure out how much of your hops to use? Many recipes  
call  
>for x amount of bittering units. Do you just guess?

Well in the past I have seen tables (perhaps in TCJOHB or from the hop  
suppliers themselves) which list typical content ranges of various  
varieties of  
hops. So yes, basically you just make an educated guess. As Darryl has  
mentioned bitterness extraction during usage is not an exact science, so  
while  
knowing only a range for the bitterness of homegrown hops is possible  
without  
an actual analysis, and thus an extra error is induced in any IBU  
calculations,  
you can only hope for a ballpark number at best anyway.

- JaH

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Date: Mon, 18 Nov 91 10:05:53 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Pilsener Urquell & Bottle Color

>This is particularly sad/humorous since Pilsner Urquell (arguably the  
>"Ur-pilsner") is bottled in green glass. One might argue that brown  
>bottles are out of style for pilsner!

Import PU to America comes only in green. I don't know why. In  
Czechoslovakia  
they're available in both green & brown, with brown being more common. I  
believe the green is being phased out, but I'm not sure the tour guide  
understood my question wrt correctly so I won't swear to it.

- JaH

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Date: Sun 17 Nov 1991 10:09:58  
From: READMORE@readmore.com (READMORE.INC)  
**Subject: Pilsener Urquell & Bottle Color**  
>From READMORE@readmore.com (null)  
From: READMORE@readmore.com

Hi all,

I'm having a problem which I hope someone can help me with.

I've been trying to brew a guinness stout and the results have been a little off. My problem is I can't seem to impart the "sweet" taste Guinness has. I've been using an all-grain recipe. Various recipes I've seen add sacharine to prior to racking. I just can't see doing that. Does anyone have any suggestions as to how I can get this flavor. Either by using a different yeast (currently using Whitebread) such as WYeast Irish Stout or by adding extra grains. Currently 7lbs 2 row 2 lbs patent.

Any suggestions, ideas or comments?

Thanks in advance.

Meade Eggleston  
Eggleaston@Readmore.Com

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Date: Mon, 18 Nov 91 08:40:42 MST  
From: resch@craycos.com (David Resch)  
Subject: Re: Wrigley Red

> While I was in Boulder several months ago, I had Wrigley Red  
(several  
>actually) at Old Chicago. They had it on tap and I found it quite good.  
They  
>were advertising it as their house beer, "brewed especially for Old  
Chicago".  
>Does anyone know where this beer is brewed and by whom? I got the  
impression  
>that it was brewed in the Chicago area but I'm not sure.

I believe that this beer is contract brewed for Old Chicago by the  
Boulder  
Brewery in Boulder. After their near demise, the Boulder Brewery seems  
to  
have found a second life as a contract brewery in addition to producing  
their  
own products. They brew the beers for the Becketts restaurants  
(Colorado),  
the bottled version of the Walnut Brewery's Buffalo Gold (and possibly  
kegs of  
the same), and the Wrigley Red that you mentioned. Personally, I prefer  
most  
if not all of their contract beers to their own products.

Dave

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Date: Mon, 18 Nov 1991 10:58 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: RE's: Chillers redux, Porters, The Color, Up Yoors.

> From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
> Subject: Chillers redux  
> So how do you counter-flowers out there deal with the (very good) cold  
break?  
> Do you just ferment on top of it, or do you use an intermediate vessel  
where  
> you can whirlpool and aerate and then rack to your primary?

I just go ahead and ferment on top of it. After a day of all-grain  
brewing I'm  
really not ready to wait another hour or so to end up going through a  
racking  
procedure (more time and more cleaning). My beers still taste great,  
IMNSHO.  
I've also read that too efficient removal of cold break prior to  
fermentation  
can result in onion-like flavours in beer. I really should try it though  
just  
for the experience but since I've never had problems with my beers I've  
always  
viewed removal of cold break as being one step too anal retentive. My  
homebrew  
acquaintances will probably be in shock when they hear that one. :)

> From: zentner@ecn.purdue.edu (Michael Zentner)  
> Subject: Porters, Recent travels. etc...  
> So what I'm asking is how much dark grain do the rest of you porter  
lovers  
> use and what do you feel is the optimal "time in bottle"?

I use 250 grams Chocolate malt (roughly 1/2 lb.) and 125 grams Black  
Patent  
malt. As far as bottle time is concerned, you may not like this .... I  
wait  
six months for my Porters. It's worth the wait.

> From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
> Subject: The Color of Beer  
> Help me with the colors of my beers. I know SRM is a measure of color-  
-I've  
> even read about it. But for the life of me I can't remember where, and  
I  
> can't locate anything in any of my books, digests, or Zymurgys. (Of  
course,  
> that doesn't mean it's not there--I just can find it by using the  
indices,  
> tables of contents, and relatively detailed perusal.) So question  
number 1:  
> What's SRM, how is it measured, etc.?

I'm quoting from "The Essentials of Beer Style" by Fred Eckhardt:

\*\*\*\*\*  
\*\*\*\*\*  
\* COLOR DEFINITIONS \*

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* *
* Color 1-10 scale: SRM * *
* *
* 0 water 0 *
*1-1.5 light straw1-2.5 *
*1.5-2 pale straw 2.5-3.5 *
*2-3.5 dark straw 3.5-5.5 *
* 3.5-4.5 light amber5.5-10 *
* 4.5-5.5 pale amber 10-18 *
* 5.5-6.5 dark amber or copper 18-26 *
* 6.5-8.5 very dark amber "dark" 26-40 *
* 8.5-10 "black" 40 & up *
* *
* *SRM = Standard Research Method degree, roughly equivalent to the
old *
* lovibond degree, and is used by the ASBC, (American Society of
Brewing *
* Chemists). In this system color is noted as degree SRM. The
Europeans *
* use a unit called "EBC (European Brewery Congress) degree". This is
*
* variable, but sometimes: *
* 1 degree EBC = 2.65 degree SRM, less 1.2. *
* 1 degree SRM = 0.375 EBC degree, plus 0.46.*
*****
*****

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The 1-10 scale is the one used in the book. The SRM numbers are the ones you are interested in. As far as using SRM or lovibond ratings of grain to formulate a recipe, remember that one pound of grain with a rating of 20 will yield one gallon of wort with an SRM of 20. This is always an approximation because mashing and sparging efficiencies vary from brewer to brewer. Anchor Steam beer has an SRM of 5. (Don't ya just love all these "roughlies" and "approximatelies" ;-)

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> From: kla!kirkish@Sun.COM (Steve Kirkish)
> Subject: Up Yoors Coors (A bumper sticker, not a flame)
> On my way into work the other morning I passed a big 'ol pick-up truck
with
> the following bumper sticker on the back end:
>
> _____
> | UP YOORS COORS! |
> |   Boycott Coors   Non-Pasteurized Beer |
> |-----|

```

Hmmm .... shouldn't that say "Non-Flavoured Beer".

```

> Which actually raises some questions:
>1. Why would a beer be pasteurized? As a yeast-icide method? Won't
> heat affect the flavor of the beer? Is this why Coors "cold-
filters"?
>2. At what point in the process would a brewer pasteurize his beer?

```

Pasteurization knocks out yeast and a good portion of any bacteria in the beer. Result: storage stability. Yes, heat affects the flavour, for the worse. Cold filtering at 0.4 micron or less does remove microbes. They also cold filter to

remove potential chill haze components for appearance sake. I'm not sure at what point in production a large brewery like Coors would pasteurize their beer but homebrewers who are interested in trying it (god knows why) can do it after bottling. The caveat is that the beer must be filtered since the heat would cause the yeast to lyse and the result would be an intense yeasty flavour in the beer. Furthermore, the carbonated and filtered beer must be bottled using a counter-pressure bottle filler in order to minimize oxygen contact with the finished beer. The heat of pasteurization would accelerate oxidation reactions and the beer would taste "cooked" so oxygen is a real problem in pasteurization. Seems like alot of trouble to produce a beer the likes of which most homebrewers are deliberately attempting to avoid.

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Date: Mon, 18 Nov 91 08:02:03 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Pitching Rates and Aeration

In reference to an article I posted a while back, someone responded:

> I thought "someone else" would address the question, which I think was  
> missed by Richard. That is, liquid yeast, even when properly  
> activated, does not supply sufficient quantities of active yeast for a  
> vigorous start to fermentation of a 5 gallon batch. Certainly,  
> aeration is important, but I think this is secondary to creating a  
> "sufficient" quantity of active starter.

Due more to procedural error than to design, I had the opportunity to do a side-by-side experiment this weekend. (In English, "I screwed up and forgot to make a starter for the second batch.")

Batch #25A is a Bass Ale clone from "The Cat's Meow". I made up a starter two days in advance, and shook the hell out of the carboy before pitching.

Batch #25B is identical in ingredients and procedure to Batch #25A, except I didn't make a starter.

Fermentation in #25A was going great guns in about 12 hours, and had slowed considerably after 36 hours.

Fermentation in #25B didn't really get started for almost 36 hours.

A side note: I made the wort for the starters on a Sunday, the day my supplier is closed. I didn't have any extract, so I did a "full mash" of exactly one quart of beer.

gak

|                            |            |            |                                 |
|----------------------------|------------|------------|---------------------------------|
| Richard Stueven            | AHA# 22584 | -----      | You talk to me about picking up |
| Internet: gak@Corp.Sun.COM |            | ----GO---- | the slack, then you turn around |
| ATTMAIL: ...!attmail!gak   |            | ---SHARX-- | and stab me right in the back.. |

Cow Palace: Sec 107 Row F Seat 8 |-----| Talk Is Cheap.

-----

Date: Mon, 18 Nov 91 09:14:35 -0700  
From: Jason Goldman <jason@gibson.sde.hp.com>  
Subject: Re: Wrigley Red

Guy D. McConnell writes:

>While I was in Boulder several months ago, I had Wrigley Red (several  
> actually) at Old Chicago. They had it on tap and I found it quite  
good. They  
> were advertising it as their house beer, "brewed especially for Old  
Chicago".  
> Does anyone know where this beer is brewed and by whom? I got the  
impression  
> that it was brewed in the Chicago area but I'm not sure.

Wrigley Red is brewed by the Walnut Brewery in Boulder as a contract  
brew.

There is also a chain of pubs called "Beckett's" that, like Old Chicago,  
are owned by Concept Restaurants. Beckett's serves "handcrafted beers"  
that  
are contract brewed by the Walnut also.

Jason  
jason@gibson.sde.hp.com

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Date: Mon, 18 Nov 91 13:12:06 CST  
From: milton@ccu.UManitoba.CA  
Subject: poor brewing method?

In a discussion on oxidised beer it was mentioned that a 'sherry like' flavour may be present and could be a problem caused by oxidization. I frequently have this sort of flavour, also a carmalized flavour. My beers are usually a light straw colour. Is it possible that my technique is poor and is causing this 'sherry like' or carmalized flavour.

I use a 30 litre plastic pail for the primary and 23 litre glass carboy for secondary. At one point the plastic secondaries I got with the beer kit started to smell - nothing I could do would get rid of the smell so I began to use the glass carboy - no more strange smells of skunky beer. I siphon the beer carefully from the primary to secondary once the krausen (sp?) has disappeared and let fermentation go to completion in the secondary. After this, I siphon back into the sterilised primary and bottle from there. This last step has helped me make much clearer beer - less sediment in the bottle.

For making the wort I put 5-10 litres of cold water into the primary. Then I boil 8 litres of water with sugar (if required) and malt extract for

20 to 30 minutes. After boiling I pour it into the cold water and add enough water to bring the total volume up to 23 litres. This step usually generates lots of foam; I thought this was beneficial since it would add oxygen needed for the yeast into the wort - I'm not so sure now.

Normally the temperature of the wort at this point is about 35 C which is far too hot so I wait until the next morning before adding the yeast.

Is there something wrong with the above method? What can I do to improve it?

Thanks for any help

David A. MiltonInternet: <milton@ccu.UManitoba.CA>  
University of ManitobaBitnet: <milton@UOFMCC>  
Winnipeg, Canada

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Date: Mon, 18 Nov 91 14:21:27 EST  
From: Grant Basham <grant@oj.rsmas.miami.edu>  
Subject: Bakers Malt Extract?

The local Baker's Supply house sells malt extract in 60# tins for about \$38. This is a BUNCH cheaper than other sources of malt extract. Any of you non-purist out there know what is in this stuff. They won't read me a lable over the phone. Anyone ever tried it?

- - -

Grant Basham Systems: RSMAS Computer Facility  
grant@oj.rsmas.miami.edu (305)361-4026

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Date: Mon, 18 Nov 91 13:28 CST

From: korz@ihlpl.att.com

**Subject: Plastic cups**

Bob Jones writes:

>or ph or something. I think all competitions should switch to clear  
>plastic cups to prevent this problem. What the hell their cheap.

I don't believe that there's any smell that can "stick" to glass that doesn't "stick" to plastic. Cost is not the reason for NOT using plastic cups, in my opinion. Unless the cups are going to be recycled (which still uses more energy than washing glassware) they're going to go into a landfill or be burned. The only time I use plastic cups is for outdoor parties, and then I use some thick plastic cups that I reuse. Maybe the problem at the competition was a smell in the water?

Al.

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Date: Mon, 18 Nov 91 11:37:04 PST  
From: "rpierce.US" <rpierce@US.oracle.com>  
Subject: BEERBEERBEERBEERBEER

Howdy all-

How's that brew coming??

Just a couple questions for other Bay Area homebrewers. First, My partner and I just tasted our most recent batch, and were very pleased with

the results, so we are trying to find out if there are any contests/festivals

coming up where we could share the product. Any info would be greatly appreciated since we're pretty new to brewing in S.F. Secondly, we are contemplating dry hopping one of our upcoming batches. Anyone out there have any hints on how to best do this??

On a different note, my brother was in town this weekend, and we went on the Anchor Steam Brewery tour friday afternoon. Boy'o'boy was that fun.

It happens every week day at 1 pm and is free. They take about 30 people per

tour and reservations are required. It usually draws a pretty good crowd so if

you are considering it, call a couple weeks in advance. The actual tour is

killer-a complete trip through the brewery. This part takes about an hour and

then they let us loose in the tasting room. They offer all their beers on tap-

free of charge-and usually have a couple special bottled batches they break out. On tap, they serve their Wheat beer, the regular Steam, Liberty

Ale(one of my favorites), the Porter and a Barley wine that's about 7% and is known as Foghorn Lager. They were also pouring a Spruce Beer that they

brewed only 3000 cases of for a 10th Anniversary Festival in Denver this past

summer-that's only available in Denver and San Francisco-lucky us. It had

a very pine like smell and flavor and I really liked it-though some of the

feabler tasters hated it-but who cares what they think. They also told us that

their Christmas beer is coming out after Thanksgiving, and that they will be

offering that to tour guests as soon as it hits the retail market around December 1st. That's it for now, but there's always more on the way.

KEEP ON BREWING THE GOOD BEER-----Russ Pierce

P.S. If anyone would like more info regarding the Anchor Tour, feel free to

contact me and I'll try to help you out-and I might even take a day off and join you on the tour.

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Date: Mon, 18 Nov 91 11:12:17 PST  
From: winter@cirrus.com (Keith Winter)  
Subject: chillers

>> ...after five batches, however, they could start thinking  
>> about a wort chiller...  
>And maybe not. After 80 batches, I'm still just thinking about  
>the chiller. I'm actually just dropping the pot in the pool and  
>letting the heat dissipate harmlessly into 20,000 gallons of  
>(seasonally cold) water.  
>  
I've using this method, for about two years now. The pool is an  
effective  
heat-sink (comparrded to two or three gallons of wort, 22,500 gallons is  
effectively infinite). During the winter, the water in the pool is  
around  
45F degrees so it will cool the wort in about 30 minutes. I strain this  
into  
three gallons of chilled, pre-boiled water in a sanitized primary and get  
a  
real nice cold-break. After sitting for a couple of hours in the  
refridgerator  
(at 40F degrees or so), it whirl it and siphon into the primary, leaning  
all  
that nasty trub behind, and then pitch the yeast starter. Of course,  
this  
doesn't work quite as well in the summer when we maintain the pool around  
80F degrees but it still brings it down quickly and when added to the  
pre-chilled water yields a good cold-break.

So far, I have not had a reason to spend the money on a chiller. Using  
the  
pool also saves water (an important consideration in drought-ridden Ca.)  
over  
running a chiller and dumping the water down the drain (I like the idea  
of  
running the output of the chiller into the pool, however...).

Keith Winter

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Date: Mon, 18 Nov 1991 10:22 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Mash Tun False Bottoms

>In HD 762 Mike Sharp asks :  
>How does one place a false bottom inside a 15gal keg?

I have used two different methods. One is with SS screen sandwiched between two SS rings cut from a large diameter SS pipe. One of these SS rings is placed inside the other, with the SS screen between. The sandwich is held together with SS screws and nuts. I then made a copper L shaped pipe with a compression fitting that connects to the fitting that passes through the keg wall and on to the output valve. One end of this pipe rests on the bottom of the keg after passing through the SS screen. It is held in place in the screen with two washers soldered on each side of the screen to the pipe. Whew! We need some drawing tools here. This screen method works great, however it is complex to make (unless you have a machinist friend who likes beer). I have used another method that I think is easier to make and works just as well. You make a ring out of copper tubing that has a T in it. The output of the T connects to more tubing that connect to a compression fitting that connects to the same fitting that passes through the keg wall. This circular ring that rests on the bottom of the keg has lots of saw kerfs in the bottom of it. I mean one every 1/4 inch. The compression fittings allow you to remove either fixture for cleaning. Obviously the hole in the top of the keg is a little larger than the fixture. Mine are about 10-12 inches in diameter. I have been using the SS screen method for years for both kettle and mash tun. I recently went to the tubing method when I gas fired my mash tun for step mashing. I was afraid the mash liquid would not be properly mixed if below a screen, hence the new tubing design. Both work very good in a mash tun situation. I never liked the idea of using a picnic cooler for mashing. The thought of leaching weird chemicals out of the plastic don't settle with me. I know the manufacture says that these liners are safe, I just don't want to take the chance. Besides the SS keg will last forever, and is cheap (the cost of a deposit). I hope no one from AB is listening. Good luck.

Bob Jones

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Date: Mon, 18 Nov 91 13:13:38 EST  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re dry vs wet yeasts

wrt the ratings of various yeasts, it should be noted that in the ZYMURGY yeast ratings only one yeast scored as high as 8 out of 10; that was M&F dry ale yeast.

note, however, that Wyeast sells a great many varieties marked for different beer styles; has anyone ever determined which dry yeasts are best for which styles, or does the need for hardiness override style-related variations?

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End of HOMEBREW Digest #763, 11/19/91  
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Date: Mon, 18 Nov 91 15:54:12 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: A couple questions and an answer

Is there a simple mathematical formula which helps in converting whole-grain recipes to extract? Can I have a copy? (I'd rather brew whole grain, but I can't afford to buy any more brewing equipment and still have money for ingredients (:->)).

I've got some clear plastic siphon hoses -- the standard 3/8" diameter - - and a couple of them have clouded up. I've found that their soaking in bleach (in roughly the strength Papazian recommends) clouds them. Are they still good for siphoning? I've switched to new, clear hoses for siphoning, but still use the cloudy ones as blow-off tubes. Is this wise? A brief soaking (under 15 minutes) will not cloud the tubes, but I don't feel that they're sanitized sufficiently that way.

Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu> asks about how to duplicate the color of Anchor Steam Beer. This summer we used Papazian's second American Steam recipe in the chart on pp. 146-147 (older edition). It came out very well, probably a bit darker than Anchor, but that's just a guess, as we did not compare them side-by-side.

AjD  
ajd@itl.itd.umich.edu

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Date: Mon, 18 Nov 91 15:46:05 EST

From: proexam!ken@columbia.edu (Kenneth Munno)

**Subject: A couple questions and an answer**

I'm an extract brewer and have had some experience using the Wyeast liquid cultures. I wanted to culture the dregs from a Chimay bottle but it doesn't look like I've had any luck. It's been about 4 days with no activity. I used a Grand Reserve bottle dated 10/90. Was this bottle too old to culture? I had boiled about 3/4 cup DME with about 3-4 cups of water for 1/2 hour and poured it into a wine jug fitted with an airlock. I then cooled the jug to room temperature, flamed the lip of the beer bottle, and poured the dregs into the jug. Was there too much volume of wort in the jug? Should I have started the dregs in a smaller volume of wort and then after some activity, pitch that into a quart or so of wort? What's the recommended procedure? Would anyone have an extract-based recipe for a Trappist Ale? How many lbs. of extract should be used? etc.

proexam!ken@cucrd0.med.columbia.edu (VIA Internet)

...!cmcl2!cucrd0!proexam!ken (UUCP)

Kenneth Munno  
Professional Examination Service  
(212) 870-2154

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Date: Mon, 18 Nov 91 14:55:59 -0700  
From: Mike Zulauf <zulauf@orbit.Colorado.EDU>  
Subject: Science Indeed!

My sister found this somewhere in her medical studies. She gave it to me, and as I found it somewhat enlightening, I decided to pass it on to the digest.

#### Solution of The Secret of Alcoholic Fermentation

"Beer yeast, when dispersed in water, breaks down into an infinite number of small spheres. If these spheres are transferred to an aqueous solution of sugar they develop into small animals. They are endowed with a sort of suction trunk with which they gulp up the sugar from the solution. Digestion is immediately and clearly recognizable because of the discharge of excretements. These animals evacuate ethyl alcohol from their bowels and carbon dioxide from their urinary organs. Thus one can observe how a specifically lighter fluid is exuded from the anus and rises vertically whereas a stream of carbon dioxide is ejected at very short intervals from their enormously large genitals."

By Friedrich Woehler and Justus von Liebig.  
Published in the Annals of Chemistry, Volume 29, 1839.

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Date: 18 Nov 91 17:46:13 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Portland Beer & etc

See what happens? You go away for a few days to get married and come back to a mailbox stuffed with Homebrew Digests. Pretty nice. (And thanks to Martin Lodahl for sending me #760, which got stuck in the CompuServe craw.) With luck this will actually show up in the Digest; previous messages have been long-delayed or disappeared altogether.

Comments on 762:

Russ Gelinas suggests fermenting in a brewpot, and why not? When I first met Dave Logsdon he had developed a terrific system using a converted commercial coffee maker. He found it, unused, in a military storage sale or some such. The unit was originally fitted with two urns, which were removed and replaced with a single tub. The whole thing had to be plumbed properly so that it could be controlled with steam and/or cold water. Dave mashed in it, sparged out to another container, then back into the unit for boiling. Cold water was pumped through the jacket to cool the wort and a thermostat controlled fermentation so that everything could be done right in the coffee maker. Worked great.

Your problem is not doubt different and I would consider the drawback to be getting a good fit on the lid while allowing release of CO2. To me it would make more sense to pick up a used Cornelius keg and fit it with a fermentation lock. Or maybe two old kegs each half-filled.

Frank Tutzauer, the homesick Cajun: Yeah, and peripherally, it's interesting to note that chile peppers (and the widely-used peanut) are indigenous to the Western Hemisphere. They sure caught on in southeast Asia, though.

Steve Kirkish: Beers are pasteurized to kill any potential trouble-causing microorganisms. Yes, it's generally conceded that pasteurization has a strong affect on the beer's flavor--negative affect, of course. My understanding is that most kegged beers are not pasteurized, since the distributor has more control over their climate (they are kept cold from the time they leave the brewery until you drink 'em), but bottled beers are pasteurized with long, slow heat. When I toured the Anchor Brewery about six years ago, they said they used

a "flash-pasteurization" process, with very high heat used very quickly. They claimed taste tests had proven no negative effects on the beer.

Coors uses some form of micro-pore filtration designed to filter out little animacules; virtually all microbreweries use some form of filtration which is nowhere near as fine. Any form of filtration is going to strip other desirable characteristics from beer along with the yeast.

On where to drink in Portland: I sent Chris this information by e-mail, but thought some more information might be welcome.

BridgePort Brewery, 1313 NW Marshall, my favorite place to drink really fine ales, including several served as cask-conditioned; very jolly place, big with lots of tables and standing room. Gets VERY crowded in the evenings. (Don't think it's open on Mondays). Excellent pizza.

Portland Brewery, 1339 NW Flanders, longish walking distance from BridgePort. Very good ales, including the cleanest versions of Grant's Scottish Ale and Grant's Imperial Stout. Tiny. (Just next door is Bogart's, which has a large selection of beers)

Produce Row, 204 SE Oak, huge selection of bottled and draught beers, fun place, great (in two senses) sandwiches.

B. Moloch, 901 SW Salmon, site of the "other" Widmer Brewery and the Heathman Bakery & Pub, which makes excellent bread and pizzas (of the designer variety--the lamb sausage, feta and spinach is truly mind-blowing). Goodish selection of fresh local brew. VERY CROWDED just after work, as it is downtown and a major trendy spot. Don't let the trendiness scare you off.

Dublin Pub, 6821 SW Beaverton-Hillsdale Hwy. Not really in Portland, but nearby and they do have more than 100 beers on draught. Pricey and the beers aren't always at their freshest. But still . . .

There are brewpubs/taverns all over the place owned by the McMenamin Brothers. I'm not a big fan of their beer, but . . . Among the best is Blue Moon, 432 NW 21st, which is a hip neighborhood (try Casa U Betcha, just down the street, or Delphina's (Italian)). Or you could try the Baghdad, 34th & SE Hawthorne, wherein you can drink beer and watch recent movies . . . for a buck.

That oughta do ya. The big Widmer Brewery has tours on Saturday afternoons, from noon-2 pm. Give them a call (281-BIER) for details.

They also do tours at Blitz-Weinhard, a lovely old regional brewery, although I believe some of the tourguides are remarkably iggerant.

If you're mobile while here, you should travel up the Columbia Gorge to Hood River and visit the brewery and White Cap Pub (Full Sail ales). Or go farther the other way, to the coast, and visit the BayFront Brewpub in Newport (fantastic ales) or even the McMenamin brewpub in Lincoln City. At any rate, have fun!

Also might check out the Burlingame Grocery, which has the largest selection of bottled beers in town. Basically, if it's available in Oregon they'll have it. For better prices on more standard beers (Oregon micros, that is) the North Hollywood Fred Meyer and the Jantzen Beach Safeway have excellent selections and lower prices.

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Date: Mon, 18 Nov 91 13:12:54 EST  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: tastes of proto-homebrewers

Jack raises one issue which I haven't seen addressed yet:

> My target was and still is all those people out there that do not even know  
> that one can make drinkable beer at home. Let's face it, most of them like  
> Bud. How can the subtleties discussed in these fora possibly be of interest  
> to those people?

I think you don't understand how hard it is to make something that close to  
flavorless, consistently over many batches, starting with natural  
products

(yeast, whole grains)---and they do this in many different parts of the  
country (try comparing St. Louis with Nashua NH, ~40 miles NNW of Boston)  
!

Leaving aside the opinion of this digest about the results, the  
manufacturing process is outstanding; if US automobile makers were  
anywhere  
near so consistent they would have no worries about competition from  
imports.

Telling BudMiLob fans they can easily brew something they like is like  
telling someone in front of a 100-piece orchestra equipped randomly with  
parts from all the Mahler symphonies that he can make minimalist music  
with  
just a few gestures. Taking your economic viewpoint, I would expect the  
results to be a short burst of sales followed by such rotten word of  
mouth  
that the seller would go out of business.

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Date: Tue, 19 Nov 91 00:35:04 GMT  
From: sbsgrad%sdph.span@Sdsc.Edu  
Subject: Dark of the Moon Cream Stout

From: Steve Slade <sslade@ucsd.edu>  
Date sent: 18-NOV-1991 14:58:22 PT

My fiancée and I brewed this stout five weeks ago. I waited until now to post the recipe so we could let several people taste the final product, and all like it and want more. We got this recipe from the Great Fermentations 1991 brewing supplies catalog. For five gallons:

5 lbs dry dark malt extract  
1.5 lbs crystal malt 20L  
2 lbs crystal malt 40L  
12 oz chocolate malt  
4 oz roasted barley  
6 oz dextrin powder  
1/2 tsp calcium carbonate  
First bittering hops:  
    1/2 oz eroica (20 BU)  
    1/4 oz chinook (12 BU)  
Second bittering hops:  
    3/4 oz Nugget (12 BU) (subst. N. Brewer (? BU))  
Aromatic hops:  
    1 oz cascade (5 BU)  
    1 oz eroica (4 BU)  
Wyeast #1098 British Ale yeast  
1 cup DME for priming  
SG = 1.053  
FG = 1.020

The catalog describes this as having "overtones of caramel, with a touch of creaminess which adds richness to the character."

Brewing details and last minute changes:

Made a yeast starter 3 days before pitching. Used 2 tbls DME and 1 cup water. Next time use 2 cups water. All grains were cracked and steeped for 30 minutes at about 160 F along with the calcium carbonate. The steeping water was added to about 2.5 gallons pre-boiled water and the grains were crudely sparged over the boiling kettle using a collander, which brought the total boil to about 5 gallons. Dry malt and dextrin were added and brought to a boil. First bittering hops were added when the boil began. Second bittering hops added after 30 minutes, and boiled for another 30 minutes.

Chilled with an immersion chiller (this took about 20 minutes to cool about 4 gallons of wort). BTW an immersion chiller must be stirred often to achieve efficient cooling. Racked to a carboy, filled to 5 gallons and let sit overnight to allow the trub to settle out. (Most had settled after 4 hours or so). The next morning I racked it to a plastic primary, pitched the yeast starter, and added the dry hops.

And now for the changes. I had originally planned for a single stage

fermentation, with bottling a week after pitching. However, there was no time to bottle after a week, so I racked to a secondary glass carboy to get the beer out of the primary, which does not seal very well. The dry hopping should have been done in the secondary, but at the time I had no plans for using one. I suspect the hops did not spend much time in contact with the beer in the primary, as they got pushed up by the krausen and stuck to the walls.

When I bottled 2 weeks after brewing, I tried what might be called "wet hopping." On the suggestion of sometime brew partner Mike Fetzter, I made a hop tea by steeping 1 oz N. Brewer in 2 cups water after the water had just stopped boiling. This was kept covered for about 10 minutes. I bottled half the batch, then added the hop tea and bottled the second half. The bottles aged in my closed for two weeks before tasting.

This turned out to be a very nice dry stout. It is dark and thick, with a brown head that lasts to the end and sticks to the side of the glass. The "no tea" beer is not terribly aromatic, and has a noticeable bitter aftertaste. The "hop tea" beer is more aromatic, and has a smoother finish, with what I think is a better blend of flavors. My fiancée likes the "hop tea" beer better as well, but a friend who only likes dark beers likes the "no tea" beer better. Perhaps this would be a good way to introduce friends to darker beers, while preserving half the batch for the true stout lovers. I should add that Mike tried this same hop tea idea with an IPA and a sweet stout. You could barely taste the difference with the IPA, and not at all with the sweet stout. I think you have to use high alpha acid hops in the tea to make a taste difference.

Anyway, thought I would add this recipe for those who compile them, as it did turn out quite well and we plan on brewing it again. Anyone else out there ever experiment with using a hop tea at bottling time?

Steve Slade (sslade@ucsd.edu)  
Center for Magnetic Recording Research  
U. C. San Diego

"What a terrible thing to have lost one's mind. Or not to have a mind at all."

- Dan Quayle speaking to the United Negro College Fund.

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Date: Mon, 18 Nov 91 18:54:58 CST  
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>  
Subject: Green glass / Counterflow chillers

RE: Green glass

Here is an excerpt from an article titled The Beer Enthusiast by Fred Eckhardt from All About Beer magazine (June/July 1990):

Right from the start, Brewmaster Fred was determined to clear up some of this Fred's foggy ideas about beer and green glass and skunky flavor esters. It seems that light damage has more to do with how the glass is made than with its color. If the glass maker adds chromium oxide to the process to defend against light of less than 520 angstrom wavelength, then the possibility of light damage is severely restricted. To prove his point, we tasted some of his green bottled Pils. We started with a six month old sample that had not only been exposed to daylight all that time, but had been on an automatic shaker as well. The brewery had been doing experiments to determine the shelf-life expectancy of it's products. We compared the 6-month old shaken light exposed green bottled sample to that of a current bottling. There was no skunky flavor in either. The beer was clean, but there were differences between them, especially the color: the shaken sample was slightly darker than the fresh sample. "But wait," Fred said, "there's more." He opened another 6-month old sample which had been stored carefully in its light protected case. This beer tasted very similar to the other two. Finally, he offered me a fourth bottle, an eight month old CLEAR GLASS bottled Pils, in a Miller's bottle which had also been left in room light (including fluorescent light) and it, too, showed very little difference in flavor. I wouldn't call such old beer great, but it certainly didn't show the damage I have detected in so many store worn bottles I have spent so much money on. I asked Fred if it was common practice for brewer's bottles to be thus protected. "That's the problem," he said, "I have to check on the bottle manufacturer all the time." Most bottle makers make no such effort, unless the brewery insists on it at all times. "So most beer in green and clear glass bottles is still going to be skunky," I said. "Not Frankenmuth Beer!" There you have it ---- a German brewmaster speaks out.



RE: Counterflow chillers

I don't buy all this talk about not being able to see if your counter-flow chiller is clean or not. I've never had an infection using mine. Here's what I do. I assemble the tubing/siphon pickup/etc then connect to my kitchen faucet and run hot tap water through it for at least 5 minutes (140 dF). Then I siphon bleach solution through it and let sit for 10-15 minutes. After that, I then run hot tap water through again for about 2 minutes. I leave filled with tap water to get my siphon started. After I'm done chilling, I run hot tap water through for 5 minutes to clean. Occasionally (once per 10 batches), I run boiling water through just to be anal. By the way, I siphon into a sanitized plastic fermenter and let sit for about 2 hours to settle any cold/hot break, then from there into my carboy. I have VERY little trub by the time my beer reaches the carboy. Works great! Admittedly, setting up the chiller is small pain, but a BIG glass of homebrew helps calm me down. If you clean the chiller before and after with hot water, I don't see a problem. There's my 2 cents. Just trying to be a MOMILY BUSTER! ...sorry, I just couldn't let another issue go by without that word. :-)

Darren

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*-----*
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| Darren Evans-Young, Sys Prg   BITNET: DARREN@UA1VM.BITNET   |
| The University of Alabama   Internet: DARREN@UA1VM.UA.EDU   |
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| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX           |
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Date: Mon, 18 Nov 91 09:09:19 -0500  
From: Kevin Menice <kxm@tiger1.Prime.COM>  
Subject: Green glass / Counterflow chillers  
To: homebrew@hpfcmi.fc.hp.com  
cc: kxm  
Subject: Re: Help with using liquid yeast.

- -----

I need some advice. I have decided to use liquid yeast (for the 1st time) for my next homebrew. I picked up some Wyeast #1028 at my local homebrew store and popped the inner bubble. In about 4 days the package had swelled to the point that it looked like it would burst so I figured it was time to make a starter. I put about 1/2 pound of liquid extract into about a quart of water (probably way too much extract) and boiled it for about 15 minutes then let it cool. I sanitized 2 beer bottles, torching the tops etc, filled them about 3/4 full of the cooled wort, and pitched the yeast about equally between the two bottles. It has been about a week and not much has happened. There seems to be a tiny amount of CO2 percolating from the fermentation locks but barely. If I lightly shake the bottle it percolates for a couple of seconds and then stops. The date code on the package is April and the package says that the yeast has a shelf life of about 6 months. It had always been refrigerated until its use. Is it old or did I do something wrong? Can I use this stuff or should I just chuck it? Thanks for any help.

-Kevin Menice

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Date: Mon, 18 Nov 91 21:32:20 EST  
From: KARL DESCH <KCDDESCH@ucs.indiana.edu>  
Subject: I've Cut the Keg!

A couple weeks ago I asked about how I should go about cutting the top off a 15 gallon keg. Thank you for your suggestions. After determining that the keg was aluminum and not SS, I new that it would be easy to cut myself. A new hacksaw blade was all I needed to saw off the top.

Before

I had time to make handles for this pot I used it to brew an all-grain brown ale. Luckily I had a friend to help me pour the wort into the hop back.

That thing wieghs a ton! A few questions came to mind after brewing with this keg conversion.

1. This keg appears to be all aluminum. If memory serves me correctly Papazian suggests to avoid using aluminum as a boiling pot. What about SS makes it better than aluminum?

2. Because I could barely move this pot when it was full of 5.5 gallons of boil -ing wort I initially siphoned the wort into the hop back. The silicon siphon soon became flacid in the heat so that siphoning was impossible. Did I release any nasties into my brew from this process?

I would appreciate any discussion on these questions

Thanks again,

Karl Desch

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Date: Mon, 18 Nov 91 20:40 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: Mike Sharp <msharp@cs.ulowell.edu>

>How does one place a false bottom inside a 15gal keg? I've been trying to figure this one out for a while.

Try this..... From "EASY MASH".....

A few simple mods are required to make it fit the process. A small brass spigot is fitted to the bottom with a short piece of pipe extending several inches toward the center on the inside.

A small piece of window screen is rolled several times around the pipe and secured with a hose clamp or twisted copper wire. The screen roll extends several inches past the end of the pipe and the last inch is bent over itself to prevent anything from entering the spigot that has not passed through several layers of screen.

The original setup also had the traditional false bottom, fashioned from a SS plate with a zillion holes laboriously punched into it. It has SS screws on the bottom acting as feet to hold it up off the bottom. I abandoned the false bottom on the third batch and found that the screen was all that is needed for a super simple sparge operation. It also serves to keep the hops out of the wort chiller after the boil.  
.....

I have now produced 5 batches with this system and I think it is safe to say that the false bottom is gross overkill for the homebrewer.

From: zentner@ecn.purdue.edu (Michael Zentner)

>Wow! Who is this Marilyn and what does it take to get her to one of our tastings!

She plays the leading roll in "BREW IT AT HOME" and is a real glutton for PR.

You could tell her it is an autograph party and that someone from the Academy Awards board will be there.

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: primary in SS

> Is there any reason for not doing a primary ferment in a 10 gallon stainless brewpot? Cook, cool, and pitch right into the pot.

Great minds really do travel the same roads.

I just brewed my first batch in my new 10 gal SS kettle and reluctantly fermented it in the old plastic fermenter, really itching to try just what you suggested but decided to save that for the next experiment. Such a shame to put that lovely kettle on the shelf and ferment in plastic.

There were several reasons why I decided not to do it but the major one was not to introduce too many variables in my experiments to brew the perfect "EASY MASH" beer. The other experiment failed but it was related.

I tried a plate glass cover on the primary instead of the usual leaky plastic one but it fit so poorly when the fermenter was full that I put the regular cover on.

The other reason I didn't do it was because the thought of leaving the wort in the kettle never occurred to me but the more I think about it, the better I like it. I was thinking in terms of temporary storage of the chilled wort while cleaning out the kettle and this involves too much trouble.

I personally do not think the leaking of the top is much of an issue. Mine (Polar) fits well enough that it would be pretty much a one way leak, (CO2 out).

I suspect the real problem is in fermenting on the trub from boiling but I will leave that to the experts' opinion. Hopefully, we will have some answers before my next batch.

My inclination is to only leave it in a few days or until the main fermentation is over and then rack (drain) into a glass carboy.

OOPS... One other problem occurred to me. The wort would not be aerated using your system.

js

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Date: 19 Nov 91 09:41:06 EST (Tue)  
From: GC Woods <gcw@garage.att.com>  
Subject: More keg fermenting questions

>- -- Bob Gorman bob@rsi.com uunet!semantic!bob --  
>I've been fermenting in SS for about a year now and absolutely love it.  
>I use the standard 3 and 5 gallon cornelius soda kegs. These have all  
>the aforementioned advantages in addition to;  
>  
>1) Convenience in racking, as George Fix followed up on.  
>2) You can force carbonate your beer in them.  
>3) The beer is ready to serve from the keg when conditioning is  
complete.  
>4) They are endlessly durable.  
>5) They don't explode or produce beer volcanos.

The idea of fermenting in soda kegs intrigues me, but I cannot figure out  
how you fit a air lock or blow out tube to the large opening in a soda  
keg?

Also I would think there could be over an inch of trub in the keg - do  
you  
have problems with the dip tube clogging?

If 1/4 kegs are used - how is the keg cleaned? Glass carboys are enough  
of a pain, but at least you can see what junk still stuck inside.

Geoff Woods  
gcw@garage.att.com

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Date: Tue, 19 Nov 1991 9:55:33 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: Catamount xmas ale

Catamount has a Christmas Ale out. It's very good, but it tastes suspiciously like Frank Jones ESB. Catamount contract-brews for Frank Jones. The xmas ale has no description of ingredients, which is odd because the 3 regular Catamount brews have a rather in-depth list of ingredients. In any event, the brew is reddish, with a nice mix of hops and malt, leaning more towards the malt than FJ ESB (which is very hoppy, like Sierra Nevada Pale Ale). And it costs about \$1.50 less a six than the FJ ESB. But it's not the spicy "winter warmer" I had expected. Have to wait for Harpoon's version, I guess. Is Anchor's xmas ale spiced?

Quick question: How quickly can beer be force-carbonated in a keg, hours or days?

And a warning: If you're thinking of pasteurizing a carbonated bottled beverage (for whatever reason), think again. It *can* be done, but it is dangerous. The bottles can explode, violently. Be careful.

Russ

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Date: 19 Nov 91 10:25:00 EST  
From: "RICHARD HAPANOWICZ" <HAPANOWICZ@bigvax.alfred.edu>  
Subject: Old ingredients

I recently came across some EDME DMS malt extract at a low price. The catch is that it had been sitting around for a long time. How long can one store canned malt extract without side effects? Does the time differ for hop vs. unhopped cans? I brewed a batch up using this malt extract and edme yeast. The yeast activity was good, a layer of foam rose and one day later the bubbling stopped. The final SG was 1.010. The batch consisted of 3.5# of DMS and 1# of amber dry malt, grains and hops.

Rick Hapanowicz  
HAPANOWI@CERAMICS

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Date: Tue, 19 Nov 91 10:35:03 EST  
From: wbt@cbema.att.com  
Subject: Beer and Pickles

> From: semantic!bob@uunet.UU.NET (Robert A. Gorman)  
> Subject: Re: SS Fermenters  
>  
> George continues:  
>  
>>There is alas a downside to stainless. First, stainless generally means  
"less  
>>stain" and not "no stain". Chlorine is very aggressive to metal if left  
in  
>>contact for a sufficient length of time. Sterilizing with boiling water  
having  
>>a high iron content can have the same effect. ...

I'm not sure I follow this. Iron-bearing water does not, to my  
knowledge,  
corrode stainless steel. What does the corrosion product look like?

What I suspect you're seeing is iron from the water being deposited on  
the  
surface of the stainless steel and corroding, giving a rust stain. I  
would  
think that could be removed with a bit of scrubbing, but if not, an acid  
pickle should do the job. (Hey, if brewers can call sugar-water "wort"  
metallurgists can call an acid bath a "pickle" 8-)

While nitric, sulfuric, and hydrochloric acids are normally used for  
industrial pickling of stainless steels, I doubt anything that severe is  
necessary in this instance. I'd suggest, believe it or not, toilet bowl  
cleaner, aka phosphoric acid. Stainless is not affected by this, and  
it's  
great for removing rust stains. Obviously you'll want to clean and rinse  
very carefully afterwards, and wear chem-resistant gloves; I'd also try  
to  
find a brand of cleaner that minimizes other additions, especially  
perfumes and dyes.

Chlorine cleaning agents should definitely be avoided, especially in  
pressure kegs. Chlorine can lead to stress corrosion cracking of  
stainless steels, in addition to less catastrophic forms of attack.

> From: gkushmer@Jade.Tufts.EDU  
> Subject: Old Carboy, new problems (Part II)  
>  
> I took the wise advice offered to me from some digest readers and  
> soaked a sixty-year old bluish-tinted carboy in a strong chlorine-  
bleach  
> solution.  
>  
> After a few days of this, the carboy now has more of a greenish tinge  
to it.

Any chance that the glass itself is green-tinted?

> New Problem: There must have been a ferric pebble on the bottom  
because a  
> close examination spotted a rust spot. I've tried scrubbing with a  
brush

> and am now soaking it in a strong ammonia solution.  
>  
> Any other advice on what to do? If the spot does not go away, would it  
affect  
> wort?

Another job for toilet bowl cleaner. Again, rinse very thoroughly when  
you're done, and use detergent. Let it dry thoroughly before adding your  
sanitizing agent.

> Date: Mon, 18 Nov 91 10:00:33 EST  
> From: Jay Hersh <hersh@expo.lcs.mit.edu>  
> Subject: Hop AA content

>  
>  
> >OK, if it is impossible for homegrowers to determine the AA content of  
your  
> >hops, how do you figure out how much of your hops to use? Many  
recipes call  
> >for x amount of bittering units. Do you just guess?  
>  
> Well in the past I have seen tables (perhaps in TCJOHB or from the hop  
>suppliers themselves) which list typical content ranges of various  
varieties of  
> hops. So yes, basically you just make an educated guess.

Many of the hop growers I've talked to indicate that they use homegrown  
only for aroma and dry hopping, not for bittering.

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Bill Thacker AT&T Network Systems - Columbus wbt@cbnews.att.com

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Date: Tue, 19 Nov 91 10:15:31 -0700  
From: Loren Carter <lcarter@claven.idbsu.edu>  
Subject: rust in fermenter

gk asked about removing rust from a glass fermenter. I use a dilute solution of oxalic acid(1 tsp per gal) to remove rust from my brewing equipment. Remember to rinse afterward.  
Loren Carter  
Chemistry Department  
Boise State University  
Boise, Idaho

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Date: Tue Nov 19 09:18:36 1991  
From: larryba@microsoft.com  
Subject: Serendipitous Sanitization Experiment

Just an interesting side note. 6 weeks ago I made a pilsner style beer. I diverted a quart-o-wort out of the chiller and stored it in the fridge. Last night I wanted to prepare some starter jars for brewing this weekend. I took the wort out, opened it up (to dilute and boil) and what should I find but fermented wort!

It was mildly carbonated and had some very peculiar flavors (wild yeast no doubt). But it didn't smell rank or taste obviously infected.

The interesting thing is that I would have expected little to no biological activity: the wort was boiling hot going into the chiller. The chiller had been sanitized by draining 3 gal on 195f water through it (leftover boiling water from sanitizing a keg) and the mason jar just came out of the dishwasher.

So, at least for my (kitchen) brewery, I need to be aware of wild yeast potentially everywhere. I guess the importance of a strong clean starter yeast to overwhelm those rouge bugs can't be stressed too much. Perhaps my Red Star Bread yeast was escaping? Anyone try this stuff in a lager?

It would be an interesting experiment for you folks out there in Net land: Divert a sample of your latest batch before pitching yeast. Let it sit for a month and see what you got. It could be a good test of your overall sanitation efforts - how long can it sit before becoming obviously biological! Also the experiment might be a good indicator of the source of off flavors in your beers.

Cheers!

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Date: Tue, 19 Nov 1991 09:48 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Cardboard,Bay Area Brewoff Competition

To Jay Hersh -

My experience with cardboard nose smell in glass glasses is not isolated to one experience. Several years ago at the Calif. State Fair this problem really caused havoc because the stewards were pouring the beers for the judges. I kept smelling this cardboard/almond nose in the first three beers judged. I finally asked the steward not to pour the beer before we smelled the glasses. The smell was in the glasses! The entire competition was stopped while the glasses were re-rinsed. The problem I noticed most recently was very similar. The glasses were stored in cardboard boxes then rinsed before the competition with hot water only. Another problem is the transport of the glasses from the back room to the judges. They are very often carried in a six pack carrier with the entry. The glasses are sometimes placed upside down in the carrier, where they can pick up this cardboard nose. Does anyone know of a good source for SS storage boxes for glasses? Please direct info. to Russ Wigglesworth. The cardboard nose appeared in the glass glasses on two samples, when each was poured into both glass and hard plastic glasses. Maybe we should flame each glass or I know just pass the bottle around and each judge take a hit :-). I prefer glass glasses to plastic glasses IF the associated smell problem can be absolutely eliminated everytime. The problem as I see it, is the variability of the cleaning(we are all human) of the glass glasses. I am putting together the Bay Area Brewoff this year and we will be using hard plastic glasses for judging. As for the recycling or environmental issue raised by Al Korz I say the homebrewer pays an entry fee to have his/her beer judged in the most unbiased professional manor we can give. So the environment looses out on this one.

I will be posting info for the Bay Area Brewoff soon. Briefly, it will be in January 25, 1992 at Lyons Brewery Depot, Dublin, Ca. Categories are : Porter, Dry Stout, Amber Lager (Steam style), Pale Ale(3 styles), Barley Wine, Mead and a Christmas Beer (just for the fun of it). This last category was largely due to the interest I see here in HBD. Happy brewing and good luck!

Bob Jones

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Date: 19 Nov 91 09:13:32 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Glass & Cardboard

Subject: Glass & Cardboard Time:8:42 AM Date:11/19/91  
Since I am one of the organizers of the event (California State Comp) which Bob Jones refers to in his observations of detecting almond/cardboard in glass but not in plastic (HBD #762), perhaps I can answer some of Jay Hersh's questions of HBD #763.

The glasses were washed with generic (cheap) automatic dishwashing detergent, after their previous use and then rinsed with hot water just prior to their use in the competition mentioned. The problem here is that the glasses are stored in their original cardboard boxes. The cardboard does seem to remain with the glasses, even after the rinse. Alternate storage containers have been considered in the past however nothing has been adopted which is both economical and superior to the cardboard. We have some 40 dozen of these glasses which we use for 2 major competitions and for several minor club competitions during the year. That translates to 14 boxes of 3 dozen glasses each.

The general consensus among the Malts is that we'd like to continue to use the glasses since we share Jay's belief that it is generally a better medium for judging beers. We also want to address the lingering cardboard problem. Many of you are involved with large competitions, how do you store your glassware? We have considered purchasing a mobile dishwasher to take to the various locations at which we hold the major competitions, but this isn't practical. Obviously we need to replace the storage containers or the glassware.

Now, this is not to say that the all the aromas which Bob noticed were the fault of the glasses. In fact we had very few such comments this year. We have made a better effort to wipe out the cardboard since we are more aware of it. Perhaps Jay is correct that the fault was really there and that the plastic was masking real problems. The plastic glasses, if they were from the bar we had set up for the day, were the hard, wide mouth, 7 ounce(?), type. But, it is possible that the glassware was at fault, and to eliminate that chance I'd like to correct the storage problem.

What are your suggestions? Hmmm, I think I'll bundle these three messages and post them to the new Judges' list.

RW...

Russ Wigglesworth    CI\$: 72300,61  
|~~| UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324    Voice:    415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: 19 Nov 91 11:20:58 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Raspberry Stout

Subject: Raspberry Stout Time:10:58 AM Date:11/19/91  
I have a friend who would like to make a Raspberry Stout. If any of you  
can  
send me an all-grain recipe I'll pass it along. The raspberries will not  
be  
fresh. Frozen I suspect.

Thanks, RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Tue, 19 Nov 91 14:29:27 CST  
From: brian\_dykman@SEMATECH.ORG  
Subject: PASTEURIZATION

From: NAME: Brian Dykman  
FUNC: 200  
TEL: 512-356-3156 <DYKMAN.BRIAN@A1@VAXEN>  
To: "HOMEBREW@HPFCMI.FC.HP.COM"@INTERNET

STEVE KIRKISH (kla!kirkish@Sun.COM) recently asked where in the process a large brewery would pasteurize their beer. Having recently toured both Anhauser-Busch in Ft Collins, CO, and Coors in Golden, CO, A-B definitely pastuerizes after canning/bottling and I believe Coors does, also. Both good tours to see what they do to mass-produced beer.

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Date: Tue, 19 Nov 91 15:58:29 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Question on Traditional Recipts

Hello,

This topic has past, but I think this query got lost as I don't recall ever seeing it posted, or any answers put forth, so I submit it again.

>From what I have read it wasn't until the early part of the 19th Century (around 1830 or so) that it became to be understood that there was some organism or chemical responsible for fermentation, and not until the later part of that century (~1860s) that Pasteur documented that the single celled organisms we call Yeast were actually responsible.

So in light of this how is it that Ben Franklin, George Washington, et. al. have recipes that refer to adding a pint of Yeast?? Was this a name for the sediment (which of course contained the organism we now refer to as Yeast, and perhaps the origin of it's name) which brewers collected from one brew and tossed into the next (brewer's had long known the sediment had some connection with the cause of fermentation, but the mechanism was unknown till Pasteur's discovery despite the earlier innovation by Van Leeowehuk (sp?) of the microscope)??

- JaH  
History is just a blast from the past...

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--  
Hopfen und Malz, Gott erhalts

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Date: Tue, 19 Nov 1991 13:52 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Kettle Flames

>From Micah Millspaw

to J. Schmidling

> mine sits on top of a 2500 deg , forced air melting furnace and brings  
>7 gals to boil in about 15 min.

> you can't possibly hurt a steel kettle on anything even that hot

I don't know what you used to determine you temperature but it would not be possible to boil water or wort in a controlled manner at 2500 degrees F. The problem is (and its just a small problem) that carbon steel melts at 2500 degrees F. Stainless steel and aluminum have much lower melting temps. I suggest that you try using a tantalum kettle it won't melt till 5100 degrees F. And just so you know water boils at 212 and is a gas after that.

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Date: Tue, 19 Nov 91 16:26:41 EST

From: rlr@bbt.com (Ron Rader)

Subject: Antipathy to Coors

> Steve Kirkish wonders:

>

> > |UP YOORS COORS!|

> > | Boycott Coors Non-Pasteurized Beer |

>

> > I couldn't tell who sponsored the message (maybe "Friends of Louis

> > Pasteur?")

>

> I've seen this bumper sticker, and these protests are usually backed  
> by union members opposed to Coors' anti-union stance. The Coors family  
> is apparently very politically incorrect, which I won't get into except  
> to say that they give monetary support to the PMRC.

>

> For a mass produced swill beer, Coors is actually not bad.

>

> Ron

- - -

ron rader, jr rlr@bbt.com OR ...!mcnc!bbt!rlr = Opinions are my own and  
do

| | i gotta six-pack & nothing to do... = not necessarily reflect those

| | i gotta six-pack & i don't need you = of BroadBand Tech. (SO THERE!

)

\*\*\* Punk ain't no religious cult, punk means thinking for yourself -

DKs \*\*\*

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Date: Tue, 19 Nov 91 14:55:33 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

mailx -s STUFF homebrew@hpfcmi.fc.hp.com

To: Homebrew Digest  
Fm: Jack Schmidling

Subject: SS fermenters-yet again (George Fix)

>The tool for breaking into or sealing draft kegs with Hoff-Stevens fittings....

I ignored this discussion until I came to "Hoff-Stevens".

I have several aluminum 1/4 barrels from my other life that were modified for home kegging as I have previously described. I refuse to use aluminum in this enlightened age but all attempts at finding SS 1/4 bbls in Chicago have hit a stone wall. They simply are not available.

I just bought a Cornelius and like it a lot but I much prefer the larger capacity of the 1/4 bbl and I have a lot of H-S hardware and fittings I would like to put back into use.

Here is a great business opportunity for some enterprising brewer. "Buy" for the deposit barrels from your friendly distributor and smuggle them to Chicago. Any takers? I have one customer in mind.

From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Mash Tun False Bottoms

>I was afraid the mash liquid would not be properly mixed if below a screen, hence the new tubing design.

This is a very serious problem with a false bottom. The stuff under the bottom is boiling and if your not very careful, will burn or at least carmelize.

On the other hand, if properly controlled, it simulates all the good aspects of decoction mashing without all the mess. Unfortunately, it can not be controlled very easily.

The screen wrapped pipe which I described yesterday, eliminates this problem just as your tubing does.

I would love to hear from someone who tries my system. The effort and skill required to build what you have described, is enough to scare away most tentative beginners. It is a very clever idea though and I have visions of the ship in the bottle problem.

js

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Date: Tue, 19 Nov 91 16:31:03 CST  
From: brian\_dykman@SEMATECH.ORG  
Subject: oops

From: NAME: Brian Dykman  
FUNC: 200  
TEL: 512-356-3156 <DYKMAN.BRIAN@A1@VAXEN>  
To: "homebrew@hpfcmi.fc.hp.com"@INTERNET

obvoiusly a typo w/coors below. sorry - rushed

From: NAME: Brian Dykman  
FUNC: 200  
TEL: 512-356-3156 <DYKMAN.BRIAN@A1@VAXEN>

Date: 19-Nov-1991  
Posted-date: 19-Nov-1991  
**Subject: oops**  
Subject: PASTEURIZATION  
To: "HOMEBREW@HPFCMI.FC.HP.COM"@INTERNET

STEVE KIRKISH (kla!kirkish@Sun.COM) recently asked where in the process a large brewery would pasteurize their beer. Having recently toured both Anhauser-Busch in Ft Collins, CO, and Coors in Golden, CO, A-B definitely pastuerizes after canning/bottling and I believe Coors does, also. Both good tours to see what they do to mass-produced beer.

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End of HOMEBREW Digest #764, 11/20/91  
\*\*\*\*\*  
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Date: Tue, 19 Nov 1991 15:24 PDT  
From: ALTENBACH@NSSPA.llnl.gov  
Subject: REQUEST FOR HBD

HBD GURU,  
PLEASE INCLUDE ME IN THE DISTRIBUTION FOR THE HOMEBREW DIGEST. MY ADDRESS  
IS  
ADDVAX::IN%"ALTENBACH2@LLNL.GOV".  
THANKS. YOURS BREWLY, TOM ALTENBACH.

-----

Date: 19 Nov 91 17:01:22 MST (Tue)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: pasteurization (commercial), Coors

MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA> comments on pasteurization:

> ...I'm not sure at what  
> point in production a large brewery like Coors would pasteurize their  
beer but  
> homebrewers who are interested in trying it (god knows why) can do it  
after  
> bottling...

Used to be there were two ways of pasteurizing in a commercial brewery:

"tunnel" - after bottling, bottles go through a heated tunnel.  
This is obviously hard on the beer, since you have to heat the  
bottle long enough to get the entire contents up to temp. You  
can neither heat nor cool too quickly or you'll break the bottle.

"flash" - beer is passed through a heated section of tubing on its  
way into the bottle. Heating/cooling happens much faster. As I  
understood the process, it was a little trickier--and obviously  
the bottling line has to be clean.

Used to be that almost all large-scale commercial brewers pasteurized  
their  
beer, and most used the tunnel method. I don't know how much it's  
changed  
with the ultra-fine filtering that's now practical, but I think it would  
be  
interesting if anyone knows.

As for the bumper sticker:

```
> >
> > |-----|
> > | UP YOORS COORS! |
> > |   Boycott Coors   Non-Pasteurized Beer |
> > |-----|
```

Coors was one brewer which did not pasteurize even "back then". This is  
\*one\* reason they kept such tight control on distribution/sales of their  
beer...regardless of whether you like their beer, at least they  
understood  
that it was a perishable food. They tried to ensure that it didn't  
travel  
too far and stayed cold. (Obviously, with beer as light as Coors, \*any\*  
off-taste is a serious problem.)

OK, now, the rest of this is just for information. I take no position on  
the politics; I don't want to talk about the politics here because the  
topic is beer...but if you want to make sense of the bumper sticker and  
the  
matter of pasteurization, here goes: There are various Coors businesses  
held by various members of the Coors family. As a rule they have been  
active in politics and quite conservative. There is a long-standing feud  
between the brewery management and organized labor--e.g., labor accuses  
management of union-busting or discriminatory practices; management  
accuses  
labor of featherbedding. After one particularly bitter dispute some  
years  
ago, a campaign began on the labor side (not to say that the unions

approved it \_per\_se\_) to convince people that Coors was somehow unhealthy or potentially dangerous because, unlike most other beers, it wasn't pasteurized. It was not because of any particular incident related to unpasteurized beer; it was just a means of manipulating public opinion. I don't think it had much effect, and in fact I'm surprised to see such a sticker still around these days (with more beers not being pasteurized).

FWIW.

Dick Dunn      rcd@raven.eklektix.com    -or-    raven!rcd      Boulder,  
Colorado

...Simpler is better.

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Date:Wed Nov 20 01:24:16 1991  
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>  
Subject: Make a lauter tun

I've got a keg (one of the 15.5 gallon ones) that I plan on making into a lauter tun. I'm pretty sure I know HOW I want to make it.

So, get to the point you say. Well here is my question:

I know this thing will be fine for batches on the order of 10 gallons, but will it be too small for 5 gallon batches? I don't think I will want to make a double batch EVERY time.

Thanks!  
Bill

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Date: Tue, 19 Nov 91 22:54 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: ORGANIC

To: Homebrew Digest  
Fm: Jack Schmidling

Subject: ORGANIC MALT

Good news for the health food nuts.

My research into nitrosamines in beer has ended by finding a source of malt that not only contains the absolute minimum levels of nitrosamines but is also available in an organically grown version.

BACKGROUND:

Nitrosamines (a dangerous carcinogen) are produced in malt by the chemical reaction between combustion by-products and precursors generated by germination.

Nitrosamines can be reduced in two ways. The first and most expensive is to use indirect kilning where in the grain is heated through heat exchangers to avoid contact with flame products.

The second method is "sulphuring" wherein elemental sulphur is sprayed on the grain before and during kilning. I have no idea what the chemistry is but it reduces the nitrosamine production significantly... by "coincidence", just enough to get directly kilned malt just under the 10 PPB FDA limit.

The most effective process is to do both procedures. This typically results in undetectable levels (less than 1PPB) of nitrosamines.

The major producer of malt in this country is Bries and its affiliates and from what little I could extract in telephone conversations with the president, all their malt, except crystal malt is direct/sulphur.

Nitrosamine production is maximal in malt that is kilned with high moisture content such as crystal malt. That is why it must be indirectly kilned and sulphured just to meet the FDA max.

Minnesota Malting, makes malt using any of all of the above in addition to supplying organically grown grain, if desired. What they call "organic malt" is indirect without sulphur because their customer doesn't want any chemicals added but it is still organically grown.

They will sell 25 lbs bags, ship UPS and the price is .55 per lb plus shipping.

I just received a bag of two row today and for what it is worth, the 25 lb bag weighs 32 lbs. It seems to meet all the criteria for good malt according to Noonan. I will give it a try in a couple of days.

Just specify 2 row or 6 row, indirect. You will have to check on the price of the organically grown. I am not sure if it is the same.

The contact is: Bob Jensen  
Minnesota Malting  
918 N 7th St  
Cannon Falls, MN 55009  
(507) 263 3911

js

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Date: Wed, 20 Nov 91 07:36:52 GMT  
From: Sgt John S. Bergmann <iceberg@sctc.af.mil>  
Subject: Boots bitter kits

Howdy,

One of my co-workers just returned from England and brought me two cans of Boots Bitter concentrated wort. I've never heard any reviews, comments, flames, praises, etc. on this brand, so I was wondering if anyone has tried it. It sez on the can it uses 'hop extract'. Should I add some hops to the boil??? The instructions also say to use 2lbs sugar, I think I'm gonna use a couple #'s of honey instead. Good Idea or Bad Medicine?? It also comes with a little foil pouch of dry 'genuine Brewers yeast'. Any ideas? should I just trash it and use wyeast, or can this be used w/ a starter?

Any responses would be greatly appreciated.

BTW, has anyone developed any recipe databases for DOS? I saw some mentions of hypercard stacks for this purpose but nada on IBMs. Let me know if there is any interest.

Tango,  
Johnny Bergmann, USAFE net dude.

IREPEATMYSELFWHENUNDERSTRESSIREPEATMYSELFWHENUNDERSTRESS  
IREPEATMYSELFWHENUNDERSTRESSIREPEATMYSELFWHENUNDERSTRESS  
IREPEATMYSELFWHENUNDERSTRESSIREPEATMYSELFWHENUNDERSTRESS  
- Whew.

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Date: Wed, 20 Nov 1991 08:07:51 -0500 (EST)  
From: Peter Glen Berger <pb1p+@andrew.cmu.edu>  
Subject: Test

Test, please ignore. Sorry.

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Date: Wednesday, 20 Nov 1991 09:14:38 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Help with Liquid Yeast

>From: Kevin Menice <kxm@tiger1.Prime.COM>

>I put about 1/2 pound of liquid extract into about a quart of  
>water (probably way too much extract) and boiled it for about 15  
>minutes then let it cool.

>It has been about a week and not much has happened. There seems  
>to be a tiny amount of CO2 percolating from the fermentation  
>locks but barely.

This reminds me. I know the Wyeast package recommends using a  
1.020 SG starter (less than half a typical wort SG). Is there in  
fact a likelihood that Kevin killed his yeast (or shocked or  
whatever) by using much more extract than called for?

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Wed, 20 Nov 91 9:09:05 EST  
From: gkushmer@Jade.Tufts.EDU  
Subject: Green glass and thanks

Looks like I confused some people (oops): I mentioned that the carboy had a greenish tinge only as a passing reference. There probably was a layer of film from some food coloring that dissolved and left the carboy's normal color - clear with a greenish tinge. The thing is old and so I'm not worried about the color.

Thanks everyone for the advice on chemical agents to get rid of the rust spot. I'll get that soon.

- --gk

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Date: Wed, 20 Nov 91 10:05:13 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: sanitizing with bleach

Arthur Delano writes in HBD#764  
> A brief soaking (under 15 minutes) will not cloud the tubes, but I  
don't feel that  
> they're sanitized sufficiently that way.

Actually, 15 minutes is much longer than you need, assuming there are  
no scratches or other places for the nasties to hide. I have been  
told, by someone who should know, that a very weak bleach solution  
(10-20ppm, about a "capful" in 5 gallons) will kill almost all the  
bacteria in 10 seconds. A nice advantage of using such a dilute  
concentration is that you don't have to rinse afterwards (especially  
nice, if you suspect the cleanliness of your water source).

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Wed, 20 Nov 91 10:26:39 CST  
From: jeff gale 283-4010 <gale@sweetpea.jsc.nasa.gov>  
Subject: Re: Chimay yeast

To Kenneth Munno:

I tried the same trick, but with Chimay Red. I used two bottles also dated 10/90. The starter consisted of 1/2 cup of DME and 2 cups water. It took about a week at 70F for any activity to appear. The Abbey Ale that I brewed with this yeast is probably one of the finest beers I've made to date. It is an all-grain recipe which I'll post if anybody is interested.

To all HBD:

Is it normal to take this long when culturing yeast from a bottle of commercial beer? I believe that the yeast used by Chimay actually consists of five different strains (kinds?). If I re-pitched this yeast several times wouldn't one of the more dominant strains take over?

Waiting for Enlightenment,  
Jeff

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Date: Wed, 20 Nov 91 08:41:36 PST  
 From: Ron Ezetta <rone@badblues.wr.tek.com>  
 Subject: RedHook Ale Brewery - A Listing

Here's a little ditty I picked up on a recent tour of RedHook Ale Brewery in Seattle. Given RedHook's popularity I thought it might be of interest to digest readers.

NOTE: This information is distributed free with no copyrights (with the exceptions of logos which are trade marked) by the RedHook Brewery.

| (206) 548-8000                 | Malted Barley Varieties                                                       | Hops                                                           | Yeast                                | Avail-ability Area  | O.G    | ablity               |  |  |
|--------------------------------|-------------------------------------------------------------------------------|----------------------------------------------------------------|--------------------------------------|---------------------|--------|----------------------|--|--|
| Red Hook<br>ESB                | 2-row Klages,<br>Caramel 60                                                   | Willamette,<br>Tettnang                                        | Top Ferment                          | Year                | 1.054  | All<br>Markets       |  |  |
| Ballard<br>Bitter              | 2-row Klages,<br>Caramel 40<br>Cascade                                        | Erioca,<br>Willamette,                                         | Top Ferment                          | Year                | 1.0445 | All<br>Markets       |  |  |
| Blackhook<br>Porter            | 2-row Klages,<br>Caramel 40,<br>Black Malt,<br>Roasted<br>Barley              | Willamette,<br>Erocia,<br>Cascade                              | Top Ferment                          | Year                | 1.0470 | Pacific<br>Northwest |  |  |
| Red Hook<br>Ale                | 2-row Klages,<br>Caramel 40,<br>Black Malt<br>Cascade,<br>Yakima<br>Hallertau | Clusters,<br>Willamette,<br>Eroica,<br>Belgian<br>each<br>Fall | One<br>Top Ferment<br>small<br>batch | Washington<br>State | 1.0500 |                      |  |  |
| Winterhook<br>Christmas<br>Ale | Custom-kilned<br>Christmas 2-<br>row Carastan<br>from Bairds<br>of England    | B.C Kents,<br>Yakima<br>Hallertau,<br>Yakima<br>Clusters       | Top Ferment                          | Washington<br>State | 1.0575 |                      |  |  |
| Wheat Hook<br>Wheaten Ale      | 2-row Klages,<br>Malted<br>English Wheat<br>Hallertau                         | Tettnang,<br>Herbrucker,<br>German<br>English<br>Summer        | Top Ferment                          | Spring<br>Northwest | 1.0340 | Pacific              |  |  |

Flavor  
 Characteristics:

- Red Hook ESB: Rich roundtoasted make with pleasant finishing sweetness
- Ballard Bitter: Aggressively hopped dry crisp finish
- Blackhook: Highly roasted chocolate malt character balanced by lively hopping

- Red Hook Ale: Nutty and spicy, long full malt flavors
- Winterhook: Complex grainy flavors with rich mouth feel
- Wheathook: Delicate mild hopping. Distinct wheat in finish

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-Ron Ezetta-  
rone@badblues.wr.tek.com  
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Date: Wed, 20 Nov 1991 13:09:31 -0500 (EST)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Bitchez Brew Stout

This came out fantastic. I highly recommend brewing it.

6 lbs. dark dry malt (M&F)  
2 lbs. amber dry malt (M&F)  
.75 lb. roasted barley  
.5 lb. black patent  
1 lb. crystal malt  
2 CUPS (not lbs) Quaker Oats  
2 oz. fresh Bullions hops (boil)  
.6 oz. fresh Willamette hops (finish)  
Whitbread Ale Yeast

Add hops in last 5-6 minutes of the boil. All specialty grains should be cracked, first. Soak the specialty grains & Quaker Oats in cold water for 15 minutes, bring to a boil, remove grains with strainer as wort comes to a boil. This has an awful hot-break, and needs to be nursed for about 5 minutes before you can leave it safely. I went light on the Oatmeal because the oils in it tend to be detrimental towards head retention.

Comments: This beer improves substantially after about 2 weeks in the bottle, as hop aroma subsides and the large amount of roasted barley assumes it's place in the forefront. It's my favorite beer to date, but if I were going to brew it again I might cut back on the roasted barley by about .25 lb, and lessen the boiling hops (either to 1 oz. of Bullions, or 1.5 of some lower alpha hop). Whitbread ale yeast was used because of the low attenuation rate: this stout is NOT sweet, but has lots and lots of body.

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Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB  
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Wed, 20 Nov 91 10:12 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: Bob Jones <BJONES@NOVA.llnl.gov>

J. Schmidling:  
>> mine sits on top of a 2500 deg , forced air melting furnace and  
brings  
7 gals to boil in about 15 min. you can't possibly hurt a steel kettle  
on  
anything even that hot

> I don't know what you used to determine you temperature but it would  
not  
be possible to boil water or wort in a controlled manner at 2500 degrees  
F.  
The problem is (and its just a small problem) that carbon steel melts  
at  
2500 degrees F. Stainless steel and aluminum have much lower melting  
temps.  
I suggest that you try using a tantalum kettle it won't melt till 5100  
degrees F. And just so you know water boils at 212 and is a gas after  
that.

I will try to be gentle responding to this utter rubbish. I don't want  
to be  
accused of being confrontational.

1. I measure the flame temperature with a thermocouple pyrometer. This  
instrument is to a foundry what a hydrometer is to a brewery.
2. SS contains chromium which has a melting temperature around 3500 F.  
This  
puts the melting point of the alloy significantly above that of carbon  
steel.
3. Aluminum melts around 1200 F. To lump aluminum with SS is  
misleading at  
minimum.
4. Precisely because water boils at 212 F and turns into an expanding,  
cooling gas, one can heat it in kettles without worrying about the  
kettles  
melting. This is true, even if the flame temp is far above the melting  
point  
of the kettle.

Aside from an oxy-acetyline torch, with its intensley hot and  
concentrated  
flame, you can not melt a steel kettle in an ordinary flame,  
particularly if  
full of water. A empty steel kettle will sit on my furnace all day and  
never melt. It will get red hot and eventually oxidize and fall apart  
but it  
will never melt. An aluminum kettle would melt into a puddle in a  
couple of

minutes if empty, but boil water all day.

js

From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>

While I am counter-flaming, I would like to point out that most reasonable people would find the following sort of comments far more offensive than anything I have ever said.

>Occasionally (once per 10 batches), I run boiling water through just to be anal.

Just what does such gutter talk have to do with beer making? And why is it necessary and accepted without anyone else objecting?

From: KARL DESCH <KCDESCH@ucs.indiana.edu>

>1. This keg appears to be all aluminum. If memory serves me correctly Papazian suggests to avoid using aluminum as a boiling pot. What about SS makes it better than aluminum?

It has a much stronger tendency to leave your brain cells intact. Oops, forgot to turn off flame.

Although there is a great deal of debate about the cause and effect of aluminum found in the brains of Alzheimer victims, the implication is far too frightening to even consider using an aluminum kettle for long term boiling.

Do yourself a favor and take it to a recycling center and consider the sawing an aerobic exercise.

js

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Date: Wed, 20 Nov 91 13:32:23 EST  
From: Jay Hersh <herh@expo.lcs.mit.edu>  
Subject: making beer more bitter at bottling.

Why don't you try liquid hop extract??  
Jeff Pzena, owner of the Modern Brewer & a friend of mine was carrying a  
bottle  
around at a party he had last week adding it directly to the homebrew.  
Now there's a hophead!!

- JaH

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Hopfen und Malz, Gott erhalts

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Date: Wed, 20 Nov 1991 13:20:54 -0500 (EST)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Gingered Ale

Brewed, aged 1 month, and sampled. Pure heaven.

"Old-Time Jaspers Gingered Ale"

A five gallon recipe

9 lbs. Pale dry malt extract (M&F)  
.75 lbs. crystal malt, cracked  
3 lbs. light clover honey  
1 oz. Hallertau hops (boil)  
1/2 oz. Hallertau hops (finish)  
6 oz. fresh ginger, peeled and grated  
grated peels of 4 oranges  
1.5 tsp. cinnamon  
.5 tsp. nutmeg  
1.5 tsp. Irish moss  
Whitbread Ale yeast

SG: 1.071 FG: 1.019

First, a word about the hops: Yes, Hallertau is a lager hop. However, the ginger and orange peel both go a long way towards both bittering and flavoring the beer. Using a more assertive ale hop would a) add too much bitterness and b) overpower the other flavors that I want to come through. Besides, Hallertau has that spicy touch that makes this perfect for a holiday brew.

This brew is just barely sweet, at the threshold of perception. A strong, heavy body follows, the ginger and orange blending together and taking you through from the midrink to the aftertaste. The finish is incredibly long, both the high alcohol content and the ginger-orange aftertaste lingering for a full 8 or 9 seconds after swallowing.

Using a more attenuative yeast would make this drier and more alcoholic, but I like the balance given by the Whitbread. Primary fermentation took about 6 days, 6 days in secondary, aged 1 month at tasting. This beer is copper colored; I'm thinking of making a version with a little lactose instead of the crystal malt to try to retain the sweetness while having a paler color. Irish moss is a necessity with this brew.

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Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB  
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Wed, 20 Nov 91 15:14:22 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Sick of plugs (and not hop plugs)

> From: Mike Sharp <msharp@cs.ulowell.edu>  
>  
> >How does one place a false bottom inside a 15gal keg? I've been  
trying to  
> figure this one out for a while.  
>  
> Try this..... From "EASY MASH"....  
>  
> Additional advice deleted...

later on

> From: zentner@ecn.purdue.edu (Michael Zentner)  
>  
> >Wow! Who is this Marilyn and what does it take to get her to one of  
> our tastings!  
>  
> She plays the leading roll in "BREW IT AT HOME" and is a real glutton  
for PR.  
> You could tell her it is an autograph party and that someone from the  
Academy  
> Awards board will be there.

etc...  
several other unsubtle plugs for the now infamous CR02 product...

God Jack must your every response contain a plug.  
WE'RE SICK OF IT ALREADY!!! GIVE IT F\*\*\*\*\* REST!

Do you expect people to take your advice/comments seriously when every  
one is  
prefaced by these completely unsubtle plugs for your commercial products.  
Do you think you're cute or clever. You're not, you're just progressively  
more  
annoying.

There was absolutely no need to insert this plug in your responses  
and it shows a COMPLETE LACK OF RESPECT for the members of this forum  
(as opposed to Kinney B's behavior who has many more products he could  
plug  
than you do, but is always respectful of this forum).

I had begun to think that perhaps you were becoming a little more  
considerate  
in your postings of the readers of the HBD. I can see now I was mistaken.

PLEASE PLEASE PLEASE  
I am asking politely and on behalf of all the brewers in this forum.  
If you have any respect for other brewers leave the plugs out.  
If you choose to participate in this forum then stick to the issues  
and save the plugs for private e-mail.

- Jay Hersh

- - - - -

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Hopfen und Malz, Gott erhalts

- - - - -



Date: Wed, 20 Nov 91 15:27:45 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Cardboard & Judging

Bob,

>Another problem is  
>the transport of the glasses from the back room to the judges. They are  
>very often carried in a six pack carrier with the entry. The glasses are  
>sometimes placed upside down in the carrier, where they can pick up this  
>cardboard nose.

Sounds like another good argument in favor of using pitchers (one of my favorite judge related crusades :-)...

Competitions I have worked the beers were served at pitchers, and the glasses collected and rinsed separately. Once they were removed from the boxes and cleaned the never touched cardboard during the judging. Sounds like some procedural changes there might help a lot. Also we often just rinse our own from water in pitchers right at the table, saves the stewards some work.

>So the environment looses out on this one.

Umm, I'll fight you on this one. At least you can use HDPE 1 or 2 glasses and collect them and give them over to recycling...

Russ sez:

>The glasses were washed with generic (cheap) automatic dishwashing detergent,  
>after their previous use and then rinsed with hot water just prior to their use  
>in the competition mentioned.

AAAck. I never use soap on my beer glasses. I use B-brite. There are other cleaning agents that many/most bars use. Soap is much more difficult to rinse clean without leaving a film. The cleaners bars use (sorry don't know any brand names) are chosen because they do rinse clean. B-Brite also does, which is why I use it on my glassware. Perhaps this is a little anal, but I have found soap doesn't rinse nearly as well. I'd suggest changing your cleaning agent. Soap also may not clean away the cardboard aroma.

- JaH

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Hopfen und Malz, Gott erhalts

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Date: Wed, 20 Nov 1991 13:00 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Stress Testing Beer

To Larryba on stress testing your beers.

This is not a new idea. Many micros test their brewery operations in this manor. They take samples from several different points in the brewery, cap the bottles and let them sit at room temp. By observing the turbidity of the sample, one can correlate cleanliness. I think 4 days plus indicates adequate cleanliness. George Fix has related some procedures for the practical homebrewer in a paper he presented a few years ago at an AHA conference. He also discusses other easy steps to allow one to test their brewing operation with minimal high tech tools. Interested parties can contact the AHA for conference transcripts. I like the one comment George made once. "If you want to give your beers the ultimate stress test, just ship them via UPS anywhere !". Low level bacterial contamination has been the death of several microbrewers and a continuing problem for others. These low levels of contamination really starts showing up when the brewers start bottling their beers. The average liquor/grocery store is as good a tester as UPS.

On a more humorous note, I recently toured the AB facility in Fairfield, Ca. The tour didn't go through the brew house. They said they were "remodeling". I have always contended that the American brewing industry is determined to convince the average American beer drinker that the more beer tastes like water the better it is. This way they can just bottle water and like magic they have mega profit. Well I think they have succeeded. I speculate that they really DIDN'T have a brew house at AB. They are just bottling carbonated water. You can do your own testing to verify this hypothesis. Just blind taste their beer next to a cold glass of carbonated water. I rest my case.

Bob Jones

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Date: Wed, 20 Nov 91 16:28:39 EST  
From: "Sean J. Caron - GE I&PS Generator Engineering Support - (518) 385-1170 - 8\*235-1170" <CARONS@TBOSCH.dnet.ge.com>  
Subject: strong ales

morning, folks!

i have a question about the term/style called "strong ale". could someone please pass along a definition and/or the names of some examples? or maybe even a favorite recipe ;-)

neil mager asks about well water with dissolved oxygen - nope, its not the tank. all of my neighbors with deep wells (mine is ~530') have the same condition. i am, however, no longer convinced that it is really oxygen.

thanks!  
sean

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Date: Wed, 20 Nov 1991 15:54 PDT  
From: ALTENBACH@NSSPA.llnl.gov  
Subject: Re: Homebrew Digest #764 (November 20, 1991)

RE: CARDBOARD IN COMPETITION GLASSES

A suggestion for Russ Wigglesworth:

Trash the cardboard boxes and invest in some plastic crates, like the ones commonly used by restuarants and cafeterias to hold their glassware. They might be available through a restuarant supply outlet, or perhaps your friendly local brewpub manager can help you locate the crates.

TOM ALTENBACH

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End of HOMEBREW Digest #765, 11/21/91  
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Date: Thu, 21 Nov 91 10:00:04 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: Re: Boots Bitter

> From: Sgt John S. Bergmann <iceberg@sctc.af.mil>  
> Subject: Boots bitter kits  
>  
>  
> Howdy,  
> One of my co-workers just returned from England and brought me two  
> cans  
> of Boots Bitter concentrated wort. I've never heard any reviews,  
> comments,  
> flames, praises, etc. on this brand, so I was wondering if anyone has  
> tried  
> it. It sez on the can it uses 'hop extract'. Should I add some hops  
> to  
> the boil??? The instructions also say to use 2lbs sugar, I think I'm  
> gonna  
> use a couple #'s of honey instead. Good Idea or Bad Medicine?? It  
> also  
> comes with a little foil pouch of dry 'genuine Brewers yeast'. Any  
> ideas?  
> should I just trash it and use wyeast, or can this be used w/ a  
> starter?  
>  
> Any responses would be greatly appreciated.  
>

Boots bitter kits, like all bitter kits in the UK, already have hop  
extract  
added. You only need add more if it's not bitter enough for you. Mostly  
we  
don't bother. The yeast is usually OK but you may prefer to use one you  
know. I'd say give it a try as it is. It'll give you a perfectly  
reasonable  
British bitter for little effort. If you tinker with it you won't know  
whether it's the kit or your changes that make it the way it is.

Boots kits are not the best available. Ask your friend to track down a  
homebrew retailer next time he's here and drool over the range available.  
I maintain the best is John Thompson, but that's just MHO.

[stuff re DOS recipe DB deleted]  
>  
> Tango,  
> Johnny Bergmann, USAFE net dude.

Desmond Mottram

des@swindon.ingr.com  
uunet!ingr!nijmeg!swindon!d\_mottram

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Date: 21 Nov 91 03:26:50 MST (Thu)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: huh?

Who was it that had (prematurely) thanked arf/JS for toning down? JaH was right.

> I will try to be gentle responding to this utter rubbish. I don't want to be  
> accused of being confrontational.

Like, cool, man...call it "utter rubbish" and then say you'll try to be gentle. How stupid do you think we are? Wrong; guess again.

> 2. SS contains chromium which has a melting temperature around 3500 F. This  
> puts the melting point of the alloy significantly above that of carbon steel.

The melting point of an alloy is related to the melting points of its constituents in complex ways. If you don't believe this (and you've never encountered the rare substance called "solder") go look up the word "eutectic."

If you think you can predict the melting point of an alloy based on a minor constituent, please tell me what you're smoking (and where I can buy some).

> 4. Precisely because water boils at 212 F and turns into an expanding, cooling gas, one can heat it in kettles without worrying about the kettles melting. This is true, even if the flame temp is far above the melting point of the kettle.

This is true only within limits. You shouldn't have to worry about melting the bottom of a kettle unless you've got a bodacious flame, but you \*CAN\* damage a kettle without much effort on a good home gas stove. The controlling factor is the rate of heat transmission through the bottom of the kettle.

Well, as long as I'm at it...

> While I am counter-flaming, I would like to point out that most reasonable people would find the following sort of comments far more offensive than anything I have ever said.  
>  
> >Occasionally (once per 10 batches), I run boiling water through just to be anal.  
>  
> Just what does such gutter talk have to do with beer making? And why is it necessary and accepted without anyone else objecting?

What do you find objectionable? Unlike your tendency to disbelieve anything you haven't proven within your own quite limited abilities, I find a certain tendency to possibly-excessive cleaning to be not only normal, but reasonable. Perhaps you don't understand the full context of "anal"? It refers to "anal-retentive"--not in the least "gutter talk" but rather a phrase from psychology turned to pop-psych. I don't care whether it's in your vocabulary, but if it isn't, go educate yourself instead of sniping. Your marginal literacy is not our problem.

[Aluminum vs SS]

> It has a much stronger tendency to leave your brain cells intact. Oops,  
> forgot to turn off flame.  
>  
> Although there is a great deal of debate about the cause and effect of  
> aluminum found in the brains of Alzheimer victims, the implication is  
> far too  
> frightening to even consider using an aluminum kettle for long term  
boiling.

Only if you're scientifically illiterate. Start by repeating ten times,  
"Correlation does not imply causality." There is no implication such as  
that with which you attempt to scare us.

If you'd keep up with more recent work, you'd probably have read that  
although the correlation between Alzheimer's and aluminum in the brain is  
sound science, causality (from Al to Alzheimer's) doesn't hold up. Stated  
simply, we don't know why the excess Al ends up in the brain, but it's  
not  
the causative factor for Alzheimer's.

---  
Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd    Boulder,  
Colorado  
...Simpler is better.

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Date: Thu, 21 Nov 91 11:11:28 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: HBD is cool

Incidentally, I've noticed some flak cluttering up HBD recently. Stick to brewing folks. The nice thing about HBD is it's devoted to a pleasurable pastime, it's subscribers are a friendly and informative bunch. Try mailing the offender direct, if you want to say things like the following, not HBD.

> ...I will try to be gentle responding to this utter rubbish...  
> ...While I am counter-flaming...oops sorry...  
> > just to be anal.  
> ...WE'RE SICK OF IT ALREADY!!! ...  
> ...Just what does such gutter talk have to do with beer making?

Desmond Mottram  
des@swindon.ingr.com  
uunet!ingr!nijmeg!swindon!d\_mottram

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Date: Thu, 21 Nov 91 09:00:32 EST  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: Beer Ball Dispensers

morning ladies & gents -

i've heard through this forum and a few other places that used beer balls can be used for "keging". I've been asked to make a little something for a new years eve party, and really cannot see myself worrying about my bottle collection ~ 2 am. New Years Day. What modifications/equipment are necessary to "re-fill" a beer ball?

to Micah Millspaw:

two posts - two flames - good average, man.  
EASE UP. the last thing the HBD needs is another flame-meister.  
'nuff said.

sean

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Date: 21 Nov 1991 8:48 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: quick tip of the day

Hey now- Just a quick tip for you carboy users: You know how it takes like a week to pour all of the water out of a full carboy due to all the glugging? Take a racking tube and stick it all the way to the bottom. When you start to pour, move the end to the newly formed air space. The air that's needed to push the water out will be sucked in through the tube and avoids all glugging. You'll get a nice smooth stream that empties the carboy on seconds! Pretty cool, huh?

If you've already thought of this, I apologize. I'm kinda slow sometimes.

For a demonstration of this technique, check out my video: "Carboy Cleaning At Home"... :- ) :- ) :- ) (can you believe I said that?)

later!  
dab

=====  
dave ballard| Reach out your hand if your cup be empty,  
dab@pyuxe.cc.bellcore.com | If your cup be full may it be again

-----

Date: Thursday, 21 Nov 1991 09:10:19 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Cleaning

>From: Jay Hersh <herh@expo.lcs.mit.edu>

>Russ sez:

>>The glasses were washed with generic (cheap) automatic  
>>dishwashing detergent, after their previous use and then rinsed  
>>with hot water just prior to their use in the competition  
>>mentioned.

>AAAck. I never use soap on my beer glasses. I use B-brite. There  
>are other cleaning agents that many/most bars use. Soap is much  
>more difficult to rinse clean without leaving a film.

Sorry, Jay, but I couldn't let this go by without comment.  
\*Soap\* leaves a film. \*Detergent\* does not. People who clean  
items that come into contact with beer use detergents, since soap  
leaves a film and will cause off-flavors and destroy the head of  
the beer. Bars use detergents (at least the ones I used to work  
at did) for this reason.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Thu, 21 Nov 91 09:31:21 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Chillers and Winners

The response to my question as to whether users of counter-flow chillers ferment on top of the cold break or not was about half and half. Some just leave it there, others let the wort settle for some period of time (some chill it all the way down to near freezing and then bring it back up to pitching temperature) and then rack it off. No strong opinions as to which is best. John Lenz (a fellow Ithaca Brewers Union member) mentioned that he uses a flow-thru chiller that is not technically a counter-flow chiller - he puts the coil of copper into a bucket of cold water. This allows him to use heat to sanitize the copper coil.

Major congratulations to HBD denizens and IBU members Steve Russell and Tom Strasser, whose festbier took 2nd place in the recent AHA club-only competition. Way to go, guys! I was fortunate enough to have tasted this beer, and it was indeed great stuff!

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Date: Thu, 21 Nov 91 10:00:40 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: AB tastelessness

On Wed, 20 Nov 1991 13:00 PDT, Bob Jones <BJONES@NOVA.llnl.gov> said:

Bob> really DIDN'T have a brew house at AB. They are just bottling  
Bob> carbonated water. You can do your own testing to verify this  
Bob> hypothesis. Just blind taste their beer next to a cold glass of  
Bob> carbonated water. I rest my case.

The carbonated water has more flavor, aroma, and mouthfeel. :-)

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Date: Thu, 21 Nov 91 9:03:06 CST  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: Oatmeal Stout...thick stuff!

Good day all! I brewed up my first oatmeal stout this past week end using 18oz of Quaker Old Fasioned (rolled) oats. The stuff was pretty thick in the brew pot and pretty messy to deal with but I was really suprised when I trasfered to a secondary. About the last three inchs of brew in the fermenter was too thick to siphon! I ended up with about a gallon of trub/yeast/stout going down the drain. This is my first oatmeal stout so I ask, Is this normal? I didn't get a very good cold break and the trub didn't really pack down like it usually does. Would a better break help keep from putting so much (hopefully) good brew down the drain? I'm just hoping some of that body carries through to the finished product!

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
Bitnet: dbeedle@ilstu.bitnet Normal, Il 61761

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Date: Thu, 21 Nov 91 10:07:40 EST  
From: wbt@cbema.att.com  
Subject: Foundrybrau

> From: arf@ddswl.mcs.com (Jack Schmidling)  
> Subject: STUFF  
>  
> From: Bob Jones <BJONES@NOVA.llnl.gov>  
> J. Schmidling:  
> >> mine sits on top of a 2500 deg , forced air melting furnace  
>  
> > I don't know what you used to determine you temperature but it  
would not  
> be possible to boil water or wort in a controlled manner at 2500  
degrees F.  
> The problem is (and its just a small problem) that carbon steel melts  
at  
> 2500 degrees F. Stainless steel and aluminum have much lower melting  
temps.  
>  
> 1. I measure the flame temperature with a thermocouple pyrometer.  
This  
> instrument is to a foundry what a hydrometer is to a brewery.

Actually, a pyrometer is to a foundry what a thermometer is to a brewery;  
a way to measure temperature.

> 2. SS contains chromium which has a melting temperature around 3500 F.  
This  
> puts the melting point of the alloy significantly above that of carbon  
steel.

Ah, but carbon steel contains carbon, which melts at 6700 F! Seriously,  
this reasoning has no relationship to actual melting phenomena. Stainless  
steel, in fact, melts at a temperature \*lower\* than pure iron or  
chromium.

(For a household example, consider the melting point of salt, that of  
ice; and then what happens when you put salt on ice.)

A typical "household" stainless steel melts in the range 2500-2600 F; a  
1050 medium carbon steel begins melting at around 2600 F, and low carbon  
steels will hold out a bit above that. There's really not much  
difference, in other words; maybe 100 degrees in favor of the carbon  
steel.

What you both need to keep in mind is a little bit of heat transfer. Your  
flame may be hot enough to barely melt steel, but as heat transfer  
isn't perfect, you'll find that the temperature of the pot's surface is  
several hundred degrees lower than the flame temperature. In Jack's  
case,  
I'd guess that his pot, depending on how thick-walled it is, never  
exceeds 1000F at any point, and probably averages about 500F in the  
center of the sidewall.

What's this got to do with brewing? Well, "Know your equipment and know  
yourself, and in a thousand brews you will never worry." - Sun Tzu  
Papazian

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Bill Thacker AT&T Network Systems - Columbus cbema!wbt  
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

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Date: Thu, 21 Nov 91 09:53:12 EST  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Quick comments

Jack:

1) "Anal" is a psychological term when used in this context and any text book on Freudian pschology will have this word you have a phobia about plastered all over the pages. It is a very accurate slang description I think, about the way some people (including me) approach certain aspects of homebrewing.

2) Alzheimer's disease is hereditary and you could eat aluminum cans all you

want or avoid aluminum it won't matter, if you have the gene, you get the disease. CP suggests avoiding aluminum cookware because it has a tendency to oxidize and could contribute flavors to the beer. Aluminum doesn't really oxidize easily unless exposed to chemicals such as chorine, but it certainly oxidizes MUCH easier than stainless. If you are on a tight budget or don't know if you want plunge into homebrewing completely as a beginner, using an aluminum pot for awhile and later shelling out the big bucks for a stainless steel one is not all that terrible. You'll still be able to make good, drinkable beer.

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Dan Roman |///Internet: roman\_d@timplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA! Homebrew is better brew.

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Date: Thu, 21 Nov 1991 10:24 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Anal Retentive Brewing (aka Fastidious Brewing)

In HD765 arf@ddsw1.mcs.com (Jack Schmidling) writes:

> While I am counter-flaming, I would like to point out that most  
reasonable  
> people would find the following sort of comments far more offensive  
than  
> anything I have ever said.

>> Occasionally (once per 10 batches), I run boiling water through  
>> just to be anal.

> Just what does such gutter talk have to do with beer making? And why  
is it  
> necessary and accepted without anyone else objecting?

I'm hoping you were only joking Jack, but the reason why nobody finds the  
term  
"anal" more offensive than anything you have ever said and the reason why  
it is  
not "gutter talk" and is in fact related to beer making is because it is  
a  
legitimate term for people who are overly fastidious. Here's the  
definition from  
the Webster's New World Dictionary:

anal - designating or of such traits in the adult as orderliness,  
stinginess,  
obstinancy, etc., regarded as unconscious psychic residues of that  
stage.

Time to catch up on your Freud! :)

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Date: Thu, 21 Nov 91 10:02:53 CST  
From: andy@wups.wustl.edu (Andy Leith)  
Subject: Spice beer question, Chimay yeast reply, Belgian beer , Gushing

Hello,

I recently (4 weeks ago) made a batch of the Xmas ale that has been posted on here several times. At present the taste of the ginger is overpowering, will this mellow with time? There is also a soapy taste at present, I have never had this problem before, and am wondering if it will go away with time, and if this is common with spice beers. I added 1/2 teaspoon of vanilla extract to the secondary to help meld the flavours, but so far it doesn't seem to have worked.

With regards to the postings on culturing Chimay yeast, I have tried this on several occasions with Chimay red and have had good results every time although the time it takes for activity to start has varied from 2 days to 2 weeks.

My wife recently returned from a trip to Holland and brought back several (9) different varieties of Belgian and Dutch beer. One of these was Gulden Draak by Bios, which I expected to be fairly sour as are their other beers, but which turned out to be a fabulous fruity barley wine type beer with strong blackcurrant overtones, which I highly recommend to anybody who likes strong ales (although I've never seen it available in the midwest).

A quick reminder that the St. Louis Brews annual christmas competition is coming up (entry deadline is early December) for anyone interested. We will also be giving the beer judge certification exam (Dec 14th).

I recently read an article in the European Brewery Convention monograph VI (Helsinki 1980). In which a correlation was found between barley malt contaminated with Fusarium moulds and gushing. I was suprised that the contaminated malt would cause gushing considering that the worts were boiled for 60 minutes. I have always assumed that gushing was the result of infections obtained during the brewing process, but it appears that poor quality grain can cause this problem regardless of the care that you take with your brewing procedure. (The cure for this problem is to add formaldehyde to the steeping water used to make the malt, which doesn't sound like much of a cure!)

Andy Leith    andy@wups.wustl.edu

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Date: Thu, 21 Nov 91 10:53:53 EST  
From: Tom Barstow <barstow@apollo.hp.com>  
Subject: How to reduce the noise level

I've hesitated to write this since it, too, adds to the noise in the HBD but I can't take it any longer.

I started reading the Digest about a year and a half ago, back in the days when politeness and civility reigned and flaming was associated only with brewing. In the last few months the S/N ratio has deteriorated badly due to the number and intensity of arguments and personal attacks that have appeared here.

Frankly, I don't blame JS for the deterioration -- I fault those people who have overreacted to him, replying not just to him but also to the Digest. Just think how much less noise would have been in the Digest had his commercials been shrugged off! Suppose he advertised weekly -- the S/N ratio would *still* have been better than what it has been. Let's ignore the junk postings just as we do those that come through the U.S. Mail.

And as for the I've-got-to-reply-because-others-will-be-misled justification -- fine, correct the misinformation but, for God's sake, take some lessons from Miss Manners before you start typing. Pass on the information you have to the Digest and post your personal comments separately to the submitter WITHOUT INCLUDING THE HBD IN YOUR EXPLOSION.

Let's get back to where reading the Digest was a great way to start the day.

Tom

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Date: 21 Nov 91 08:43:27 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Washing Beer Glasses

Subject: Washing Beer Glasses Time:8:27 AMDate:11/21/91  
From JayH:

>Russ sez:

>>The glasses were washed with generic (cheap) automatic  
>>dishwashing detergent, after their previous use and then  
>>rinsed with hot water just prior to their use in the  
>>competition mentioned.

>AAAck. I never use soap on my beer glasses. I use B-brite. There are  
other  
>cleaning agents that many/most bars use. Soap is much more difficult to  
>rinse  
clean without leaving a film. The cleaners bars use (sorry don't know >  
any  
brand names) are chosen because they do rinse clean. B-Brite also does, >  
which  
is why I use it on my glassware.

I believe Miller (CHoHB) discusses the difference between hand  
dishwashing  
detergent and automatic detergent. The hand stuff is certainly a no-no  
(Tom  
Ayres taught me this many years ago while I was washing up one night at  
his  
place). The automatic stuff acts more like B-Brite in that it uses  
oxygen or  
some such to do its cleaning and often has some chlorine in it to assist.  
As  
long as you don't use ones like Cascade which have some additive which  
coats  
the glass to prevent spotting the glassware should rinse out clean. I  
have  
never experienced the head loss associated with hand detergents when  
using the  
automatic stuff. A double rinse doesn't hurt either.

As far as the cardboard is concerned, I am still researching alternate  
containers (the boxes I have now are so old that they aren't much good  
anyway).

So far all suggestions have been for commercial dishwashing racks which  
won't  
really work as they are open to the air. Plastic boxes seem to offer the  
best  
future, but I'm concerned about trading one smell for another.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Thu, 21 Nov 91 08:11:08 -0800  
From: sherwood@adobe.com  
Subject: shocking yeast with too much malt?

I suppose you COULD hurt the yeast with too much malt -- in large enough concentrations it should be a preservative (a la sugar). No way would you do it in any reasonable setting, though. When I have used Wyeast I pitched directly from the package into 5 gallons of wort, OG 1055, with hops, crystal malt, and other junk. I ferment cold (by ale standards) at 58 -- not the ideal for the yeast, but very good for the taste. Fermentation started a little slowly, but went fine. Very nice beers. By the way, this was with both German and Irish yeasts (I do not recall the numbers, but both were definitely ALE yeasts).

Geoff Sherwood

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Date: Thu, 21 Nov 91 08:35:46 -0800  
From: sherwood@adobe.com  
Subject: arf

Look, people. Jack has toned things down quite a bit. He made one ill-advised posting (his promo piece) and got a lot of crap over it. I was not overly fond of it myself, but I vastly preferred it to all of the bitching that followed. If you don't like something, IGNORE IT. Or if you have to get it off your chest, use email. Don't clutter up the digest, because nobody really gives a damn if you are pissed over Jack's (or anyone else's, for that matter) postings.

Yes, I realize I am doing the same thing, but I am at least pleading for some sanity here. Jay Hersh's diatribe over Jack's mentioning his videos in passing prompted me to break my own rule here. The diatribe was boring and petty.

To Jack: trying to show that others are more obnoxious than you are doesn't help your case. Darren's comment about being anal was hardly vulgar. He was obviously using it in a clinical sense (as in anal retentive) meaning that he didn't think it made any difference whether he ran the boiling water through it, but he did it anyway. You do post a lot of interesting information, like the nitrosomine info today, and I hope you continue. Your correction on melting kettles was apt and well presented.

Geoff Sherwood

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Date: Thu, 21 Nov 91 11:21:55 -0600  
From: melkor!rick@uunet.UU.NET (Rick Larson)  
Subject: Re: Boots bitter kits

Ah, what memories.

My first homebrew was made using Boots extracts. My Mom when to England with a friend and came back with two kits. I remember making a 2 gallon batch in my college dorm kitchen. Beer was not allowed campus so went the RA asked my girlfriend (now wife ;- ) what are we making, he was suprised. I used plastic milk jugs, open fermentation, and bottled the ``beer'' in plastic quart pop bottles. I don't remember if the beer was good or not (this was 1979!), but my roommate fell into a lake that was a few miles away and I kept on brewing. Looking back I am suprised it was any good due to the lack of sanitation but boy what fun!

I think Boots is a drug store and sells it's own brand of wort.

I would not use any corn sugar let alone 2 pounds. You didn't say how big the wort is (I thought the little cans were about 2.2 pounds maybe less) but I would use both cans, 2 pounds of light dried malt extract, an ounce of Kent Golding hops bittering, 1/2 ounce aromatic, and 1 packet of Whitbread Ale Yeast. Add enough boiled and cooled water to get OG ~ 1.035. I would doubt the extra expense of Wyeast would improve the final product. This beer is to have fun with. When it is ready have your co-worker over for the bitter and one of your better brews. Maybe [s]he will start brewing also.

rick

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Date: Thu, 21 Nov 1991 12:42 EST  
From: GERMANI%NSLVAX@Venus.YCC.Yale.Edu  
Subject: Pasteurization (or lack thereof), and how much bleach?

Greetings,

Here's one more data point on pasteurization. Several beer factories have products labeled "cold filtered". I know, at least for Miller, that this means that they don't pasteurize the beer but the use these ultra-fine ceramic filters. This means that beyond the filters the lines must be kept sanitary.

From what I can tell Miller actually has ceramic coated lines and a "clean room" around the filler. It doesn't sound worth it to me (there is so little flavor in industrial beer anyway), but it seems to be a good marketing ploy.

I'd rather just forget about industrial beer and wait for my Holiday Ale (ginger and coriander seed this year). While waiting, in fact, I think that I'll have a fresh brown ale or some of my latest cider. Isn't this one of the most rewarding hobbies imaginable!

On to another subject. Spencer W. Thomas says that "someone who should know" told him that 10 seconds of dilute (1 capful in 5 gal) bleach sol'n will kill all. Now, Miller (the book) says 10 min. with something like 2-4 oz of bleach in 5 gal. is necessary. Of course, some people advocate not using any sanitizing stuff. Not to open up this whole can of worms again, but does anyone really know what is needed in order to insure adequate sanitization? (I know, this is probably not a well defined question).

Keep on fermenting,

Joe

P. S. js, look up anal retentive personality in a psychology textbook-- it's not really that offensive.

Bitnet: GERMANI@YALEVMS  
Decnet: 44421::GERMANI

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"Fermentation may have been a greater discovery than fire."  
--David Rains Wallace

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Date: Thu, 21 Nov 91 09:47:30 -0800  
From: mcnally@Pa.dec.com  
Subject: rust on a carboy

Get some Zud cleanser, or go to a "rock shop" (a store catering to rock hunting hobbyists) and get some oxalic acid. Mix some (not too much) with hot water and pour it in the carboy. The rust will vanish.

An alternative is to cook up a bunch of spinach and pour it in with the cooking water. There's a miniscule chance this will work, because spinach contains oxalic acid.

Now, I can't speak for what will happen to you if you don't sufficiently rinse the stuff away. In fact, it might render the carboy permanently toxic.

By the way: I'll bet the blueness is a natural discoloration of the glass from exposure to solar radiation. Certain types of glass thusly discolor. In fact, in Boston it's a great distinction to have a blue glass window on a house, because it indicates the house's authentic antiquity: a shipment of glass from the continent in the 18th century was apparently left exposed to sunlight for a long time, and turned blue.

(One might ask why window glass doesn't all turn blue. I don't know. Maybe this is all a myth.)

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Thu, 21 Nov 1991 10:23 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Bay Area Brewoff

Dear Fellow Homebrewer:

You are invited to participate in the 1992 Bay Area Brew-off homebrew competition. This years competition is hosted by The Draught Board homebrew club. The competition will be held at Lyons Brewery Depot in Dublin, Ca. on Jan 25, 1992. Entries will be received the week of Jan. 10-17 at Lyons Brewery. Entry deadline is Jan. 17, 1992. Mail or deliver your entries to Lyons Brewery Depot, 7294 San Ramon Road, Dublin, Ca. 94568. Entries consist of 2 - 12 oz. bottles. Entry fee is \$5.00 per entry. One entry per category. Label each entry with category and sub category if needed, your name, address, phone number and club affiliation.

The catagories for this years competition will be as follows:

Dry Stout  
Porter  
Pale Ale - Sub Cat. are Classic Pale Ale, India Pale Ale, American Pale Ale  
Amber Lager - Steam style  
Barley Wine  
Mead - Sub Cat. are Traditional, Melomel, Cyser, Metheglin (all still and sparkling)  
Holiday Beer - Spiced, herbed or other special beer brewed for the Christmas holidays.

This is always a fun get together for homebrewers. I look forward to seeing you all there.

If you want additional details on the catagory definitions or have general questions about the competition call Bob Jones (510)743-9519 or email to BJONES@NOVA.LLNL.GOV

See you at the competition,

Bob Jones

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Date: Thu Nov 21 10:25:26 1991  
From: larryba@microsoft.com  
Subject: Detergent is not Soap

in HBD 765 Jay Hersh claimed (indirectly) that dishwashing detergent is soap. I do not believe he is correct. Detergent is detergent, not soap. Most dishwashing detergent (hand or machine) is detergent + sodium carbonate. In fact, machine stuff is primarily sodium carbonate. Washing Soda (sodium carbonate) is actually a very good agent for cleaning glasses. It rinses off easily and cuts most dirt items. It also makes for very easy label removal from bottles.

The biggest problem with some automatic dishwashing detergent is that they sometimes have a "rinse" agent in them. That stuff is suppose to be death to beer heads. So avoid brands that claim to be "spotless".

Soap (like hand washing soap or liquid ivory) is a different matter. They are sodium or potasium salts of fatty acids (e.g. fat) and are indeed very hard to rinse completely off of glass.

I have used Electrosol with excellent results for bottles and glasses. You can even call up their consumer hot line and get a complete skinny on what is in the stuff. Washing soda (blue box at your supermarket) is dirt cheap. I used to use that for my kegs & carboy, but now just use a squirt of Dawn liquid detergent.

Another note. Because of the high temperatures and overkill in amounts of detergent used, glasses will eventually etch. That is bad since the etching seems to "hold" some of the detergent (that awful dishwasher smell). Two things can be done: lower the hot water temp (mine is set to 115f) and cut the amount of detergent used. You might have to pre-wash the dried on spagetti, but your glasses will live far longer and the beer taste so much better...

- Larry Barello

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Date: 21 Nov 91 14:39:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: Boiling Vessals / Conservation of electrons.

Jack S. may be correct about boiling water over a very hot source. I used to win bets on camping trips by placing a styrafoam cup full of water over a hot bed of coals and showing that, so long as it had water in it, it would not burn or melt. In fact, I boiled soup in paper cups once and won more bets.

About conservation of bytes. This digest has gotten very long. I love all the reading, but many people pay for every kilobyte and reading unnecessary material may be unfair to them. May I make the following suggestions:

1. Use as little copied material as possible when referring to another post.
2. Keep signature lines and tag material to a minimum. Unless the "From:" line is wrong, there is no need to relist your email address. Unless you are inviting letters of phone calls, mail addresses and phone numbers aren't really necessary, either. I like cute sayings, too, but I don't really like paying for them.

No offense intended. This is just offered in the spirit of making the maximum use of expensive space.  
- -- Dan

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Date: Thu, 21 Nov 91 14:45:35 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Steel vs. Aluminum

In HBD 765, KARL DESCH <KCDDESCH@ucs.indiana.edu> says:  
> >1. This keg appears to be all aluminum. If memory serves me  
correctly  
Papazian suggests to avoid using aluminum as a boiling pot. What about  
SS  
makes it better than aluminum?  
And arf@ddswl.mcs.com (Jack Schmidling) replies:  
> Although there is a great deal of debate about the cause and effect of  
aluminum found in the brains of Alzheimer victims, the implication is  
far too  
frightening to even consider using an aluminum kettle for long term  
boiling.

I've got a much more pragmatic, less controversial answer.  
The average K-Mart-quality steel pot is more sturdy than the average K-  
Mart-  
quality aluminum pot. I have no knowledge about high-end aluminum  
cookware  
(i.e. Calophon), but although it seems sturdy, it costs \$80 and up for a  
twenty quart pot. We have a sixteen quart aluminum stock pot we use for  
general cooking, and a twenty quart steel stock pot for brewing, and the  
aluminum is certainly showing its age.

Hope this provides some help.

AjD  
ajd@itl.itd.umich.edu

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Date: Thu, 21 Nov 1991 14:46:16 EST  
From: semantic!bob@uunet.UU.NET (Robert A. Gorman)  
Subject: Fermenting In Soda Kegs

Fermenting In Stainless Steel Soda Kegs  
=====

Cleaning and sterilizing of these has already been discussed. Through out this discussion assume that all pieces and parts mentioned have been cleaned and sterilized.

You will need a proper size wrench to be used for removing the connectors from the keg. If you use pliers or an adjustable wrench you will eventually wear out your connectors. My kegs are 3 and 5 gallon Cornellius Spartan style with ball fittings (as seen on the cover of Zymurgy). For the 5 gallon I use a standard 7/8" wrench and for the 3 gallon I use an 11/16" twelve point deep socket (a wrench would work just as well). These kegs have the single detachable plastic handles and don't interfere with removal of the connectors. People with the full circumference rubber handles my need to use sockets rather than wrenches to get at the connectors.

Note: Before removing any connectors equalize the external and internal pressure of the keg. (ie: open the pressure release until the gas stops hissing out).

Attaching A Blow-Off Tube  
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Remove the gas connect from the keg with your wrench and then remove the gas dip tube. This leaves a threaded nub sticking up. The outside diameter of the nub is about 3/8". A piece of 3/8" ID tubing can easily be squished over this nub and firmly attached with a hose clamp. The length of my blow-off tub is about 2 1/2 feet for a 5 gallon keg.

The liquid connector and dip tube can also be removed and replaced with a blow-off tube in the same way. I leave mine in place and have had no problems with it clogging to date. The only side effect is that it can contain yeast deposits which cloud the first cup of beer when it is racked.

Attaching An Air-Lock  
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When your beer no longer needs a blow-off tube an air-lock can easily be attached in its place. For this I again use 3/8" ID tubing, but with a length of about 2". One end is affixed to the gas connector nub as described above. The air lock is then slipped into the other end of this short piece of tubing and affixed with a hose clamp.

Racking  
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When its time to rack your beer, from settled trub or yeast, you will need to reinstall the gas connector. Reassemble the connector pieces as they were before you disassembled them. Take your wrench and snug down the connector. There is no need for excessive tightening as the rubber O ring holds a great seal. You can tell when a connector has been over tightened as the once round O ring emerges with flattened edges.

If you are using a shortened liquid dip tube for racking then install this into place if not already present. I use a dip tube shortened 1" for primary racking and one that is shortened 1/2" for secondary racking. One could also use a tube shortened by 1 1/2" if expecting large amounts of trub or yeast.

Place a second fully assembled keg next to the first. Purge the air from the second keg with CO2. You will need two liquid disconnects ("beer taps"), a piece of tubing to go between them, and way to stop the flow of beer. Connect one disconnect to the first keg with the piece of tubing attached. Apply pressure with your CO2 tank and run off the beer/yeast/trub until the beer runs clear. I use between 5 and 10 PSI of CO2.

If you have a lot of trub or a lot yeast from a highly active ferment you may find that the first pint is purely yeast/trub. This is why I recommend a shortened liquid dip tube. If you are using a shortened dip tube or are racking from a secondary fermentation/settling tank then you will find that the first cup or two will contain some suspended yeast.

Once you've got a clear flow of beer run some off into a cup to be used for evaluating the beer and to do your hydrometer reading with. Then stop the flow of beer and connect the open end of the tube to the other liquid disconnect. This second liquid disconnect is then connected to the second keg. Restart the flow of beer and open the pressure release on the second keg so the beer will flow freely from one keg to the other.

Now sit down and enjoy that sample of beer while doing your hydrometer reading. When the beer is done racking CO2 will begin to bubble up through the beer in the second keg. If allowed to continue this will get rather violent. Turn off the pressure from your CO2 tank and purge the remaining pressure from the first keg. Remove the disconnects and you're all done.

If you need to connect an air-lock then follow the procedures mentioned above. Otherwise you've got a keg of beer ready to be carbonated and enjoyed.

There are multiple methods of carbonating beer in a soda keg. I won't discuss any of them here. There are also multiple methods of enjoying beer in a soda keg. I'll leave these as an exercise for the reader.

#### Alternate Methods

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Another method of connecting blow-off tubes is described in the "Brewers and their gadgets" special issue of Zymurgy. In that article the shell of the connector is screwed back onto the keg without the insides. A 1/2" ID blow-off tube is then placed over the outside of the connector. This achieves the same result but the effective opening for blow off is reduced to 3/16". Therefore this article recommends removing both the gas and liquid connectors

to allow additional capacity for blow-off.

Other Notes

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I initially got into fermenting in stainless steel after mangling my hand on a broken carboy. If you are already into using soda kegs for dispensing your beer then why not go all the way and ferment your beer in them too? Then you can sell of those old carboys and rid yourself of there evil presence.

Yours in Fermentaion Foam,

- -- Bob Gorman bob@rsi.com Watertown MA US --  
- -- Relational Semantics, Inc uunet!semantic!bob +1 617 926 0979 -  
-

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Date: Thu, 21 Nov 91 14:34:26 CST  
From: gjfix@utamat.uta.edu (George J Fix)  
**Subject: Fermenting In Soda Kegs**

Subject: Jay Hersh (George Fix)

Jay, I hope you will do a post in HBD about your interesting plans for the AHA conference in June. I have been trying to answer your e-mail, but messages sent to hersh@expo.lcs.mit.edu have bounced back.

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Date: Thu, 21 Nov 91 13:11:21 CST  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: address for Chicago Beer Society

Would some kind soul who has an e-mail address for a member or officer of the Chicago Beer Society please contact me.

Thank You,  
Thomas ManteufelIOFB

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Date: Thu, 21 Nov 91 15:24:15 CST  
From: Jacob Galley <gal2@midway.uchicago.edu>  
Subject: Alternative Gardening Supply in IL?

Hi hi. A few weeks ago someone mentioned a source for cheap (inexpensive even?) malt somewhere in Illinois called Alternative Garden Supply. Can you send me info on how to get in touch with them? Has anybody patronized them before? How's the quality?

Right now, the Malt Shop in Wisconsin is my source for cheap malt. They sell Briess extracts, 3.3 lbs for \$6.50. My first batch using Briess is still aging, so I can't say it's good stuff yet. If it is, I'll post the address. (I don't have it with me right now.)

Thanks.

Here is the address to complain to:

Jacob Galley, a full-time student with a part-time reality check  
gal2@midway.uchicago.edu

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Date: 21 Nov 91 13:23:25 PST (Thu)  
From: bryan@tekgen.bv.tek.com  
Subject: Call for Votes

I am really tired of seeing all the flamage about Jack Schmidling insisting on continuing to plug "BREW IT AT HOME".

I don't know if Rob would act on such a vote, but I propose we put it to a vote.

The question is:

If Jack mentions "BREW IT AT HOME" one more time, we ask Rob to discontinue his digest membership.

Send mail to me, just a YES, for throw him off, or NO, for let him continue.

I'll stop counting votes on December 4, summarize to the digest and forward to Rob if the vote is yes. All mail messages will be available until January 1, 1992 in someone else want's to count them. PLEASE send all related mail to me, NOT the digest.

Thank's  
Bryan Olson  
bryan@tekgen.bv.tek.com

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Date: Thu, 21 Nov 91 14:40:30 PST  
From: "Tom Childers" <TCHILD@us.oracle.com>  
Subject: Commercialism

I've been a delighted subscriber to this digest for several months now, and am finally getting some equipment together and going for my first batch this weekend. I can't wait to have some real questions and contributions for this fine forum.

But I do have comments on the resurgng flame war focused on Jack Schmidling.

- Everyone except Jack seems to be using Internet for it's intended purpose:  
the dissemination of information without commercial intent. I enjoy hearing about new Guinness packaging, competitions, sources of materials, etc. when the contributor clearly has nothing to gain financially from the posting.
- Jack has referred to his videos far too often with commercial intent. I am a likely purchaser of such a product, but would never buy something produced by a person who so freely violates the spirit of this medium.
- I'm to the point where I will simply bypass entries from Jack. Someone who takes offense at words that are in the dictionary (medical terms, no less!) and has contributed one interesting idea in 30 posting can be safely ignored. Why don't others do the same? This is one annoyance that will go away if no-one pays any attention.

Can we return to the interesting stuff now, and relax our egos a bit? Please?  
There are hundreds of us reading this digest, not just the few knocking heads.  
We are here because we love the art/science/craft/end products of brewing!

Tom Childers  
tchilder@us.oracle.com

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Date: Thu, 21 Nov 91 19:28:39 PST  
From: roborr@polari (Robert Orr)  
Subject: Re: Homebrew Digest #764 (November 20, 1991)

Please remove my name from this mailing list.

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End of HOMEBREW Digest #766, 11/22/91  
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Date: 21 Nov 91 18:39:07 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Whose Kegs Anyway?

In all this talk about using stainless steel kegs for kettles and fermenters, I've noticed one small detail missing: Most of these kegs belong to someone else! To me, this has two elements, one moral and one political. The first is that, since most kegs are the property of breweries, it's simple theft to cut them up and use them for kettles. While it's true that this is less expensive--for you--than buying a SS kettle from a kitchen supply store, it's \*not\* less expensive for the brewery which has to replace it. Kegs are expensive.

The second element is a little different. For the six years or so that I've been involved in homebrewing, the local brewing industry, both micro- and macro- has been extremely courteous and helpful to all of us. They've always been astonishingly cooperative in providing information and guidance, and in some cases raw materials. I think it's a Bad Idea to turn around and start swiping their kegs. A lot of micros (particularly brewpubs) have a hard time finding and paying for adequate cooperage, and if homebrewers are indiscriminately appropriating these kegs without paying for them, they're going to be having an even harder time. Think about that the next time you try to reserve a pony keg of your favorite micro beer for a company picnic.

I think George Fix's information on converting pony kegs to fermenters is excellent technical information. But, please, be sure you really own those kegs before you take them out of the trade.

To Jack Schmidling: I suspect none of us were offended by the "gutter talk" since we recognized that "anal" was short for "anal retentive" which is a corruption of a psychological term rather than naughty language. Jack, "anus" is not a dirty word. Karl Desch's question about aluminum can hardly be classified as offensive. Remember, there are no stupid questions . . . just stupid answers.

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Date: Thu, 21 Nov 91 19:08:40 EST  
From: IO10676@maine.maine.edu  
Subject: De-labeling Bottles

I realize that a lot of you HBDers never touch bottles, being quite happy to stick with your kegs. I'd like to myself, but a meager grad student's budget doesn't allow it. And for the rest of us who do use bottles, I'm sure most of you have long since de-labeled all the bottles you use. I was in that same condition before a recent cross-country move, but at that time I decided it was silly to transport umpteen cases of bottles when I knew that I could get more after I got settled in at my new location.

My point is that any of us may suddenly have the need to remove a LOT of labels from bottles again, and the new brewers on the digest are probably still in the process of doing this the first time. So, a suggestion and a question for the HBD:

I have found that one of the most effective things for scraping the labels off heavily-glued commercial bottles is a metal-edged windshield ice scraper. The one I have has an apparently brass edge on it, and I got it last winter at a convenience store for about a buck. Works pretty well on my windshield and really well on my bottles. If you live in aa southern clime, you may not be able to get one of these, but I would heartily recommend one to any other dwellers near the Great White North (eh).

And now my question: I've heard that prolonged soaking in the proper chemical will make even the most recalcitrant labels float right off. Problem is, I can't remember what chemical it is. Bleach? Ammonia? Something like that? Anyone know?

Sterling Udell  
Big Dog Brewing Cooperative - Eastern Division

"If you can't brew with the Big Dogs,  
You'd best just stick to watching JSP videos."

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Date: Thu, 21 Nov 91 22:42:20 EST  
From: Joshua B. Halpern <jbh@scsla.howard.edu>  
Subject: Boiling (or in computerspeak, flaming) water

The rather long simmering argument between Jack Schmidling and Bob Jones on boiling water should be quickly extinguished and both gents forced to take courses in elementary thermodynamics. To summarize the problem, Schmidling has a pot which sits on top of a forced air melting furnace and he can boil water (7 gals in about 15 minutes). He states that you can't possibly hurt a steel kettle on anything even that hot.

Jones replies that you can't boil anything at 2500 F because the steel melts.

Schmidling counter flames (appropriate to this correspondence) that

1. He measured the temperature of the flame with a thermocouple pyrometer

SS has a higher melting temperature because it contains chromium and chromium melts at a higher temperature

3. Aluminum melts at 1200 C, so you cannot compare the two and
4. Water boils at 212 F and turns into an expanding cooling gas so one can heat in kettles without worrying about the kettle melting.

Well anyhow, just about all of what was said by both parties is irrelevant, and what isn't is only distantly related to the problem.

First of all, at constant pressure (atmospheric in this case), liquid water and steam can only coexist at one temperature, the boiling point, 100 C or 212 F. Thus, you can only have water below 100 C, or (superheated) steam above it. The steam is not an expanding cooling gas, but rather it is carrying energy, in the form of heat, away from the kettle, while that little old melting furnace is pumping it in the other end. If you close the kettle (pressure cooker), then the temperature will increase inside as will the pressure, until the whole thing goes boom. That's why pressure cookers have the little valves which regulate the pressure and keep our kitchens and bodies in one piece. However, as we state in the beginning, at atmospheric pressure, water and steam can only coexist at the boiling point (OK you chemists and physicists, I know about vapor pressure, but these guys need a simple explanation).

So Jack Schmidling is right that he can have a pot full of boiling water on a really hot flame and the boiling water will remain at 100 C, but his picture of what is going on is wrong. It is not the temperature of the flame that matters, but how much energy it can pump into the kettle per unit time that is determining. There is a small caveat that should be



inserted here, before everyone starts using torches to heat their kettles, remember the flame heats the pot, and the heat that is transferred to the pot then flows into the water. If the heat flows into the pot faster than it can be transferred to the water, then the temperature of the bottom of the pot will be much higher than the temperature of the water. Given a hot enough flame and a pot made of a poor, or non-conductor, and you can melt the bottom of the pot. Ordinarily this is not a problem, but with a forced air or oxygen heater, and a stainless steel pot (SS is a relatively poor conductor of heat), interesting things could happen.

The difference between temperature and heat is important, and often badly understood. Temperature is a measure of the average amount of energy per molecule or unit mass. Heat is a form of energy. Thus, a flame can be very hot, but since the gas is not very dense you can do things like put out a candle with your finger, or quickly pass your hand through a gas flame without pain (There is something of a technique to both of these tricks and I am not recommending them to anyone, and accept no responsibility for anyone doing so, but most adults have seen both of these things done). A safer, though less spectacular, way of seeing this is to pass your hand in front of a hair dryer. The dryer produces air at about 80 C or 150 F, but if your hand passes quickly in front of the dryer, its temperature remains at about 98 F or 35 C, because the hot air from the dryer can pass only a bit of heat to your hand. Leave your hand in front of the dryer for a long time, and it will heat up, eventually reaching the temperature of the air coming from the dryer.

What does this have to do with beer? Not much, but on the one hand, I have been enjoying a fine glass of St. Louis Gueuze while writing this, on the other the rate of heating seems to be a bit neglected in the brewing discussions (this is really what the flash pasturization arguments are about)

Many thanks for the Homebrew Digests, although I am not a homebrewer, I enjoy the discussions of beers, and the places to hunt them.

Josh Halpern  
Washington, DC

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Date: Thu, 21 Nov 91 17:40:05 PST  
From: pierce@chips.com (John Pierce)  
Subject: Is it water or is it bud?

Bob Jones humorously asked if anyone could tell the difference between carbonated water and Spuds...

Personally, I'd drink a [Mendocino | Calistoga | Perrier] anyday before I'd drink a Spuds! No hangover!! ;-]

John R Pierce    A world of secret hungers perverting  
pierce@chips.com    the men that make our laws! -f.zappa

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As always, in case I am caught or killed, my employer will disavow all knowledge of my activities.

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Date: Thu, 21 Nov 91 14:57:00 PST  
From: hartman@varian.varian.com (John Hartman)  
Subject: re: Bitchez Brew Stout

It calls for 6 lbs. dark dry malt and 2 lbs. amber dry malt among other things. I'm an all-grain brewer. So my question to the informed is how do I convert these ingredients to grain? I.e., How does one go about converting light, amber, and dark malt extracts to their grain equivalents.

Ready to brew a stout,  
John ( hartman@varian.com )

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Date: Thu, 21 Nov 91 20:13 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: FREUD

To: Homebrew Digest  
Fm: Jack Schmidling

My apology to:

Darren Evans-Young <DARREN@UA1VM.UA.EDU>

Re:

>While I am counter-flaming, I would like to point out that most reasonable people would find the following sort of comments far more offensive than anything I have ever said.

>>Occasionally (once per 10 batches), I run boiling water through just to be anal.

>Just what does such gutter talk have to do with beer making? And why is it necessary and accepted without anyone else objecting?

You can't expect the "WORLD'S GREATEST BREWER" to be an expert in Freudian psychology. I think I will stick to commercials, I got far less critical mail.

For anyone else who may live in the backwaters of Puritan English, here is a sample of the mail.....

>What gutter talk are you referring to, Jack? Haven't you ever heard of classifying personalities? The "anal-retentive" personality is one which is very methodical, almost to extremes, and cannot tolerate anything but over-doing it--excess cleanliness, excess neatness, etc. This behavior is referred to as being anal, in general American English vocabulary. It could hardly be construed as impolite or offensive.....

js

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Date: Wed, 20 Nov 91 12:45:01 CDT  
From: agerhardt@ttsi.lonestar.org (Alan Gerhardt)  
Subject: Cleaning SS Fermenters

I would like to thank George for his excellent posting about the use of kegs for fermenters.

I tried his method of removing the ring, etc. last night and his instructions are right on target. I will try a batch in the keg soon.

Sanitation is the only remaining concern at the moment. Every batch I have ever brewed in a glass carboy has left "grunge" deposits on the surface somewhere. I usually use a carboy brush to scrub them off, and examine the carboy closely to make sure I have gotten them all, and then I sanitize the carboy in the usual fashion.

Obviously, examination is virtually impossible in a 15.5 gal keg used as a fermentor. Is chemical cleaning with iodophor, b-brite, or something else adequate for this type of fermenter ?

I would be interested in hearing about the sanitation regimen that anyone is using successfully for this type of fermenter.

Cheers,  
Alan

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Date: Fri, 22 Nov 91 10:02:55 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: HBD on rec.crafts.brewing

I've noticed that HBD articles now copy themselves to rec.crafts.brewing.  
Or is it the other way round? It seems that HBD carries everything that appears in the newsgroup but not always the reverse.

It also seems to me that the outbreak of poor manners in HBD coincided with its emergence in rec.crafts.brewing. Is it possible that BB subscribers are unaware of the rule of good taste in HBD?

Mail replies please, don't reply to HBD.

Rgds, Desmond Mottram  
des@swindon.swindon.ingr.COM  
uunet!ingr!nijmeg!swindon!d\_mottram

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Date: 22 Nov 91 02:56:53 MST (Fri)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: GLUG!

In HBD 766, Dave Ballard suggests how to get a faster flow out of the carboy (when rinsing) by using a racking tube to vent air up, so that the outflow is smooth.

You can get a good approximation to this by whirling the carboy as you turn it over. It starts a bathtub-emptying sort of eddy; the glug turns to a smooth flow with air coming up the center.

BUT be careful when you give the carboy a swirl, that you don't end up smacking it against something and breaking it!

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Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd    Boulder,  
Colorado

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Date: Fri, 22 Nov 91 09:05 EST  
From: <S94TAYLO%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: This is stupid, but at least I'll be brief.

No one wanted to go see "New Jack City" until the media made such a big deal about it. Did Jay Hersch (sp?) have the same idea with his video. Just Al. (this time)

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Date: 22 Nov 91 09:40:07

From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>

Subject: Oatmeal stout

Oatmeal stout

In HBD 766, Dave Beedle writes:

>Good day all! I brewed up my first oatmeal stout this past week end  
>using 18oz of Quaker Old Fasioned (rolled) oats. The stuff was pretty  
thick  
>in the brew pot and pretty messy to deal with but I was really suprised  
when  
>I trasfered to a secondary. About the last three inches of brew in the  
>fermenter was too thick to siphon! I ended up with about a gallon of  
trub/  
>yeast/stout going down the drain.

Just last night I popped the top on my first Oatmeal Stout (also using  
Quaker  
Old Fasioned rolled oats) based loosely on the recipe posted here not too  
long  
ago. This had to be one of the nastiest brewing experiences, but the  
results  
were very rewarding. I had boil-over, "the incredible spewing carboy," \*  
lots\*  
of trub, yeast, and other assorted sludge (more than in any other beer  
I've  
brewed), and spilled bottles during bottling, but in the end I have a  
case and  
a half of thick and rich stout which tastes fantastic.

-Bob

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Date: Fri, 22 Nov 91 09:56:29 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: Etiquette and water

I shudder to find myself contributing the non-beer part of this digest. But the recent level has gotten too high for me to keep quiet. I'll keep it short.

Please, when responding to something that is not related to the main point of the digest (today's flood of responses to Jack's comment about the term "anal" come to mind), send mail directly to the "perpetrator". There is absolutely no need to let the rest of us know how smart you are. We already know it. :=) Only when what you have to say is (1) directly related to the point of the digest, and (2) of interest to the other >1000 members of the list, should you reply to the list instead of to the original sender.

\*\* End mini-flame \*\*

Now, for some beer-related stuff: I recently noticed that our city water (Ann Arbor) was smelling strongly of chlorine. I called the water treatment plant and talked to one of their chemists. He said that it wasn't chlorine, but an oxidation product of the chloramine they use for treating the water. It is aggravated by nitrifying bacteria in the distribution system, and occurs mainly when the water temperature is above 14C (summer and fall). In summer it's not so much of a problem because people use more water. As the reaction takes several days, it is most noticeable at the edges of the pressure districts, where the water is "oldest" (2-4 days). Guess where I live?

Guess I'll boil my water.

I also asked for them to send me a water analysis. It hasn't come yet. If you are concerned about the quality or mineral content of your tap water, give the water department a call. They are usually helpful and willing to talk.

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Fri, 22 Nov 1991 10:29:22 -0500 (EST)  
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul (8238))  
Subject: More about steel vs aluminum

There's been a lot of discussion in the last few digests on the merits of SS over aluminum for boiling wort. Let me add my own experience to this discuddion. Last week I was boiling some water for a mash (my first) in three different pots - 2 SS and 1 aluminum. (I had to do this because the pots are small: 16 Qt SS, 12Qt alum, and 6Qt SS and I needed 5 gal. - Hey, I'm just starting!) Anyway, to make a short story shorter, out of curiosity I tasted the water out of the three pots and the aluminum sample definetly had a metallic taste. Maybe this was all in my mind (does aluminum travel there that fast? == %^). After mashing in an insulated plastic food grade container, I boiled the wort in the same 3 pots.

I also looked at Dave Miller's book (look up "boilers") and he recommends \*not\* using aluminum for precisely this reason : it imparts a slight metallic taste onto the wort.

So I went out to my favorite discount kitchen supplies store and bought a 16Qt enamel pot for my next batch. Given all that, I am not at all worried about my first all-grain batch, "Metallica Pale ale".

(BTW, pop-psyche and gutter-talk, aren't they the same thing?)

PY

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Date: Fri, 22 Nov 91 09:49:50 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Soap/Detergent, Ginger

John DeCarlo writes:

>Sorry, Jay, but I couldn't let this go by without comment.  
>\*Soap\* leaves a film. \*Detergent\* does not. People who clean  
>items that come into contact with beer use detergents, since soap  
>leaves a film and will cause off-flavors and destroy the head of  
>the beer. Bars use detergents (at least the ones I used to work  
>at did) for this reason.

This has got me wondering. I clean my bottles in the dishwasher, using a bit of bleach or B-Brite. I've been told repeatedly that I should not use dishwasher detergent under any conditions and to make sure I don't have one of those additives that keeps the glass from spotting, either. Recent HBD talk has indicated that basic dishwasher detergent is fine for cleaning bottles. Whats the consensus? Maybe someone has a video out there titled, "Bottle Cleaning at Home". ;-0 ;-) ;-0

Andy Leith writes:

> I recently (4 weeks ago) made a batch of the Xmas ale that has  
>been posted on here several times. At present the taste of the ginger  
>is overpowering, will this mellow with time? There is also a soapy  
>taste at present, I have never had this problem before, and am wondering  
>if it will go away with time, and if this is common with spice beers. I  
>added 1/2 teaspoon of vanilla extract to the secondary to help meld the  
>flavours, but so far it doesn't seem to have worked.

I don't have a copy of the recipe you used but I've got a batch of Xmas ale made with ginger. It was brewed over a month ago and has been in the bottle 2-3 weeks. I used about 2 oz. of fresh ginger as a finishing ingredient, and yes, the ginger is overpowering. The good news is that it is mellowing with time. Also, ginger will provide a soapy taste. I don't have any experience with vanilla. Give it time; I bet it'll be good.

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Date: Fri, 22 Nov 1991 14:05 EST  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: Chimay yeast.

I have recently cultured some Chimay yeast myself. I went about it somewhat differently, streaking the culture out for singles, picking a single into 10ml of liquid media (read "wort"), growing to stationary phase, and then pitching this small culture into a two cup starter. I got visible starter activity in about 12 hours, and when I pitched the starter at around 24 hours I had \*vigorous\* fermentation within 8 hours (maybe sooner, I was asleep).

Two points. First, my experience suggests that the yeast is not inherently slow-growing. However, it is possible that the viability of the yeast in the bottle is low. So, the big difference may be that I am pitching many more viable cells by streaking for singles and making a stationary culture. Incidentally, I find this method (single>>stationary>>starter) works very well; I just set up the starter the night before brewing. With most strains, a stationary culture (one that has been allowed to grow until all the sugar in the culture media is exhausted) is stable at 4C (fridge temp, roughly) for as long as a month. The zymurgy yeast issue, in contrast, suggests that the small culture must be pitched while it is actively growing, which is a little more difficult timing-wise.

Second, there was a suggestion that Chimay yeast is a combination of five strains. I had never heard this, and have no inside information one way or the other. However, the colonies I saw when I struck for singles were very homogeneous, which suggests (but by no means proves) that they are all the same thing. If Chimay \*is\* a mixture, then I have done exactly the wrong thing by streaking for singles. But it didn't look that way to me.

My first trappist ale is fermenting away. I couldn't really find a recipe, so I ended up doing a high-gravity ale with lots of crystal malt and some brown sugar, loosely based on Miller's recipe. Following Miller's advice, I am trying to keep ester production high by fermenting at a rather high temp (~70F), but I don't really have very tight control. I can definitely say that I am getting esters: each day a new fruit emanates from the fermentation lock. Normally I would be concerned, but in trappist ales this is apparently true to style. If anyone is interested I would be glad to pass along the recipe. And any further information on the composition of chimay would be appreciated.

Dave Rose

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Date: Fri, 22 Nov 91 09:10 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: CENSURE

To: Homebrew Digest  
Fm: Jack Schmidling

From: rcd@raven.eklektix.com (Dick Dunn)

>Who was it that had (prematurely) thanked arf/JS for toning down? JaH  
was  
right.

> I will try to be gentle responding to this utter rubbish. I don't  
want to be  
> accused of being confrontational.

>Like, cool, man...call it "utter rubbish" and then say you'll try to be  
gentle. How stupid do you think we are?

We" Just you if you can not see the difference between correcting an  
erroneous statment and responding to a flame. His "rubbish" was a flame  
that  
backfired. He who lives in glass houses.....

>The melting point of an alloy is related to the melting points of its  
con-  
stituents in complex ways. If you don't believe this (and you've never  
encountered the rare substance called "solder") go look up the word  
"eutectic."

Having owned a number of eutectic semiconductor bonders, you are barking  
at  
the wrong dog. It has nothing to do with the melting point SS.

>If you think you can predict the melting point of an alloy based on a  
minor  
constituent, please tell me what you're smoking (and where I can buy  
some).

I notice that you did not tell us what the melting point of SS is but  
just  
blew a little smoke. Does it melt down near aluminum as the flamer  
suggested?

>> 4. Precisely because water boils at 212 F and turns into an  
expanding,  
> cooling gas, one can heat it in kettles without worrying about the  
kettles  
> melting. This is true, even if the flame temp is far above the  
melting point  
> of the kettle.

>This is true only within limits.

This is true in ALL cases that a homebrewer would encounter. Why are  
you  
quibbling?

>You shouldn't have to worry about melting  
the bottom of a kettle unless you've got a bodacious flame, but you \*  
CAN\*  
damage a kettle without much effort on a good home gas stove.

Are you going to elaborate or just leave us hanging? How can you damage  
a SS  
kettle on a home gas range? What do you mean by damage? Discolor the  
bottom. It will NEVER melt and all your rhetoric will never change that  
fact.

[Aluminum vs SS]

> It has a much stronger tendency to leave your brain cells intact.  
Oops,  
> forgot to turn off flame.  
>  
> Although there is a great deal of debate about the cause and effect of  
> aluminum found in the brains of Alzheimer victims, the implication is  
far too  
> frightening to even consider using an aluminum kettle for long term  
boiling.

<Only if you're scientifically illiterate. Start by repeating ten  
times,  
"Correlation does not imply causality."

And you start by re-reading my statement. "A great deal of debate"...

Choosing to play it safe does not constitute scientific illiteracy.

>If you'd keep up with more recent work, you'd probably have read that  
although the correlation between Alzheimer's and aluminum in the brain  
is  
sound science, causality (from Al to Alzheimer's) doesn't hold up.  
Stated  
simply, we don't know why the excess Al ends up in the brain, but it's  
not  
the causative factor for Alzheimer's.

Not quite sure who "we" is but not being able to prove a cause does not  
prove  
it is not the cause. You sound just like the tobacco industry lady. Do  
you  
work for Alcoa?

From: bryan@tekgen.bv.tek.com  
Subject: Call for Votes

>Send mail to me, just a YES, for throw him off, or NO, for let him  
continue.

>I'll stop counting votes on December 4, summarize to the digest and  
forward  
to Rob if the vote is yes. All mail messages will be available until  
January  
1, 1992 in someone else want's to count them. PLEASE send all related  
mail  
to me, NOT the digest.

YES Sir, Sen McCarthy, we must generate this black list in private and  
YOU  
publish the results and conclusion to Un-HBD Activities Committee. We  
know



he's a pinko, we just need some signatures to make it look official.

But first, I suggest we just all write to Rob and demand that YOU be  
censured  
for this outrageous suggestion.

js

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Date: 22 November 1991 13:16:21 CST  
From: "Roger Deschner 312-996-9433" <U52983@UICVM.uic.edu>  
Subject: Chicago Beer Society, Alternative Garden Supply

ALTERNATIVE GARDEN SUPPLY, at Barrington & Lee Roads in Streamwood, is the best homebrew shop in the Chicago Area, bar none. Yes, they have an extensive supply of grains. They are knowledgeable and helpful. It's a long drive from in town, but it is worth it.

Since you're there, you should also check with the UNIVERSITY OF CHICAGO HOMEBREW CLUB, which I think is planning to pool their grain orders and buy in bulk. Internet contacts include Travis Mowbray  
cs\_travis@gsbacd.uchicago.edu.

As an Internet contact for the CHICAGO BEER SOCIETY, that would be me, at the above address, or Steve Hamburg [stevie@spss.com](mailto:stevie@spss.com) or Tony Babinec [tony@spss.com](mailto:tony@spss.com). Mailing address: Chicago Beer Society, Box 1057, La Grange IL 60525. Telephone number: 708-692-BEER. However, the easiest way to get in touch with the Chicago Beer Society is simply to show up at our monthly meetings, the first Thursday of every month at 7:00 PM, at Goose Island Brewery, 1800 N. Clybourn, Chicago. Goose Island lets us bring in homebrew to sample and evaluate, because we also buy plenty of their stuff when we're there.

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Date: Fri Nov 22 11:24:14 1991  
From: larryba@microsoft.com  
Subject: Noise

I second the notion that flames directed to Jack Schmidling have contributed far more noise than Jack's postings. Also, I find Jack's willingness to experiment and report results quite refreshing.

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Date: Fri, 22 Nov 91 13:57 CST  
From: korz@ihlpl.att.com  
Subject: Window screen

Jack writes:

>A small piece of window screen is rolled several times around the pipe  
and  
>secured with a hose clamp or twisted copper wire. The screen roll  
extends  
>several inches past the end of the pipe and the last inch is bent over  
itself  
>to prevent anything from entering the spigot that has not passed  
through  
>several layers of screen.

All the modern window screens I've seen in my area, are made of some  
mystery  
metal. It doesn't rust, so it's not steel, it oxidizes too easily and  
the  
oxide is too dark to be aluminum. Maybe it's galvanized steel. The  
oxide  
comes off on your hands very easily. Jack's idea is inventive, but I  
would  
recommend against using window screen. As an alternative, you could  
effectively  
build a metal version of the slotted-pipe-in-a-cooler lauter tun by  
capping  
the pipe (don't use lead solder) and cutting a bunch of slots in it.

On another topic: three cheers to the person (sorry) who pointed out that  
industrial coffeemakers could be stainless steel and have built-in heat.

Al.

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Date: Fri, 22 Nov 1991 14:53:11 -0500 (EST)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Ginger/Orange beer

Bryan Olson pointed out that I left an important bit of information out of the Jaspers Gingered Ale recipe:

Half (3 oz.) of the ginger and half of the orange peels should be put in the brewpot at the same time as the bittering hops and boiled for an hour. The remaining half of each should be put in in the last 10 minutes.

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--  
Pete Berger     ||   ARPA:peterb@cs.cmu.edu  
Professional Student   ||   Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law   ||   BITNET:   R746PB1P@CMCCVB  
Attend this school, not CMU     ||   UUCP:   ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Fri, 22 Nov 91 14:07 CST

From: korz@ihlpl.att.com

Subject: Cleaning glass carboys

Geoff writes:

>If 1/4 kegs are used - how is the keg cleaned? Glass carboys are enough  
>of a pain, but at least you can see what junk still stuck inside.

I don't use SS kegs (yet), but I have no problems cleaning my carboys. All the gunk is either on the bottom or near the mouth. Immediately after racking, pour in some hot tap water and swirl to loosen the gunk at the bottom. Dump and repeat once or twice and the bottom is clean. Pour a shlug of chlorine bleach in the carboy and fill with hot tap water -- all the way to the top. Let sit for a week. Pour out a few cups and insert carboy brush. I've bent my wire brush handle so it's easy to clean the inside top of the carboy. Careful while pulling out the brush or you will bleach little white dots all over what you are wearing. Dump and rinse with hot tap water. Crystal clean! Of course I sanitize again before using.  
Al.

-----

Date: Fri, 22 Nov 91 15:22:53 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Re: Cleaning

>>AAAck. I never use soap on my beer glasses. I use B-brite. There  
>>are other cleaning agents that many/most bars use. Soap is much  
>>more difficult to rinse clean without leaving a film.  
>  
>Sorry, Jay, but I couldn't let this go by without comment.  
>\*Soap\* leaves a film. \*Detergent\* does not.

Hey I said I \*never\* use Soap. I can see you beating up on me for  
mistaking  
Russ' posting to mean he used soap, when he did say he used detergent  
(sorry  
I'll NEVER make that mistake again :-), but I did say I don't use soap,  
nor did  
I recommend it.... Notice I used the words cleaning agent...

Sorry for the confusion, sheesh, you'd think I was plugging a video or  
something :-) :-)....

- JaH

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Hopfen und Malz, Gott erhalts

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Date: Fri, 22 Nov 91 14:29 CST  
From: korz@ihlpl.att.com  
Subject: Window screen revisited

I just had another thought about the screen-around-the-pipe lauter tun. If the only exit for a large diameter container was centrally located, a lot of sugars could be left behind in the grain. The sparge water can sit stagnant at the sides of the tun where there is little "current." I suspect that multiple pipe system (as in the slotted-pipe-in-the-cooler lauter tun) would be more efficient.  
Comments?

Al.

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Date: Fri, 22 Nov 91 15:31:09 EST  
From: neilm@juliet.ll.mit.edu ( Neil Mager)  
Subject: No Flames Policy (proposal)

I'd like to make the following No Flames proposal:

HBD No Flames Policy (NFP)

If you feel the urge to enter into a 'heated' discussion with someone, take it to email and out of the digest. If a flame does appear in the digest, email should be used to make the flamer aware of the No Flames Policy. A simple reference to the NFP should suffice without causing a flame war. If someone says something you \*KNOW\* is in error, POLITELY correct them, (and of course, state your source).

All new subscribers should receive a copy so they know the etiquette of the digest.

Thats it. It can be changed, modified, or whatever.  
But let's be the first on our block to adopt such a policy, if not formally, at least in spirit.

Now back to the regularly scheduled brewing discussion.

Neil Mager

=====  
Internet<neilm@juliet.ll.mit.edu>  
Voice (617) 981-4803  
MIT Lincoln Labs Lexington, MA  
Weather Radar - Group 43

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Date: Fri, 22 Nov 91 16:02:31 EST  
From: "Jack D. Hill" <jdhill@BBN.COM>  
Subject: Pressure Barrels

A friend of mine just started using his new kegging system and lent me his Edme Pressure Barrel. He told me how his first couple of batches with this thing became oxidized after a couple of weeks. He went back to where he bought it and they said he needed a new O-ring (those O-rings get ya every time) . They also suggested that he grease all of the fittings with vaseline. This fixed his oxidation problems but the barrel does not produce beer with a lot of carbonation or thick creamy heads. I understand these barrels are very popular among homebrewers in England where heavy carbonation in their bitters is not desirable, so this makes sense. I prefer this so I plan to use it strictly for English style ales.

Last week I was watching my tape of the Beer Hunter where Michael Jackson talks about beer in England. He describes how beer is barreled while still young, or in his words "still fighting back". They would then insert porous splines into the cork to bleed of CO2 to get the perfect level of carbonation. This technique seemed to be a good idea for this pressure barrel, so last night I racked my porter from the secondary into the barrel (this was done perhaps as much as a week earlier than if I were to bottle). If you've never seen these things before, they have an interesting system of spring loaded pressure release valves and a CO2 injector.

I would be interested to hear if anyone else has been using these barrels and their experiences and tips. My next batch with the barrel will be my first batch using a partial mash. I'll try for a nice bitter. (Sounds like my mother-in-law saying, "Here, have some nice chicken soup.")

Jack

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Date: Fri, 22 Nov 91 16:05:00 -0500  
From: wjc@ll.mit.edu (Bill Chiarchiaro)  
Subject: The Beer Hunter

There was a posting a while ago stating that Michael Jackson's "The Beer Hunter" television series would be replayed on The Discovery Channel. The posting said it would start on November 23, but the new issue of TV Guide did not have it listed.

I called The Discovery Channel today and was told that the series would air on 5 nights (Monday through Friday) starting December 23. The episodes are each 1/2-hour long and will start at 7:30 PM Eastern Time.

Bill Chiarchiaro  
wjc@ll.mit.edu

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Date: Fri, 22 Nov 91 16:13:02 EST  
From: virtech!gjp@uunet.UU.NET (Greg J. Pryzby)  
Subject: Samuel Adams Holiday Classics

For the Samuel Adams fans out there- there Holidays Classic 12 pak is now available. You get 3 Boston Ale, 3 Boston Lager, 3 Winter Lager, 2 Lightship and 1 Canberry Lambic.

It is available at the Price Club for \$10.99.

I also picked up a 12 pak of Dominion Lager to try. I guess this next week is going to be busy ;^)

For those close to Northern Virginia, the Dominoin Lager Brewery is giving tours every Saturday at noon and 3pm.

I am not associated with the brewery or Price Club....

- - -

Greg Pryzby uunet!virtech!gjp  
Virtual Technologies, Inc.  
Herbivores ate well cause their food didn't never run. -- Jonathan Fishman

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Date: Fri Nov 22 13:35:17 1991  
From: larryba@microsoft.com  
Subject: DMS and light lagers

Ok, you guru's in Net Land, I need help. I have made several lagers. Both of my light lagers (6lb klages, 2lb munich) have had pretty strong DMS smells when first poured. It is not overwhelming, but it is strong enough to be a aroma defect. I need hints on how to get this down. I don't think it is infection because I have done several light Ale's w/o any problems (klages and wheat). It seems to be limited to Lagers only.

- I do a two step mash + mash out
- I do an open boil for 90 minutes.
- I pitch my aroma hops (if used) after the heat is off.
- The kettle sits, covered, for 10 minutes while I wait for hot break & hops to settle out (set up chiller)
- Chill down takes about 10 minutes (counter flow). Typically the wort starts at around 205f and exits at 65-75f depending upon the supply water.
- I have used a variety of yeasts: Whitbread lager, Wyeast Bavarian and some other lager yeast from a local microbrewery.
- If I do an extended secondary (well, actually I just let the primary carboy sit in the fridge for a month after fermentation stops) the smell seems to dissipate somewhat. If I keg relatively soon after fermentation (1- 3 weeks) the smell seems stronger. I don't have enough batches under my belt to be sure of this.
- I have made three amber/darker lagers and they don't seem to have this problem, but I think it is just masked by the colored malts/hops.

Suggestions I have had so far:

1. Keep the kettle lid off during the steep and chiller prep time to allow more dissipation of the precursors.

Ideas I plan on trying:

1. Skip the steep time and chill as soon as the heat is off. Do a second racking after cooling to ferment temps to get the wort off of the trub.
2. Use an extended secondary (lager in vented tank).
3. Change my malts (any ideas?)
4. Stick to darker bigger beers (ha ha ha)

Any other suggestions, hints about the process?

Thanks, in advance!

Larry Barello

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Date: Fri, 22 Nov 91 16:04:56 PST  
From: Emily Breed 1-415/545-2637 <EMBREED@SFOVMIC1.VNET.IBM.COM>  
Subject: rebottling?

A lack of foresight is taking its toll. We brewed up a batch of spiced ale for Christmas and bottled it in Martinelli's Sparkling Cider bottles (dark green, probably about 23 ounces). Now we've gotten the idea of entering it in the Bay Area Brewoff mentioned in today's HBD. So, my question - is there any chance that opening a few bottles, transferring it (as carefully as possible) to brown 12-oz bottles, maybe adding a little bit of corn sugar, and recapping would work? Would it be able to regain the carbonation it would lose in this process?

Jeers or reassurances will be welcomed!

Emily Breed

"zymurgy" may not be the last word in the dictionary, but it *should* be.

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Date: Mon, 18 Nov 91 10:27:35 MST  
From: raid5!limd@sunpeaks.Central.Sun.COM (Davin Lim)  
Subject: Re: Wrigley Red

Guy D. McConnell writes:...

>While I was in Boulder several months ago, I had Wrigley Red (several  
>actually) at Old Chicago. They had it on tap and I found it quite good.  
They  
>were advertising it as their house beer, "brewed especially for Old  
Chicago".  
>Does anyone know where this beer is brewed and by whom? I got the  
impression  
>that it was brewed in the Chicago area but I'm not sure.

Wrigley Red is brewed at the Boulder Brewery right here in town. The  
Boulder  
Brewery has recently undergone a "re-vitalization" phase over the past  
year and doing contract brews for the local establishments is part of  
that  
effort. They even produce beers for the Walnut Brewery brewpub (most of  
Walnut's Buffalo Gold beer sold at stores and other bars are made under  
contract at the higher capacity Boulder Brewery.) Other contract  
brews you can find around town are Blue Note Ale and something sold at  
the Walrus called Rockies. The Boulder Brewery went through a phase  
where their beer got the reputation of being bland and non-descript - at  
least in comparison to most micro-breweries. They've since made  
improvements  
in brewing recipies (including the use of a new yeast strain) and, in  
my opinion, the beers are a bit better - though still not anything to  
get too excited about. They have also "re-christened" their tasting-  
room and  
made it into a real brewpub - though it's still relatively unknown as  
such.  
I hear they now have real crowds.

- - -

.....  
.  
\* Davin Lim\* raid5!limd@devnull.mpd.tandem.com  
\* Array Technology Corporation \* ...[infmtx,mips,pyramid]!halley!raid5!  
limd  
\* Boulder, Colorado.  
.....  
.

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Date: 23 Nov 91 01:10:28 MST (Sat)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: prickly pear?

Anyone else out there worked/working with prickly pear fruit for mead (or any other fermented beverage, for that matter)? If so, I'd like to swap notes and info.

There was a story in Zymurgy some time ago about PP mead, and it drove me to make one, in a year when I knew of a store which had oodles of good PP fruit. The result was exquisite. Even the color was amazing; it earned the batch name "Sunset Seduction". Folks compared it to things like good Sauternes (and I was duly flattered). I made it as a sweet still mead.

I've found it difficult to find reasonable quantities of good PP fruit. The problems have been:

- stale, wrinkled fruit
- incredibly high price, > \$1/fruit.
- only a few available in a store at a time

Now, they may be a nuisance to deal with, but they aren't \*that\* bad...

I've

seen them growing wild in abundance. [Why didn't I pick the ones I saw? I didn't have a way to carry them to deal with the thorns; I didn't have a

way to scorch off the thorns; they were in an area where I'm pretty sure "harvesting" would not be allowed.] I don't understand the paucity and the price.

Anybody know where to get them reliably? I'm not looking for specifics like "4th and Drucker in a large sandstone building", since it might be somewhere I can't get to anyway. I'm more looking for ideas on where to find good PP fruit--does it show up in particular gourmet, ethnic, whatever stores? The taste of PP fruit is delicate; it takes a lot of them to give an adequate amount of flavor.

Has anyone else tried a PP mead? If so, did you make it dry/sweet, still/sparkling? Successful?

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Dick Dunn      rcd@raven.eklektix.com      -or-      raven!rcd      Boulder,  
Colorado

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Date: Sat, 23 Nov 91 22:48:09 +1100  
From: chris@coombs.anu.edu.au (Chris @ SSDA ...)  
Subject: Homebrew Digest #766 (November 22, 1991)

no

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Date: Sat, 23 Nov 91 10:40:47 -0500  
From: "David C. Douglass" <dcd4f@landau5.phys.Virginia.EDU>  
Subject: Homebrew Digest #766 (November 22, 1991)

Hello, fellow homebrewers,

I don't normally have the time to interact with news groups, but this digest has been quite helpful to my brewing knowledge, so I thought I would return the favor. I have no connection to the Homebrewer's Store.

On the subject of liquid yeast suppliers: I have been using with great success the yeast cultures from the Homebrewer's Store in Washington state, 1-800-TAP-BREW (great prices). The owner Pat Rhodes tells me they have their own yeast lab, so I am sure there is no connection to Wyeast.

He also tells me that a lab at UC Davis (??) measured the rate of infection of commercially available yeasts, checking for lactobacillus. They found a 60 percent infection rate for dry yeasts, and only a 10 percent infection rate for liquid yeasts (this is third hand, so take it with a grain of salt). That seems like a pretty good reason to use liquid yeast.

Anyway, I've enjoyed reading this digest over the past few months, it's a pleasure to follow a group that (usually) responds helpfully and maturely to questions and provocative thoughts.

David

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End of HOMEBREW Digest #767, 11/25/91  
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Date: Sat, 23 Nov 91 15:15:39 -0500  
From: bradley@adx.adelphi.edu (Robert Bradley)  
Subject: Irish brewing?

Howdy Fellow Brewers!

I've been off the list since the 4th of July due to a change of job to a college that only got internet last week. I was amazed at how cut off I felt without it! But it's great to be back and see all the familiar names and pick up new tips (200 batches and I've only scratched the surface...what a great vocation!). First thing I noticed was how much longer the HDBs seem to be now. I was a little disappointed to realize that the difference is largely to be explained in terms of flames and counter-flames. Others have already spoken my mind on that issue.....

What I want to know about is the history of Irish brewing. As a fifth-generation descendant who's been learning about his roots lately, I want to know as much as I can about traditional brewing in Ireland. For example, Guinness: less than 2 centuries old, right? Did it evolve logically, or was it an imported idea (from London, presumably, in the porter tradition). Harp, and especially Guinness Gold, are clearly latecomers to the scene. What about Smithwick's, the bitter which always accompanies Guinness and Harp in an Irish pub? A latecomer as well? One can't help but notice that it's sweeter than most English bitter, and therefore has much in common with Scottish ale. All this to-ing and fro-ing between Ireland and Scotland over the centuries..... 'Course, I can speculate as well as anybody else, but I wonder if anybody actually knows?

Gald to be back,

Rob Bradley  
(bradley@adx.adelphi.edu)

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Date: Mon Nov 25 03:18:03 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: importing yeast

Does anybody know what the rules are concerning bringing yeast into the US?

I may have an opportunity to get some yeast samples in London. I have brought samples in before (please don't tell), but I'm not sure about the legality.

- -----  
Chuck Cox  
SynchroSystems  
chuck%synchro@uunet.uu.net

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Date: Sun, 24 Nov 91 21:38:09 CST  
From: "Randy Pals" <pals@inland.com>  
Subject: Carbonation using Wyeast Irish Stout

In HBD #763, Ken Weiss asks about the experience others have had with carbonation using Wyeast Irish Stout (I believe its #1084).

I just made a porter using said yeast, popped the first bottle in the fridge upon reading Ken's note, and have found the carbonation to be just fine. My yeast was dated October 2. As a side note, the fermentation went significantly faster than normal (3-4 days complete). Aged 3 weeks at 68 F to this point.

Randy Pals  
pals@inland.com

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Date: Mon, 25 Nov 91 08:07:27 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: SS kegs / Chilling wort

Alan Gerhardt mentions the difficulty of examining the interior of a SS keg. Difficult, but not impossible - a small bulb on a wire (christmas tree bulb will work) and an examination mirror and you really can look at the inside of a keg. Your local hardware probably has inspection mirrors ( a mirror on a stick - sort of like what the dentist uses) but make sure you've measured your keg hole before you go shopping for one.

I brewed my first batch in my new boiler this weekend. It's an electrically heated converted 15.5 gallon keg. The chiller is a counter-flow chiller made with 24 feet of 1/2" copper. It can take 5 gallons of boiling wort down to pitching temperature (85 F) in four minutes! If people would be interested, I'd be glad to do a series of posts describing the construction of the boiler/chiller combination in some detail.

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Date: Mon, 25 Nov 91 8:43:04 EST  
From: wbt@cbema.att.com  
Subject: Christmas Greens

> From: Emily Breed 1-415/545-2637 <EMBREED@SFOVMIC1.VNET.IBM.COM>  
>  
> A lack of foresight is taking its toll. We brewed up a batch of spiced  
> ale for Christmas and bottled it in Martinelli's Sparkling Cider  
bottles  
> (dark green, probably about 23 ounces). Now we've gotten the idea of  
> entering it in the Bay Area Brewoff mentioned in today's HBD.  
> [can it be rebottled?]

How about another approach? Wrap the bottle in aluminum foil, then get  
some green cellophane and wrap over that. Tie it up around the neck of  
the  
bottle with a nice red ribbon and bow, and instead of a label, tie a gift  
tag around the neck with the label information writton on by hand. In  
other words, make it look like a Christmas present, and in the process,  
light-proof.

Maybe you could just use wrapping paper, but I'd have more confidence in  
the foil and it'll look snazzier, I think. There's also gold-colored  
foil  
available; try craft stores.

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Bill Thacker AT&T Network Systems - Columbus cbema!wbt  
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

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Date: Mon, 25 Nov 91 08:56:12 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: SS Fermentors, Melting, Aluminum, and Chiller vs Chiller

Someone (I can't remember who) asked a few days ago about using your SS boiling kettle as a fermentor, but wondered how to use the lid. Last time we made a Strawberry Mega-Mead, we didn't think we could get the pureed mess into a carboy, so we just let it cool down in the kettle. I took a garbage bag and cut it open, swiped down one side with alcohol and then put it over the top of the kettle and secured it with a loop of string, using a 3.5" floppy as a tourniquet to tighten it. Results? As one would expect, no metallic flavour. It left a real disgusting ring of blue crap, which looked like it would be a bear to get clean, but it virtually wiped clean. So, the verdict, go ahead and use your SS pot as a primary, provided the level of liquid is not so high as to touch the area where the handles are joined. Many of the cheaper pots have a riveted on handle which is made of a cheaper metal and which will corrode. I should mention that there is no way using a plastic bag in this manner to "aim" any blowoff, so I wouldn't use a 6 gallon SS pot to do a primary for a 5 gallon batch unless you're fermenting in a room with a floor drain!

Greg Pryzby writes:

> For the Samuel Adams fans out there- there Holidays Classic 12 pak is now available. You get 3 Boston Ale, 3 Boston Lager, 3 Winter Lager, 2 Lightship and 1 Canberry Lambic.  
> It is available at the Price Club for \$10.99.

.....  
>Greg Pryzby uunet!virtech!gjp  
>Virtual Technologies, Inc.

Rats...it ain't available around here, but I sure wish it was. When are you virtual guys going to give up on vision and consider the important senses, like smell, feel, and taste? :-)

Jack Schmidling writes:

> It will NEVER melt and all your rhetoric will never change that fact.

I'd like to take you up on this bet, Jack. Calculations and phase diagrams be damned...if I had 30 spare bucks and a video cam (and I don't), I'd be willing to prove to you that you can melt a SS pot while trying to boil water. Now, if you were saying that you couldn't melt it on a home stove, I agree with you, but there are stoves (I like to call blast furnaces on legs) on which you could burn a hole in such a pot. As a fellow brewer here will

also attest, you can burn a hole in one of these pots on your electric stove when the coil burns out (ie melts and explodes).

Re: ALUMINUM

Here, I think Jack is right...not only do you not even have to think about getting the taste of Aluminum in your beer if you don't use it (although I have tasted beers boiled in Aluminum and have yet to detect it), but if it makes you feel safer to play it safe before the scientific facts are in, you will be a healthier person because of peace of mind anyway. However, I would pose the following question:

What does anyone know about the absorption of aluminum into the body from the use of antiperspirants? As most of you know, antiperspirants are based on some reactive aluminum compound (AlCl<sub>3</sub> is one) which readily reacts with water. So, how many of you play it safe here as well? It would be interesting to attempt a study of Alzheimers in the US vs another country where the use of antiperspirant is not as common, although it would be impossible to isolate this as the only difference between the two populations.

Re: COUNTERFLOW vs TUBE-THROUGH-BUCKET-OF-ICE-WATER

I prefer to use my counterflow (partly because I was so "anal" during the construction of it that I feel I MUST use it). Most important to me, though, is that once flow is established, the wort coming out of it is always at the same temperature, so I know exactly how cool it will be. In the bucket of ice- wort through tubing method, the initial wort is REAL cold, and after the ice melts and you are using a bucket of chilled water, the wort is warmer. It's difficult to predict what the final bulk temperature of the wort will be. This is important for me, because I want it to be at pitching temperature so I can pitch and go to bed. I usually will not have time in the morning if I let it warm back up overnight (or cool down further) and try to pitch the next day. If the cold break bothers you, let it settle a little while and rack into another primary. Cold break settles pretty fast.

Mike Zentner

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Date: Mon, 25 Nov 91 9:10:04 EST  
From: gkushmer@Jade.Tufts.EDU  
Subject: Kegs and theft

Before I say anything else - I don't have any kegs at all, so don't go flaming me as a thief.

I just wanted to say: From what I remember, whenever I've gotten a keg of beer from a microbrewery or liquor store I've always had to put a deposit on the keg.

I don't know how much kegs cost the owner, but I'll bet mass distributors and even people at the micros are not charged what I am for the deposit. If you keep the keg and loose your deposit then aren't you only ripping yourself off?

- --gk

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Date: Mon, 25 Nov 91 09:31:10 -0500  
From: BUCK M Scott <msbuck@tacom-emh1.army.mil>  
Subject: Kegs and theft

I would like to be added to your Homebrew mailing list.  
Thank you.

M. Scott buck  
msbuck%tacom-emh1.army.mil

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Date: Mon, 25 Nov 91 9:47:38 EST  
From: "David C. Skeldon" (CCL-F) <dskelton@PICA.ARMY.MIL>  
Subject: Stuck Fermentation

What to do now?

I brewed a batch of beer using the following procedure and then dumped it on the trub from the previous batch. The yeast from the previous batch was WYeast #2007 Lager Yeast. The O.G. was 1.032 @ 72 degrees on 18 November. There were signs of fermentation within 40 minutes, within 12 hours the fermentation was active enough that gunk was being pushed out of my 1 inch blow-off hose. After 32 hours fermentation slowed enough that the airlock was installed and within 48 hours of pitching fermentation had stopped.

All fermentation took place in my basement at 62 degrees. My specific gravity has measured 1.022 @ 62 degrees for three straight days. After the first 1.022 measurement I tried to stir the trub up without introducing too much oxygen and as you can tell from the readings it did not help.

The wort tastes very bad, all I could think of when I tasted it was before I was 18, and someone would give me some beer that had sat out in the sun, got frozen, and the dog pissed in it.

This is only my forth batch so my big question is "What do I do now?"

Procedures:

4lbs light DME  
3/4 cup of 60L Crystal Malt  
1 1/2 oz cascade bittering Hops (pellets)  
1/2 oz cascade finishing Hops (pellets)

Add DME and the cracked crystal malt to 2 gallons of water. (the crystal malt was in a grain bag)

Upon boiling remove the grain bag and add the bittering hops

After boiling for 45 minutes add the finishing hops.

After boiling for 2 minutes remove from heat and cool.

After cooling I added it to the cool water in my carboy and shook the carboy.

Temp of the wort was 72 degrees.

Please respond directly if possible since I get the digest second hand and it may take me a couple extra days to recive the resposnes.

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Date: Mon, 25 Nov 1991 10:07 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: Jack Schmidling's video

I don't mind Jack's constant questioning about "accepted" homebrewing practices. A healthy discussion can do us all good.

About this video, though:

Why would someone who has never tasted anyone else's homebrew make a "how-to" homebrew video?

Why would anyone buy a "how-to" homebrew video from someone who has never tasted someone else's homebrew?

'Nuff said.

Steve Stroud

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Date: Mon, 25 Nov 91 10:31:39 EST  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: Delabeling and de-dms-ing

Hey dudes and dudettes,

"Big Dog" Sterling Udell asks:

>And now my question: I've heard that prolonged soaking in the proper  
>chemical will make even the most recalcitrant labels float right off.  
>Problem is, I can't remember what chemical it is. Bleach? Ammonia?  
>Something like that? Anyone know?

Ammonia.

I find that bleach does virtually nothing to the glue used to affix labels to glass, but that a 2-12 hour soak in a moderately-strong ammonia solution (same strength you'd use to clean your kitchen floor after brewing and before your wife comes home :-)) works just fine. However, a bit of elbow grease is required for foil labels such as Miller Lite; the ammonia can't penetrate the foil the way it can the paper.

And the required word of warning: rinse bottles well after the ammonia soak;  
NEVER let ammonia and bleach come into contact with each other.

and from Larry Barello:

>Ok, you guru's in Net Land, I need help. I have made several lagers. Both  
>of my light lagers (6lb klages, 2lb munich) have had pretty strong DMS  
>smells when first poured. It is not overwhelming, but it is strong enough  
>to be a aroma defect. I need hints on how to get this down. I don't think

Larry, this is disturbing, 'cause it does sound as if you are doing everything 'right'. DMS is produced to some degree during your post-boil steep, but my first suspect is the malt. Especially given that you are using Klages, which I have never found to contribute much DMS. Anyone else up there brewing from the same lot of Klages? Any of them having the same problem?

I have avoided using Klages in light lagers because it isn't malty enough to my taste. Part of this was an *absence* of slight notes of DMS, which are acceptable in light lagers and seem to add to the malt character when present in small amounts. The German 2-row varieties work better, IMHO.

My gut feeling (no science here :-)) is that you have a bad batch of malt.

To test this theory, I would induce one of your friends to brew using your ingredients but his/her process (maybe that Richman fellow?) To get around it altogether, use German 2-row in your lagers and use Klages exclusively for wheat beers, steam beers, and light ales.

I really would like to hear how it works out for you.

IBU ERGO SUM,

STEVE

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Date: 22 Nov 91 16:12 EST  
From: doug@metabolism.bitstream.com  
Subject: Sam Adams List

Greetings:

I certainly enjoyed Ron Ezatta's "little ditty" on RedHook in HBD #765. I have a similar matrix for Sam Adams products if anyone is interested they can contact me directly, with enough interest I'll post world wide.....ban wide.

doug@bitstream.com

////////// No flames here //////////

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Date: Mon, 25 Nov 91 10:43:52 -0500  
From: Charles Clark <clarkc@cs.unc.edu>  
**Subject: Sam Adams List**  
please remove me from the mailing list

HankC

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Date: Mon, 25 Nov 91 10:37:50 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: De-labeling Bottles and pipe caps

I've had reasonable success using an overnight soak with dishwasher detergent, 1 or 2 tablespoons to ~5 gallons. For the foil labels it helps to scratch them up a bit beforehand. My favorite tool for that job is one of those \$tainless \$teel potscrubbers, which tool is also useful for getting the last of the glue off the bottles once the lables are gone.

If you're doing the slotted-pipe-in-a-cooler trick, don't bother putting a cap on it, just smash the end flat with a hammer. It's not like you need a good seal or something :)

Carl West

WISL,BM.

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Date: Mon, 25 Nov 91 07:54:31 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: GLUG!

In HBD 767, Dick Dunn (rcd@raven.eklektix.com) suggests:  
>You can get a good approximation to this by whirling the carboy as you  
>turn  
>it over.  
>[...]  
>BUT be careful when you give the carboy a swirl, that you don't end up  
>smacking it against something and breaking it!

I try to pick up/move my carboy as little as possible for just this  
reason! Whenever it needs to be emptied, I start a siphon. Sure it  
takes longer, but it's so much safer that way.

Also, if I drop an empty carboy, I'll only have to deal with the broken  
glass. If I drop a full carboy, I'll also have to deal with my  
downstairs neighbor. Imagine his ire when beer comes dripping through  
his ceiling!

|                 |                  |            |                                 |
|-----------------|------------------|------------|---------------------------------|
| Richard Stueven | AHA# 22584       | -----      | You talk to me about picking up |
| Internet:       | gak@Corp.Sun.COM | ----GO---- | the slack, then you turn around |
| ATTMAIL:        | ...!attmail!gak  | ---SHARX-- | and stab me right in the back.. |

Cow Palace: Sec 107 Row F Seat 8 |-----| Talk Is Cheap.

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Date: Mon, 25 Nov 91 08:16:16 PST  
From: jeg@desktalk.com (John E. Greene)  
Subject: Hops

I don't know if it is because of the mild weather we have been having here in Los Angeles or what, but my hops have started to grow again. I moved around two months ago and just before I did, I cut down the hop vines, dug up the root and transplanted it at the new house. Now I have a group of vines sprouting up and they are now around 8 inches tall. They are understandably growing very slowly but they show no signs of dying back or giving up. I have a feeling that once the temperatures start to drop in the low 40s they will get the picture that this is not the right time of the year to be growing.

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John E. Greene    Everyone needs something to believe in.    I believe  
Sr. Staff Engineer    I'll have another homebrew!  
Desktalk Systems Inc.  
(213) 323-5998    internet:    jeg@desktalk.desktalk.com  
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Date: Mon, 25 Nov 91 09:18:03 MST  
From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)  
Subject: Removing bottle labels

In response to Sterling Udell's question about which chemicals are best to use for removing bottle labels, let me tell you about my experience:

First of all, I think that the proper chemical to use is ammonia. I have tried this and it works pretty well. However, just plain old \*water\* works about as well. The main thing that is important is time. Don't be in a real hurry to get the labels off and you won't have to work as hard. If you let the bottles soak for about a week or so the labels come off much easier. I filled up a plastic garbage can with bottles and water and some ammonia, and then I cleaned up a couple of bottles every day at lunch. Eventually I had many more bottles than I could use.

One other thing: the ease of removing the labels is VERY brand-dependent. Some brands have labels which will fall off after a day of soaking. St. Pauli Girls and Becks (which are the same type of bottle) do, but they're dark green instead of the preferred brown. They're pretty sturdy bottles, though, and I use them because I store my beer in the dark. The bottles I really like are Dos Equis, but the labels are a \*bitch\* to get off. I usually soak them for a day or two to remove the foil part of the label, and then another week or two to get the gummy paper off (which still requires some scrubbing).

Maybe someone else out there in email-land knows of the perfect brand of bottle to use: one that is dark brown to protect from light, sturdy to protect from breakage by the avid bottler, covered with a label which falls off when looked at, and filled with an inexpensive beer which is very good to drink ;)

Personally, I think that the three brands that I have mentioned come pretty close to achieving this, with the exception that the St. Pauli Girls and Becks are green and the Dos Equis are label-clingers and a little less sturdy.

Hope this helps,

Michael L. Hall  
hall@lanl.gov

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Date: Mon, 25 Nov 91 08:55:55 -0800  
From: mcnally@Pa.dec.com  
Subject: oatmeal stout

If you don't mash the oatmeal, I don't see how you can get much out of it other than a heck of a lot of unfermentable starch. I've used it in all-grain brews, adding it to the mash tun after boiling it briefly. I got no gumminess whatsoever in the boiler or (heaven forbid!) the fermenter.

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Mike McNally   mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab

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Date: Mon, 25 Nov 1991 11:59 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: New Celis Brewery in Austin, TX

Hi y'all!

A group of six Wort Processors travelled to Houston for the annual Dixie Cup blow-out, then went to Austin with our friends Steve Black and Alan Ford for lots of good beer, good Mexican food, sailing and swimming in Lake Travis, and a visit to the new Celis Brewery. It's the last item I'd like to report on.

Pierre Celis was, until recently, the owner of the De Kluis brewery in Belgium, best known for its classic wit (white) beer Hoegaarden. After Mr. Celis sold the brewery to megacorporation Interbrew, he started looking around for a site in the US at which he could start a new brewery. After considering several other locations in the US, including St. Augustine, Florida, he eventually settled on Austin, Texas.

Wort Processor Steve Black (now living in Austin & working for the U of T) arranged for us to tour the new Celis Brewery, currently under construction. It's located just east of Austin, off of Highway 290 in the Walnut Creek Business Park. Our hosts were Jan Van Gysegem, technical director, head engineer, and brewmaster, and Peter Camps, who basically had the same titles but was subordinate to Jan. Peter is married to Pierre Celis' daughter Christine, who will run the financial end of the business. Pierre Celis was out of town when we were there.

The \$4.5 million brewery is well on the way to completion, with all walls and ceilings up, kettles in place, and fermenters, aging tanks, etc. delivered but not yet installed. Plumbing, electrical, etc. work is all ongoing. The brewing equipment is from JV Northwest and is all brand new, except for the lovely copper kettles which were brought over from Belgium. I believe that Jan said they were purchased from a brewery that had closed some years ago in Grimbergen. They are trying as hard as possible to complete the brewery and get the first batch out the door before Christmas, but that date is not certain.

Initial output of the brewery will be in the 10,000 barrel range, with an installed capacity of about 35,000 barrels. They own enough land so that they can easily expand the brewery's capacity to 50,000+ barrels if necessary.

Three beers are initially planned: Celis White (a wit beer), Celis Gold (a golden ale), and Celis Pale Bock (a true misnomer, this will be a copper colored ale in the De Koninck style. The 'pale bock' name was chosen because of some labelling requirements in Texas regarding the word 'ale' and alcoholic strength. Some marketing person came up with pale bock. I suspect that the fact that Shiner Bock is amazingly popular in that area of Texas may have had something to do with it also.). All three beers will be made using the Hoegaarden yeast; the wit beer will be bottle conditioned and the other two will be pasteurized. All beers will be both bottled and kegged. We were told that the beers will sell for a maximum price of \$5.99/six pack.

Ingredients will mostly be American. Briess will do the malting of the barley for them, although the raw wheat and oats for the wit beer will come from a local source in Luckenback, Texas. They discussed hops, though I didn't take very good notes. I believe that Jan talked about using Willamette and Styrian Goldings, among others. Of course, the wit beer will have both coriander seed and orange peel added. Interestingly, Jan said that both the seed and the peel are totally pulverized in a hammer mill before they are added to the boil.

Although Texas law allows them to do their own distribution, the brewery has decided to use an outside company. They feel that they don't currently have the resources or manpower to do it themselves right now. Initial distribution will be limited to Texas, especially Austin, as well as the other major cities such as Dallas, Houston, and San Antonio. Distribution to other US states will occur at some future date.

I must add that I was impressed by the knowledge and commitment of both Jan & Peter. It was clear upon talking to them that they are planning to make quality products at a competitive price. They are building a beautiful brewery and seem to have located in an area that will support their products. Hopefully they can help wean Texans off of Budswiller and onto good beer, then expand to the rest of the country. I'm looking forward to visiting them again next fall and sampling their products. The guys in Texas have a real treat to look forward to.

Steve Stroud

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Date: 25 November 1991 10:23:35 CST  
From: "Roger Deschner" <U52983@UICVM.uic.edu>  
Subject: Window Screen, No-Flame Policy

Good, useful, non-metallic plastic-coated fiberglass window screen is available at most Home Center type places such as Home Depot, Builder's Square, Courtesy... I think it is sold under the WARP PLASTICS brand name.

No-Flame Policy: YES!!!!

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Date: Mon, 25 Nov 91 09:09:20 -0800  
From: mcnally@Pa.dec.com  
Subject: DMS

Well, lucky you; I've just been reading Fix's "Brewing Science".

Lager malt is much more susceptible to DMS problems than the more heavily-kilned ale malt. The kilning reduces the precursor to DMS.

The solutions: part of your problem could be that you do a closed chill. The advantages of that may outweigh the disadvantages. Letting the ferment go for a long time is about all you can do.

Do you do decoction or infusion mashing? Because you get some open boil time in a decoction mash, you may get rid of some DMS at that stage. Perhaps Mr. Fix will comment on whether the decoction boil contributes in the removal of DMS.

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Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: 25 Nov 91 13:20:17 EDT  
From: AEW@b30.prime.com  
Subject: DMS

Fellow Homebrewers,

I have been reading this digest for about two months now and last night I had a few friends over to help me with my first batch. I primed my yeast (Whitbread dry ale) in a sanitized 12 oz. bottle with a fermentation lock according to directions given to me by the local brewing supply store. This seemed to work great. I had a good flow of bubbles and the yeast looked active.

After boiling my humble extract wort and chilling it to acceptable fermenting temperatures I uncapped the bottle of yeast and poured it into the carboy with the chilled wort. Most of the yeast/starter liquid poured into the carboy fairly easily, but about 1/2 an inch remained in the bottle. Not wanting to have my carboy open too long, I set the bottle aside and fitted the carboy with a blow by tube and jar.

Here is my question: How do you insure that you get most of the yeast/starter into your wort without it staying in your starter bottle?

This morning my blow by bottle was filled with lovely blow-off foam and was happily bubbling away. I was glad I didn't worry but I still would like to get all of the yeast out of my starter bottles in the future.

Thanks in advance...

P.S. My thanks to all of the contributors of this digest for providing informative conversation that turned a subtle interest of mine into a (so far) enjoyable hobby. <|8^ I am glad however, that I joined before the recent flame wars. These most probably would have turned me off before I ever got started :^(

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=====
=====
Allan Wright Jr. | Pole-Vaulters Get a Natural High!
Seabrook, NH +-----
Internet: AEW@B30.PRIME.COM | These are my words only, drifting through
time...
=====
=====
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Date: 25 Nov 91 11:24 -0600  
From: Jarrod J Loewen <jloper@ccu.umanitoba.ca>  
Subject: Yeast lysing(sp?)

Hello fellow brewers. This is submission #1 for me, however, I have been reading the digest for several months now and have increased my knowledge/technique greatly.

I started an Idia Pale Ale 2 weeks ago, and still havn't had the time to rack to the secondary. (Next batch I'll check my schedule in advance :) My question is how long does the yeast bed remain stable before it breaks down and produces of flavors to the beer? Also, how stongly does this affect the brew? It will be another 2 days yet before I can rack it. Will I just have 5 gallons of fertilizer or if not, should I rack to a secondary for a week or so, or just bottle right away?

Thanks for your help,

Jarrod J Loewen Computer Services  
jloper@ccu.UManitoba.ca University of Manitoba, Canada

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Date: Mon, 25 Nov 1991 12:28:53 -0500 (EST)  
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)  
Subject: RE: De-labeling Bottles& Clearing agents

Sterling Udell writes:

>And now my question: I've heard that prolonged soaking in the proper  
>chemical will make even the most recalcitrant labels float right off.  
>Problem is, I can't remember what chemical it is. Bleach? Ammonia?  
>Something like that? Anyone know?

My wife swears by bicarbonate soda (cow brand or equivalent). She de-  
labels  
a dozen wine bottles in a bucket of water with 2-3 tablespoons of soda.  
Leaves them in the bucket for a day or so. Most of the labels fall off  
on their own.  
However, she still has problems with labels which have been heavily glued  
on. I guess the scraper would solve that problem. Bleach doesn't seem to  
work as well; I don't know about ammonia. B. soda also has the advantage  
of being a kinder, gentler de-labler than the other two (on human hands,  
that is).

I have a question: has anyone used polyclar and bentonite to clear beer  
in the 2nd fermentation stage as Miller describes in the chapter on  
clearing?

Did it work?

I don't normally care about chill haze, but my current batch is \*\*  
ETREMELY\*\*

cloudy and I would like to do something about it.

(BTW, sorry about the quip: pop-psyche=gutter talk. I meant  
street-psyche=gutter-talk!)  
(Didn't want to get flamed, now, did I)

PY

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Date: 25 Nov 91 09:38:07 PST (Mon)

From: bryan@tekgen.bv.tek.com

**Subject: Soaking labels off bottles**

TSP works good for soaking the labels off bottles. My no-scrub method has been to throw them in a garbage can with 1/4 to 1/2 cup of TSP and let them soak for a week or so. If I don't get around to it in a week, I throw some bleach in to keep the bottles from getting algae on them.

Bryan

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Date: 25 Nov 91 13:15:23 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Some Tips

Can anybody tell me why my postings take an extra day to get in the digest; I'm sending them via CompuServe mail, true, but a few months ago this didn't cause any noticeable delay. ???

Sterling Udell--The mystery chemical is tri-sodium phosphate (TSP) available in the paint section at your neighborhood megamart. I use no distinct measurement, just enough to make the water soapy to the touch. This soaks off labels, mold, gunk, crap, munge and brown crud from carboys, kegs, bottles, the works. Rinse thoroughly, then sanitize. Voila! If you soak with TSP, you shouldn't need anything more abrasive than a plastic kitchen scrubber to get off the glue. (P.S. Anchor uses some really cheap glue and these are the easiest labels of all to get off.)

On window screens, etc.: I have to agree with korz that this sounds like a very inefficient way of extracting sugars from the grain. From my own experience, I can say that the configuration of the lauter tun and the false bottom have a tremendous impact on extraction. Sugars really do have to be coaxed out; if you give them any opportunity they will stay behind in the grain bed. If cost is a concern here, then the system that Charlie Papazian suggests, with two plastic buckets, is certainly a better solution. The buckets are cheap, and it only requires some long boring minutes with a drill to put an adequate number of holes in the upper bucket.

Dave Rose comments on his Chimay-style beer that he doesn't have adequate control over temperature. A suggestion, if it would help: I use a 20-gallon plastic trashcan for a water bath, with the carboy in the middle. I put in enough water to match the liquid level \*in\* the carboy, then float an aquarium heater (about \$10) on a pad of styrofoam. Admittedly, this is of small help if the room is too warm, but in the fall and winter I've found it easier to find a too-cool space in which to place the fermenter. Several years ago, Zymurgy printed an article on building an elaborate carboy warmer made from an insulated box, heated by light bulbs. I've found the water bath cheaper and easier, and it

doesn't bombard the carboy with light.

Larry Barello: You're at Microsoft? in Seattle? Does this mean you're using

Klages malt? I know some of the European and midwestern malts are more likely to generate DMS than Klages. Switching malt in that case is a good suggestion.

Stupid question No. 1: How sure are you that the aroma is DMS? Have others made the same judgment? I only ask since I have watched judges miscall this particular element. Perhaps you should send me a case of your lager for expert evaluation.

David Douglass recommends The Homebrewer's Store. If this is the same outfit I dealt with several years ago, but lost track of, they have incredible prices on pelletized hops. By the pound. As I recall, I paid about \$9 for a pound of Saaz hops, and \$6 for pounds of domestic hops. I've kept them in the freezer and they are still working beautifully for me.

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Date: Mon, 25 Nov 91 12:07:48 CST  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: Some Tips  
Subject: Kegs (George Fix)

Jeff in HBD#767 raises some important ethical issues that are worthy of serious consideration. However, as far as kegs are concerned I think we are ok. I am an active member of MBAA-District Texas, and every time a meeting is held in the D/FW metroplex I always give a party at my house for the participants. This usually includes production people from A-B (Houston), Millers (Ft.Worth), and others. I take this opportunity to get feedback on my own beers, as well as my brewing procedures. (Incidentally, these folks disagree with each as much as we do. Every brewer has his or her own style, and this is both natural and desirable!) My "brewhouse" consists of three full kegs (two from A-B and one from Millers). They have been cut and modified to serve as a hot liquor tank, mash tun, and brew kettle, respectively. The first reaction of the visitors is invariably ... "George, what have you done to our kegs!"

However, it is all in good fun. These kegs cost the breweries \$15, and they make draft outlets pay a \$20 deposit for each. The latter (at least down here) charges us \$25 for each if purchased empty. The same is true for half kegs except that each of the above prices is reduced by \$5. This seems like a win-win situation for all. Micros, on the other hand, likely pay more for their kegs, and yet are forced to use the big boy's deposit policy. For this reason we should avoid their kegs. Good point Jeff, I had not thought about this issue before.

I would like to second Jeff's other point about commercial brewing. Chip made a similar point very eloquently in an earlier digest. Commercial brewers deserve respect, and while our beers differ from theirs (as indeed we differ among ourselves), there is still a lot we can learn from them. Moverover, in my opinion, the enemy is not A-B, nor is it ourselves (J.S.included!). The real enemy is the unsavory band of prohibitionists who appear to be gaining in power throughout the country. I am particularly concerned about the disproportionate number on nondrinking alcoholics in this group whose sole mission in life appears to be in inflecting their own problems on everyone else.

I use the following procedure for cleaning kegs:

1. Stop the flow out of the fermenter near the end when it changes from clear to turbid.
2. Release the pressure in the keg, and open it up. Collect some residual yeast for possible repitching; having some sterile beer around is useful for this.
3. Rinse keg with hot water (120F) until visually clean; this can be checked with a small flashlight.
4. Add very hot water (170F) and unchlorinated TSP, and then leave to soak. I sometimes leave it overnight.

5. Rinse with hot water (120F).
6. Fill keg with iodophor solution and leave for at least 15 mins. Diversity claims their product needs only 2 min. contact time, and are probably correct.
7. Remove iodophor solution, then seal and store keg.
8. Rinse keg with approximately 24 oz. of sterile beer just before reuse.

NOTES:

- (i) The CO2 system used for beer transfer is great for pushing the solutions out of the keg.
- (ii) Previous posts noted that stains from metallic water are rust. This is correct. Moreover, they can be removed by a variety of acid solutions, ProKleen being only one. However, the point that should be stressed is that if left unattended these stains can build up and become progressively harder to remove. They obviously do nothing for our beers as well.

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Date: Mon, 25 Nov 91 07:31:40 CST  
From: "Randy Pals" <pals@inland.com>  
Subject: Carbonation using Wyeast Irish Stout

In HBD #763, Ken Weiss asks about the experience others have had with carbonation using Wyeast Irish Stout (I believe its #1084).

I just made a porter using said yeast, popped the first bottle in the fridge upon reading Ken's note, and have found the carbonation to be just fine. My yeast was dated October 2. As a side note, the fermentation went significantly faster than normal (3-4 days complete). Aged 3 weeks at 68 F to this point.

Randy Pals  
pals@inland.com

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Date: Mon, 25 Nov 91 10:56:23 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Question: Cleaning SS**  
Full-Name: "John Cotterill"

I know this has been discussed at length and I apologize for coming in late on this one. What is the best method to sanitize SS soda kegs (I use bleach which does not seem to be the best)? Please respond via e-mail. Thanks.  
John Cotterill  
johnc@hprpcd.rose.hp.com

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Date: Mon Nov 25 09:25:29 1991

From: larryba@microsoft.com

**Subject: steal this keg.**

With regard to Jeff Frane's concern on how people acquire kegs: In Seattle there is "Jon's" recycling. They sell all recycled kegs (SS or Aluminum) for a flat rate of \$10/each. I am certain any large city will have a similar facility. Jon's, unfortunately, doesn't usually carry soda kegs. I phoned around a bit and found a place in Tacoma that claims to, but I have never actually been there.

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Date: 25 Nov 91 14:05:42 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Homebrew Store

I phoned the 800 number for the Homebrew Store and spoke with Pat. He was pretty definite that he was NOT interested in "little orders", but only in fairly large amounts. For example, he seemed interested in my buying a 55# sack of British pale malt and several pounds of hops, but not in any piddly orders like, say, a pound of Saaz. He is also quite a talker, and loaded with information, so be sure and use the 800 number.

Prices ARE good, though. For example, that 55# bag of British malt was at 85 cents/lb. (plus shipping, of course). 2-row Klages was 60 or 65 cents/lb. Saaz and other imported hops (pellets) were at \$12.50/lb. Domestic varieties were \$7.50/lb.

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Date: Mon, 25 Nov 1991 11:57 PDT

From: ALTENBACH@NSSPA.llnl.gov

Subject: REBOTTLING (RE. Emily Breed question from HBD 767)

On the subject of rebottling beer from champagne bottles to 12 oz bottles for competition entry: this is easily accomplished, especially if the beer

is adequately carbonated in its original bottle. The trick is to get the beer

as cold as possible without freezing in order to

minimize the loss of carbonation during transfer. Leave the full bottles in

a freezer for about one hour, also freeze the 12 oz bottles. Then quickly and quietly transfer contents and cap immediately. You don't need to add more

priming sugar. A bonus from this process is a sediment-free competition entry.

Fill one 12 oz bottle from each champagne bottle, and consume the remainder.

Also, less carbonation will be lost if the champagne bottle has a small head space. Good luck at the Bay Area Brew Off. I'll be there as a judge.

Tom Altenbach

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Date: Mon, 25 Nov 91 15:57:53 -0500  
From: zentnerl@ecn.purdue.edu (Lynn Zentner)  
Subject: delabelling bottles

Yesterday, Sterling Udell posted about removing tough labels from bottles.

I liked the metal scraper idea, we will have to try it.

Anyhow, we soak our labels off in an ammonia solution, as suggested somewhere in Papazian. This works very well for most labels, except those stubborn foil ones. A great many labels virtually fall right off in this soln. This is great for us, since we keep a notebook of beer and wine labels from things we've tried. Anyhow, hope this helps. For slightly stubborn labels we want to save, we have found that a nylon thread can be pulled under the label to cut through the glue. This is probably a little too much work though, if all you want is to get rid of labels and throw them out. I highly recommend the ammonia idea, though. We have been very pleased with it. By the way, call me insane, but I LIKE to bottle! Pop some homebrews, set up an assembly line in the kitchen with my husband, and it makes for some pleasant together time. Good luck. Lynn Zentner

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Date: Mon, 25 Nov 91 17:13:50 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Window screen

On Fri, 22 Nov 91 13:57 CST, korz@ihlpl.att.com said:

Al> All the modern window screens I've seen in my area, are made of some  
Al> mystery metal. It doesn't rust, so it's not steel, it oxidizes too  
Al> easily and the oxide is too dark to be aluminum. Maybe it's  
galvanized  
Al> steel. The oxide comes off on your hands very easily. Jack's idea  
is  
Al> inventive, but I would recommend against using window screen.

I got some \*stainless\* screen from the following folks. It's not cheap,  
but  
you don't need too much. I've also included some of the ordering info for  
it for those who want to track it down.

McMaster-Carr: P. O. B. 440; New Brunswick, NJ 08903-0440

ITEM stainless steel mesh  
GRADE bolting  
OPEN AREA 70.4%  
MESH 18x18 (lines/inch)  
MMC# 9230T32  
LENGTH 1 foot  
WIDTH 48 inches  
COST/SQ.FT. \$5.55  
TOTAL SIZE 4 SQ.FT.  
  
SUBTOTAL \$22.20  
SHIPPING \$ 2.00  
-----  
TOTAL \$24.20

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Date: Mon, 25 Nov 91 16:43 CST

From: korz@ihlpl.att.com

Subject: little to do with brewing

Jack-- If you are anal-retentive about aluminum, you may want to check the ingredients of your anti-perspirant. By the way, your "ORGANIC MALT" post was well done... your "STUFF" post should have been posted to /dev/null.

I think you haven't yet learned what belongs in HDB and what doesn't.

Please  
try to.  
Al.

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Date: Mon, 25 Nov 91 17:37:21 EST  
From: "Jeffrey R." <ST801977@brownvm.brown.edu>  
Subject: Re: Homebrew Digest #765 (November 21, 1991)

Keg Users:

I'm interested in kegging my beer, and looking in the five to seven gallon range. The only brands I've seen are ROTOKEG and EDME. Are these kegs worth the investment? I was also curious how you cool the beer? Can you extend the lines and run them through a cooler? I'm pretty sure that I don't want to invest in a Cornelius system so if anyone can help me out I'd appreciate it.

Jeff RagoST801977@brownvm.brown.edu

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Date: Mon, 25 Nov 1991 15:24:16 -0800  
From: judyb@waldo.asd.sgi.com (Judy Bergwerk)  
Subject: Re: Removing labels

Sterling Udell asked what chemical works for soaking off labels.

I've heard that TSP works really well.

~Judy

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End of HOMEBREW Digest #768, 11/26/91  
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Date: This Day  
From: Rob the Robster (\*\*Digest Maker\*\*)  
Subject: Unattended Mode Imminent

I'm heading over to Scotland in a few days to tour the pubs, uh, I mean for business, so the digest will be running all on its own for a couple of weeks. Please try to behave while I'm gone, and note that change and unsubscribe requests will not be handled for a while. If the digest stops, please don't panic! At worst, it'll be gone for a few days (or weeks), and at best, there should (might) be somebody available here to fix it. There's also a tiny chance I'll be able to check my email while I'm away.

Rob

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Date: Mon, 25 Nov 91 13:13 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: BRAVO

To: Homebrew Digest  
Fm: Jack Schmidling

From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Whose Kegs Anyway?

>In all this talk about using stainless steel kegs for kettles and fermenters, I've noticed one small detail missing: Most of these kegs belong to someone else! To me, this has two elements, one moral and one political. The first is that, since most kegs are the property of breweries, it's simple theft to cut them up and use them for kettles. While it's true that this is less expensive--for you--than buying a SS kettle from a kitchen supply store, it's \*not\* less expensive for the brewery which has to replace it. Kegs are expensive.

BRAVO! My only regret is that I did not think of this first. I have three "stolen" kegs in my basement but I did recently buy a SS brewpot for my belated penance. I feel a little less guilty because mine are aluminum but your point is well taken, as it should be. It's a bit like pirating videos or software. Come to think of it, it's much worse. It's like stealing hardware.

From: korz@ihlpl.att.com  
Subject: Window screen

Jack writes:

>A small piece of window screen is rolled several times around the pipe and secured with a hose clamp or twisted copper wire. The screen roll extends several inches past the end of the pipe and the last inch is bent over itself to prevent anything from entering the spigot that has not passed through several layers of screen.

<All the modern window screens I've seen in my area, are made of some mystery metal. It doesn't rust, so it's not steel, it oxidizes too easily and the oxide is too dark to be aluminum. Maybe it's galvanized steel. The oxide comes off on your hands very easily. Jack's idea is inventive, but I would recommend against using window screen.

The term "window screen" is more to define the mesh size and type than the specific material. Although I am using "hardware cloth" as it is called, window screen is also available in copper and stainless if you hunt around.

I believe that "hardware cloth" is galvanized steel. I currently am taking a zink supplement with my daily vitamins so I doubt that any zink leaching off the little bit of screen would do anything other than save a few more of my brain cells.

From: korz@ihlpl.att.com  
Subject: Window screen revisited

>I just had another thought about the screen-around-the-pipe lauter tun. If the only exit for a large diameter container was centrally located, a lot of sugars could be left behind in the grain. The sparge water can sit stagnant at the sides of the tun where there is little "current."

That is why it took an intrepid experimenter to risk a batch of beer to check it out. The proof of the pudding is in the eating. That is also why I included my method for checking on the sparge completeness in the article.

However, what actually happened was that my wort was boiling and burning under the false bottom and I lifted it, foolishly thinking that I could put it back in when ready to sparge. The "intrepid experimenter" was actually a victim of his own stupidity but got lucky. Don't knock it till you try it.

I did another batch this weekend this way and got the same results. That makes 4 with only the pipe and screen. BTW, the pipe is 1/4 in and only three inches long and the screen only extends about two inches.

Now that I have my ten gal SS pot, I have advanced the process another step and made sparging much simpler. Instead of retiring the enamel kettle, I am still using it for mashing. BTW, mine has now developed the "creaking handle" syndrome but at least at mash temp, it is easy to lift by the lip with potholders.

I use the SS kettle to heat the sparging water and it runs directly into the mash kettle (moved down to a stool), thence into the jug. The whole business is more or less automatic and needs only a watchful eye.

I start heating the water about an hour before the mash cycle is complete and it takes about that long to come to a boil..... I can't wait to hear from the moms on boiling sparge water.

I did, however, learn about turning wort into baked on enamel. Mom got that one right.

js

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Date: Mon, 25 Nov 91 12:49:10 EST  
From: jm@sead.siemens.com (Jeff Mizener @ Siemens Energy)  
Subject: Need Learned Opinions On Beers To Buy

Gentle Beer Fanciers--

This request has nothing to do with Brewing Beer, per se, but rather with Evaluating Beer. I haven't brewed yet, but I will soon, and would like some experienced and/or learned opinions.

I find there are some commercial beers for sale out there that are not too bad. But that's my taste. I'd like to hear if anyone has anything good to say about popularly priced beers. In other words, if you couldn't brew, and you couldn't spend \$10 for a six of <insert favourite mini/micro brew name here>, what would you buy?

For instance: Coors has a Christmas beer out now. The label says Stout, but if it's a Stout, my name's Porter. In comparison to normal Coors, it's a solid at room temperature, however. And "In My Humble Opinion" it's pretty good. Any Comments?

I lived in Germany for six years and drank 'microbrewery' beer every day (and it was !!CHEAP!!). The selection at my local 'drink-market' was great (almost all in nice, uniform, brown, returnable 0.5L bottles). The problem then was not choosing a good beer, but trying to taste them all in 6 years...

Now, I live in Raleigh, NC. We have "State Liquor" here and although one can buy Beer and Wine in grocery stores, there seems to be a subtle pressure on the part of the Bureaucracy to limit the number of available beers to a Few Major Brands. Or I may have it wrong, it may be that nothing but MilBudLob is acceptable to the consumer here. Remember that this is the same state that let a Chicken Processing Plant go uninspected for 11 years while the ice cream plant next door (and employing only 6 people) was inspected several times over the last 5 years. And this is the state that elected Terry Sanford and Jesse Helms. But the weather's nice and the beaches are clean, so it's not a bad place...

Many of the beer names that I see flashing by on my screen here are not available in my area. Or at least I haven't found them yet. So I'd appreciate hearing about 'national brands' that won't turn my toenails green or empty my wallet.

Thanks.

I'll summarize, so don't post unless you feel it's essential or can't reach me by mail (it happens).

Jeff

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Jeff Mizener / Siemens Energy & Automation / Intelligent SwitchGear Systems  
Raleigh, NC / jm@sead.siemens.com / (919) 365-2551

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+++ Wo man Bier trinkt und ein Lied sing, ist es herrlich auf der Welt. +  
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Date: Mon, 25 Nov 91 17:36 CST  
From: korz@ihlpl.att.com  
Subject: Label removing

Sterling asks about label removing.

I used to use Washing Soda (Sodium Carbonate) when I used to use bottles. I recall someone else mentioning Washing Soda in a recent post so I'd like to recount an experience I had with Washing Soda:

I found that Washing Soda in hot tap water worked really well to remove labels from bottles, even the foil ones, so I proceeded to do a large number of them at one time. I let the bottles soak for 8 or 10 hours (I don't really recall exactly) and then rinsed them inside and out with plenty of hot water. I proceeded to sanitize as usual, with bleach solution, followed by hot tapwater rinse, and then upside-down into a case lined with paper towels. Everything went fine until I set up to bottle. When the bottles dried, I noticed a white residue on the outside (all over, not just where the label was). If it's on the outside, then it must also be on the inside. No amount of washing could remove the residue, however, I could mechanically rub the residue off. I figured it was either the Sodium Carbonate or the glue or some byproduct of the Sodium Carbonate and glue or Sodium Carbonate and the foil labels. I did quite poorly in chem, so I wasn't sure what it was, but I was pretty sure that the Sodium Carbonate was alkaline. If I soaked the bottles in an acid, maybe it would convert the residue into a soluble salt. I chose lemon juice and it worked. a 4 hour soak in dilute lemon juice followed by a hot water rinse removed the residue.

After all that, I'd like to recommend that you maybe fill your bottles with plain water and cap them before soaking them in the Washing Soda solution (i.e. keep the Washing Soda OUTSIDE the bottles). Maybe someone with more knowledge of Chem could comment on whether my problem was due to the glue or foil or if Sodium Carbonate should be avoided for cleaning glassware.

Al.

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Date: Mon, 25 Nov 91 14:25:46 PST  
From: "Joe T. Coohill" <GD03JTC%UCSBVM.BITNET@CORNELLC.cit.cornell.edu>  
Subject: axbridge microbrewery

I would like information and tips on the Axbridge Microbrewery (one of which I just bought). It's basically a bag in which both the primary and secondary fermentation takes place, and from which you can tap a glass of beer after 21 days. Any special recipes out there? Any hints or pitfalls I should look out for?

Thanks,

Joe Coohill

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Date: Mon, 25 Nov 91 16:08:07 MST  
From: Eric Mintz <ericm@bach>  
Subject: Specific Gravity before and after boil

I'm now on my 7th batch of all-grain brews and I noticed something surprising (to me, anyway :-)) on this last batch. I measured SG before and after the boil for the first time (in the previous batches, I either measured before or after, but not both). I expected the SG to be higher due to the evaporation from the boil, right? WRONG! The SG dropped! The only explanation I could think of is that the trub (before precipitation -- that is, while still in solution) contributed some to the SG. Either that or I screwed up my before-boil measurement :-). Anyone care to take a stab at what's going on here?

- --Eric

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Date: Mon, 25 Nov 91 17:04:18 PST  
From: Bruce Mueller <mueller@sdd.hp.com>  
Subject: Thermal properties of materials, polyethylene tubing

Here is data on melting points (deg Fahrenheit) and thermal conductivities (Btu-ft/hr-ft<sup>2</sup>-F):

| Material        | Melting point | Thermal cond. | Comments                          |
|-----------------|---------------|---------------|-----------------------------------|
| Cast iron       | 2000 - 2200   | 18 - 30       |                                   |
| Aluminum alloys | 890 - 1215    | 67 - 128      | Pure Al: higher value, each pair  |
| 304/316 SS      | 1600 - 1700*  | 9.4           | The stainless you'll probably get |
| Glass           | 930 - 2800**  | 0.4 - 0.84    | Pure silica: high values          |

\* Maximum use temperatures: metallurgy is more important than melting point.

\*\* Softening point: these are supercooled liquids, so the viscosity keeps dropping with temperature. No true m.p. exists.

To convert temperatures to deg C, subtract 32 and then divide by 1.8. To convert the thermal conductivities to W-cm/cm<sup>2</sup>-C, multiply by 3.44x10<sup>-4</sup>. There, now whether you prefer metric or English units, you've got it!

By the way, I've heard the comparison that cast iron and stainless steel are comparable insulators to glass. The numbers above say glass is at least ten times better! My source of information: Machine Design 1987 Materials Reference Issue. Now, anyone who wants to do the calculations regarding meltdown of pots can, with the help of a good Chemical/Mechanical Engineering textbook. Oh yeah, it helps if you're an engineer (we still need a few train drivers, right?).

Tubing:

If anyone wants some clear polyethylene tubing at \$0.30/ft, I have some in 20 ft lengths. It's really good for keg hose: no plasticizers to leach. A bit stiff. If you want it, please don't clutter the Digest, order direct via email. This isn't really a commercial; I'd ordered this for fellow QUAFF members, but only a couple came through with \$\$.

Bruce Mueller, Development Engineer Chemist (what a title!)

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Date: Mon, 25 Nov 1991 14:27:49  
From: kla!kirkish@Sun.COM (Steve Kirkish)  
Subject: Detergents, Label Removal, and TSP

Boy, what you learn on the HBD. I've found the thread about soap vs. detergent useful for a couple of reasons. First of all, the fact that the soap film kills beer head goes a long way toward explaining why my good 'n bubbly homebrew lacks a good head. I handwash all my glasses (the drought, ya know,) and am thinking about changing my dishwashing brand to something "cleaner". Larry Barello recommends Dawn...any other suggestions? (thanks also to Larry for providing the ingredients to check for.)

Second detergent notion: Sterling Udell (HBD#767) asks:

>I've heard that prolonged soaking in the proper chemical will make even  
>the most recalcitrant labels float right off. Problem is, I can't  
>remember what chemical it is.

In HBD #766, Larry B. mentions Washing Soda (sodium carbonate). I'd like to add my suggestion of TSP (Tri Sodium Phosphate, a powder available at hardware stores) mixed with water. I used a 30+ gallon garbage can to hold the bottles and the solution overnight (had a \*lot\* of bottles). Funny thing: The labels on the crown cap bottles slide off easily; the labels on the screw tops don't. Consistent for different brands. Go figure. Of course, a thorough washing of the bottles should follow.

Now then, to the homebrewing audience: Waddaya think about TSP? Good or bad?

- -- Steve Kirkish

PS: Thanks to all for the pasteurizing info, based on my "Up Yoors Coors" entry. I certainly wouldn't consider removing my yeast (it wouldn't be "real ale", but then again, it probably would be a "real pain!"), but just think: Anchor flash pasteurizes and Coors doesn't, and then compare the flavor. I know the ingredients and process differ, but that flashing, amazingly, can't be all bad.

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Date: Mon, 25 Nov 91 21:34:10 EST  
From: IO10676@maine.maine.edu  
Subject: Late Boil-up

Damndest thing. In all my year of brewing :) I've never seen anything like it.

OK, everyone knows how much wort likes to boil over when you first start it at 212 degrees. I know this as well as anyone, having suffered through a boilover of what my brewpartner termed "biblical proportions" last spring.

Hopefully everyone knows how to get through this, too. I don't recall who tipped us off to this, but it was someone here on the HBD . . . When the wort forms a head and starts making a run for the edge of the pot, you pour a splash of cold water in it. Puts it right in its place, which is back in the pot.

But this is off the subject. Usually, I have to do this maybe 4 or 5 times - 10 or 12 for a particularly ornery brew - and then the foam breaks up and the wort settles in and boils happily. No problem.

Until tonight. I was boiling up a batch of stout, pretty basic in most respects. I had given the wort the cold-water treatment maybe half a dozen times, and it had started behaving nicely. I went off to do the dishes. At 47 minutes of boil, some innate brewsense told me to look over my shoulder . . . Sure enough, the wort was just making its break. I leaped to the stove, killed the burner, moved the pot, and started it heating again. I cleaned up the spill (not much) and went back to the dishes (i had to clear the sink for wort chilling), but 10 minutes later, the wort did its thing again. This time I was ready with the cold water, but I still didn't understand it.

Anyway, I finished the batch, and it's happily starting its ferment in my closet as I type. But I still don't know why it started boiling up again so late. I'm not excessively experienced - about 20 batches -n but I've NEVER seen this happen before. Has anyone else? Do you have any clue why? Or how to avoid it?

Many thanks . . .

Sterling Udell  
Big Dog Brewing Cooperative - Eastern Division  
"NEVER turn your back on a boiling wort."  
- Big Dog Solstice Stout

P.S.: Thanks also to all who replied about delabeling bottles. About 6 or 8 of you, most of whom advocate ammonia, although a couple espouse bleach or B-Brite as well.

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Date: Mon, 25 Nov 91 21:36 EST  
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: A review of Sisson's (a brewpub in Baltimore, MD)

Sisson's can be found just south of the Inner Harbor area of Baltimore. It's about six block south of the MD Science Center (from there, go south on Light St. and turn right on Cross, Sisson's is #36, on the right). In a seedy part of town, but aren't all great bars? (maybe not the Top of the Mark). They have three house brews on tap: Marble Golden Ale, Amber Ale, and Stout.

Marble Golden: A pleasingly bitter and creamy textured concoction with strong hop aroma and flavor. The hops definitely are out in front of the malt, but the malt that's there is slightly sweet, yet light and sneaking around in the background. The color is a beautiful gold, and the flavor assertive. The beer's body was just enough to make it swallow well (not something to chew on). I give it a 17 on the 20 point scale. A beer I'll drink again.

Amber: A very malty, somewhat sweet brew. Color was pleasing, kinda rosy; a bit paler than Sam Adams. The aroma was dull, and the flavor nutty with a tiny hint of clove. Hop character was lacking (in my biased hophead opinion) but the body was good (very frothy, nice head, substantial mouthfeel). My wife commented "it coats your tongue," but I thought it was within reason. I gave it a 13.

Stout: Deep brown, moderately bitter and not too sweet. I always end up comparing stouts to Guinness Stout, and I thought this one was less sweet, slgithly more bitter, maltier, and with less body. The head was disappointing. Lots of flavors to sort through: malty with roasted (black patent, even) tones, hints of yeastiness (I thought of once-risen bread dough), and butterscotch. I gave it a 14.

About the place: good bottled beer selection, also an excellent restaurant. They specialize in cajun/creole, but the seafood caught my eye. They have a Gumbo du jour, and a soup, and a pasta. I missed the "Bay Scallops and Linguini with Lobstercream Sauce," but I think i may go back for it. Great dessert menu--don't miss the Black Pearl Pie, sort of a warm cookie (chocolate chip) cut in wedges. If you go, be sure to get tickets for the Monet exhibit at the BMA, closing Jan 16, '92. Worth a day trip from DC.

BTW "the 20 point scale" is from Papazian, p. 318. I used it in hopes of being more objective.

- --Scott Welker

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Date: Mon, 25 Nov 91 22:00 EST  
From: <S94TAYLO%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: Correction/Apology

I did not deliberately intend to accuse Jay Hersch in the Great Video Scandal of 1991. I have apologized to him directly, and I'm making a correction to all the flame-throwers and all those interested in the truth. I appreciate the kindly-worded urgings to make amends with JaH, and it has been taken care of. So, please, don't send me any more flak about it, 'cause I won't even read it.

When I get a few more minutes later, I'll post my recipe for this year's version of Cranberry/Orange beer.

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland  
s94taylor@usuhsb.bitnet

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Date: Mon, 25 Nov 91 19:06:29 PST  
From: roborr@polari (Robert Orr)  
Subject: Re: Homebrew Digest #767 (November 25, 1991)

Please remove my name/address from the mailing list.

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Date: Tue, 26 Nov 91 09:22:59 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Bottles and labels

If you want sturdy bottles with labels that come off easily, try to find re-usable bottles. In this area (the northeast) Yeungling brews are my choice. Since the brewery has to remove the labels to re-use the bottles, they don't put them on with the horrible glues that are used for throw-away bottles. Yeungling labels slide right off after three minutes in hot water! Plus the bottles are nice heavy brown long-necks. And the beer that comes in them is fine stuff - my favorite is their porter.

I agree with Michael Hall that Dos Equis labels are the WORST! To me, they are just not worth the effort. Why no leave the labels on, you say? Well, I'm a little anal about that....

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Date: Tue, 26 Nov 1991 09:52 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Irish Yeast, Alzheimers, Yeast Lysis, Delayed Postings, ...

> From: "Randy Pals" <pals@inland.com>  
> Subject: Carbonation using Wyeast Irish Stout  
> I just made a porter using said yeast, popped the first bottle  
> in the fridge upon reading Ken's note, and have found the  
> carbonation to be just fine.

I use this strain for all my Porters w/o any probs either.

> From: zentner@ecn.purdue.edu (Michael Zentner)  
> Subject: SS Fermentors, Melting, Aluminum, and Chiller vs Chiller  
> What does anyone know about the absorption of aluminum into the body  
> from the use of antiperspirants? As most of you know,  
antiperspirants  
> are based on some reactive aluminum compound (AlCl<sub>3</sub> is one) which  
> readily reacts with water. So, how many of you play it safe here as  
> well? It would be interesting to attempt a study of Alzheimers in  
the  
> US vs another country where the use of antiperspirant is not as  
common,  
> although it would be impossible to isolate this as the only  
difference  
> between the two populations.

I did a Medline search for reviews on the subject of Alzheimers a few days ago so I could track down some reading to refresh my memory on this topic. I won't bore digest readers with the details of recent statistical and molecular genetic findings since this is a beer digest, but it appears that the aluminum issue is one of those things that was blown out of proportion. The genetic component of the disease is what is grabbing the interest of the scientific community since predisposition to Alzheimers may be predictable and possibly treatable in the future through genetic diagnosis and manipulation. That is why the proposed study is irrelevant and as stated "it would be impossible to isolate this as the only difference between the two populations". That is a flaw of the statistical approach which is often revealed by more solid 'real' data. Furthermore, two populations selected for their differences in predisposition to Alzheimers likely have many genetic differences. The study has a bias before it even begins. I just Relax, Don't Worry, Have a Mitchum ... for my friends' sake. ;-)

I agree with all the replies to Larry Bareello wrt DMS problems. It seems that he has all the bases covered except for the malt variable.

> From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)

> Subject: Re: GLUG!  
> Also, if I drop an empty carboy, I'll only have to deal with the broken  
> glass. If I drop a full carboy, I'll also have to deal with my  
> downstairs neighbor. Imagine his ire when beer comes dripping through  
> his ceiling!

Ire?! .... I can picture him face up at the ceiling with his mouth wide open!

> From: AEW@b30.prime.com  
> Here is my question: How do you insure that you get most of the  
> yeast/starter into your wort without it staying in your starter  
> bottle?

Give the bottle a swirl before you pour it into the primary.

> From: Jarrod J Loewen <jloper@ccu.umanitoba.ca>  
> Subject: Yeast lysing(sp?)

Good to hear from another Canadian, eh? Yeast lysis is affected both by time and temperature. A rule of thumb is max. 14 days in primary if you're doing a single-stage fermentation. Racking too late risks oxidation. Once your beer is in the secondary you can relax on the order of months since the yeast carried over in suspension is healthy. I'd recommend bottling soon unless you fermented this batch at cooler temperatures ie. 60F instead of the average 68-72F.

> From: Jeff Frane <70670.2067@compuserve.com>  
> Subject: Some Tips  
> Can anybody tell me why my postings take an extra day to get in the digest;  
> I'm sending them via CompuServe mail, true, but a few months ago this didn't  
> cause any noticeable delay. ???

I've noticed this recently as well. It seems that the digest is limited to approximately 50K per issue. Postings appear to be put into a queue as they are received and cut off at 50K (look at the date/time received in the headers). This is another good reason to get the flame noise down to zero.

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Date: Tue, 26 Nov 91 9:47:50 EST  
From: Jeanne Sova ASQNC-TAB-IS 5320 <jsova@APG-9.APG.ARMY.MIL>  
Subject: beer life

yar dudes and dudettes,

can anyone tell me the life span of the average bottle of microbrew?  
like how long will it last in my refrigerator before it starts to  
taste bad? thanks.

jeanne

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Date: Tue, 26 Nov 91 10:08:16 EST  
From: IO10676@maine.maine.edu  
Subject: The Perfect Beer Bottles

In response to my de-labeling question, Michael Hall writes:

Maybe someone else out there in email-land knows of the perfect brand of bottle to use: one that is dark brown to protect from light, sturdy to protect from breakage by the avid bottler, covered with a label which falls off when looked at, and filled with an inexpensive beer which is very good to drink ;)

Personally, I think that the three brands that I have mentioned come pretty close to achieving this, with the exception that the St. Pauli Girls and Becks are green and the Dos Equis are label-clingers and a little less sturdy.

I don't have quite the perfect beer, but I have one that's close. The brand is Wisconsin Club, brewed by Huber, and available in the upper midwest. It has the following good points:

- Sturdy dark brown bottles (12 oz bar bottles)
- Labels come off so easily that the condensation on the outside of the bottle is often sufficient
- CHEAP (I've gotten it for \$6/case!)

Main disadvantage is, as you might expect, the beer isn't that great. But it's no worse than any other industrial swill, suitable for drinking after mowing the lawn, etc.

Or, the TRUE perfect beer, by the preceding definition: Homebrew! :)

Sterling Udell  
Big Dog Brewing Cooperative - Eastern Division

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Date: Tue, 26 Nov 91 09:18:16 -0500  
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>  
Subject: Samuel Adams Cranberry Beer

> Greg Pryzby writes:  
> For the Samuel Adams fans out there- their Holidays Classic 12 pak  
> is now available. You get 3 Boston Ale, 3 Boston Lager, 3 Winter  
> Lager, 2 Lightship, and 1 Cranberry Lambic.

I hope that is Cranberry Lambic and not Cranberry Beer, and that is Cranberry Lambic from 1990. I tasted this year's Cranbery Beer on draught, and it tastes like Samuel Adams Lager with cranberry juice in it. Bleechhhh :-b As you recall, last year I had their Cranberry Lambic (and even their table cards called it a lambic) and it was great (make that GREAT :-) ). A pink foamy head, the taste of fresh soured milk and cranberries, and a deep red color. This year, their is little or no head, the color is a dull yellow/red/orange, it tastes like someone added cranberry juice to the beer. Actually, I tried that last year at home - added cranberry juice to beer - and it tasted just like this year's catastrophe... Even this year's table card says it is a Cranberry Beer, brewed in the lambic style. It's terrible :-p When the waitress brought the beer, I gave her a look of surprise when I saw the beer. She said it was not as good as last year. That was an understatement if I ever heard one...

Sorry that you didn't get a chance to try their Cranberry Lambic - 1990 style. Please pass along my sincerest regrets and condolences to Samuel Adams on the passing away of a great brew...

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Date: Tue, 26 Nov 91 9:52:42 CST  
From: jlf@poplar.cray.com (John Freeman)  
Subject: sparge buckets

> If cost is a  
> concern here, then the system that Charlie Papazian suggests, with two  
plastic  
> buckets, is certainly a better solution. The buckets are cheap, and it  
only  
> requires some long boring minutes with a drill to put an adequate  
number of  
> holes in the upper bucket.

It is simpler, faster, and better to use a hot butter knife to make the  
holes.  
Drilled holes have little plastic curlycues that are impossible to clean  
out and end up plugging some of the holes. A melted hole is neater.

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Date: Tue, 26 Nov 91 09:59:53 CST  
From: rak@mayo.EDU (Ron Karwoski)  
Subject: Michael Jackson....

This past weekend myself and five other members of our homebrew club had the pleasure of attending a homebrew tasting with Michael Jackson in Minneapolis. Michael did all of the homebrew tasting but we had our hands full tasting all of the brewpub's beer. Sherlock's Home had their own bitter, scottish ale, stout, porter, lager, pale ale, and light on tap. They also had a sweet and dry cider on tap (imported). We missed the winter warmer (xmas beer) by a week. They also feature a number of single malt scotches. The ales were all hand-drawn in the English style. All the beers I sampled were very tasty. The brews were \$3 for a 20 oz. pint. Minnesota doesn't have a surplus of brewpubs but this one is definitely worth trying.

The Beer Hunter was a congenial and entertaining fellow. His talk and comments on the homebrew were well recieved and he signed books for a couple of hours. Does anyone know how this guy got his job and if he needs an assistant?

I'm also dying to try a can of Guinness. Local distributors say it will be a while before it makes to Minnesota, and even longer to Rochester. I'll be in Chicago soon and hopefully I can find it there.  
Ron Karwoski  
rak@bru.mayo.edu

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Date: Tue, 26 Nov 91 09:02:26 MST  
From: mastors@Central.Sun.COM (Bob Mastors)  
Subject: faucet adapter

Williams Brewing sells a faucet adapter system that can be used to quickly add and remove a bottle washer in addition to other stuff.

Does anyone out there have one of these and if so:

- a) does it leak
- b) is it easy to snap connectors on and off the adapter
- c) do you like it

thanks,  
Bob

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Date: Tue, 26 Nov 91 9:53:29 CST  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: **Bottle Recommendation**

In Digest #768, Michael L. Hall writes:

> Maybe someone else out there in email-land knows of the perfect  
> brand of bottle to use: one that is dark brown to protect from  
> light, sturdy to protect from breakage by the avid bottler,  
> covered with a label which falls off when looked at, and filled  
> with an inexpensive beer which is very good to drink ;)

I can recommend a type of bottle that fits this bill almost perfectly. I use IBC brand Root Beer bottles for much of my homebrew. The bottles are brown, sturdy, and have no labels at all on them from the start. It costs less than cheap beer and my 4-year-old son is all too glad to empty them for me. I have also seen A&W Root Beer in this type of bottle but have never used them. This is excellent root beer too. We used to say that IBC stood for "It's Better'n Coke". I bottled my last batch entirely in these bottles.

- - -  
Guy D. McConnell  
"All I need is a pint a day..."

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Date: Tue, 26 Nov 91 08:41:44 PST  
From: b\_turnbaugh@csc32.enet.dec.com  
Subject: RE: Homebrew Digest #768 (November 26, 1991)

I have a ques for all you master brewers out there!! Last Feb I made two diff batches of a Chimay Ale. I cultured the yeast/bacteria from a couple of bottles a couple of diff times. Since then I have made a couple of British ales (went all grain!!) and they have been infected (&\$%#&\*%#). They have a white ring around the bottle neck just like the Chimay. My question is did

the bacteria take over my brewing basement?? I have been using Wyeast 1098 british ale yeast with a small starter and It seems to take a couple of days to get going. The only time my wort is exposed is when I use the wort chiller for about 15 min, then I pitch and cover. It really makes me mad that all my all grain batches are turning out infected!! Should I start making quart starters instead of 10oz starters?? Should I get down on my hands an knees and scrub everything with clorox?? Thanks in advance for any advice!!!  
Bob

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Date: Tue, 26 Nov 91 10:51:31 EST  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Re: Homebrew Digest #767 (November 25, 1991)

Anyone have a source (perferably in the NE NJ area) for carboys? I've seen a few places that will sell them mailorder but would prefer to go pick one instead of trusting the shipper to a big piece of glass. I've called just about every bottled water company in the area and they all use plastic.

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Dan Roman |///Internet: roman\_d@timplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA! Homebrew is better brew.  
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Date: Tue, 26 Nov 91 09:12:13 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: SA matrix

I tried sending this via email and it bounced. No bother, though, 'cause I figure it's of interest to the group...

Doug,  
I'd really be interested in your SA matrix, and I'm sure others would be also (there must be others like me %^). I'd say post it to the hbd, but if you don't, please send me a copy. Thanks!  
Norm

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Date: Tue, 26 Nov 91 12:26:05 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Re: Removing Bottle Labels

mlh@cygnus.ta52.lanl.gov (Michael L. Hall) says:  
] Maybe someone else out there in email-land knows of the perfect  
brand of bottle to use: one that is dark brown to protect from  
light, sturdy to protect from breakage by the avid bottler,  
covered with a label which falls off when looked at, and filled  
with an inexpensive beer which is very good to drink ;)

In my experience, bottles from the Whitbread Brewery in the UK (Whitbread  
Ale, Mackeson's Stout) are gloriously heavy and thick, a rich dark brown  
in  
color, and the labels peel off easily after twenty minutes of soaking in  
hot water. In addition, one of the beers (either the ale or the stout)  
never  
seems to leave a moldy scum, so the first-time washing out is made much  
easier  
as well.

The only real disadvantages are that the beers are expensive, and that  
not  
enough people around here have the class to drink the stuff, so when I  
buy  
bottles from the package store there aren't many Whitbread bottles to be  
had.  
But they fit all your other criteria. If you decide to get a lot of  
Whit-  
bread, I'll help you empty the bottles. (:-->)

AjD ajd@itl.itd.umich.edu

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Date: Tue, 26 Nov 91 09:29:05 -0800

From: jimb@mips.com (Jim Bergman)

Subject: partyball

A friend of mine is having a small party and he has bought a party ball to use for refreshments. He said he would give me the partyball after it was consumed for my homebrewing use. My question is, where do I find the rubber seals for it or the batch-latch type cap to re-use this partyball? I'm interested in fixing it to add a CO2 cartridge or CO2 tank, if it doesn't cost too much. I plan to go to a soda keg set-up at a later time after the xmas bills are paid off.

Any ideas,

Thanks,

Jim Bergman(jimb@mips.com)

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Date: Tue, 26 Nov 91 09:37:56 pst  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Homebrew Store**  
Full-Name: Ted Manahan

I want to add my comments on the Homebrew Store and its owner Pat. My only order from this store so far has been as a result of an add in Zymurgy for a 7.5 gallon SS pot. I called to order the pot, and Pat talked me into buying a King Cooker and two beer kits too! Quite a salesman, he is.

The whole deal cost me \$150. I'm pretty happy with the stuff. The SS pot is a little thin, but that's what I expected. The cooker really does the job - it gets as hot as I feel comfortable with. The kits are high quality. I got a partial mash S. German wheat beer (with the special clove flavored yeast) and a full extract pale ale.

Prices are good. Pat likes to talk and has opinions on the 'best' way to brew. He does seem to know of what he speaks.

The Homebrew Store doesn't take Visa. You have to mail your order in. Pat says this keeps prices down. He could be right.

Ted Manahan  
tedm@hp-pcd.cv.hp.com  
503/750-2856

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Date: 26 Nov 91 11:36:41 EST  
From: Dave Barrett <DAVE.BARRETT@OFFICE.WANG.COM>  
Subject: more on de-labeling

Greatings and Happy Thanksgiving!

On the recent question about removing bottles labels. I don't use TSP or ammonia, I soak the bottles in your standard bleach sterilizing solution for 1 or 2 days. By then most labels have fallen off. What doesn't fall off I can easily get off in about 3 seconds with a 1 1/2" wide putty knife.

Any remaining glue then comes off easily with a plastic scrub pad. I've found that this works well even with those nasty foil labels. But no I have never tried it on a Dos Equises (sp?) bottle so your milage may vary.

As to the recent flame war. I have grown as tired of those who have repsonded to JS with flames, as I have JS. I heartily endorse the "no flames / but if you must flame'em directly with email" policy.

And while I'm here, THANKS ROB!

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Date: Tue, 26 Nov 91 13:11:23 EST  
From: Jean Hunter <MS3Y@CORNELLA.cit.cornell.edu>  
Subject: The Perfect Brand of Bottle (#HBD 726)

Michael Hall asks for the perfect brand of bottle - brown, sturdy, easy  
to  
delabel and filled with inexpensive, tasty beer. I don't know where you  
live, Michael, but if you can get Yuengling Porter I think you'll be very  
happy with both the bottles and their contents. Cheers -- Jean

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Date: Tue, 26 Nov 91 10:28:55 PST  
From: smithey@fjorgyn.css.gov (Brian Smithey)  
Subject: malting and barley

Beware, lots of questions ahead.

I brew all-grain, and purchase either "Klages" or "British Pale" malt (that's all I know about it) from my favorite mail order supply shop.

A few recent postings have mentioned Klages vs. other malts, DMS production of different malts, Summer/Winter barley, Ireks brand malt, etc. Are there any barley experts out there that can summarize the characteristics of these different brewing malts? What varieties are used by the malting companies that we're likely to run across (names like Breiss, Great Western, M&F, Ireks, etc.)?

Thanks,

Brian  
- --  
Brian Smithey  
smithey@esosun.css.gov - uunet!seismo!esosun!smithey

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Date: Tue, 26 Nov 91 11:04:58 PST  
From: keng@ic.MENTORG.COM (Ken Giles)  
Subject: Re: Removing bottle labels

In HBD #768 Michael L. Hall writes:

> Maybe someone else out there in email-land knows of the perfect  
> brand of bottle to use: one that is dark brown to protect from  
> light, sturdy to protect from breakage by the avid bottler,  
> covered with a label which falls off when looked at, and filled  
> with an inexpensive beer which is very good to drink ;)

That would be Full Sail Amber Ale. Well, it's not that inexpensive and probably only available on the west coast.

kg.

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Date: Tue, 26 Nov 91 13:00 CST  
From: korz@ihlpl.att.com  
Subject: Re: window screen

Roger writes:

>Good, useful, non-metallic plastic-coated fiberglass window screen is

I'm a bit confused here. I thought the idea was to put this into the bottom of a stainless steel keg so you can heat the mash on a burner. The plastic coating Roger suggests might be a good idea for a lauter tun to be used for a decoction mash but not for steep infusion. I, personally, would avoid plastic (recent heat transfer arguments notwithstanding) so close to the burner. I still contend that "common" window screen should be avoided, but (as someone mentioned) brass screen is available. Al.

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Date: Tue, 26 Nov 91 11:06:25 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Favorite Bottles

From: mlh@cygnus.ta52.lanl.gov (Michael L. Hall)

>Maybe someone else out there in email-land knows of the perfect  
>brand of bottle to use: one that is dark brown to protect from  
>light, sturdy to protect from breakage by the avid bottler,  
>covered with a label which falls off when looked at, and filled  
>with an inexpensive beer which is very good to drink ;)

My personal favorite bottles are from Anchor. They are sturdy,  
brown, filled with good beer, and the labels come off easily.  
I guess the only drawback is that it's not a cheap beer, but  
then life's too short.....

Many German beers come in those 1/2 liter bottles, which look like  
miniature inverted cylindro-conical fermenters. They are a very  
handy size, since bottling 5 gallons requires only 35-40 of these,  
instead of 50-55 12oz'ers. Some come with foil labels and are really  
a drag to remove, the paper ones come off pretty easily however.  
On the down side, these bottles often aren't accepted in competitions.

I've found that whatever nasty chemical I use to remove labels, it  
gets easier if you use hot water. The glue softens more quickly at  
higher temps.

"Just say NO to flames"

CR

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Date: Tue, 26 Nov 91 14:18:47 -0500  
From: danhahn@ecn.purdue.edu (Dan Hahn)  
Subject: Re: Homebrew Digest #768 (November 26, 1991)

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Date: Tue, 26 Nov 91 11:33:18 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Cost of Kegs

From: gjfix@utam.uta.edu (George J Fix)

>Subject : Kegs

>Jeff in HBD#767 raises some important ethical issues that are  
>worthy of serious consideration.....

>These kegs cost the breweries \$15, and  
>they make draft outlets pay a \$20 deposit for each. The latter (at least  
>down here) charges us \$25 for each if purchased empty.

I can't recall the source (Maybe Mom told me ;-), but I remember hearing that it cost AB over \$200 for each empty keg, and they charged much smaller deposits so that people would still buy draft beer. The theory being that \$20 was enough to motivate people to return kegs because there wasn't much else you could do with them anyway. Enter the homebrewer.

Is this complete BS?

Given the expense of the raw materials (\$stainless \$steel), and the fact that there are several welds and a valve or two, can kegs actually be manufactured for only \$15, even by the bizillion??

Enquiring minds just gotta know,

CR

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Date: Tue Nov 26 12:33:07 1991  
From: larryba@microsoft.com  
Subject: Re: De-DMS'ing my brew

1. How do I know it is DMS? Well, in small quantities it smells like malt. In larger quantities (like just after a pour, while the head is still expanding) it smells like creamed corn or when really bad, stewed cabbage/vegetables.
2. There seems to be some confusion regarding malts. One person indicates that Klages (actually Great Western Malting Pale Malt) has \*less\* DMS potential vs continental malts. George Fix specifically mentioned continental malts as having more sulphur compounds and gave me some pointers on how to reduce their influence (a: hops, b: keep kettle vented as long as temp is > 150f). Steven Russle points me in the opposite direction. Bottom line is that I plan on doing, not in the near future, two experiments:

- o re-do the klages pilsner and see if venting the kettle during the steeps (or eliminate the steep) does the trick.

- o Get some german pilsner malts and see if that does the trick.

Given that the GWM pale malt is so cheap when purchased in bulk, I am somewhat motivated in trying to make it work. Actually trying to make Klages work might be futile: already my "german Pils" made with klages taste reminiscent of Bud. Ack!

3. A week ago I posted an article about an experiment in my refer: some starter wort spontaneously fermented and had a unusual smell. Well, I finally identified the smell: BUTTER BITS! Yikes, pure diacetyl. What a smell. Now, if I remember correctly, from Dave Miller ( TCHOHB) that Diacetyl is primarily a yeast byproduct (as apposed to DMS that can be produced by bacteria). Anyone know if there are specific bacterial strains that produce diacetyl? I am mainly interested in ruling out nasty bacterial infections that I need to guard against in my kitchen.

Cheers!

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Date: 25 Nov 91 09:40:17  
From: Bob Hettmansperger <Bob\_Hettmansperger@klondike.bellcore.com>  
Subject: Re- Samuel Adams Holiday CI

Re: Samuel Adams Holiday Classics

I bought this package with much enthusiasm, primarily because of the Cranberry Lambic. Having never tried a lambic before and REALLY liking Sam Adams (both Ale and Lager, although I prefer the Lager), I anxiously got the beer home and waited for the perfect moment to drink the lambic. Well, I wasn't impressed. In fact, the taste reminded me of what my mouth tastes like the morning after having too much the night before. What went wrong? Is this a typical lambic? I also found the Lightship to be pretty watery (but then again it IS a light beer). Well, at least I got to enjoy the Ales and Lagers.

Cheers,

-Bob

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End of HOMEBREW Digest #769, 11/27/91  
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Date: Tue, 26 Nov 91 10:59:58 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Counterflow Temp Variations

>From uunet!hpfcmi.fc.hp.com!rdg Tue Nov 26 01:12:26 1991  
Received: by grumpy.UUCP (5.51/4.7)  
id AA21741; Tue, 26 Nov 91 01:11:59 PST  
Received: from relay.hp.com by relay2.UU.NET with SMTP  
(5.61/UUNET-internet-primary) id AA20032; Tue, 26 Nov 91 03:17:47 -0500  
Received: from hpfcrdg.fc.hp.com by relay.hp.com with SMTP  
(16.6/15.5+IOS 3.13) id AA16755; Tue, 26 Nov 91 00:17:44 -0800  
Received: by hpfcmi.fc.hp.com  
(15.11/15.5+IOS 3.22) id AA14053; Tue, 26 Nov 91 01:00:09 mst

Date: Tue, 26 Nov 91 01:00:09 mst  
Message-Id: <9111260800.AA14053@hpfcmi.fc.hp.com>  
**Subject: Counterflow Temp Variations**  
From: uunet!hpfcmi.fc.hp.com!homebrew-request (Verify address before sending)  
Reply-To: uunet!hpfcmi.fc.hp.com!homebrew (CHANGE THIS IF NECESSARY)  
Errors-To: uunet!hpfcmi.fc.hp.com!homebrew-request  
Precedence: bulk  
Subject: Homebrew Digest #768 (November 26, 1991)  
Status: R

HOME BREW Digest #768 Tue 26 November 1991

FORUM ON BEER, HOMEBREWING, AND RELATED ISSUES  
Rob Gardner, Digest Coordinator

Contents:

Irish brewing? (Robert Bradley)  
importing yeast (chuck)  
Carbonation using Wyeast Irish Stout ("Randy Pals")  
SS kegs / Chilling wort (Tom Dimock)  
Christmas Greens (wbt)  
SS Fermentors, Melting, Aluminum, and Chiller vs Chiller (Michael Zentner)  
Kegs and theft (gkushmer)  
Stuck Fermentation (CCL-F) <dskeldon@PICA.ARMY.MIL>  
Jack Schmidling's video (STROUD)  
Delabeling and de-dms-ing (Stephen Russell)  
Sam Adams List (doug)  
De-labeling Bottles and pipe caps (Carl West)  
Re: GLUG! (Richard Stueven)  
Hops (John E. Greene)  
Removing bottle labels (Michael L. Hall)  
oatmeal stout (mcnally)  
New Celis Brewery in Austin, TX (STROUD)  
Window Screen, No-Flame Policy ("Roger Deschner")  
DMS (mcnally)  
Yeast lysing(sp?) (Jarrod J Loewen)  
RE: De-labeling Bottles& Clearing agents (Paul Yatrou)  
Soaking labels off bottles (bryan)  
Some Tips (Jeff Frane)  
Kegs (George Fix)  
Carbonation using Wyeast Irish Stout ("Randy Pals")  
Question: Cleaning SS ("John Cotterill")  
steal this keg. (larryba)  
Homebrew Store (Jeff Frane)  
REBOTTLING (RE. Emily Breed question from HBD 767 (ALTENBACH))  
delabelling bottles (Lynn Zentner)  
Re: Window screen (Chris Shenton)  
little to do with brewing (korz)  
Re: Homebrew Digest #765 (November 21, 1991 ("Jeffrey R."))  
Re: Removing labels (Judy Bergwerk)

Send submissions to homebrew@hpfcmi.fc.hp.com  
Send requests to homebrew-request@hpfcmi.fc.hp.com  
[Please do not send me requests for back issues!]  
Archives are available from netlib@mthvax.cs.miami.edu

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Date: Sat, 23 Nov 91 15:15:39 -0500  
From: bradley@adx.adelphi.edu (Robert Bradley)  
Subject: Irish brewing?

Howdy Fellow Brewers!

I've been off the list since the 4th of July due to a change of job to a college that only got internet last week. I was amazed at how cut off I felt without it! But it's great to be back and see all the familiar names and pick up new tips (200 batches and I've only scratched the surface...what a great vocation!). First thing I noticed was how much longer the HDBs seem to be now. I was a little disappointed to realize that the difference is largely to be explained in terms of flames and counter-flames. Others have already spoken my mind on that issue.....

What I want to know about is the history of Irish brewing. As a fifth-generation descendant who's been learning about his roots lately, I want to know as much as I can about traditional brewing in Ireland. For example, Guinness: less than 2 centuries old, right? Did it evolve logically, or was it an imported idea (from London, presumably, in the porter tradition). Harp, and especially Guinness Gold, are clearly latecomers to the scene. What about Smithwick's, the bitter which always accompanies Guinness and Harp in an Irish pub? A latecomer as well? One can't help but notice that it's sweeter than most English bitter, and therefore has much in common with Scottish ale. All this to-ing and fro-ing between Ireland and Scotland over the centuries..... 'Course, I can speculate as well as anybody else, but I wonder if anybody actually knows?

Gald to be back,

Rob Bradley  
(bradley@adx.adelphi.edu)

- - - - -

Date: Mon Nov 25 03:18:03 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: importing yeast

Does anybody know what the rules are concerning bringing yeast into the US?

I may have an opportunity to get some yeast samples in London. I have brought samples in before (please don't tell), but I'm not sure about the legality.

- -----  
Chuck Cox  
SynchroSystems  
chuck%synchro@uunet.uu.net

- -----

Date: Sun, 24 Nov 91 21:38:09 CST  
From: "Randy Pals" <pals@inland.com>  
Subject: Carbonation using Wyeast Irish Stout

In HBD #763, Ken Weiss asks about the experience others have had with carbonation using Wyeast Irish Stout (I believe its #1084).

I just made a porter using said yeast, popped the first bottle in the fridge upon reading Ken's note, and have found the carbonation to be just fine. My yeast was dated October 2. As a side note, the fermentation went significantly faster than normal (3-4 days complete). Aged 3 weeks at 68 F to this point.

Randy Pals  
pals@inland.com

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Date: Mon, 25 Nov 91 08:07:27 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: SS kegs / Chilling wort

Alan Gerhardt mentions the difficulty of examining the interior of a SS keg. Difficult, but not impossible - a small bulb on a wire (christmas tree bulb will work) and an examination mirror and you really can look at the inside of a keg. Your local hardware probably has inspection mirrors ( a mirror on a stick - sort of like what the dentist uses) but make sure you've measured your keg hole before you go shopping for one.

I brewed my first batch in my new boiler this weekend. It's an electrically heated converted 15.5 gallon keg. The chiller is a counter-flow chiller made with 24 feet of 1/2" copper. It can take 5 gallons of boiling wort down to pitching temperature (85 F) in four minutes! If people would be interested, I'd be glad to do a series of posts describing the construction of the boiler/chiller combination in some detail.

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Date: Mon, 25 Nov 91 8:43:04 EST  
From: wbt@cbema.att.com  
Subject: Christmas Greens

> From: Emily Breed 1-415/545-2637 <EMBREED@SFOVMIC1.VNET.IBM.COM>  
>  
> A lack of foresight is taking its toll. We brewed up a batch of spiced  
> ale for Christmas and bottled it in Martinelli's Sparkling Cider  
bottles  
> (dark green, probably about 23 ounces). Now we've gotten the idea of  
> entering it in the Bay Area Brewoff mentioned in today's HBD.  
> [can it be rebottled?]

How about another approach? Wrap the bottle in aluminum foil, then get  
some green cellophane and wrap over that. Tie it up around the neck of  
the  
bottle with a nice red ribbon and bow, and instead of a label, tie a gift  
tag around the neck with the label information writton on by hand. In  
other words, make it look like a Christmas present, and in the process,  
light-proof.

Maybe you could just use wrapping paper, but I'd have more confidence in  
the foil and it'll look snazzier, I think. There's also gold-colored  
foil  
available; try craft stores.

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Bill Thacker AT&T Network Systems - Columbus cbema!wbt  
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

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From: zentner@ecn.purdue.edu (Michael Zentner)

>Re: COUNTERFLOW vs TUBE-THROUGH-BUCKET-OF-ICE-WATER

>I prefer to use my counterflow (partly because I was so "anal" during  
the  
>construction of it that I feel I MUST use it). Most important to me,  
though,  
>is that once flow is established, the wort coming out of it is always at  
the  
>same temperature, so I know exactly how cool it will be. In the bucket  
of  
>ice- wort through tubing method, the initial wort is REAL cold, and  
after the  
>ice melts and you are using a bucket of chilled water, the wort is  
warmer.  
>It's difficult to predict what the final bulk temperature of the wort  
will  
>be.

I'd like to add that depending on your setup, you may not always know  
what the final temp will be, even if you use a standard concentric tube  
counterflow chiller (ie garden hose and copper tubing). I learned this  
the first time I used my 15.5 gal keg boiler, and ended up doing an  
inadvertant, uncontrolled experiment with yeast pitching temperatures.

My boiler is equiped with a ball valve at the bottom, and a compression  
fitting to connect to the heat exchanger. When the boil was over, I

turned on the cold water, let the wort flow, and adjusted the rates to get the desired temperature. I filled and pitched into three carboys in succession. Later, I noticed that carboy #1 began fermenting more quickly and vigorously than #2, which was quicker than #3. The same starter culture was used for all three. Even though it was a stout, the finished beer was markedly different as well.

Upon reflection, the explanation became apparent. As the level in the boiler decreased, the flow rate slowed since it's all gravity fed. The slower flow rate resulted in each successive carboy getting cooler wort, and thus the different yeast behavior. To get consistent pitching temps from carboy to carboy, I must adjust the flow rates during chilling.

"Just say no to flames"

CR

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Date: 26 Nov 91 14:15 EST  
From: doug@metabolism.bitstream.com  
Subject: Sam Adams Matrix

Due to the huge response I've decided to Sam Adams matrix directly to the board. This came from a publication that was distributed at the WBUR Public Radio fund..... you know

Sam Adams Boston Lager  
-----

Malt: 2-row Klages/Harrington, Caramel 60  
Hops: Hallertau Mittelfruh  
Tettnang Tettnanger  
Yeast: Lager, bottom fermenting  
Avail: Year round  
History of Recipe: Koch family- 1870  
First Brewed: 1985  
OG: 1.052  
\*\*\*\*\*

Sam Adams Boston Stock Ale  
-----

Malt: 2-row Klages/Harrington, Caramel 60  
Hops: Saaz, English Goldings, English Fuggles  
Yeast: Top Fermenting Ale Yeast  
Avail: Year round  
History of Recipe: Koch family - 1930's  
First Brewed: 1988  
Starting Gravity: 1.056  
\*\*\*\*\*

Boston Lightship  
-----

Malt: 2-row Klages/Harrington, Caramel (no 60? misprint?)  
Hops: Saaz, Hallertau Mittelfruh  
Carmel 60  
Yeast: Bottom Fermenting Lager Year  
Avail: Year round  
History of Recipe: Patented-1987  
First Brewed: 1987  
Starting Gravity: 1.032  
\*\*\*\*\*

Samuel Adams Double Bock  
-----

Malt: 2-row Klages/Harrington, Caramel 60  
Hops: Hallertau Mittelfruh, Tettnang Tettnanger  
Yeast: Bottom Fermenting Lager Yeast  
Avail: Mid February  
History of Recipe: Double first wort mash developed 1988  
First Brewed: 1988  
Starting Gravity: 1.081  
\*\*\*\*\*

Octoberfest  
-----

Malt: 2-row Klages/ Harrington, Caramel 60  
Hops: Hallertau Mittelfruh, Tettnang Tettnanger  
Yeast: Bottom fermenting Lager Yeast  
Avail: Mid September

History of Recipe: Tradition Brewing Style  
First Brewed: 1989  
Starting Gravity: 1.056  
\*\*\*\*\*

Winter Lager  
-----

Malt: 2-row Klages/Harrington, Caramel 60 Malted Wheat  
Hops: English Goldings, Hallertau Mittelfrueh  
Tettnang Tettnanger  
Yeast: Bottom Fermented Lager Yeast  
Avail: Mid-November  
History of Recipe: Varies Yearly  
First Brewed: 1989  
Starting Gravity: Varies Yearly  
\*\*\*\*\*

Sorry, Cranberry didn't make the list. Good luck

doug@bitstream.com

What is Harrington by the way?  
  
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Date: Tue, 26 Nov 91 15:53:11 EST  
From: Tom Dimock <RGG@CORNELL.CIT.CORNELL.EDU>  
Subject: Boiler/Chiller Construction - Part 1

Having received several mail files expressing interest in my brewkettle construction, and having been re-assured by G. Fix that my use of an A-B keg doesn't make me a despicable criminal, I will describe the construction of my brewkettle and chiller. Note that I would NOT use a keg from a microbrewer, only A-B or Miller, who will not be hurt by my action.

#### Building a Modern Elektrikal Brew Kettle - Part 1

I'd like to start out by noting that low cost was not my primary goal - although I may not be as over-paid as those Rich men from Microsoft (sorry Darryl, I couldn't resist :-)), I can afford to appease my own desire to have a really NICE brewkettle. The use of a keg was based on the fact that it makes a really great kettle, and only secondarily that they are really cheap.

The first step is to remove the tapping core. This has been very well described by George Fix in recent HBD's, so I won't describe the process in detail. It is important to release the pressure in the keg by pushing down on the ball valve with a big screwdriver. Wrap a towel around it, unless you like being showered with Bud Lite!

The next step is to cut out the top of the keg. The kegs are 16" in diameter, so an 8" hole in the top works quite nicely. I know of at least 5 ways to perform this step.

- 1) Drill a couple of holes in the top and then saw between them with a Sawz-All (a heavy duty version of a hand jig saw, for those of you who are not tool freaks). The stainless steel that the kegs are made of is very tough, so you will need to use carbide blades - the SS will just round off the teeth on a normal hacksaw blade. This is a noisy and expensive way to do it, as you'll probably chew up several blades.
- 2) Use an abrasive blade in a circular saw. The blade is meant to cut in a straight line, so getting it to cut in a circle is a little tricky. You always want to wear eye protection when cutting metal, but if you try this method be sure you have heavy duty eye (and ear) protection. There is a distinct possibility of having the blade bind in the cut and throw you, the saw (which is running), and the keg about quite vigorously. Although others have recommended this method, I think it is too dangerous and cannot recommend it.
- 3) Drill a lot of little holes right next to each other and then bang it out with a hammer. Again the toughness of the steel is a problem, but I have found cobalt drill bits (available in many hardware stores) can stand up to it. Using a 5/32" bit, you'd need to drill about 150 holes, so have a HB handy for when you get thirsty (but not too many - safety first!). This will leave a very rough edge, which you can the even out with a half round bastard (no gutter talk here - that's really what they're called) file, or with an angle grinder if you have one.
- 4) Cut it out with an oxy-acetylene torch. Unfortunately, stainless

cuts very poorly with oxy-acetylene, which leaves you with a lot of slag and crud to clean up with an angle grinder. A file might do it, but slag tends to be harder, so you might just end up using the keg to smooth out the file!

- 5) Take the keg to a welding shop and have them do it with a plasma torch. This is really the right way to do it. You might be able to wangle a barter deal - I've never met a welder who didn't drink beer.

So which way did I do it? Number four, because I own the torch and could borrow the angle grinder. Which would I recommend?

Number 1 - No. Too hard, and because carbide blades are expensive, you wouldn't be saving much money.

Number 2 - No. Too dangerous.

Number 3 - Yes. You can buy the bit and the file for about \$10 and an electric drill should be easy to borrow if you don't own one.

Number 4 - Yes, but only if you already have or can borrow the tools.

Number 5 - Yes.

Now RDWHAHB. Next installment we'll work on the heating elements.

I'd like to thank those whose idea I've used in this project - Bill "Veg" Noon for the basic design of the boiler, and Steve Russell and Tom Strasser for ideas on chiller construction. And of course all of you out there in net-land who have discussed these topics over time.

Tom Dimock-- Flame your kettle, not the net!

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Date: Tue, 26 Nov 91 13:05:24 PDT  
From: Mark James Easter <eastern@ccmail.orst.edu>  
Subject: Environment/health concerns about bottle cleaning

I'm responding to peoples comments about the use of chemicals to remove labels from bottles. The candidates seem to be:

- 1) plain old water;
- 2) a weak solution of ammonia;
- 3) a weak solution of chlorine bleach; and
- 4) a weak solution of tri-sodium phosphate (TSP).

I suggest that brewers consider the environmental and health impacts of using chemicals for removing labels. Environmentally, all three of the above chemicals will eventually either biodegrade or react to produce relatively benign substances. Phosphates and ammonia, however, have been directly implicated in stream and lake eutrophication. Sodium (in bleach and TSP) in ground water (from salting highways and industrial sources) is becoming a significant health hazard in urban areas. Exposure to chlorine compounds and ammonia has been implicated in liver and kidney disorders, as well as other health hazards. Why not try plain old water? A little elbow grease will provide good training for the 12 oz. curls we do this for.

While working in a certain "dry" middle eastern country, I (and my compatriots) had to find a way to dispose of illicitly-obtained Heineken bottles without alerting the trash disposal authorities that we had contraband on hand. Our solution was to boil the bottles for about 30 minutes, during which the paper came apart and the glue came off the bottles. We composted the paper mush until it was unreadable (that took several months), or burned it, and broke up the bottles.

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Date: Tue, 26 Nov 91 17:48:45 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Free BEER by phone!!!

Saw this number on a co-worker's whiteboard.

I just called up 1-800-627-5888: it's a Coors Club survey -- answer two questions by hitting buttons on your touch-tone phone, then speak your name and address into a recording. Then, supposedly, they send you a coupon good for a case or something of free beer. Guess which one :-)

At least it would be good for rinsing your carboys...

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Date: 26 Nov 91 17:53:58 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Irish Beer

Rob Bradley asks about Irish brewing history: My father discovered an interesting piece while doing some research on the politics of food(!). In an apparent attempt to destroy the Irish brewing industry during the height of British oppression (the 18th century?), the English prohibited the importation of hops. Apparently the Irish had little or no hop fields and, according to Henry Hobhouse in *The Seeds of Change*, this resulted in the production of porter. (Hobhouse apparently considered porter to be low in hop usage, which is different from what Terry Foster says. This also fails to take into consideration the importance of the water available for brewing, which definitely had an impact on the production of porter in Dublin (and London, for that matter). ) Given the Irish propensity for smuggling, it's also likely that they were getting their hops somehow, at least enough for porter production.

For no obvious reason, I get the impression that brewing came fairly late to Ireland, and that whiskey played a larger part. It would be interesting to learn whether Ireland raises any barley or hops.

You could probably learn a lot by contacting the Guinness Brewery in Dublin.

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Date: Tue, 26 Nov 91 17:52 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: NUFF

To: Homebrew Digest  
Fm: Jack Schmidling

Date: Mon, 25 Nov 91 08:56:12 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)

Jack Schmidling writes:

> It will NEVER melt and all your rhetoric will never change that fact.

<I'd like to take you up on this bet, Jack. Calculations and phase diagrams be damned...if I had 30 spare bucks and a video cam (and I don't), I'd be willing to prove to you that you can melt a SS pot while trying to boil water.

I will settle for a public admission that you are wrong. I will pay for the kettle if you can melt it on a stove while full of water.

> Now, if you were saying that you couldn't melt it on a home stove, I agree with you, but there are stoves (I like to call blast furnaces on legs) on which you could burn a hole in such a pot.

Prove it.

>As a fellow brewer here will also attest, you can burn a hole in one of these pots on your electric stove when the coil burns out (ie melts and explodes).

That's called spot welding and does not qualify for the bet. Nor does the use of oxygen or a concentrated flame of the type used for cutting.

> What does anyone know about the absorption of aluminum into the body from the use of antiperspirants? As most of you know, antiperspirants are based on some reactive aluminum compound (AlCl<sub>3</sub> is one) which readily reacts with water. So, how many of you play it safe here as well?

Would it surprise anyone to learn that I avoid using underarm stuff with aluminum and make my own baking powder to avoid eating alum?

Re: COUNTERFLOW vs TUBE-THROUGH-BUCKET-OF-ICE-WATER

>In the bucket of ice- wort through tubing method, the initial wort is REAL cold, and after the ice melts and you are using a bucket of chilled water, the wort is warmer.

I am not sure why the creative process must stop with one bag of ice.

I gave up on the ice and hooked the bucket to the water tap with an overflow out to a drain. I would however, like to caution prospective builders of an impass I ran into that makes MINE just about useless.

On the assumption that, more is better, I used 1/4 inch tubing so that I could get 50 ft into my bucket or kettle, depending on how I use it. It turns out that better isn't always practical. Nothing I tried would increase the flow rate above about 20 minutes per gal. Two hours is more than I want to spend chilling wort. Moral.... use 3/8 or 1/2 inch tubing.

The last batch I used it in the emersion mode and it cooled it down in about 30 minutes. Total time was two hours for various reasons but most of that time was while I was getting it ready. I wanted to compare the clarity after comparable settling time and was disappointed in the results.

The emersion chilled wort was far more turbid than what I had previously gotten by the instant chill, flow through.

From: STROUD%GAIA@leia.polaroid.com

>About this video, though:

Here we go again. I have been asked to refrain from plugging my video on the air and I obviously have ceased to do so. However, when I or it am publicly criticized by one who has neither seen the video nor met me, I demand the right to protest.

>Why would someone who has never tasted anyone else's homebrew make a "how-to" homebrew video?

I have tasted Bud and my own homebrew and think lots of people "out there" (the real out there not HBDland) could benefit from my humble experience.

>Why would anyone buy a "how-to" homebrew video from someone who has never tasted someone else's homebrew?

For the same reason that I bought a can of malt and yeast years ago even though I had never tasted homebrew. I took a chance. Furthermore, the prospects in my target market are not quite as hung up as you "experts."

>'Nuff said.

Right. Vote the county dry then move out.

Nuff will be said when you stop bringing it up.

js

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Date: Wed, 27 Nov 91 10:29:03 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: How Michael Jackson got his job

> From: rak@mayo.EDU (Ron Karwoski)  
> Subject: Michael Jackson....  
>  
> This past weekend myself and five other members of our homebrew club  
> had the pleasure of attending a homebrew tasting with Michael Jackson  
> in Minneapolis...  
[tasting details deleted]  
> The Beer Hunter was a cogential and entertaining fellow. His talk and  
> comments on the homebrew were well recieved and he signed books for  
> a couple of hours. Does anyone know how this guy got his job and if he  
> needs an assistant?

Basically MJ is a journalist who hit upon a novel angle: make a story out of his favourite pastime! He wrote articles about beers, brewers and brewing. The launch of the CAMRA newspaper "What's Brewing" gave him an ideal start. The articles were good, they sold and the rest is history. You don't have anyone in the US doing it. Give it a try. One warning, I believe he works very hard. He has to travel all over the world tasting beers and whiskys wherever he goes. He says it's a tough life but someone has to do it :-)

Rgds, Desmond Mottram  
des@swindon.swindon.ingr.com

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Date:Wed, 27 Nov 91 08:31 EST  
From: <S94TAYLO%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: De-labeling, bottle sources.

>From all I have heard, sodium carbonate is the best stuff for delabelling, but what happens if it's late at night and you just ran out of sodium carbonate. I have it on good authority that plain old sodium Bicarbonate, baking soda, works well also. About 1/4 box in a sink of warm water does the trick.

As for source of bottles, it really doesn't matter. If the bottles have paper labels, it will be very easy and require a short soak. If they are foil, it will take a little longer (since foil doesn't get soggy), but by just scratching the surface a few times with a fork will significantly speed up the process.

Unless you live in anti-alcohol counties like Montgomery County, MD or states

like Utah, just go to any liquor store that sells longnecks and pay the deposit. Some bars will even save longnecks for you in the original sturdy

box, and you may not even have to pay the deposit.

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland

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Date: Wed, 27 Nov 91 09:17:29 EST  
From: Steve Anthony <steveo@Think.COM>  
Subject: All-grain boil and evaporation

I'm getting ready to do my first all-grain batch and have been reading thru TCJoHB, visualizing the steps and figuring out all the details ahead of time. (It's because it's a small kitchen; I have to be organized or I get inundated with mess quickly). One thing that's caught my eye is the amount of evaporation that is counted on during the boil. While I don't have the book in front of me, I believe the values were something like 1.5q of water to be boiled off.

Now, my house, even in the winter, is plenty humid enough. In the summer, I can't even conceive of adding that ammount of vapor to the house. Perhaps, relative to a shower, it's not that much, but the bathroom has an exhaust fan, and the kitchen doesn't (it has one of those fans that suck up the smoke, filer the grease, and send the air back into the room).

When I do extract or partial grain recipies now, I do use an ajar lid during the boil, and am happy with the results. But when I go to the big leagues...

So my question is, is the evaporation necessary? Can I just start out with less liquid and use a lid to prevent the vast bulk of moisture from escaping? Or is there some more fundamental purpose served by the evaporation? How have others coped (if indeed they felt the need to cope) with this? Any I not relaxing?

Prosit!

Steveo

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Date: Wed, 27 Nov 91 8:17:42 CST  
From: jmiller@anubis.network.com (Jeff J. Miller)  
Subject: Cost of Kegs

Like many of us, I have been dreaming about opening a brewery/pub/homebrew supply business for some time now. In doing so I've talked extensively with Summit (local brewery - very fine - and Mark is a great guy!) as well as poured through LOTS of industry materials.

Summit buys used kegs and price is dependent upon availability. If he can find enough and can afford them he might see a used keg for only \$30. More likely they end up costing him upwards of \$60 or more. Something to keep in mind is that Summit uses the two prong tap (Hoff-Stevens?) which is being phased out because of the labor involved in filling and cleaning the keg.

If you care to talk about newer kegs with the single point of entry (Miller), you wont find them for sale on the used keg market and if you did they would demand a HIGH price because of there demand.

In looking at adds from Sparten and others it seems clear that the list prices for these kegs is usually well over \$200. Even with bulk order reductions in price, I think were still looking at the breweries shelling out BIG bucks for the keg.

So... looking for a cheap brewpot/fermenter! Check out the used dairy equipment. You can usually pick stuff up for scrap prices.

- - -  
Jeff Miller Network Systems Corporation  
Internetwork Group 7600 Boone Avenue North  
jmiller@network.com Minneapolis MN 55428 (612)424-4888

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Date: Wed, 27 Nov 91 06:52:12 PST  
From: BARNEY COSTELLO 27-Nov-1991 0953 <costello@cimnet.enet.dec.com>  
Subject: request subscription

Hi! I'd like to get the homebrew digest, my address is CIMNET::COSTELLO

Thanks!

Barney Costello

p.s. I'm in the Digital network, I guess you can figure out the entire address from where this note came from.

Thanks again.

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Date: Wed, 27 Nov 91 09:39:48 EST  
From: "Jean B. Hunter" <MS3Y@CORNELLA.cit.cornell.edu>  
Subject: DMS and Diacetyl (HBD 769)

Larryba asks if bacteria can make diacetyl. Yes, a Zymomonas infection will produce loads of diacetyl as well as acetaldehyde which is green and fruity smelling. I have been using a pressure cooker (15 lb, 20 minutes) to sterilize my starters right in the starter bottle and have had no trouble with infected starters even if they are stored for months before using.

Re DMS and malt: the sulfur compounds added to malt before kilning to inhibit nitrosamine formation, and any sulfur-containing fungicides used to preserve malt and hops, can be converted to elemental sulfur during wort preparation. During fermentation, the yeast use this sulfur as an electron acceptor, first reducing it to H<sub>2</sub>S, then linking on methyl groups to give methyl sulfides. The problem with sulfur in the wort is that it cannot be eliminated by ventilated boiling and sparging since it's not volatile. The only solutions I can think of are changing yeasts (to a strain less eager to reduce sulfur) or changing malts. Hope there are other approaches, as these are admittedly not very satisfying. Cheers -- Jean

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Date: Wed, 27 Nov 91 10:37:02 EST

From: key@cs.utk.edu

Subject: Soda Kegging Questions.

Greetings all,

I've been following some of the Soda Kegged Homebrew discussions and think I'm going to try it myself this winter . I've got a supplier for used soda kegs lined up and one of the local brew shops (Brewhaus, here in Knoxville) has everything else I need and a good price on it, except CO2 - they want \$88 for a 5lb (filled).

My questions to the group are:

1) where do you get your tanks and get re-fills? I've talked with local rest. supplier and welding gas company. I've found possible used tanks, but the guy knows nothing about them and I'm worried about certification, etc.

2) I've seen those nifty manifolds in the Foxx catalog and they seem pretty cheap way to have multiple beers on tap if one thing is true: Do you need a regulator per/keg or would having a single regulator between the manifold and the CO2 sufficient (i.e, do you find you have to futzz with the pressures on a per keg basis?)

3) I've seen a little about cleaning and modifying the kegs for Homebrew use: Replace all O-rings and shorten the liquid pickup tube. What other things need to be done other than a good bleach-water cleaning?

4) I think, but don't know, that the beer would stay fresh after you've tapped it part way and then swapped it out for another keg and came back to it a little later. Is there any difference between that and not having tapped it later? I don't have to worry about oxidation...

5) any other hints/tips/admonishments from Soda Keggers?

Thanks for any info,  
Ken Key (key@cs.utk.edu)

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Date: Wed, 27 Nov 1991 11:07:21 EST  
From: NOLAN@HEAVAX.GSFC.NASA.GOV (Tom Nolan)  
**Subject: Returnable Bottles**

Just one more idea on the "perfect bottle" subject. I go down to a friendly bar (The Town Hall in College Park MD) and buy cases of empty Bud Longnecks. They sell 'em for the deposit, which has varied from \$1 to \$2 the times I've done it. It's perfect - you don't have to drink the stuff (it's "pre-consumed"), and they come with a great carrying case. You can get a couple extra cases, sort through them to find the good ones, and return the ugly ones and get your money back.

Tom

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Date: Wed, 27 Nov 91 11:15:07 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Party Balls Make Great Lamps

jimb@mips.com (Jim Bergman) writes:  
] He said he would give me the partyball after it  
was consumed for my homebrewing use. My question is, where do I find the  
rubber seals for it or the batch-latch type cap to re-use this partyball?  
I'm interested in fixing it to add a CO2 cartridge or CO2 tank...

This is kind of irrelevant to the subject, but I found in College that  
party  
balls make great lamps. Cut the plastic base off for a sphere, or cut it  
in half. The two small rubber gaskets get a loop of wire (for hanging)  
threaded through them, and a lamp wire is pushed through one of them. The  
light socket is attached to the wire and attached to the wire loop (so  
that  
pulling on the chain won't pull the light off the wire). A bit of chain  
makes a dandy swag lamp in a seventies style.

Since this has nothing to do with homebrewing, I'll provide an  
ObBrew: A metal colander with high sides makes a great tub for grain  
when  
they are being used as an adjunct to an extract brew; the grain gets  
soaked  
thoroughly and is removed easily; reduces the need to sparge later. If  
you  
live in bachelor's quarters, just be certain to remove the dried-on  
spaghetti  
first.  
Ajd ajd@itl.itd.umich.edu

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Date:Wed, 27 Nov 91 08:43:49 PST  
From: "Joe T. Coohill" <GD03JTC%UCSBVM.BITNET@CORNELLC.cit.cornell.edu>  
Subject: Homebrew Digest #769 (November 27, 1991)

\*\*\* Reply to note of 11/27/91 00:12  
Please remove me from this list.

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Date: Wed, 27 Nov 91 11:36:45 EST  
From: rich@bedford.progress.COM (Rich Lenihan)  
Subject: When yeast gets old and dies...

>From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>

> Yeast lysis is affected both by time  
>and temperature. A rule of thumb is max. 14 days in primary if you're  
doing a  
>single-stage fermentation. Racking too late risks oxidation. Once your  
beer is  
>in the secondary you can relax on the order of months since the yeast  
carried  
>over in suspension is healthy.

But what happens when it falls out of suspension? I observe the  
following  
when I brew:

1. Ferment in primary. Lots of trub falls to bottom.
2. After a few days, rack to secondary. About 1/3 - 1/2 as  
much trub falls to bottom.
3. Rack and bottle. Small amount of sediment in each bottle.

I assume that what falls out of suspension in steps 2 and 3 as well as  
step 1 is "dead yeast" (among other things). I've learned from reading  
(here and elsewhere) and from my own experience that it is more important  
to separate the beer from the dreck in step 1 than in step 2 and 3.  
When I went from single-stage to two-stage fermentation, I noticed fewer  
off-flavors in my beers. The last batch I bottled was in the secondary  
(due to illness and busy-ness) for @ two months. It may be my best  
batch yet. So, to reduce the off-flavors, rack to secondary asap. But,  
what about oxidation? I often get staling or oxidation symptoms in  
my beer after it has been in the bottle > 3 months. I don't think this  
is due to improper aeration of the wort or beer. I've always accepted  
this as a fact of life when dealing with living beer and so I don't worry  
about it too much. Besides, only a few stray bottles make it past the  
3-month point 8-) My point is (finally!), can you really "relax on the  
order of months since the yeast carried over in suspension is healthy"?  
Even living healthy yeast dies eventually. I suspect that the longer  
you expose the beer to the sediment (whether in primary, secondary, or  
bottle) the more you're pushing your luck. This warning does not  
include lagering (which I have no personal experience in), where long  
fermentation periods are needed due to the very low temperatures  
involved.

Also, after several months, will there be enough viable yeast to induce  
carbonation? The last batch I bottled is currently under-carbonated  
for my taste, but it's only been in bottle for 1 week now. Time will  
tell how this beer (and its yeast) will age. In the meantime, am I  
worrying too much or should we factor the life-cycle of our yeasts into  
our brewing schedules?

-Rich

Rich Lenihan UUCP: mit-eddie!progress!rich  
Progress Software Corp. Internet: rich@progress.com  
14 Oak Park Real life: 20-I Brandywine Drive  
Bedford, MA 01730 Shrewsbury, MA 01545  
USA (508) 754-7502  
"Beer is a mellow drink, but it keeps you on the run..."

- The Bartender's Bounce

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Date: Wed, 27 Nov 91 09:24:08 -0800  
From: robertn@folsm3.intel.com (RUBICON READY)  
Subject: perfect bottles

>Maybe someone else out there in email-land knows of the perfect  
>brand of bottle to use: one that is dark brown to protect from  
>light, sturdy to protect from breakage by the avid bottler,  
>covered with a label which falls off when looked at, and filled  
>with an inexpensive beer which is very good to drink ;)

Well, IMHO, the way to go is with Martinelli Sparkling Cider bottles,  
or your typical American champagne bottles.

All mine are green, but talk about sturdy! I've got the cases they come  
in,  
and store that way, so green doesn't bother me. They are 750ml, so they  
pour  
a nice sized glass of beer. They make bottling go REAL quik too. I  
usually  
bottle half in the 750ml bottles, and the rest in 12oz Bud "bar" bottles.

The 750ml work out good to pour one BIG beer, or a couple regular size  
beers.  
Great for parties or monday nite football...

Robert  
robertn@folsm3.intel.com

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Date: 27 Nov 1991 12:47:56 -0500  
From: Chris McDermott <mcdermott@draper.com>  
Subject: Bottle Labels, Bottles, & m

Subject: Bottle Labels, Bottles, & my two cents

Tom Dimock <RGG@CORNELL.CIT.CORNELL.EDU> says:  
>If you want sturdy bottles with labels that come off easily, try to  
find re-usable bottles.

I must concur. I'm sure most of you can recall drinking out of a "bar  
bottle"  
(i.e. BudMilob longneck bottle available in any bluecollar watering hole)  
and  
having the label just fall off in your hand with only a little help from  
the  
water condensing on the bottle's surface.

I believe that you won't have much trouble buying these, from any bar at  
which  
they are served, for the cost that the bar paid for deposit.  
I think that is usually 10 cents a bottle.

Now, has anyone found a ready source of Sam Smith's pint size bottles,  
besides paying \$50+ a case for full ones? I know these bottles are clear  
(ref.  
the light damage bottle thread,) but they look great and are just the  
right  
size for my liking.

Chris McDermott - "Your quote here"  
mcdermott@draper.com

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Date: Wed, 27 Nov 91 13:00:11 +0000  
From: Dave Coombs <coombs@bashful.cup.hp.com>  
Subject: Re: Bottles and labels

Tom Dimock likes Yuengling bottles. I agree. Nice sturdy cases, and you can get pints if you can stomach either their "Premium" or Bavarian beers. Maybe you can find these in a local bar conveniently pre-empted. Last time I saw the stuff around here I gasped - it was cheap in upstate NY.

dave

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Date: Wed, 27 Nov 91 11:41:47 CST  
From: gjfix@utamat.uta.edu (George J Fix)  
**Subject: Re: Bottles and labels**  
Subject: Cost of Kegs (George Fix)

After reading C.R. Saikley's post concerning the actual cost of kegs, I called Mike Adams (a brewer at Miller/FW) about this matter. C.R. is right. The \$15 is a "funny money" figure used in internal accounting. The true cost of the kegs is ten times that amount (and even more for the rubber lined kegs). Mike tells me that the loss of kegs is not big issue with them, however Jeff's original point about ethics is apparantly valid. I stand corrected.

Good News/Bad News: Mike also told me that they are phasing out half kegs for economic reasons associated with filling costs. He feels the other large brewers are going to do the same. This means they will start becoming scarce at draft outlets, and start showing up elsewhere. The scrap price for these kegs should be \$5-\$10. People who live near a commercial brewery might want to inquire.

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Date: Wed, 27 Nov 1991 13:42:00 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: grain->infection

Bob (?) asked why he was getting infected batches since going all-grain: Don't crush the grain in your brew room. The grain holds bacteria, which can hitch a ride on the dust from crushing, and end up in your wort. I recommend changing all your plastic tubing too.

Russ

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End of HOMEBREW Digest #770, 11/28/91  
\*\*\*\*\*  
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Date: Wed, 27 Nov 91 13:09:12 EST  
From: wbt@cbema.att.com  
Subject: Various

Keg deposits:

I called the local Anheuser-Busch brewery and asked them. I was told the following:

The kegs cost \$70-\$75 each in large quantities; \$150 each bought singly. It is illegal to "refill a container that doesn't belong to you." It was implied that this is a federal law. It is illegal destroy or modify these kegs in any way, as they remain the property of A-B, Miller, etc. There is no method for the breweries to trace their kegs effectively. I.e., so long as you don't invite a federal marshal over to help brew, you're not likely to get caught. A-B locally did prosecute several people a couple years ago for cutting up kegs to make barbecues.

I then asked about returnable bottles. A-B told me that they're a bit different, as they're essentially "community property." That is, the bottles are all the same, and it's not uncommon for A-B to get a bottle from another brewery returned in one of their cases. They just go ahead and use them. Also, the bottles cost them about 2 cents each, and they figure it break-even if the bottle makes five passes through the system before being discarded.

In short, A-B doesn't like the idea of people keeping their kegs, but they don't mind homebrewers using their bottles.

Galvanized screen:

Normal "window screen" and other galvanized products have a zinc-based coating. Zinc itself is not particularly toxic when ingested (please \*don't\* take this at carte blanche to chow down on zinc, folks; it can make you sick, even if it won't kill you). Many vitamins contain zinc \*compounds\* (most commonly zinc oxide, I believe); I'm not sure if metallic zinc is metabolized differently or if zinc poisoning only occurs when a certain threshold concentration is crossed.

However, the galvanizing alloy often contains additions of other nasties, most notably antimony, lead, cadmium, and our old friend, aluminum. I would \*highly\* recommend against using galvanized metal in brewing. Even without the toxicity question, zinc should be readily attacked by the acidic mash, and I would suppose the dissolved zinc ions would affect your beer's flavor.

- - - - -  
Bill Thacker AT&T Network Systems - Columbus cbema!wbt  
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

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Date: Wed, 27 Nov 91 10:15:57 PST  
From: skis@olivej.ATC.Olivetti.Com (Kevin Hough)  
Subject: Re: Homebrew Digest #769 (November 27, 1991)

srussell@snoopy.msc.cornell.edu (Stephen Russell) writes:

>  
>"Big Dog" Sterling Udell asks:  
>  
>>And now my question: I've heard that prolonged soaking in the proper  
>>chemical will make even the most recalcitrant labels float right off.  
>>Problem is, I can't remember what chemical it is. Bleach? Ammonia?  
>>Something like that? Anyone know?  
>  
>I find that bleach does virtually nothing to the glue used to affix  
labels to  
>glass, but that a 2-12 hour soak in a moderately-strong ammonia solution  
>(same strength you'd use to clean your kitchen floor after brewing and  
before  
>your wife comes home :-)) works just fine. However, a bit of elbow  
grease is  
>required for foil labels such as Miller Lite; the ammonia can't  
penetrate the  
>foil the way it can the paper.  
>  
>And the required word of warning: rinse bottles well after the ammonia  
soak;  
>NEVER let ammonia and bleach come into contact with each other.

I've been using chlorinated TSP to sterilize equipment and bottles. I get  
the  
TSP from my local brew shop. I found that it takes only a few minutes in  
the  
soak for the labels to loosen. The same problem with foil labels exists  
with  
this stuff too. I don't know if regular TSP would work the same as the  
chlorinated stuff.

Skis

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Date: Wed, 27 Nov 91 10:17 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: WEBBING

To: Homebrew Digest  
Fm: Jack Schmidling

From: Eric Mintz <ericm@bach>  
Subject: Specific Gravity before and after boil

> I expected the SG to be higher due to the evaporation from the boil,  
right?

WRONG! The SG dropped!

>The only explanation I could think of is that the trub (before  
precipitation -- that is, while still in solution) contributed some  
tourn.

the SG. Either that or I screwed up my before-boil measurement :-).

I would suspect the latter. It is easy to do and the former? Well, I  
won't

say what seems obvious. I will leave that to the chemists.

On my last batch, I was stunned to find that the gravity of the first 5  
gals

was only 1.030. I stirred it up and measured again and got 1.040. It  
aparently stratified. The total of eight ended up about 1.030 but boil  
down

yielded 6 gals at 1.045.

From: korz@ihlpl.att.com  
Subject: Re: window screen

>I'm a bit confused here. I thought the idea was to put this into the  
bottom of a stainless steel keg so you can heat the mash on a burner.  
The plastic coating Roger suggests might be a good idea for a lauter  
tun to be used for a decoction mash but not for step infusion.

I can't speak for the follow-on but my original posting was to provide a  
simple, one-kettle system that does everthing. The spiggot-pipe-screen  
goes

into the bottom of your favorite kettle. It is used for a directly  
heated  
mashing cycle and sparging, then later for the boil. I proposed (and  
used)

an enamel/steel kettle for economy and availability but it would also  
work in

a cut down keg or any other kettle..

> I, personally, would avoid plastic (recent heat trasfer arguments  
notwithstanding) so close to the burner.

Yucho!

> I still contend that "common" window screen should be avoided, but (as  
someone mentioned) brass screen is available.

Just a detail, but it's copper not brass. Brass contains zink and would  
be

no better than galvanized steel if zink bothers you.

..... Question .....

I have noticed that ALL of my (5) all grain batches exhibit a head characteristic that Baderbrau calls "webbing". A lacy net of drying foam adheres to the glass as it is being emptied and for hours after.

I just finished the last of my extract beers (2 months old) and it did not exhibit this characteristic nor do I recall that any of them ever did. They have a nice frothy head that lasts till empty but leave the glass sparkling clean.

Is webbing a character to be sought after?

Is it obtainable in extract beer?

Is it unique to all grain beer?

BTW, that last extract beer were the Oxidation control and test sample. The result is still the same after 60 days. No obvious difference in the two.

Just in passing, I do not want to disinter the subject. I will mention that

I had to blend in some current all grain to both to bring the flavor up to current standards.

For those afraid to try all grain, I can simply say that (for me), the quality of my beer has made a quantum leap forward. It was like falling off a log.

I do not doubt that some people can make good beer with extracts but I can now honestly say, I don't think I ever did. All grain brewing takes a bit more time and effort but the satisfaction is immense. Dollar-a-gallon beer is also no small part of the compensation.

js

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Date: Wed, 27 Nov 1991 13:05:17 -0600  
From: Todd Enders - WD0BCI <enders@plains.NoDak.edu>  
Subject: Yeast musings...

This is strictly speculation (and therefore subject to enlightenment by those who know more than I on the topic of yeast mutations and metabolism), but I was reviewing my yeast culturing practices, and am wondering if the following scenario might not hold true...

1. Start fresh culture from a known source (like a Wyeast packet).
2. Brew and bottle a batch
3. reculture yeast from dregs of "current" batch.
4. Repeat steps 2 & 3 for several (>5) generations.

I don't believe it's exactly fair to call this yeast the same strain as you started with. Why? Well, consider that by using yeast from the bottle, you would tend to pick up the more attenuative cells that are left in suspension and still active. As one repeats this process over several generations of reculture, one is artificialy selecting a more attenuative population, no?

Could this process be extended in the other direction also? i.e. taking the cells that fall out of fermentation first, again and again over several generations, and develop a \*less\* attenuative "sub-strain". How exactly do breweries develop their own strains? (I know they come up from single cell isolates, but is there really that much difference in a population of *S. cervesae*?) How can you select for traits such as ester production (type and quantity) without doing many long months of test batches? Color me curious :-).

=====  
=====

Todd Enders - WD0BCI ARPA: enders@plains.nodak.edu  
Computer Center UUCP: ...!uunet!plains!enders  
Minot State University or: ...!hplabs!hp-bsd!plains!enders  
Minot, ND 58701 Bitnet: enders@plains

"The present would be full of all possible futures,  
if the past had not already projected a pattern upon it" - Andre' Gide

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Date: Wed, 27 Nov 91 13:38 CST  
From: korz@ihlpl.att.com  
Subject: Draught Guinness in Cans / keg stealing

Last weekend I tried the Draught Guinness in Cans. It was good, but not great, in my opinion. Much lighter in body than the bottled version. It \*did\* taste very much like the on-tap version I've had in two places in Chicago (Dublin, Ireland is another story, I would imagine). I have to agree with Michael Jackson who rates the Draught version with 3 stars and the bottled version with 4 stars. I like my stout THICK. The homebrewed stout I have on tap at home now is about the consistency of bottled Guinness but a little sweeter and it has more roasted barley flavor. I don't have the recipe here at work, but I'm almost positive it's two cans of John Bull unhopped dark, 1/2 lb roasted barley, 1 oz of cascade pellets for the 1hr boil and 1/2 oz of whole cascades in the primary, Wyeast #1084

"Irish Ale" yeast, fermented with blow-off at 68F.

On kegs: I kept a keg I got from a brewpub in town. I forfeited the \$45 deposit, which I'm sure is more than they paid for it. It had the brewpub's label glued on top, partially obscuring the industrial brewery's imprint (Miller Brewing Company, I believe). I purchased the tap and hoses new from Foxx Equipment Company. I plan to use it for beer made specifically for parties (15.5 gal). I think I'll brew in it too as soon as I get replacement bungs and a stopper big enough to fit the bung hole.

Al.

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Date: Wed, 27 Nov 91 13:59 CST  
From: korz@ihlpl.att.com  
Subject: Re: "Chimay" & bacteria

Bob writes:

> I have a ques for all you master brewers out there!! Last Feb I made  
>two  
>diff batches of a Chimay Ale. I cultured the yeast/bacteria from a  
>couple  
>of bottles a couple of diff times. Since then I have made a couple of  
>British  
>ales (went all grain!!) and they have been infected (&\$%#&\*&#). They  
>have a  
>white ring around the bottle neck just like the Chimay. My question is  
>did  
>the bacteria take over my brewing basement??

First of all, Chimay should not have any active bacteria in it. It is brewed from cultured yeast. From you post, it was not clear if the Chimay bottle necks had the ring or your "Chimay-style" bottles had the ring. If the original Chimay had a ring, it was bad. In any case, you obviously \*do\* have a bacterial infection in your brewery. Are you using plastic fermenters? I suggest switching to glass carboys (or SS as recently mentioned). Are your racking hoses old? If so, change them. I'm assuming that you are using some kind of sanitizer on everything that comes in contact with your beer. Just think through your procedure carefully and I'll bet you can identify where the weak link is in your sanitation.

Al.

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Date: Wed, 27 Nov 1991 15:37 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Apology, announcement, copper scrubbers and diacetyl

First a public apology for my flame a couple weeks back. The lesson learned was that honey attracts more flies than vinegar. Jack and I have talked by phone and aired and smoothed over our differences. The situation is this. The flame wars are over. There is no longer any reason to bait anyone in the Digest.

We are here to talk beer.

We are back to normal.

Let's keep it that way.

A measure of Jack's interest in this affair is beheld in the quality of his last several posts. Personally, I look forward to any and all such posts by him, as well as everyone else, in the future. Happy days are here again.

Now on to other matters....

OK. I admit it. I've been worrying!

There was a post a couple months back about how a pot scrubber had added a metallic taste to the finished beer. I responded by pointing in the direction of a stainless steel scrubber. I have since contacted Chore Boy and asked about their scrubbers. That particular brand is made of PURE copper. So if you plan on using the pot scrubber in a mesh bag technique for filtering out hops from the boiler, search out the Chore Boy brand. Pure copper can't impart a metallic taste to beer. If it does, then the commercial boys are in big trouble.

Several people have contacted me about having difficulty with this method. This week-end, for the first time, I too had problems with the siphon becoming stuck towards the bottom of the pot. I was able to continue the siphon by placing the boiler on the bottom of an inverted 5 gallon enamel pot, increasing the 'vertical drop' between the boiler and the fermenter. I also tried rinsing off the mesh bag by holding it under running water for a bit. That seemed to help things as well.

A comment about sparging technique:

> If cost is a  
> concern here, then the system that Charlie Papazian suggests, with two  
> plastic  
> buckets, is certainly a better solution. The buckets are cheap, and it  
> only  
> requires some long boring minutes with a drill to put an adequate  
> number of  
> holes in the upper bucket.

One concern I've always had with the bucket in a bucket lauter tun system is the capillary action that's bound to occur down the sides between the grain and the bucket. Any and all water subject to this phenomenon would miss the grain all together and contribute to a less efficient sparge. Dave Line speaks to this in The Big Book of Brewing and thus recommends using a sparging bag. I've never tested

this but it seems a valid point.

Larry writes concerning his diacetyl problem:

> Now, if I rememeber correctly, from Dave Miller ( TCHOHB)  
> that Diacytal is primarily a yeast byproduct (as apposed to DMS that  
> can be produced by bacteria). Anyone know if there are specific  
> bacterial strains that produce diacytal?

I'm not sure about bacteria but I've always understood that the only method for diacetyl reduction we as homebrewers have is to let the beer rest on the yeast cake for a day or two past primary fermentation. Thus my question is: Did you use a two stage fermentation process for that beer and when did you rack? Perhaps George Fix can speak to this with more authority than I.

Happy Thanksgiving to you all--that most of American of holidays when we asked the Indians over for a big feast and then told them to get the hell off our land!

Cheers,

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm back at work

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Date: Wed, 27 Nov 91 13:22:14 PST  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: Describing beer tastes

I just tried Winterhook ale and would like to know how experienced tasters/judges would describe this beer. I would say it was hoppy, medium body, and not much else. It was a little too bitter for my tastes (hopheads take note). This may be way off from a "professional" opinion, so I'll like to see what they would say. Thanks.

I guess you have the holiday weekend to try it for yourselves.

- Bryan

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Date: Wed, 27 Nov 91 15:06:43 PST  
From: polstra!norm@uunet.UU.NET (Norm Hardy)  
Subject: Triple Decoction Video

Just released: a FOUR hour video showing the ins and outs of decoction mashing. Its a stirring experience.....

I've been brewing for 6 weeks. I know everything.

Haha

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Date: Wed, 27 Nov 1991 15:04 PDT  
From: ALTENBACH@NSSPA.llnl.gov  
Subject: PERFECT BOTTLE PITFALLS

IN HBD 769 GUY D. MCCONNELL RECOMMENDS IBC BRAND ROOT BEER BOTTLES AS THE ALMOST PERFECT HOMEBREW BOTTLE.

THESE BOTTLES COME UNLABELED AND HAVE A BEAUTIFUL EMBOSSING, MAKING THEM VERY ATTRACTIVE FOR HOME-CONSUMED HOMEBREW. HOWEVER, DON'T TRY TO WIN ANY NATIONAL AWARDS WITH THEM. THE RULES FOR THE AHA NATIONAL HOMEBREW COMPETITION EXPRESSLY PROHIBIT ANY "RAISED GLASS DESIGNS". THESE RULES ARE ENFORCED UNMERCIFULLY. I ONCE HAD MY ENTRY DISQUALIFIED FROM THE FINAL ROUND OF THE AHA NATIONALS DUE TO SOME SMALL RAISED LETTERING HALFWAY UP ONE SIDE OF A 12 OZ BROWN IMPORTED BEER BOTTLE. I HADN'T NOTICED THE LETTERING, BUT A SEARCH OF MY BOTTLE COLLECTION TURNED UP A FEW MORE OF THE FORBIDDEN SPECIES.

ON DELABELING DOS EQUIS BOTTLES: I'VE BEEN SUCCESSFUL USING A BRASS BBQ BRUSH WITH BUILT IN STEEL SCRAPER (AND HOMEBREWERS MUSCLE) AFTER A LONG SOAK.

TOM ALTENBACH

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Date: Wed, 27 Nov 91 16:59 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: faucet adapter

Like Bob Mastors, I'd like to know more about the faucet adapter available from Williams Brewing.

>Date: Tue, 26 Nov 91 09:02:26 MST  
>From: mastors@Central.Sun.COM (Bob Mastors)  
>Subject: faucet adapter  
>  
>Williams Brewing sells a faucet adapter system that can be used to quickly add and remove a bottle washer in addition to other stuff.  
>  
>Does anyone out there have one of these and if so: ...

I have that wonderful bottle rinser, and I also have a homemade wort chiller that attaches to the sink faucet. It's such a hassle to screw these things on and off, particularly my wort chiller. I'm definitely interested in any product that will allow me to snap on and off these tools. Will this product do the job? If so, how do I get in touch with Williams Brewing? Is there anything else that might do the job better?  
Am

I asking for too much? Am I asking too many questions?

Thanks,  
Chuck

P.S. Did EVERYbody notice that HBD 769 had no flames? Hot spit!!

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Date: Wed, 27 Nov 1991 14:40:44 +0000  
From: Conn V Copas <C.V.Copas%loughborough.ac.uk@hplb.hpl.hp.com>  
Subject: Posting Recipes

A while back, we had a thread on formats for posting recipes. The issue never got resolved, as far as I am concerned, so I am reviving it for discussion.

My main point is that, whilst I appreciate recipes, there is something I appreciate far more, and that's recipe formulation. The former is data, and the latter is information, so to speak. What this implies is that there are three fundamental questions which every post should consider : (a) What was the recipe trying to achieve ? (b) Why were things done in the way they were done ? (c) How well were these goals met ? I suspect that in many cases we can do without descriptions of the mechanics of mashing, boiling or fermenting.

The best way of illustrating my concerns is to analyse a recent post. No slight intended to the author - it looks like a solid recipe and was interesting enough to have already generated some discussion.

>6 lbs. dark dry malt (M&F)  
>2 lbs. amber dry malt (M&F)  
> .75 lb. roasted barley  
> .5 lb. black patent  
>1 lb. crystal malt  
>2 CUPS (not lbs) Quaker Oats  
>2 oz. fresh Bullions hops (boil)  
> .6 oz. fresh Willamette hops (finish)  
>Whitbread Ale Yeast  
>  
>Add hops in last 5-6 minutes of the boil. All specialty grains should  
>be cracked, first. Soak the specialty grains & Quaker Oats in cold  
>water for 15 minutes, bring to a boil, remove grains with strainer as  
>wort comes to a boil. This has an awful hot-break, and needs to be  
>nursed for about 5 minutes before you can leave it safely. I went  
>light on the Oatmeal because the oils in it tend to be detrimental  
>towards head retention.

>  
>Comments: This beer improves substantially after about 2 weeks in the  
>bottle, as hop aroma subsides and the large amount of roasted barley  
>assumes it's place in the forefront. It's my favorite beer to date,  
>but if I were going to brew it again I might cut back on the roasted  
>barley by about .25 lb, and lessen the boiling hops (either to 1 oz.  
>of Bullions, or 1.5 of some lower alpha hop). Whitbread ale yeast was  
>used because of the low attenuation rate: this stout is NOT sweet,  
>but has lots and lots of body.

>  
One of the first things I noticed about this recipe is that it employs a number of different malts and specialty grains, even for a stout. There are two types of roasted grain, one of which is known to impart a harsher flavour than the other, with each having different effects on the colour of the head. I would love to have known whether this mixture was by design or

by accident. If the former, the possibilities for taste interactions between all this stuff are mindblowing, and I would have liked more details. Comments like "It tastes great, you should try it" are just not enough to stimulate me into replicating it.

Is the recipe too bitter ? Well maybe yes and maybe no. First of all, what sort of style was being aimed for (presumably an Irish type stout ?). What are the brewer's own preferences ? (eg, I regard a beer as being sufficiently bitter when it starts to strip enamel from teeth, and would happily use Bullion in a lager :-). How was the balance between malt and hop ? (a terminal gravity figure would have been useful). What about the serving temperature, which is crucial if one begins to talk about strength of flavour ?

This brew was obviously bottled, but I frequently see other recipes which don't specify, leaving me to guess about comments regarding smoothness and head texture.

Here's some more speculation. Is there a chance that it was the large amount of roasted grain rather than the hops which caused the astringency ?

In which case, maybe it's premature to comment until the brew has aged three months.

Some indication of the water treatment then also becomes useful.

I realise my comments have the potential to intimidate beginning brewers, but

that's not the intention. I'm interested in all recipes, whether they're kits, extract or all-grain. What I'm appealing for is more consideration of

the audience. A simple test which one could apply is this : will other people be able to understand what the recipe was trying to achieve, and has it been persuasive ?

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Date: Wed, 27 Nov 91 11:24:57 PST  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Faucet Adapters

In HOMEBREW Digest #769, Bob Mastors asked:

> Williams Brewing sells a faucet adapter system that can  
> be used to quickly add and remove a bottle washer in  
> addition to other stuff.

>  
> Does anyone out there have one of these and if so:

Have had one for a couple of years.

> a) does it leak

Not to any noticeable extent.

> b) is it easy to snap connectors on and off the adapter

Yes, rather.

> c) do you like it

Love it.

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

-----

Date: Wed, 27 Nov 91 12:24:12 PST  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Not Chimay's Fault!

In HOMEBREW Digest #769, b\_turnbaugh described infection problems after brewing with Chimay yeast cultures, saying:

> ... They have a  
> white ring around the bottle neck just like the Chimay. My question is  
did  
> the bacteria take over my brewing basement??

Sounds like SOMETHING did, but I very much doubt it was related to your Chimay culture. I've used Chimay cultures and worse (*Pediococcus damnosus*, *Brettanomyces bruxellensis*, etc.) in my brewing, and have never seen a white ring around the neck of one of my bottles, except in the imitation lambics where ropiness was deliberately induced. This is not a normal feature of Chimay's inoculum, in my experience.

> ... [fermentation] seems to take a couple of days to get going.

The fact that you mentioned this suggests to me you've formed a hypothesis, and it's one I agree with.

> ... Should I start making quart  
> starters instead of 10oz starters?? Should I get down on my hands and  
knees  
> and scrub everything with clorox??

Sounds like a good start to me, Bob. I'd guess your infection has environmental origins, and that you'll do well both to address the environment, and to get fermentation to take off as quickly as possible to minimize the infection's "contribution" to the finished beer. Good luck!

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

-----

Date: Wed, 27 Nov 91 14:53:26 PST  
From: Martin A. Lodahl <hpfcmr.fc.hp.com!hplabs!pbmoss!malodah>  
Subject: Lambic, Schmambic.

In HOMEBREW Digest #769, Bob Hettmansperger noted:

>Re: Samuel Adams Holiday Classics  
>I bought this package with much enthusiasm, primarily because of the  
>Cranberry  
>Lambic. Having never tried a lambic before and REALLY liking Sam  
>Adams ...

Sorry, but you still haven't. I haven't tried the Sam Adams  
"Cranberry Lambic", and probably won't, as I can't support the  
appropriation of the name of a specifically regional style for the  
purpose of marketing a beer made outside the region and with  
different methods. To find out how a lambic really tastes, seek out  
a bottle of Timmerman's, of Mort Subite, Belle Vue, or if all else  
fails, Lindeman's. If in your search, you find a source of  
Cantillon, PLEASE LET ME KNOW!!!

> ... Well, I wasn't impressed. In fact, the taste reminded  
> me of what my mouth tastes like the morning after having too much  
> the night before.

Having participated last night in a vertical tasting of Sierra Nevada  
Celebration Ales ('87 - '91) that somehow led to a horizontal  
tasting (the tasters having lost the ability to remain vertical %\*)  
of single-malt Scotches, I find your analogy painfully descriptive,  
just now. The taste in my mouth is not in the least lambic-like.

> What went wrong? Is this a typical lambic?

Not even close. The term "lambic" covers a wide range of flavors,  
but they are generally sharply sour, with varying degrees of  
fruitiness, and a very clean finish. Some have "horsey" or "mousy"  
flavor notes, but all are clean, clean, clean. I highly recommend  
trying a real lambic -- you'll either love it or loathe it, there  
seems little middle ground. Happy hunting!

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Wed Nov 27 10:09:27 1991

From: larryba@microsoft.com

**Subject: Galvanized Mesh**

Jack mentions the kind of screening his sparge system uses:

| I believe that "hardware cloth" is galvanized steel. I currently am  
| taking a zink suplement with my daily vitimins so I doubt that any  
| zink leaching off the little bit of screen would do anything other  
| than save a few more of my brain cells.

Hold the vido presses! remember the article a week or so about cadmium poisoning? That galvanized steel mesh is probably not coated with food grade Zinc; it is probably contaminated with lots of random heavy metals.

SS or copper/brass would be a much better choice for long term health.

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Date: Wed Nov 27 11:10:37 1991  
From: larryba@microsoft.com  
Subject: Re: TSP vs Washing Soda

I think the only thing special going for Washing Soda is it is dirt cheap.

I don't know what the problem was for the guy who got a white film on his bottles. \*Any\* alkaline environment will eventually etch glass. Washing soda is pretty damn alkaline. Good call on using something acidic to remove the film. Also, an alkaline environment will dissolve aluminum and make aluminum hydroxide/carbonate - i know: i used this technique to make hydrogen bombs, er, ballons in high school. Perhaps that was the source of the film.

TSP is great stuff too. I don't use it simply because I don't have any.

I got the tip on using Washing Soda (primary ingredient in all dish and clothing washing detergents) from a friend of a friend who is a chemist.

Now days, I pretty much just use a squirt of Dawn liquid detergent or the Dishwasher when washing bottles or brewing equipment. TSP and washing soda are pretty hard on my hands and I am too lazy to use gloves.

- larry barello

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Date: Thu, 28 Nov 91 3:55:49 EST  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Re: cutting a keg

Yet another way to cut a keg is to use an autobody 'zip saw'. Its an air driven saw that uses ~4" diameter abrasive wheels. Its small enough to cut a nice circle in the top of a keg, and if it binds in the cut it won't 'kick', just bind (at least at something less than super industrial air line pressures. I run 120+PSI at 13 SCFM). The down side is that you need to know someone who has one. The tool itself isn't expensive. At least not as tools go, anyway. The 5HP compressor you need to run it is though.

Oh, this saw will cut the top of a keg off in about half an hour if you work at it. It should take 2 or 3 wheels. I believe the wheels are \$1.50ish each at the moment.

--Mike

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Date: Wed, 27 Nov 91 17:30:57 PST  
From: ithaca!amber!phoebe@uunet.UU.NET (Phoebe Couch)  
Subject: Re: Bottles

I usually use *\*very\** hot water to soak the labels off(sometimes with TSP)  
.  
The glue soften up and you can peel the label off and rinse off the glue  
on the  
other side while the bottles are still warm.  
As for strong sturdy bottles, I like most UK imports:  
Bass ale, Guinness, Mackenson and Watneys, etc,  
As for domestic bottles, Anchors are great.  
Sam Adams labels are harder to remove but the bottles are fairly sturdy.

Caution: never use Fosters, not just because they are green,  
but they tend to break when you cap them.

Last time I needed bottles urgently, I tried to buy them off a street  
people  
in Berkeley ( with a shopping cart full)  
at 25 cents over the california redemption rate for each  
6 pack, but he wouldn't sell them or even negotiate, figures!

P.

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Date: 28 Nov 91 10:18:00 EST  
From: Henry (H.W.) Troup <HWT@BNR.CA>  
Subject: **Bottles, more Ethics, and On Premises Brewing**

Even in stuff ol' Ontario I've been able to buy bottles from the Brewer's Retail outlets. Sometimes. Although I have a fair stock of bottles, I have a question and a comment. What brands (in Canada) come in non-screw top bottles? Are there any caps that home brewers trust for those bottles?

The comment: one local microbrewery died. Rumour says it was because the Ontario regulations forced them into glass bottles (above 200,000 litres per year?), and they 'lost' too many bottles. Bottles certainly cost more than the 10 cent deposit!

Final question: how do people feel about the 'on premises' brewing places? Do you even have them? 'On premises' means they sell you the materials and rent you the space and use of their equipment. They seem to have microbrewery extract style stuff - with filtering and bottling lines. Cost is between homebrew and commercial beer. Getting very popular, because you don't need to know anything.

Henry Troup - HWT@BNR.CA (Canada) - BNR owns but does not share my opinions

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Date: Thu, 28 Nov 91 08:19 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: EASYMASH

To: Homebrew Digest  
Fm: Jack Schmidling

EASY MASH

(The Sequel)

This was originally posted leaving out a lot of details, some of which,  
I herewith fill in.

As I intend to produce a new - - - - on all grain brewing, I would appreciate any and all CONSTRUCTIVE comments.

I want to develop an all grain process that reduces the cost and effort to the minimum while producing an acceptable beer.

As I have the same aversion to plastic as I do to aluminum and to keep within the budget of most hobbyists, I decided to base the system around the old enameled 8 gal kettle that grandma used for canning.

The same kettle is used for mashing, sparging and again after dumping the spent grains, for the boil. It is never lifted full so the problem of handles falling off is not an issue.

A few simple mods are required to make it fit the process. A small brass spiggot is fitted to the bottom with a short piece of pipe extending several inches toward the center on the inside.

A small piece of window screen is rolled several times around the pipe and secured with a hose clamp or twisted copper wire. The screen roll extends several inches past the end of the pipe and the last inch is bent over itself to prevent anything from entering the spiggot that has not passed through several layers of screen.

Mashing is begun by "doughing in" enough warm (100 degs) tap water to 8 lbs of milled (2 row/6 row) malt to obtain a consistency of oat meal. Let this rest for 30 minutes.

Add enough hot tap water to bring the temp up to 120 degrees using a candy

thermometer to monitor the temp. Hold this temp for 60 minutes by adding heat as necessary. Stir frequently to avoid carmelizing and to distribute the heat.

On a separate burner, bring a couple of quarts of water to a boil.

Increase the heat and add enough boiling water to raise the temperature to 158 degrees. Maintain this temperature for 60 minutes. This can be done by simply adjusting the flame while monitoring the temperature and dilligent stirring.

The preferred method is by decoction. Remove a quart of the mash and bring it to a boil on a separate burner then return it to the mash. Repeat this as often as necessary to maintain the 158 degrees. In spite of the fact that boiling destroys the enzymes, there are other important chemical reactions that take place only by boiling. As only a small portion of the mash is boiled at one time, there will always be enough enzyme activity in the unboiled portion to maintain the process, even on the boiled portions.

Even partial decoction should produce a beer superior to the more common method of dumping hot water into a cooler full of malt and trusting to luck.

After 60 mins at 158, crank up the heat and continue the decoction until 178 degrees is reached. Hold this temp for 30 mins with flame and a few decoctions, then turn off the heat and let it rest while heating water on another burner. If you have control over the hot water heater, you can get it almost hot enough out of the tap. I keep two pans of water going so that one is heating while the other is sparging. You are on you own here.

The level of wort in the kettle should be no more than about an inch above the grain when it settles. Lay a dinner plate on top of the grain to distribute the sparging water and minimize the disturbance of the grain.

Open the spiggot just a trickle and run the wort into a sauce pan or jug till it runs clear. Pour the turbid runoff back into the kettle.

The object of sparging is to extract as much sugar from the grain as possible. The longer it takes, the more efficient the extraction. Adjust the outflow so that it takes at least an hour to obtain 5 gallons. Add the boiling water as necessary to just keep the grain covered.

The first runoff should be about 1.080 and you quit when it gets below 1.010.

The total blend will produce 6 to 7 gallons at about 1.030 which, after boiling will yield 5 to 6 gals at 1.040.

The seven gallons of wort will fit easily into the kettle for the boil.  
A minimal one hour boil will evaporate about a gallon so you can play with the volumes in various ways. You can increase the gravity by more boiling or boil less and have more beer.

Add half of your hops as soon as boiling begins. Save one forth for the end and the remainder at regular intervals during the boil.

After the boil, it is tapped into the primary after cooling, either overnight or with a wort chiller if you have one. I actually draw it of a gallon at a time so that I can shake it vigorously and "glug " it into the primary to oxygenate it prior to pitching yeast.

The kettle seems to be universally available for about \$35 and the rest of the stuff can be had for less than \$5, making it a pretty inexpensive system.

I happen to have a small foundry furnace that I use to boil on and have not actually tried boiling on the kitchen stove but I gather from others that two burners will eventually bring 5 gals to a boil. My furnace will bring 7 gals to a wild boil in about 20 minutes and provides a true "fire-brew". It is made out of a few fire bricks, a small blower and some pipe fittings.

For those afraid to try all grain, I can simply say that (for me), the quality of my beer has made a quantum leap forward and it was like falling off a log.

I do not doubt that some people can make good beer with extracts but I can now honestly say, I don't think I ever did. All grain brewing takes a bit more time and effort but the satisfaction is immense and dollar-a-gallon beer is also no small part of the compensation.

js

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Date: Thu, 28 Nov 91 10:00:37 PST  
From: roborr@polari (Robert Orr)  
Subject: Re: Homebrew Digest #769 (November 27, 1991)

Please remove me from this mailing list!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

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Date: 28 Nov 91 (23:03)  
From: hpfcla.fc.hp.com!canrem!mark.nickel (Mark Nickel)  
Subject: new masher in town

Hi All,

After successfully brewing nine batches of extract or partial mash beer, both my partner and I have finally decided that we are ready to proceed with an all grain brew. In anticipation of this mementos event I have thoroughly read both Miller and Papazian's instructions on how to prepare an all grain batch. Although I think I have a good grasp of all the steps involved, I was hoping to tap this group's "Keg o' Knowledge" and hopefully gain some insight into problems that are likely to occur but that I as a new masher might not have anticipated.

Thanks in advance,

Mark  
mark.nickel%canrem@lsuc.on.ca  
- - -  
Canada Remote Systems. Toronto, Ontario  
NorthAmeriNet Host

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Date: Fri, 29 Nov 91 01:00 EST  
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: A quotable beer quote

"This is grain, which any fool can eat, but for which the lord has intended a more divine form of consumption. Let us give praise to our maker and glory to His bounty by learning about BEER."

--Friar Tuck, portrayed by Micheal McShea  
in the 1991 version of "Robin Hood"  
Hope this makes your day.  
- --Scott

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End of HOMEBREW Digest #771, 11/29/91  
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Date: Fri, 29 Nov 91 7:38:01 EST  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Cranberry Stuff

It was suggested that I post this to HBD, so here goes...  
The text originally appeared on another beer related dist. list.  
(fyi, I'm the author of the included text)

--Mike

Hi,

I'm now sitting at home, in a comfy chair, with my keyboard and a glass of Sam Adam's Cranberry Lambic.

The bottle says:

"This Cranberry Beer is our version of a traditional Belgian Lambic. It is made with a top-fermenting yeast and wheat and barley malt. After brewing, this wheat beer is fermented again with fresh cranberries. Pure maple syrup is added to balance the tartness of the fruit. This beer combines the tart dry character of the cranberry with the refreshing taste of wheat beer. A special New England brew for the holidays. Cheers!  
James Koch"

A few comments on the label's claims:

- o wheat malt is not used in a lambic (but I'll concede this point since I've been known to use wheat malt too)
- o there is a lot more than 'top-fermenting yeast' that ferments a lambic. For starters, there is the bacteria *Pediococcus cerevisiae* and the yeast *Brettanomyces lambicus*.
- o maple syrup is definately not used in a traditional lambic.

First, I'll say the nice things:

- o the bottle should be strong enough to use for homebrew
- o I kind of like the color (of the bottle, but the beer's is ok too)
- o the label is on straight (the label's color is nice too)
- o the carbonation is ok
- o if I forget they're trying to market this as a lambic, its an ok, but otherwise unimpressive fruit beer. I prefer a more assertive fruit flavor in a slightly heavier beer.

OK, now the real review:

In no way, shape, or form is this even remotely related to a lambic. The beer tastes like a very light beer (or my tap water) with a slight hint of hops & cranberry/maple. I was rather suprised with the lack of body/character and of the total lack of any lactic sourness. Of course this may be because I'm use to drinking lambics that really are from Belgium. (as a point of reference, my tastes run toward Timmerman's)

I wouldn't bother buying a 12-pack just to get a bottle of this. (of course its too late for me...)

Its my belief that this is, at the very least, a complete misunderstanding of the lambic appellation, or at the worst, a just a shameless marketing scam to sell a few extra beers [again]. You decide.

I'd be intersted in hearing a response from James Koch should anyone have his ear. [hmm, this probably puts me on his black-list doesn't it?]

Of course all of the above is \_my\_ opinion and I'm sure someone will disagree...

--Mike "just calling 'em as I see 'em" Sharp  
(the guy who started the lambic mailing list, btw)

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Date: Fri, 29 Nov 91 12:19:56 -0500  
From: steve@endgame.gsfc.nasa.gov  
Subject: Cutting a keg (Re: Boiler/Chiller Construction - Part 1)

First, I'd like to thank Tom for sharing his experiences in building SS brew gear.

I have a few comments to add to what was said re cutting up kegs...

>From the keyboard of Tom Dimock <RGG@CORNELLC.cit.cornell.edu>

> The next step is to cut out the top of the keg. The kegs are 16"  
> in diameter, so an 8" hole in the top works quite nicely. I know  
> of at least 5 ways to perform this step.

>  
> 1) Drill a couple of holes in the top and then saw between them  
>with a Sawz-All (a heavy duty version of a hand jig saw, for

I did this using a "normal" jig saw and bi-metal blades. Definately a noisy passtime, and I did use up 5 or 6 blades. I tried a SawzAll, but it seemed to shake the top of the keg around too much.

> 2) Use an abrasive blade in a circular saw. The blade is meant to  
>cut in a straight line, so getting it to cut in a circle is a  
>little tricky. You always want to wear eye protection when

I uses some of these blades to "split" a keg (they make great barbequeue grilles too :-). I couldn't picture trying to cut a round hole that way, by any means.

I believe that there are little air powered saws that use 4 inch or so abraasive wheels. Those might do the trick. Anyone?

> 4) Cut it out with an oxy-acetylene torch. Unfortunately, stainless  
>cuts very poorly with oxy-acetylene, which leaves you with a lot  
>of slag and crud to clean up with an angle grinder. A file might  
>do it, but slag tends to be harder, so you might just end up using  
>the keg to smooth out the file!

I tried to cut stainless with a torch, and pretty much made a mess of the metal. The cut was very rough, and, like Tom said, it seemed like I was using the stainless to smooth the file (I didn't have a grinder at the time).

Since then, someone recommended sticking a regular gas welding rod into the cut. I haven't tried it yet, but he said that it will make the cut much cleaner. I'll probably give it a shot when it's time to build a bigger lauter tun (Real Soon Now).

> Tom Dimock-- Flame your kettle, not the net!

Steve Rezsutek

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Date: Fri, 29 Nov 1991 13:23 EDT  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: I've got my water analysis and I should...

Like all good brewers, I've finally gotten an analysis of my local water supply. Help me interpret it! For organizational purposes, here's what I'll do: First, I'll list the relevant figures from the analysis. Then, I'll tell you what \*I\* think they mean. I'll probably screw this up, so I want you to point out where I'm in error. (Dammit, Jim, I'm a doctor not a chemist.) Finally, I'll close with more specific questions about what I should do to fix up my brews. When answering, keep in mind that I am (currently) an extract and specialty grain brewer. Also, my guesses about what all this means come from my reading of Burch, Miller, and Charlie II. These are the only sources I own that go into any detail about water. Ok, first the numbers. All figures are in mg/L unless noted otherwise.

Alkalinity 88-100  
Hardness approx 120  
Sulfates 21  
Chlorides 15-25  
Mg approx 8  
Na approx 8  
Ca 30-40  
pH 7.7

Now, my reading of the situation:

First of all, my water does not seem to be chlorinated, but instead is filtered, although I have no idea what filtration system is being used. I think that hardness is really total hardness, and a figure of 120 means that my water is hard. I believe that the temporary hardness is given by the alkalinity, and so my permanent hardness would vary from 20 to 32. Am I correct in believing that the alkalinity is primarily (exclusively?) a measure of the carbonate and bicarbonate content of my water? There is certainly no separate listing for either of these ions. In terms of general brewing, recognizing that what is desirable varies among beer types, I believe that alkalinity is a bit high, calcium and sulfates are a bit low, and magnesium is ok, assuming I get enough from my extracts (which Miller says is usually the case).

Finally, my specific questions:

1. Should I mess with my alkalinity? When I first began brewing, I asked whether I should boil my water for sanitization purposes. Of the quite a few people who responded to me, about half boiled and about half didn't. I decided to refrain from boiling until I got an infection (which I never have).

But now, looking at the alkalinity, I think I might need to boil to get rid of some of it. Miller says that alkalinity in excess of 50 (unless "balanced" by Ca--whatever he means by "balanced") will extract harsh flavors from the hops, and Burch says that the lighter the beer, the harder the water should be (Pilsner Urquell types excepted). And come to think of it, my pale ales and steam beers have turned out quite well and my stouts and porters do have a bit of harshness in the background--not much, but there, particularly at colder serving temps. OTOH, Burch also says that "some" temporary hardness is good for stouts and porters, although he does not define "some". Finally, Miller says that if you boil, after leaving a residual of about 35, one can get rid of the carb and bicarb at a cost of 3 parts Ca to 5 parts carb/bicarb. Doing the arithmetic on my water means I will "use up" ALL of my Ca. So, my question: When should I boil to get rid of the alkalinity, and how do I deal with the calcium loss (see stuff on gypsum, below)?

2. Should I mess with my calcium? Miller says that an optimum Ca range "for all brewing water" is 50-100. I, of course, am a bit lower. I could add gypsum, but in doing so I also increase my sulfates. Miller says sulfates are chemically irrelevant, but both Miller and Charlie say they give a dry, crisp palatte, unless they are "too" high, in which case they give a harsh salty taste. Again, what is "too" high? My sulfates right now are quite low, but by adding gypsum to a 5-gal batch, my calcium and sulfates change as follows:

| gypsum added | Final Ca level | Final SO4 level |
|--------------|----------------|-----------------|
| 0.5 t        | 60-70          | 91              |
| 1.0 t        | 90-100         | 161             |
| 1.5 t        | 120-130        | 231             |
| 2.0 t        | 150-160        | 301             |

I used Miller's numbers for changes. Charlie's are 5 mg/L lower for both Ca and SO4. Many recipes I have seen routinely call for adding 1-2 t gypsum. I have never done so because I figured "What does the recipe maker know about my water?" Last week, though, I had a recipe for an English special bitter that called for 2 t gypsum. I was in a "what, me worry?" mode and decided to add it all. Looking at the numbers above, I may have made a mistake, but it's too late now and I'm going to drink the beer anyway :-). So: When should I change my Ca by adding gypsum, and how much should I add? Should I worry about the increase in sulfates that would result?

Well, there you have it. Thanks for any help. There's a pop song about Boston that's locally corrupted by substituting Buffalo and the Niagara River for Boston and the Charles. Anyway, the song has the line "Well, I love that dirty water--ah, Buffalo you're my home." And the last few days, going over this water report, I just can't seem to get the song out of my mind....

- --frank

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Date: Fri, 29 Nov 91 11:19 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: YEAST

To: Homebrew Digest  
Fm: Jack Schmidling  
From: Todd Enders - WDOBCI <enders@plains.NoDak.edu>  
Subject: Yeast musings...

> I don't believe it's exactly fair to call this yeast the same strain as you started with. Why? Well, consider that by using yeast from the bottle, you would tend to pick up the more attenuative cells that are left in suspension and still active. As one repeats this process over several generations of reculture, one is artificialy selecting a more attenuative population, no?

Yes, you have set up an artificial (and natural) selection routine that could select for an infinite numbers of characters, not just attenuation. Some could be good, some could be bad.

To me, the more obvious process would be to take your expensive yeast culture and instead of using it to make beer the first time around, use it to start multiple batches of cultures. You could build it up to sufficient volume to start as many separate cultures as you could use in the time they would go bad in the frige. I am not sure what happens in the frige but if you maintain a sterile environment, you can at least count on the same purity of strain.

From: larryba@microsoft.com  
Subject: Galvanized Mesh

>SS or copper/brass would be a much better choice for long term health.

No doubt but let's not lose sight of the fact that a vast majority of our drinking water moves through galvanized iron pipes. I am the last one to suggest that common usage makes things OK nor am I ignorant of the fact that boiling beer may react differently than cold water but just wanted to make the point.

BTW, brass has far more zink in it than galvanized iron.

Re: Removing Lables

I have found that some of the stubborn lables do not use water soluble glue and will never come off using water and soap. They do however, slide right off with paint thinner such as turpentine. This is expecially true of plastic pop bottles.

HOME BREW HORROR STORY

I brought three liters of homebrew to the family Thanksgiving dinner and was forced to rationalize and excuse one undrinkable bottle. It was, unfortunately, my finest beer.

Early in the week, I chilled down the beer till ice was visible and decanted this into a chilled bottle. As it wasn't quite full and just for good luck, I topped it off with a bit from a currently fermenting batch. I squeezed the (plastic) bottle to expell all the air and let it sit till it got hard and fat. I then refrigerated it till the big show.

It was utterly disgusting. I can't begin to describe the flavors but it was probably all of them.

Unfortunately, I did not sample the bottle before the decanting operation but I have been drinking the same batch for several weeks and it's the best beer I have ever made.

The other samples, also in plastic, were a dark and the clovy stuff, I have described before. I called it Holiday Spice Beer and they loved it.

I was somewhat stunned because the day after I did this, someone posted an article saying that this is SOP for competition entries. This confirmed what I had intuited and thought I invented but something definitely went wrong this time.

I don't have enough facts to prove what the culprit was but I just wanted to point that, even the "Worlds Greatest Brewer" has bad days.

js

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Date: Fri, 29 Nov 91 14:06:49 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Diacetyl

I had also tasted a few "old" beers that were poorly handled in shipping (or so I believe) and found them to have diacetyl flavors. Some fellow judges (and friends) who were at this particular tasting said they didn't think the diacetyl could be a result of poor handling.

I recently had a vacation in Europe. I brought back a few bottles of Budvar Budweiser, and found that while bottles I had drunk in Europe were fine, some of the ones I had after returning had developed a strong diacetyl component. This seems to confirm my suspicions that handling has some effect.

I thought I saw something from George Fix recently (or maybe it was someone else) on a correlation between poor handling and diacetyl. Was this you George, and if so what were the specifics?? If not does anyone else know about any correlation between diacetyl and handling??

Thanks,

JaH

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Hopfen und Malz, Gott erhalts

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Date: Fri, 29 Nov 91 10:31:37 PST  
From: roborr@polari (Robert Orr)  
Subject: Re: Homebrew Digest #771 (November 29, 1991)

Please remove my name from this mailing list, for the tenth time!!!!!!!  
!!!!!!!

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Date: 29 Nov 91 15:07:29 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: DMS and Other Stuff

On DMS: I ran across an old American Brewer article by Gary Bauer called "Dat Ol' Debbil DMS: Dimethyl Sulphide". According to Gary, the problem lies with something called S-Methylmethionine (SMM) formed during the germination and kilning stages of malting. SMM "decomposes on heating to form DMS during kilning, wort boiling and hot wort storage." He also says "Two row barley which has a normally lower nitrogen content than six row barley, has been show to produce significantly less SMM during the malting process. European malt has less SMM and DMS than North American and Canadian malt."

According to Bauer: "Beers with hig adjunct ratios or low gravities allow the DMS taste or off-taste to be more detectable, while German beers, all-malt beers, flavorful beers, especially dark beers, make the taste of DMS less discernable at higher levels."

Most significant to Larry and the rest of us: "Kettle boiling hyrdolyzes SMM to DMS which is removed during evaporation. The half life or time need to remove half of the DMS is 40 minutes, so that three-fourths is removed in 90 minutes. Narssis recommends a 100 minute boil to reduce the level of SMM and DMS to acceptable levels in most beers...."

"The following steps should ensure low levels of DMS in the finished beer.

- Boil the entire wort 90 minutes or longer
- Ensure that the boil is vigorous--rolling
- Allow at least 8% evaporation
- Minimize the hot wort standing time
- Rapidly cool the wort"

To Jack Schmidling: What Baderbrau calls "webbing" sounds like what's more commonly referred to as Belgian lace. It's formed from the proteins in the beer and it's not terribly surprising that you didn't see much of it in your extract beers, especially if you weren't using many grain additions. I've found the best way to get a startling amount of lace in an extract beer is to add 2 ounces of flaked barley.

To Todd Enders: Brewers have traditionally used the same yeast over and over for many generations, although nowadays most plate the yeast periodically to check

and see if it has mutated or otherwise strayed from the straight and narrow. I suspect that your theory isn't "wrong" but that the yeast strains are inherently more stable than you give them credit. On the other hand, you might begin to select for a higher degree of flocculation (rather than degrees of attenuation). Just blue skying here.

To Kinney Baughman: Why is the capillary action in the bucket to bucket lauter tun any more a problem there than any other system? The solution is generally to use knives for gradually cut down through the grain bed (in a brewery vessel the knives slowly turn but a similar effect can be achieved by using a kitchen knife at different points). My experience with a grain bag was not salutary, as the bag failed to hold the weight of the wet grain and kept falling into the bucket.

Chuck Coronella: Your neighborhood hardware store should have an adapter that screws into your kitchen faucet like your aerator does currently. This will then snap on a unit that will accept normal garden hose/laundry hose fittings. I used one of these for a long time and only ran into a hassle when my new portable dishwasher turned out to need a different fitting.

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Date: 29 Nov 91 14:02:26 MST (Fri)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: more about Prickly Pear (Zymurgy articles)

The main response I got to my earlier inquiry about prickly pear fruit for mead was a handful of inquiries about making it. So...I finally had time to dig up the original Zymurgy article about it. It's Volume 10, No. 2 (Summer 1987) - the "Lena" issue, p. 44. This gives a rapturous account of the qualities of one particular prize-winning PP mead, and a modest amount of information about making it.

Particularly, this article describes boiling the fruit for two hours-- which is one reasonable way to extract the juice. The fruits are a bit stubborn this way; a simple pressing doesn't seem to get much, and they're surprisingly firm. A note about pectin--common wisdom hath it (correctly) that one should not boil most fruits in preparing them for fermentation, since it will bring out and "set" the pectin, leading to a nuisance haze. (Pectinase will mostly solve this...but I digress...) This is not a problem with the PP fruit. While the extracted juice from boiling the fruit looks a little cloudy, it appears to be just a suspension of gruk which settles out early in fermentation.

In fact, a letter in the 14(3) Zymurgy (Fall 1991) Prof. Surfeit column says you \*want\* to boil the fruit and extract the juice, rather than just adding the fruit to the fermenter...dealing with the unboiled pulp is described with terms like "seal snot", "blob from a horror film", "fermentation from hell". The description suggests that something in the fruit pulp enables it to trap bubbles and keep them from bursting. I've no first-hand experience with this, but I'll take it as a valid caution; Charlie knows his stuff.

The original (1987) article says to use 75-100 fruits. That will seem like a lot. (It IS a lot!) You can make it with considerably less...but do keep in mind that the taste is subtle.

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Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd    Boulder,  
Colorado

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Date: 29 Nov 91 14:36:21 MST (Fri)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: Zymurgy index?

While digging through several years of old Zymurgy trying to find the article on prickly pear mead, I started wondering about an index. There used to be an index available from AHA, but I don't see it on any of the order forms any more. It wasn't a very good index anyway, but the info it contained might serve as a start for creating a good index.

Anyone know if there IS a good index to Zymurgy? Barring that, anyone interested in trying to put one together? If so, let me know; I'll coordinate it.

---  
Dick Dunn      rcd@raven.eklektix.com      -or-      raven!rcd      Boulder,  
Colorado

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Date: Fri, 29 Nov 1991 12:39:06 -0700  
From: hpfcmr.fc.hp.com!hplabs!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: Bitter at bottle, Evaporation, bottles,cases

In response to a few recent inquiries:

Adding Bitterness at bottling:

About trying to add bitterness at bottling by boiling hops in water. I don't think this will work. The bittering resins have limited solubility in water. In wort they bond to something in the wort. I think it is some of the proteins. You may try hop extracts, but I believe these add more aroma, flavour, not bitterness. I've never tried them.

All grain evaporation during boil:

Someone asked about having to boil off a quart of water on all grain beers. It is more like a gallon! Reducing water is difficult. If you are doing an infusion mash, you can reduce the water a bit by adding heat, or adding hotter infusions, but if you go too far, the mash is too thick, and difficult to work with. If you reduce the sparge water much, you reduce your extract, and throw good fermentables out with the spent grain. Its hard to get less than 6 gallons of water for any brew with a reasonable gravity. This means boiling off at least one gallon! Yes that is a lot of humidity! It gets pretty steamy when we boil an all grain beer.

Bottles:

For those of you who like (and know what they are), you can still get stubbies by buying Jamacian "Red Stripe" beer at the booze shop. They only come in sixpacks;-)  
Stubbies are the short fat "ex-standard Canadian beer bottles". At one time, all Canadian beer from all breweries came in the same standard, compact bottle. Then some idiot decided that the way to gain market share was to make a unique bottle, and go on a huge ad campaign explaining that the beer was better because the bottle was a different shape, and that the size of your penis was directly related to the height of your beer bottle, and that you'd never get laid drinking from a short bottle. That's progress! Canadians don't drink beer, they drink Advertising! Not to be outdone, they all abandoned the standard! I like stubbies because they store more densely. I have a place where I can stack 7 cases of stubbies where only 3.75 cases of those @#%&\$^ing long neck abortions will fit!  
The .75 of a case always goes flat after i smash the top part of the necks off of the bottles;-)

Cases: My main problem with my stubbies is that the cardboard cases are falling apart, and the new cases are too tall, and too slim for them. Anyone know where I can get new cases? Cardboard would do, but I'd really like to get some plastic cases.

Cara-Pale malt: What is it? Is it the same as Cara-Pils?

Cheers: Bill Crick Brewius, Ergo Santa!

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Date: Fri, 29 Nov 91 20:09:56 MST  
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)  
Subject: wooden casks

I'm fond of mead, which implies being a brewer of it, in this part of the world. I'm also a member of the SCA. As a result, I'd like to take some of my results to various SCA events. However, bottles aren't real medieval-looking, and a stainless steel soda keg (assuming I had one) is even less so.

So, I've been looking for small wooden casks to put my mead into. I've even (finally!) found a source for them. However, it turns out I have to make a decision: do I want paraffin-lined, charred, or unlined?

I'm pretty sure I don't want the charred casks, since that'll add all sorts of odd flavours. The impression from the catalog was that the unlined might not be liquid-proof. However, I believe paraffin is fat/oil-based. Alcohol, if I remember my organic chemistry from many moons ago correctly, is something of a solvent for fat/oil-based substances. So, if I get paraffin-lined casks, is the lining going to dissolve into the mead? That wouldn't be a particularly positive state of affairs.

Of course, all this assumes I can figure out how to make a decent-tasting still mead....

Dworkin

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Date: Fri, 29 Nov 91 20:15:47 MST  
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)  
Subject: avoiding light-struck beer

Now, as I understand it, the problem with light-struck beer is that light (flourescent, incandescent, or solar) is allowed access to the brew through less-than-opaque bottles. This has the potential of turning a perfectly good brew into something completely non-potable. Apparently this has even happened at competitions, a truly irritating event for the poor brewer involved, if it wasn't his/her/its mishandling that caused the exposure.

So, my question is, why not make the bottles opaque? A good layer of paint, or glueing on foil or heavy paper should do the trick. I'm afraid I don't see the problem from the homebrewer's point of view. I fully understand that this doesn't address the problem with respect to commercial brewers, but then, that's not our problem (by definition of the domain of discourse -- this being the HOMEBREW Digest).

I'm obviously missing something here....

Dworkin  
"My son was dating a demon?"  
"Don't be prejudiced. He'd done a lot worse his freshman year."  
dworkin@solbourne.com Flamer's Hotline: (303) 678-4624

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Date: Fri, 29 Nov 91 20:34:14 PST  
From: dbell@cup.portal.com  
Subject: Re: Baker's Malt Extract

Back on 11/19, Grant Basham <grant@oj.rsmas.miami.edu>  
asked about using bakers malt extract...

>The local Baker's Supply house sells malt extract in 60# tins  
>for about \$38. This is a BUNCH cheaper than other sources of  
>malt extract. Any of you non-purist out there know what is in this  
>stuff. They won't read me a lable over the phone.  
>Anyone ever tried it?

I haven't tried it, but have been standing by anxiously awaiting  
a response! Have I missed one, or has nobody come up with an  
answer? This sounds like a real boon to <cheap> extract brewers...

Dave

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Date: Wed, 27 Nov 91 14:19 PST  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Cost of Kegs

To respond to all, I called the local Anheuser-Busch distributor, and the Anchor Brewing Company, and was told that 1) The actual cost of the kegs is about \$100, 2) they legally remain (and should be so stamped) as being the property of the brewery, and 3) In some cases of flagrant violation, the brewery has taken legal action against the possessors of these kegs. They also said that homebrewers are not the only people who take and use them.

I also called the local Anheuser-Busch office and brewery to ask about purchase of these kegs and was told that they do sell the old style used kegs, the Golden Gate style, but they have only a few, since microbreweries buy them up. These are the rounded side ones. For further information contact Virgil Cox (Anheuser-Busch St. Louis) at (314) 577-2000.

As far as manufacturers of kegs go,

Hoover Universal usually only makes them to order 40K to 50K per batch, and occasionally has extras, but nothing you can count on. Their phone number is (402) 223-2324. They will entertain orders for about 100 as a minimum, and then only after a large production run. Call Mike Ryan at Hoover.

Spartanburg Steel Products in South Carolina will sell a generic keg to individuals. Prices are \$125 for a 15 gallon 1/2 keg in stainless steel, \$100 for a 7.5 gallon quarter keg or \$95 for a 50 liter (about 13+ gallons) poly keg. Call (803) 585-5211 and ask for Linda.

There is also an outfit called Tosca in Green Bay Wisconsin 701 Bay Beach Rd. Phone # (414) 465-8534 which will re-condition used kegs.

Cheers,

BobK

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Date: Sat, 30 Nov 91 11:17:43 -0800  
From: mcnally@Pa.dec.com  
Subject: free advice for Jack

Here are some comments on Jack's EASYMASH process, for which I expect from him no compensation whatsoever.

No mention is made of the pH of the mash. Where Jack lives, the water chemistry must be appropriate to the type of brewing Jack does. Some, however, might live in places with different water chemistry, and these individuals might be disappointed that they don't get results as good as Jack. The materials for dealing with water chemistry are cheap (pH papers, some gypsum, some calcium carbonate) and the effort is minor.

Though it is true that undermodified lager malt is better handled by decoction, much modern American malt and certainly British ale-style malt is quite well modified. The single-step infusion spurned by Jack is in fact used by most British brewers and many commercial brewers of lagers in America and on the continent. If, however, Jack uses very hot sparge water, he probably is better served by decoction.

Jack contradicts himself when he states first that the object of the sparge is the removal of as much sugar as possible, and then a few sentences later instructing the budding masher to stop sparging when the gravity falls to about 10. Perhaps mention might be made of the reasons for stopping at that point, lest an over-eager masher might continue to sparge and leach unwanted tannins out of the grain.

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Mike McNally   mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Sat, 30 Nov 91 19:00 MTS  
From: Chuck Coronella <CORONELLRJDS@CHE.UTAH.EDU>  
Subject: Cyser Recipe???

Greetings!! I hope everyone (in the US, that is) had a festive Thanksgiving with plenty of bird and brew.

I want to make a cyser, that is, a mead with with some apple cider. Although I've never made any kind of mead before, I've looked through all my books and through the Cat's Meow to learn about the secrets of mead making. (Actually, I've been saving posts regarding meads for quite a while, now. ;-) Unfortunately, I found only 1 recipe for cyser. Maybe I should break down and get a book on mead. So I want to ask a few questions of anyone with experience making a cyser. (Get ready for a long series of questions.)

1. Is apple juice as good as apple cider for a cyser? It seems like apple cider is kind of hard to find around here. Could I use fresh apples? How, what kind, how much?
2. Is a sweet mead, with more than 3 # honey per gallon, most appropriate? If not, what is the <optimal> amount of honey per gallon?
3. What spices/herbs blend well in a cyser? Cinnamon, ginger, tea, hops, orange peel?
4. Does an ale yeast work well?
5. Are acid blend and yeast nutrient necessary ingredients?

Obviously, I'm asking oodles of questions, but I want my first dabble into the ancient art of mead making to be a success. I feel inspired by the two guys listed in the most recent Zymurgy, who won the "Mead Maker of the year" award, (or some such title,) based on their first attempt at a mead!!!

Thanks for all your help,

Chuck

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Date: Sun, 1 Dec 1991 17:42 CST

From: Kit Irelan <CCI1874%TNTECH.bitnet@CUNYVM.CUNY.EDU>

Subject: Cyser Recipe???

cancel

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Date: Sun, 1 Dec 91 20:32:39 MST  
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)  
Subject: mead yeast - continued

The general gist of recent e-mail, as typified by Mike Zentner (zentner@ecn.purdue.edu):  
: I guess I'd have to ask, what is it that you found undrinkable about  
: your meads, and what are you using as a guide for "brewing" them? I  
: may be better able to tell what might be going wrong for you.

Guide? What guide? Brewing's like cooking -- you look at what you have available, eliminate the obvious incompatibilities (like, say, vinegar and baking soda), and see what you can produce with what's left. ;-)

The basic recipe I used was:

3 pounds (aka 1 quart) of unpasteurized honey  
2 1/2 gallons charcoal-filtered tap water  
1 packet of champagne yeast (Red Star, probably, it's been several months)

Since the honey has been kept in the refrigerator, I used the microwave to return it to the liquid state. The water was somewhat above room temperature, mainly to assist in dissolving the honey. No boiling was done (re: discussions several months about the anti-bacterial qualities of honey, recently refuted).

The yeast was dissolved into some warm water filtered as above.

Once I got everything dissolved, I siphoned from the large kettle/pot into my fermenter (one of those collapsible plastic jerry-can ones), tossed in the yeast, and stuck the airlock on.

Months pass (about four, actually).

The mead has tasted reasonably OK during fermentation, though not quite what I was aiming at. The final product has a definite harshness. Unfortunately, it's kind of hard to describe. Following a suggestion from Dick Dunn, I tried adding a bit of sugar to a glass, and it reduced the harshness a fair amount. However, after doing that I have a slightly harsh, otherwise nearly flavourless drink. This is not quite what I'd had in mind....

To see if the problem is repeatable, I've started another batch. It's been going for about two months now. The only difference in the process was adding some spices -- nutmeg, clove, and (I think) ginger. The samples are tasting very similarly to what the first batch was like, modulo the spices (which are certainly contributing towards getting a flavour/odor closer to what I was expecting).

After reflection on recent notes to the list and private e-mail, some courses of action I'm going to try are (in no particular order):

- use glass fermenters
- use a non-plastic storage after fermentation (hence my questions about wooden casks)
- use a less-attenuative yeast

I suspect that changing yeast will have a lot to do with getting closer to my goal of a sweet still mead. Any suggestions on other

things to try, or a better order of trying the things above?

Thanks.

Dworkin

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End of HOMEBREW Digest #772, 12/02/91

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Date: Mon, 2 Dec 91 6:32:38 EST  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Mead

Dieter Muller (dworking@habitrail.Solbourne.com) writes:  
> I've been looking for small wooden casks to put my mead into.  
> I've even (finally!) found a source for them. However, it turns out I  
> have to make a decision: do I want paraffin-lined, charred, or  
> unlined?

You don't want a charred one for mead. An unlined cask will take you at least 3-4 batches to 'break in'. That is, your mead will have an extreme oak flavor for the first few batches. A lined cask would most likely be the best way to go, although then you're just using it for effect. You might as well use a paraffin-lined trash can.

I use a 15gal unlined white American oak barrel for making beer (lambic!). They do seal (either that or my downstairs neighbor is very tollerant) but most places wont guarantee them to do so. You should contact me in about two weeks and we can discuss this process in detail. Anyway, to me, using anything but an unlined cask is pointless. Its a lot of money to spend for just an image. The paraffin linning negates a number of the interesting qualities of a good cask (it breathes just a little, it will lend character and color to its contents, etc).

The Dieter describes his mead as being undrinkable:  
> Months pass (about four, actually).  
Here is the problem. Most long mead tastes like gassoline for at least the first six months, sometimes the first year or two. Put your bottles away and be patient.

> After reflection on recent notes to the list and private e-mail, some  
> courses of action I'm going to try are (in no particular order):  
> - use glass fermenters  
> - use a non-plastic storage after fermentation (hence my  
> questions about wooden casks)  
> - use a less-attenuative yeast

None are bad suggestions. However, none of these will get around the problem of hainvg to age a mead. Since most people have no idea that it takes a *\*long\** time to make a good mead most have the problem you describe. (here I'm assuming you're making a long mead, BTW. It is possible to make a 'quick' mead, but this is much more like making soda -- a quick ferment, bottle it at ~1.040-1.050 and keep it *\*cold\** so it doesn't explode. Don't try this at home kids -- its *\*dangerous\**.)

Finally, just to throw a wrench into your works, I believe long meads were less common in the majority of the 'period'. Why? A history by Lt. Col. Robet Gayre pulished as Brewing Mead: Wassail! In Mazers Of Mead (available from the AHA) is quite well researched and it suggests that mead was consumed on what would be today the sweet side. Its me belief that the majority was more likely a quick mead due to the 1) popularity

2) cost of cellaring 3) general impatience (would 1,000,000 bud drinkers be willing to wait 1-2yrs for their product?). There is some mention in Gayre about mead being consumed straight from the fermenters, etc. I don't have any had primary source for any of this, but should you wish to track some down this book has a rather large bibliography.

How do I know this? My first 30 batches were meads. Then I got hooked on lambics... Now Dawn (S.O.) makes the mead. FWIW, someone will be seeing an entry from me in the AHA nationals. The mead is about 2 years old now & was only really drinkable after about a year.

--Mike Sharp

I bet you guys didn't know I was in the SCA too, did ya'. Heres the .sig:

```
| | Wallace the Brewer | | "A watched pot  
| | of the house Merhdad | | Michael D. Sharp | never ferments."  
/ M / Canton of the Towers< | | Computer Science Dept. | -me  
| e | Carolingia<EK | | University of Lowell | 2/8/90  
| a | | Lowell, MA |  
| d | -----+-----+-----  
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Date: Mon, 2 Dec 91 12:46:12 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: Easymash, Decoction, British brewing, Yeast

Re Easymash: I also use one vessel for both mash and boil. It's plastic with an immersion heater controlled by a simmerstat. These are obtainable in the UK through homebrew retailers. There are several drawbacks which incline me to getting a 35l Burco boiler sometime.

- It's slow to get up to boil, up to three hours for 5 galls. Once boiling it rolls well while the simmerstat is on, but goes off the boil about every 20 secs.
- It's not large enough to prepare the volume of water required for a 5 gall brew beforehand (I boil first to precipitate bicarbonate).
- You can't use it to heat sparge water, as it's tied up with mashing. You can't start boiling with it until you have finished sparging and washed it out.

Re Decoction : Mike McNally writes:  
> Though it is true that undermodified lager malt is better handled by  
> decoction, much modern American malt and certainly British ale-style  
> malt is quite well modified. The single-step infusion spurned by Jack  
> is in fact used by most British brewers and many commercial brewers of  
> lagers in America and on the continent. If, however, Jack uses very  
> hot sparge water, he probably is better served by decoction.

Yes, most British beer is brewed without decoction. I've been told that decoction is required to digest protein before saccharification begins. This is more likely to be necessary with less-modified, high-nitrogen malt, but many modern malts are high-nitrogen.

Does decoction affect taste at all? I got the impression it was done to prevent protein haze, not to improve flavour. An alternative to boiling a portion of the mash, following the decoction rest, is to raise the temperature gently of the whole mash. This means none of the diastase enzymes gets destroyed and enables a faster, more complete mash.

Re Yeast: I've been impressed by the range of yeasts mentioned on HBD. In the UK many yeasts are available for wine-making but I've found only three for beer-making: real-ale, cheap and lager. How much difference does the yeast strain make to the flavour of the beer? I'd suspect a lot, but haven't got the variety to experiment with.

Rgds, Desmond Mottram  
des@swindon.swindon.ingr.com  
..uunet!ingr!nijmeg!swindon!d\_mottram

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Date: Mon, 02 Dec 91 09:58:09 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Silver Solder

I am reading my way through the HBD archive, and came across a post in HBD 512 stating that silver solder is 97% lead and 3% silver. Do any of our metalurgists (or materials scientists) out there know what the story is on this? If silver solder can result in free lead, I'd like to know so that I can deal with that in my construction article.

Tom Dimock - "Flame your kettle, not the net!"

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Date: Mon, 02 Dec 91 10:17:56 EST  
From: Tom Dimock <RGG@CORNELL.CIT.CORNELL.EDU>  
Subject: Kettle building - Part 2

## Building a Modern Elektrikal Brew Kettle - Part 2

I chose to heat my kettle electrically so that I would be able to brew indoors in my shop. This lets me stay out of the Ithaca weather (which is usually bad) and out of the kitchen, which makes my wife happy. It does require a pretty heavy duty electric supply - mine is a 50 amp 240 volt outlet that normally powers my monster welder. Because I have this heavy duty power source, I configured the kettle with a high setting that will boil 6 gallons of water in less than 20 minutes, and a low setting which is used for the actual boil and which won't scorch my wort.

In order to prepare the kettle for electric heat, we need to mount two 1" pipe fittings into the side of the keg. These can be standard pipe couplings from the hardware store, or if you have a friend who owns a large machine shop (as I do - thanks, Charlie!) you can have custom fittings machined from 304 stainless steel. You need to cut two holes for these fittings fairly low on the side of the keg (about 1" above the seam where the bottom support ring is welded on) so that the elements will be near the bottom of your wort. The holes should be about 6" apart, and slightly elliptical so that the fittings are parallel. I cut these holes using the "lots of little holes and then filing to fit" technique. This was surprisingly easy to do. You can also let the welder cut the holes with his fusion torch, if you're sure he understands what you want.

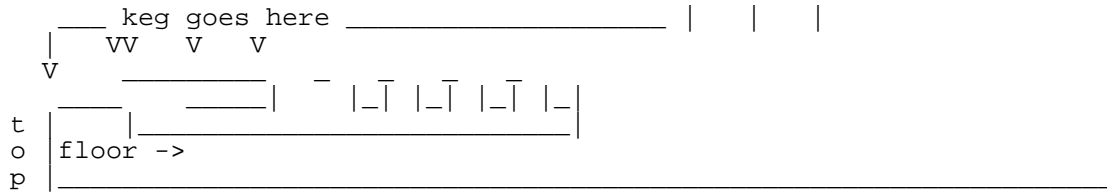
While we're cutting holes, we also need one dead center in the bottom of the keg to make our drain. This one can be a 3/4" fitting, although if you have a pile of 1" SS fittings (gloat, gloat) you can use one of those.

Now comes the fun part, attaching the fittings to the keg. They can be silver-soldered in (normal solder won't bond to the keg), or they can be welded. Silver solder and the special flux it requires are quite expensive - if you're going to buy them just for this, you might come out cheaper to have them welded in professionally. Twenty-five dollars seems to be the canonical number for the job. If you have someone else weld them in, make sure they are not using welding rods containing Cadmium, as this can make your beer poisonous. TIG welding is the best, and is how mine was done. The two heater fittings should be welded in with their axis parallel to each other and to the floor. The bottom fitting should be welded so that it does not extend into the inside of the keg, so that you can drain the keg completely.

Now you'll notice that the keg won't sit flat on the floor anymore, because of the drain fitting. Don't worry, we're going to give the keg legs. Ah, yes, the legs. I wanted the keg to be up high enough that I could drain from the bottom of the keg directly into a counter-flow chiller and then straight into the carboy. For a five gallon carboy and the chiller I had in mind, this meant that the top of the keg needed to be five feet off the floor. The legs are made out of three 2x4's five feet long (my 2x4's are cherry, but that's another story :-)). The legs get cut as shown in the crude diagram, so that the leg supports the keg and touches it at the top and bottom rings, but is cut back away from the sides of the actual keg. Holes are drilled through the legs and the top and bottom rings of the keg to

take 5/16" carriage bolts. These rings make the keg material look like butter - I mean they are TOUGH metal. A cobalt drill bit is highly recommended. The three legs are spaced evenly around the keg, with one being centered between the two heater fixtures (this will be the back of the finished boiler).

notches for chiller



The chiller will be a six-turn coil of 1/2" copper tubing encased in 1" i.d. plastic tubing, and for that we need six notches into the inside of each leg. The notches should be 1 1/4" wide and deep, and 1/2" apart. Don't cut them yet - in a future installment I'll have some more detail on them.

Next installment - Heating elements and power.

P.S. Since writing this installment, I have wondered about silver solder (see separate post), so that becomes an un-recommendation until I find out a little more.

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Date: Monday, 2 December 1991 10:14am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: Going all-grain.

I went all-grain for the first time yesterday. I used a blend of Miller and Papazian methods, made some mistakes, infuriated my wife by consuming the kitchen for a good six hours, and had a mixture of stress and relaxation during the process. I'm looking for advice from experienced all-grain brewers on both technique and, in a couple of cases, product availability.

#### EQUIPMENT

I went with a Thorne Electrim brand "bin" for mashing/boiling. This is a 220 volt thermostatically controlled 7 gallon plastic bucket; a Bruheat clone. I made a Zapap lauter tun, using 6.5 gallon buckets, with a slightly leaky tap at the bottom from a rather rough cut hole. I also purchased a Burch immersion chiller.

#### GRAIN

I was unable to obtain or use a grain-mill. I used a Braun coffee grinder, as there seemed nothing else in the house that would work. I've got a blender, and a Cuisinart with lots of attachments, but I thought the coffee grinder would be the least abominable. I ground 8 lbs of German 2-row (lager/vienna) a 1/4 cup at a time in the thing. Going in very short bursts, I thought I'd be able to crack the grains without making too much flour.

For those of you without grain mills; what do YOU use? What kind of extract rates do you get? I got a lot less than I'd hoped. It seemed I made a mixture of flour and uncracked whole grains. For those with mills; how much do they cost?

#### MASH

I used two left-over PH tests from my old salt-water fish tank to adjust PH during the mash. They were a little TOO wide range (from 5 to 9) but I could tell that I needed to add some gypsum to the mash, and that 1 tsp got me between 5 and 6, anyway.

I couldn't obtain PH papers. Where do you find them? I know the brand name that Miller recommends, but my local homebrew supply and one pharmacy I checked with didn't carry 'em.

I used 2 quarts of water per pound, so 4 gallons of water with the 8 pound

mash. Miller, and other brewers, recommend thin mashes with Bruheat (or my clone) systems. This worked fine, no scorching or burning.

I used the old Iodine test that Miller doesn't like. As Papazian predicts, the mash was done in less than 40 minutes. Miller likes to mash for an hour and a half without testing. I preferred to test.

#### SPARGE

A 4 gallon mash didn't all fit in the lauter-tun at the same time! I ended up taking a lot of run-off out right away in order to stop leakage from between the two buckets! Miller recommended a 5-minute rest for settling; I couldn't. This made the sparging get a little more complicated. I'd forgotten about that gallon of acidified foundation (underlet) water at the bottom of the lauter tun.

I used a total of 3.5 gallons of acidified sparge water; one for the foundation, the rest for rinsing after an hour of recirculating. My wort never went clear; I never saw particulate matter, instead it seemed to remain the same level of cloudiness throughout the recirculation. I tried it both Papazian's way, with the liquid above the grain level, and Miller's, with the liquid just below the grain level -- I believe my coffee grinder may have been at fault.

#### BOIL

The electric boiler never got a really good high ruckus boil. All to the good, because I didn't have to watch for a boil over, yet it was "rolling" gently all through the 90 minute boil. I kept the lid 3/4 on, which seemed to help the rolling, but that obstructed my boiloff. I started with about 6.5 gallons and ended up at about 6, not the 5 I was hoping for.

#### CHILL

The immersion chiller only has a small leak on the input side connections, which I'll fix with teflon tape. It chilled my 6 gallons from boiling to cold in 20 minutes, with some gentle stirring every 5 minutes.

#### EXTRACT

I kept 5 gallons of the 6 gallons for fermenting. Guess what? Starting Gravity was 1.030. Had I had a better method for grinding, and a 5 gallon finish, I would have had 1.047. Papazian says, when you get an extract that's different than what you expect, relax and ferment it. That's what I'm doing.

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Josh Grosse jdg00@aail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Mon, 02 Dec 91 09:37:40 CST  
From: TCMN000 <TCMN%MUSIC.TCS.TULANE.EDU@VM.TCS.Tulane.EDU>  
Subject: just starting out

Alright, I have been reading the HBD for 3 weeks and learned a great deal. I am convinced that brewing your own is the way to go. Where is the best place for an absolute novice to start? Any bibles that are a must read for home brewing (aimed directly at the novice). Where to get supplies (I live in New Orleans)?

Any help would be greatly enjoyed and put to use. Contact me either via the digest or personally.

Mark Davidson (tcmn000@music.tcs.tulane.edu)  
chemical engineering student

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Date: Mon, 2 Dec 91 12:03:40 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Club Coors Party Line

Chris Shenton <chris@endgame.gsfc.nasa.gov> says:  
] Saw this number on a co-worker's whiteboard:  
] I just called up 1-800-627-5888: it's a Coors Club survey -- answer two  
questions by hitting buttons on your touch-tone phone, then speak your  
name  
and address into a recording. Then, supposedly, they send you a coupon  
good  
for a case or something of free beer. Guess which one :-)

Very supposedly. I just called and the recording iterates and reiterates  
that  
they wish they could give out free beer, but can't, that it's illegal,  
etc.

The questions are: What is your age? How many beers a week do you  
drink?  
What brand of beer do you buy? (The possible answers are: Coors, Coors  
Light,  
Budweiser, Miller, and Other). They then ask for your name and address.

ObBrew: When I moved from Boston to Ann Arbor, I discovered that my  
plastic  
bottling bucket had been used to carry tools and cans of extract. I went  
at  
it with a sponge and B-Brite, and again with a carboy brush and more B-  
Brite.  
It's clean and white to the eye, but I can feel scratches, although  
nothing  
deep. Should I worry, or just have a homebrew? (note that I may have  
loaded  
that bucket myself in a fit of stupid haste.)  
Ajd ajd@itl.itd.umich.edu

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Date: Mon, 2 Dec 91 12:26:13 -0500  
From: zentner@ecn.purdue.edu (Mike Zentner)  
Subject: New American Wheat?

While visiting relatives over the holiday, I chanced upon a case of the Xmas Sam Adams combination (although it sounds like most people are not happy with it, I haven't tried any yet).

More importantly, though, I happened across something called "Heartland Weiss" from Chicago Brewing Company. I liked it better than the Sam Adams wheat because it did not have as strong of a "wheat beer" flavour. The correct flavour was evident, but so were the rest of the body and flavour elements of beers like Paulaner (although certainly not as good as Paulaner). The head did not linger as long (or as firmly) as the German counterparts, but I'd say this beer is worth a try, anyway. Anyone else tried this?

Or am I completely wrong and this is a really crappy beer? :-)

Now, sorry to revisit this, but here goes, no flames intended:

Jack Schmidling writes:

> Re: COUNTERFLOW vs TUBE-THROUGH-BUCKET-OF-ICE-WATER  
>  
> >In the bucket of ice- wort through tubing method, the initial wort is REAL  
> cold, and after the ice melts and you are using a bucket of chilled water,  
> the wort is warmer.  
>  
> I am not sure why the creative process must stop with one bag of ice.

Jack, the process doesn't stop, but if you'd have read my post, you'd have seen that I want something that will chill wort to exactly pitching temperature so I can get some sleep and not rush the following morning. If I kept adding ice, I'd get something say near 40 F, which I would want to let warm up before pitching. If you want to do this, fine, there are no problems with it. It just doesn't fit into my schedule. I repeat, this is not a flame, just a clarification to anyone who was confused by my original post.

Mike Zentner      zentner@ecn.purdue.edu

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Date: Mon, 2 Dec 91 12:30:58 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Getting Bottles

When I needed enough bottles for my first batch of beer, I took all the old beer bottles lying around that were not good (green, screw-top, etc.) to the local drinks store (at the time, Wine & Cheese Cask in Somerville -- Gosh, I miss that place), and traded one-for-one for bottles that fit the bill. I've since bought bottles for the price of deposit from beer stores, and discovered a wonderful thing -- some places will thank you profusely for taking their bottles. Apparently, beer stores which are somewhat indiscriminate about the bottles they refund deposits on will accumulate a large collection of bottles they can't get rid of. If it doesn't bother you and doesn't bother the shop clerk, ask to root around his collection of deposit returns. In my last bottle run, I collected a half case of brown pint bottles for German beers that haven't been sold here for three years. Now they're storing a batch of #4 FrankHaven Red Bitters.

AjD     ajd@itl.itd.umich.edu

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Date: Mon, 02 Dec 91 10:41:15 -0800  
From: mcnally@Pa.dec.com  
Subject: Whitbread ale yeast

What the heck is the deal with Whitbread yeast? I pitched a packet into a 1/2 liter of starter wort, and in about an hour there was a big krausen and the stuff was working its way toward the airlock. Dang.

There was a very pleasant floral/fruit aroma to the starter when it went into the wort this morning.

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-  
Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: 02 Dec 91 13:34:51 EST  
From: Bill Crisafulli <73750.2427@compuserve.com>  
Subject: Microbrews by mail

Hi all. Been lurking here via my second hand copies (thanks John DeCarlo!) for months. Learned a lot. Thanks.

A friend of mine has started a little business sending microbrewed beers monthly to members of "Beer Across America". They ship via UPS in Illinois, and through some private company to Indiana, Wisconsin, Michigan, Kentucky, Iowa, and Missouri. Right now that's the only states he can ship to, but that may change. Details are two six packs (different breweries) per month, cost averages \$14 plus shipping/handling. First shipment will be in January.

For all the details call (800)-854-2337. I'm personally very psyched about this, because I'll be able to buy cases of beer not distributed in Illinois from him! I have no commercial connection here, just thought this crowd would be interested in this.

Bill Crisafulli

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Date: 2 Dec 91 10:54:46 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Multiple Regulators

Subject: Multiple Regulators Time:10:38 AM Date:12/2/91

>2) I've seen those nifty manifolds in the Foxx catalog and they  
>seem pretty cheap way to have multiple beers on tap if one thing  
>is true: Do you need a regulator per/keg or would having a single  
>regulator between the manifold and the CO2 sufficient (i.e, do you  
>find you have to futzz with the pressures on a per keg basis?)

Depende on the beer! I am set up to dispense 3 kegs (via one of those  
manifolds from Foxx). If they are all homebrew I can get by with one  
pressure  
across all three (normally about 7-10 lbs). However when I put a keg of  
Anchor's Liberty on line, I had lots of foaming problems which I was  
unable to  
correct until I spoke with Mark Carpenter at the brewery. Seems Anchor  
dispenses Liberty at 18-20 lbs! It is a pretty lively beer. Also they  
advise  
a minimum of 10'-12' of 3/16" id hose between the keg and the faucet (my  
brews  
have about 4' of 1/4" hose) or some sort of in-line flow control device.  
So I  
bought a secondary or in-line regulator (range 0-30 lbs) and 15' of 3/  
16"  
beverage hose. The gase comes out of the tank at 20 lbs into the  
manifold  
where it is split between the Liberty and the in-line reg. The in-line  
is set  
for my beers (of which I can dispense 2). Now I have no problem with the  
Liberty. The cost involved the in-line reg. and a 2-line splitter which  
came  
to about \$40.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Mon, 2 Dec 91 11:02:34 PST  
From: bgros@sensitivity.berkeley.edu (Bryan Gros)  
Subject: Reusing yeast

Glad to see the distinct lack of bitching in the last couple of HBDs.

Last week I made an extract brown ale (short on time these days) and added it to the carboy from which I had just removed a porter. I was a little worried that the stuff on the bottom, presumably containing some of the Wyeast English Brewery Ale yeast, would be damaged by the ~90F wort, but it was almost 2AM, so I siphoned it in anyway.

I was amazed to see bubbles in 10 minutes and a full fermentation in 30 minutes. I had never seen it take off so fast. Unfortunately, I don't drink my beer fast enough to do this often, but I'd like to save some of this yeast.

Would it work to just take some of the trub left after bottling the brown ale, add it to some boiled and cooled extract in a bottle, put an airlock on, and when done, cap it and refrigerate it? Then I just let this warm up and add it to my next batch? or maybe make a starter in a wine bottle? And if this works, how many times can I do this?

Thanks for the help.  
- Bryan

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Date: Mon, 02 Dec 91 14:54:30 EST  
From: Jay Hersh <herh@expo.lcs.mit.edu>  
Subject: To Rob Orr

Sorry to suck up bandwidth, but Rob's return address is incomplete.

Rob, unsubscribe requests go to homebrew-request@hpfcmi.fc.hp.com  
had you sent your first one there I think you'd be off by now.  
Sending repeated requests here doesn't do any good as the adminisitrator  
doesn't always read the digest. Of course now you'll have to be patient  
as the administrator is away for 2-3 weeks and no unsubscribe requests  
are being handled currently. In the meantime please be patient and  
stop posting unsubscribe requests to the digest itself.

Thank you.  
JaH

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Hopfen und Malz, Gott erhalts

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Date: Mon, 02 Dec 91 14:57:42 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Lace

Hmmm.

I get Lace in almost every beer I brew, even ones that are exclusively extract.  
I think it is more related to yeast health, though I don't have any specifics to back this perception. Though perhaps I have been using an extract brand that has sufficient protein content.

- JaH

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Hopfen und Malz, Gott erhalte

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Date: 2 Dec 91 12:57:54 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Bottling Draft Beer

Subject: Bottling Draft Beer Time:12:47 PM Date:12/2/91  
Jack talks about bottling brew from a keg for Thanksgiving.

>Early in the week, I chilled down the beer till ice was visible  
>and decanted this into a chilled bottle.

The "till ice was visible" caught my eye. Where was the ice? In the  
beer?  
That's too cold, Jack. You begin to isolate the alcohol from the beer  
when you  
freeze the brew. Perhaps what you bottled was more alcohol than beer and  
so  
tasted very strange. Yes you want the draft to be cold, to retain as  
much CO2  
as it can, but you shouldn't see any ice!

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
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(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Mon, 2 Dec 91 15:17:00 CST  
From: Mahan\_Stephen@lanmail.ncsc.navy.mil  
Subject: Grain mill rehabilitation

Peripherally on the topic of brewing, I have a query. Last weekend at the flea market I picked up an old grain mill. It looks almost exactly like a friend's Corona. However, it is missing the feed hopper and the grinding plates are coated with rust. I can rig something to act as a hopper (cut out 2-liter/3-liter pop bottle, etc...) but am wondering about how to best clean and preserve the grinding plates.

How about it? Wire brush? Chemicals (Naval Jelly?) Steel wool? Here in Panama City the humidity is extreme (usually 90 % +) and the rust problem is severe. Obviously any type of machine oil is out. I would think that vegetable oils would present problems later in the process, leading to lack of head retention. Also, it would seem that the act of crushing the grains would erode any type of coating quite rapidly, introducing contaminants (horrors) into my wort.

Ah, what we won't do to save a few bucks. Can't beat the prices, though. Grain mill \$7, lever type bench cappers \$5. Surplus copper tubing and brass fittings are pretty cheap, too.

On another topic (galvanized pipe and proportion of zinc) it was stated that brass has far more zinc content than galvanized steel. This is true, but galvanizing is a fancy name for coating the steel (iron) with zinc. The hot dip galvanizing process involves immersing the steel in a bath of molten zinc. Effectively, from the liquid's point of view, the vessel (pipe) is solid zinc.

steve

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Date: Mon, 2 Dec 91 16:00 CST  
From: korz@ihlpl.att.com  
Subject: Re: Galvanized Mesh

Jack writes (quoting Larry - now in >>):  
>>SS or copper/brass would be a much better choice for long term health.

>No doubt but let's not lose sight of the fact that a vast majority of  
our  
>drinking water moves through galvanized iron pipes. I am the last one  
to

Yes, but, the insides of the pipes invariably get coated with mineral  
deposits which isolate the water from the zinc.

>  
>BTW, brass has far more zink in it than galvanized iron.

Let's not equate plating with alloys. Galvanized steel is steel plated  
with zinc (plus a few other minor metals as mentioned by others). Brass  
is an alloy and alloys are completely different from their constituent  
metals (hey, there's mercury in "silver" dental fillings). I'm not  
a chemist (help! chemists), but this was explained to me quite some  
time ago by my brewing partner who is a dentist. To the best of my  
recollection, the binding of the metals in an alloy is not exactly  
chemical  
but is quite a bit more than simply mechanical. In most alloys (lead  
solder being a notable exception) the consituent metals lose many of  
the properties they had as elements. I don't know if the zinc in brass  
can enter into beer being boiled in contact with it. Again, help from  
chemists & metallurgists, is needed for a more definitive answer to this  
issue.

As mentioned by someone (sorry) a few days ago, copper is a safe bet  
since at this very moment, there are millions of gallons of beer boiling  
in copper kettles throughout the world. SS, albeit more expensive, is  
another good choice and less reactive than copper.

Al.

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Date: Mon, 2 Dec 1991 17:48:59 -0500 (EST)  
From: Peter Glen Berger <pb1p+@andrew.cmu.edu>  
Subject: Culturing yeast

Hi.

Can anyone provide me with quick and dirty instructions on how to culture the yeast from a Sierra Nevada bottle? Or am I just getting myself into something endlessly complex? Thanks.

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Pete Berger     ||   ARPA:peterb@cs.cmu.edu  
Professional Student   ||   Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law   ||   BITNET:   R746PB1P@CMCCVB  
Attend this school, not CMU     ||   UUCP: ...!harvard!andrew.cmu.edu!pb1p  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Mon, 2 Dec 91 16:36 CST  
From: korz@ihlpl.att.com  
Subject: Webbing/Belgian Lace

I've also read Brussels Lace.  
Al.

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Date: Mon, 2 Dec 91 17:06 CST

From: korz@ihlpl.att.com

Subject: Re: Casks

Dworkin asks whether to buy unlined, charred, or paraffin-lined casks. I would go with the paraffin-lined casks. I believe paraffin is related to wax (or IS wax) and I don't think it would be affected by alcohol. I don't know about the charred casks other than they are used by whiskey-makers and possibly Pilsner Urquell (I have a faint recollection of charring of casks from the Beer Hunter -- was that PU? Darryl, did you see the Coopers at work?), but I suspect the flavor produced may not go with mead. I know that Mike Sharp has brewed a pseudo-Lambic in unlined oak, and he said the first batch came out much too "oaky." Subsequent batches were more reasonable, as I recall from Mike's writings. The oaky flavor may or may not be compatible with the mead, but you first need to "run a sacraficial batch through" to lose some of the "oakiness."

Another think I recall from Mike's observations, is that until the wood swells, it will leak, and thus you want to keep the cask full of some liquid between batches.

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Date: Mon, 2 Dec 91 16:04:00 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Cutting Stainless Kegs

>From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>

>I will describe the construction of my brewkettle and chiller.

>1) Drill a couple of holes in the top and then saw between them  
> with a Sawz-All (a heavy duty version of a hand jig saw, for  
> those of you who are not tool freaks). The stainless steel  
> that the kegs are made of is very tough, so you will need to  
> use carbide blades - the SS will just round off the teeth on  
> a normal hacksaw blade. This is a noisy and expensive way to  
> do it, as you'll probably chew up several blades.

Other methods for cutting kegs deleted.....

Overall, I thought Tom's description of keg cutting was very well done. I concur that a plasma cutter is the way to go if you can get access to one.

OTOH, I've made a couple of boilers using the Sawz-All, and it wasn't too difficult or costly. I used high speed steel blades (at about 80 cents each), and went through 2-3 blades per keg. You can put quite a bit of force on the saw if the blade speed is kept low. "Feed but no speed" in machinists' lingo.

Drilling the holes was actually harder than cutting, but requires only persistence. If the keg is empty (or nearly), it's not necessary to relieve the pressure before drilling. As soon as the drill breaks thru, the keg will vent and fill the room with the smell of stale Budmilob, but no showers.

I had absolutely no experience working with metal prior to tackling my first keg, and in spite of that it seemed easy enough. It was, however, the second noisiest thing I've ever done!

Building a brewery can be as fun as brewing.

CR

-ps- While I'm at it, I think I'll test my new .sig. Whataya think??

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*****  
*  
*      *  
* If it's good enough for Martin :      *  
* Druid fluids that cause fartin,      *  
* Then I say we should be startin      *  
* On another batch o' brew!          *  
*      *  
*****  
*
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Date: Mon, 2 Dec 91 12:18:27 PST  
From: davep@cirrus.com (David Pike)  
Subject: Calcium Chloride

To: homebrew forum  
From: David Pike davep@cirrus.com

Some recipes and books, most notably the 91 Special Zymurgy, and the continental pilsener book from Miller, call for the use of calcium chloride to provide the needed calcium instead of the usual calcium sulfate used and sold by hb'ers everywhere.

But the local HB store doesn't carry any calcium chloride, neither do MOST of the advertizers in Zymurgy. Anybody know of a good source for calcium chloride?

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Date: Mon, 2 Dec 1991 22:01 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Sparging bags

>To Kinney Baughman: Why is the capillary action in the bucket to  
>bucket lauter tun any more a problem there than any other system?

It's the water action between the grain mass and the side of the bucket that is the concern. The water in the middle of the bucket makes its way through the bed, rinsing out the sugars with no problem. But the capillary action on the sides allows that portion of the water to slip down the sides missing the grain mass. The coarseness of the sides of the bag reduces capillary action, or so the argument goes.

>My experience with a grain bag was not salutary, as the bag failed to  
>hold the weight of the wet grain and kept falling into the bucket.

That's why I usually put a stainless steel vegetable steamer in the bottom of my lauter tun to support the bag. The vegetable steamer makes a nice false bottom.

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work

-----

Date: Mon, 2 Dec 1991 22:01 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: 2-row vs. 6-row

Jack posted the outline for his EASYMASH method and then asked for ways to make it easier. During his discussion of decoction mashing I realized that...

...we haven't had a discussion of the relative merits of single-stage mashing vs upward infusion/decoction mashing in these electronic pages in a while, if ever. To get the ball rolling, I take the position that upward infusion mashing is a waste of time for homebrewers. A single-temperature mash of two-row malt at 150 degrees is simpler and yields a 'better' tasting beer. Decoction mashing is interesting as an exercise in getting back to basics but I wonder, in the end, if it's really worth the extra trouble.

My appeal is to the principle of parsimony, Ockham's Razor: Entities are not to be multiplied beyond necessity. :-)

Commercial brewers find it necessary to perform an upward infusion mash to convert the high levels of adjuncts added to the mash. I've always argued that since homebrewers are not the least bit concerned with adding adjuncts to the mash, why bother with upward infusion mashing? A single stage mash of two-row malt is a heckuvalot easier. The grain is more modified and to my mind that means the malt character is more fully developed and therefore tastes 'better'.

Why make life more difficult than it needs to be? Brother Ockham would be displeased.

Another point of discussion here relates to whether an upward infusion mash is essential to the lager beer style (since that's the style its usually associated with). Why couldn't a single-stage mash of two-row malt yield wort which would be characteristic of the lager style? Isn't the lager/ale distinction one based more on fermentation conditions than mashing conditions?

OK, you guys. The ball's in your court...

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

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Date: Mon, 2 Dec 91 21:53:05 MST  
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)  
Subject: ...of sealing wax and casks...

The most succinct answer to the question of paraffin-lined casks came from Bruce Mueller, mueller@sdd.hp.com:

bruce: Mead, even a strong one at 15% EtOH, won't dissolve paraffin. The  
bruce: stuff is SLIGHTLY soluble in HOT EtOH. Not to worry!

An obvious point that I never thought of was made by Drew Lawson, lawson@bdcd102.nrl.navy.mil:

drew: Suggestion for a test: Do you have one of those wax lined leather  
drew: mugs? If so, you could try filling it with mead, covering it, and  
drew: letting it sit for a day or so. Then taste the results.

Since these mugs come with a guarantee of proofness against any potable fluid (or at least, mine did), that answers the question also.

Tom Denny, dennyt@prism.CS.ORST.EDU, asks:

tom: I'm sorry, but I don't have the answers to your questions raised in  
tom: this  
tom: letter. However, I would love, if your willing, to have the  
tom: address  
tom: of your source for the wooden casks! It sounds like a neat idea!

I don't have the immediate address at hand, but the merchant in question is The Cumberland General Store. I got their catalog by filling out one of those send-us-money-and-we'll-send-you-a-bunch-of-different-catalogs offers. If there's demand, I can look up their street address some evening and send it on.

Their casks come in, I believe, 2, 5, and 10 gallon volumes. Prices for the 2 gallon casks are on the order of \$60. This is all from (vague) memory, but reasonably close.

Dworkin

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End of HOMEBREW Digest #773, 12/03/91  
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Date: Mon, 2 Dec 91 19:14:30 PST  
From: Marty Albin <martya@sdd.hp.com>  
Subject: used soda kegs

> From: key@cs.utk.edu

>

> My questions to the group are:

> 1) where do you get your tanks and get re-fills? I've talked with  
> local rest. supplier and welding gas company. I've found  
> possible used tanks, but the guy knows nothing about them and  
> I'm worried about certification, etc.

I have no idea where cs.utk.edu is, but if you're near  
a large metropolitan area there is probably a place that sells  
bottled gasses. You might check under "gas" in the yellow  
pages.

In San Diego, we have several, one specializing in  
beverage distribution hardware and supplies. My used 5lb tank  
was \$20, filled. Lasted two years. Don't worry about  
certification per se. If the shop will fill it, that's probably  
good enough.

> 2) I've seen those nifty manifolds in the Foxx catalog and they  
> seem pretty cheap way to have multiple beers on tap if one thing  
> is true: Do you need a regulator per/keg or would having a single  
> regulator between the manifold and the CO2 sufficient (i.e, do you  
> find you have to futzz with the pressures on a per keg basis?)

Depends on what you're trying to do. Carbonating beer  
takes ~30psi, dispensing 5psi (for a typical ale) to maybe  
10psi (for a lager, dispensed cold). If you only do one thing  
at a time, save your money and just move the CO2 line around  
as necessary. Unless the spigot is in constant use, you  
shouldn't have to reconnect to a keg much once it's up to  
pressure until you've dispensed enough to (say) double the  
gas volume in the keg, cutting the pressure roughly in half. I  
cheat up a little on pressure, and extend the range further.

> 3) I've seen a little about cleaning and modifying the kegs for  
> Homebrew use: Replace all O-rings and shorten the liquid pickup  
> tube. What other things need to be done other than a good  
> bleach-water cleaning?

ACK! NO BLEACH!

Bleach eats stainless. Use it sparingly if at all,  
then rinse well. I use boiling water w/ a little detergent,  
followed by more hot water to rinse.

I've never bothered shortening the pickup tubes on my  
kegs. The first mug is chewy. Big deal. I'd hate to waste  
beer!

> 4) I think, but don't know, that the beer would stay fresh  
> after you've tapped it part way and then swapped it out for  
> another keg and came back to it a little later. Is there  
> any difference between that and not having tapped it later?

If you don't tap it, you can't drink it 8<:^). The CO2  
blanket on top keeps it from oxidizing, and the opacity of the

keg keeps it from going skunky, but nothing stops the march of time. Using part of a keg is fine, as long as you dispense w/ CO2, which brings me to...

> I don't have to worry about oxidation...

Well, don't \*worry\*, exactly, 8<:^) but here's some thoughts:

Lay down a bed of CO2 in the keg before racking the beer in. It's heavier than air, and will stay in the bottom a long time. This displaces (or at least dilutes) the oxygen rich mixture we know and love as air, preventing oxidation if the beer splashes its way in.

Beer going bad in a frat house keg is a result of that little pump on top, forcing nice, fresh, oxygen and bacteria rich air in.

> 5) any other hints/tips/admonishments from Soda Keggers?

Get a Foxx Equipment catalog. Saves a lot of money.

Identify your kegs by manufacturer, fitting type, and (if possible) model. This will save you a lot of frustration ordering parts. Try to keep the equipment compatible, as this saves inventory in your parts stock. When ordering gaskets, get spares.

Store empty kegs dry, with ~5psi of CO2 in them. This makes it easy to tell if the seals are good, and keeps nasty things out.

Keep the fittings covered to avoid UV damage (I use a paper bag), and clean them before each use to avoid contamination.

Mark the contents when you store them full; I use a magic marker on the trusty paper bag. Sometimes my memory ain't so good.

--martya

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Date: Tue, 03 Dec 91 00:46:09 -0800  
From: mcnally@Pa.dec.com  
Subject: getting unusual salts

Look in the Yellow Pages under "chemical supply". Call some and say you want small quantities of calcium chloride or magnesium chloride or whatever else you need. Make damn sure you say you want USP grade stuff for food processing.

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Mike McNally mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab

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Date: Tuesday, 3 Dec 1991 09:01:03 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Late Boil-up

>From: IO10676@maine.maine.edu

>When the wort forms a head and starts making a run for the edge  
>of the pot, you pour a splash of cold water in it. Puts it  
>right in its place, which is back in the pot.

>But this is off the subject. Usually, I have to do this maybe 4  
>or 5 times - 10 or 12 for a particularly ornery brew - and then  
>the foam breaks up and the wort settles in and boils happily.

I figured this was worth a question to the digest. I have  
resorted on occasion to the "cold water" method, but dislike it  
since you have to watch out for boil-over again. So I normally  
just use the "blow on" method to reduce the foam. This is tough  
on those who hyperventilate easily, but is great in that you  
don't have to worry about another boil-over happening that batch.

Could someone explain what is happening differently in the two  
situations? Thanks.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tuesday, 3 Dec 1991 09:01:43 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
**Subject: Infections**

>From: b\_turnbaugh@csc32.enet.dec.com

>My question is did the bacteria take over my brewing basement??

>Should I get down on my hands an knees and scrub everything with  
>clorox??

An acquaintance had a similar problem and used a bleach solution in a spray bottle to clean all the surfaces (cabinet, counters, etc.) in the kitchen. Whether this was the clincher or his sanitation just improved, his beers aren't getting infected any more.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tuesday, 3 Dec 1991 09:03:53 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Brewing Good Beer

Jack says:

>I do not doubt that some people can make good beer with extracts  
>but I can now honestly say, I don't think I ever did. All grain  
>brewing takes a bit more time and effort but the satisfaction is  
>immence. Dollar-a-gallon beer is also no small part of the  
>compensation.

While I cannot argue against all-grain brewing, let me just say  
that my experience has been that in brewing as well as in  
cooking, the quality of the ingredients is very important.  
Commercial kits and extracts are of varying quality. If you find  
yourself making an award winning beer with extract, stick to that  
extract as much as you can, since it very likely was produced  
with good ingredients. Of course, it may not be great for other  
styles, but that is another issue.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: 3 Dec 1991 9:04 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: the friendly skies and homebrew

Hey now- Got a question for all you seasoned veterans- what's the best way to ship homebrew to out-of-state competitions? I know someone mentioned that zymurgy did a piece on the subject, but I don't have it. Any help would be appreciated...

iko-  
dab

by the way- i'm enjoying the kinder gentler hbd a great deal... ;-)  
=====

dave ballard"Maybe you had too much too fast"  
dab@pyuxe.cc.bellcore.com

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Date: Tue, 03 Dec 91 09:25:44 EST  
From: Dean Cookson <cookson@mbunix.mitre.org>  
Subject: Electric mashing bins

Ok, I've been convinced. It's time I try making an all grain beer.

But, now I have to decide what to mash in. I've been thinking of buying a 40qt round plastic cooler, and doing a simple infusion mash (I'm mainly a British ale brewer/drinker), but all this talk about electric mashing bins has be curious. How much do these things run in general, how easy are they to use, and can you boil as well as mash in all of them?? Also, are there any 110 VAC units worth it? I have a gas stove and a gas dryer, so there are no 220 VAC outlets in the house. :-)

Thanks,  
Dean

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Date: Tue, 3 Dec 91 9:36:39 EST

From: wbt@cbema.att.com

Subject: Ternary and Quaternary Brazing Alloys for Homebrewing

> From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>

>

> I am reading my way through the HBD archive, and came across a post in  
> HBD 512 stating that silver solder is 97% lead and 3% silver.

That's a negative. Silver solders aren't really solders; they're silver-copper-zinc alloys. Some alloys contain cadmium, however, so you should check the chemistry of the particular alloy you wish to use.

My Metals Handbook recommends using alloys containing at least 50% silver when joining stainless steel, to prevent selective attack of the brazed joints. If you're working with a 300-series (austenitic) stainless steel, try to use an "extra-low carbon" variety, such as 304-L or 316-ELC.

> Now comes the fun part, attaching the fittings to the keg. They can be  
> silver-soldered in (normal solder won't bond to the keg), or they can  
> be welded.

If welding is affordable, I recommend it over silver-soldering. It will remove any concerns over the long-term integrity of the joint.

> From: Jay Hersh <hersh@expo.lcs.mit.edu>

> Subject: Lace

>

> I get Lace in almost every beer I brew, even ones that are exclusively extract.

I recently discovered the 12 "lost bottles" of our 3rd batch of homebrew; a version of Papazian's Tumultuous Porter (aka Goat Scrotum Ale) bottled last March. We used blackstrap molasses in that one, and combined with the ginger and roast barley in the recipe (extract, BTW), the flavor was initially very bitter/astringent. Well, we *did* manage to kill a case and a half of it, but set the rest aside when a better batch came along.

Anyway, 9 months in the bottle did wonders for this beer. The edge came off the ginger, and the molasses bite has vanished, leaving only the effect of the roast barley and, of course, hops. A very palatable, though somewhat dry, molasses flavor is evident in the finish. The mouth feel is also quite good. An altogether pleasing brew!

More to the point, the beer produces quite a bit of foam when poured (I'd guess it's somewhat overcarbonated; we've had gusher infections and this is nothing like that). After it has time to collapse a bit, the result is a truly fine head, and Belgian Lace to the bottom of the glass.

This also brings to mind a question on aging beer. This porter's initial gravity was about 1.045, so it's not a particularly big beer. Fairly complex mix of dark malts, naturally... but overall not something I would have expected to benefit from such long-term aging. I'd be interested in hearing the experiences others have had with aging homebrew.

> From: korz@ihlpl.att.com

> Subject: Re: Galvanized Mesh

> To the best of my  
> recollection, the binding of the metals in an alloy is not exactly  
chemical  
> but is quite a bit more than simply mechanical.

Alloys are solid solutions, like a wort is a solution. Same  
chemistry in a different state of matter.

There is a corrosion phenomenon known as "selective leaching" which is a  
known problem with brasses. The zinc, being more reactive than copper,  
is  
selectively removed from the alloy, leaving only copper behind. This is  
also called "dezincification." I'm uncertain whether the homebrewing  
environment is severe enough to produce this effect to any great depth in  
the metal; I tend to doubt it. In any event, the release rate of zinc  
would be minute in comparison to that of the near-pure zinc of a  
galvanized  
finish.

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Bill Thacker AT&T Network Systems - Columbus cbema!wbt  
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

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Date: Tuesday, 3 Dec 1991 10:19:56 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Casks

>From: korz@ihlpl.att.com

>Dworkin asks whether to buy unlined, charred, or parafin-lined  
>casks.

This reminds me that there was an interesting article about a former Homebrewer of the Year in \_zymurgy\_ a few years back. It discussed how he raises his own barley, malts it himself, ..., and uses wooden kegs. (Did he win with a Belgian Brown?)

Sounded like a lot of work, but there also might be more detail in a Beer & Brewing volume.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tuesday, 3 December 1991 10:15am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: re: Yeast Culturing

In HBD 773, Bryan Gros <bgros@sensitivity.berkeley.edu> writes:

>Would it work to just take some of the trub left after bottling the  
>brown ale, add it to some boiled and cooled extract in a bottle,  
>put an airlock on, and when done, cap it and refrigerate it? Then  
>I just let this warm up and add it to my next batch? or maybe  
>make a starter in a wine bottle? And if this works, how many times  
>can I do this?

And Peter Glen Berger <pblp+@andrew.cmu.edu> writes:

>Can anyone provide me with quick and dirty instructions on how to  
>culture the yeast from a Sierra Nevada bottle? Or am I just getting  
>myself into something endlessly complex? Thanks.

You can cut your costs on using expensive laboratory yeast cultures, or use a particular brewery yeast from an unpasteurized and unfiltered brand the same way: culture from the sediment in a bottle. Dave Miller, in The Complete Handbook of Homebrewing, recommends only going ONE generation, to avoid attenuation changes from common mutations, and to avoid problems with bacteria.

The technique is to make some fairly hopped wort and pitch your dregs into it. Both Miller and Papazian (in The Complete Joy..) have methodologies outlined. Miller's book has instructions for making up 3 gallon batches of wort, and using home-canning equipment to store wort for culturing use. Both recommend small containers with fermentation locks.

I use Miller's canned wort, but do my culturing in the bottom of a 5-gallon carboy, that becomes my primary fermenter. I pour off most of the "used" wort when culturing is complete, and then pitch cold wort onto the trub. I use this method with either the original lab culture or with dregs from my first generation. Sanitation is critical, and I swab the bottle, cap, neck, quart canning jar & lid with alcohol. I sanitize the carboy and funnel, fermentation lock etc. with the usual weak (approx 1-5 ppm chlorine) solution and I DON'T rinse. My tap water contains coliform bacteria, even though its chlorinated.

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Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Tue, 3 Dec 91 10:21:09 EST  
From: perley@easygoer.crd.ge.com (Donald P Perley)  
Subject: Re: (Stolen?) kegs for kettles

Someone asked about the cost to a brewery if you sacrifice the deposit and keep a keg.

I got this from the latest issue of "The Irish Emigrant"

> > > > > > > > > BITS AND PIECES < < < < < < < < <  
>  
>- 57,000 empty beer kegs belonging to Guinness went missing  
> during the first nine months of the year. The company suspects  
> organised criminal gangs but does not say what they do with  
> them. The kegs cost #50 each to replace.

I guess WE know what everyone is doing with them; heh heh heh...

I don't know what the currency exchange rate is.

-don perley

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Date: Tue, 3 Dec 91 08:57:25 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Yeast flavour impact, etc.

Desmond Mottram writes:

>Re Yeast: I've been impressed by the range of yeasts mentioned on HBD.  
In  
>the UK many yeasts are available for wine-making but I've found only  
three  
>for beer-making: real-ale, cheap and lager. How much difference does the  
>yeast strain make to the flavour of the beer? I'd suspect a lot, but  
havn't  
>got the variety to experiment with.

In my short (7 batch) experience, I've used three types of yeast and  
tasted  
the results of other HB'ers work with a couple of other types of yeast.  
I've  
decided that the type of yeast affects the final flavour more than any  
other  
ingredient. Assuming a particular recipe, varying the brand of yeast can  
make a drastic difference in the final product, from near-pro-quality to  
not-very-pleasant. I've done this experiment and was pleasantly  
surprised at  
the results, since I've got a variety of yeasts available to me. You  
might  
try a mail order house in the US or elsewhere to gain some variety.

Mark Davidson writes:

>go. Where is the best place for an absolute novice to start? Any  
>bibles that are a must read for home brewing (aimed directly at  
>the novice). Where to get supplies (I live in New Orleans)?

"The Complete Joy of Homebrewing" by Papazian, and "The Complete Handbook  
of  
Homebrewing" by Miller are widely considered the "bibles". Check your  
local  
yellow pages for homebrew shops; a city the size of NO should have a  
couple.  
Good Luck.

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Date: Tue, 03 Dec 91 11:36:34 -0500  
From: steve@endgame.gsfc.nasa.gov  
Subject: Re: Silver Solder

Tom Dimock was wondering (in two digest messages) about silver "solder".  
..

> I am reading my way through the HBD archive, and came across a post in  
> HBD 512 stating that silver solder is 97% lead and 3% silver. Do any  
> of our metallurgists (or materials scientists) out there know what the  
> story is on this? If silver solder can result in free lead, I'd like  
> to know so that I can deal with that in my construction article.

#define DISCLAIMER "I know just enough to be unsure of myself"

A quick plunge in the Metals Handbook [Wonderful set-o-books, BTW]  
produced  
the following...

Silver \_solder\_ (the stuff that melts at 450 F) seems to come in two  
basic  
compositions:

Tin-silver ranges from 90-97.5% tin, with the remainder being silver.

Lead-silver [you definately do NOT want this!] is 94.5-98.9 LEAD,  
the remainder being silver.

Silver brazing (which for some reason is often referred to as silver  
"soldering") is a different animal.

The stuff I'm using for stainless work (J.W. Harris Safety-Silv 1370) has  
the following nominal characteristics (BAG-5 is the "official" category)  
:

Silver: 45% Copper: 30% Zinc: 25%

The alloy has a solidus of 1225F, liquidus of 1370F and a working temp.  
range  
of 1370-1550 F. The flux (Stay-Silv "White") is a bit nasty, so be sure  
to  
clean, clean, clean it off before using the "fixture" for food. I'm told  
that  
the "service temperature" for joints made with this alloy is approx. 400  
F.

Another book which I recently uncovered, and is about nothing but  
stainless  
steels, recommends using BAG-4 alloy. It is similar to the above, but has  
[nominally] 40% silver, with the difference being made up of roughly 1.  
5%  
nickel and the remainder additional zinc.

Both of these alloys (according to the info I have) are food safe, and  
contain  
NO cadmium.

The down side of them is cost. I paid \$57 for 5 Troy ounces (the smallest  
size my supplier has in stock) of 1/16" wire. There is a place called  
Small Parts Inc. in Florida (I can look up the address tonight), and I'm  
sure there are others, that carries it in 1 oz. coils for about \$22. I  
went  
with what I have primarily because of availability, and on the advice of

someone who knows more than I do that it would work just as well.

Steve Rezsutek

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Date: Tue, 03 Dec 91 11:48:14 -0500  
From: steve@endgame.gsfc.nasa.gov  
Subject: Re: Whitbread ale yeast

Mike McNally sez...

> What the heck is the deal with Whitbread yeast? I pitched a packet  
into  
> a 1/2 liter of starter wort, and in about an hour there was a big  
krausen  
> and the stuff was working its way toward the airlock. Dang.

> There was a very pleasant floral/fruit aroma to the starter when it  
went  
> into the wort this morning.

I've used the Whitbread [dry] Ale yeast quite a few times, and while I  
also  
noticed that it seems mighty "fast-acting", the beers that I've made with  
it have all turned out wonderful.

One other thing about it, is that it seems to do a very good job on high  
gravity beers. I make an 18+ Plato, (7+% alc :-), Knock-Your-Xmas-  
Stockings-Off  
ale, and the whitbread seems quite up to the task. The "pleasant floral/  
fruity"  
aroma carries over a bit into the beer, which, IMHO, adds to it  
immeasurably.

Steve Rezsutek

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Date: Tue, 3 Dec 1991 09:00:28 -0800  
From: krweiss@ucdavis.edu  
Subject: Irish Ale Yeast/carbonation summary

About three weeks ago I posted a message noting some problems I had with bottle carbonation in four batches of beer brewed with Wyeast Irish Ale yeast. I asked for other folks' experience with this yeast.

I got 4 responses. 1 said they had no problem with carbonation. 2 asked to hear the results of my survey. 1 said that he, also, had problems getting beer carbonated when brewed with the Irish Ale yeast.

So, the conclusion is inconclusive... I'll probably still use the yeast, as I really like the flavor it gave to a highly-hopped high gravity beer, but I'll make a point of getting the beer out of the secondary and into bottles within two weeks of the pitching date.

I was in LA over Thanksgiving. My mother-in-law lives about two blocks from Wolfgang Puck's brewery, Eureka. A friend and I dropped in around 3:00 on a Wednesday afternoon to sample a few beers. The guard at the door informed us that lunch service ended at 2:30. "No problem," we said, "We're just here for a beer at the bar." Not only was the bar closed as well, but the bartender behaved as if we were insane for thinking we could get a beer at such an outrageous hour. I mean, really, did we think we were in a BREWERY or something??? If someone can send me a *Pediococcus* culture, maybe I'll drop in on my next trip to LA and spray it around... ;-P What's next? Beer tastings complete with precious little commentaries? "A woodsy little beer with an insouciant nose, and a rascally finish. Unpresumptuous, but sturdy." ARRRGHHH! If I wanted to be associated with pretentious snobby weenies that drink for flavor and not effect, I'd drink wine. Whew, I feel better now.

-----  
Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616  
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Date: Tue, 3 Dec 91 11:51:00 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Quick and clean culturing from a SN bottle

1. Make or have on hand, a small amount of recently boiled, low gravity wort (~1/2cup) at pitching temp (the microwave is a fine tool for the job, I just do it up in a glass and allow it to cool in the 'wave).
2. Decant the beer leaving about 1/2" of beer in the bottle, and set it aside for later.
3. Flame the lips of the wort container and the SN bottle.
4. Pour enough wort into the bottle to bring the level up to 1".
5. Put an airlock on the bottle and shake it up.
  - 5a. Drink the beer.
6. Shake it up whenever you think of it for the next day or so (keep it aerated).
7. Repeat steps 1 and 3.
8. Add enough recently re-boiled wort to bring the level up to 2".
9. Repeat steps 6,7,and 8, ~doubling the volume until you've got the amount that you want to pitch.

This method worked for me the first time I tried.

Carl West

WISL,BM

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Date: Tue, 3 Dec 91 10:46:10 mst  
From: Kent Dinkel <dinkel@hpmtaa.lvld.hp.com>  
Subject: Priming with DME  
Full-Name: Kent Dinkel

To Dave Ballad (lost your address so I couldn't reply directly),

> If you've already thought of this, I apologize. I'm kinda slow  
> sometimes.

I'm VERY slow MOST of the time and hadn't thought of this. Thanks for  
the  
tip!

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To Those Who've Primed with DME,

I tried priming my recent oatmeal stout with 1 cup dark DME instead of 3/  
4  
cup corn sugar. I'm not sure what in the %\$## came over me since I've  
had  
decent results with corn sugar in the past and had plenty of corn sugar  
on  
hand for this batch. Anyway, after a week in the bottle the brew tastes  
quite good for its age (so I'm pretty sure that there's not an infection  
--

at least not one I can taste) but is VERY flat. It has NO head and  
hardly  
any carbonation. Just a slight "ppfftt" when the bottle is opened.  
\*Usually\* I've got decent carbonation by this point -- the beer just  
needs  
further aging for flavor. Although I can't be sure, I'm pretty sure that  
the yeast was doing ok at least until I bottled since the S.G. got down  
to  
1.016 or so (which was approximately the expected result). I believe my  
options for this batch are:

1. Relax (for a couple of months), have (a different) homebrew (until  
this  
one is ready).
2. Put the beer in a warmer place. It's currently in the basement where  
(temp < 60 deg F). I could put it upstairs where (62 deg F < temp <  
68 deg F). However, I'm a little paranoid about getting the beer too  
warm and developing off flavors.
3. Add a LITTLE yeast to each bottle. If this doesn't work, go to 4.
4. Try adding 1/4 tsp corn sugar to each bottle.

My local expert tells me #1 is the preferred option since priming with  
DME  
just takes longer for carbonation to complete. He's usually right,  
however,  
I can be pretty impatient (especially when it comes to waiting for my  
brew)  
and was hoping there was a quicker alternative. Have others who've  
primed  
with DME had the same experience and do you have any recommendations?

Thanks in advance,

Kent "maybe someday I'll get this brewing business figured out and  
quit  
experimenting with EVERY flipping batch" Dinkel

dinkel@hpmtaa.lvld.hp.com

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Date: Tue, 3 Dec 91 12:49:34 EST  
From: bkelley@pms001.pms.ford.com ( Brian Kelley )  
Subject: Pasteurized Pub Draught Guinness

In HBD 769, Steve Kirkish (kla!kirkish@Sun.COM) writes:

>... but just  
>think: Anchor flash pasteurizes and Coors doesn't, and then compare the  
>flavor. I know the ingredients and process differ, but that flashing,  
>amazingly, can't be all bad.

Not bad at all. During a recent trip to Chicago I was able to try the new Pub Draught Guinness. As other readers have confirmed, the head was great! One thing that did surprise me was the large "Pasteurized" stamp on the can. I never realized Guinness was pasteurized.

I also found a beer store with Red Tale Ale. Recalling a recent HBD issue where someone stated it was only available out West, I picked up a six. I found it rather unique and enjoyable.

I've got to get to Chicago more often! We didn't have nearly enough time to check out the many interesting pubs and breweries. If anyone can let me know where I should go next time (pubs with good draught and breweries to tour), please drop me a note.

- - - -  
bkelley@pms001.pms.ford.com

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Date: Tue, 03 Dec 91 13:33:37 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Silver Solder summary

Thanks to all who responded. It seems that asking whether "silver solder" has lead in it is like asking whether beer has wheat in it. Silver Solder is a generic name under which fall substances with a large number of compositions. The bottom line is that there are silver solders you can use (95% tin, 5% silver, for example) and ones that you must not (lead and/or cadmium containing compositions, for example). Make sure you know what you're using and that it is safe! They will all be expensive, and the consensus was that they are really finicky to use - they require fairly exact temperature control. If things are either too hot or too cold, the solder just runs off, making expensive little blobs on the floor.

As Henry Troup said - "Heavy metals should not be taken lightly"

Tom Dimock - "Flame your kettle, not the net"

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Date: Tue, 03 Dec 91 12:48:26 EST  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Mashing & chilling

Sorry for any extra garbage, haven't posted anything for a while, and apparently the submission address has changed since I last did so.

-----Original message-----

--  
Greetings all,  
Glad to see the flaming being doused (mostly), though I did think that some were warranted. Now that we are back to serious discussions, I though I'd weigh in with a few observations on mashing and chilling.

Jack Schmidling, in #764, in your second "Stuff" posting, you claim that if the boiling of the liquid under the false bottom in a direct-fired mash tun could be controlled, then you would be gaining the benefits of a decoction mash. Then in #771 you talk about boiling puny little quart-sized portions of the mash as though this is decoction mashing.

Jack, you appear to be confused as to just what decoction mashing is. May I suggest that you pick up a copy of Noonan's book and read it, or re-read it if you already have it. Regardless of what any of us may think about the grasp that Noonan has on his material, he does elaborate a procedure for decoction mashing that works (I've used the approach successfully a couple times). I think that once you consult this reference you will be firmly disabused of the notion that either of the approaches you discussed constitute a decoction mash. In fact, the first one (boiling the liquid under the false bottom) would only result in deactivating the enzymes. I'd be interested in hearing what the source of your information on decoction mashing is.

Kinney, in regards to your questioning of the utility of a protein rest, in #773, I think that the modification issue isn't a 2-row v.s. 6-row thing. I beleive that either type of barley can be modified to whatever degree the maltster desires, and that the tradition is for Ale malts to be more fully modified than Lager malts, thus obviating the need for a protein rest in traditional ale mashing. So, it seems to me that the question we need to answer here is how well-modified is the malt we are using? If some of the protein still needs to be dealt with then we need to do a protein rest, if not we don't. I'm a firm beleiver in attempting to brew traditional styles with

their traditional raw materials, and as such will not be easily convinced that the protein rest has no place in homebrewing.

In regards to chilling, Jack, in #770, you mention a very long time to chill a 5 gallon batch through quarter-inch tubing immersed in an ice-water bath. In my system I use 20 or 25 feet (I can't remember which) of quarter-inch copper tubing which I immerse in a 5-gallon bucket of ice water. Takes me about 25-30 minutes to chill 5.25 gallons or so. I simply set up a gravity-feed system where the hot wort flows from a 2-bucket hop-back into the coil and thence into my 25 litre fermenter (where it sits for a couple hours before being racked off the trub, aerated, and pitched). I don't know why your system took so long Jack, maybe the extra tubing, though that doesn't seem to me to be a reasonable explanation.

Mike Zentner, in #773, you seem perplexed as to temperature regulation with an ice-water wort chiller. Now, if you follow Jack's astute suggestion about adding more ice as the initial load melts, then there is only one extra little step you need to make this system work. Hve you got one of those little white plastic things for restricting the flow on plastic tubing? I use one with my setup, and by regulating the flow rate can adjust the temperature of the wort coming out of the chiller. If you require a precise temperature this may not be for you, but if you can live with a close approximation you could simply stick a sanitized thermometer in the outflow occasionally, read the temperature and adjust the flow as necessary.

Given the discussions we've seen about various sanitizing agents and their effects on different materials, I'm convinced that regardless of whatever minor hassles the system gives me, its big advantage is that I can use heat (actually steam since I bake the coil after running some water through it) to sanitize the coil and don't have to worry about what sort of byproducts I'm creating with a chemistry experiment involving copper and bleach (or whatever).

So, what's the scoop with Klages? Is it modified fully enough to get by without a protein rest?  
Ooogy wawa,  
Dr. John

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Date: Tue, 03 Dec 91 14:09:20 -0500  
From: steve@endgame.gsfc.nasa.gov  
Subject: Re: 2-row vs. 6-row

Kinney Baughman sez:

> ...we haven't had a discussion of the relative merits of single-stage  
> mashing vs upward infusion/decoction mashing in these electronic pages  
> in a while, if ever. To get the ball rolling, I take the position  
> that upward infusion mashing is a waste of time for homebrewers. A  
> single-temperature mash of two-row malt at 150 degrees is simpler and  
> yields a 'better' tasting beer. Decoction mashing is interesting as  
> an exercise in getting back to basics but I wonder, in the end, if  
> it's really worth the extra trouble.

Well, I've done both single-temp ("toss in cooler and wait" as we call it) and step (add heat to mash) mashes. I presume that this is what is meant by "upward infusion", so correct me if I'm wrong here. (It could also mean raising the temp by adding more hot water, no?).

Based on personal experience, I'm all in favor of doing a step mash, for a couple of reasons. First of all, I noticed that my extract efficiency jumped up a couple of points, which means I can use less grain for a given beer, or make a higher gravity beer with the equipment available. This isn't entirely insignificant when doing 10 gal. batches.

I have yet to get a real handle on controlling the characteristics of the resulting wort (only done 3 so far...), but I did bang through Noonan to come up with the parameters I've been using, and was under the impression that they would give a pretty good balance of mouth-feel, etc. So far, I've been pleased, although I did increase the water a bit on the last one to help prevent the stuff burning on the bottom of the pot.

The other reason I like doing the step, is that the runoff I get seems to be much cleaner than what I was getting with a simple infusion. I'm not sure that this has anything (or much of anything) to do with the step mash per se, however. No experimental data, but I've been suspecting that I could get a cleaner runoff from a simple infusion by either transferring the mash to a separate vessel for sparging, or giving it a big stir before starting to sparge. In short, it seems that I get a much better filter bed (for whatever reasons) with the step mash.

Comments from the experts on this would be most welcome, BTW.

As far as the "waste of time" goes, hell, I've already blown the whole day, another 1.5 hours isn't going to kill me. :-)

> OK, you guys. The ball's in your court...

Volley... :-)

Steve Rezsutek  
Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

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Date: Tue, 3 Dec 91 11:10:52 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Anchor Christmas

Well folks, Anchor's Christmas brew is now available, and this year's batch is very fine. I haven't tried a bottle yet, but sampled the draft at the brewery last night.

It's a spiced ale, and the dominant spice seems to be nutmeg, which asserts itself most notably in the aroma. The brewers were pretty even handed with the spices this year, and the nutmeg is balanced and well integrated with the other flavors. In contrast to some of their previous efforts, this brew has a definite hoppiness as well. It's pretty pricey, two 12 packs set me back \$35.

Ho Ho Ho,

CR

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Date: Tue, 3 Dec 91 13:14:06 CST  
From: lutzen@phys1.physics.umr.edu (lutzen)  
Subject: Silver Solder (revisited)

To Tom Dimock:

Ignore the info on the HBD #512 post about silver solder's containing lead. If you were to go down to the hardware store and look at the silver solder for plumbing, you would see the content as being 97% Tin and 3% Silver. (Sorry, but you can't always trust what you read in the HBD :-). There may be some silver solders that contain lead, but I haven't seen them. Always be sure to read the metal contents. It is always printed on the package.

Side note: I remember reading somewhere that all solder connections on drinking water now must be made with lead-free solder. I know it's all that I use, and I haven't encountered any problems in using it. Works just the same as the old 50-50 lead-tin solder..

BTW: be sure to get the proper flux.

Non-flame on:

Thanks for turning off the flames, folks! It was getting tiresome.

Non-flame off:

Karl Lutzen

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Date: Tue, 3 Dec 1991 11:28 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Guinness draft in a can

I tried this draft in a can stout the other night. I liked it and thought it was as good as the draft I get in my local pub. The real question I have is how do they release the nitrogen when you open the can? I cut the can open and found a little plastic vessel that obviously holds the gas but I can't figure out the trip mechanism that causes it to release. Only guess I have is it is the difference of pressure between the nitrogen in the small vessel and the can that goes to atmospheric pressure when you open the can. Seems wierd if so. Anyone know for sure. I can't fully enjoy the beer until I know for sure. Engineering minds will never rest.

Bob Jones

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Date: Tue, 3 Dec 91 14:08:15 CST  
From: Rob Sama <sama@midway.uchicago.edu>  
Subject: melon wheat beer

I recently (this weekend) tried brewing my second wheat beer. I used 6.6 lbs of pure wheat malt liquid extract, 2.5 lbs of clover honey, water, and one honey dew melon. It seems to be fermenting OK, but the sediment looks awfully funny. There is about a half-inch of white sediment on the very bottom, then about another half inch of what looks like beer just above that, and above that there is about a half-inch of white sediment on the very bottom, then about another half inch of what looks like beer just above that, and above that there is about two inches of green-white shit, on top of which the yeast is fermenting. What the hell? I only used one ounce of hallertau hops, so it couldnt be that, could it? I added the melon by cutting it up, letting it steep in the wort, and then removing it before pouring into the glass carboy. What is that green stuff and will my beer come out ok?

later,  
-samajam

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Date: 3 Dec 91 15:17:00 EST  
From: "CCVAX::HAPANOWICZ" <HAPANOWICZ%CCVAX.decn@bigvax.alfred.edu>  
Subject: A message from my bottles

A layer formed on the beer surface in the bottles of a recent batch. The layer is very thin and is white. The batch is a cherry beer, based on the "Cherries in the Snow" recipe in TCHOHB. Fermentation went ok, it was aged in the secondary for about 4 weeks with a SG of 1.020 at bottling time. The beer tastes ok, but I think it needs more time to age in the bottle, nice cherry flavor and aroma. I drank a half a bottle the other night and recapped the remainder, Grolsh bottles. The next day the layer spread and covered the entire liquid surface. The only thing I can think of is a mold. Am I correct? The layer does not seem to grow larger in the full bottles. Should I just let this age and go with it? It tastes good at this point, will the aging bring out a mold flavor? Any Ideas?

Rick Hapanowicz HAPANOWI@CERAMICS

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Date: Tue, 3 Dec 91 13:26:51 PST  
From: Bruce Mueller <mueller@sdd.hp.com>  
Subject: Silver Solder Compositions

OK, here is a table summarizing about ten silver solder alloys whose compositions are given in the 55th Ed. of the CRC "Handbook of Chemistry and Physics". Note that NONE contain any lead, but about half contained cadmium, which is also a heavy metal (toxic). One contains strictly silver and copper, for those who must worry; it would work, but its liquidus temperature (that is, where it is all molten) is 1635F. The lowest is only 1125F (contains Cd, however).

Metal % Range (weight)

-----  
Ag 34-93  
Cd 0-25  
Cu 7-43  
Ni 0-3.5  
Sn 0-10.5  
Zn 0-30

So you don't have to go looking up what the symbols are, in order:  
silver,  
cadmium, copper, nickel, tin and zinc (with a 'c' is the American spelling;  
German is 'k').

Machine Design's Materials Reference concurs on composition: silver with copper and sometimes zinc (this excludes the rest of the metals listed, but the statement is very brief).

Hope this ends the silver solder controversy!

Bruce Mueller  
Development Engineer Chemist

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Date: Tue, 3 Dec 91 17:20 CST  
From: korz@ihlpl.att.com  
Subject: Re: Yeasts (addition)

In my previous post, I mentioned better cold break in association with the wort chiller. In formulating an answer to Mark Davidson, I realized that I forgot to mention that using a wort chiller also keeps me from pouring hot wort into the fermenter. Casting aside the fear of restarting the oxidation wars, I feel that chilling the wort to below 80F before pouring eliminated some sherry-like flavors that my beer had. According to the Zymurgy Troubleshooting Issue (VOL 10, # 4), oxidation can cause sherry-like flavors. I concur.  
Al.

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End of HOMEBREW Digest #774, 12/04/91  
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Date: Tue, 3 Dec 91 10:38 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Silver Solder

>I am reading my way through the HBD archive, and came across a post in HBD 512 stating that silver solder is 97% lead and 3% silver.

That's still lead solder. It's an alloy used for soldering electronic modules. Someone else can tell you what silver solder is but it is more or less the other way around.

From: joshua.grosse@amail.amdahl.com  
Subject: Going all-grain.

>For those of you without grain mills; what do YOU use?

I will use this as an excuse to post a "commercial" on the mill I made. I

can make a few more, if anyone is interested, send me email. But I warn y'all, it aint cheap. I will post some info on it separatley.

>A 4 gallon mash didn't all fit in the lauter-tun at the same time! I ended up taking a lot of run-off out right away in order to stop leakage from between the two buckets! Miller recommended a 5-minute rest for settling; I couldn't.

>This made the sparging get a little more complicated.

This also made it not-sparging and explains all the problems you ended up with. The mash must be allowed to settle or you can not establish a filter bed and will only get what you got.

I do not understand Miller's idea of allowing the water to drop below the grain level unless he is talking about spray sparging. None of the grain above the water level will get sparged. Furthermore, unless you have a transparent lauter vessel, how would you control it?

Sounds like you had a perfectly miserable time but three cheers for the effort.

Fix those leaks.

From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: 2-row vs. 6-row

>Jack posted the outline for his EASYMASH method and then asked for ways to make it easier. During his discussion of decoction mashing

I realized that...

>Why make life more difficult than it needs to be? Brother Ockham would be displeased.

Tis a bit inconsistant with "Easy", isn't it. I guess I wanted to make good beer first and then simplify it after I had a target to shoot at.

>Why couldn't a single-stage mash of two-row malt yield wort which would be characteristic of the lager style?

>OK, you guys. The ball's in your court...

I will rise to the "challenge", if such a drastic simplification can be considered a challenge.

On my next batch, I will use a single temp infusion at 150 F in lieu of my 5 step method over a 3 hr time frame. It will be interesting to compare the results.

What is the concensus on the time for the single temp infusion?  
.....

This is from yesterday, I forgot to post it...

I hope this can be taken as reasonable discussion because it is not meant to be confrontational. After all, I did ask for comments.

From: mcnally@Pa.dec.com

>No mention is made of the pH of the mash.

Well, for openers, it is called "Easy Mash" and dealing with pH sort of contradicts that direction. I have also avoided it because I am currently trying to make sense out of the readings I get which are inconsistant with recommendations. I do not know yet whether I am dealing with measurement problems or momilies.

> Where Jack lives, the water chemistry must be appropriate to the type of brewing Jack does.

Blessed with L. Michigan water, you probably have a point. Too bad I don't have access to some nice polluted, mineralized, "Sky Blue Water" :)

>The single-step infusion spurned by Jack is in fact used by most British brewers and many commercial brewers of lagers in America and on the continent.

It is less a matter of spurning than of needing something to do while monitoring the mash.

> If, however, Jack uses very hot sparge water, he probably is better served

by decoction.

As a matter of fact I use boiling water and have some thoughts on that.

..  
Not based on brew tech but just physics.

When boiling water is dribbled on top of one inch of water, on top of six inches of mash, it seems reasonable that, by the time the water gets to where it is extracting sugar, it is probably close to the proper temperature. It hadn't occurred to me to measure the temp at the outflow of the masher but my guess is that it is around 150 F.

>Jack contradicts himself when he states first that the object of the sparge is the removal of as much sugar as possible, and then a few sentences later instructing the budding masher to stop sparging when the gravity falls to about 10. Perhaps mention might be made of the reasons for stopping at that point, lest an over-eager masher might continue to sparge and leach unwanted tannins out of the grain.

It was just a reference point for instructional purposes. The reasons are spelled out in the tech pubs. The actual number, according to Noonan is 1.008 but I suffer from a propensity to round off.

js

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Date: Tue, 3 Dec 91 12:54:57 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: All Grain Questions

>From: joshua.grosse@amail.amdahl.com

>I went all-grain for the first time yesterday.

Congrats, brewing from grain is extremely rewarding, and I would recommend that any experienced extract brewer give it a try. The magical process of turning grains into beer is truly gratifying.

>I was unable to obtain or use a grain-mill.

>For those of you without grain mills; what do YOU use? What kind of extract

>rates do you get? I got a lot less than I'd hoped. It seemed I made a mixture of flour and uncracked whole grains. For those with mills; how much

>do they cost?

It's unfortunate that you couldn't get access to a decent mill. A coffee grinder or Cuisinart just isn't going to give you a good crush. This can cause the problems you experienced with poor extract and cloudy runoff. It can also cause a stuck mash, which fortunately you avoided.

The Corona grain mill is the old standby. It's hand cranked, but can be connected to a power drill to make life easier. The crush is far from perfect, but it can be made to work OK. A new one will set you back about \$40. Many homebrew shops carry them. Try Williams Brewing in San Leandro CA.

Another option is to have your supplier crack your grain. A decent homebrew shop will have a two roller mill, which should give you a much better crush than a Corona can. It usually costs no more than 4-5 cents/pound extra to get your grain cracked, and some suppliers will do it free. Cracked grain doesn't keep well, so you'll want to brew ASAP after milling. If you live in an area where you must mail order your grain, having it pre cracked is not a good idea.

>I couldn't obtain PH papers. Where do you find them? I know the brand name

>that Miller recommends, but my local homebrew supply and one pharmacy I checked with didn't carry 'em.

I've never had much luck with pH papers either. Especially with darker brews, the color of the wort can obscure the color of the paper, making it difficult to read. A cheap digital pH meter can be had for \$40 from Edmund Scientific. This same meter can cost \$80-90 in homebrew supply shops. It's got a single point calibration, so you need a standard buffer solution to calibrate it. It's accurate to 0.2 pH (the catalog doesn't specify whether this is +/- 0.1, or +/- 0.2), which is generally close enough for brewing. More accurate meters cost hundreds of \$\$\$.

>I used the old Iodine test that Miller doesn't like. As Papazian predicts,

>the mash was done in less than 40 minutes. Miller likes to mash for an hour

>and a half without testing. I preferred to test.

Dr. Michael Lewis at UC Davis claims that with Klages malt and a hot mash (160F) the conversion will be complete in under 5 minutes. I've mashed for as little as 20 minutes and gotten good results. The Marin Brewing Co. routinely mashes for 35 minutes (because it takes that long to heat the sparge water) and FWIW they took 4 medals at this years Great American Beer Fest. Given that, Miller's recommendation of 90 minutes seems excessive.

>The electric boiler never got a really good high ruckus boil.

The advantages of a good rolling boil are several. This topic is thoroughly covered in many places, so I won't go into that here. Suffice to say that a strong boil is highly desirable.

It seems that nearly everyone's first all grain brew is time consuming, messy, and fraught with mistakes - I know mine was. Fear not, for with a little experience, things will flow much more smoothly and your results will likely improve.

Cheers,  
CR

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Date: Tue, 3 Dec 91 21:04:22 GMT  
From: martin@daw\_302.hf.intel.com (martin wilde)  
Subject: Brewing Techniques

A good book to pick up is the one titled "Brewing Better Lager Beer". I don't remember the author right now, but it is the green book of beer brewing. Although it is slighted towards lager brewing, there are many, many, many tips which can be used in ale brewing.

Some of these are (and some from other sources):

- A step mash: 30 minutes at 116 degrees and then 60 minutes at 150-158 (depending on the dextrin content you desire) will reduce chill haze which is prevalent in single step infusion mashes. I have also read in the all grain addition of Zymurgy this aids in taste and body (cuts done on harsh offtones). Even 2 Row lager grain benefits from this. Yes I know the British for decades have done infusion mashes on 2 Row Klages and Pale Ale malts, but it doesn't mean its the best method... Maybe the simplest...
- A 90 minute mash is required for full color development.
- The sparge must be maintained at a constant temperature.
- Recycle the extract from the sparge a couple of times (2-3 quarts). This helps in extracting the extract. The slower the sparge, the better the extract collection. When the SP of the extract is below 1010, quit collecting. Use brewing water if more water is necessary in the brewpot.
- After collecting the extract, get it boiling as soon as possible when using the step mash or decotation mash methods.
- A Rolling boil throughout. Have the lid off for at least 30 minutes. This removes some of the bad hop flavors, acids and other foul odors which results from boiling the hopped wort.
- DO NOT aerate the wort while it is cooling, this leads to oxidation.
- Have the yeast in the carboy prior to putting the chilled wort in. This way the yeast is off and running. This is a big plus if your are using a starter culture and pitching at full krausen.
- Use starter cultures. It is a beautiful sight to behold when your wort starts blowing off after 8-12 hours and bubbles form after 4 hours.
- Aerate the heck out of the wort and yeast in the carboy. I found it beneficial to take the carboy for a ride after filling. Something about those bumpy rodes that aerates it really good!!!
- When brewing with extracts, instead of adding water to the carboy, add the water to the brewpot (assuming you have a large enough pot). This way the water will be boiled and sanitized during the boil. One less thing to go wrong.

I hope some of these help...

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Date: Tue, 3 Dec 1991 17:47 EDT  
From: "Benjamin F. Hantz" <HANTZ%MOE.ERE-NET.COM@pucc.PRINCETON.EDU>  
Subject: Re: HBD 773 Silver Solder

In HBD 773 Tom Dimock writes:

>I am reading my way through the HBD archive, and came across a post in  
>HBD 512 stating that silver solder is 97% lead and 3% silver. Do any  
>of our metalurgists (or materials scientists) out there know what the  
>story is on this? If silver solder can result in free lead, I'd like  
>to know so that I can deal with that in my construction article.

A fellow brewer, Lou Curcio, checked with one of our metallurgists and  
submits:

The term silver solder is a misnomer, it should be called silver brazing.  
(The difference between soldering and brazing has to do with the liquidus  
temperature). The filler metals in silver brazing contain about 50%  
silver,  
30% copper, and the balance is zinc. (Some fillers contain cadmium, but  
they  
are not recommended for food processing.) There is no lead in silver  
brazing.  
The AWS (American Welding Society) classification of these fillers are  
BAg-4  
through BAg-8.

Regards,  
Ben Hantz  
Equipment Engineering Division  
Exxon Research and Engineering Company  
Florham Park, NJ 07932

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Date: Tue, 3 Dec 91 16:54 CST  
From: korz@ihlpl.att.com  
Subject: Re: How yeast affects flavor

Desmond writes:

>Re Yeast: I've been impressed by the range of yeasts mentioned on HBD.  
In  
>the UK many yeasts are available for wine-making but I've found only  
three  
>for beer-making: real-ale, cheap and lager. How much difference does the  
>yeast strain make to the flavour of the beer? I'd suspect a lot, but  
havn't  
>got the variety to experiment with.

In my opinion, yeast makes a BIG difference. Bigger than which brand of  
extract you use! Different yeasts produce differing amounts of esters  
and  
other by-products, such as diacetyl, phenols, etc. My biggest increases  
in beer quality were: 1) switching to Wyeast (from Muntona (M&F), Doric,  
and  
Edme) and using a wort chiller (better cold break). In addition to  
flavors,  
with Wyeast, you have better control over attenuation (single strain  
yeasts  
have more reproducible attenuation characteristics) so you can make your  
Scotch Ale taste like McEwans, for example. I suggest you call Wyeast  
Labs  
at (503)352-7844 and ask them if they have a distributor in the UK. If  
not, maybe you could be it!

Good luck.  
Al.

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Date: Tue, 3 Dec 91 17:32 CST  
From: korz@ihlpl.att.com  
Subject: Re Club Coors Party Line

I also called. I answered "Other" to the brand of beer I drink and proceeded to use the recording like this:

"I don't wish to join your club. I would like to use this opportunity to let you know what kind of beer I drink. I don't like flavorless, industrial, lagers like Coors. I like beers with flavor and body like Sierra Nevada Pale Ale or imports like Samuel Smith's Old Brewery Pale Ale..."

Suddenly, I was cut off. Maybe they use voice recognition and cut you off after the second time you say "Pale Ale" figuring no person could have the phonyms of "pale ale" in their name and address TWICE. ;^).  
Al.

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Date: Tue, 3 Dec 91 17:58 CST

From: korz@ihlpl.att.com

Subject: decoction mashing

I believe that I read somewhere (great reference, eh?) that decoction mashing was developed back when there were no thermometers (or at least they were scarce) so brewers relied on boiling a known percentage of their mash to control the temperature of the mash. However, I tend to believe (more weasel words) that the mash process used does affect the final flavor. Why else would Pilsner Urquell use a triple decoction mash in this day and age? All this is strictly my gut feelings based on the knowledge of the processes involved -- I've never made the same recipe using the three methods and then compared them side-by-side.

Al.

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Date: 03 Dec 91 14:34:21 EST  
From: AEW@b30.prime.com  
Subject: Cranberry Lambic, Bottles

Fellow Homebrewers,

In the past few HBD's there have been several posts about Sam Adams Cranberry Lambic. Here's my 2 cents worth:

From what I have heard (From the local package store and a friend who recently toured the Sam Adams brewery) there were three batches of Cranberry Lambic Brewed. One batch made its way into the 12-pack case, one into Kegs and the third into all lambic six-packs. All three batches are significantly different in taste! (I don't know if they are different in recipe.) The kegged version is much lighter tasting than the six-pack version. I have not yet bought a 12-pack, but have heard from a friend that has had all three that it is somewhere in between the two others. The six-packs were available in the Boston area about three weeks ago and sold like hot cakes! I'm glad a friend picked up a couple :-). I enjoyed the brew in that packaging/batch.

On another note I prefer Whitbread Ale bottles for their good balance of taste, bottle color and label removability. I consider the taste worth the price too!

=====  
=====

Allan Wright Jr. | Pole-Vaulters Get a Natural High!  
Seabrook, NH +-----  
Internet: AEW@B30.PRIME.COM | These are my words only, drifting through  
time...  
=====  
=====

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Date: Tue, 03 Dec 91 21:49:16 EST  
From: IO10676@maine.maine.edu  
Subject: Cranberry Lambic, Bottles

I guess everybody has The Batch From Hell sooner or later, and it looks like this Solstice Stout is fixing to be mine. Some of you may recall that this is the one that boiled over after 45 minutes of good behavior. Well, now the fermentation has refused to start, and I'm at a loss. I'm almost ready to start worrying here, folks.

After I got it in the fermenter last Monday evening, I added a starter made from 2 packets of Red Star ale yeast. It was a good starter, too; the yeast were clearly off and running. This sort of thing usually gets me a visible ferment by the next morning, but not this time. So, just to help it along, I dumped in another packet of Red Star before I had to leave.

That afternoon I was leaving straight from work to the airport to visit family for Thanksgiving, so I hoped it was just being a little slow. I got back home last night and found that no ferment was going on, and no evidence was extant that one had. I took a gravity reading and found it essentially unchanged from its initial reading of 1.056. I tasted the sample, also, and it definitely was unfermented. I made up one more Red Star starter then last night, dumped it in, and moved the fermenter out of its 55-60 degree closet and into my living room, hoping a little heat would kick-start it.

It's still doing nothing, and despite a couple bottles of Big Dog's best Hexham Brown Ale, I'm starting to worry. Have any of you ever had a ferment that simply would not start? This is a very new thing for me, and in my experience is completely out of character for Red Star ale, usually quite a vigorous strain. I know the yeast was good, as it did fine in the starter. The fermenter was well rinsed and did not smell of chlorine. No great temperature shocks have occurred. I just don't know.

As far as I can tell from the smell, it's not infected yet. Is there anything I can do, besides wait and hope? Please e-mail me directly with any suggestions!

Thanks . . .

Sterling Udell  
Big Dog Brewing Cooperative - Eastern Division  
"NEVER turn your back on a boiling wort."  
- Big Dog Solstice Stout

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Date: Wed, 4 Dec 91 00:47:07 MST  
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)  
Subject: cask source

Here's the information on wooden casks from the Cumberland General Store:

Paraffin-lined Oak:

| Gallons | Diameter | x Height  | Price    |
|---------|----------|-----------|----------|
| 5       | 10.5''   | x 17.25'' | \$44.20  |
| 10      | 12.5''   | x 22''    | \$56.90  |
| 15      | 14''     | x 17''    | \$71.00  |
| 30      | 18''     | x 29.25'' | \$103.50 |

Charred Oak:

|   |        |           |         |
|---|--------|-----------|---------|
| 1 | 7.5''  | x 8''     | \$59.18 |
| 2 | 8''    | x 10.5''  | \$63.90 |
| 5 | 10.5'' | x 17.25'' | \$91.73 |

Paraffin-lined Basswood:

|    |        |           |         |
|----|--------|-----------|---------|
| 5  | 10.5'' | x 16.5''  | \$35.90 |
| 15 | 14''   | x 23.25'' | \$51.80 |
| 30 | 18.5'' | x 29.25'' | \$84.80 |

Shipping to Colorado would be somewhere between \$5 and \$12, depending on UPS or USPS and the weight of the barrel. Obviously, your mileage will vary. I find it kind of surprising that you can mail a 30 gallon cask....

They also have oak water kegs (paraffin-lined, hinged top), rain barrels (40 gallon, oak or basswood, paraffin-lined), and nail kegs (pine, not lined, not rated for liquid).

Obviously, it was too late at night when I read this originally, since I don't even have the option of unlined. I'm considering getting one of the paraffin-lined, and one of the charred, just to see what the effects of the linings are.

They have lots of interesting other wooden things like bungs, faucets, etc. Also, there's a beer & wine-making section. It's kinda like a Whole Earth catalog, but oriented mainly on pioneer-like things.

Their address:

Cumberland General Store, Inc.  
Route 3, Box 81  
Crossville TN 38555

The catalog has a \$3.00 price tag on it, I don't know how serious they are about enforcing the price.

Dworkin

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Date: 4 Dec 91 01:05:17 MST (Wed)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: re: Cranberry Stuff

Mike Sharp <msharp@cs.ulowell.edu> writes, among other things about Samuel Adams Cranberry Lambic:

> o wheat malt is not used in a lambic (but I'll concede this point  
> since I've been known to use wheat malt too)

Not true...wheat is likely to be up to perhaps 1/3 of a lambic.

> o maple syrup is definately not used in a traditional lambic.

True, but there may be a non-malt sugar added to the lambics with fruit.

..  
I seem to think it would be the equivalent of invert sugar but I'm about 900 miles from my reference books. Anyway, they do add some "sugar for sugar's sake". Maple is hardly traditional, but it is mostly sugar which won't contribute anything to the body.

Mike goes on with one of the best examples of "damning with faint praise" I've ever seen (!)...and on the subject of Samuel Adams (the most over-marketed small brewery in the US) I'll not even attempt to gainsay him.

> ...The beer tastes like a very light beer (or my tap water)  
> with a slight hint of hops & cranberry/maple. I was rather  
> suprised with the lack of body/character and of the total  
> lack of any lactic sourness...

I'd be glad to hear other comments on fruited beers. My sense agrees with Mike (and with the way the fruited lambics are made) - that these should be rather more substantial than average.

---  
Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd    Boulder,  
Colorado  
...Simpler is better.

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Date: Wed, 4 Dec 91 10:10:13 GMT  
From: des@swindon.swindon.ingr.com (Desmond Mottram)  
Subject: Re: Electric bins for mashing

> From: Dean Cookson <cookson@mbunix.mitre.org>  
> Subject: Electric mashing bins  
>  
> Ok, I've been convinced. It's time I try making an all grain beer.  
>  
> But, now I have to decide what to mash in. I've been thinking of  
> buying a 40qt round plastic cooler, and doing a simple infusion  
> mash (I'm mainly a British ale brewer/drinker), but all this talk about  
> electric mashing bins has be curious. How much do these things  
> run in general, how easy are they to use, and can you boil as well  
> as mash in all of them?? Also, are there any 110 VAC units worth it?  
> I have a gas stove and a gas dryer, so there are no 220 VAC outlets  
> in the house. :-(

I've been using an electric bin for mash and boil for nearly a year now.  
It  
is easy to use and I'm pretty pleased with it. But it does have  
disadvantages  
that make me feel I shall move on sometime. I did mention some a couple  
of  
digests ago, but to re-cap briefly, worst disadvantage first:

- Mine is slow to boil (3 hours for 5 galls) and goes off the boil every  
20  
secs when the simmerstat cuts out.
- You can't use it to heat sparge water whilst it's tied up mashing.
- You can't begin the boil as you sparge, as you have to clean the bin  
out  
first.
- It heats from the bottom, so you have to stir it up every 30 mins or  
so  
to avoid uneven mashing.

Nevertheless I like it and don't think I've wasted my money.

>  
> Thanks,  
> Dean  
>

Desmond Mottram.

>  
> Kent "maybe someday I'll get this brewing business figured out and  
quit  
> experimenting with EVERY flipping batch" Dinkel

Not a chance! You'll never rest. Once satisfied with one brew, you'll  
think  
"now how about trying..." It's more than a life's work getting them all  
right. That's half the fun! The other half is consuming the product of  
course :-))))) The hard bit is having the patience to change only one  
variable at a time.

>  
> dinkel@hpmtaa.lvld.hp.com  
>



DJM  
des@swindon.swindon.ingr.COM

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Date: Wed, 4 Dec 91 8:08:51 EST  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Re: Homebrew Digest #774 (December 04, 1991)

John DeCarlo writes:

> This reminds me that there was an interesting article about a  
> former Homebrewer of the Year in \_zymurgy\_ a few years back. It  
> discussed how he raises his own barley, malts it himself, ...,  
> and uses wooden kegs. (Did he win with a Belgian Brown?)

This was Mike Matucheski. He gave a talk at the last AHA conf. The article is in the summer '89 issue. He did win the Belgian category a few years ago with a beer he calls 'Goudenband'. His brew seems to be exclusively Belgian in character and he uses bottle cultured yeast (apparently obtained on one of his \_many\_ visits). He brought a few samples of his stuff to the unofficial lambic tasting (at the last conf.). It wasn't bad, but I would definately say it was horsey. This is a common character in Belgian lambics. Its the aroma you'd be into if you were a conoseur of horse sweat. Finally, Mike is making the conference beer for this year. Its a Framboise (did I let the cat out of the bag?). If nothing else, it'll be an eye opener for many people.

Ken Weiss writes:

> I was in LA over Thanksgiving. My mother-in-law lives about two blocks  
from  
> Wolfgang Puck's brewery, Eureka. ....  
> Not only was the bar closed as well, but the  
> bartender behaved as if we were insane for thinking we could get a beer  
at  
> such an outrageous hour. I mean, really, did we think we were in a  
BREWERY  
> or something??? If someone can send me a *Pediococcus* culture, maybe  
I'll  
> drop in on my next trip to LA and spray it around... ;-P

Imagine that, going to a bar in the middle of the afternoon & expecting  
to get a beer!!  
How many gallons of slurry would you like?

--Mike

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Date: 04 Dec 91 08:45:15 EST  
From: Robin Garr <76702.764@compuserve.com>  
Subject: Wine/beer snobbery?

In Digest No. 774, Ken Weiss writes:

> What's next? Beer tastings complete with precious little commentaries?  
"A  
> woodsy little beerwith an insouciant nose, and a rascally finish.  
> Unpresumptuous, butsturdy." ARRRGHHH! If I wanted to be associated with  
> pretentious snobby weenies that drink for flavor and not effect, I'd  
drink  
> wine. Whew, I feel better now.

Not to start another flame (we've had enough, on other subjects), but I'd respectfully point out that to stereotype wine-lovers as "pretentious snobby weenies" is no more accurate than to stereotype beer-lovers as "fat, burping slobs."

I know Ken's tongue is visibly in his cheek here, but it bears occasional repeating that a lot of folks enjoy wine, beer and other fermented fluids (thanks, Martin!) as adjacent stopping points along a continuous spectrum.  
As a wine lover AND home brewer, I've got no problem with that.

But in these troubled times, when there are dark forces out there who would be happy to see a modern version of the failed experiment Prohibition return, I'd respectfully suggest that we ought to be seeking common cause among those who favor beer, wine or spirits, or any combination.

Robin Garr  
Associate Sysop  
CompuServe Wine and Beer Forum  
76702.764@compuserve.com

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Date: Wed, 4 Dec 1991 11:20:30 -0500 (EST)  
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)  
Subject: Re: re: rE...Re-using yeast

Bryan Gros writes:

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:I was amazed to see bubbles in 10 minutes and a full fermentation  
:in 30 minutes. I had never seen it take off so fast. Unfortunately,  
:I don't drink my beer fast enough to do this often, but I'd like  
:to save some of this yeast.

Quite a few of us would like to re-use yeast that we've had good results with (to cut down the cost, among other reasons). But not all of us have the chance or time (or energy?) to brew successive batches so that we can repitch off the sediment in the secondary of the previous batch. There's always the technique for propagating some of the trub in sterile wort and using it within a week or so, but what if you need more time?

Now here's my question/suggestion:

-----  
What about culturing yeast from your own bottles?  
This is regularly done with Chimays and other imported beers, granted you don't have any other source for getting these yeasts.  
Could the same method be used here? Or is there a problem with culturing from such a small sample such a long time after it's been active (infections, mutations, or just plain old weakened yeasties).  
Maybe you can culture from several bottles-worth to increase the size. Presumably, recapping the empty bottles and storing them in the fridge a day or two until you have enough will not hurt the yeast.

This would allow you weeks/months before starting a new batch. Also you have the benefit of "tasting" the results of the yeast before you use it.

Has anyone tried this?

PY

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Date: Wed, 04 Dec 91 11:40:23 EST  
From: "Andy Wilcox" <andy@eng.ufl.edu>  
Subject: SS Bud Kegs (again)

After several months of not brewing, I'm ready to jump back in again. During the break, I've happened across several of the 15gal SS Kegs. I'd like to set up the "ultimate" all grain brewing system with these. Just as a preliminary guess, I'm thinking of using one for a boiling vat (natural gas powered), one for a lauter tun, and another for a fermenter.

I'd be very interested in hearing about what kinds of gas fired multiple keg systems that ya'll are using.

Andy

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Date: Wed, 4 Dec 91 10:49:01 CST  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: boil overs

All of my extract beers seem to foam over to a great extent, but my all grain batches come to a nice rolling boil without ever foaming up at all. Until last weekend, that is. I added .5 lb roasted barley to 1.5 gal water, brought to 152F, and added 2 tsp of amylase enzyme to do a partial mash. I let it sit for 20 min, turned on the heat, brought to a boil, and added 2 cans JB dark extract. It came to a boil without ever foaming over.

I never tried using amylase enzyme before. I hypothesize that it is the unconverted starches in the wort that cause the boil over, and that when I do the full mash of an all-grain beer, or at least a very complete partial mash, these are eliminated. Handy stuff, that amylase.

bb

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Date: Wed, 4 Dec 1991 12:05 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Boil-over, mesh, and antinomy

Subject: Re: Late Boil-up

>From: IO10676@maine.maine.edu

>When the wort forms a head and starts making a run for the edge  
>of the pot, you pour a splash of cold water in it. Puts it  
>right in its place, which is back in the pot.

And Martin sez:

>I figured this was worth a question to the digest. I have  
>resorted on occasion to the "cold water" method, but dislike it  
>since you have to watch out for boil-over again. So I normally  
>just use the "blow on" method to reduce the foam. This is tough  
>on those who hyperventilate easily, but is great in that you  
>don't have to worry about another boil-over happening that batch.

Boil over is caused by the formation of a viscous film of protein on the surface of the soon-to-boil wort. When the steam escapes upward at the onset of the boil, it blows a big wort-bubble all over creation. To prevent boil-over, I skim the creamy head of protein that forms in the pre-boil stage several times. Haven't had boil-over in years.

Boil-over usually doesn't occur after that initial 'steam-break'. I've always assumed that this is because the rolling action of the boil prevents another film of protein from forming. The cold water method may fail sometimes because the protein probably skims over again. The cold water would have returned the wort to a pre-boil temperature, preventing the rolling action of the wort which will thereafter prevent the wort-bubble action.

At least, that would be my guess.

And, no, this doesn't affect the head retention of my beers. There's plenty of protein left in the wort for that.

As for mesh:

A non-metal source of mesh is 'no-see um' mosquito netting from an outdoors hiking/camping shop. It easily withstands boiling temperatures.

And just when you thought the solder thread had run its course:

Is there a problem with antinomy in solder? Some lead-free solders contain 5%. Seems like someone had a disparaging attitude toward antinomy a couple issues back.

Sure is nice to have the Digest back to normal.

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

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Date: Wed, 4 Dec 91 11:04:19 CST  
From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
Subject: Yeast for barley wine...

I'm planning on brewing up another batch of barley wine soon (my second) and am curious as to what yeast you folks might recommend. I read in Zymurgy that most commercial examples of BW do not make use of champagne yeast so..what ale yeasts are up to the task? I've also found out (after the first batch) about rousing the yeast during the ferment. Any comments?

TTFN

- - -

Dave Beedle Office of Academic Computing  
Illinois State University  
Internet: dbeedle@rs6000.cmp.ilstu.edu 136A Julian Hall  
Bitnet: dbeedle@ilstu.bitnet Normal, IL 61761

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Date: Wed, 4 Dec 91 12:24:54 EST  
From: bkelley@pms001.pms.ford.com ( Brian Kelley )  
Subject: Re: Guinness draft in a can

Bob Jones wrote in HBD 774:

> The real question I have is how do they release the nitrogen when you  
> open  
> the can?

Bob, I also wondered about this. I believe I have it figured out.

(This is all IMHO based on examining the can).  
At the factory, I believe they put a small quantity of liquid nitrogen  
into the plastic reservoir. The edges of the reservoir are sealed, but  
the  
small hole in the center is not. Before this liquid can boil off, they  
fill  
the can with beer, add CO2 and seal it. When the beer is poured in the  
can,  
it cannot enter the plastic dome because the nitrogen is bubbling out.  
When  
the can is pressurized, the beer presses down on the dome causing it to  
seal  
and trap the nitrogen. When the beer is opened, the center of the dome  
pops  
up, allowing the now gaseous nitrogen to jet into the beer. It is really  
a neat idea.

<Beer exerting pressure>

\_\_|<sup>—</sup>||<sup>—</sup>|\_\_ (side view of circular dome)

^^ The edges are always sealed  
^^ pressure causes this junction to seal against the base.

- ---  
bkelley@pms001.pms.ford.com

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Date: Wed, 04 Dec 91 13:53 EST  
From: JHOLMES@CLEMSON.CLEMSON.EDU  
Subject: shopping list...

I have read Papizan, Miller and Zymurgy religiously. I know what to buy. However there are no Homebrew shops near where I live! So will someone be so kind and allow me to get the names and addresses of their favorite homebrew shops and catalog places?

Relax,  
james holmes

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jholmes@clemson.clemson.edu-----  
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Date: Wed, 4 Dec 91 10:58:08 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Pasteurized Pub Draught Guinness

In HBD# 774, bkelley@pms001.pms.ford.com ( Brian Kelley ) exclaims:

>One thing that did surprise me was the large "Pasteurized" stamp on the can.

>I never realized Guinness was pasteurized.

Truth, Fiction, or Urban Legend:

All beers imported into the US are required to be pasteurized and/or to have chemicals such as \_formaldehyde\_ added to them.

I've heard this from a number of people over the years, none of whom really know any more about it than I do. Does any net.brewer know for sure? Pointers to relevant legislation will also be appreciated...

thx  
gak

P.S. Personally, I believe the "pasteurized" part, but not the "formaldehyde" part.

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Date: Wed, 04 Dec 91 13:59 EST  
From: JHOLMES@CLEMSON.CLEMSON.EDU  
Subject: Coke-a-Brew I&II

Well a friend of mine who likes to do stuf to his beer that no  
Well a friend of mine who likes to do stuffto his beer that no other man  
would d

o, decided to make a new addition to his beer.  
He adde Coke A Cola to his brew instead of adding corn sugar.  
The result was magnificent. At first it had a really bitter taste  
but as the bottle was emptied it turned out to be something to drink  
again and a  
gain.

Now he wants to add the soft drink ginger ale to the brew he is  
working on and hopefully it will turn out as just delicious.

-----  
Jholmes@clemson.clemson.edu  
-----  
  
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Date: Wed, 4 Dec 91 13:01:39 CST  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: WYeast #1084 Irish Ale yeast

In response to the question on (lack of) carbonation using Wyeast Irish Ale yeast, I have never had this problem. I used it in an Irish sweet stout and it produced quite a nice, creamy head. I currently have another stout in the secondary and the yeast in it is now thrice pitched Irish Ale yeast. I used it first in my Christmas beer, saved the dregs from the secondary, pitched it into my "Yellowdog Mild", saved the dregs again, and then pitched into the current stout. I have noticed that the primary fermentation has gotten less vigorous each time. The first time (Christmas beer), I had some blowoff even though I was fermenting 5 gallons in a 7 gallon carboy. The second use yielded about a 4" - 5" kraeusen, and this batch only rose up about 1". It still ferments well (starting gravity on my current batch was 1.051 and was down to 1.016 after 4 days when I racked it) and I still have had no carbonation problems. The Christmas beer has a thick, brown head that lasts until the glass is empty. This yeast is my personal favorite. Just another data point for your survey.

- - - -  
Guy D. McConnell  
"All I need is a pint a day..."

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Date: Wed, 4 Dec 91 11:40:44 PST  
From: stuart@ads.com (Stuart Crawford)  
Subject: Brew Kegging Supplies

I want to start kegging my beer, so am looking for an inexpensive approach. Someone suggested acquiring the "Foxx Equipment catalog". Anyone have an address, or other source for supplies in the SF Bay area? Thanks,

Stuart

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Date: Wed, 4 Dec 91 16:27 EST

From: man@kato.att.com

Subject: Sanitizing Kegs

After reading George Fix's posts about SS fermenters, I thought of a few questions.

George said that sometimes boiling water wasn't good, because high iron content would be a problem. Someone else contradicted this, I believe, but that isn't important. My question is this:

Can I take a 15 gal Bud keg and put it on my King Kooker and put, say, 2 gallons of distilled water in it. Then boil it all out and let the steam sanitize the fermenter ? Remember, Bud kegs are NOT rubber or plastic lined on the outside, they are all metal. My water supply could probably be used, but distilled could be used for problem water supplies.

Any comments ? For me, with my flame thrower burner, this makes a very easy way to sterilize without any chemicals.

BTW, my local beer distributor sold me three 15gal Bud kegs for \$10 each. I plan to use 2 as fermenters and 1 as a combo masher/boiler (and maybe a lauter tun) to make 12 gallon batches.

Mark Nevar

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Date: Wed, 4 Dec 91 16:03:19 CST  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Re: Stolen (?) Kegs

In Digest #744, Donald P Perley writes:

> Someone asked about the cost to a brewery if you sacrifice the deposit  
> and keep a keg.

>  
> I got this from the latest issue of "The Irish Emigrant"

>> > > > > > > > > BITS AND PIECES < < < < < < < <  
>>

>>- 57,000 empty beer kegs belonging to Guinness went missing  
>> during the first nine months of the year. The company suspects  
>> organised criminal gangs but does not say what they do with  
>> them. The kegs cost #50 each to replace.

>  
> I guess WE know what everyone is doing with them; heh heh heh...  
> I don't know what the currency exchange rate is.

Using Liam's posting of the currency exchange rates later in the  
Business  
section of "The Irish Emigrant" and assuming that they are talking about  
Irish  
pounds instead of Sterling, each keg costs \$85.85 to replace. That's  
almost  
5 million dollars worth of kegs!! Now, \*I'd\* like to get my hands on a  
FULL  
keg of Guinness!

- ---  
Guy D. McConnell  
"All I need is a pint a day..."

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Date:Wed, 4 Dec 91 19:08 EST  
From: <S94TAYLO%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: Priming with DME syrup

Kent Dinkel got flat beer because he didn't use enough DME. One cup of DME has only 0.8 cup of malt extract solids, only 3/4 of which is actually fermentable. So, about 3/5 of a cup (less than 2/3 cup, by my primitive math)

is fermentable. To get the same carbonation you would get from 3/4 cup corn sugar, you would need to use 1-1/4 cup of any syrup.

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland

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Date: Wed, 4 Dec 91 16:05:10 GMT  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: Lacing

I've always understood lacing to be a function of hop bitterness. I once made a low gravity no adjuncts extract brew which finished around SG 4, and was also way overhopped with Hallertau. It had almost no head retention but considerable lacing.

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End of HOMEBREW Digest #775, 12/05/91  
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Date: Wed, 4 Dec 91 13:42 CST  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: GRAINMILL

To: Homebrew Digest  
Fm: Jack Schmidling

SUBJECT: Milling Grain

WARNING!!! This could be construed as a COMMERCIAL, close your eyes for ten seconds if it offends you.

Do it NOW, or forever hold your fingers.

.....

Anyone who uses whole grains quickly realizes that makeshift grinders and food processors are all but totally unsatisfactory for milling malt. They create vast amounts of flour that make clear beer virtually impossible. They leave large amounts of grain untouched or merely broken. They pulverize the husks, which severely limits the quality of the filter bed when sparging. They are only used because nothing else is available that fits the budget of even the affluent home brewer.

I just finished making a real grain MILL. This is not a grinder, blender, slicer or shredder. It is a genuine roller mill. It crushes malt, leaving ALL of the husk in tact and a minimum of flour. Not one grain can get through it without being properly milled. It does exactly what a malt mill is supposed to do.

I built it out of surplus parts and a weekend's worth of labor. There are enough parts left at the surplus house to make about 5 more. If anyone is interested, I could build/sell them for about \$200.

Send me email and I will provide further details to anyone interested.

.....COMMERCIAL DISCALIMER.....

I included the cost to avoid being inundated with email from bargain hunters.

js

P.S. I will ignore all flames, private or public.

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Date: Wed, 4 Dec 91 18:10:04 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Priming Experiments

The recent talk about the merits of priming with DME vs. corn sugar reminds me of an experiment I did some time ago. I split a single 5 gallon batch into 3 smaller batches at bottling time, and primed them as follows :

Batch A - 1/4 cup corn sugar (remember it's 1/3 of 5 gals)

Batch B - 1/3 cup DME

Batch C - 16 fl oz of sterile wort

The sterile (all grain) wort was pulled out of the original brew just prior to pitching. I kept it in a sterile jar in the fridge for the 3 weeks between brewing and bottling.

About one month after bottling, I conducted a blind tasting with 5 knowledgeable homebrewers and simply asked for preferences. The results were unanimous. All 5 liked batch C the best. Much to my surprise, 4 of the 5 liked batch A better than B.

Carbonation levels were very close in all three batches, but batch C had a much finer bead, and was described by some as "smoother" than the others. I don't recall why A was preferred over B, and my notes aren't handy.

Admittedly, this is all pretty crude and in no way conclusive, but it at least suggests that our homebrews may benefit from priming with wort rather than sugar or DME. Anyone else out there experimented along these lines???

CR

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Date: Wed, 4 Dec 91 18:32:51 PST  
From: Progress Through Tradition 04-Dec-1991 2127 <"super::  
donham"@wagon.enet.dec.com>  
Subject: RE: Homebrew Digest #774 (December 04, 1991)

Just a note of thanks to those who recently suggested using ammonia to remove labels from bottles. This tip cut my bottling time from two days to three hours!

My usual method was to put two cases of labeled bottles (Schaefer bar bottles) into a tub with hot water and lots of bleach, then come back the next day and attack them with a scrubby to get the bloody labels off.

This time, I used ammonia. After 45 minutes the labels had all fallen off!

Live and burn...

Perry Donham  
Educational Services

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Date: 5 Dec 91 01:16:01 MST (Thu)  
From: rcd@raven.eklektix.com (Dick Dunn)  
Subject: notes from a tour of Anchor

It's been quite a few years since I last got to tour the Anchor Brewery, but I finally got there again today. I figure a bunch of this stuff is of interest to homebrewers, since Anchor is really the paragon of small breweries in the US...in some sense they're the most significant American brewery if you're considering criteria other than size. I don't want to spend too much bandwidth here, so I'll keep it pretty terse. (Ask if you want more detail.) If you are in the Bay area, go take the Anchor tour. Don't fuss at me; just go do it! Be sure to call ahead; you need reservations.

Overall brewery stuff: 3 vessels--mash tun, lauter tun, brew kettle--all beautiful copper. Brewery is a showplace. Brewhouse 110 bbl capacity. (This is a brewer's barrel - 31 gal.) 37 employees. 1990 production 68k bbl; 1991 production est 75k bbl. (not bad growth!)

Current beers: 6 were presented for tasting after the tour; notes such as I gathered:

Wheat: about 70% wheat malt, rest pale malt, alcohol 3% wt  
Steam: 3.9% alc, combination pale and crystal, all Northern Brewer hops. They formerly used mixture of hops (I recall Galena mentioned on earlier tour), now only NB  
Liberty Ale: all pale malt, only Cascade hops, alc 4.5%  
Porter: mix of pale, crystal, chocolate malt. Forgot to ask about hops  
Old Foghorn: barleywine, 7%  
Christmas: spiced brown ale, fairly strong (but < OF)

Brewing process (Steam typical): 3 day primary ferment, 3 weeks in secondary, krauesened, then centrifuged, filtered (diatomaceous earth), flash pasteurized (170F for ~15 sec) and bottled. Liberty Ale is dry hopped.

Misc notes:

All alc given by weight; multiply by 1.25 for volume figure

All barley malt is from 2-row.

Oxygen - chemist says they end up with about 250 ppb in bottle. Bottling process is careful to let the beer foam up a bit, thus headspace is CO2.

They do reculture their yeast--carefully! (Usual commercial procedure--wash, adjust pH?) They're watching it for mutation all along. They don't reculture from Old Foghorn because of the strength.

I asked about the current "cold filtering" (and not pasteurizing) hype that's currently the rage for television beers. They say it's a process developed by Sapporo, licensed in US. Very expensive, for large breweries only. Also some doubt whether their beers would make it through the filter without removing a lot of interesting stuff, let alone clogging the filter.



Old Foghorn may be available in bottle again sometime early next year.  
The bottling line can now handle it; the problem is switching it between the two bottle sizes. (Background: Since the very first OF, Fritz has insisted that it go in the little "nip" ~ 6 oz bottles because of the strength. This is a massive vexation at all stages of bottling/handling.) The new bottling machines are said to be able to handle the bottles, so let's hope. Meanwhile, it's available on tap here and there...nirvana.

I was really struck by how much different Liberty Ale tastes fresh from the tap as compared to bottles. On tap, it seems more like a cross between Sierra Nevada Pale Ale and Celebration - the Cascades really come through in a way they never have in the bottle.

Anchor is an inspiring place to visit--both from the brewing standpoint and because it's a business run the way a business should be: They all know what they're doing; they believe in it; they don't cut corners; they are out to do the best job they can, and they do. If you want to learn about brewing, this is one of a couple places to start.

---  
Dick Dunn    rcd@raven.eklektix.com    -or-    raven!rcd    Boulder,  
Colorado  
...Simpler is better.

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Date: Thu, 5 Dec 91 7:52:49 EST  
From: Mike Sharp <msharp@cs.ulowell.edu>  
Subject: Re: Cranberry Lambic

Dick Dunn writes:

> Mike Sharp <msharp@cs.ulowell.edu> writes, among other things about  
Samuel  
> Adams Cranberry Lambic:  
>  
> > o wheat malt is not used in a lambic (but I'll concede this point  
> > since I've been known to use wheat malt too)  
>  
> Not true...wheat is likely to be up to perhaps 1/3 of a lambic.

My statement has confused more than a few people. Lambics do not contain  
wheat MALT they do contain UNmalted wheat. In fact, up to 40% of the  
mash is UNmalted wheat. Of course some of the pencil pushers are moving  
toward replacing part of this with rice or corn....

>  
> > o maple syrup is definately not used in a traditional lambic.  
>  
> True, but there may be a non-malt sugar added to the lambics with  
fruit...

The only time I've heard of non-malt sugar being added is when making a  
Faro.

I'm sure some producers do it, and it would seem likely that Lindeman's  
with their soda-pop sweetness probably is one, but it is not  
traditionally  
done. Of course many producers are abandoning whole fruit and going to  
syrups so who is to say whats happening now. (again, thank the bottom  
line  
for this)

--Mike

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Date: Thu, 5 Dec 91 08:49:26 CST  
From: andy@wups.wustl.edu (Andy Leith)  
Subject: Re: Cranberry Lambic

Hello

On the subject of decoction vs infusion mashes, Al Korz asks why would PU use a triple decoction mash? The malt that PU uses is specially made for them and is apparently extremely under modified.

Dave Miller tells me that many of the German breweries are now using single step infusions instead of decoction mashes in order to save on energy costs.

Fred Eckhart recommends using a protein rest even for pale ales, so last summer I tried two batches of bitter, one with a protein rest and one using my usual method of a single infusion at 153F. I couldn't detect any difference between the two batches. However, I always let the trub settle overnight in my fridge before racking to a second carboy, I then dump the wort through a funnel into another carboy and pitch the yeast starter. This seems to aerate the wort pretty well so that I always get a reasonably short lag time, even though the temperature is low (about 50-45 F) at pitching time. Using this method I always get a bright beer regardless of wether or not I use a protein rest.

Andy

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Date: Thu, 5 Dec 91 10:46:06 EST  
From: bkelley@pms001.pms.ford.com ( Brian Kelley )  
Subject: Guinness in a can (again)

Boy, did I screw up! Yesterday I posted a "how I think it works" on the new Guinness in a can. Last night I examined the carbonation device more closely and realized my last posting was quite incorrect.

Previously, I had cut into the can from the side and did not totally remove the cartridge. Last night I took it apart. It is a sealed plastic container with only one pinhole. I suspect that the pinhole is not completely drilled through at canning time. They may just leave a very thin membrane. I suspect they pre-charge these cartridges with Nitrogen and keep them frozen. At temperatures low enough to keep the nitrogen liquid and not boiling, the membrane wouldn't be under much stress. When the can is at drinking temperature and opened, the membrane would rupture, releasing the Nitrogen...

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Date: Thu, 5 Dec 1991 10:57:55 -0500 (EST)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: Kitchen Aid grain mill

I have a Kitchen Aid "heavy duty" mixer with a PTO. (Power Take Off)  
Thiss allows one to use certain attachments including a grain mill.  
Does any one out there use one and if so, how does it compare to the  
Corona?  
Ted

-----

Date: Thu Dec 5 10:50:56 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: re: Coke-a-Brew I&II

I tasted a 'beer' that tried to use soda pop syrup (lemon-lime I think) as a major fermentable ingredient. The preservatives killed off the yeast, so the result was basically an aged mixture of syrup & wort. The stuff actually managed to taste worse than you would expect.

- -----  
Chuck Cox  
SynchroSystems  
chuck%synchro@uunet.uu.net

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Date: Thu, 05 Dec 91 11:41:42 EDT  
From: Mike Dobres <DOBRES%DUVM@pucc.PRINCETON.EDU>  
Subject: Removing plastic keg odour?

I recently invested in a plastic keg, I think its called a Eurokeg \_ Its a six gallon barrel shaped vessel. The problem is that is has a very strong plastic/chemical odour. How do I get rid of this smell? I tried soaking it overnight with a 10% bleach solution, but the smell still persists. The manufacturer recommends using SPG chemical cleaner, which my local homebrew store doesn't stock. Is SPG just a cleaner or will it also help remove the smell? Some have recommended sodium bicarbonate - I'll try that tonight, but I somehow don't think it will work. Any ideas? Also -what is the smell - unpolymerized monomers perhaps?

Thanks  
Mike Dobres  
Philadelphia, PA

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Date: Thu, 5 Dec 91 09:18 PST  
From: Bob\_Konigsberg@3mail.3com.com  
Subject: Silver Solder

The concern over antimony in silver solder should be laid to rest. Ingesting small amounts of antimony is harmless. Pewter contains antimony, and acid foods can leach small amounts of it. The real danger lies in inhaling it. Antimony in the lungs is deadly, in the stomach is not. I am talking of course of trace amounts.

BTW, Anheuser-Busch does NOT want people taking their kegs, and has in some flagrant cases, taken legal action.

BobK

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Date: Thu, 5 Dec 91 09:36:41 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Avoiding Boil Overs

>>From: IO10676@maine.maine.edu

>>When the wort forms a head and starts making a run for the edge  
>>of the pot, you pour a splash of cold water in it. Puts it  
>>right in its place, which is back in the pot.

>And Martin sez:

>>I figured this was worth a question to the digest. I have  
>>resorted on occasion to the "cold water" method, but dislike it  
>>since you have to watch out for boil-over again. So I normally  
>>just use the "blow on" method to reduce the foam. This is tough  
>>on those who hyperventilate easily, but is great in that you  
>>don't have to worry about another boil-over happening that batch.

To which Kinney adds :

>Boil over is caused by the formation of a viscous film of protein on  
>the surface of the soon-to-boil wort. When the steam escapes upward  
>at the onset of the boil, it blows a big wort-bubble all over  
>creation. To prevent boil-over, I skim the creamy head of protein  
>that forms in the pre-boil stage several times. Haven't had boil-over  
>in years.

Another technique to minimize the chance of boiling over is to  
add a portion of your bittering hops before the boil commences.  
A common practice in commercial breweries is to add about 10% of  
the kettle hops for this purpose. I've tried it at home, and it  
definitely helps. You can still have a boil over, but it's less  
likely.

If Kinney's hypothesis is true, I'd speculate that the mechanical  
action of the hops floating around on the surface breaks up the  
viscous film.

CR

-----

Date: Thu, 5 Dec 91 9:52:46 PST  
From: Dave Sheehy <dbs@hprnd.rose.hp.com>  
Subject: Re-using Yeast

Paul Yatrou writes:

> Now here's my question/suggestion:  
> - -----  
> What about culturing yeast from your own bottles?  
>  
> ....  
>  
> This would allow you weeks/months before starting a new batch.  
> Also you have the benefit of "tasting" the results of the yeast  
> before you use it.  
>  
> Has anyone tried this?

Yes, I do this routinely. I buy a package of Wyeast and brew a batch with it.

I'm very anal with this batch (ooh, there's that word again. I guess we're just an anal bunch huh? :-). I save a sixer of this batch to use as fuel for

yeast starters (I always use about a pint starter). I use the yeast sediment in the bottom of one bottle to make a yeast starter. That gives me seven batches for the price of one Wyeast packet. I just used up the last bottle

from a sixer of British Ale yeast. That bottle was over a year old and had been stored at room temperature which can get up near 80F in the summer

(I'm in the Central Valley of Calif. which gets mighty toasty in the summer!).

Note that all succeeding batches after the first are first repitchings so there are no issues dealing with mutations and such. Oh, and the resulting

beer from that last bottle was good too :-). Using this method I can keep several strains of yeast around and at hand to brew with.

Dave Sheehy

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Date:Thu, 5 Dec 91 09:52:02 PST  
From: Emily Breed <EMBREED@SFOVMIC1.VNET.IBM.COM>  
Subject: Anchor Brewery tour

The San Francisco Brewing Company will be hosting (organizing?) a tour of the Anchor Brewery the evening of Tuesday, December 10. Call SF Brewing at (415) 434-3344 for more information. They'll also be having a Christmas ale tasting (well, they call it a "Crhistmas ale tasting") Wednesday, December 18.

(Disclaimer: my only affiliation with SF Brewing is that I like to drink their beer. :-) )

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Date: 5 Dec 91 12:21:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: More than beer?

I have had lots of fun brewing beer since discovering this list. The mead variants are good, too. I found that I don't like hard cider, but I do love wine. I know wine making is usually eschewed on this list, and I won't try to buck that, (though I wish...). I can't find a wine related list on the Internet. Does anyone know of such a list. I can't get to usenet or Compuserve.

Dan Graham

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Date: 5 Dec 91 13:42:00 EST

From: "CCVAX::HAPANOWICZ" <HAPANOWICZ%CCVAX.decnet@bigvax.alfred.edu>

Subject: The extra ingredient in a can of Guinness draught.

I have yet to have a can of draught Guinness but I just remembered an article on the mechanism behind the can. After some hunting I tracked it down. I was debating on submitting a copy of this to the list but I decided that no one would turn me in. In any case I'll give a plug for the publication NEW SCIENTIST, its a weekly publication from Britian that covers the latest developments in science, engineering, technology etc. Check out an issue at your local library or buy a copy at a newsstand.

Here goes enjoy a Guinness while reading New Scientist :^)

The article is titled:

"The extra ingredient in a can of draught Guinness"  
NEW SCIENTIST, 22 July 1989 p. 34

Written by Andy Coghlan

"Guinness, the maker of the black, creamy beer for which Ireland is famous, has mangaged the impossible. The company has succeeded in canning a form of Guinness that, until recently, was available only on draught in public houses and restaurants.

The world's seven million Guinness lovers have a choice betwen two products: draught Guinness, a thick, smooth stout with a creamy-white head and Guinness Extra, which is available in bottles and cans. Guinness Extra has a coarser texture than draught Guinness and a head that is less smooth and creamy.

According to Alan Frage, the product development director at Guinness, the majority of people who drink draught Guinness do not drink Guinness Extra. "We knew that draught Guinness in cans would give them the opportunity to enjoy their favourite brand at home as well as in the pub," he said.

Forage and his colleagues began working to solve this problem in 1984. After four years of development work costing 5 million pounds, Forage and his team had perfected a tiny diaphragm, made of plastic, that cracked the problem.

They tested more than 100 different techniques before settling on the so-called "in-can-system". People who buy draught Guinness in cans, which have been available throughout Britian since March, will find this system if they slice open the empty can. The device, which sits on the base of the tin, helps to mimic the tap in the pub.

Draught Guinness owes its creamy texture to a surge of bubbles in the beer as it passes through a series of tiny holes in the special dispensing tap. The tap has a system of tiny holes which creates pressure differentials.

These differentials force the gases out of solution and produce a "surge". Unfortunately, the gasses wil remain in solution if people simply pour Guinness from the barrel into a glass.

The new system essentially mimics this process from the inside of a can. The device is a plastic chamber with a minute hole at the top, which sits on the base of the cans.

For the system to work, the pressure in the can must exceed atmospheric pressure. The canners fill the can with beer that is cold enough, at between 0 C and 1 C, to retain gas that would bubble out of solution at higher temperatures.

The canners put 440 milliliters of Guinness in a can that can hold 500 milliliters, in order to leave enough room for the creamy head to form.

They also "dose" the beer with extra nitrogen, which raises the pressure when the can is opened.

Once the lid is on, the pressures in the can and inside the chamber reach an equilibrium that forces beer and gas into the device. When someone

opens the can of beer by pulling the ring-pull, it initiates the same process that happens in a tap for Draught Guinness.

As the ring-pull comes off, the resulting drop in pressure forces beer and gas out of the chamber through the tiny hole, creating small, stable bubbles.

As the bubbles rise up through the liquid, they act as centres where other bubbles form. This is what causes the characteristic surge. The

number of bubbles created and the small diameter of the bubble dictates the

density of the head of the drink and its creaminess. The smaller the bubbles, the creamier the texture, says Forage,

The only remaining problems for the designers related to the canning process. They had to invent a filling device that expels oxygen from the can, because the gas impairs the flavor of the beer.

Now, Guinness has patented the system and owns the registered designs of all the engineering equipment that is unique to the packaging line.

The secret for drinkers, says Forage, is to make sure that the can is cooled in the refrigerator for two hours before serving. Otherwise, the

beer bubbles out uncontrollably as too much gas has come out of solution to

create excessive pressure. He says that the product is selling much better

than expected"

|||

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Date: Thu, 05 Dec 91 13:48:09 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Pasteurized Pub Draught Guinness

Fiction.

I have purchased 5 liter kegs of imported German, Austrian and Dutch  
beers  
where the kegs were clearly marked

"Neither Pasteurized nor Conserved. Store Cold, Drink before ...."

This would be completely illegal if such a regulation existed.

- JaH

-  
--

Hopfen und Malz, Gott erhalts

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Date: Thu, 5 Dec 1991 10:54:04 -0800  
From: krweiss@ucdavis.edu  
Subject: sterotyping, soda kegs

Robin Garr writes:

>Not to start another flame (we've had enough, on other subjects), but I'd  
>respectfully point out that to stereotype wine-lovers as "pretentious  
>snobby weenies" is no more accurate than to stereotype beer-lovers as  
>"fat, burping slobs."

Robin, you're using the term "fat, burping slobs" as if it was a BAD thing!  
Why gosh, if it fit on a license plate, I'd get BURPING SLOB for my next vehicle... the fat part just doesn't fit my somatype, though. But I'm working on it, I'm working on it. :-)

On a more serious topic, I've noticed that Pepsi and Coke are both phasing out the 5 gallon stainless kegs for syrup dispensing in favor of cardboard boxes with plastic bladders. This would seem to indicate a coming glut of used soda kegs. Anyone noticed supplies increasing and prices dropping? If not, we need to re-evaluate the whole concept of supply/demand economics. Me, I'm gonna go hang around the back door to the local Pepsi bottler and see what's in their dumpster...

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Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616  
  
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Date: Thu, 5 Dec 91 13:18:37 CST  
From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)  
Subject: Underletting in sparging...

I've always wondered why underletting is necessary in sparging... I've  
always  
done it, but never knew why... Miller doesn't say why, just that it  
should be  
done... Any ideas?

- - -

Kurt Swanson, Dept. of Electrical Engineering and Computer Science,  
Northwestern University. kswanson@nwu.edu

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Date: Thu, 5 Dec 91 11:51:21 PST  
From: Evan McGinnis <bem@NSD.3Com.COM>  
Subject: Re: Barley wine yeasts

> Date: Wed, 4 Dec 91 11:04:19 CST  
> From: dbeedle@rs6000.cmp.ilstu.edu (Dave Beedle)  
> Subject: Yeast for barley wine...  
>  
> I'm planning on brewing up another batch of barley wine soon (my  
second)  
> and am curious as to what yeast you folks might recommend. I read in  
Zymurgy  
> that most commercial examples of BW do not mak use of champagne yeast  
so...what  
> ale yeasts are up to the task? I've also found out (after the first  
batch)  
> about rousing the yeast during the ferment. Any comments?  
>

In my last batch I used (dry) Whitbread ale yeast, and it seemed up to  
the  
task. I don't have my brewing notes here, so I don't know the OG drop,  
but it took the alchohol level to about 7%. (We were hoping for around  
9%) I have also heard of people using an ale yeast for the initial  
fermentation, and then pitching champagne yeast to polish it off.

-Evan-

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Date: Thu, 5 Dec 1991 12:55 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Mead Making goes Hi-Tech

!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!  
!!!!!!!!!!!!!!!!!!!!!!!!!!!!

Following is a (rather lengthy) post Micah gave me to post for him. He regularly reads the HBD that I give him via footnet. I think he feels guilty for being a HBD reader only. This contribution is solely his. I am merely acting as a conduit for his ideas and opinions.

Bob Jones  
!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!  
!!!!!!!!!!!!!!!!!!!!!!!!!!!!

In an effort to put useful information on this net I am posting this draft of a mead making article that I'm doing. Hopefully it contains some answers to various questions about mead that I've seen posted.

WASSAIL Micah Millspaw 12/4

The oldest of beverages ,the newest of techniques. High tech has come to mead making.

Because of the commitment of time involved, many people are quite hesitant about getting into mead making. Generally it takes less equipment and the ingredients are cheaper than is needed for brewing. Someone who is extract brewing is already covered (equipment wise) to be a mead maker.

To those veteran mead makers out there, you know the time and effort (mostly time) spent on a mead can be exceptionally rewarding. On the other hand something could go wrong and unnoticed for a year or more and that can be very disappointing. The amount of time we put into a mead can make the loss seem much worse than the loss of a batch of beer. It is also possible to radically reduce the length of time it takes to produce a consumable mead/ melomel/ methiglin.

Let us consider some ways of reducing or eliminating the chance of disaster striking your mead. These efforts should also shorten the fermentation time.

Meads are known to have long, slow fermentation times (1-4 months is common). This long term ferment tends to tie up a carboy that might be used more productively (for beer maybe?). The reason that it takes a long time to ferment out is that honey is woefully lacking in the nutrients that yeast needs to effectively metabolize the mead wort.

The cure is to add yeast nutrients. Yeasts like ammonium salts, these are those little white crystals available at most homebrew shops. These will do the job of sustaining the yeast ,but there are some nasty side effects. If too much of the ammonia salt crystals are used their taste and aroma will remain in your mead(yuk). The only way to get rid of the ammonia taste/smell is to age it out, this often takes years. Fortunately there are better yeast nutrients. The best that I have used so far is bacto nitrogen base yeast nutrient from DIFCO. This nutrient is available from pharmaceutical and laboratory supply houses. The difco has no flavor/ aroma side effects but is rather expensive, the plus is a small amount will do lot. Detailed information for amounts to use should be provided when you purchase the nutrient. Recently a yeast nutrient for meads became available from Great Fermentations of Santa Rosa which they claim will ferment out a mead in three weeks at 70 degrees F. I have used this nutrient several times and have found that if the temperature is maintained it is possible to ferment out in three

to four weeks. This nutrient is reasonably priced and is easy to get.

Having addressed the need for yeast nutrients, it is a good idea to have some yeast to go with them. Liquid culture wine and champagne yeasts of high quality are easily obtainable. Many dried yeasts are also of interest to the mead maker. One of the most important features of a yeast to the mead maker is alcohol survivability. Meads in general and especially high gravity meads have alcohol levels far exceeding that of most beers.

Prise de mousse (*S. bayanus*) and Pasteur champagne (*S. cerevisiae*) are excellent for traditional and high original gravity meads. Epernay, a wine yeast is very complimentary to melomels (fruit meads). Most wine yeasts are entirely adequate for mead making. Try a few different ones if you're looking for something unique in flavor. It is possible to use ale or lager yeasts (I've tried both) to ferment mead, I've been less satisfied with the results (flavor) when compared to meads made with wine or champagne yeasts.

Some mead makers like to use "killer yeasts", these are identified by the letter K preceding a name or number. The killer yeasts work well in conjunction with other *Saccharomyces* yeasts. The "killers" function is to eliminate competing wild yeasts. It is not normally necessary to use this type of yeast unless you choose not to boil your mead wort. (the not boiling is part of an ancient process and will not be discussed here)

It is important to prepare a yeast starter so as to have enough yeast ferment your mead. As there is a great deal of information available

about making yeast starters, I'll not go over it much. The only suggestion that I will give is to use confectioners sugar instead of dry malt extract in your starter, this removes the chance of strange flavors in traditional meads.

The properly prepared yeast in conjunction with the essential yeast nutrients should result in a vigorous 3-4 week ferment. It is important to allow adequate headspace in the fermenter and the blow off method is recommended.

After your mead has reached the desired specific gravity, it should be racked into a soda keg. Kegging the mead gives you control over carbonation levels and oxygen exposure problems. It is also possible to arrest the fermentation at a desired point by kegging and sub-micron filtration. I have had good luck adding fruit concentrates and essences to filtered meads. They are very stable compared to bottle conditioned fruit meads.

A clean soda keg should be blanketed with CO<sub>2</sub> prior to racking in order to limit oxygen exposure. Fermented meads are very susceptible to oxidation. Oxidation will result in some very unsatisfactory flavors in the finished product.

Decide if your mead is to be sparkling or still (flat). If the mead is to be still, rack into the keg, put on the lid and seal it with as low a pressure as possible (I recommend filtration). If the mead is to be sparkling I strongly recommend force carbonation. I've found that using "methode champenoise" with mead to be unpredictable and usually unsatisfactory. Rack into the soda keg, seal it then pressure up to 30-40 psi and set it aside for a while. Mead seems to be slow to absorb carbonation (compared to beer) and since mead should improve with reasonable aging this will all work out nicely.

What to do with a 5 gallon keg of mead? It is possible to put it on draft in your home. The drawback is that the mead when present in large amounts could overwhelm you. The option is to counter-pressure bottle from the keg. Most counter-pressure fillers allow you to purge the bottle with CO<sub>2</sub> prior to filling. Removing the normal atmosphere from the bottle is absolutely necessary to limit oxygen exposure. The mead that you're putting into the bottle should be a finished and stable product and you don't want the oxygen to ruin your efforts.

Before bottling, sample the kegged mead to ascertain its conditioning; age, carbonation level, etc...Cool the keg of mead down to

35-40 degrees F. so as to improve it ability to hold CO2 in solution.  
Clean your bottles and fill them up. Enjoy.

Micah Millspaw  
11/27/91

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Date: Thu, 5 Dec 1991 13:21 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Multi-keg Brewerys

Reply to Andy Wilcox's request for info on multi-keg brewing systems.

I use 3 of the 15 gal AB kegs. Their functions are : hot liquor tank, mash tun and kettle. All three are natural gas fired. I built a stand that supports the hot liquor tank and the kettle. The mash tun sits on a short stand on the floor. A mag drive pump moves the mash liquid from the mash tun to the kettle. I have essentially taken the classic four level brewery and made it two levels by employing a pump. Makes everything easy to look into without a ladder. I use an immersion cooler to cool the wort in the kettle before transfer to the carboys at ground level. The unique thing about my brewery is that the whole system is two kegs wide ( about 3 feet) and five feet tall. The mash tun is placed under the stand for storage when not in use. My wife even made me a cover for the brewery so it can be covered when not in use. I set out to design the most compact, flexible, efficient brewery that I could conceive of when I designed it. It has worked extremely well for about 8 years with few modifications. I did add the gas fired stand for step mashing a few years ago. I had been brewing 5 gal batches on the kitchen stove for about 5 years and was ready to get out of the house and in the garage. I only do step mashes for lagers but I always do a 170 mash out for all brews. I think this improves the mash efficiency and makes the beer more stable when bottled.

Good luck on your brewery. Bob Jones

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Date: Thu, 5 Dec 91 11:50:34 PST  
From: hartman@varian.varian.com (John Hartman)  
Subject: Crushed Grain Stability, pH Meters, and Copper Scrubbers

Greetings All--

- --Stability of Crushed Grain--

I was wondering if some of the more experienced grain brewers can tell me just how long I can expect my crushed grain to keep if it's kept in a cool dry place, like say wrapped in paper and stowed in food grade plastic. How long have you kept crushed grain before using it?

- --pH meter sources--

If you interested in pH meters, I have two sources besides Edmund Scientific. The first source is:

Omega Engineering Inc.  
P.O. Box 4047  
Stamford, CT 06907  
FAX: (203)359-7700  
Phone Orders: 800-826-6342 (Visa, MasterCard, or American Express)

Here's their product:

Litmustik High Performance pH Tester, Model PHH-1X

Range: 0 to 14 pH  
Resolution: 0.1 pH  
Accuracy: +-0.2 pH  
Battery 4 x 1.4V  
Battery Life 1000 hrs (it keeps going and going and ... ;-))  
Operating Temperature Range: 0 to 50 C  
Dimensions: 5.91" H x 1.26"  
Weight 0.13 lbs.  
Cost: \$44.

It comes with batteries too. It's basically a pocket-sized meter featuring an "easy to read" LCD display and "single point calibration". I have no affiliation with them nor have I purchased or used one (yet ;-)). I called in and asked for a catalog. I received 50 lbs. of catalogs for all sorts of laboratory instrumentation, which is regrettable. Everything else in the catalogs is expensive with the exception of this meter. They don't look like they are exactly interested in us small fry so if you call to order play it cool. The other source is a familiar one--William's Brewing:

William's Brewing  
P.O. Box 2195  
San Leandro, CA 94577  
PHONE Orders: 510-895-2379  
FAX Orders: 510-895-2745  
Brewing Advice: 510-895-2744

Their newest catalog now features a pH meter very similar to the one above. It too is a handheld electronic meter with +-0.2 pH accuracy, comes with batteries and costs \$40. No I haven't bought this one either, nor am I affiliated. William's also sells 250 ml of pH 4.01 calibrating solution for \$6.90 which can be used to adjust their meter. I suspect you can use it to calibrate the Omega meter as well.

- --Copper Scrubbers--

I had trouble the first time I used one as a siphon filter. I placed it in a cheese cloth bag and attached it to the end of my vinyl hose with a sturdy rubber band. After one gallon of wort had passed through, the siphon came to a complete stop. Upon closer inspection the cheese cloth was found to be completely covered with a very fine film of trub. Furthermore the rubberband was constricting the flow as the vinyl had softened up in the hot wort. (I use a counter flow chiller). This effectively prevent any further flow through the siphon. Since then I've abandoned the cheese cloth and gone with just the scrubber loosely bound with a rubberband. It works quite well now with whole hops. I haven't tried it with pellet hops though. I know that I'm letting some of the trub silt through this way but most of it is caught by the hops which act as a filter themselves as the wort drains.

Cheers, thank you for not flaming, and have a nice day,  
John E. Hartman (hartman@varian.varian.com)

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Date: Thu, 5 Dec 1991 21:46:02 -0500 (EST)  
From: Christopher Gene BeHanna <cb2s+@andrew.cmu.edu>  
Subject: Re: Oxidized beer flavor

larryba@cs.washington.edu writes:

To get a similar example of light struck, get another bottle and simply set it out in the sunlight for a week or two. Don't use Miller (in clear bottles) - that has been doctored to be resistant to light struck.

I reply:

Miller, however, tastes like it's been light struck already. Blah.

Chris BeHanna  
cb2s+@andrew.cmu.edu

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Date: Thu, 5 Dec 91 14:38:43 PST  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Now About That Wheat ...

In HOMEBREW Digest #775, the famed Dick Dunn said:

>Mike Sharp <msharp@cs.ulowell.edu> writes, among other things about Samuel

>Adams Cranberry Lambic:

>

>> o wheat malt is not used in a lambic (but I'll concede this point  
>> since I've been known to use wheat malt too)

>

>Not true...wheat is likely to be up to perhaps 1/3 of a lambic.

Important point, Dick: UNMALTED wheat is from 20% to 60% of every commercial lambic recipe I've seen. I know of no lambic brewer using wheat malt. That was the distinction Mike was drawing.

>> o maple syrup is definately not used in a traditional lambic.

>

>True, but there may be a non-malt sugar added to the lambics with fruit.

..

Mike's argument turns on the question of traditional usage of the term "lambic" (which has come to be a regional appellation in all but law, implying a very specific set of traditional practices and ingredients). Within the traditional definition of the style, fruits are acceptable adjuncts; maple syrup is not. I have no big hamburger with using maple syrup in beer, but don't call it "lambic".

>... Maple is hardly traditional, but it is mostly sugar which  
> won't contribute anything to the body.

But it WILL contribute to the flavor!

Sorry to nitpick, but the issue here is a brewery ripping off the name of a "hot" style to sell a beer that has very little in common with beers having a legitimate claim to the title. Mike was pointing out that neither their methods nor results corresponded to the accepted usage of the term, and from what I saw in Belgium and have read in the literature, I have to agree with him!

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

-----

Date: Thu, 5 Dec 91 15:45:26 PST  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: Thanks For The Chuckle, CR!

In HOMEBREW Digest #773 (so I'm running a bit behind ...), C.R. Saikley, bless 'im, said, concerning cutting the top off a steel keg:

> It was, however, the second noisiest thing I've ever done!

I can't help wondering what the FIRST noisiest was ...

Then he went on to say:

```
> -ps- While I'm at it, I think I'll test my new .sig. Whataya think??  
>  
>*****  
**  
>*      *  
>* If it's good enough for Martin :      *  
>* Druid fluids that cause fartin,      *  
>* Then I say we should be startin      *  
>* On another batch o' brew!      *  
>*      *  
>*****  
**
```

... and there it was: at LAST, I understand the difference between "fame" and "notoriety" ... i-) i-) i-)

```
= Martin A. Lodahl Pacific*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =
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End of HOMEBREW Digest #776, 12/06/91  
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Date: Wed, 4 Dec 1991 14:32:00 +0000  
From: Conn V Copas <C.V.Copas@loughborough.ac.uk@hplb.hpl.hp.com>  
Subject: Yeast culturing and Whitbread

A note of caution. The majority of my efforts at culturing from commercial brews (Guinness, Coopers, draught Flowers Original) have resulted in mildly infected starters. Given nutrient and oxygen, most showed reasonably short lag phases, and I don't attribute my problems to poor technique. As reinforcement, I recently read an interview with one of the Bass Worthington technical staff, who expressed horror at the idea of home brewers attempting to culture from any bottle of White Shield older than a couple of months. And then of course there was the Zymurgy special yeast issue which concluded that uninfected dried yeast is the exception rather than the norm.

What all this leads to is that maybe every starter should be considered for disinfection procedures. I don't have the resources or the patience for separating colonies on agar, so have tended to opt for chemical warfare, namely, acidification followed by sulphiting. Wheeler recommends using mineral acids (sulphuric in my case) to achieve a pH of 2.5, held for 6 hours. The sediment is then strained off into a new starter medium. Winemakers typically employ the equivalent of 1/4 teaspoon sodium met per gall, and presume that 24 hours ejects most of the volatile sulphur compounds.

I'm a fraction confused about the mechanism of these techniques, ie, whether they inhibit bacterial growth, or kill existing cells. This has implications for the sequence of use. If the former, they should be applied prior to pitching into the starter, in order to give the yeast a competitive edge. On the other hand, sulphite is an anti-oxidant, so maybe the best sequence is acidify the dregs of the starter bottle, culture, then hit with sulphite after the yeast has gone anaerobic. Opinions anyone? In either case, I presume a starter culture at the aerobic phase is ultimately required.

More musings. After heroic efforts to attain an uninfected Flowers culture, I recently read that it is probably the Whitbread 'B' strain anyway. Roger Protz, in the latest issue of "Whats Brewing", slags this strain off as lacking character and as having acclimatised in some unspecified fashion to worts containing wheat adjuncts. For what its worth, he believes Whitbread's practices of using up to 15% unmalted wheat flour, or malted wheat, result in undesirably 'glutinous' brews. I sometimes wonder whether CAMRA's politics may interfere with its sensory capabilities, but that's another story. The yeast itself, according to G. Fix, is a mixture of 3 strains, and I'm wondering whether any of the aforementioned disinfectant treatments are likely to change the balance. And does it have any resemblance to the

dried Whitbread yeast available in the US ?

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Date: Fri, 6 Dec 91 00:38 EST  
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: Legality of importing beer (Scott Welker)

In HBD 775, Rich Steuven writes:  
>Truth, Fiction, or Urban Legend:

All beers imported into the US are required to be pasteurized  
and/or to have chemicals such as \_formaldehyde\_ added to them.

Of course, adding formaldehyde would violate the Reinheitsgebott (beer  
purity law) of Germany. While the law is no longer fully enforced, it's  
largely followed (anyone know of any negative examples here?). So  
leaving out the nasty chemicals appears legal, thank goodness, because  
my existence would be a pretty sorry one without German beer!

That part about pasteurizing, though, that may be true. I'm skeptical,  
however...when I lived in Japan, many beers claimed to be "draft", which  
my limited ability to read Japanese interpreted as "mechanically  
purified",  
i.e. filtered. Several of those beers are available here (sadly, not  
Yebisu).

- --Scott Welker "So many recipies, so few carboys"

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Date: Thu, 5 Dec 91 19:53:21 -0500  
From: "Ihor W. Slabicky" <iws@sgfb.ssd.ray.com>  
Subject: SA Cranberry 'lambic' batches

From what I have heard (From the local package store and a friend who recently toured the Sam Adams brewery) there were three batches of Cranberry Lambic Brewed. One batch made its way into the 12-pack case, one into Kegs and the third into all lambic six-packs. All three batches are significantly different in taste! (I don't know if they are different in recipe.) The kegged version is much lighter tasting than the six-pack version. I have not yet bought a 12-pack, but have heard from a friend that has had all three that it is somewhere in between the two others. The six-packs were available in

Did they explain why the kegs version of Samuel Adams Cranberry Beer is so horrible - lager beer with cranberry juice... :-b

Last year's version was very good. This year's is terrible.

About adding Coca-Cola to the brewing process and then wanting to try it with ginger ale. That may very well be the secret to brewing a ginger beer - flat ginger ale! The sugar is already there, and the flavor too, and you could substitute some of the water you use with some ginger ale soda...

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Date: Fri, 6 Dec 1991 09:21:23 -0500 (EST)  
From: Peter Glen Berger <pb1p+@andrew.cmu.edu>  
Subject: Re: GRAINMILL

Gee, Jack, that grain mill sure sounds great, but I don't have \$200.  
And no, I'm not offended that you posted something that some  
hyperactive people might think was a "commercial".

However, since the whole purpose of this forum is for amateur brewers  
to exchange information, could you maybe post schematics or  
instructions on how we could build our own grainmill? Homebrewers  
everywhere would be grateful.

Thanks in advance,

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--  
Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB  
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pb1p  
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--  
"Goldilocks is about property rights. Little Red Riding Hood is a tale  
of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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--

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Date: Fri, 6 Dec 91 08:00:31 PST  
From: Greg Roody - DTN 237-7122 - MaBell 508-841-7122 <roody@necsc.enet.  
dec.com>

**Subject: re: Kitchen Aid grain mill**

Ted asked about using Kitchen Aid's (formaly Hobart) grain mill attachment instead of a corona style mill. I looked at this when I was looking for a mill, and at \$145 for the kitchen aid attachment, it hardly seemed worthwhile. I bought a Corona from Alt Bev for \$41.

One thing I have yet to do however is figure out how to easily attach the Corona to the Kitchen Aid; it should be easy but I haven't had the time. The problem with using a drill is that it's hard on the drill to turn that slowly under load (at least mine gets real hot) and hard on me controlling the speed. I use the hand crank at the moment. Works fine.

/greg

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Date: Fri, 6 Dec 91 09:08:38 -0700  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: A quote for the season

Here's a little something to stir warm memories. It's from Thomas Hardy's "The Return of the Native" which I've been reading lately. It describes a Christmas scene which seems appropriate even though in this case the carolers are serenading two newlyweds.

[Wildeve, their host] produced a stone jar, which threw a warm halo over matters at once.

'That's a drop of the right sort, I can see,' said Grandfer Cantel, with the air of a man too well-mannered to show any hurry to taste it.

'Yes,' said Wildeve, 'tis some old mead. I hope you will like it.'

'O ay!' replied the guests, in the hearty tones natural when the words demanded by politeness coincide with those of deepest feeling. 'There isn't a prettier drink under the sun.'

'I'll take my oath there isn't,' added Grandfer Cantel. 'All that can be said against mead is that 'tis rather heady, and apt to lie about a man a good while. But to-morrow's Sunday, thank God.'

'I feel'd for all the world like some bold soldier after I had some once,' said Christian.

'You shall feel so again,' said Wildeve, with condescension.

'Cups or glasses, gentlemen?'

'Well, if you don't mind, we'll have the beaker and pass 'en round; 'tis better than heling it out in dribbles.'

'Jown the slippery glasses,' said Grandfer Cantel. 'What's the good of a thing that you can't put down in the ashes to warm, hey, neighbours; that's what I ask?'

'Right, Grandfer,' said Sam; and the mead then circulated.

Best Wishes for the Season  
Geoff

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Date: Fri, 06 Dec 91 11:18:39 EST

From: key@cs.utk.edu

**Subject: soda kegs**

Ken Weiss sez:

>On a more serious topic, I've noticed that Pepsi and Coke are both  
>phasing  
>out the 5 gallon stainless kegs for syrup dispensing in favor of  
>cardboard  
>boxes with plastic bladders. This would seem to indicate a coming glut  
>of  
>used soda kegs.

I heard this from one other source so I called my local Coca-Cola distributor. He said they're going to continue to use the 5 gallon kegs for post mix (whatever that means exactly - I have guesses) with the bags being premix. Anyways, nope, he didn't expect to kegs to sell in the near future. As always, YMMV.

Ken Key (key@cs.utk.edu)  
Univ. of Tennessee, CS dept.

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Date: Fri, 6 Dec 1991 08:51 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Controlling boilovers

I thought I would add to the ongoing thread on techniques to control initial kettle boilovers. I keep a spray bottle of water handy and just spray that foam away. I use a 1 quart size sprayer and can adjust the spray nozzle for max effect. Get a new one, their cheap(ie don't clean out a window cleaner bottle). This has worked well for me for a long time.

If I am going for a lighter flavored brew I might skim the scum that forms the second time around. My experience with adding hops before the boil is it causes MORE foam up. I always wait about 10-15 minutes before first hop addition.

Bob Jones

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Date: Fri, 6 Dec 91 12:02:33 EST  
From: simmon@eeel.nist.gov (Eric Simmon)  
Subject: Re: GRAINMILL

Jack Schmidling said:

>I just finished making a real grain mill.  
>I could build /sell them for about \$200.

Since this forum is a place for sharing (knowledge, ideas, experience...  
)  
why don't you just tell us how you made it. If there is anyone else who  
has built a mill for grinding malt please tell us how you did it (or what  
not to do...).

Thanks,

Eric D. Simmon

simmon@eeel.nist.gov

-----  
REGAL LAGER - It's not just a beer it's a palindrome.

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Date: 6 Dec 91 09:33:27 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: RE- Omega Engineering

Subject: RE: Omega Engineering Time:9:26 AMDate:12/6/91  
I ordered a Litmustik High Performance pH Tester, Model PHH-1X from Omega about a week ago, as well as two dial thermometers to complete my 12 gallon system. Nothing has arrived yet, but as soon as the meter is tested I'll report back to the Digest. I wouldn't worry about being "small-fry" when ordering. They take Visa & MC so they must be interested in small sales.

I think they should do something about the library that they send to those who request catalogs. I doubt my \$100 order paid for the cost of the catalogs they sent me.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB|/ Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_|/ San Francisco, CA 94143-0628

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Date: Fri, 6 Dec 91 08:47 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Mashing & chilling

Your arrogance makes responding in kind irresistable.

>Jack Schmidling, in #764, in your second "Stuff" posting, you claim that if the boiling of the liquid under the false bottom in a direct-fired mash tun could be controlled, then you would be gaining the benefits of a decoction mash. Then in #771 you talk about boiling puny little quart-sized portions of the mash as though this is decoction mashing.

If you took the trouble to understand the article instead of looking for something to flame, you would note that the number of quart-sized portions actually brought to a boil, represent a significant proportion of the total mash volume.

> Jack, you appear to be confused as to just what decoction mashing is. May I suggest that you pick up a copy of Noonan's book and read it, or re-read it if you already have it.

Again, if you took the trouble to read the article, you would note that I even quote from Noonan in it and many other articles I have written.

>In fact, the first one (boiling the liquid under the false bottom) would only result in deactivating the enzymes.

I would be most interested in knowing just what the difference is in wort boiled under and within the mash and that boiled separately.

> I'd be interested in hearing what the source of your information on decoction mashing is.

I used your favorite reference and added a little common sense and came up with a much simpler method that seems to do pretty much the same thing. If you find that beyond your own abilities or inclinations, that is your problem.

From: martin@daw\_302.hf.intel.com (martin wilde)  
Subject: Brewing Techniques

> - Recycle the extract from the sparge a couple of times (2-3 quarts). This helps in extracting the extract.

This has the "ear feel" of a momily.

Just how does recycling, highly saturated wort, improve extraction?

The intuitive purpose of recycling the initial runoff is to

keep the cloudy stuff out of the wort.

> - After collecting the extract, get it boiling as soon as possible when using the step mash or decoction mash methods.

This one has possibilities of being true, I just don't happen to know what they are. I have often contemplated putting off the boil till the next day. What is the problem? ... particularly in the case of decoction, where the wort would be pretty well sterilized/pasturized.

From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Boil-over

>Boil over is caused by the formation of a viscous film of protein on the surface of the soon-to-boil wort..... To prevent boil-over, I skim the creamy head of protein that forms in the pre-boil stage several times. Haven't had boil-over in years. Boil-over usually doesn't occur after that initial 'steam-break'.

I recently had a great debate on the true meaning of the aphorism, "A watched pot never boils", I lost by general consensus but.....

The most obvious reason for the boil over is that the liquid is too hot.

If one simply turns the flame down when nearing the boil point, a most amazing thing happens.....

I too, skim the foam but given enough heat, nothing will stop a boil over.

js

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Date: Friday, 6 December 1991 2:19pm ET  
From: joshua.grosse@amail.amdahl.com  
Subject: Sparging discussions

In HBD 775, Jack Schmidling commented on my too-small lautering tun problems:

>>A 4 gallon mash didn't all fit in the lauter-tun at the same time! I ended  
>>up taking a lot of run-off out right away in order to stop leakage from  
>>between the two buckets! Miller recommended a 5-minute rest for settling; I  
>>couldn't.  
>>  
>>This made the sparging get a little more complicated.

>This also made it not-sparging and explains all the problems you ended up  
>with. The mash must be allowed to settle or you can not establish a filter  
>bed and will only get what you got.

It did settle, but only after I'd drawn off a gallon or two, which was then recirculated.

>Fix those leaks.

That would take larger buckets!

And, C.R. Saikley writes:

>Another option is to have your supplier crack your grain. A decent  
>homebrew shop will have a two roller mill, which should give you a  
>much better crush than a Corona can. It usually costs no more than  
>4-5 cents/pound extra to get your grain cracked, and some suppliers  
>will do it free. Cracked grain doesn't keep well, so you'll want to  
>brew ASAP after milling. If you live in an area where you must mail  
>order your grain, having it pre cracked is not a good idea.

Interesting. I've no easy access to a homebrew shop that has a mill. As I live in an area with homebrew stores that don't offer milling service. Andy (ak35+@andrew.cmu.edu) recommends mail-order precrush.

>I've never had much luck with pH papers either. ...

Spencer Thomas (spencer.w.thomas@med.umich.edu) recommends obtaining pH papers at a photographic supply store.

>>The electric boiler never got a really good high ruckus boil.  
>  
>The advantages of a good rolling boil are several. This topic is thoroughly  
>covered in many places, so I won't go into that here. Suffice to say  
>that a strong boil is highly desirable.

It does roll, however, and I stirred frequently, and Irish Moss really helped the hot break.

>Fear not, for with a little experience, things will flow much more smoothly  
>and your results will likely improve.

Thanks, C.R.

In HBD 776, Kurt Swanson asked:

>I've always wondered why underletting is necessary in sparging... I've always  
>done it, but never knew why... Miller doesn't say why, just that it should be  
>done... Any ideas?

Both Miller and Papazian recommend foundation water in order to avoid clogging your lauter tun strainer. If the mash is placed there with air under the strainer, its more likely to cause stuck runoff.

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Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Fri, 6 Dec 1991 13:51:21 EST  
From: sdrc!CVG!"CAE387::GETHOMAS"@uunet.UU.NET (Tim Thomas ext. 2124)  
Subject: Homebrew post #775 Regarding Bru-Heaters

Swindon Mentions Bru-Heat taking 3 hours to boli 5 gallons and  
I just thought you may want to try and use hot water from your hot water  
tap to  
start when using the bru-heater. This will reduce time the time/to heat.  
I can  
get may 135 degree water to 152 degrees within 15 minutes. I wasn't sure  
if you  
had a 110 volt version or the 220 volt version of the brew heater as I  
do. I  
also have two heaters so I have sparge water warming to 170 while I am  
making  
the wort.  
Good luck,  
Tim Thomas

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Date: Fri, 06 Dec 91 15:50:03 EST  
From: Jim White <JWHITE@maine.maine.edu>  
Subject: Family discord !

A few nights ago I was roasting some pale grain malt, in preparation for another batch. The wonderful odor of the roasting barley was beginning to permeate the kitchen when my 14 yr old son dashed into the kitchen and began opening windows. As he proceeded with the window opening, he was making subtle comments about my activity, such as...

"That's really gross, Dad !"  
"Can't you do that in the basement?"

A while later, my wife returned from walking our dog, and immediately commented about the 'vile' odor.

Needless to say, I sensed a pattern. It also brought to mind how much the family also dislikes the smell of boiling hops. During the summer I can open the house to the environs, but during the winter we struggle to maintain a dramatic temperature differential betwixt the inside and outside, so opening windows is not always prudent. This, of course, exacerbates family disunity as the pungent hop odor is trapped within.

Now, I happen to like the smells of roasting barley, boiling hops, and fermenting beer. However, I stand alone against a united family in this respect. Anyone else have this problem?

I have been toying w/the idea of installing a cheap stove, and sink in the basement so I can brew sans harassment. Just another home brewing expense that I, currently, find difficult to justify.

- -----  
JS

Please, please, please don't invent, and start hawking your new 'Easy Brewing Odor Containment Field '.

Jim White

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Date: 6 Dec 91 13:13:37 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Edmund Scientific

Subject: Edmund Scientific Time:1:08 PMDate:12/6/91  
Does anyone out there have an address or phone number for Edmund  
Scientific?  
E-mail to me if you can. Thanks in advance.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Fri, 6 Dec 91 16:27:33 CST  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Soda keg types

I have a question concerning soda kegs. Which type is considered to be the "best", ball or pin lock? If I remember correctly, Coke uses pin-lock and Pepsi uses ball-lock. Perhaps they are equal? Are parts more readily available for one than the other? Thanks!

- - -

Guy D. McConnell  
"All I need is a pint a day..."

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Date: Fri, 6 Dec 91 18:41:48 CST  
From: gjfix@utam.uta.edu (George J Fix)  
**Subject: Soda keg types**  
Subject: Availability of Legal Kegs (George Fix)

I checked with a few scrap metal outlets and have found they are awash in beer kegs. One location was checked, and at least 25% of the kegs could with some effort on our part be rendered serviceable. The majority, on the other hand, were badly stained. While this is obviously not "corrosion", and theoretically can be removed, this is a task I will gladly leave to others. In any case, this looks like a viable option for cheap kegs.

Another possibility is a company called Sabco (formerly Save a Barrel). They sell cleaned and tested kegs (half and full) for \$20. Totally reconditioned kegs go for \$35-50 depending on the keg type and fittings. They will sell one keg at a time, and all keg prices are the same independent of the number of kegs purchased. Call Bob Suber at 419-531-5347 if interested.

Incidentally, Sabco uses the term "Hoff-Stevens keg" for what I normally call "Golden Gate". These are the kegs with the wooden bungs in the side. They do use the modern single prong (Sankey) tap. This is the one with the ss ring. I believe they will also install the older double prong (Hoff-Stevens) tap as a special order.

I personally went ahead and purchased the half kegs I have been using these last few years as fermenters directly from Miller Brewing.

The data on lost kegs in recent posts can be misleading. While some commercial brewers do spend big \$ on missing kegs, it is not because they are being converted into barbecue pits or homebrewing equipment. The vast majority are lost due to trade conditions. It is not uncommon for kegs to be accidentally sent to the wrong brewery. Most of these are scraped. One of the reasons Millers went to rubber lined kegs is so they could be easily distinguished from A-B and Coors. (The rubber also provides fantastic insulation). I have been told their keg loss has plummeted since that switch.

I have also talked to several micros about the keg loss problem. Many have been badly hurt by it. For example, Don Thompson, owner of the now defunct Reinheitsbot Br. Co. of Plano, Tx., tells me that he lost over half his kegs

(all purchased new) because they were accidently sent to another brewery,  
and  
then apparantly disappeared. Our newest micro ( Dallas Br. Co.) has used  
only  
the old Golden Gate kegs with the Hoff-Steven fittings so this would not  
happen  
to them.

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Date: 06 Dec 91 19:34:48 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Hubris/Nemesis

A few weeks ago, fellow Portlander Al Marshall reported on batches of bottled beer lost to mold and suggested the Portland weather might be responsible. As I recall, I poo-poo'd the notion, mentioning that I lived in the same clammy neighborhood and had never had any such problems. Well, sic semper tyrannis, or whatever. For reasons not much advanced over laziness, on November 6th I bottled half a ten-gallon batch, saving the rest for a more convenient time. The other night, as I set out to bottle the rest I discovered a layer of scum covering the entire surface of the beer in the carboy. The beer smelled wonderful as it glugged down the drain and I was deeply depressed as my partner (who was due half the batch) walked off with an entire case of the good stuff.

At any rate, let this be a lesson to me. The beer should have been bottled a month ago and clearly sitting in the carboy in the basement left it vulnerable to mold spores. It seemed obvious to me that bottling the beer--even if I could have peeled away the mold--would have been an exercise in futility. The beer might have ended up okay in the bottle, but it seemed more likely that mold spores would have been carried over and I would have ended up with two cases of moldy beer. Maybe not, but who wants to expend the effort on those odds?

Hmmph.

I'm going to be brewing an abbey-style ale next weekend with some Belgian yeast I got today from WYeast (no, it's not yet on the market, but soon, very soon). Any constructive suggestions (malts and hops?) would be appreciated. What do any of you know about biere de garde? I've heard rumors of a particular yeast strain; Dave Logsdon thinks the French breweries probably use a wine yeast, especially given the very high gravities of the beers. Anyone know for sure, or know how these beers differ from abbey beers?

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Date: Fri, 6 Dec 91 15:50:47 MST

From: Eric Mintz <ericm@bach>

**Subject: Avoiding boilovers**

To add yet another way to avoid boilovers to the several that have recently gone before:

I found a great way to avoid boilovers quite by accident. I boil on two burners on an electric stove (my brewkettle is short and fat so it fits over two burners). It takes quite a while for the boil to commence once I crank up the temperature settings to maximum. During this time, between the "steam break" and the boil, a head forms on the surface (kind of a scary one -- looks like it could take off and boil over any minute. Then an ever so slight boil begins and it seems that the resulting agitation causes the boilover head to drop. The boil finally gets strong and never spills over.

All that to say: if you keep the heat down on while initiating the boil, it shouldn't boil over.

Oh yea, I forgot to mention this and it is germane to the above recommendation: I don't cover the brew kettle until the roling boil begins. If I cover it beforehand, it boils over!

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Date: Fri, 06 Dec 91 21:17:15 EST  
From: Jim White <JWHITE@maine.maine.edu>  
Subject: Grain Mill

> Fm: J.S.  
> WARNING!!! This could be construed as a COMMERCIAL...  
>

Pardon me, but this WAS a commercial post. Do we really have to put up with this?

>  
> I built it out of surplus parts and a weekend's worth of  
> labor. There are enough parts left at the surplus house to  
> make about 5 more. If anyone is interested, I could  
> build/sell them for about \$200.  
>

A Corona grain mill can be had for \$40-\$45. I have one and it works great.  
If you can't make high quality brew with grains crushed with this inexpensive mill, then you'd best blame the ingredients or your procedures.... cause it isn't the mill's fault.

I believe the (above) poster could do we subscribers a service by posting his design and parts list with sufficient detail that we may build one, and I challenge him to do so. I believe this selfless act would be more inline with the non-commercial intent of this list.

Jim White

- ----  
Here in Maine, we've got a great Wort chiller, and we call it December.

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Date: Fri, 6 Dec 91 17:19:16 est  
From: Greg\_Habel@DGC.ceo.dg.com  
Subject: Forwarded: Trub Question.

CEO comments:  
From: Greg Habel:DGC

Date: ## 12/06/91 15:10 ##

Subject: Forwarded: Trub Question.  
From: Greg Habel

Date: ## 12/04/91 08:44 ##

What are the advantages of syphoning the wort off of the trub before

**Subject: Forwarded: Trub Question.**

gallon batches over the last 3 years and never have syphoned the wort off the trub. I strain the cooled wort from the kettle into the primary to remove any remaining grains and hops. I have noticed sediment (trub?) before fermentation begins. If one does remove the trub, won't the O.G. be lower than with the trub suspended in the wort? When do you take your O.G.? Before removal or after?

Greg

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Ask not what CoBudMil brew can do for you but what you can do with homebrew.

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Date: Sun, 08 Dec 91 12:39:46 EST  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Thanks Darryl

If any of you have yet to receive your Winter Zymurgy yet, you have a treat in store. Our own Darryl Richman has written another fine article, this time on his trip to the AASS Brewery. Thanks Darryl, too bad you don't write more articles for that rag.  
Ooogy wawa,  
Dr. John

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Date: Sun, 8 Dec 91 13:31:23 EST  
From: Paul Bigelow <bigelow@waterloo.hp.com>  
Subject: Soda Pop

The topic of exploding pop bottles was well flogged on the digest several months ago, but I humbly submit (OK, maybe not so humbly :-), that my technique is the best I've found so far.

For soda pop makers the spectre of exploding bottles is always a paramount worry, since there is a very real danger of physical injury. My family just finished off the last of a batch of cherry coke I made about three months ago, and I was able to relax throughout that period with zero worries.

I looked at the ingredients for soda pop:

1. Carbonated water
2. Sugar (for sweetening)
3. Flavorings

In restaurant soda fountains, the latter two are combined as syrup, and the carbonation is provided as bottled CO2. The homebrewer without an expensive kegging setup, instead uses yeast and sugar to provide carbonation. The danger is that yeast, being rather stupid, can't tell the difference between the sugar provided for carbonation, and the sugar provided for sweetening.

The secret to zero worries is to keep the sweetening sugar out of reach of the yeast, until just before serving. In the case of my cherry coke batch, I bought the syrup from my local homebrew store, and made up just the carbonated water. Back when I could still get Hires root-beer extract, I added the flavoring at bottling time, but not the extra sugar.

My recipe for carbonated water is simple:

5 U.S. gallons of water  
1.5 cups sugar

1 teaspoon dry bread yeast (rehydrated)

I fill each bottle 2/3 full, screw on the top, and leave for one or two weeks. Each weekend I measure and add the syrup to a few bottles, top them off with water and stick them in the fridge. This is a very quick operation. I had experimented with adding dry sugar, but this caused an excessive amount of foaming.

I have to admit that I have not yet tried making up my own sugar syrup without the preservatives that come in commercial syrup. However based on what I read in cookbooks, a heavy sugar syrup is unlikely to grow anything, and if I feel paranoid, I could always keep my syrup in the fridge.

Paul Bigelow      bigelow@waterloo.hp.com

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Date: 08 Dec 91 17:01:15 EST  
From: Rob Nelson <70206.1316@compuserve.com>  
Subject: Evil Incarnate

Greetings and felicitations of the season.

My brewing partner, Mr. Jack Hagens and I would like some input / advice on a barley wine we are brewing. According to all we have spoken to, this batch may just reduce our petroleum dependance. Our recipe used the first runnings only from 15 lbs of Muton & Fison British Pale Malt and 10 lbs of Marris Otter British Pale malt plus a lb of Marris Otter crystal thrown in for good measure. Jack mashed the M&F in a stiff mash at 158 degrees single infusion. I step-mashed the other grains 122/140/153 degrees. The combined runnings were boiled for 4.5 hours with 1 oz hoppings every 30 minutes (Goldings/Fuggles alternated). An ounce of Goldings was added at the end of the boil for a 15 minute simmer.

The resulting concoction had a starting gravity of (hang onto your seats folks) 1.148! That's right. One point one four eight! Comments from other brewers, both amateur and professional ranged from "Oh my God!" to "Marry me and have my children!" Our questions concern yeast / fermentation management and dry hopping. Here is our seat of the pants plan.

We pitched a Wyeast 1028 London Ale starter (1 quart) at high krausen. Blow off began in 12 hours and subsided in 5 days. As of today, (day 6) we're still perking merrily at the rate of a bubble per second. Temperature of the fermentation is 65 degrees. We've modified one of those orange rubber carboy caps to accept a racking tube and airlock at the same time. We melted the racking tube shut on both ends to prevent airborne contaminants. We will wait until fermentation dies down to a bubble every 5 seconds, then every time Jack walks by the carboy, he'll give a gentle swirl of the sediment. This is yeast phase one. Some calculations have revealed that our hopping rates may have been too low so here is phase two.

We plan to make a 2 quart starter of 1 cup DME, 1 oz Eroica pellets and some yeast slurry from the Pike Place Brewery in Seattle Wa. This yeast has successfully taken a 1.085 wort down to 1.015 with the occasional CO2 rousing at their brewery. (BTW, their "Old Bawdy" barley wine will be a real winner this year). We figure that the extra hops will add needed bitterness and that the PP yeast should start things back up when the London Ale begins to fade.

Phase three will involve another starter of similar hopping and gravity but with liquid champagne yeast. With luck, we hope to chew this down to 1.030 or so for a strength of 14% or so.

So, the questions: Anybody out there ever tried something like this?  
Will  
hopping the starters help? What is the max alcohol tolerance of  
champagne  
yeast? Does the light in the refrigerator really go out when you close  
the  
door? Have we lost our minds?

Thanks in advance,

Rob Nelson

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Date: Sun, 8 Dec 91 23:17:16 MST  
From: dworkin@habitrail.Solbourne.COM (Dieter Muller)  
Subject: off-flavoured mead, the continuing saga

I was at a revel last night, and the master of the house provided some home-made wine for the company to enjoy. I tried a spot of it, and it had the exact same harsh tang as my mead. Of course, I immediately asked him how he'd made it. It turns out that the only commonality between how he made his wine and I made my mead was that we both used champagne yeast. He also pointed out that the harsh tang usually ages out in a year or so.

Therefore, I think the next batch is *\*definitely\** going to be made with a milder wine yeast. Anyone know what they use for Spatlese?

Dworkin

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End of HOMEBREW Digest #777, 12/09/91  
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Date: Mon, 9 Dec 1991 7:01:24 -0500 (EST)  
From: TSAMSEL@ISDRES.ER.USGS.GOV  
Subject: re: Family discord

Well, Saturday I got home and found the house empty and I assumed that I had enough time to brew up an extract batch, since my family was off at the library, shopping, etc. I decided to do a partial mash of a pound of Munich, ground the grain (slightly ) in a coffee grinder (yup, I'll get a Corona) tied it off in cheesecloth and began to do what i term "instinctual mashing".

As luck would have it, the family came home WITH a new puppy. Thus the kitchen was turned into chaos. I wasn't able to doc my steps and rests and after I added the extract and completed the hopping and the boil, I find the laundry/ brewery downstairs full of (laundry).

So I must wait 45 minutes to decant the wort into the carboy which has been in the freezer, partially filled with H2O. I finally get the carboy loaded and lo behold, there is a rather impressive cold break AND the wort is at a pitchable temp. So I pitched.....

Notes: How does one brew all-grain with out interruption and still have a familial unit?

I hope this batch turns out OK...  
Ted

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Date: 9 Dec 1991 8:26 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: shipping homebrew revisited

Hey now- Well, I haven't received any answers to my question about shipping homebrew to other states. You've all been very naughty ;-). Let me try again, this time I'll be a little more specific.

I wanna ship some homebrew across the country from right to left. I assume some heavy duty foamage and other packing materials will do the trick to avoid breakage. My main question is this- do I need to specify surface delivery? If I send it air-mail, will a) they agree to ship it and b) will the pressure do something bad like burst the bottles?

As usual, I would greatly appreciate any info....

iko-  
dab

=====  
dave ballard  
dab@pyuxe.cc.bellcore.com

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Date: Mon, 9 Dec 91 08:53:10 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: boilover & thermodynamics

Early in the Stuff post, Jack writes:

```
> I used your favorite reference and added a little common
> ^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^
> sense and came up with a much simpler method that seems to
> ^^^^^^
```

Uh oh!

And later writes:

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> The most obvious reason for the boil over is that the liquid
> is too hot.
>
> If one simply turns the flame down when nearing the boil
> point, a most amazing thing happens.....
>
> I too, skim the foam but given enough heat, nothing will
> stop a boil over.
```

Wrong, wrong, wrong. Boiling water is boiling water, and, except in the case of either high pressure or serious, fast overheating (you know, Jack, the kind of heat that melts a pot?), boiling water will be at whatever temperature atmospheric pressure by you will allow (which may be a pretty low temperature indeed, if you brew where your head is (in the clouds)). Changing the flame on your stove will not change the temperature of boiling water.

Now, that said, the rest of your post on this subject has some validity, but not for the reason you state. I can maintain a very vigorous boil without boilover after the initial rise in foam has subsided. I wish I could explain why sometimes wort will foam again after the initial foam up, but I can't. While changing your flame intensity, you may increase or decrease the rate of boiling, the temperature remains the same. It is true that a lower rate of boiling will make less foam less quickly, and you may avoid boilover this way, but it has almost nothing to do with temperature.

Solution: I don't worry about boilover anymore, because I boil 5 gallon batches in a 10 gallon pot. Plenty of time to catch the mess before it oozes over the edge.

Mike Zentner      zentner@ecn.purdue.edu

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Date: Mon, 9 Dec 91 9:09:29 EST  
From: gkushmer@Jade.Tufts.EDU  
Subject: Re: Family Discord

> Needless to say, I sensed a pattern. It also brought to mind how much  
> the family also dislikes the smell of boiling hops. During the summer  
I  
> can open the house to the environs, but during the winter we struggle  
> to maintain a dramatic temperature differential betwixt the inside  
and  
> outside, so opening windows is not always prudent. This, of course,  
> exacerbates family disunity as the pungent hop odor is trapped  
within.

> Now, I happen to like the smells of roasting barley, boiling hops,  
and  
> fermenting beer. However, I stand alone against a united family in  
this  
> respect. Anyone else have this problem?

Me.

Except that I'm in a slightly different position where I still live at  
home  
and nobody else can STAND brewing beer. I'd wanted to brew more this  
weekend,  
but good old Mom said "no way, your father will be home." So, after  
saying  
"seig heil," I found something else to keep me busy.

Funny though, Mom would gladly DRINK the stuff (dad's a tee-totaller).

They used to go away on weekends, but now that it is colder, they're  
staying home. I've considered boiling the wort on the gas grill on the  
back porch - I've also considered waiting until spring when they won't be  
around as much.

It's frustrating, but they charge me very little for rent leaving me with  
few options.

> I have been toying w/the idea of installing a cheap stove, and sink  
in the  
> basement so I can brew sans harrassment. Just another home brewing  
expense  
> that I, currently, find difficult to justify.

Here's another reason why not to do so: It probably won't help. My  
cousin  
Tom had to give up brewing for a variety of reasons - one being that his  
wife and kids could not stand the smell coming from the basement. The  
only good thing to come from all that is that I got another carboy and a  
box of bottles for free.

-gk

=====  
=====

We're not hitchiking anymore - we're riding!

-Ren

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gkushmer@jade2.tufts.edu  
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Date: Mon, 9 Dec 1991 10:05 EST  
From: STROUD%GAIA@leia.polaroid.com  
Subject: Pasteurized imports

In HBD 775, Rich Steuven writes:

>Truth, Fiction, or Urban Legend:

All beers imported into the US are required to be pasteurized  
and/or to have chemicals such as \_formaldehyde\_ added to them.

Well, I don't have any hard knowledge on this, but my gut feeling is that  
it is  
total fiction. We all know that beers don't have to be pasteurized. As  
proof,  
consider the bottle conditioned Bavarian Weizens or Belgian trappists  
(Chimay &  
Orval) that have live yeast in them.

Would anyone here suggest that either of these have formaldehyde added?

Not

me. The Weizens adhere to the same Reinheitsgebot as the rest of the  
German  
beers and I am HIGHLY sceptical that the monks are adding formaldehyde to  
any  
of their beers. As far as I know or can tell, the Orval and Chimay ales  
that  
we get in the US are the exact same beers that are sold in Europe.

Steve Stroud

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Date: Mon, 9 Dec 91 8:48:08 EST  
From: virtech!gjp@uunet.UU.NET (Greg J. Pryzby)  
Subject: What would you wish for?

I am ready to start expanding my "brewery" and thought I would ask the group for some suggestions.

I am interested in starting all-grain brewing and being able to brew without having to use the kitchen. Why you may ask? Well, I am trying to sell my house in Chesapeake, VA (close to Norfolk, anyone interested? ;^) Anyway I am staying with family until the house is sold and I can afford a new place (two payments a month is alot, even for consultants ;^) and would like to be able to brew without taking over the kitchen for the day...

So what equipment do I need? What can I make and what should I buy?

And while your brain is searching for these answers, what keg set-up would you reccommend?

Thanks for your input and I will post a summary...

- - -

Greg Pryzby uunet!virtech!gjp  
Virtual Technologies, Inc. gjp@virtech  
Herbivores ate well cause their food didn't never run. -- Jonathan Fishman

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Date: Mon, 9 Dec 91 10:37:46 EST  
From: klm@gozer.MV.COM (Kevin L. McBride)  
Subject: Re: Evil Incarnate

(With apologies to Charlie Pap, er, Professor Surfeit for a lame ripoff of one of his commentaries.)

In Homebrew Digest #777 (not nearly as exciting as #666 :-)) Rob Nelson <70206.1316@compuserve.com> writes about his interesting experiences brewing a Barley Wine From Hell:

> The resulting concoction had a starting gravity of (hang onto your seats  
> folks) 1.148! That's right. One point one four eight! Comments from  
> ...  
> Phase three will involve another starter of similar hopping and gravity but  
> with liquid champagne yeast. With luck, we hope to chew this down to  
> 1.030  
> or so for a strength of 14% or so.  
>  
> So, the questions: Anybody out there ever tried something like this? Will  
> hopping the starters help? What is the max alcohol tolerance of  
> champagne  
> yeast?

Wow, another recipe most likely worthy of being named BrainDeath!

Must you? Must you have done this? Must you have done this and live so far away from me so that I will probably never get to taste this potion?

Seriously though, the Champagne yeast should have no problems standing up to an alcohol content of 14%. If I were to create such a potent brew I might just have started with that. I find your ideas quite interesting however. It sounds rather intriguing to use a London Ale yeast first to establish some of the character that that strain provides. The high alcohol content will, of course, eventually kill off the beer yeasts as the alcohol rises above 8 to 10 percent.

> Does the light in the refrigerator really go out when you close the  
> door? Have we lost our minds?

Yes and No. Not necessarily in that order. :-)

If I ever get off my butt and build a Mash-Tun From Hell (not [TM] Dan Hall and Mike Sharp, but probably should be :-)) then I would LOVE to attempt a barleywine. Maybe for next year's Christmas Brew! Yeah, that's the ticket! "Olde Saint Nick Barleywine" One bottle and you'll be slidin' down the chimney!

- - -  
Kevin McBride (AHA, BFD, BWP, RTFM)  
klm@gozer.mv.com

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Date: Mon, 9 Dec 91 10:26:17 EST  
From: "Justin A. Aborn" <jaborn@BBN.COM>  
Subject: Family Odor Problems

I have the same problem with my wife. She complains bitterly about the smell of brewing. When I brew she shuts herself in the bedroom with the TV and the cats. She does redeem herself however by raving about the resulting beer and complaining whenever she has to drink anything else. Clearly a wonderful woman.

I don't understand it. I think brewing smells wonderful. Especially hops. I think the families should just be told that they are wrong. It does not smell bad. If they don't believe it, you must not be telling them loudly enough for them to understand.

Justin  
Brewer and Patriot

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Date: Mon, 9 Dec 91 11:11:58 CST  
From: wiley@wiley.b11.ingr.com (Dave Wiley)  
Subject: To decoct or not

In every other mashing technique I've read about, letting the grains boil for any length of time is considered major bad news. However, in decoction mashing large fractions of the mash (1/3 - 1/2) get boiled. It seems like this would lead to a major astringency problem.

Not to ramble on and on, but I know from two experiences (one intentional and the other, er, otherwise) that boiling grains does lead to obvious and disastrous off-flavors. On the other hand, Noonan is a fairly on-the-ball kind of guy and he recommends decoction mashing - not to mention several hundred years of German tradition. What's the deal?

- - -

david wiley "The American passion for hygiene and dark  
Intergraph Corporation restaurants had made me start my meal with  
205-730-6390 an hors-d'oeuvre of hot face towel."  
wiley@wiley.b11.ingr.com- Rumpole

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Date: Mon, 9 Dec 91 08:38:44 PST  
From: "Tom Childers" <TCHILD@us.oracle.com>  
Subject: Edmund Scientific

Russ Wigglesworth asked for address/phone info for Edmund Scientific:

Edmund Scientific Company  
101 East Gloucester Pike  
Barrington, NJ 08007-1380  
Customer Service: 609-573-6260

My catalog is two years old, but they had a digital pH meter for \$88, a  
22-lb  
balance beam (accurate to 1/16 oz) for \$50, a digital lab thermometer for  
\$40,  
and a variety of glassware, plastic squirt bottles, and petri dishes.  
Plus  
lots of other fun stuff! The catalog is free, last time I checked.  
-tdc

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Date: Mon, 9 Dec 1991 08:42:29 -0800  
From: krweiss@ucdavis.edu  
Subject: odors of brewing

Jim White writes:

>Now, I happen to like the smells of roasting barley, boiling hops, and  
>fermenting beer.

Well, of course you do. All that stuff smells great.

>However, I stand alone against a united family in this  
>respect. Anyone else have this problem?

Yes. I found that three or four cold beer compresses, applied internally,  
reduce the perceived volume of complaints to a very tolerable level.

- -----  
Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616

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Date: Mon, 09 Dec 91 08:53:39 -0800  
From: mcnally@Pa.dec.com  
Subject: re: family discord

Brewing in the basement to control brewing aroma seems a bit extreme.  
It would be much easier, and somewhat morally satisfying, to simply  
lock your family in the basement while you brew in the kitchen.

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-  
Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Mon, 9 Dec 1991 09:08 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Mill Power

In response to Greg Roody on his problems with using a drill motor to power a Corona I use a Makita 1/2 inch drill motor to power mine. It is mounted and supported on a stand that has four legs high enough to fit a standard 5 gal bucket under. I increased that hopper size by taping two coffee cans together. Hold about 3-4 pounds of grain. The drill is adjustable in speed and you can lock the trigger on and walk away. The drill cost about \$100 and can crack many many pounds and never get warm . You can even use the drill for drilling holes, that how I justified it to my wife. I hesitated to put together a grinder type mill for fear it would cause all types of stuck mash problems. It works much better than I ever would have guessed. In fact I think I get better extract from my grinder than the roller mill I use to get my grain cracked with. You can tune the grinder while it is running to optimize the grind. Works for me.

Bob Jones

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Date: Mon, 09 Dec 91 09:49:53 -0800  
From: mcnally@Pa.dec.com  
Subject: pH meters

I recently took delivery on a new pH meter from Cole-Parmer. It's quite nice, with automatic temperature correction from 0-50 dC. It is billed as having "simple one-point calibration" in the catalog, but it has two potentiometers, one to set and one to adjust the slope. I calibrated it with pH 4 and 7 solutions. It seems quite accurate.

It's called pHep+, catalog # L-05941-20, \$49.50.

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-  
Mike McNally    mcnally@wsl.dec.com  
Digital Equipment Corporation  
Western Software Lab  
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Date: Mon, 9 Dec 91 11:28:23 PST  
From: Brew Free or Die! 09-Dec-1991 1423 <hall@buffa.enet.dec.com>  
Subject: Re: STUFF

In HOMEBREW Digest #777, Jack Schmidling wrote:

From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: STUFF

First off: Jack, could you please use more descriptive subject lines for your posts? Rob Gardner asked that this be done way back in the beginning of HBD. It makes searching for previous posts, and archiving by subject, much easier. You've used "STUFF" for a subject line about 15 times now, and when I'm looking for something you wrote in the past, I don't know which "STUFF" it was.

>> >Jack Schmidling, in #764, in your second "Stuff" posting,  
>> you claim that if the boiling of the liquid under the false  
>> bottom in a direct-fired mash tun could be controlled, then  
>> you would be gaining the benefits of a decoction mash. Then  
>> in #771 you talk about boiling puny little quart-sized  
>> portions of the mash as though this is decoction mashing.  
>  
> If you took the trouble to understand the article instead of  
> looking for something to flame, you would note that the  
> number of quart-sized portions actually brought to a boil,  
> represent a significant proportion of the total mash volume.

You advocate boiling the liquid under the false bottom as a means of achieving decoction mash. I only skimmed through Noonan's book, but I recall him writing that one must boil what he referred to as the thickest part of the mash each time. Do you know why he claims that the thickest mash portion be boiled, and what would be the difference in boiling just the thin mash under the false bottom?

> > - After collecting the extract, get it boiling as soon as  
> possible when using the step mash or decotation mash  
> methods.  
>  
> This one has possibilities of being true, I just don't  
> happen to know what they are. I have often contemplated  
> putting off the boil till the next day. What is the  
> problem? ... particularly in the case of decoction, where  
> the wort would be pretty well sterilized/pasturized.

This is one I've wondered about too. I did this to my last batch. A friend wanted to watch me do an all-grain session, and he was supposed to be at my house at or before noon. He didn't arrive until 2:30, and left at 4. So much

for learning all-grain. Anyway, I left the runnings covered overnight in my kitchen, and boiled, cooled, and pitched the next day. I've called this batch Procrastination Porter, and I taste no obvious defects. There's a letter to Professor Surfeit in the latest Zymurgy asking the very same thing, and Surfeit recommends against doing it, claiming nasties will take up residence in the wort. I believe that's true, but how many of those nasty will survive a 90 minute boil?

-Dan

- - -

Dan Hall Digital Equipment Corporation MK01-2/H10 Merrimack, NH  
03054  
hall@buffa.enet.dec.com....!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while those drunk with beer invariably lie on their backs" --Aristotle

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Date: Mon, 9 Dec 91 11:31:31 PST  
From: Brew Free or Die! 09-Dec-1991 1428 <hall@buffa.enet.dec.com>  
Subject: Re: soda kegs

In HOMEBREW Digest #777, Ken Key wrote:

From: key@cs.utk.edu (Ken Key)  
Subject: soda kegs

>I heard this from one other source so I called my local Coca-Cola  
>distributor. He said they're going to continue to use the 5 gallon  
>kegs for post mix (whatever that means exactly - I have guesses)  
>with the bags being premix. Anyways, nope, he didn't expect

See if your guess and mine coincide. I figured premix meant that the  
syrup and carbonated water are together in the bag or keg, i.e. it's  
already  
soda. And I figured post mix means the bag or keg contains only soda  
syrup,  
and the carbonated water is added at the soda dispenser.

-Dan

- - -

Dan Hall Digital Equipment Corporation MK01-2/H10 Merrimack, NH  
03054  
hall@buffa.enet.dec.com...!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while  
those  
drunk with beer invariably lie on their backs" --Aristotle

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Date: Monday, 9 Dec 1991 14:41:37 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Brewery Smells at Home

>From: Jim White <JWHITE@maine.maine.edu>  
>Subject: Family discord !

>Now, I happen to like the smells of roasting barley, boiling  
>hops, and fermenting beer. However, I stand alone against a  
>united family in this respect. Anyone else have this problem?

Yes. Primarily my wife objects to the smell of malt, which  
pervades the house during a vigorous wort boil.

What do I do?

- 1) Boil when my wife isn't there.
- 2) Turn on all exhaust fans near stove.
- 3) Put a bunch of spices in a small amount of water and gently  
simmer (cinnamon and cloves are good). This is an old trick  
used to mask odors and masks the malt fairly well.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Mon, 9 Dec 91 11:49:56 PST  
From: Brew Free or Die! 09-Dec-1991 1430 <hall@buffa.enet.dec.com>  
Subject: Re: GRAINMILL

In HOMEBREW Digest #777, Peter Glen Berger wrote:

Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Re: GRAINMILL

>However, since the whole purpose of this forum is for amateur brewers  
>to exchange information, could you maybe post schematics or  
>instructions on how we could build our own grainmill? Homebrewers  
>everywhere would be grateful.

I was going to express the same sentiment about this the last time Jack  
posted  
information about his grain mill. Two hundred dollars is a lot of money  
for a  
grain mill, and if it's like other real grain mills, it's heavy,  
therefore  
shipping it from Chicago would add significantly more dollars to the  
cost.  
How about it Jack? You shared info about your mash/lauter tun idea. Tell  
us  
how we can make our own. Maybe we might still want to buy some of the  
parts  
from you, if we can't find them locally.

Also in HBD #777, Greg Roody wrote:

From: Greg Roody <roody@necsc.enet.dec.com>  
Subject: re: Kitchen Aid grain mill

>The problem with using a drill is that it's hard on the drill to turn  
that  
>slowly under load (at least mine gets real hot) and hard on me  
controlling  
>the speed. I use the hand crank at the moment. Works fine.

I've had both problems. I first tried using a cordless variable speed  
drill,  
but it gave up (overheated and shut down) after about 4 pounds of grain  
were  
milled. I now use a fixed speed corded drill, and it works fine, but  
goes  
like a raped ape. I don't see any problems from this though. The grain  
is  
cracked properly, and fast! I once read that sustained high speed does  
bad  
things to the Corona grain mill's bearing surfaces (such as they are).  
However, at light speed (or is that Lite speed?) the process is over just  
like  
that (it takes longer to stop and reload the high-hopper).

-Dan

- - -

Dan Hall Digital Equipment Corporation MK01-2/H10 Merrimack, NH  
03054  
hall@buffa.enet.dec.com...!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while those drunk with beer invariably lie on their backs" --Aristotle

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Date: Mon, 9 Dec 1991 15:15 EST  
From: Dave Rose <CHOLM@HUBIO2.HARVARD.EDU>  
Subject: import pasteurization??

In HBD 775, Rich Steuven writes:  
>Truth, Fiction, or Urban Legend:

    All beers imported into the US are required to be pasteurized  
    and/or to have chemicals such as \_formaldehyde\_ added to them.

    Since many people have cultured yeast from imported beer bottles  
(Chimay, for example), I vote for fiction. Certainly no yeast would  
survive

pasteurization or formaldehyde treatment.

    Dave Rose.

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Date: Mon, 9 Dec 91 14:47:46 -0600  
From: melkor!rick@uunet.UU.NET (Rick Larson)  
Subject: Re: Family discord !

I too suffer from the family whining about the lovely smell of boiling wort and hops. I just make beer when they are out for the afternoon ("Why don't you visit your mother? The kids would love to see Grandma."). If that doesn't work suggest something on TV. "I am going to watch a 4 hour NASCAR race today."

Now if I could get that old stove setup in the basement...

rick

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Date: Mon, 9 Dec 91 14:04 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

>The sterile (all grain) wort was pulled out of the original brew just prior to pitching. I kept it in a sterile jar in the fridge for the 3 weeks between brewing and bottling.

Unfortunately, I lost the attribution to the above but it really is a slick idea.

One of the problems I have found with dry extract is that there is always some undissolved residue in the bottom of the primer making me wonder what is in the last few bottles.

From: simmon@eeel.nist.gov (Eric Simmon)  
Subject: Re: GRAINMILL

>Since this forum is a place for sharing (knowledge, ideas, experience...) why don't you just tell us how you made it.

Past experience says that a long posting would have been received with little enthusiasm, by enough readers, that the whole objective would have been lost in endless flames.

If you took the trouble to send for the information offered through email, you would now know how it was made.

However, as I happen to have a foundry and machine shop in my basement, it is a little like asking a brain surgeon how he fixed that tumor.

js

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Date: 9 Dec 1991 17:23 EST  
From: afd@hera.cc.bellcore.com (adietz)  
Subject: new homebrew club in NJ

We're here! A homebrew club for those in central/northern NJ.

The Bell Hops

We had our organizational meeting last Thursday where we elected Dave Ballard as Primary Fermentor, Gary Walther and Alex Dietz to be Secondary Fermentors. After much relaxing, about half adjourned to Old Bay for sampling of the freshest beer in New Jersey, Clements Ale.  
Contact: Dave Ballard

50 Winans Ave.  
Piscataway, NJ 08854  
908-752-7347 (h)  
908-699-6475 (w)  
dab@pyuxe.cc.bellcore.com

Next meeting: Late Jan/early Feb.

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Date: Mon, 09 Dec 91 19:21:41 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Delaying your boil

Jack asks

> I have often contemplated  
> putting off the boil till the next day. What is the  
> problem? ... particularly in the case of decoction, where  
> the wort would be pretty well sterilized/pasturized.

Well someone (forget the name) spoke about making sour mashes at the  
AHA conference this summer. One of the techniques was to let the mash sit  
before boiling. Times were greater than 1 day, but I expect that even 1  
day  
could produce some souring, depending on temperature and storage  
conditions.

- JaH

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Hopfen und Malz, Gott erhalts

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Date: Mon, 9 Dec 91 23:28 EST  
From: <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: Legal beer imports II; Coke mix vs premix; Foul odors (Scott Welker)

In HBD 771, I asked for examples of beer imported from Germany that did not conform to the Reihheitsgebott. Thanks to John DeCarlo and Chip Hitchcock, who pointed out MOST beers are modified before being sent from Germany (by adding noxious chemicals). Their sources were Miller and a Sam Adams ad, respectively. You learn something every day. I think the filtration of Japanese beer leaves the issue open, because the beer could be unnecessarily pasteurized to comply with US law. Now I'm even more curious.

Also in HBD 771, Ken Key writes:

>He said they're going to continue to use the 5 gallon  
>kegs for post mix (whatever that means exactly - I have guesses)  
>with the bags being premix.

Doesn't "premix" refer to the fact that soda fountains just add the sweetened syrup base of the various soft drinks to a single supply of carbonated H2O? If so, it follows that "postmix" would be complete Coke, with no need for mixing. Cheaper for small joints to set up that way, I'm sure.

And, Jim White writes:

>Now, I happen to like the smells of roasting barley, boiling hops, and fermenting beer. However, I stand alone against a united family in this respect. Anyone else have this problem?

Not me! And my wife (lucky me) loves these smells too. The only person who ever said otherwise dislikes beer altogether. Could it be that we like to smell what we like to taste? I read that the biochemical workings of smell and taste are very similar (and we smell most of what we taste, too), which seems to support this theory. Anyone out there love the smell of something they hate the taste of or vice versa?

More from Jim:

>I have been toying w/the idea of installing a cheap stove, and sink in the basement so I can brew sans harrassment. Just another home brewing expense that I, currently, find difficult to justify.

Jim, to quote Heinlein: "In a family argument, if it turns out you are right-- apologize immediately!"

- --Scott Welker "I have take more out of alcohol than it has taken out of me." --Churchill

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Date: Mon, 9 Dec 91 20:02:04 PST  
From: pierce@chips.com (John Pierce)  
Subject: New brews (to me...)

While not exactly homebrew, I thought I'd comment on a couple of new microbrews I gotta chance to try recently...

I was back east over Turkey-day, and got a hold of a couple of brews I've never seen out west here. (back east means N.H. and Vermont to me)

First was a 6-pak of "Frank Jones India Pale Ale" from [New-Hampshire | Vermont]. Tasted like it had sat on the shelf too long, but wasn't bad.

Kinda reminded me of Sam Adams the way it tastes out here... (S.A. always tastes better in Boston to me than it does in California).

Second was Catamount Amber from White River Junction, VT. Had it on draught in Hanover N.H. and it was great. Got a 6-er in a small town in the middle of nowhere, VT. and it was OK. Very much reminded me of Sierra Nevada Pale Ale or Santa Cruz Brewing Co. Lighthouse Amber (my two regular favorites).

Thirdly, we stopped by the Centennial Brewery in Boston for lunch one day and had their Stout and their Bitter. The stout was pretty good but had traces of an oftaste that ruined the bitter. These off tastes were similar to those from numerous short-lived extract-brewing micros out thisaway that seemed to have contamination problems.

Finally, after getting back to the left coast, I discovered my favorite brew-pub (aforementioned S.C. Brewing Co / Front Street Pub) has released their annual holiday brew, "Hoppy Holiday". Darker than previous years, and closer to Sierra Nevada's Celebration Ale in style, very nice spicy characteristic to the hopping. Barmaid said something about lotsa Chinook hops contributing to the spiciness. Bay area readers note: They told me they are running low on this only one week after release!

Cheers! (no, we didn't stop there, just drove by ;-)

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End of HOMEBREW Digest #778, 12/10/91  
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Date: Tue, 10 Dec 1991 7:03:16 -0500 (EST)

From: TSAMSEL@ISDRES.ER.USGS.GOV

**Subject: Klever Komeback for Familials**

Now to MAKE your family appreciate the exquisite aromatics of brewing, roast some chiles in the oven (for Mexican food , natch) and ask them the rhetorical question; "Would you rather your eyes burn or smell malt and hops?"

This works....(;-)

Ted

-----

Date: Tue, 10 Dec 91 8:54:36 EST  
From: bob@gozer.MV.COM (J.R. "BoB" Dobbs)  
Subject: Family Odor Problems

Thus spake the prophet Bhoddy Ohdorr:

People who brew love the smell of their work.

People who do not brew hate the smell.

People who complain about the smell should have their beer mug taken away.

Divorce your wife, sell the kids, Relax, Don't Worry, Have Another Homebrew.

: -)

- - -

Rhais Ahroni, Holy Scribe of the Church of The SubGenius

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Date: Tue, 10 Dec 91 08:51:43 EST  
From: Dean Cookson <cookson@mbunix.mitre.org>  
Subject: Re: New brews (to me...)

John Pierce writes about Frank Jones IPA and Catamount Amber.

An info point is that both beers are made by Catamount. Last time I was up at the brewery in White River Junction they told us that Frank Jones, Post Road, and Bier de Guardé (sp?) are all brewed by them under contract.

I've also heard that the guy who owns the Portsmouth Brewery (brewpub in Portsmouth, NH.) started by having Catamount contract brew for him, raised a couple of million dollars, and then opened the brew pub. And that the pub is CLEARING several hundred thousand \$\$\$ a year.

WAAAAAA! I wan't my own brewery!!!! :-)

Dean

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Date: Tue, 10 Dec 91 09:35:03 EST  
From: roscoe@sunwise.UWaterloo.ca (Ross Haywood)  
Subject: Food grade materials

There has been some discussion in the last few weeks over the suitability of various materials for the construction of brewing kettles, lauter tuns etc.

I constructed a stainless steel brew kettle with standard copper immersion heaters and an associate assures me that I will most certainly expire in the near future due to the ingestion of ?copper sulfates??. It seems to me that commercial brew kettles were all copper in the past I reply. Not so says he- they were copper outside but stainless inside.

Other materials that have been mentioned in this forum are silver solder, and galvanized sheet metal (I'm reasonably sure that galvanized is a no-no).

So, who out there has the definitive answer on the selection of materials for beer making equipment?  
Ross.

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Date: Tue, 10 Dec 91 08:52:05 -0700  
From: Jason Goldman <jason@gibson.sde.hp.com>  
Subject: Re: Stankbrew

Before I brewed my first batch, a friend warned me (and my non-beer-drinking wife) that the whole house reeks when you brew. So, when I got ready to start my first batch, I chased my wife off for the day. I thought that it made the house smell a lot like hoppy molasses. So, what's the problem? Well, about that time my wife came in and her first response was, "I thought the house was supposed to smell bad, what happened?" I do know plenty of people who hate the smell (they're wrong) but fortunately, my wife isn't one of them.

I'm planning a basement brewery anyway for \*my\* convenience.

Jason  
jason@gibson.sde.hp.com

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Date: Tue, 10 Dec 91 08:00:18 -0800  
From: sag5004@yak.boeing.com (Ford Prefect)  
Subject: What bad odor?

Jim White writes:

>Now, I happen to like the smells of roasting barley, boiling hops, and  
>fermenting beer.

I have solved the problem by not having a family, and inviting \*true\* friends to come over and help brew (somebody needs to clean out the mash tun). Now I am the first to admit that there are drawbacks to this approach. Nobody complains about the smells, although I had a neighbor ask what I was making in such a big pot :-)

stuart galt boeing computer services  
sag5004@yak.boeing.com bellvue washington  
(206) 865-3764 or home (206) 361-0190  
#include <standard/disclaim.h>  
I don't know what they say, they don't know what I say...

-----

Date: Tue, 10 Dec 91 9:52:59 CST  
From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Foul odors

Scott Welker writes:

> Anyone out there love the smell of something they hate the taste of or  
> vice versa?

I won't say it, I won't say it, I WON'T say it! Whew, that was close.

I got a couple of email responses to my keg question from Digest #777 (thanks!) and I found out something interesting as well. The local Pepsi Cola distribution warehouse has gone entirely to the "bag-in-box" method of housing their syrup. They no longer have ANY kegs at all. I waited too late! Also, none of the restaurant supply places in town have used soda kegs either. They all said "the soft drink company usually supplies those for you". Still, I \*did\* find a source for kegs...

- --  
Guy D. McConnell  
"All I need is a pint a day..."

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Date:Tue, 10 Dec 91 11:28 EST  
From: <S94TAYLO%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: STUFF if Jack!

Building a grainmill is NOT rocket science, nor is it even close to brain surgery. You take two plates that grind when moved against each other, maybe hooking one up to a power take-off or a crank. THAT'S IT, Jack. Some of us are just interested in how you put YOUR two plates together and connected it to a drive.

Your unwillingness to share your ideas and innovations because you might not get rich shows everyone that you are just an arrogant guy who brews beer, not THE GREATEST HOMEBREWER IN THE WORLD.

Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland

And if I do become a brain surgeon some day, I'll gladly tell anyone how I fixed that tumor.

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Date: Tue, 10 Dec 91 11:35:09 EST  
From: wbt@cbema.att.com  
Subject: Brewing smells -> Ale-imony

> From: zentner@ecn.purdue.edu (Michael Zentner)  
> Subject: boilover & thermodynamics

> > The most obvious reason for the boil over is that the liquid  
> > is too hot.  
> >  
> > If one simply turns the flame down when nearing the boil  
> > point, a most amazing thing happens.....  
> > stop a boil over.  
>  
> ... Boiling water is boiling water, and, except in the  
> case of either high pressure or serious, fast overheating boiling water  
> will be at whatever temperature atmospheric pressure by you will allow.  
..

"Too hot" implies "at too high of a temperature" in common use. Mike is correct; the wort boils at whatever temperature it boils at, and you can't exceed that temperature. A boilover doesn't happen because the wort is "too hot."

What I believe was meant, though, is that the rate of heat input to the wort was too high. Since the temperature can't rise, the wort boils faster and therefore evolves steam at a higher rate; more bubbles per second. That's bound to aggravate an impending boilover. A more correct way to state this is "the liquid is being heated too quickly."

That's why leaving the lid on a kettle (reducing heat loss from the top) tends to cause boilovers; it eliminates a source of heat loss and thus increases the boiling rate. Adding cold water can stop a boilover by absorbing some of the extra heat in the wort, reducing the boiling rate. If you have a gas burner, turning down the flame is an option; those of us using electric burners will find it easier to move the pot partially off the burner to slow the boil until the foam has subsided.

Stirring and skimming are another approach; they break up the surface film so that the escaping steam doesn't form bubbles, and burst the bubbles already formed. combines both the mechanical and thermal approaches.

> From: "Justin A. Aborn" <jaborn@BBN.COM>  
> Subject: Family Odor Problems  
>  
> I have the same problem with my wife. She complains bitterly  
> about the smell of brewing. When I brew she shuts herself in the  
> bedroom with the TV and the cats.

This is a problem? If you could bottle this scent millions of men would beat a path to your door! 8-)

-----  
Bill Thacker AT&T Network Systems - Columbus cbema!wbt  
Quality Engineer Network Wireless Systems wbt@cbnews.att.com

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Date: Tue, 10 Dec 91 08:16:21 pst  
From: Brian Davis <brian%mbf.uucp@ics.uci.edu>  
Subject: Re: Foul Odors

Scott Welker asks:

Anyone out there love the smell of something they hate the taste  
of or vice versa?

Yes! Coffee. The smell is heavenly, but I can't stand the stuff.

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Date: Tue, 10 Dec 91 08:54:34 PDT  
From: Mark J. Easter <easterm@ccmail.orst.edu>  
Subject: Removing Labels

I submitted a comment a week or so ago about environmental and health considerations in label removal. My memory has been known to fail me in the past, so I decided to actually test again (perish the thought!) the label removal procedure that I advocated, that of soaking or boiling the bottles. Here's the results:

Overnight soak in cold water in the bathtub: I put in about four tablespoons of mild detergent in a solution of cold water. The technique removed or softened all bottle labels except Dos Equis. The sample bottles included Bud long necks, Henry Weinhardts, (Long Live) Guinness Extra Stout, Sierra Nevada Pale Ale, Michelob long necks, and a few miscellaneous others. The Michelob and Bud bottles had to be scrubbed a little bit. Washing in mild detergent removed all traces of the glue.

Boiling the bottles: I was able to put almost a case of bottles in my canning boiler. After filling them all up with water and topping off the boiler, I put it on a high flame. The water reached boiling temperature in about 25 minutes. I boiled for 20 minutes, and then left the lid on and let them soak overnight. The sample included all of the above. The results were nearly identical, except that I did not have to wash all of the bottles in detergent- the glue had come off of about 1/2 of the bottles. I had to scrape labels off of a few bud and michelob bottles.

Seems like the soak technique might be the most economical and least energy-intensive. Has anybody else had similar experience?

Thanks to all for comments I got in direct EMAIL on the last submission.

Mark Easter  
Easter@fsl.orst.edu

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Date: Tue, 10 Dec 91 09:21:23 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Father Knows Best

TSAMSEL@ISDRES.ER.USGS.GOV writes:

> Notes: How does one brew all-grain with out interruption and still  
have a  
>familial unit?  
> I hope this batch turns out OK...

I've been wondering this myself, as this has thus-far prevented me from  
taking the plunge. Sometimes extract brewing is a big enough stretch for  
my  
familial unit...

BTW, its nice to know so many of you out there have families :-). This  
last  
digest reminded me of the Cheers song for some reason.  
Cheers!  
Norm "Where's that Beer?" Pyle

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Date:Tue, 10 Dec 91 12:09 EDT  
From: <BOEGE%UORHEP.bitnet@CUNYVM.CUNY.EDU>  
Subject: Transporting Homebrew

Greetings,

How long will bottled Barley Wine remain drinkable? In Papazian's book there is a mention of 25 year aging periods. If I were to seal a case of Barley Wine up in light-proof wrapping and store it in a closet, would it be vinegar, evaporated, or sentient when I opened it a year later? 2? 5?

I hope that somebody provides an answer to Dave Ballard's question regarding Beer, UPS, and the US Government. I will be flying from NY to MN for part of my Winter Break. If I bring a case of homebrew in my carry-on, will I be allowed onto a commercial flight? I certainly don't feel like making a gift of my brew to airport security.

Cheers,

Steven J. Boege

"Is a fool on the throne relieved of all responsibility merely because he is a fool?"Milan Kundera

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Date: Tue, 10 Dec 91 11:36 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: STUFF

To: Homebrew Digest  
Fm: Jack Schmidling

From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: boilover & thermodynamics

>Changing the flame on your stove will not change the temperature of boiling water.

Poor choice of words but I suspect most people will understand that if you reduce the heat [under the water] you will reduce the chances of a boil over.

> While changing your flame intensity, you may increase or decrease the rate of boiling, the temperature remains the same. It is true that a lower rate of boiling will make less foam less quickly, and you may avoid boilover this way, but it has almost nothing to do with temperature.

It has to do with the RATE of temperature INCREASE. I one approaches the foam over point with a reduced flame, it will not foam over. After a gentle boil is achieved, full heat can be applied without a boil over.

>Solution: I don't worry about boilover anymore, because I boil 5 gallon batches in a 10 gallon pot. Plenty of time to catch the mess before it oozes over the edge.

Yeh, except that I am so greedy that as soon as I got my 10 gal kettle, I started increasing the batch size. I now put 8 gals of wort in my ten gal pot.

I never actually had a boilover until this weekend. It was 60 out and I mis-calculated the time and was in the wrong place at that critical moment.

From: "Justin A. Aborn" <jaborn@BBN.COM>  
Subject: Family Odor Problems

>I have the same problem with my wife. She complains bitterly about the smell of brewing.

The solution to the problem here seems pretty obvious .  
Need a good lawyer? Sounds like grounds to me. :)

From: Brew Free or Die! 09-Dec-1991 1423  
<hall@buffa.enet.dec.com>  
Subject: Re: STUFF

>First off: Jack, could you please use more descriptive subject lines for your posts? Rob Gardner asked that this be done way back in the beginning of HBD. It makes searching for previous posts, and archiving by subject, much easier. You've used "STUFF" for a subject line about 15 times now, and when I'm looking for something you wrote in the past, I don't know which "STUFF" it was.

I also responded by saying it is a problem without a good solution. My mailer only allows a one word subject. In the interests of saving bandwidth, I typically respond to several topics in each posting. No matter which one I chose for the subject, the others would be lost in a search. The only alternative is Misc and this seems equally problematical.

When I post an original article, it ALWAYS has an identifying Subject.

Sorry, suggestions would be more helpful than just repeating the criticism.

>You advocate boiling the liquid under the false bottom as a means of achieving decoction mash. I only skimmed through Noonan's book, but I recall him writing that one must boil what he referred to as the thickest part of the mash each time. Do you know why he claims that the thickest mash portion be boiled, and what would be the difference in boiling just the thin mash under the false bottom?

Well, far be it from me :) to criticize the work of an expert but one of the things I dislike the most about Noonan's writing is his lack of clarity on many issues. After reading parts over many times, I go away totally confused. In this case, he gives equally reasons for boiling both the thick and the thin mash but the circumstances for doing which are cloudy enough to make it meaningless.

Furthermore, as I actually do a thick mash decoction, the fact that some of the thin mash is boiling seems to cover both bases.

>Anyway, I left the runnings covered overnight in my kitchen, and boiled, cooled, and pitched the next day. I've called this batch Procrastination Porter, and I taste no obvious defects. There's a letter to Professor Surfeit in the latest Zymurgy asking the very same thing, and Surfeit recommends against doing it, claiming nasties will take up residence in the wort. I believe that's true, but how many of those nasty will survive a 90 minute boil?

Premusming further that, the mash was over 150 degs, when covered for the night. How would they get in, in the first place? I could believe a chemical reaction could affect the taste, but infection? Bah!

js  
ZZ

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Date: Tue, 10 Dec 91 11:39:57 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Crushed Mail Order

From: joshua.grosse@amail.amdahl.com

>And, C.R. Saikley writes:

>>Another option is to have your supplier crack your grain. A decent  
>>homebrew shop will have a two roller mill, which should give you a  
>>much better crush than a Corona can. It usually costs no more than  
>>4-5 cents/pound extra to get your grain cracked, and some suppliers  
>>will do it free. Cracked grain doesn't keep well, so you'll want to  
>>brew ASAP after milling. If you live in an area where you must mail  
>>order your grain, having it pre cracked is not a good idea.

>Interesting. I've no easy access to a homebrew shop that has a mill.  
>As I live in an area with homebrew stores that don't offer milling  
>service. Andy (ak35+@andrew.cmu.edu) recommends mail-order precrush.

Imagine that, homebrewers actually disagreeing on methods!! :-)

Let me clarify what I meant in the original posting.

I'm sure that with proper treatment by conscientious suppliers and shippers, mail ordering cracked grains is possible. If you've found a source that can reliably get precrushed grains to you in good condition, and you're satisfied with the results, more power to you. If you haven't yet identified that source, beware that shipping cracked grains is a risky proposition. Given that crushed malt doesn't keep well, and that shipping exposes it to unknown conditions, you may not be happy with the results. Time, temperature, and moisture all take their toll.

Perhaps someone out there has identified a good source for mail order precrushed malt. Anyone???

CR

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Date: Tue, 10 Dec 1991 14:39 EST  
From: C2NT010@FRE.TOWSON.EDU  
Subject: Re: Homebrew Digest #777 (December 09, 1991)

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Date: Tue, 10 Dec 91 14:46:06 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Decoct, not halfcoct

>Not to ramble on and on, but I know from two experiences (one  
>intentional and the other, er, otherwise) that boiling grains does lead  
>to obvious and disastrous off-flavors. On the other hand, Noonan is a  
>fairly on-the-ball kind of guy and he recommends decoction mashing - not  
>to mention several hundred years of German tradition. What's the deal?

Unless I missed the boat, you don't boil the grains, you bring them to a  
boil,  
i.e. you heat them to just before boiling, then add them back into the  
mash.

While still a higher heat less astringency will be created while  
enzymatic  
activity in at least that portion of the mash will be de-activated.  
Also from what I understand you end having brought 1/3 - 1/2 of the mash  
to a  
a boil, but not all at once, but rather in steps, so that only a small  
portion  
of the grain is actually de-activated at any one time. This still leaves  
plenty  
of grain with active enzymes throughout the entire mash.

- JaH

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Date: 10 Dec 91 14:57:21 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Sour mashes & such like

There has been a thread here about mashing one day, and then boiling the wort on the following day. Several people have commented that either a decoction mash or the wort boil would sterilize the wort and protect from off-flavors. As Jay Hersh notes, this is essentially the procedure for achieving sour mashes, and even one day is enough to start the process given the correct temperatures. What's important to note is: boiling will kill microorganisms but will not kill off-flavors (or toxins for that matter) already introduced into the brew by those microorganisms. And, no, this doesn't mean that every single batch of beer with a one-day lagtime between mashing and boiling will produce sour beer, just that it considerably increases the odds of spoilage.

On Corona mills: You would be amazed at how frequently these show up a garage sales and flea markets for about \$10, putting them well within the reach of most brewers. With care, they will produce a very nicely cracked grist. It's true that they can be motorized--although I've never felt the need, since it takes me about 20 minutes to crack enough grain for a 10-gallon batch by hand--but a friend who used a drill to power his says that the plates no longer run smoothly against each other but instead wobble. A roller mill is a great thing but \$200?! You'd be better off spending the money on a SS kettle or on more malts!

On pasteurization, etc.: I think this idea has been pretty well dismissed by everyone here. The State of Oregon used to have a law requiring pasteurization of beer (which was pretty much ignored by people like Sierra Nevada, not to mention Cooper's, Chimay, etc.). The battle over dismissal of this OLCC rule was led by (ta da!) Coors, who had obvious interests in repeal. I think you will find that most laws about alcohol content, etc. in beers are state laws and that the federal BATF gets involved in other silly rules. Such as not being able to use the word "Christmas" on an alcoholic beverage or not being able to use someone's name on the label unless a picture accompanies it. ???!

I'm intrigued to follow the discussion of boilovers. Most of the solutions seem

pretty sensible; I've used most of them at one time or another. Turning  
down the  
heat just as the first, violent surge occurs helps a lot, as does  
stirring with  
a long spoon at the same time. What interests me most, though, is that no  
one  
has mentioned an increase in activity when hops are added. I've never  
seen a  
concise explanation of this phenomenon but have observed it in countless  
brews.  
I've always warned new brewers not to walk away from a boiling kettle,  
\*particularly\* if they've just tossed in some hops. Anyhow, virtually  
every  
boilover I've ever witnessed or heard of had to do with inattention. Best  
not to  
wander off too long no matter what's going on with the boil.

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Date: Tue, 10 Dec 1991 15:16:26 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: STUFF (Ha! just kidding)

First, bad news. My favorite brew glass, purchased from the Boston Wort Processors at the AHA conference this past summer, was broken today by my mother-in-law. Bummer. To be truthful, it's amazing it survived as long as it did, but still.....Geez, I wonder what the ol' bat will get me for xmas ;-)

I just obtained a used Coke keg. Everything I know about kegs I've learned from this digest, and of course I haven't paid all that much attention, since I didn't have a keg. What would be nice is if there was a "howto keg" write-up, with, for example, what to replace, how to clean, how to fill, how to carbonate, how to serve, how to store, and what not to do. I know all of that info has been in the HD at some point. Has anyone put it in any sort of order? There's nothing about it in the archives; would be a nice thing to have there, though.

Russ Gelinias  
ESP  
UNH

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Date: Tue, 10 Dec 91 12:20:53 PST  
From: rush@xanadu.llnl.gov (Alan Edwards)  
Subject: Re: soda kegs

Ken Weiss (krweiss@ucdavis.edu) wrote in HBD #776:

| On a more serious topic, I've noticed that Pepsi and Coke are both  
phasing  
| out the 5 gallon stainless kegs for syrup dispensing in favor of  
cardboard  
| boxes with plastic bladders.

They started switching over several years ago. I worked at a Carl's Jr  
in Central California in 1984 and 1985 when they started using the boxed  
syrup system.

| This would seem to indicate a coming glut of  
| used soda kegs. Anyone noticed supplies increasing and prices dropping?  
If  
| not, we need to re-evaluate the whole concept of supply/demand  
economics.  
| Me, I'm gonna go hang around the back door to the local Pepsi bottler  
and  
| see what's in their dumpster...

Since the switchover to boxed syrup is most likely a very slow trend,  
I wouldn't expect any surge of surplus kegs, unless you happen to know  
of a specific supplier who is switching to the new system.

-Alan

| Alan Edwards: rush@xanadu.llnl.gov | Member: The Hoppy Cappers  
| or: alan-edwards@llnl.gov | homebrew club, Modesto, CA

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Date: Tue, 10 Dec 91 12:25:28 PST  
From: Stan Foster @MSO <foster@rumor.enet.dec.com>  
Subject: RE: Mashing one day, boiling the next

I have saved mashed wort in the fridge overnight and boiled the next day,  
or  
even after two days, a couple of times with no (apparent) ill effects.  
The saved  
wort smells like vegetables (cooked cabbage) but the boiling and/or  
fermentation  
process has always driven off any strange smells leaving me with clean  
beer.  
I've only ever done this with ales and only when there was no other  
option.

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Date: Tue, 10 Dec 91 15:31:32 EST  
From: simmon@eeel.nist.gov (Eric Simmon)  
Subject: Re: grain mill / STUFF

>From Jack Schmidling:

(regarding posting info on building grain mill)

>Past experience says that a long posting would have been  
>received with little enthusiasm, by enough readers, that the  
>whole objective would have been lost in endless flames.

>If you took the trouble to send for the information offered  
>through email, you would now know how it was made.

>However, as I happen to have a foundry and machine shop in  
>my basement, it is a little like asking a brain surgeon how  
>he fixed that tumor.

>js

I believe that the readers of this mailing list would not mind a long  
posting  
as long as the posting is useful information with a high signal to noise  
ratio. Several other people have shown interest in this topic and have  
requested instructions. Since I happen to have access to a machine shop  
and furnace (I am sure other readers have access to the required  
equipment  
also), I think it would be useful for you to post info.

Your analogy is incorrect, it is like one brain surgeon asking another  
brain surgeon how he fixed that tumor.

relax, don't worry, have a homebrew

Eric Simmon

simmon@eeel.nist.gov

- - - - -  
REGAL LAGER - It's not just a beer it's a palindrome!

- - - - -

Date: Tue, 10 Dec 1991 15:55:20 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: old yeast

There's an article in the New York Times (Monday?), about Keith Thomas, an Englishman who cultured the dregs of a bottle of ale that was recovered from a ship which had sunk in the English Channel in 1825!!!!!! He's using it in a commercial porter (Flag Porter). He also uses only organically grown malt, no pesticides, etc. Sounds like quite a character. Any of you HB'ers across the pond ever hear of the guy?

Russ G.  
ESP  
UNH

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Date: Tue, 10 Dec 1991 10:48:53 PST  
From: paul@melody.Rational.COM (Paul Jasper)  
Subject: Re: Legal beer imports II

On 9 Dec, 23:28, <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU> wrote:

> Subject: Legal beer imports II

>

> In HBD 771, I asked for examples of beer imported from Germany that  
> did not conform to the Reihheitsgebott. Thanks to John DeCarlo and  
> Chip Hitchcock, who pointed out MOST beers are modified before being  
> sent from Germany (by adding noxious chemicals). Their sources were  
^  
^  
^

> Miller and a Sam Adams ad, respectively.

Well, there you have it, then... This sounds just like the rest of the  
utter nonsense that Jim Koch talks in his radio adverts. Like where  
he claims Sam Adams brews in weeks what "the leading import" brews in  
"three hours". As homebrewers we must all know that no one can  
possibly brew anything in as little as three hours. Not even the Dutch  
or the Japanese have perfected explosive fermentation, to my knowledge.  
He also talks about how they won first prize at the GABF three years  
in succession as if these were the most recent three, neglecting to  
mention that the last time was in 1986 (or maybe 1987, depending on  
whether  
my memory serves me correctly).

Since hearing Jim's advertising campaign, I've actually been avoiding  
drinking Samuel Adams beers. Having my intelligence insulted in this  
way certainly does not endear me to his company or their products...

And as for Miller... that's like believing General Motors if they told  
you that the wheels drop off Toyotas at speeds above 30 mph.

> You learn something every

> day. I think the filtration of Japanese beer leaves the issue open,

> because the beer could be unnecessarily pasteurized to comply with US

> law. Now I'm even more curious.

>

>-- End of excerpt from <S94WELKE%USUHSB.bitnet@VTVM2.CC.VT.EDU>

Shame on you for spreading such malicious gossip!

- - -

- - - Paul Jasper

- - - RATIONAL

- - - Object-Oriented Products

- - -

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Date: Tue, 10 Dec 91 15:17:29 mst  
From: DAMON\_NOEL/HP0800\_08%hpcsee.col.hp.com@col.hp.com  
Subject: Grain Mill

This is a first submission on this quaint system and I don't like the odds of success...but I can offer some ideas on a grain mill. I built one for home use using pretty simple techniques. All aluminum, and using a junk gear drive motor (slow but it can turn the house) double roller crusher, does 1# per min. At first I used a 1/2 drill motor which worked if you started the drill before loading the grain and kept it going. It was a lot faster than the gear unit. The advantage of the crusher over the grinder is that the grain husks are not shredded and do not contribute to off flavors. You also get guaranteed 100% grain cracking and in addition, relatively few "fines" are generated. As a result yields are high and the grain bed is quite uniform. I have never had a stuck bed as I did with a Corona on occasion. There is a minimum of machine work involved, cutting plate aluminum, drilling and tapping, a bit of lathe work on the rollers. I don't know what a machine shop would charge to do the work, but alternatives are the local high schools and community colleges offering shop courses. A bit of barter for a case or two with either a student or the instructor might turn the trick...it worked for me. I'll be happy to furnish sketches to interested folk, just send a SASE.  
Noel Damon  
P.O. Box 7050  
Colorado Springs, CO 80933  
No charge, no commercial  
cheers

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Date: Tue, 10 Dec 91 18:21:11 EST

From: rich@trevor.att.com

Subject: undercarbonation - causes and fixes ???

I recently brewed an extract-based pale ale type beer. Three weeks after bottling, there is still very little carbonation in the beer. I am trying to figure out what went wrong as well as how I might repair the current batch.

Some of the details of this batch include:

- used Wyeast American yeast (first time I used Wyeast)
- in primary for 5 days
- in secondary for 2 1/2 weeks
- used 3/4 cup priming sugar (no, I did not forget it)
- added 1 T. of dissolved Knox gelatin before bottling
- added 1/2 gal of boiled water before bottling to increase volume to 5 gallons. The water was cooled for a while before adding it to the beer, though it may have still been quite hot. I didn't check temperatures. I've done this before and given the small(?) volume of water added, I didn't think it would be a problem.
- the bottles were well rinsed after sterilizing them with a mild Clorox solution.

I remember seeing something on this digest once before about beer sitting in the secondary too long and leading to undercarbonation. Anybody know anything about this?

Even though this beer isn't too bad flat, might anyone be able to suggest how I can fix the current batch to make it better?

Thanks for your help,  
/rich kempinski

(rich@trevor.att.com)

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Date: Tue, 10 Dec 91 15:42:00 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Subject: Beer "additives"

In HBD #775, I asked:

>Truth, Fiction, or Urban Legend:

>

> All beers imported into the US are required to be pasteurized  
> and/or to have chemicals such as formaldehyde added to them.

A number of people pointed out what I should have seen as obvious:  
that if the beer were pasteurized or had such nasty chemicals added,  
nobody would be able to culture the yeast from the bottles!

Thanks to all who responded...I can't wait to taste the beers that I'm  
going to collect from the bets I made.

|                 |                      |            |                                |
|-----------------|----------------------|------------|--------------------------------|
| Richard Stueven | AHA# 22584           | -----      |                                |
| Internet:       | gak@Corp.Sun.COM     | ----GO---- | Disclaimer: I'm not allowed to |
| ATTMAIL:        | ...!attmail!gak      | ---SHARX-- | have opinions.                 |
| Cow Palace:     | Sec 107 Row F Seat 8 | -----      |                                |

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Date: Tue, 10 Dec 91 21:30:05 EST  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Well, excuuuuuse me! :-)

Greetings all,

I'd like to start with an apology of sorts, seems that the wording of my post in #774 was, shall we say, unfortunate in some regards. I've worked things out privately with Jack, but want to take this opportunity to redeem myself publicly, lest any of you are left with the impression that I am indeed arrogant.

So, being among the most recently Schmidled (or is that Schmidified :-))

of the HBD'ers, I'd like to offer a few thoughts as to how we might steer the HBD back to the kinder and gentler digest of old.

Unfortunately,

it seems that I fell into the trap that all too many posters have lately, namely adopting a somewhat belligerent tone in responding to what I perceived, and still perceive in part, as factual errors, or inconsistencies, in a couple of Jack's postings. I'd like to suggest that any of us who are tempted to fire off responses to Jack, or anyone else for that matter, that could be construed as inflammatory take the time, and expend the effort, to choose our words more carefully. I submit

that the digest will be much better served if we all take the time to send out well-reasoned, and carefully-written, postings, rather than simply

cranking up our blowtorches. Hell, Jack might even come around if we tone things down; though I'm not exactly suggesting he'll become affable, or anything like that, for to do so would most likely cause my veracity to be seriously questioned :-).

In the interest of helping start the process, at least in a small way, I'd like to restate the gist of my posting in #774.

Jack Schmidling, in #764 in your second "STUFF" posting, you suggest that

if the boiling of the liquid under the false bottom in a direct-fired mash

tun could be controlled, one could thus achieve the benefits of a decoction

mash. Then in #771 you refer to boiling an unspecified number (which, based on my mashing experiences, I infer to be a small number) of quart-sized portions of the mash as decoction mashing.

Both of these approaches seem contrary to the decoction procedures which Noonan elucidates in "Brewing Lager Beer." Regardless of what any of us thinks about Noonan's grasp on his material, the fact remains that his book is, to my knowledge, the only thorough English-language treatment

of decoction mashing, and, in my experience, his procedures do work.

I encourage you to read, or reread as the case may be, Noonan. When you do, you will note, on page 109, that Noonan states, in no uncertain terms, that by boiling the liquid portion of the mash you will likely be decimating your mash's enzymes, rather than achieving the desirable results of a decoction mash. As to the quart-sized portions, I assume that during a one hour conversion rest you will only need to reset your mash temperature 2, or at most, 3 times, and thus would not be boiling enough of the mash to accomplish what you would if you did a decoction of the size necessary to boost the temperature from protein rest to conversion rest. If you have other sources of information on decoction mashing, I, and I assume a few other HBD readers, would be grateful if you would post the references and help us expand the information base on which we can draw.

I hope, and expect, that this partial recantation will be sufficient to rekindle the discussion of decoction mashing without igniting any flames. As a practitioner of traditional brewing techniques, when I can find the time and gain the acquiescence of my family, I am always interested in learning of other brewers' approaches, in hopes of garnering some useful information to improve my own brewing procedures.

In closing, I'd just like to observe that flaming is a two-way street. If each of us practices some self-restraint on our pyromaniacal tendencies we can, before long, restore the digest to its past glory.  
Ooogy wawa,  
Dr. John

P.S. I'd still like to know what you all think about using Klages in a single temperature infusion mash. I'm thinking about doing so this Friday night, and would like to hear of any experiences along these lines that anyone cares to recount.

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Date: Tue, 10 Dec 91 20:15:32 PDT  
From: jpaul@barge.sd.locus.com (James Hensley)  
Subject: Corsendonk

I am sitting here drinking some Corsendonk monk's pale ale. It is quite the complex brew. Very strong and flavorful, I don't think it would be possible to guzzle this beer in under any circumstances. It has the yeast in the bottle. I got a gift pack with a bottle of the pale and a bottle of the brown trappist ale. Also included was a glass and coasters. All this for \$12. On the coasters is some (French? Belgian) writing:

FERMENTEE EN BOUTEILLE - I guess this is "fermented in the (this) bottle.  
AMBACHTELIJK BIER - Abbey beer?  
MET LENEVDE GIST - With Suspended??? yeast?

These are just stabs in the dark; I'm no linguist. These guys make a great beer, though!

Please post if you know the meaning of these phrases. This bottle has yeast at the bottom. Anybody ever culture it?

James  
jpaul@locus.com

- - -

jpaul@locus.com | ..ucsd!lccsd!jpaul : all views expressed are mine.  
All those moments will be lost, in time,  
like tears in rain -- Blade Runner

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End of HOMEBREW Digest #779, 12/11/91

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Date: Wed, 11 Dec 1991 08:52:19 -0500  
From: morgan@dg-rtp.dg.com (Keith Morgan)  
Subject: Brewing odors

My wife objects to the wonderful aroma of boiling malt & hops (which is kinda strange, considering she's a chemist & occasionally comes home reeking of some pretty weird odors!). I invested in a propane tank & burner and brew out back on my deck now. This might not work as well for those of you in colder climes, but here in the sunny south it's a joy to be outdoors stirring a bubbling pot on most winter weekends. Also, the propane burner can bring my 7 gal. brewpot to a nice simmer lots faster than the kitchen stove ever did.

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Date: Wed, 11 Dec 91 9:00:28 EST  
From: gkushmer@Jade.Tufts.EDU  
Subject: Artichokes and beer

Last night I was eating an artichoke and drinking a Sam Adams Lager. I don't know why, but something about the artichoke enhances other flavors of foods that I may be eating at the same time.

This happened with the beer - I received the most delicious hops taste after trying to wash some artichoke down. Suddenly I wondered:

How would artichoke taste in beer?

Anyone have any experience in this? Any perceptions? As I don't make lager (no fridge) I'd have to make an ale or wait until spring when I could use the temperate garage for lagering.

- --gk

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Date: Wed, 11 Dec 91 09:14:36 EST  
From: carr@ascc01.att.com  
Subject: Homebrew transport

Howdy,

Regarding the transport of homebrew on commercial flights, I have had some problems flying from here in North Carolina home to Minnesota with homebrews in my carry-on. They stopped me at the xray machine and asked me if those were bottles in my bag, to which I replied "yes". They then asked me to take them out, and if they were beer, to which I nervously answered "yes" again. At this point there are several of them eyeing the plain brown bottles with liquid in them with the mysterious bottle cap "Raleigh Brewing Co." (doesn't exist). They then asked me if it was home-made beer and I began to play dumb and pretend I didn't know what they were talking about, "can you really make beer at home?", and claim that a friend gave them to me.

I ended up weaseling out of it and they let me go, with the homebrew ( a couple bottles ). They said it was some law regarding interstate taxes and that bringing home-made beer over state lines was illegal. I don't know if this is a federal thing or just another asinine North Carolina liquor law.

Many guest at my wedding last spring received bottles of our Wedding Weiss and had no trouble transporting it when they had it in their checked-on baggage, instead of carrying them on. I also have gotten away with it in my carry-on by bringing homebrew bottles that I left the original labels on, so that they look like commercial beer.

I don't know about mailing homebrew, and am very curious as I will be mailing xmas brew presents across the U.S. soon. Anyone with experience in this willing to share?

Mike Carr  
carr@ascc01.att.com

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Date: Wed, 11 Dec 91 07:58 CST  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: INTIMIDATION

To: Homebrew Digest  
Fm: Jack Schmidling

INTIMIDATION

Now that the dust seems to have settled on the commercial issue, I would like to point out that what was gained or lost is more than meets the eye.

Sure I sold some v----- (at a bargain price) but I also gave enough away to make it a net loss.

What is sad is that the ones I gave away were to people who offered to post objective reviewS of the v-----.  
Unfortunately, not a single commment has been heard from all the freebies I sent out and I can only conclude that the flames, so intimidated the "reviewers", that they are affraid to say boo.

So, in the final analysis, the real losers are the readers of HBD. Information flow ceases when the flame throwers come out.

js

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Date: Wed Dec 11 06:52:14 1991  
From: darrylri@microsoft.com  
Subject: Various items from #779

From: Dean Cookson <cookson@mbunix.mitre.org>  
Subject: Re: New brews (to me...)

> An info point is that both beers are made by Catamount. Last time  
> I was up at the brewery in White River Junction they told us that  
> Frank Jones, Post Road, and Bier de Garde (sp?) are all brewed by  
> them under contract.

As a point of interest, I understood that the Bier de Garde brewed at the Catamount brewery was not brewed by the Catamount staff. I hope that one of the "in" east coasters will clarify this a bit.

From: ingr!ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Foul odors

> Scott Welker writes:  
> > Anyone out there love the smell of something they hate the taste of  
or  
> > vice versa?  
>  
> I won't say it, I won't say it, I WON'T say it! Whew, that was close.

Whatever can you mean? ;-) Fortunately, I like both. But in regards to the aromas that emanate from the brewing process, a few notes. First off, my wife doesn't like beer, but she does like the aroma of making beer, so I'm off the hook there. (Still have to clean up after myself, however.) Next, I used to live two miles from the Van Nuys AB plant, and I drove by it twice every day, and often on weekends. I often would get comments about how it smelled bad from passengers. Curiously, I could often turn them around by mentioning how it smelled like oatmeal to me. By reminding them of some familiar smell that they have happy associations with (well, hopefully), I could influence their feelings on the matter. It seems that people often immediately believe that anything they can smell is bad; it is my belief that this kind of thinking is responsible for the rise in bland lagers and dry beer.

From: <BOEGE%UORHEP.bitnet@CUNYVM.CUNY.EDU>  
Subject: Transporting Homebrew

> How long will bottled Barley Wine remain drinkable? In Papazian's book  
> there is a mention of 25 year aging periods. If I were to seal a case of Barley  
> Wine up in light-proof wrapping and store it in a closet, would it be vinegar,  
> evaporated, or sentient when I opened it a year later? 2? 5?

There are, of course, many variables, but as a generalization, high gravity (and therefore high alcohol) beers will last 2 years or more if treated carefully: cool temperatures and no light. Good sanitation procedures should obviate the first item in your list, good capping practice the second, and I would only expect that the evolution process to take more than a few years or else we all would have been overrun by such beings long ago. ;-) Seriously, I've had a vertical tasting of Bigfeet (that sounds pretty bad, doesn't it?), and the 5 year old version was clearly on the downward slope, but the three year old was marvelous.

From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

Subject: old yeast

> There's an article in the New York Times (Monday?), about Keith Thomas,  
> an Englishman who cultured the dregs of a bottle of ale that was recovered  
> from a ship which had sunk in the English Channel in 1825!!!!!! He's using  
> it in a commercial porter (Flag Porter). He also uses only organically  
> grown malt, no pesticides, etc. Sounds like quite a character. Any of  
> you HB'ers across the pond ever hear of the guy?

Michael Jackson mentioned this, but was concerned about how serious Mr. Thomas (a co-Beer Writers Guild member with MJ) was about this yeast, as he was only using it to "finish" the beer. Seems that the yeast is quite feeble and produces a variety of "interesting" esters; it's too weird (and too weak) to ferment out a batch by itself. Jackson suggested that this might be a grand marketing ploy, but did not deign to rebuke it until he felt more certain about the matter.

--Darryl Richman

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Date: Wed, 11 Dec 91 08:29:14 MST  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: Berliner Weisse / Sour mash

i have seen a few postings about a sour mash thread....  
somehow i have missed it. perhaps one of my attempts to  
get the following posted worked, but i keep on getting bounced  
mail...

well.... heres my post.... AGAIN!

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I plan to try to emulate Berliner Weisse, and have been asking around  
for suggestions at to how to do this.

It appears that Berliner Weisse can be emulated from a sour mashed  
wheat beer recipe. My recollection of general opinion is to use  
stale hops. Papazian suggests 1-2HBU.

1) Hops... Can i make stale hops by just setting some nice  
leaf out in a bowl in my apt? Shoule i keep the hops  
in the dark while aging? I have some Mt. hood,  
alpha = 2.8, is this a good choice?  
Martin L. sent a recipe using 2 oz. low  
alpha hops for the boil, PLUS a 2 OZ! finish.  
Unfortunately i have not has a berliner weisse  
for YEARS, and i do not remember the bitterness.  
I think it was low, so i will most likely  
go with the stale hops.

3) Souring...Papazian suggests adding 1/2 lb malt to the mash  
AFTER the mash is complete and cooled to 130 F.  
Let this sit 15-24 hours and it should smell nice and  
putrid. Then sparge and boil as usual.  
Martin L. said one Berliner-weisse like brew he  
liked pitched a buttermilk culture called Staph.  
Lacticus along with the yeast. This scares me  
since the strength of the culture relative to my  
yeast is an unknown, and it will be hard to control  
sourness.

Another gentleman cultured the dregs from a bottle  
of Berliner Weisse, and got a nice sour flavor,  
plus the "white ring" sign of infection.

I might try this, except that I CAN'T FIND ANY  
BERLINER WEISSE! Does anybody know where i could  
Berliner Weisse in the denver area???

BTW... the fact that a sour beer resulted from  
simply culturing Berliner Weisse dregs seems  
to indicate that they actually do pitch souring  
bacteria (yeast??) into the beer AFTER the boil.  
However, i do not know if this will be the best  
method for a homebrewer.

I have an idea to combine the two methods...  
After the mash cools to about 130F, throw in  
some whey from old sour cream. This might be  
a better way to start souring than just adding  
cracked malt.

Is there a way to know when to start sparging if i use

the sour mash method? I imagine that the souring might cause a drop in pH. perhaps i will know that souring is complete after the pH drops a certain amount?

Please let me know about your sour mash / Berliner Weisse experiences!

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Date: Wed, 11 Dec 91 10:29:28 est  
From: Greg\_Habel@DGC.ceo.dg.com  
Subject: Reply to Flaming Sam Adams.

In response to Paul Jasper's flame of Sam Adams, I have this to say: Paul, you must admit Sam Adams Beers are at least 10 times better than any Bud, Coors, Miller etc product. I personally am very delighted the SA beer exists. I'm sure SA is partially responsible for getting people to try other non CoBudMilob beers. If a CoBudMilob drinker tries SA and likes it, he may try Catamount, Anchor, or Sierra Nevada etc. I'm definitely for any product that will open more minds to different beer styles.

As far as the advertising saying SA brews in weeks what the leading import brews in 3 hours, could it be they are referring to quantity (final output in 1 day because of the size of brewery). I agree the ad may be misleading. Paul, please UPS me any SA you do not wish to consume.

Dry hopping: I recently made a batch of German Pils. I dry hopped half of the batch (1 oz of Saaz in cheese cloth in a keg for 7 days). What a pleasant hop aroma! For those of you who have not tried dry hopping, give it a go. Definitely one of the best hop aroma beers I've made. Mmmmmmm.. Time for a refill.

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Date: Wed, 11 Dec 91 08:38:24 MST  
From: zepf@Central.Sun.COM (Tom Zepf)  
Subject: Crushed Mail Order

I have ordered pre-crushed grains from William's and from Great Fermentations of Santa Rosa. I've been pleased with the resulting beer brewed from both sources. I've tasted the grains and they seem fresh to me.

GFSR ships grains in a double paper bag, but the grains are very nicely crushed and there isn't a lot of "flour". Because the bag is not air (or moisture) tight, I feel better about brewing with it as soon as possible. I'm pretty sure the grains are milled to order.

William's ships the grains in 1 lb. sealed plastic bags. The grains usually contain a little "flour", but I don't think any husks are involved as I haven't detected any unusual husky or tannin notes. I would guess that William's crushes in batches, but the plastic bags probably do a pretty good job of protecting the grain. I've kept the William's grain down in my basement for over an month and brewed with it with no detectable problems.

I'm hoping to get a Carona for Christmas so I don't have to make beer with ingredients in 1 lb. increments.

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Date: Wed, 11 Dec 1991 10:41:19 -0500 (EST)  
From: PEPKE@SCRI1.SCRI.FSU.EDU (Eric Pepke)  
Subject: Boiling Over

When you boil wort, at least two things happen:

- 1) The water turns to steam, whose vapor pressure exceeds the atmospheric pressure.
- 2) Dissolved oxygen and other gases are driven off.

In my experience, the dissolved gases are responsible for most boilovers. Unlike steam, which tends to form in large bubbles around local hot spots and nucleation sites, the dissolved gases come out as small bubbles in many places at once. The small bubbles are better at making the foam that causes most boilovers.

Fortunately, once the gases have been driven off, there is much less problem. If you do extract brewing, you can boil all your brewing water before adding the extract. If you do all-grain brewing, it's much more difficult--even if you are very careful to keep the hot runoff from splashing, it will still absorb a fair amount of oxygen. The solution is to be very careful about adding heat when it starts to fizz. This is better for the flavor, too, as you don't really want the oxygen reacting very much with the other stuff in the wort.

Eric Pepke INTERNET: pepke@gw.scri.fsu.edu  
Supercomputer Computations Research Institute MFENET: pepke@fsu  
Florida State University SPAN:scri::pepke  
Tallahassee, FL 32306-4052 BITNET: pepke@fsu

Disclaimer: My employers seldom even LISTEN to my opinions.  
Meta-disclaimer: Any society that needs disclaimers has too many lawyers.

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Date: Wed, 11 Dec 91 09:55:34 mst  
From: Kent Dinkel <dinkel@hpmtaa.lvld.hp.com>  
**Subject: Removing bottle labels**  
Full-Name: Kent Dinkel

There have been a few discussions about removing labels from bottles. I soak my bottles overnight in the bathtub or large bucket with ~ 1/2 cup of borax. The next morning, most of the labels are floating in the tub. Those that aren't already floating peel off pretty easily. Applying a \*little\* elbow grease with an abrasive sponge easily removes any residual glue and/or label from the bottles.

I can't say that this works for all bottle and labels -- I primarily use Bud long-neck bar bottles (pretty sturdy suckers available at .05\$/bottle from the local liquor store) and Grolsh bottles.

The bottles aren't sanitary yet, but I won't be mistaken for serving Bud to my friends!

Kent (dinkel@hpmtaa.lvld.hp.com)

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Date: Wed, 11 Dec 1991 12:11:20 -0500 (EST)

From: TSAMSEL@ISDRES.ER.USGS.GOV

**Subject: Bucolic Brit Brewing Bladders**

Well, I saw this last night at our local Y-person culinary boutique. Axbridge Brew Sacks. Built to look like a Thomas Hardian "hopsack" with antique printing/pictorial and a PLASTIC tap that's sposed to look like \*wood\*. Snarl, and they are selling many of them.

At least i think it was called Axbridge. And it was a no-boil kit, too.

Ted

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Date: 11 Dec 91 13:21:49 EST  
From: JPJ@b30.prime.com  
Subject: Sam Adams Cream Stout

Subject: Sam Adams Brewery, Sam Adams Cream Stout

Greeting, HB's...

I recently went on a tour of the Sam Adams Brewery -- I highly recommend this tour! I found out quite a bit about their brewing processes, as well as sampling their lager, ale, and lightship on tap -- as if I don't know what they taste like, but free beer is free beer, and Oh, is Sam good on tap \*)

After leaving the Sam Adams brewery, we made our way somewhat carefully through the friendly streets of Jamaica Plain to a local pub called Doyle's. Doyle's, as well as another pub whose name escapes me right now (also in G. Boston) has the distinction of being the first to be able to sell Sam Adams products before the general public can get its hands on them. So, it was my great fortune to be able to sample, on tap, Sam Adams Cream Stout. The rep at the brewery said they're still working on it, but I think it's perfect. Smooth, flavorful, and only 3.25 a pint... They also had some Cranberry Lambic on tap, but it was not as good as the 6-pack version. If you get a chance, make a trip down to Doyle's (preferably during the day) and sample this great brew.

For those of you unable to make the trip, I guess you'll just have to wait 8(

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+-----+
| Jim Jedrey      (JPJ@B30.PRIME.COM) |
| Portsmouth, NH  +-----+
| Bud is Mud, Coors is Poor, and Schlitz is... well, you know... |
+-----+
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Date: 11 Dec 91 11:22:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Oxidation, odiferous brewing, barleysine and shipping.

Oh well, I can't correct the subject line typo. Actually, barleysine is a type of audio output filtered through a high gravity beer. [grin]

Oxidation.

I have tasted oxidized beer and try to avoid it at all costs. I was musing on the cask conditioning of British Bitters, and began to wonder how they avoid oxidation of the beer in the cask after the cask is no longer full. I mean, the stuff might be around for a few days. Any thoughts?

Brewing Smells.

My wife dislikes the odors associated with brewing, too. She has found that a bottle of \*very\* good wine will keep her calm during the process. My cost per bottle just went up! [wide grin]

Keeping Barleywine.

Don't worry about aging that barleywine. It will last for years.

Shipping.

I have spoken with the Bureau of Alcohol, Tobacco and Firearms a couple of times and they assure me, and read to me from the regs, that it is NOT illegal to ship alcohol via UPS, or any other non-Postal Service carrier. The Postal Service is not allowed to ship it, but there is absolutely no law that would forbid any other carrier from doing so. Virtually all of the carriers say they will not ship it except from one dealer to another. Of course, you don't have to tell them what's in the (well, very well packed) box. I have discovered that the airlines will ship alcohol, but at a dear price.

This B.S. of UPS and others not carrying our homebrew is stupid. I urge a letter writing campaign to their corporate offices. I'll try to get an address.

Dan Graham

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Date: 11 Dec 91 09:15:56 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Crushed Grain by Mail

Subject: Crushed Grain by Mail Time:8:45 AMDate:12/11/91  
CR asks:  
>Perhaps someone out there has identified a good source  
>for mail order precrushed malt. Anyone???

When I was doing extracts with the odd addition of specialty malt I bought mine from William's Brewing in San Leandro, CA. They seal all their perishables in sturdy plastic bags. Their crush was very nice and the quality of the grains are good. For small quantities like this they are a fine choice. I cannot speak on their wares for all-grain batches.

I expect that a corona mill would be a better way to go for the isolated brewer, unless you can find a mail order house who will bundle your grains into your specific recipe and then grind and ship for 24 hour delivery (which would be expensive, yes?). The \$45 for the mill would be paid for by the better price reflected in large volume grain purchases.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: 11 Dec 91 14:07:06 EST  
From: AEW@b30.prime.com  
Subject: Sam\_Adams\_Ads

In HBD #779 paul@melody.Rational.COM (Paul Jasper) writes:  
> Well, there you have it, then... This sounds just like the rest of the  
> utter nonsense that Jim Koch talks in his radio adverts. Like where  
> he claims Sam Adams brews in weeks what "the leading import" brews in  
> "three hours". As homebrewers we must all know that no one can  
> possibly brew anything in as little as three hours.  
This ad also confused me a little when I first heard it, but last Saturday when I toured the brewery (Great tour!) the tour guide made this statement using his own words and the meaning of it came clear. What Jim Koch is referring to is the total volume of beer produced by his breweries in a year compared to the volume of beer produced by (still unnamed) major Brewer in 3 hours. I don't think he is claiming anything about the time it takes to make any particular batch.

Paul also writes:  
> He also talks about how they won first prize at the GABF three years  
> in succession as if these were the most recent three, neglecting to  
> mention that the last time was in 1986 (or maybe 1987, depending on  
> whether  
> my memory serves me correctly).  
According to the tour guide at the brewery, Sam Adams didn't submit an entry after winning three years straight in order to give other (smaller/home) brewers a chance at the award. The following year they did enter and win again, afterwards the award was phased out for the new GOLD/SILVER/BRONZE medal system. Not only has Sam Adams beer won three times in a row, but EVERY time it has entered that category.

Paul Continues:  
> Since hearing Jim's advertising campaign, I've actually been avoiding  
> drinking Samuel Adams beers. Having my intelligence insulted in this  
> way certainly does not endear me to his company or their products...  
I personally enjoy the Sam Adams ads here in Boston, Jim has such a sense of humor that he modifies the ads for local appeal. In one ad he even changes the familiar phrase to: 'With a head so thick you can float Mark Parento on it.' (Mark Parento is a local D.J.) Even if I didn't like the commercials, it seems a shame to let this stop me from enjoying Sam Adams or any other fine Microbrewery beer. It certainly beats drinking MilBudiken just because their ads lack character and therefore don't offend anyone.

I am in no way affiliated with the Boston Beer Company. (Brewers of Sam Adams brand beers)

If you do not agree with my views, please direct response to the below e-mail address and save the HBD the flame war.

=====  
=====

Allan Wright Jr. | Pole-Vaulters Get a Natural High!  
Seabrook, NH +-----  
Internet: AEW@B30.PRIME.COM | These are my words only, drifting through  
time...  
=====  
=====

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Date: 11 Dec 1991 13:00 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: bunratty meade

Hey now- Has anyone tried Bunratty Meade? I was leafing through a copy of the Irish Echo and came upon an add for the stuff. It says it's made from white wine, honey, and herbs and has an alcohol content of 14.7% (didn't say volume or weight, I assume volume). I called the distributor for more info and spoke with a very nice woman who said they are based in NJ and that they've been selling the stuff as quick as they can get it from Ireland (it's produced at Bunratty Castle). There's two choices of bottles: a standard glass one and a really nice looking white stone bottle that has the label fired onto it.

I should have my hands on some by the weekend, so I'll give a report next week. If you want to call on your own, the number is 1-800-4-CAMELOT.

iko-  
dab

=====  
dave ballard"Maybe you had too much too fast"  
dab@pyuxe.cc.bellcore.com  
=====

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Date: 11 Dec 1991 13:11 EST  
From: afd@hera.cc.bellcore.com (adietz)  
Subject: priming for American Light Lager?

I've got this batch of weasel water that turned out surprisingly well, but now it's ready for bottling. This is a brew designed \*especially\* for those Bud drinkers back home at xmas - so I DO NOT want to alter the lovely absence of flavor.

Would rather not use corn sugar (I've done side by side comparisons of corn sugar and krauseueu audusned beers. Krauseueu audusning wins.). So, to minimize flavor alterations as much as possible, what's the most likely candidate for priming?

-A Dietz  
Bellcore, Morristown  
"Clean, no aftertaste postings."

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Date: 11 Dec 91 14:52:53 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Barleywines, shipping & ?

Steven Boege asks about aging barleywines. Curiously, last night I split a nip of Thomas Hardy with Liz. The beer was of 1986 vintage. I drank one bottle that year: awful! tasted just like cough syrup. I drank one bottle in 1989 or 1990 and it was definitely better. Last night's was superb, wonderfully rich and complex. Virtually no carbonation, which has been true of other British barleywines I've tasted. I also have bottles of 1985 Old Foghorn, 1989 Old Knucklehead, and 1988 Blind Jack (mine own). I sample all of these from time to time; while still very good, none have changed as dramatically as the Thomas Hardy. (As memory serves, the TH is about OG 1114, all pale malt, with two kinds of hops, two yeast additions during fermentation and one at bottling. I guarantee from my tasting that the beer was very sweet when it went into the bottle but it definitely dries out over time.)

Also in answer to Boege: that very case of Old Foghorn I'm still into came back from San Francisco on the plane in 1985. I know of other homebrewers that have brought cases of beer with them in the luggage compartment without adverse effects. When I have to ship beer (either commercial or homecrafted) I pack them in a very sturdy box, lined with a garbage bag in case of leakage. My best packing material turned out to be some heavy cardboard tubes found at work (not unlike big solid toilet paper rolls). The box usually has a piece of styrofoam on the bottom, then the bottles are slid down into vertical tubes and stuffed at the top with newspaper. More newspaper or styrofoam chips (if available) are stuffed all around the tubes and across the top of the whole shebang. I ship via UPS and either send it through the mailroom here at work (UPS never asks them what's in the boxes), or tell the UPS clerk it's perishable food. If asked if it contained alcohol, I would lie.

To Jack Schmidling: Are you under the assumption that 150 degrees of heat will kill many microorganisms, other than yeast? Remind me not to eat any of your home-canned foods. !! CAN WE GET SOME DATA FROM GEORGE FIX HERE!!! GEORGE, HOW ABOUT SOME DOPE ON WORT SPOILAGE, ETC.?? if you've got the time.

To Jay Hersh: (I'm going to have to start keeping copies of my beer texts here at work!) As \*my\* memory serves, the decoction mash \*does\* call for boiling the mash section, not just bringing it to a boil. I have to admit that decoction mashing never made much sense: most are two or three-step decoctions and while it's true that you never boil more than one-third of the mash at a time, how do you know it's the same one-third (bloody unlikely) and that you won't somehow destroy all the enzymes? Nevertheless, it works. I did it twice deliberately, the second time using something the Germans developed in the 30's with a typically long and complicated name, basically meaning short hot mash--for light lagers. (I also did it once because the Bruheat died and I needed another way of raising the temperature of the mash: a problem not unlike the original brewers who developed the system). Some of these damn things, like the triple decoction used in Pilsen, go on for twelve hours or so. Noonan's argument in favor of decoction is based on (as I recall) two arguments: 1. An increase in extract, which was something like 1 or 2 points better with decoction than infusion (whoeee!) and 2. a highly-disputable contention that "true" lager flavor can only come from decoction. (Ha!)

Dr. John: UC Davis' Michael Lewis (beerguru) not only claims that one can do a single-step infusion of Klages but that any homebrewer who tries to do anything else is a fool. Lewis' contention is that accurate temperature changes are impossible for a homebrewer to achieve consistently, so why bother?... Lewis' opinions aside, I know from experience and from watching microbreweries that it is possible and that it will produce a good beer. For me, the problem with Klages is not in conversion or in chill hazes, but in getting any malt profile out of the stuff. I would strongly recommend using an addition of CaraPils and some caramel malt.

JPaul: Without being able to translate the damn things (your attempts sounded fine to me), I'd suggest the language was Flemish. I don't think there's a language called "Belgian", but recall that the country is divided into French and Flemish language groups. A truly weird country, really, as one can tell by drinking their beer.

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Date: Wed, 11 Dec 91 12:33:58 PST  
From: florianb@chip.cna.tek.com  
Subject: Re: hazing on the digest

No pun intended.

Yesterday, Al Taylor said:

>Your unwillingness to share your ideas and innovations because  
>you might not get rich shows everyone that you are just an arrogant guy  
>who brews beer, not THE GREATEST HOMEBREWER IN THE WORLD.

to Jack SomeThingOrOther who has a grain mill he designed himself.

I am one of the original contributors to this digest and have been  
delighted  
over the years to see it remain a friendly atmosphere. These kind of  
comments you sent over the air are completely uncalled for. Maybe he's  
right, and maybe he's not. SO WHAT? If the two of you were locked  
together in a room with a certain amount of home brew, you would likely  
agree on most anything. Let's keep it friendly, please?

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Date: Wed, 11 Dec 91 14:43 CST  
From: korz@ihlpl.att.com  
Subject: Re: What is cold break?

Recently, I received a question via email that may be of interest to other beginners. The question was "what is cold break?"

First of all, there's no reason to avoid posting naive questions to the HBD. Have you ever seen a post like: "well, that was a dumb question..." Of course not. So don't be afraid. If you've got a question, probably 25+ other people have the same question... there's over 1000 subscribers to HBD and a large number of them are beginners.

On to your question. Cold break is two things which are related:

- 1) the "trub" (pronounced TROOB and meaning beer-related sediment) that forms when you cool your sweet wort after boiling (i.e. "you should rack your beer off the cold break"), and
- 2) the "process" or "stage" of the brewing process during which this sediment comes out of solution (i.e. "I had an incredible cold break").

The yeast that sinks to the bottom of the fermentor when it dies or runs out of sugar and goes dormant is also trub, so there's two sources for trub: 1) the cold break and 2) the yeast that comes out of solution. Trub may also contain some fermentation byproducts, but I'll leave that to others to post.

What's in cold break? Well, I'm not a chemist and have not researched this too much, but I believe that it is mostly proteins and product of tannins reacting with proteins. The tannins are from the husks of the grains. They are why you should never boil grains and why oversparging (sparging is the process of pouring hot water over your mashed grains to extract the sugars -- too much of this or too hot a sparge water and you extract too much of the tannins from the husks) is discouraged.

Why get rid of it? Off flavors are one reason -- I noticed an definite improvement in my beer since starting to use a wort chiller and part of that improvement is no doubt due to my leaving most of the cold break in the kettle. (Another reason for the improvement is the fact that I no longer pour the HOT wort into the fermenter -- I wait for it to cool. This reduces oxidation and got rid of the sherry-like flavor in my beer. Another reason to get rid of your cold break is to minimize chill haze in your final product. Chill haze is the product of tannins and proteins which becomes visible only when you chill the beer. Notice that the quick chilling of the wort does exactly that and then you leave it behind in the kettle.

One final note, the quicker you chill, the better the cold break (the more cold break (trub) you create).

One way to get cold break and to cool your wort without a wort chiller, is to use ice. I used to do this before I built a chiller. I would boil 4 gallons of tapwater on the previous day and then fill up four plastic milk jugs and put them in the fridge. The morning of the brewing, I would move one into the freezer. 8 hours later, the freezer jug would be partly frozen. I would boil the extract in only 2 gallons of water and then after the boil, pour the icewater into the kettle. This gave me a pretty good cold break. One chilled, boiled gallon in the fermenter

followed by the (now 80F) wort and then topped off by more chilled, boiled water. The improvement you get from this procedure will inspire you to build a chiller. It did for me. Note that when you go to full (5 gallon) boils, you will get an improvement in hop-oil extraction because your boil will be of a lower specific gravity.

A1.

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Date: Wed, 11 Dec 91 13:04:34 PST  
From: florianb@chip.cna.tek.com  
Subject: grain cracking

The subject has been tossed back and forth about milling.

Goshums, geewhilikers! At \$10 per can, extracts are pretty expensive. At 80 cents a pound for grain, after about 8 brewings with all-grain the differential pays for the mill! Save up your pennies and buy a Corona grain mill--that's my advice. I got mine from a second hand store in a little town, but even at \$45 new, it's not a bad deal. I couldn't do without it now.

Florian

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Date: Wed, 11 Dec 91 12:57:53 PST  
From: florianb@chip.cna.tek.com  
Subject: grain brewing in the family

The question came up on how to grain brew without interruptions and still maintain a family.

I am married to a wonderful woman, have a daughter 4.5 and a son 1.5, and have been all-grain brewing for several years. Maybe I can advise.

First, it helps if your spouse likes good beer and doesn't mind the smell.

Of course if you have kids, the smell of beer brewing is lovely compared to the smell coming from the back seat of the car on any extended trip.

Second, you need to be set up for all-grain brewing. Have the right equipment and plenty of room in the kitchen. A nice big brew pot is *\*mandatory\**, as well as a grain mill or some source of pre-cracked grains.

A rolling pin doesn't cut it if you are concerned with time. Also, use hop bags to avoid problems with siphoning the wort.

Third, you have to get your method down. I was disappointed to see how long it took to do all-grain brewing in the beginning. This was before I figured out how to largely reduce certain portions of the brewing time. Now, I can start an all-grain batch at 2:00 pm and have it finished by 7:00 pm. This, even taking time out for certain activities while the kids are napping in the afternoon...

Now what are these methods? I use a three-step process of mashing. The method is based on Papazian's method, but with some condensations. I dough-in with warm water, then add enough 130 F water right out of the tap to bring the mash up to 122. This remains for 30 minutes for a protein rest, on the stovetop. Next, I add sufficient boiling water to bring the brew up to 155 F for the saccharification, which lasts at least one hour, again on the stovetop (LO). After this step, I skip the mash-out (which never amounted to any difference for me anyway). I put 2 quarts/# *\*boiling\** water into the picnic cooler/mash tun, then add the mash all at once. I stir it and leave it 30 minutes. A simple re-circulation of a gallon or so and the wort comes out clear. Then I run it all out at once, starting the boil as soon as I have 3 or so gallons. The boil takes 1.5 hours. I also use a copper tube chiller.

Altogether, this process just doesn't take much more time than extract brewing. Honest! But during the idle periods, I take the opportunity to do family things, change my spark plugs, chop wood, go to town, or whatever I like. The timing just isn't that critical, so interruptions aren't a big deal.

Finally, I have found that my 4.5-year-old is fascinated by the brewing process. I usually let her play in the grains as I am weighing them out. She likes to stick Peter Pan, horses, or whatever underneath the grains and pretend lots of stuff. That's fine by me. Now my 1.5-year-old son is getting into the act, with spillage happening usually. That's fine too. Kids are only young once.

Hope this helps. One of these days, I plan to write a note on my condensed all-grain process. Just maybe, one of these days.

Florian

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Date: Wed, 11 Dec 91 14:01:21 PST  
From: Bruce Mueller <mueller@sdd.hp.com>  
Subject: Copper

I take offense (professionally) to non-chemists/toxicologists commenting about such matters! It's as bad as non-lawyers or non-doctors practicing those disciplines.

To quote the eminent Merck Index regarding copper's toxicity:  
"Copper itself probably has little or no toxicity, although there are conflicting reports in the literature. Soluble salts, notably copper sulfate, are strong irritants to skin, mucous membranes."

Now, as to cupric sulfate (form referred to above) pentahydrate (that means it comes "packaged" in 5 water molecules), Merck gives the LD50 (the amount to kill half the rats), oral, as 960 mg/kg. For a 70kg (average male, big beer belly means more, female typ. less), that would be 67 grams! I dare say you'd NEVER form a concentration anywhere near that high at any reasonable wort pH. Now, if you acidified to pH 1 with mixed sulfuric/nitric or nitric/hydrochloric acids, I'd be worried. Suffice it to say your beer would taste absolutely AWFUL way before you'd have any effects. Besides, the copper would kill off the yeast: little critters are MUCH more susceptible to copper than humans.

By the way, though unrelated to beer, bluestone, the common name for cupric sulfate pentahydrate is a GREAT cure for really bad athlete's foot. Talk to a podiatrist about it. It is irritating, but not nearly as bad as the fungus!

If my interchangeable use of copper and cupric is annoying, sorry. The current recommended usage is copper(II); the old is cupric. Merck goes way back, so they use the old form.

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Date: Wed, 11 Dec 91 16:06 CST

From: korz@ihlpl.att.com

**Subject: Grainmills**

I remember faintly of someone who built a grain mill from an old grocery store checkout conveyor. That reminded me that a good friend of mine (who, by the way, owes me a favor for all the homebrew I've pumped into him!) works for a company that engineers custom conveyor systems for industry. The way he explained it once, the systems are built from stock parts. Maybe he would have some leads on used conveyor parts or sources for new parts. I'll ask him. Meanwhile, keep an eye out for store checkout conveyors on sale!

Al.

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Date: Wed, 11 Dec 91 16:16:40 CST  
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>  
Subject: Places to buy beer

I'll be in the Bay area for the holidays. I probably won't get a chance to visit any brewpubs due to lack of transportation. What I'm looking for is a place to buy fresh bottled beer, ie Sierra Nevada, Anchor beers, etc.

Does anyone know of a good store fairly close to Hercules, CA (East Bay)?

Last year when I was out there, I found some in a grocery store, but not every grocery store had beers other than BudMiller. Also the age of the beer there was questionable. This is my big chance to taste these wonderful beers as I can't get them in Alabama. Please help! :-)

Darren

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| Darren Evans-YoungInternet: DARREN@UA1VM.UA.EDU |
| The University of Alabama Phone: (205)348-3988 / 5380 |
| Tuscaloosa, Alabama 35487-0346 (205)348-3993 FAX |
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Date: Wed, 11 Dec 91 17:07 CST  
From: korz@ihlpl.att.com  
Subject: Priming with dry malt extract

Jack writes:

>One of the problems I have found with dry extract is that  
>there is always some undissolved residue in the bottom of the  
>primer making me wonder what is in the last few bottles.

Putting dry extract in your priming bucket is not a good idea --  
it is an invitation for bacterial and wild yeast infection.  
I believe that what the original poster meant was what I have  
always done: boil the 1 or 1.25 cups of DME in 16 oz of water  
to kill bacteria and wild yeasts. Besides that, dry extract  
does not dissolve easily in cold liquids, as you have already  
found out.  
Al.

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End of HOMEBREW Digest #780, 12/12/91

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Date: Wed, 11 Dec 91 12:10 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: DEFUSION

To: Homebrew Digest  
Fm: Jack Schmidling

[At the end of all this is some new business...]

From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Well, excuuuuuse me! :-)

> In the interest of helping start the process, at least in a small way,  
I'd  
like to restate the gist of my posting in #774.

Rather than re-invent the wheel, the following are my (JS) comments from  
email, sans personal stuff....

> What you perceived as arrogance wasn't intended that way,

We both seem to have a "tone of voice" problem. Sorry if I misread you.

> I have reread the article in question, and I beg to differ. I see no  
indication of the number of portions brought to a boil. If we limit our  
discussion here to only those "decoctions" which are boiled during the  
conversion rest, we probably don't need more than 2, or at most 3, for  
temperature maintenance during a 60-minute conversion rest.

I guess you would have to read between the lines and actually do the  
procedure to get the full meaning. There are two 60 min "rests" and a  
30  
minute "rest". Furthermore, the time required to bring each step to  
temperature adds another hour or more. The number of quart sized  
"decoctions" is considerable. Possibly, more than the whole batch size.

I also, used the term "partial decoction" in describing my process to  
indicate that it is a hybrid technique and not necessarily by the book.

>An acid rest, I presume. Might it not be easier, and more expeditious,  
to  
accomplish the acidification with gypsum (when appropriate) or lactic  
acid?

Reinheightsgbot prevails at the JSP Brewery. I even use organically  
grown  
grain.

>And why not do something about the chlorine which so many of us find in  
our  
tap water, or is that taken care of by using the hot water?

I either use previously boiled water or set out the dough-in water the  
night  
before to de-chlorinate. It is very critical to get it out before  
mixing  
with the grain as it will combine with the organics and form  
nitrosamines.

>A protein rest, I presume. Any particular reason you chose 120 degrees?  
Some authors (Miller, p.117; Noonan, p.112; to name two) imply that 122 degrees is optimal. Is an hour really necessary? I've had good luck with 30 minutes for all-barley-malt beers, and 45 minutes for wheat beers.

First of all, controlling temp throughout the mash to 2 degs, is beyond anything I am capable of doing. It would be just as useless to have changed the number to 122 as to really attempt to do it.

This may seem a bit arbitrary and even bazzare but someone posted the profile that came with a computer controlled, electronic masher he just purchased and I simply used it as a starting point.

>But if ease is the overriding concern wouldn't it be simpler to use a stiff mash and additions of heat and boiling water for temperature maintenance?

No doubt. I was trying to get the word out while working on the process. I am really pushing the enamel kettle, screen and pipe system as an inexpensive and effective way to get into whole grain. You will note the first article on the subject totally avoided discussing the process because I didn't know where I was going with it. I wanted to do everything right and then back off to simplify it. I needed a target to shoot at.

> I must say that I remain unconvinced that your procedure does "pretty much the same thing" as a true decoction mash.

Perhaps, [some of the same things], would have been a better choice of words. I would also like to point out that (if I didn't in the article) that boiling under the false bottom is to be avoided because of the risk of burning whatever is under it. Furthermore, I no longer use a false bottom so it is not even relevant.  
.....

NOW, on to new business.....

Last weekend I brewed up a batch with the same ingredients as my standard "generic ale" and did a "single" temp infusion.

The bottom line is that I lost about 5 points in starting gravity and a gallon of wort for other reasons, so the loss is a bit more than 5. The good news is that I finished by tea time instead of the usual, watching the kettle boil with dinner in my hand.

I put single in quotes because it became obvious during the infusion that this is not a valid test. As it took about an hour to bring the mash from room temp to 154 degs, one could hardly call it a single temperature. It spent enough time around the key rest temperatures to have had some influence on the end results, if these rest temps really do have a purpose.

I suspect that a true single temp infusion would yield an even greater delta in the SG.  
.....

I think the jury (mine anyway) is still out on the boiling sparge water issue. I think most of the references do not take into consideration the heat losses in a small batch.

For example, with boiling water going in, the temp of the wort coming out of the mash kettle is about 130 degs. This of course depends on the rate of sparging but the experts say the slower the better so the heat problem gets worse as the sparge time increases.

Unfortunately, I did not have the sense to measure the temp of the water on top of or within the mash but I would not be surprised to find it nowhere near boiling and just about where we want it. I seem to have a problem remembering more than one thing at a time but I will measure it next time.

In the meantime, this is what my intuition is based on....

There is about 3 gallons of water in the mash and an inch of water on top. The boiling water dribbles into a small soup bowl that is nested in the grain and the rim is just below or at the water level. Only the water in the bowl is near boiling and it is all downhill from there to 130 degs.

At the very worst, it seems like we might get something like a mash-out while sparging, whatever that might be worth.

js

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Date: Wed, 11 Dec 91 17:14:32 EST  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: HBD no. 779 (12-11-91)

Seasons Greetings all,

First, I'd like to thank those of you who e-mailed me regarding my questioning of the suitability of Klages for a single temperature infusion mash. I've decided that I'll go ahead with it, and deal with any haze, if necessary, at bottling time.

Regarding today's digest (#779):

Ross Haywood:

I don't have the definitive answer, but suspect that brewing predates the discovery of the "recipe" for stainless steel. I suspect that your friend is mistaken, and that there are indeed quite a few copper-only kettles in breweries around the world, and probably were quite a few more in days gone by.

Norm Pyle (and TSAMSEL):

With a 4-year old and a 1-year old sharing the house with me and my wife, interruptions are inevitable. I try to schedule the stages of my brewups around those that I can forecast, and just go with the flow on the rest. I'm going to try a new approach, for me, this Friday--nighttime brewing. Shouldn't be so many interruptions after the boys are in their jammies and safely tucked in for the night.

Steve Boege:

I think that the 25 years is a reference to Thomas Hardy Ale. Rumour has it that you don't even want to consider drinking this stuff till it is at least 5 years old. If you are confident in your sanitation procedures

I wouldn't think that you'd have much to worry about if you aged your barleywine for 5 years, though you might want to taste one every 6 months or so just to make sure it isn't going off :-). I've got some pretty elderly brews lurking in my basement, from a few batches I made 2-1/2 to 3 years ago, and they are mostly still quite drinkable. And most of these were from OGs of ~ 1.050.

If you can fit the case "under the seat in front of you or in the overhead compartment" there doesn't seem to be any reason that they should hassle you. When I was living out west, family members brought me half-cases of beer from "God's Country" (Wisconsin for those of you who may be wondering) a couple times with no problems (they carried it on).

Jack Schmidling:

I, for one, appreciated the tone of your posting today. Noonan does have a tendency to wander occasionally, and on a first reading even seems to contradict himself from time to time. But, I've found that after a few rereadings I can usually ferret out at least the seeds of some useful information to build on. From my readings of Noonan I've concluded that you want to boil, to the extent possible, only the thickest part of the mash for all but the final decoction. The point of the final decoction is to halt any further enzymatic activity, and this is when you want to boil the thinnest portion, as this is where the enzymes are reputedly lurking.

Jay Hersh:

Maybe you are only halfway in the water :-). Noonan does indeed instruct us to boil the decoction, for up to 45 minutes in some cases,

prior to returning it to the main mash. With the enzymes mostly in the liquid part and the thick part being boiled (except for the final decoction) there isn't too much degradation of enzymatic activity. Now, on the question of astringency arising from decoctions, I'm at a loss, but hope someone else has some good information. It hasn't been a problem for me in the decoction-mashed beers I've made, but I'd sure like to know why this is. Anyone out there who knows?

Jeff Frane:

Glad to know that I'm not the only one around who actually enjoys cranking the old Corona by hand. Hell, it's some of the only exercise I get :-).

Russ Gelinias:

Any chance that you can track down the date on that Times article? I'd like to read it, but a quick perusal of Monday and Tuesday's issues failed to uncover it for me.

Rich Kempinski:

Clorax, eh? Is this stuff any relation to that cute little booger who "speaks for the trees?" :-)

Ooogy wawa,  
Dr. John

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Date: Wed, 11 Dec 91 17:12 CST  
From: korz@ihlpl.att.com  
Subject: premix/postmix

I used to work in a bar and there we had postmix soft drinks.  
I looked into the difference between premix and postmix back  
then and here's what I found out:

Premix is *\*complete\** soda.

Postmix is syrup which is mixed with carbonated water at the tap.  
Al.

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Date: Wed, 11 Dec 91 16:35:55 MST

From: Eric Mintz <ericm@bach>

Subject: How do you develop a yeast culture? Discussion?

After tasting a variety of homebrews at a recent homebrewers party, I am finally convinced that yeast really matters (that is, the quality and type -- especially liquid vs. dry)! After you experience the odors and aftertastes dry yeast imparts to the brew, you can recognise a beer brewed with dry yeast in a New York minute.

All that to say that I am going to start experimenting with liquid yeast in future batches. From the discussions in this newsgroup, that suggests to me that I will probably end up culturing yeast to squeeze more than one batch of beer out of it. The discussions I've read so far agree that you can only use a few generations of propagated yeast before it begins to degenerate.

My question is this: how did the brewmeisters in the "olden days" (i.e. before availability of high-tech equipment) culture their yeast? My understanding is that they didn't even know what did the fermenting until the late 1800s. At some point, they had to begin with wild yeast. Then, from that, they cultured an ale or lager. Then there are several other important attributes of the yeast to culture (e.g. attenuation level, etc.). Anyone know the history of yeast culturing and, much more importantly to us pragmatics, how we can do it at home? Finally, has anyone out there had any luck with local wild yeasts (like the Belgians did)?

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Date: Wed, 11 Dec 91 21:20:01 CST  
From: Darren Evans-Young <DARREN@UA1VM.UA.EDU>  
Subject: Copper scrubber clogging

Regarding the use of copper scrubbers...

I quit using copper and started using the plastic version due to definite metallic tastes in my brews. But the following still applies:

I had been using the copper scrubber with a muslin bag over it for many batches. As my procedures became more streamlined, I found that the bag started getting clogged. I have since discovered why. After the boil, I would immediately start siphoning through my counterflow chiller. There was so much particulate matter floating in the wort, it would clog up my pickup. Solution: After the boil, I give a good circular swirl with my spoon, cover the pot and let it sit for at least 15-30 minutes. This gives the protein goop time to settle while I drink another homebrew.

After that time, I start siphoning and all I get is clear wort...no more clogging! So if you're having that problem, let your wort sit for a bit before you start siphoning.

Darren

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Date: Thu, 12 Dec 1991 00:08:32 -0500 (EST)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Fwd: STUFF

I E-mailed Jack Schmidling and explained that I had access to a metalshop, and requested detailed instructions on how to build my own grain mill. Here is the response I received. I have edited it, but retain a copy of the full text for all interested parties.

- ----- Forwarded message begins here -----

From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Re: STUFF  
To: pblp+@andrew.cmu.edu (Peter Glen Berger)

Date: Wed, 11 Dec 91 8:10:51 CST  
In-Reply-To: <sdFCQgW00VorQIvAhB@andrew.cmu.edu>; from "Peter Glen Berger" at Dec 10, 91 11:11 am  
Subject: Fwd: STUFF

Details are up to you but here is enough to get you started...

GRAIN MILL

[21 lines of ad copy explaining what a grain mill is deleted]

.....

The mill consists of two 1.5 in rollers, driven by a 1/30 HP electric motor. The motor drives one of the rollers through a set of reduction pullies at a speed of about 300 RPM. The other is driven by rubber friction rings from the first. It is designed to stall in the event of unwitting attempts to mill fingers. It will smart but not much more.

The rollers are 12 inches long and have meshing teeth running their entire length. In cross section, they look like fine toothed gears. However, the rollers are spaced about .05 inch apart so the teeth do not actually mesh. Their purpose is to pull the grain through the rollers. The spacing assures that the grain will only be crushed enough to expose the contents without tearing the hulls.

The assembly is mounted on a plywood base, 18 inches square. It is intended to sit on a table, with the business end hanging over the edge.

Operation consists of slowly pouring the grain into a hopper and catching the milled product in a pan or bucket underneath. It takes less than a minute to mill a pound of grain. It could be made to work much faster but I was more concerned about safety than speed.

The product that emerges looks like a picture out of a text book on brewing. This is normally only obtainable through a series of rollers whose spacing gets progressively closer. By using the toothed rollers, we are able to achieve the same results in one step.

[ pricing information deleted ]  
arf@ddsw1.mcs.com

----- end forwarded message -----

Jack says that the rollers are expensive and he will only purchase them to order. Rather than making you go to all this trouble, Jack, feel free to simply E-mail me the address and phone number of your supplier, and I'll take care of it myself. I'll even post the answer to the net so that you don't have to get flamed about wasting bandwidth.

Oh, and if you want to send me schematics of your grain mill (C.O.D., of course), my address is:

Peter Berger

5373 Beeler St.  
Pittsburgh, PA 15217

Like I said, I don't have \$200 to spend, and I wouldn't want to put you to the trouble of building me one when I can do it myself. If mailing the schematics is too much trouble, however, I can give you a fax number which will pass them on to me. Of course, if you need to fax it from Kinko's or something I'll pay the cost.

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Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB  
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Thu, 12 Dec 1991 02:44 EST  
From: FWALTER%RULUPI@ccmail.sunysb.edu  
Subject: Transporting Homebrew

I've had no trouble checking a case of homebrew with United. I do get differing reactions from the agent. Some say OK, others want assurance that nothing will leak, and then proceed to put the case in double plastic bags. But it's always gotten there with me.

Carryon is a different matter. I've been able to carry on small boxes (a dozen bottles) with no question; on another occasion I was requested to prove that the bottles contained beer (by drinking it then and there). On that occasion, only 5 bottles got where they were going.

Your best bet is to call the airline. You shouldn't necessarily believe them, but...

Fred Walter

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Date: Thu, 12 Dec 1991 02:46 EST  
From: FWALTER%RULUPI@ccmail.sunysb.edu  
Subject: comments on homebrewing

Last night I made a batch of beer. Nothing unusual - it was batch number 54 (I average about 10 batches a year) - but it was my first since subscribing to HBD. Until October I'd never realized there was so much to worry about!

Actually, I started 2 days ago. I boiled 4 gallons of water. May as well get the chlorine out. I presume there's nothing left alive in there. My mentor when I started brewing out in Boulder, Colonel John, suggested this. I poured the water into gallon plastic milk jugs, put them in a cold water bath, and left them overnight in the basement, chilled to about 40F.

I sterilize with bleach. Rather than measuring a teaspoon per 5 gallons (or whatever is lethal to the wee beeties), I just pour a bit in and then fill the carboy with water. It hasn't failed yet. Why take chances with sanitation?

The temperature in the basement has dropped below 60F, so it's lager season. I'm an extract brewer - perhaps I'm lazy, but extract beer is easy and tastes great anyway. I crushed some crystal malt (I wanted 4 oz, poured 6, and decided to use it all because it was easier than trying to put it back in through the small hole in the bag) with a rolling pin on a cookie sheet. Works fine, even for the harder grains like black patent and roasted barley, and keeps those beer-mug-lifting muscles in shape. My 4 year old daughter can crack crystal.

I dumped the cracked malt into 1.5 gal water in my 4 gal pot (the most expensive item in my brewery), brought things to a boil, and strained out the grains with a kitchen strainer. Got most of them. Then I added about 6 lb of dry malt extract to the wort. This is messy. Is there a good way of pouring dry malt extract into hot wort? Too fast and the wort splashes out of the pot; too slow and the extract absorbs the steam and sticks to the bag. The stuff in cans at least comes sticky, and can be forced into the pot with a rubber scraper.

I subscribe to the principle that a watched pot never boils (I have lost some while not looking). As boil approaches, stir occasionally, and be prepared to



lift the pot off the stove (I hate electric stoves - gas provides much more responsive temperature control). I do have boilover problems with my Dopplebock  
- 2 gallons of water and 12 lb of extract in the pot leaves little head space.

I found some old hops in the freezer. They've been in there since August. Didn't smell as aromatic as they should, so I pitched 2 oz rather than 1 for bittering. The wort smelled fine, and not too bitter (my family, too, dislikes the smell). I tossed in an ounce of fresh hop pellets at T-2m for aroma.

Then I carried the pot of wort to the basement, dumped a gallon of cold water in the carboy, and proceeded to sparge the wort into the carboy. By my calculations, 200F wort + 40F water, in roughly a 2:3 proportion, gives a final temperature of 90-100F. My hand tells me its lukewarm too. Who needs fancy wort chillers? So I pitched the yeast. Red Star. One package. Hasn't failed me yet. Tonight it is bubbling nicely.

The carboy is clear glass - my basement has fluorescent lights. Should I worry?

I've given up on measuring the original gravity. Beer clearly stratifies, and I see no point adding potential contaminants by stirring things up. If I need the OG, I can estimate it from the materials used, I suppose. But then, my friends have never inquired about the gravity.

In a week or so I'll dump 60 bottles in the sink, pour in too much bleach, and let them soak overnight prior to bottling. I get a contaminated bottle maybe once every fifth batch. I'll also throw in some labelled bottles. Soaking overnight in bleach will remove almost anything (except Sam Adams labels). If the labels don't float off, I grab a plastic dish scrubber and scrub. Wet paper isn't very strong. I use only brown tall neck bottles, mostly Coors, Piels, and Olympia. It's cheap, and refreshing on a hot summer day. You don't always want a ((your favorite brew here)). I also use Sam Adams bottles, although they are thinner, lighter in color, and, I suspect, not as strong.

Should I worry? Most HBD writers seem far more serious about their avocation. I make beer it because it's fun, costs less, and tastes great. I don't care it it could pass for brand X, or if I used the wrong style of hops. Only one of my batches was my best ever, but all were very good. Haven't made one even close to undrinkable yet (I'm convinced the trick is all in the sanitation).

I think I'll continue not to worry about anything I read in HBD.

Cheers,  
Fred Walter

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Date:Thu, 12 Dec 91 08:26 EST  
From: <S94TAYLO%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: RE: Artichokes and beer

For the longest time I thought medical school wasn't doing me any good,  
that

I wasn't learning anything. Boy, how wrong I was!

There is a certain chemical (still undiscovered by medical science) in  
artichokes that make everything taste sweet. The chemical supposedly  
interacts

with certain neurons in certain types of taste buds that shifts your  
perception

of tastes toward the sweet sided. To prove this theory, eat an artichoke  
before drinking a glass of plain water. It will taste sweet...

Now I've got to go to a pathology lecture. Oh, well, duty calls...

Al Taylor

Uniformed Services University

School of Medicine

Bethesda, Maryland

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Date: Thu, 12 Dec 91 8:45:48 EST  
From: John S. Link <link@prcrs.prc.com>  
Subject: Zymurgy gadget issue

A question for those of you who have purchased the Zymurgy special issue "Homebrewers and their gadgets". Did you find it useful? By participating in Homebrew, have I already read about all the 'gadgets' that they cover in this issue?

How about the grain issue? I'm currently an extract with 'grain tea' brewer but want to venture into all grain soon. Is it a 'must read'?

I don't want to buy them if it will be repeat reading.

Thanks,

John

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Date: 12 Dec 91 09:38:49 EST  
From: Robin Garr <76702.764@compuserve.com>  
Subject: Transporting homebrew

With regard to Mike Carr's comments and request for information on carrying homebrew on board commercial flights and shipping brew interstate, a couple of thoughts:

\* I have repeatedly been assured by BATF officials that there is NO federal law prohibiting individuals from sending alcohol across state lines. The feds took themselves out of that business after Repeal.

\* Complicating the situation, however, is that each of the 50 states has its own rules regarding the receipt of alcohol by its citizens from non-commercial sources. Some ban it, some merely would seek to tax it, and some don't care.

\* In any case, you cannot legally send alcohol via the United States Postal Service. I assume this is the result of Congressional blue-noses. The law provides fines and prison time; I seriously doubt that this would be enforced against individuals mailing small amounts for private consumption, and the chances are that you could do it without being found out. It's probably not a good idea, however, and the least that would happen in case of discovery is confiscation. :-(

\* Most of the private mail services, like UPS, won't knowingly accept alcohol for shipment between individuals, but this is a matter of their own policy and not (no matter what their agents may try to tell you) a matter of law. In practice, most home brewers ship their goods, carefully packaged, via UPS, not identifying them as beer and accepting the reality that any claims for loss will be rejected. Some folks like to use smirking euphemisms like "yeast cultures" on the address form, but I think this risks probing questions. I like "non-perishable food gifts" myself. It's not a lie.

\* Finally, I have often carried homebrew on commercial flights without incident. The security folks DO want to know about unmarked bottles, and this is reasonable. But remember, it's LEGAL to brew, and it's LEGAL to give it to friends. Don't be furtive, be forthright. "Yes, this is home-brewed beer, and it is legal." Remember, the security authorities (besides being minimum-wage rent-a-cops of limited education) are more likely to be worried about a nervous passenger who's obviously lying about something than they are about a brewer who's toting something that he has every right to tote.

Robin Garr, associate sysop  
CompuServe Wine and Beer Forum  
76702.764@compuserve.com

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Date: Thu, 12 Dec 91 10:21:19 -0500  
From: dbreiden@mentor.cc.purdue.edu  
Subject: Carry-on beer on commercial flights

I was rather concerned with the prospect of transporting homebrew and brew in general last spring. When I asked for help form the digest, the scariest story I heard came from Pete Soper (whatever happened to him anyway?) who spent a long time in an airport talking to security people and their superiors and more superiors before someone finally called the tower. Someone in the tower told them all to quit being stupid. The line was that if the bottles are sealed and stay sealed --- no problem.

>From that, I surmise that if some person chose to question your claim that the liquid is beer (home brewed or not) then you would have to prove it --- I don't know. Oh, in addition, Pete found that the bottles of homwbrew with HOMEMADE labels did not get questioned -- even when he explicitly told the security folks that those contained homebrew as well.

On to MY experience. Armed with this story and the knowledge that I was doing nothing wrong, I went to the airport plenty early in case of hassles. At the Indianapolis airport, one person asked me if those were bottles in my carry on. I responded in the affirmative. No one bothered me after that. I had no trouble in the Minneapolis airport.

Coming home, I had 12 bottles of microbrewed beer AND 6 little bottles of Old Knucklehead barleywine. (Quite a load for carry on!) In the Portland airport, a guy asked me if I had a case of beer in my pack. I answered thatr I only had a half case (honest! I forgot about the little bottles for a moment!) -- the guy nodded and left me alone. In Detroit (didn't pass through Minneapolis on the way home) no one raised eyebrows or anything.

I think the one thing you can be sure of when you pack beer as carry-on is that your mileage WILL vary. Someone, somewhere, once found an authoritative reference to the legality of this, but I don't know where, who, what, etc. about that -- it wouldn't hurt to be armed with this, a little extra time, and a good deal of politeness when you travel. Another option is to check it through -- I've nto done it; it sounds a bit nerve racking. But you could get more home that way!

- --Danny  
before someone called

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Date: Thu, 12 Dec 1991 10:13:25 -0500 (EST)  
From: POORE@SCRI1.SCRI.FSU.EDU (DAVID)  
Subject: RE: Homebrew Digest #780 (December 12, 1991)

Please remove me form the mailing list.

David Poore  
poore@gw.scri.fsu.edu

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Date: Thu, 12 Dec 91 10:30 EST  
From: STAFINIAK@hermes.psycha.upenn.edu  
Subject: Seattle Brewpubs

A "friend" of mine is taking a holiday trip to Seattle. While this 'friend' is NOT taking me along, she wants to use me, and my connections to the HBD, for info on good brewpubs, micros, etc. in the Seattle area. Any suggestions?

Thanks in advance,

Paul  
STAFINIAK@HERMES.PSYCHA.UPENN.EDU

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Date: Thu, 12 Dec 91 08:13:00 pst  
From: Gordon Baldwin <hpubvwa.nsr.hp.com!sherpa2!gbaldwin>  
Subject: Re: Bunratty Meade

My wife and I tried Bunratty Meade when we were in Ireland 4 years ago. The Bunratty Castle has a fun mideavel (sp?) dinner, in which they serve their Meade. It is heavier than I am use to ( I make a mead using 10-15Lb honey for a 5 gallon batch). I didn't know it was made with white wine, but that would explain some of the flavor. It has a kind of cheap wine overtone to the normal mead flavor. I was a bit dissapointed by the flavor at first because it was not what I was ready for, but after a couple of glasses I adjusted and I found it quit enjoyable %-).

Right next to Bunratty is Durty Nellies. This pub has been around since the castle was built. (or so I was told) We sat in the corner by piano and sang show tunes with the local Irish. I don't know many pints of Guinness I drank, but the only one I had to pay for was the first %-).

The only problem with Ireland was it was the only place in europe that we had a language problem. We were with friends from Cork and when they drink they get very hard to understand.

Gordon

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Date: Thu, 12 Dec 1991 10:58:44 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: cold break, mash out

I'd like to second the opinion that "beginners" shouldn't feel shy about asking "dumb" questions. Discussions of "simple" processes like cold break often lead to more in-depth analysis of brewing. I've also run into more than a couple of "experts" who could benefit from a discussion of the simpler brewing concepts, but would never ask about them. So jump right in.

Florian (with the great family attitude!) said he doesn't mash out. I've never mashed out either, but was wondering if maybe I should. I suppose if you are trying for an exact OG/FG then it might matter, but I'm not all that concerned. Should I be?

BTW, there are a couple more definitions of cold break:  
(n) Any vacation time in New England in the winter.  
(n) When the cold you picked up from your vacation in New England in the winter finally starts to go away.

Russ G.

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Date: Thu, 12 Dec 91 11:12:00 EST

From: IO10676@maine.maine.edu

**Subject: Traveling with Homebrew**

Another data point on carrying HB on airlines . . .

Last summer I flew from Des Moines to Key West to visit family, and I carried 16 bottles of HB in mychecked baggage. Packed securely, of course - I wrapped it in umpteen layers of newspaper and surrounded it on all sides by clothes. It probably would've been a good idea to put it in a plastic bag too, but I didn't think of it.

Anyway, it arrived just fine, and the airlines gave me no trouble. I don't know about carry-on, but HB in checked baggage seems to be just fine.

String

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Date: Thu, 12 Dec 91 11:38:22 EST  
From: WEH%FDACFSAN.bitnet@VTVM2.CC.VT.EDU  
Subject: Re: Homebrew Digest #778 (December 10, 1991)

qquit

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Date: Thu, 12 Dec 91 09:57:18 -0700  
From: Jason Goldman <jason@gibson.sde.hp.com>  
Subject: Re: Stuff it Jack

Al Taylor says:

> Building a grainmill is NOT rocket science, nor is it even close  
> to brain surgery. You take two plates that grind when moved against  
each  
> other, maybe hooking one up to a power take-off or a crank. THAT'S IT,  
> Jack. Some of us are just interested in how you put YOUR two plates  
> together and connected it to a drive.

Actually, I was under the impression that Jack had built a roller mill,  
not  
a grinder. The difference is that a roller mill allows the plates to be  
positioned at a known distance from each other and they won't touch each  
other. I've seen a couple of roller mills and, while I think it would be  
easy enough for Jack to describe the basic design, I also think that the  
metal working involved could be non-trivial.

Jason  
jason@gibson.sde.hp.com

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Date: Thu, 12 Dec 91 07:38:14 -0800  
From: sag5004@yak.boeing.com (Ford Prefect)  
Subject: Bad Apples

I don't know if this is the right place to ask this question, but I imagine that I'll find out soon enough :-)

I have made an attempt at apple cider. I pressed a whole mess of apples and created about 10 gal. of cider. Aprox 3 gal went to instant consumption (it was really good). And the remaining 7 gallons went into a couple of carboys. I added ale yeast (i think Whitbred), yeast nutrient, ??? acid and couple of other things that the guy at the beer supply shop told me to.

I picked these ingredients up from the wine making shelf. Anyhow- the fermentation went crazy for about 2.5 weeks (lots of bubbles) and it kept filling up my blow-off bucket. While kegging another batch of real beer I kegged this stuff too, as the gravity was almost 1.008 or so. I had a taste at this time and it tasted like vinegar (blech!)

The guy at the shop mentioned som sort of sucrose that might help. Sorry about the ramblin' but here is my question. Is there any thing I can do to save this stuff? I had hopes of being able to have a nice glass of hard cider sometime this winter. If saving this stuff is hopeless does anybody know what to do with ~7gal of apple vinegar? :-)

stuart galt boeing computer services  
sag5004@yak.boeing.combellvue washington  
(206) 865-3764 or home (206) 361-0190  
#include <standard/disclaim.h>  
I don't know what they say, they don't know what I say...

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Date: Thu, 12 Dec 91 12:58:54 EST  
From: Brian Midura <midura@ctron.com>  
Subject: Kegging Systems

I have read a little on kegging system but would appreciate if any one could send me information on the different options.... I am looking for flexibility in a kegging system. I would like the ability to use softdrink and standard kegs, (those gotten from places such as the cambridge brewery) I would appreciate and information on thethis topic.... please send mail to midura@ctron as not to excessively clutter the HBG

Brian Midura

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Date: Thu, 12 Dec 91 13:12:12 EDT  
From: Mike Dobres <DOBRES%DUVM@pucc.PRINCETON.EDU>  
Subject: What makes top top or bottom bottom

Just curious -What makes top fermenting yeast float more than bottom  
fermenting  
yeast? Perhaps something to do with cell/cytoplasmic density or CO<sub>2</sub>  
retained by  
cell - I dunno - Any ideas?

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Date: Thu, 12 Dec 91 11:09:48 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Cold Break**  
Full-Name: "John Cotterill"

After I do my 5-gallon boil, I pass the hot wort thru my chiller and straight into the fermentation vessel, where I immediately pitch the yeast (at about 68 degrees). Is this undesirable? After the chill phase, should I let the cold break settle out and then transfer the liquid into yet another vessel?

John  
johnc@hprpcd.rose.hp.com

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Date: 12 Dec 91 15:19:18 EST  
From: AEW@b30.prime.com  
Subject: English Bitter Extract recipes

Fellow Brewers:

I recently brewed an all-extract batch using the following recipe based roughly on the recipe for 'Beginner's Bitter' From Miller's book.

- 4.3 Lbs. Light Unhopped Malt Extract
- 1.0 Lbs. Light Unhopped Spray Malt
- 1.0 cup Dark Brown Shugar
- 2.0 oz. Fugles hop pellets (Boil)
- 1.0 oz. Fugles hop pellets (20 min steep post-boil)
- 3/4 cup Corn Shugar (Priming)
- Whitbread Ale Yeast (Dry)

This was a 5 gal. batch. For my first try the clerk at the local brewing supply store recommended Light Extract instead of amber. I should probably have insisted on Amber since I like Darker Beers, but this was my first batch and I took his advise. The beer has been bottled for a while and upon tasting it, I have come to two conclusions: 1) The beer is too light for what I am used to calling bitter. (I am using my memories of Whitbread Bitter on tap in Cambridge, England for comparison.) This I can almost certainly attribute to the Light malt, next batch I will certianly use the Amber. 2) The Alcohol content (according to my two hygrometer readings is about 6.5%) seems to be a major portion of the aroma and flavor. I want to almost say that this beer tastes 'cidery' but risk showing my inexperience in tasting homebrews by saying this. Whatever I call it, I want to get more towards a true English Bitter beer with my next batch (although I'm sure that I will have no trouble drinking the two cases that this batch made :-)

Here are my questions for the experienced brewers out there:

- 1) Are my assumptions about Light vs. Amber malt correct?
- 2) Should I eliminate/reduce the spray malt to reduce the alcohol taste/content? and will this effect flavor considerably?
- 3) Could the Brown Shugar (Cane Based) be giving me the Cidery taste, and If so what would I substitute? Mollasses? How much?  
Or, better yet...
- 4) Does someone have a good recipe for an all extract English bitter? I have seen several Bitter kits at the local store. Which ones are recommended?

Any suggestions are welcome. I think that this recipe deserves another batch and I want to give it a fair shake. Many thanks in advance.

=====  
=====

Allan Wright Jr. | Pole-Vaulters Get a Natural High!  
Seabrook, NH +-----  
Internet: AEW@B30.PRIME.COM | These are my words only, drifting through  
time...  
=====  
=====

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Date: Thu, 12 Dec 91 14:23:42 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Sam Adams claims

Keep in mind, that when Sam Adams was winning the "Best Beer in America" it was a poll of attendees at the GABF. They used tactics like having sexy women distribute cool stuff (hats, coasters, etc..). Also since their beer's name started with an A for Adams, they were next to the door, so everyone entering the GABF would inevitably start there, meaning that while you didn't get to taste every beer, you probably tasted Sam Adams.

Well the uproar over this became deafening, so 2 years ago (think it was 2) the AHA finally eliminated the attendee poll and began a blind panel judging in a per style fashion according to AHA/HWBTA guidelines. Of course there's a pretty low category to beers present ratio, so it's still not such an incredible feat to win, but I believe Sam Adams Lager has only won one silver since the category judging began.

This doesn't mean I don't like the stuff, but I do cringe at some of their ads.

- JaH

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Date: Thu, 12 Dec 91 11:48:20 PST  
From: mlevy@unssun.nevada.edu (Marcel Levy)  
Subject: planes&Corsendonk

An answer to the question about the Corsendonk label: the last two lines are a kind of Flemish I haven't seen before. The first line seem like a dialect of French, and you're probably right about that one.

The second line "Ambachtelyk Bier" doesn't refer to the abbey. I think "ambacht," the root word, means "avocation." At least, that's what I think it means in Dutch. So read it as "professional beer," or "beer made by artisans."

Yes, the third line is talking about their yeast ("gist") but I don't know what "Levende" means. Wait. On second thought, that's "live." Duh. Yeah, that's live yeast in the bottle. Hope that helps.

Planes, beer and bureaucrats: I've carried my beer on, checked it in and flown into Europe with it. I haven't had any problems (might be luck). I would suggest carry-on as being less risky, but then I only had one or two bottles in my backpack, and maybe the customs folks expect that sort of thing from students. My one experiment with checked baggage and beer suggests that either the cargo hold is pressurized, or that the bottles can stand it.

But I would recommend carry-on, because baggage handlers are not known for their deft caress.

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Date: Thu, 12 Dec 91 14:25:45 EST  
From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>  
Subject: Corona grain mills

Greetings,

Just because "we" only use Corona mills for crushing malt doesn't mean that there aren't other uses, and other sources for this handy little implement. I got mine at the food co-op in Moscow, Idaho, about three years ago. At the time I saved about \$15 or \$20 compared to the going prices from homebrew suppliers, Seems like this was, and probably still is, a rather high-markup item for them, but that doesn't mean that you have to pay it. Anyone who is contemplating buying a mill should look through the yellow pages, if your town doesn't have a food co-op perhaps it has a farm supply store, which might also carry the Corona, or a similar brand since these things are also useful for cracking the corn before you feed it to your chickens.

Ooogy wawa,  
Dr. John

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End of HOMEBREW Digest #781, 12/13/91  
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Date: Friday, Noon, GMT  
Subject: Hello and Achtung

Hello everyone. I've got a few things on my mind. First, a reminder that requests, deletions, changes, and subscriptions (except automated ones) will not be handled until the end of December, as I am away until then. I'm in Scotland, and have been sampling lots of wonderful brews in the local pubs, and will be in London soon for a few more days. I was able to handle some requests this week (and send this message) courtesy of HP in South Queensferry, but I expect to have no network access between 12/14 and 12/24.

Second, perhaps more important, I received the following ominous message from the system administrator at one of HP's main network gateways:

```
> According to our records, mail from rdg@hpfcmi.fc.hp.com, routed via  
> hp-cv.cv.hp.com from hpfcrdg.fc.hp.com, accounted for over 400MB of the  
> Internet traffic arriving on hp-cv during November. This makes hpfcrdg  
the  
> second heaviest sender of packets to hp-cv -- right behind our *full*  
news  
> feed.  
>  
> This kind of volume tends to attract management attention, etc, etc...  
.
```

In other words, digest traffic is getting out of hand, and people are noticing. I'm afraid that the time is coming where we're going to have to figure out how to reduce the volume. The problem is *\*not\** with the content of the digest; The size of the digest is limited to 50k, 5 days a week, so please do not think I am asking you to submit fewer articles, as that would not do any good. The real problem is the number of addresses on the list, and how delivery is optimized (not at all). So, I will be thinking about how to distribute the load more efficiently in the next month or so. Perhaps just having more redistribution points would help enormously.

I just wanted to make everyone aware of this situation, and get you thinking on how you can help. Relax and don't worry about it. I'll keep you informed. My goal is to keep the digest operating, no matter what constraints are imposed, and the first priority is to appease whatever administrators or bean counters necessary without impacting delivery of the digest.

Rob Gardner

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Date: Thu, 12 Dec 1991 15:37 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Sam Adams. The REAL story.

Sorry. I can't let the disinformation below pass without comment:

>According to the tour guide at the brewery, Sam Adams didn't submit  
>an entry after winning three years straight in order to give other  
^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^

>(smaller/home) brewers a chance at the award. The following year  
^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^^

(Haven't seen such disingenuous prattle since Reagan claimed his  
policies were responsible for the destruction of the Berlin Wall.)

>they did enter and win again, afterwards the award was phased out  
>for the new GOLD/SILVER/BRONZE medal system. Not only has Sam Adams  
>beer won three times in a row, but EVERY time it has entered that  
>category.

I don't want this to sound like a flame. I'm just speaking the facts.  
I attended the GABF the year Sam Adams won the first award. Let me  
describe the situation.

First, Koch hired a couple of dozen GORGEOUS females, ALL wearing  
leotards, ALL sporting Sam Adams hats, ALL working the crowd with  
pitchers of Sam Adams, ALL coming up to the predominantly male crowd  
asking, "Here. Have you tried the beer with body?" Then, "How about  
a free Samuel Adams hat?"

In case you haven't been to the GABF. Here's the set-up. It's in a  
huge room. You could put 3 or 4 basketball courts in there. Around  
the walls are the various booths, manned (personned?) by  
representatives of the small breweries, pouring out 2 oz samples to  
whomever stops by. The first thing to note, is that there is no way  
to hit them all. If you did, you'd be staggering drunk by the end of  
the night. If you drank a particular unknown breweries beer that  
night it's because you happened by that table at a time when your  
glass was empty. They don't run you down and pour beer down your  
throat. At least 99.9% of them don't.

At the end of the night, as everyone stumbles out the door, you're  
asked to write down the name of best beer you drank that night. You  
get the picture by now. It's late. You have a GREAT buzz going.  
You're not sure about the best beer you tasted but you sure as hell  
remember the best boobs you saw that night! What was the name? Oh,  
yeah. I'll just look at my hat. Never mind. They're a couple  
hundred of them being worn at the moment. I'll look at the guy's  
behind me. Those folks sure are nice! And the women are so damned  
good looking. No doubt about it. Sam Adams is the best beer I drank  
tonight.

It's plain and simple. Sam Adams keeps getting voted best beer in  
America because Jim Koch is a great marketer. Not because he brews  
the best beer in America.

Obviously, the brewing community was a BIT upset by a couple of years  
of such shameful commercialism. Maybe he did skip a year. I don't  
know. But next in old Jim's bag of tricks was to hold his national  
beer distributors convention at -- guess when -- the same time as the  
GABF at -- guess where -- the same place where they have the GABF.  
Free tickets to all his distributors AND THEIR FAMILIES to attend the

GABF. Guess who they vote for? With 2 to 300 different beers to choose from, you don't have to stuff the box long before you come out the clear winner in that kind of "democratic" election.

So sure they phased out the popular vote and went to the gold, silver, bronze format judged by a panel of experts. They phased out the popular vote precisely because Jim wouldn't play by the rules, unwritten but categorically understood by the rest of the brewing community. The man has no shame.

I was indeed touched to hear that Koch says he quit entering his beer to give the rest of the brewing world "a chance". The only chance he gave was the opportunity to have every beer stand on its own against the competition with no stuffing of the ballot boxes or his organized army working the crowd to an unfair advantage. In actuality, Koch is a pariah at that event and he "don't get no respect" from any of the brewers. He sells breasts not brew.

I tip my hat to the man (cough! cough!). He's a good businessman. He and Donald Trump would bed well together. But remember, he doesn't even brew his blue ribbon beer. He CONTRACTS it. The BEST beer in America, 'brewed' by the Boston Brewing Company of Pittsburg, Pennsylvania. Say what??!! Isn't something missing from this picture!! Like a brewery??

It's better than Budmiller, no doubt. It's even as good as Heineken, St. Pauli Girl, Beck's and all the rest of the faceless-lagers-brewed-for-America-to-American-tastes-and-don't-taste-anything-like-their-European-counterparts that come in from overseas. Furthermore, it isn't offensive which is the key to selling anything in the mass beer market of America. Brew a beer that doesn't offend anyone, have a near-naked woman drink it in front of you and you'll sell millions of gallons of the stuff.

Anyway, that's how he did it. I'm glad he gets people trying different beers. I'm glad he supposedly opens people's eyes to the alternatives to Budmiller et al. Me? I throw my hat into the ring with the honest small brewers of America. I don't buy Sam Adams products. I have limited amounts of money. And Jim Krook has more than his share.

Sergeant Friday. Over and out.

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work

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Date: Thu, 12 Dec 91 13:58:21 -0700  
From: dinsdale@chtm.eece.unm.edu (Don McDaniel)  
Subject: Single-step mashing of Klages

Dr. John's idea of usings Klages in a single step infusion has occurred to me as well. I have been using Klages in a two stage infusion for lagers and imported two-row pale ale malts in a single-step infusion for ales.

The matrix recently posted for Redhook ales reveals that they use Klages as the base malt for all their products. They've got some fine products. This led me to wonder about switching to Klages for ales. Doing so would save me about \$.20 per pound and more importantly require me to keep less malt in the garage. The question now is: does Redhook use tradiditional single-step mashing or do they find they need a protein rest. I suspect the former. Maybe the person who posted the matrix or some other resident of the Emerald City can find out for us. Certainly, if it's good enough for Redhook, it's good enough for me.

Don McDaniel

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Date: Thu, 12 Dec 91 12:57:50 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Artichoke Liquer

From: gkushmer@Jade.Tufts.EDU

> How would artichoke taste in beer?  
> Anyone have any experience in this? Any perceptions?

Never tried artichoke beer, but a friend has a bottle of artichoke  
liquor. The stuff is so vile that I've actually seen grown men wipe  
their tongues on paper towels after tasting it!

CR

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Date: Thu, 12 Dec 1991 12:55:48 -0800

From: krweiss@ucdavis.edu

Subject: grainmill idea?

I just had a stray thought... Has anyone tried rigging a hopper above the rollers on a cheap hand-cranked pasta machine to crack grain?

The rollers are steel, and adjustable from pretty far apart to really close together. I just don't know if they'd "grab" the grains and run them through or not.

If this works, it should provide a superior crush to a Corona at a similar or even lower cost. I've got a pasta machine, and next time I brew (soon, I hope, as Thanksgiving parties wiped out my inventory) I'll try cracking some crystal with the pasta maker and see what happens.

-----  
Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616  
  
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Date: Thu, 12 Dec 91 13:25:05 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Thomas Hardy's Ale

There's been talk recently of how long barleywines will keep, so I thought I'd add my two cents.

The Celebrator staff recently did a tasting of eight of the last nine vintages of Thomas Hardy's. The importer was kind enough to send them to us. (No Kidding. Free beer - in the mail! It's a tough job.....[gloat,gloat]) My notes aren't handy, but if memory serves, the 87 was the unanimous favorite. The 86 had soured (very nasty, undrinkable) and earlier batches were over the hill. This calls into question the brewer's assertion that TH will improve for 25 years.

And now, at the risk of commercialism.....

For a more complete account of this hedonistic event, see the Dec/Jan issue of the Celebrator.

Please direct all flames to me personally,

CR

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Date: Thu, 12 Dec 91 10:46:44 -0800  
From: objy!server!bobm@Sun.COM (Bob Muller)  
Subject: Re: Boiling Over

I've been following this thread with real interest, and I think I'm beginning to see commonalities between the theories. First, my own experience.

When I first started extract brewing about 10 years ago, I had boilovers about 1 batch out of every 3 (I won't tell you about the landlord's reaction to the drip pan on the stove when I moved out!-). Over time, I found a way that works and haven't had any boilovers since. I bring the water to a boil, then heat and dissolve the malt and other ingredients in the boiling water. Never had another boilover.

So what's the deal? I think Jack's explanation makes sense--there's something about the rate of increase in wort temperature that reduces boilover. I think Eric's explanation makes sense--the dissolved gases (primarily oxygen/nitrogen?) make bubbles that foam. I think a prior post (sorry, don't have the name) makes sense--the proteins in the wort make a film that promotes the boilover. I think the posts about adding water to the boil and lowering the temperature briefly at the boil all make sense. How to reconcile all these?

Food chemists please correct me. The boilover is clearly a foaming phenomenon, the same stuff that makes souffles souffle and gives brew a head.

A foam requires at least two things, gas and liquid. The liquid forms a structure around the bubbles that allows the bubbles to persist in an ever-expanding structure that stabilizes to whatever extent the liquid's structure permits. Now, a nice protein foam like egg or malt proteins would seem ideal to promote a nice stable foam--and it does, both for souffless and beer. Complex carbohydrates may also be a good foaming agent, I'm not sure. Example: the new Guinness. This uses nitrogen to produce very small bubbles, which combine with the protein/carbs in the beer to form the smooth, creamy, stable head. My guess is that the rate of release of bubbles is important, the size of the bubbles is important, and the nature of the foaming agent is important in determining the stability of the foam.

So, my theory is that (1) slowing the temperature rise to boiling in a wort produces bubbles at a slower rate, reducing the amount of foam (this is Jack's observation); (2) boiling the water before adding the malt extract drives off the gases that make the smaller bubbles that form the foam, thus reducing the malt's ability to cause foam; and (3) skimming off the coagulating proteins will reduce the amount of foaming agent in the wort, reducing the amount of foam; (4) dumping in cold water reduces the rate of bubble production and disturbs the formation of the protein film that promotes foaming, at least temporarily, but this is enough to destabilize the foam (and this applies to lowering the temperature when the foaming occurs, it lets the foam destabilize by reducing foam production).

--Bob Muller

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Date: Thu, 12 Dec 91 13:34:43 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Troooooooooob

>From: korz@ihlpl.att.com

>Recently, I received a question via email that may be of interest to  
>other beginners. The question was "what is cold break?"

>What's in cold break? Well, I'm not a chemist and have not researched  
>this too much, but I believe that it is mostly proteins and product of  
>tannins reacting with proteins. The tannins are from the husks of the  
>grains.

The other source of tannins in beer is the hops.

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Date: Thu, 12 Dec 1991 15:03 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Mash tun design

#####  
Following is another contribution from Micah Millspaw on mash tun design. These contributions are his alone. I am merely acting as a conduit for his ideas and opinions.  
Bob Jones  
#####

I've built IMHO a very efficient mash/lauter tun. This is the result of many years of brewing and four earlier mash tuns. I usually do single temp. infusion or step infusion mashes so my equipment is set up accordingly. This mash/lauter vessel is made from a SS keg(15.5) and can easily mash and sparge 50# of grain. I have brewed at least 150 gallons using it and had no stuck mashes or any large problems at all. It is not insulated as SS is a poor thermal conductor and the grain is a large thermal mass,I lose about 3 degrees F over 2 hours. I've built into this mash tun some interesting features which might be of use to others who are planning on building or modifying their mash tuns.

- 1) the false bottom is a piece of 10 gauge perforated SS sheet metal with 3/32 holes in it. This is a pricey item but it is worth the cost.
- 2) the tun can be gravity filled with strike water from the bottom up. IMHO this makes for uniform heating of the grain without stirring, also dry pockets of grain are totally eliminated.
- 3) Spray sparging over the grain bed Bob Jones has come up with a flow control ( but I haven't installed it yet) that will maintain the level of sparge water over the grain bed.
- 4) most importantly, a vent tube that runs from the top (outside) of the tun to under the false bottom. I believe that this vent prevents a set mash caused by a sort of vapor lock, where the wort cannot flow out because no air can flow in. It has been my experience that venting under the false bottom works very well, this is my third mash/lauter tun to use this. However too finely crushed grain can still cause problems that no mash tun will fix.

On the topic of boil overs, I have a hood with a two speed fan above my kettle. Since the installation of this hood I have had no boil over problems and have had much more vigorous boils.

Micah Millspaw  
12/11/91

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Date: Thu, 12 Dec 91 14:31 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Pasturization, Malt, Priming

To: Homebrew Digest  
Fm: Jack Schmidling

EUREKA! Please note, multiple title. Thanks for all the helpful mail.  
Again we prove the value of honey over vinigar.

From: Jeff Frane <70670.2067@compuserve.com>

>To Jack Schmidling: Are you under the assumption that 150 degrees of  
heat  
will kill many microorganisms, other than yeast?

Yes, as a matter of fact it will kill MOST of them. That is why milk  
and  
many other products are pasturized at 150.

> Remind me not to eat any of your home-canned foods.

Home canned foods are processed for long-term storage, not overnight as  
in  
the situation we are here discussing.

Most of the concern in canned goods is with botulism spores that can  
even  
survive an hour in boiling water. That is why pressure cookers are  
used.

You may rest assured that whatever gets into a 150 deg batch of wort,  
will  
not be worth worrying about in the morning. If the big B spores get it,  
boiling won't help anyway. Fortunately, the ones I have talked to, say  
they  
don't like beer.

From: florianb@chip.cna.tek.com  
Subject: grain cracking

>Goshums, geewhilikers! At \$10 per can, extracts are pretty expensive.  
At 80 cents a pound for grain, after about 8 brewings with all-grain  
the differential pays for the mill!

At .55 per pound, it is paid for even sooner.

Try: Minnesota Malting 25 lb bag \$13.75 plus UPS

I have made two batches so far and like it lots....

The contact is: Bob Jensen  
Minnesota Malting  
918 N 7th St  
Cannon Falls, MN 55009  
(507) 263 3911

From: korz@ihlpl.att.com  
Subject: Priming with dry malt extract

Jack writes:

>One of the problems I have found with dry extract is that  
>there is always some undissolved residue in the bottom of the  
>primer making me wonder what is in the last few bottles.

<Putting dry extract in your priming bucket is not a good idea --  
it is an invitation for bacterial and wild yeast infection.

I boil it in two cups of water or wort. That is why I was surprised to  
find  
undissolved or precipitated stuff on the bottom of the primer.

js

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Date: Thu, 12 Dec 91 21:42:32 EST  
From: Alexander R Mitchell <ARMITC01%ULKYVM.bitnet@CUNYVM.CUNY.EDU>  
Subject: Three Cheers for Noel Damon!

Thank you Noel, for offering info on making a roller mill. That is part of the HBD-help-another-brewer-out spirit that makes this a good digest. You said no charge - can we help out with copying costs? Should we put an extra stamp on our SAS envelope? Once again, thanks.

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Date: Thu, 12 Dec 91 09:14:19 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Transporting Homebrew

(This bounced thr first time. If it shows up twice, I owe you a beer.)

In HBD #779, Steven J. Boege asks:

>If I bring a case of homebrew in my carry-on, will I  
>be allowed onto a commercial flight?

A couple of months ago, I carried on a case of my own brew. The security folks at SFO X-rayed it and didn't even raise an eyebrow. Several other members of this august forum have had the same experience at other airports, so it's probably a safe bet.

If somebody balks, just bribe them with a bottle!

|                 |                      |            |                                |
|-----------------|----------------------|------------|--------------------------------|
| Richard Stueven | AHA# 22584           | -----      |                                |
| Internet:       | gak@Corp.Sun.COM     | ----GO---- | Disclaimer: I'm not allowed to |
| ATTMAIL:        | ...!attmail!gak      | ---SHARX-- | have opinions.                 |
| Cow Palace:     | Sec 107 Row F Seat 8 | -----      |                                |

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Date: Thu, 12 Dec 91 09:10:10 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: BEWARE Guinness-in-a-Can!

Shopping for Draught Guinness in a can is much like shopping for tomatoes. Squeeze each can before you buy it. If you can compress it at all, don't buy it because it contains flat beer.

Before I knew better, I bought and opened one of these compressible cans. Imagine my disappointment when no foam came up through the hole. Imagine my despair when I poured the beer into my glass and no head appeared. It was dead flat. One of the other ten cans in my refrigerator shows the same symptoms. At \$1.89/can, I'm going to exchange it!

In the meantime, I'm going to dissect the one I opened to see if I can find any obvious defects.

BEWARE!

|                 |                      |            |                                |
|-----------------|----------------------|------------|--------------------------------|
| Richard Stueven | AHA# 22584           | -----      |                                |
| Internet:       | gak@Corp.Sun.COM     | ----GO---- | Disclaimer: I'm not allowed to |
| ATTMAIL:        | ...!attmail!gak      | ---SHARX-- | have opinions.                 |
| Cow Palace:     | Sec 107 Row F Seat 8 | -----      |                                |

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Date: Fri, 13 Dec 91 0:52:53 GMT  
From: Conn Copas <C.V.Copas@loughborough.ac.uk>  
Subject: Casks, decoction, wort chilling

>I have tasted oxidized beer and try to avoid it at all costs. I was  
musing  
>on the cask conditioning of British Bitters, and began to wonder how  
they  
>avoid oxidation of the beer in the cask after the cask is no longer  
full.  
>I mean, the stuff might be around for a few days. Any thoughts?

Depends how well the cask is sealed and consequently whether oxygen fills  
the  
ullage space. Most casks have an inlet which is sealed by a wooden peg,  
and  
which is somewhat permeable. The short answer is that the beer does  
deteriorate  
and is better fresh. Apart from the problem of oxygenation, the brew also  
loses  
condition as dissolved CO2 transfers into the ullage. The brew is pumped  
out by  
hand, so dispensing pressure is not an issue. One solution to all this is  
to  
maintain a blanket of CO2 as the brew is drawn off. CAMRA objects to this  
practice on the grounds that it isn't natural/traditional, and there is a  
possibility of the brew becoming artificially overcarbonated. This is one  
of  
the few areas where I object to CAMRA ...

Re decoction mashes, Hough et al talk about clarification benefits.  
Apparently,  
the theory goes that raising the grain to boiling extracts residual  
starch,  
which then becomes converted.

Re using chilled water to hasten cold breaks, Wheeler throws cold water  
on this  
idea in his latest book :-). The theory isn't presented at all clearly,  
but I  
believe the basic concept is that trub formation involves an equilibrium,  
ie,  
wort at a given temperature can support a certain  
concentration of dissolved trub. By increasing the volume, a larger  
absolute  
amount of trub remains in solution. Conclusion : it is better to chill  
the  
smaller volume using a heat exchanger.

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Date: Friday, 13 Dec 1991 07:40:04 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Legal Imports

\* Forwarded Thu Dec 12 1991 21:32:26 by John DeCarlo @ 1:109/131

I had heard that alot of German and British Beer is brewed at the brewery then shipped by tankers to the US and that then they are pasturized and have all the \_Bad Stuff\_ added, anyone else heard this?

Mike Buckley  
[forwarded by me, as Mike has not direct net access]

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Friday, 13 December 1991 10:42am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: cold break advice/dissent

In HBD 781, John Cotterill <johnc@hprpcd.rose.hp.com> wrote:

> After I do my 5-gallon boil, I pass the hot wort thru my chiller and  
> straight  
> into the fermentation vessel, where I immediately pitch the yeast (at  
> about 68  
> degrees). Is this undesirable? After the chill phase, should I let  
> the  
> cold break settle out and then transfer the liquid into yet another  
> vessel?

Papazian sez that while commercial brewers remove hot/cold break material from the wort prior to fermentation, homebrewers need not worry. Note that C.P. recommends a blow-off tube.

Miller recommends that you settle the wort and rack it, but you can pitch before racking the next day. Miller says that leaving the hot/cold break material will cause high levels of fusel alcohols to be produced, and says that this will occur during the respiration phase due to the yeast using the trub for oxygen instead of the oxygen from your aeration efforts. Note that Miller does not recommend blow-off tubes.

His "beginner's guide" section has you rack from boiler to fermenter, then to a carboy, then back to the fermenter. Too many steps, I think. Also, I use liquid yeasts and starters. With ale yeasts, this means I get a VERY short lag, if I waited until the next day, it would be far too late. Miller is a lager maker, where even with starters, the lag is long enough to pitch then wait for settling to occur.

Papazian may be right, in that, the blow-off may expel fusel alcohols that are produced by fermenting on top of hot/cold break material. I'm for blending the two bibles together -- and here's what I do (or did) as of my last batch:

I use an immersion chiller to get to room temp, in the open electric masher/boiler. Then, I remove the chiller and cover the boiler with a sanitized cover. After cleaning up everything else, I go get my carboy where the starter has been working. I remove the fermentation lock, pour off the used wort, leaving the slurry behind, and then rack the batch of wort from the boiler onto the yeast in the carboy. I cap, slosh around, then use a blow-off tube.

Yes, I get some trub formation over the next few hours. But I've not left a fresh batch of wort sit around for bacteria and wild yeast to feast on. I use a blow-off tube to remove any excess fusel alcohols, and I don't worry.

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Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Fri, 13 Dec 91 11:59:19 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Sam Adams' sexy babes at GABF

I have this from the ex wife of one of SA's founders.

They have a secretary/receptionist/girl-friday type named Rhonda who has a truly amazing figure. Rhonda was serving beer at their first GABF wearing something that was cut down to \*there\* and up to \*here\*. Apparently the guys were willing to drink anything so long as they got to watch Rhonda serve it.

Carl West

When I stop learning, bury me.

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Date: Fri, 13 Dec 91 10:16:13 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Liquid Starters**  
Full-Name: "John Cotterill"

I began using liquid yeasts about 5 batches ago. The first surprise was how long it took to get a serious fermentation started (over 2 days!). At first I thought it was just an older yeast, but the second batch did the same thing. Since then, I have been adding the liquid from the package to a little (very) sterile water and malt put into a bottle with an air lock on it. After a few days, I can pitch this into my batch and have a fermentation that starts within about eight hours.

My process is very inexact, I just add, "oh, about this much malt to about this much water." My only real concern is not to put so much malt in the the final alcohol content in the starter kills the yeast. What do other people do? Do you boil hops into the starter mixture? Are there any rules of thumb for how much malt to use?

By the way, my second surprise was how good beer tastes using liquid yeast and how it gives me another degree of freedom for keying in on the ideal recipe.  
JC  
johnc@hprpcd.rose.hp.com

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Date: Fri, 13 Dec 91 14:06:10 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Half-coct decoct

> Noonan does indeed  
>instruct us to boil the decoction, for up to 45 minutes in some cases,

OK, but I wasn't actually basing my impressions on Noonan. I was basing it on what I had (perhaps mistakenly) thought to be traditional German and Czech decoction brewing. Darryl Richman had a more complete tour of the PU brewery, and I don't have his article here, so perhaps he can comment on his recollections. It is certainly possible that in my questioning of our tour guide and the museum curator at the Bamberg brewing museum (a former brewer who spoke no English, and I not enough German) that I didn't make my questions clear, or misunderstood the answers.

BTW If you're in Bavaria make the trip to Bamberg. There is a great brewing museum in a monastery overlooking the town. Lots of local brewpubs making tasty Rauhbiere, and a lot of other great local breweries. Unfortunately we skipped Kulmbach, though some Kulmbach beers were available in Bamberg. Also while not as great a brewing town Nurnberg is nearby and is quite a quaint little town with a hilltop fortress and old city walls dating from the medieval ages.

Sorry I'm not Norm Hardy, and I don't have my notes handy. A bunch of people (Wort Processors) are after me for a complete tour write-up but I'm too busy.

- JaH

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Date: Fri, 13 Dec 91 13:44:50 EST  
From: Brian Midura <midura@ctron.com>  
Subject: Grain Mills

I like my grain mill.....  
Grain mills are very helpful in the sense that you can bulk order grains for a significantly lower price and if you and all your friends order the price even goes lower...  
I have only had my grain mill for 3 batches but it has nearly paid for itself in the amount I saved ordering 5-10 lb bags of grain.  
A grain mill isn't necessary but is sure helpful and couldn't do without it now.

.Brian Midura  
P.S. If you think they are too expensive and have friends that homebrew you can all pitch in and it is less of an economic burden on each person.

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Date: Fri, 13 Dec 1991 10:18:26 -0800  
From: krweiss@ucdavis.edu  
Subject: grainmill idea?

This message appears to have disappeared into the ether without landing in the Digest. Sorry if it turns out to be a duplicate submission...

Has anyone tried rigging a hopper above the rollers on a cheap hand-cranked pasta machine to crack grain?

The rollers are steel, and adjustable from pretty far apart to really close together. I just don't know if they'd "grab" the grains and run them through or not.

If this works, it should provide a superior crush to a Corona at a similar or even lower cost. I've got a pasta machine, and next time I brew (soon, I hope, as Thanksgiving parties wiped out my inventory) I'll try cracking some crystal with the pasta maker and see what happens.

-----  
Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616

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Date: Fri, 13 Dec 1991 10:22:03 PST  
From: BREIN@dsfvax.jpl.nasa.gov  
Subject: Cargo-hold pressurization

mlevy@unssun.nevada.edu (Marcel Levy) writes:

>. . . . My one experiment with checked baggage and beer  
>suggests that either the cargo hold is pressurized, or that the bottles  
>can stand it.

The question of cargo-hold pressurization comes up in various contexts both in and out of the HBD. The cargo-holds of all commercial jets are pressurized to the same pressure as the passenger cabin. This is why they can carry pets down there.

In any case, even if you took your beer into the vacuum of space it would be the same as if the pressure inside the bottle increased by about 15 psi. I should think most beer bottles could manage this much pressure increment.

Beer in space? Hmm... Has anyone sent some little yeastlies up in the shuttle to see if they'll still ferment?

Barry Rein  
BREIN@gpvax.jpl.nasa.gov

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Date: Fri, 13 Dec 91 10:39:43 -0800  
From: ktk@nas.nasa.gov (Katy T. Kislitzin)  
Subject: Beer Places in Seattle

Two \*interesting\* taverns in Seattle are Murphy's Pub and The Blue Moon. They are both on NE 39th, west of Univ of Wash. Murhpy's is really in Wallingford, The Blue moon is just the other side of I5 from campus.

Murphy's is an Irish pub with excellent live music most evenings. They have Guinness and other British beers on tap. Don't remember which others, I haven't been there in at least 5 years (I don't live in Seattle any more). One of the local NPR/APR radio stations, KPLU does a Saturday morning live variety show from Murphy's with music, skits etc. Similar to West Coast Weekend on KQED in SF or Prarie Home Companion, but better than West Coast Weekend (IMHO) and more focused on Irish/Celtic music than PHC. The host(ess) of the Seattle show and several of the guests have appeared on PHC. Not relevant to beer, but Seattle has a thriving folk/bluegrass scene.

Somewhat further in the same direction, between Wallingford and Ballard in Phiney Ridge is the new location of Red Hook, home of Ballard Bitter, Red Hook, Winterhook etc. I went on a tour in their old Ballard location when my sister was up visiting and had a wonderful time. They only had tours on Saturday mornings (they brew every other day) and you needed reservations. Don't know if policies have changed. You can get cool tee shirts like the winterhook shirt i happen to be wearing and they give you as much beer on tap as you can drink before noon.

The Blue Moon is a funky, bohemian place that has been there for over 50 years. They have local micros on tap: the various red hooks and grants, probably many others by now but it's been a while ;-). They used to have different events on different nights: opera night, grateful dead night, free peanut night etc. i watched the reagan/mondale ferraro/bush debates there ;-)

Near Boeing, Ranier brewery also has tours, although they HARDLY qualify as a micro!

Have Fun!

- --kt

PS there is also an excellent homebrew supply store in pike place market, so your 'friend' could bring you back supplies ;-)

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Date: Fri, 13 Dec 91 10:28:16 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Ancient Beer

>From: "Dr. John" <JELJ@CORNELLA.cit.cornell.edu>

>Ross Haywood:

>I don't have the definitive answer, but suspect that brewing  
>predates the discovery of the "recipe" for stainless steel. I suspect  
>that your friend is mistaken, and that there are indeed quite a few  
>copper-only kettles in breweries around the world, and probably were  
>quite a few more in days gone by.

I'm no anthropologist or metallurgy/historian, but I'd say we're  
on pretty safe turf to claim that brewing predates stainless steel.  
In fact, I think it's safe to say that brewing predates written  
language. The oldest known recipes come from the Sumerians and are  
written in Cuneiform, the oldest known written language. They'd  
already figured out how to make beer by the time they'd figured  
out how to write about it. As far as I know, there are no "recipes"  
for stainless steel in Cuneiform. :+]

There are anthropologists out there who espouse the theory that  
humans made the transition from hunter-gatherers to an agrarian  
society in order to have a more reliable supply of grains for  
beer making. I guess they were the first to go all-grain!

Chai Yo,  
CR

"We brewers don't make beer, we just get all the  
ingredients together and the beer makes itself."

-Fritz Maytag

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Date: Fri, 13 Dec 1991 11:28:35 -0600

From: gaspar@wuchem.wustl.edu

Subject: lifetime of beers

It may be of interest to report that I recently drank a bottle of Gale's Prize Old Ale that had lain with my wine for 12 years. It was superb and was superior to but of kindred character to a Thomas Hardy's Ale. The Gale Prize Old Ale came in corked bottles of 9 3/4 fl.oz. capacity, and an old CAMRA guide described it as the last commercial beer in England to come in corked bottles. Can someone tell me if it is still being brewed, and if so, in what kind of bottles does it come. Mine is a lovely brown pressed glass with a charming inscription. Peter Gaspar

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Date: Fri, 13 Dec 91 14:43:31 CST  
From: gjfix@utamat.uta.edu (George J Fix)  
Subject: lifetime of beers  
Subject: Wort Spoilage (George Fix)

Jeff Frane's comments about wort spoilage appear to me to be right on target. This is an area which many homebrewers take lightly since the damage to the finished beer is usually not as serious as it is with other types of infection. Nevertheless, problems from wort spoilage are apparently somewhat common. What is particularly frustrating is to be evaluating a beer in a competition where the brewer has clearly used a well designed recipe with high quality brewing materials, yet have the overall effect compromised by minor (but invariably unpleasant) effects of wort spoilage.

The most dangerous wort spoilers are from a broad class of gram negative bacteria generally called coliforms. What they have in common (other than the Gram stain) is a strong propensity to produce various sulfur compounds (DMS, H<sub>2</sub>S, and misc. mercaptans). The effect is different from the malt derived DMS cited in other posts, and has the unmistakable aroma of cooked corn. (This flavoring is totally unrelated to the use of corn as a cereal adjunct). Most is scrubbed out in the fermentation, but residual flavoring recalling rotten vegetables can remain in the finished beer.

Two points deserve emphasis. First, effects can occur with only moderate levels of infection. In experiments I did in preparing my book, it was found that infections as low as 1000 cells per milliliter can be relevant. (E.Coli from ATCC was used in these experiments). Recalling that there are roughly 10,000,000 yeast cells per ml. in a normal pitching, this amounts to one coliform to every 10,000 yeast cells, hardly a massive infection.

The second point is that the sulfur compounds produced have very low flavor thresholds. For example, the DMS/H<sub>2</sub>S/mercaptan mixture produced by coliforms is typically detectable at 10-20 micrograms per liter (parts per billion if you like!). This is in striking contrast to esters, diacetyl, etc. whose thresholds are measured in milligrams per liter (ppm). Powerful stuff this.

The coliforms are inactivated at 140F, so wort held at 150F is theoretically safe. Nevertheless, I feel that Jeff's concerns are well founded. First, 150F is cutting it close to the danger point. Second, there is always the possibility

that bacteria will find thermal protection inside protein particles or in some other place.

There is one other wort spoiler that is unwelcome in most beers, but is welcome in sour mashing. These are thermally resistant strains of lactobacillus. In fact, it is my view that the real challenge for sour mash brewers is to promote the lactos while keeping the coliform count low. If done well with the right recipe, this can lead to refreshing and snappy flavors a la Berliner weisse (when it is fresh!). In most beers, on the other hand, it will lead to an unacceptable sourness.

As a practical matter, our best defense against wort infection is keeping our brewing equipment clean. A variety of cleaners work well (e.g., TSP, B-Brite, washing soda, etc.). What is apparently important is not the cleaner used, but rather making sure that the equipment is cleaned in a timely manner after use.

I am very sympathetic to the "no chemical" approach to sanitation. Indeed, some of the flavors imparted by residual chemicals can make rotten vegetables sound pretty good! As a personal matter, on the other hand, I simply do not trust myself to do an adequate job at for example cleaning using hot water and a cloth alone. Moreover, enough is known about the chemical cleaners and sanitizers that they can be totally neutralized after use using the appropriate procedures.

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Date: Fri, 13 Dec 91 16:26 EST  
From: man@kato.att.com  
Subject: boiling

Since I moved my brewing outdoors, I have had experiences that none of you have mentioned. When I brewed indoors, it took 1.5 hours minimum to boil down 6.5 gal of wort to 5.5 gal. So far, I have made 2 batches outdoors. One batch was 6.5 gal pre-boil and the other was > 8 gal pre-boil. In both cases, I boiled it to under 5 gal in 1 hour. I am using a King Kooker jet propane burner, but I keep it at a setting so it just does boil. Does anyone else experience this? My 8 gallon batch had an extra 1.5 gal of water added to the kettle after the sparge. I figured this would fix the problem, but I still had to add > .5 gal of water to make a 5.5 gal batch.

Jack:

On this intimidation theory. I don't but it, but then I don't know for sure, either. Why don't we do this: Will anyone who got a free copy under the pretention of posting a review please step forward and explain yourself? Now, give them a week. If Jack has a larger list than those who respond, I suggest he post them after the week is over. Then we will see who is fessin' up.

Jack:

On the STUFF postings. You said you didn't separate your posts to save bandwidth (sic). But you continue to post ads and EASY MASH techniques and INTIMIDATION posts to both the HBD and rec.crafts.brewing. This is a terrible waste of bandwidth. You essentially send these posts to r.c.b twice. I suggest you only post these to one place (your choice, but HBD would let you get to everyone) and then with the extra bandwidth, you can separate your posts and keep the threads going with meaningful subject lines.

Mark Nevar

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Date: 14 Dec 91 13:48:00 EST  
From: "CCVAX::HAPANOWICZ" <HAPANOWICZ%CCVAX.decnet@bigvax.alfred.edu>  
Subject: Beer Hunter

Any word on when "The Beer Hunter" is to be shown on TV?

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End of HOMEBREW Digest #782, 12/16/91  
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Date: Fri, 13 Dec 1991 13:15 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: culturing yeast

In HBD 781, Eric Mintz asks to start a discussion about yeast culturing. I've finally read the yeast special issue of zymurgy, and I'd like to second his suggestion. From my own standpoint, I would like to build up a collection of various yeasts that I can use as needed. Although cost is one consideration, my main reason for wanting to do this is that my only source of liquid yeast is mail order and I'm tired of having to coordinate brewing around shipping concerns. So far, I have cultured yeast from the bottom of my own bottles, but: (a) I don't want to push it past one or two generations, and (b) if I want to drink that last bottle but I'm not ready to brew then I'm S.O.L. :-)

So...I'm considering two options. First, slants, agar, and petri dishes, as detailed in several of the zymurgy articles; and, second, a yeast bank involving glycerin (?) and sticking the yeastie boys in the deep freeze. I know a lot of you use slants, but does anyone have experience with the yeast bank? The cost seems reasonable. Alternative Beverages sells a yeast bank for about 6\$ (U.S). The kit comes with 5 culture tubes, 4 ounces of "freeze shield", an eye dropper, and a storage container. Additional freeze shield and culture tubes are available. I don't know much about chemical glassware, but I suspect the petri dishes, etc., would cost a bit more.

Some more questions:

1. How does the yeast bank compare to slants, etc.
2. What's a good source of inoculation loops, agar, etc., for non-chemists?
3. How long can the cultures in the various systems be kept?
4. How many batches do you get out of one strain?
5. How much refrigerator/freezer space is needed?
6. In either system, does the yeast degrade/improve over time?
7. What problems/pitfalls have you encountered? What advantages?

I thank you and my yeast thank you.  
- --frank

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Date: Fri, 13 Dec 1991 10:52 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: Zymurgy, Mash Out, Cider, Top vs. Bottom Yeast

> From: John S. Link <link@prcrs.prc.com>  
> Subject: Zymurgy gadget issue  
> A question for those of you who have purchased the Zymurgy special  
> issue "Homebrewers and their gadgets". Did you find it useful? By  
> participating in Homebrew, have I already read about all the  
> 'gadgets' that they cover in this issue?  
> How about the grain issue? I'm currently an extract with 'grain tea'  
> brewer but want to venture into all grain soon. Is it a 'must read'?

I really liked the gadgets issue but I find that I personally get the  
most use  
out of the yeast issue. The grain issue is also informative but I  
wouldn't say  
it is a 'must read'.

> From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
> Subject: cold break, mash out  
> Florian (with the great family attitude!) said he doesn't mash out.  
I've  
> never mashed out either, but was wondering if maybe I should. I  
suppose if  
> you are trying for an exact OG/FG then it might matter, but I'm not all  
> that concerned. Should I be?

No. I never mash out and never have problems.

> From: sag5004@yak.boeing.com (Ford Prefect)  
> Subject: Bad Apples  
> I have made an attempt at apple cider. I pressed a whole mess of  
apples  
> and created about 10 gal. of cider. Aprox 3 gal went to instant  
consumption  
> (it was really good). And the remaining 7 gallons went into a couple  
> of carboys. I added ale yeast (i think Whitbred), yeast nutrient, ???  
acid  
> and couple of other things that the guy at the beer supply shop told me  
to.  
> ..... real beer I kegged this stuff too, as the gravity was almost 1.  
008 or  
> so. I had a taste at this time and it tasted like vinegar (blech!)  
> The guy at the shop mentioned som sort of sucrose that might help.  
> Sorry about the ramblin' but here is my question. Is there any thing  
> I can do to save this stuff? I had hopes of being able to have a  
> nice glass of hard cider sometime this winter. If saving this stuff  
> is hopeless does anybody know what to do with ~7gal of apple vinegar?

Young fermented cider is usually very tart due to its acidity (you don't  
need  
to add acid crystals). It is unlikely to be vinegar-like from the  
activities  
of acetobacter at this early in the game. Acetobacter spoilage results  
primarily  
from the conversion of ethanol to acetic acid and therefore must occur  
after  
fermentation. Spoilage is also a slow process unless you deliberately  
inoculate

your beer/wine/mead with a high titre of acetobacter. It's probably worth your while to save your cider and see what it is like in 3 months. I also noticed that you did not include a sulfite treatment of your cider 24 hours prior to pitching the yeast. Judicious sulfiting is good insurance against microbial contamination of ciders and wines and will circumvent acetobacter problems.

> From: Mike Dobres <DOBRES%DUVM@pucc.PRINCETON.EDU>  
> Subject: What makes top top or bottom bottom  
> Just curious-What makes top fermenting yeast float more than bottom fermenting yeast? Perhaps something to do with cell/cytoplasmic density or CO2 retained by cell - I dunno - Any ideas?

A good question and the answer may at first seem contrary to simple logic. Ale yeast flocculate (stick together in multicellular aggregates) much more efficiently than lager strains. This is due to their bearing a higher concentration of various cell surface adhesion molecules, the details of which are unimportant. One would think that larger cell aggregates would fall out of suspension faster and settle to the bottom, but that would only be true when the liquid is still. The turbulence produced during active fermentation moves the yeast through the beer and as ale yeast aggregates it forms a sticky yeast mass which can cling together at the surface of the beer producing a luxurious thick yeast foam. Hence the description "top fermenting". This phenomenon of aggregated material being pushed to the surface by turbulence where it aggregates further is also seen during the boiling of your wort when the proteinaceous scum forms.

Although what I described above is generally true for ale versus lager yeast the top vs. bottom fermenting delineation is not an accurate one to employ in defining an ale versus a lager. Many ale strains exhibit varying degrees of flocculation and the same applies to lager strains. What is more important in our definition is the temperature at which the fermentation takes place. Lagers are fermented cold (40-55F) and aged colder (32-40F) and ales are fermented at warmer temperatures (60-70F). The levels of products (esters, acetaldehyde, phenols, diacetyl) of fermentation which account for much of the personality of a given beer style are strongly affected by the temperature of fermentation. Irregardless of extent of flocculation, lager yeast are more active at lower temperatures.

- Mike -

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Date: Fri, 13 Dec 91 18:10:25 -0500  
From: bradley@adx.adelphi.edu (Robert Bradley)  
Subject: What is Canadian 2-row?

(Sung to the tune of 'Poor Lonesome Cowboy':)  
I'm a poor lonesome Hoser and a long way from home....

Does anybody know what Canada Malting's 2-row malt is? In recent private correspondence, Dr. John described Klages to me as "2-row with the enzymatic properties of 6-row". This seems to describe the stuff I brewed with back in the good ol' days when I was still living in Toronto. You used to be able to get 100 lb. bags in quantity  $\geq 6$  at the Canada Malting plant for \$29 a pop, and Jake McKay sold 'em in quantity 1 for \$36 at Fuggles and Goldings (does anybody out there know how Jake is and if F&G is still in business?). I understand that the breweries used to use the self-same stuff. This would have been a good thing for corn-brews like Blue (reputed to be 44% corn!), but Viv Jones, then brewmaster of Upper Canada, complained in 1988 that the stuff was too enzymatic (!!!) and that UC was having to use some imported stuff in order to keep the final gravity up.

So my question: is CM 2-row Klages? Partly or completely?  
And does anyone know where a poor expatriate banished to the wilds of Long Island could find some, even if it's not at the incredible price of .29/lb? (How much is that in real money?)

By the by, I almost always used a one-step infusion mash with the stuff. (I seem to recall Viv Jones saying Upper Canada did the same.) I never got a haze at room temperature, but chill haze was sometimes a problem. On the other hand, I sometimes got chill haze with a step-mash, so I can't reject the null hypothesis.

In #781, Jack Schmidling says:  
> it took an hour to bring the mash from room temp to 154 degs ...

If you want a "true" infusion mash and would also like to save time, just strike with hot liquor. You'll have to fine-tune for your own equipment and methods, but I bring about 3 gals. water to about 162 degs and then add 8 lb. grain. The temperature settles at  $\geq 150$  and I can adjust upward with a little boiling water if need be. (PS: this may not seem like a very stiff mash, but I'm using a bruheat with a hanging grain bag...there's about 1 gal. below the grain.)

Also, Jack, I urge you to collect more data points before concluding that a single-step mash gives a lower yield. In my experience there has been no difference.

Finally, let me put in my two cents in favour of the Corona grinder (mine is a Polish look-alike). True, it's not a mill and it 'scrapes' instead of crushing, but it does a decent job with very little flour if you set it just barely fine enough to break all grains. There's no need to spend a lot of money, and you get freshly ground grain. However, I don't buy Florian's argument that it pays for itself compared to the cost of brewing with extract: Saving money is not the reason to brew from grain...love or lunacy are the only things that could justify investing an extra 3-6 hours in each batch. (Well, OK, better beer is another reason.)

Happy Holidays, all,  
Rob (bradley@adx.adelphi.edu)



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Date: Fri, 13 Dec 91 17:23:13 mst  
From: DAMON\_NOEL/HP0800\_08%hpcsee.col.hp.com@col.hp.com  
Subject: airlines transport

I had an experience similar to others in trying to hand carry a couple of bottles (unlabeled champagne) in a briefcase aboard a flight from the Colorado Springs airport. Xray picked up the bottles, the attendant insisted upon examining them. I told him they were homemade beer. "How do I know, if you want to open one and show me (?) that will do." Since I had no way to open and recap I declined. He told me if I could get the airline to agree to carry the stuff he would let it through. A hurried trip back to check in, query to the supervisor, "Could I put the bottles in my checked baggage?" No. "What if I had just put them in before checking the bags?" "That would be ok, but you didn't. Now we know you've got them and you can't prove what's in them." I left the bottles at the checkin counter, they put my name on them and on return a week later, surprise, they were still there unopened! I did not take this as commentary on the quality of my brewing. On a later trip, not wanting to risk breakage, I took a couple of similar bottles, this time with reglued Budwater lables on the champagne glass. Same procedure at Xray, attendant examined the bottles, no questions.  
Draw your own conclusions.

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Date: Fri, 13 Dec 91 17:14:05 PST  
From: hays@voodoo.physics.ucsb.edu  
Subject: Kraeusening

Kraeusening

I have a question regarding Kraeusening my medium to heavy bodied ales. I tried this on my last batch using the formula outlined in Papazian. It is only very slightly carbonated (but still very drinkable, of course!). According to Burch, I should raise the S.G. by .005-.006 which I believe makes Charlie's formula low by a factor of two. In any case, I need some help from you Kraeuseners.

The Details: Extract/Mash recipe with I.G.=1.040 , Edme ale yeast, two weeks in closed plastic fermenter, racked and bottled with 1.4 quarts of gyle.

Thanks,

Andy Hays

Hays@voodoo.ucsb.edu

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Date: Fri, 13 Dec 91 23:00:25 EST  
From: sps!system@darth.pgh.pa.us@sps  
**Subject: Kraeusening**  
To: homebrew@hpfcmi.fc.hp.com  
From: sps!system@darth.pgh.pa.us  
Subject: re: howto keg

In HB779 Russ Gelinias said:

> I just obtained a used Coke keg. Everything I know about kegs I've  
learned  
>from this digest, and of course I haven't paid all that much attention,  
since  
>I didn't have a keg. What would be nice is if there was a "howto keg"  
>write-up, with, for example, what to replace, how to clean, how to fill,  
>how to carbonate, how to serve, how to store, and what not to do. I know  
all  
>of that info has been in the HD at some point. Has anyone put it in any  
>sort of order? There's nothing about it in the archives; would be a  
nice  
>thing to have there, though.

I second the notion, cover the Pepsi kegs (which I just obtained) as  
well.

...Kevin

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Kevin J. Slater (sps!system@darth.pgh.pa.us) | CI\$ 73077,2427  
Slater Programming Services | bix kslater  
Glenshaw, PA 15116-0027 |  
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Date: Thu, 12 Dec 91 14:47:31 PST  
From: Martin A. Lodahl <pbmoss!malodah@PacBell.COM>  
Subject: On Mashing & the Menage

In HOMEBREW Digest #778, Ted Amsel outlined a familiar scenario:

> I got home and found the house empty ... I decided to do a partial mash  
> ...  
> ... the family came home WITH a new puppy. Thus the kitchen was  
> turned into chaos.

There oughta be a law, Ted.

> How does one brew all-grain with out interruption and still have a  
> familial unit?

If you ever find a really good answer, would you send word? One thing that I can pretty well count on is just at that moment where it's critical that nothing be stirred up and that I be able to work quickly (like, when starting the siphon to rack the cooled wort to the carboy), a veritable Panzer Division of kids & animals will stream through, and generally stop to (loudly) discuss matters right in the middle of the "brewery", until I bellow. Sometimes it's not even that easy to quell the riot -- I recall attempting to explain, as tactfully as I could, the importance of bottle sanitation to a depressed French psychiatrist who was sure that she was being very helpful to me by processing the bottles through with barely a sidelong glance at the bleach solution. Amazingly, no infection developed, but I sweated bullets

until the last bottle of that batch was gone. Recently an entirely new dimension of the problem has developed: spectators! Call me a grump, if you will, but I generally prefer to work alone. That way I can truly focus on what I'm doing, and I'm less likely to end up in one of those awkward positions where something must be done NOW, but the tool needed to do it is filthy. Recently everyone I've ever met (brewers excepted, of course) seems to have decided that, Gee Whiz, wouldn't it be a grand thing to come and see Martin brew. I suppose that would be fine, but they usually bring their kids to play with my kids (swelling the Panzer

ranks), and the last two such events have begun with the guest walking right in and calling the sheriff, most recently because someone shot a hole in their car as they were turning into my driveway (no, it's not THAT kind of neighborhood)(And that story's actually a good deal weirder than I've made it sound -- I'll tell it to you some evening, over a brew)

I don't think the problem's as much families as it is Karma. Disasters that would NEVER happen when I'm raking up the leaves (ugh) seem to know when I'm brewing. I had a realtor call me while I was brewing a batch of porter to say someone was finally making an offer on the money-pit I'd been trying to unload for over a year, and that the papers were even then being faxed to a location a few miles from me. I could just make it there

and back during starch conversion. Halfway there, the water pump on my truck blew ... (the porter turned out fine, despite a VERY long rest).

- - -

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Sat, 14 Dec 91 23:29:05 EST  
From: psrc@sewer.att.com (Paul S R Chisholm)  
Subject: bottle fillers

Is there some reason a bottle filler isn't considered a necessary piece of equipment for brewing?

I siphoned my wort from my brewpot to my primary with the bent-tube technique. It went okay. I racked from my primary to my priming container, and from there into my bottles, using a bottle filler. (I sometimes think of this as a "bottling wand". It's a stiff plastic tube, a little more than a foot long, with a gizmo at one end. The weight of the wort/beer holds the gizmo closed, unless you press it down against, e.g., the bottom of a bottle. This thing attaches to the lower end of the siphon tube.)

Siphoning was a thousand percent easier with the bottle filler! To stop siphoning, all I needed to do was lift the "wand". Very simple, very straightforward to control exactly how much beer gets in the bottle.

Do people not talk about bottle fillers because there's a problem? Or because they're so wonderful, no one would consider siphoning without one?

Paul S. R. Chisholm, AT&T Bell Laboratories, paul.s.r.chisholm@att.com  
att!sewer!psrc, psrc@sewer.att.com, AT&T Mail !psrchisholm  
I'm not speaking for the company, I'm just speaking my mind.

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Date: Sun, 15 Dec 91 02:17:39 EST  
From: psrc@sewer.att.com (Paul S R Chisholm)  
Subject: Re: Family discord

My sister (the family's first homebrewer) claimed that wort smelled like boiled grass. I didn't find the smell all that great.

My solution is to brew fairly late at night, when everybody else is asleep. (There's only one other member of my household who likes beer. The last time I saw him drink one was this summer, at the Weeping Radish, a German brewpub just off North Carolina's Outer Banks.)

Paul S. R. Chisholm, AT&T Bell Laboratories, paul.s.r.chisholm@att.com  
att!sewer!psrc, psrc@sewer.att.com, AT&T Mail !psrchisholm  
I'm not speaking for the company, I'm just speaking my mind.

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Date: Sun, 15 Dec 91 20:42:39 -0600 (CST)  
From: Brian Capouch <brianc@zeta.saintjoe.EDU>  
Subject: Best size for counterflow chiller

I'm putting together a little brewery, and I found out, somewhat at the last minute, that my heat exchanger is not going to work as I'd planned.

So I need to make a "quick-and-dirty" counterflow chiller. My question is this: would 1/4" or 3/8" tubing make the better mousetrap? Intuition tells me that the 1/4" would allow a much greater wort-to-coolant surface area, since there'd be more wort (relatively) on the outsides of the tubing than in the center. That would be at the expense of throughput, but I'd rather have cool wort exiting slowly than hot wort exiting fast.

Is that logic good?

Thanks.

Brian Capouch  
Saint Joseph's College for Children  
Rensselaer, IN 47978  
brianc@saintjoe.edu

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Date: Mon, 16 Dec 1991 9:21:41 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: flame Koch, not his beer

Uh, Kinney, I think the subject line about covers it. Jim Koch is a shameless marketer, as you say, but he makes good beer. There *\*is\** a brewery in Boston, although some (most?) of the beer is contracted out to Pittsburg. One of the Boston brewers will probably set this straight. I don't think that Sam Adams lager is a "faceless, non-offensive beer". It sure seems to have a lot more character than Becks or Heineken, and I know people who don't like it ("it's too strong"). That's not to say that there's not a number of microbrews (and homebrews) that blow Sam away. The point is that Koch's *\*beer\**, for the most part, is a flavorful quality brew. Koch's *\*attitude\** is something completely different.

Russ

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Date: Mon, 16 Dec 91 9:18:19 EST  
From: klm@gozer.MV.COM (Kevin L. McBride)  
Subject: Re: 'Fessin up (delayed video reviews)

In HBD #xxx, Mark Nevar <man@kato.att.com> writes:

> Why don't we do this: Will anyone who got a free copy under the  
> pretention of posting a review please step forward and explain  
yourself?  
> Now, give them a week. If Jack has a larger list than those who  
respond,  
> I suggest he post them after the week is over. Then we will see who is  
> fessin' up.

Short Shameful Confession time:

A net.friend of mine (who shall remain nameless for now, but he is NOT  
an HBD subscriber) got a copy of Jack's video. He and I have been  
trying to connect for several weeks now to have a sit down and do an  
objective review of it.

Unfortunately, with my being the boss and it being close to year end  
and it being the case that revenues are down, etc., etc., one might  
imagine that the only toob I have time to watch right now is the one  
attached to my workstation. One would be correct.

We'll get to it eventually. Promise. In the meantime, RDWHAHB.

- - -

|                  |                              |
|------------------|------------------------------|
| Kevin L. McBride | Braumeister and Keg Scrubber |
| President DoD    | The McBeer Brewery           |
| MSCG, Inc. #0348 | Nashua, NH                   |
| klm@gozer.mv.com |                              |

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Date: 16 Dec 1991 8:52 EST  
From: afd@hera.cc.bellcore.com (adietz)  
Subject: Rolling Grain Mill, under \$40

Whoof, I think I've begun the redeeming process of discarding my semi-yupster lifestyle. Last weekend, I transformed my oh-so-trendy-at-the-time hand crank pasta maker into:

>>>>>A ROLLING GRAIN MILL<<<<<

But you know, it did make good pasta - actually GREAT pasta. Oh well, now it performs a far greater service.

This is my story:

All this recent talk about grain mills got me thinking how the budget brewer could build such a gadget. After discarding a bunch of my own ideas, reading over Jack Schmidling's design (which was well done BTW. Hats off to Jack.), my eyes lit upon the dusty Atlas hand-cranked pasta machine. So, they've pretty much done the engineering for you. Pasta machines have two opposing rollers to flatten the dough and an adjustable gap. After an afternoon of tinkering, the result is a hand powered rolling grain mill with an adjustable gap that works just as fast, if not faster, as my Corona Mill. Total cost: under 40 bucks. Man, I tell ya - I doubt I'll ever use the Corona Mill again.

1. Buy a pasta maker, or sneak one out of a trendy friend's kitchen. You can buy pasta makers at most kitchen stores, dept. stores, etc. They run between \$35-40. Out here in NJ, I got mine at Fortunoff's in the Willowbrook mall.

2. Modifying the pasta maker. No disassembly required. Now, it's time to take the shine off the pasta rollers. (Otherwise the grain sits & spins) Get a grinding wheel bit for a power drill. I got mine for about 3 bucks at my local hardware store. They've got all sorts of geometries. Mine looked like a pink stone teardrop. Anything will work if it takes the shine off the stainless steel.

Take that power drill (If you don't know how to operate one, watch an old episode of "Mission Impossible.") and grind the begezzus out of those shiny, smooth, adjustable rollers. You don't need to dig. Press just enough to make a rough surface. Go back & forth in a lengthwise pattern. Turn the crank, repeat again, all the way around.

3. You're done. Have fun. Put in some grain and try out your new rolling mill. Iterate on the grinding as necessary.

I made a hopper from a old pizza box. This'll take all the grain you can put through it.

A pasta machine - makes a great Xmas gift for the brewer in your life. :  
-)

-A Dietz  
Bellcore, Morristown  
("No, No, don't thank me. Name your next born after me.)

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Date: Mon, 16 Dec 91 09:08:34 CST  
From: Fritz Keinert <keinert@iastate.edu>  
Subject: size of digest

IOn HBD #782, Rob Gardner writes

> In other words, digest traffic is getting out of hand, and people  
> are noticing. I'm afraid that the time is coming where we're going to  
have  
> to figure out how to reduce the volume.

I get the digest by direct mail, but I could pick it up from newsgroup  
rec.crafts.brewing. I don't find the rest of rec.crafts.brewing that  
interesting, and I was never sure how consistent this cross-posting  
would be, but I would be willing to switch.

If you or somebody else would be willing to consistently send the  
digest to rec.crafts.brewing, maybe we could keep the direct mailing  
at a lower level.

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Fritz Keinert    phone: (515) 294-5128  
Department of Mathematics    fax: (515) 294-5454  
Iowa State University e-mail: keinert@iastate.edu  
Ames, IA 50011

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Date: Mon, 16 Dec 91 08:46 MST  
From: homer@drutx.att.com  
Subject: Re: grainmill idea?

>I just had a stray thought... Has anyone tried rigging a hopper above  
the  
>rollers on a cheap hand-cranked pasta machine to crack grain?

One of the pasta machine makers has a grain mill. It looks much like  
the pasta machine, but the roller are scored to "grab" the grains.  
Since it is intended to make flour, a simple modification would be  
necessary  
to crush malt. The cost is high, close to \$100 I recall, so I have  
not used one.

Jim Homer  
att!drutx!homer

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Date: Mon, 16 Dec 91 10:08:24 -0600  
From: melkor!rick@uunet.UU.NET (Rick Larson)  
Subject: distilled water and beer

I can get a glass carboy from my local water distributor for \$7.  
The carboy comes filled with distilled water. Can I use this water  
for making beer? I am an extract/specialty grain brewer (ales, stouts..  
.).

rick

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Date: Mon, 16 Dec 91 09:14:56 PST  
From: Donald Oconnor <oconnor@chemistry.UCSC.EDU>  
Subject: pasta mill

Ken Weiss inquired about using a pasta maker/cutter as a grain mill. I tried this a couple of years ago. It doesn't work. Can't pull the grain through.

Commercial roller mills have very large rollers, 6" diameter. Pasta rollers

are only an inch or so in diameter. That's probably the problem. A large

roller leaves essentially a long feed area into the cracking region. Pasta

rollers are also very smooth; I'm not sure about commercial ones. Does anyone

know if commercial rollers are roughened or what? Commercial rollers are used

to make chicken feed among other things.

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Date: Mon, 16 Dec 1991 09:22 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
**Subject: Yeast in Space**

There is a guy who worked here with me who is in the astronaut training program at NASA. He is also a beer lover. He says if he ever makes it to space he will carry along some yeast and bring it back for brewing an OUT OF THIS WORLD ALE. I wonder what Koch would pay for this yeast?

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Date: Mon, 16 Dec 91 12:13:27 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Carbonation and Grain Mills

Rich Kempinski asked in HBD 779 about rescuing an under-carbonated batch. I had one of these (batch #1...) and ended up pouring all of the bottles back into my priming bucket, adding fresh priming sugar and a fresh yeast starter and then re-bottling. A pain in the a-- to do, but it did result in a pretty good ale.

A Dietz wants to prime without sugar to preserve flavor. The best way to make sure you don't change the flavor is to save some of your sweet wort (I have never done this, but have seen writeups of using 3 pints for a five gallon batch) under sanitary conditions and then using it for priming. Don't remember where I saw that, but it was a split batch comparison of using sugar, DME, and sweet wort. The sweet wort won hands down. I'm gonna try this one myself one of these batches.

On roller mills - the reference in HBD 780 to building a roller mill using the rollers from a grocery store checkout came from a small book on building your own brewery. I don't remember the exact title, but it was xerox style publishing and probably isn't available any more. I do recall that the rollers were 4" in diameter, and that there was a provision for adjusting the spacing. Although there was a picture of the device, it conveyed very little useful information on how to build it. For example, there was NO indication of how the rollers were powered.

In doing some serious "wetware simulations" (i.e. kicking back with a homebrew and thinking about it), I came up with several unknowns. First, what are the critical factors in getting the grain to feed. My simulations very easily showed the grains just sitting on the rollers with not enough traction to get sucked in. Jack S has dealt with this on small diameter rollers (1.5") through (I think) longitudinal serrations cut into the rollers. I am fairly sure that the rollers on a pasta machine would not work for this reason. The 4" rollers are probably big enough to work with smooth surfaces. Do we have any Industrial Process engineers out there who could calculate for us the minimum roller size for a smooth roller to work effectively on the grains we use?

My second unknown was roller spacing. Is there a specific spacing which guarantees a good crush, or does this vary with the grain? Would adjustable spacing be required? That would make the construction a bit harder.

What data can people come up with? Measurements of commercial mills that work?

BTW - My series on keg boilers is coming along -- Part 3 got stuck in the push down stack, but should escape soon....

Tom Dimock - "Flame your kettle, not the net!"

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Date: Mon, 16 Dec 1991 09:58:05 -0800

From: krweiss@ucdavis.edu

Subject: avoiding bandwidth waste

>Jack:

>On the STUFF postings. You said you didn't separate your posts to save  
>bandwith (sic). But you continue to post ads and EASY MASH techniques  
>and INTIMIDATION posts to both the HBD and rec.crafts.brewing. This  
>is a terrible waste of bandwidth. You essentially send these posts  
>to r.c.b twice. I suggest you only post these to one place (your choice,  
>but HBD would let you get to everyone) and then with the extra  
bandwidth,  
>you can separate your posts and keep the threads going with meaningful  
>subject lines.

>

>Mark Nevar

I'd prefer to see Jack's postings in rec.crafts.brewing, particularly in  
light of Rob Gardner's note about possible problems with his management  
due  
to the volume of mail generated by HBD.

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Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616

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Date: Mon, 16 Dec 91 10:32:03 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Iodophor Anyone?**  
Full-Name: "John Cotterill"

In several previous posts, the use of Iodophor from Diversity Chemical was recommended for sterilizing stainless steel. I talked to the local rep here, and they only sell the stuff in a crate of 4 1-gallon containers. I asked if I could get a 1 gallon sample, but he seemed very resistant (I think if I pushed hard enough I could get it). I got to thinking that many of you out there might like to get a hold of single gallon also. The stuff costs \$55.13 for the box of 4 1-gallon containers. I would be willing to buy the case, take a gallon for my use, and sell the other 3 to anyone who wants a gallon or more. I'll sell it for what it costs me plus whatever it costs to ship it to you (provided the stuff can be shipped legally). If there is some interest, please e-mail me and I'll get the process in motion.  
John  
johnc@hprpcd.rose.hp.com

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Date: Mon, 16 Dec 91 10:45:18 PST  
From: Geof Grogan 685-1711 <gef@enr.washington.edu>  
**Subject: Seattle Taverns**

>Date: Fri, 13 Dec 91 10:39:43 -0800  
>From: ktk@nas.nasa.gov (Katy T. Kislitzin)  
>Subject: Beer Places in Seattle

The information provided by Katy contains errors that would be significant if you wanted to go to the places mentioned. (The locations are wrong and Murphy's is currently closed for remodeling.)

Details on request.

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Date: Mon, 16 Dec 1991 12:45 CST  
From: "Rob Schultz --- 7822 --- 225.4 Thorvaldson" <SCHULTZ@admin1.usask.ca>  
Subject: Re: Homebrew Digest #782 (December 16, 1991)

>Beer in space? Hmm... Has anyone sent some little yeastlies up in the  
shuttle  
>to see if they'll still ferment?  
>  
>Barry Rein  
>BREIN@gpvax.jpl.nasa.gov  
>

~~~~~  
~~~~~

I seem to recall an experiment that went aboard the space shuttle a few  
years ago, but the experiment dealt with formation of bubbles and not  
fermentation.  
The origin of this experiment was here at the University of Saskatchewan  
and some Engineering Physics students if my memory serves correctly.

Robert

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Date: Mon, 16 Dec 91 11:25 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Milling, Boiling, Bandwidth

To: Homebrew Digest  
Fm: Jack Schmidling

From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Fwd: STUFF

>I E-mailed Jack Schmidling and explained that I had access to a metalshop, and requested detailed instructions on how to build my own grain mill. Here is the response I received. I have edited it, but retain a copy of the full text for all interested parties.

I would suggest that interested parties request the text from me rather than a pirated copy. I have made significant enough changes that make your copy totally obsolete. It runs far better at 120 rpm and the ideal spacing seems to be around .020. I have also developed a hand cranked version that works amazingly well.

In regard to the rest of your sarcasm, I suggest you try honey instead of vinegar.

From: krweiss@ucdavis.edu  
Subject: grainmill idea?

>I just had a stray thought... Has anyone tried rigging a hopper above the rollers on a cheap hand-cranked pasta machine to crack grain?

>The rollers are steel, and adjustable from pretty far apart to really close together. I just don't know if they'd "grab" the grains and run them through or not.

Don't bother, it won't work unless you run it through several times at progressively closer spacings. That is why roller mills have multiple sets of rollers and also why they are so expensive. That is also why the one I made has, what amounts to teeth on the rollers to grab the grain. The rollers on my pasta machine are so smooth that I doubt it would work at any spacing.

From: man@kato.att.com  
Subject: boiling

>Since I moved my brewing outdoors, I have had experiences that none of you have mentioned. When I brewed indoors, it took 1.5 hours minimum to boil down 6.5 gal of wort to 5.5 gal. So far, I have made 2 batches outdoors. One batch was 6.5 gal pre-boil and the other was > 8 gal pre-boil. In both cases, I boiled it to under 5 gal in 1 hour.



Consider it a blessing. You can start out with more wort at a lower sg and end up with more beer. I typically get 1.5 gal per hour boil off on my furnace.

>Jack:

On the STUFF postings. You said you didn't separate your posts to save bandwidth (sic). But you continue to post ads and EASY MASH techniques and INTIMIDATION posts to both the HBD and rec.crafts.brewing. This is a terrible waste of bandwidth.

First of all, I have not seen HBD on rcb for quite some time, so it does not appear to be redundant. Secondly, as there seems to be a different ambience on HBD, I frequently re-phrase postings or leave some things out of HBD articles. They are not the same.

js

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Date: Mon Dec 16 10:31:55 1991

From: larryba@microsoft.com

Subject: Re: pasta (grain) mills

I tired it, it doesn't work. The pasta mill rollers are too small in diameter to "grab" the grain. The Seattle Brew Brothers have a mill with rolls made from 4" pipe (ends welded, shaft installed, outside turned true, about a foot long) and it seems to work very well. Only one roll is driven, the other free-wheels, you have to get the undriven one spinning slightly before dumping in the grain. It will eat a fifty pound sack in about a minute. Very impressive.

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Date: Wed, 11 Dec 91 12:00:06 PST  
From: pierce@chips.com (John Pierce)  
Subject: re: my east coast visit, OOPS!

mips!leia.polaroid.com!GAIA!STROUD@chips.chips.com Writes:  
>In HBD 778 you said:  
>>we stopped by the Centennial Brewery in Boston for lunch one  
>>day and had their Stout and their Bitter  
>Surely you meant the Commonwealth Brewery, didn't you? I live in  
Boston and  
>have never heard of a Centennial Brewery. You might want to post a  
correction  
>to HBD so as not to confuse anyone.  
>The Commonwealth is an all-grain brewery, but as you pointed out, the  
quality  
>of their brews can be variable at times. It's generally good.

Ooops. I stand corrected. Its hard to remember names from 2500 miles  
and 2 weeks away. ;-] Also should have pointed out that the food there  
was  
quite good. Great burger! I knew the name started with a C, didn't I? ;  
->

John R Pierce pierce@chips.com

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Date: Mon, 16 Dec 1991 14:18:34 -0600  
From: "John A. Palkovic" <scientist@lupulus.ssc.gov>  
Subject: de-arf program, water quality

I have written a filter that removes certain postings from the HBD. It runs on unix computers. It only needs a handful of unix utilities. You can attain a copy via anonymous ftp from lupulus.ssc.gov. Look for pub/de-arf.shar. I have tested this script on SunOS 4.1.1 and Ultrix 4.2. I hear that it also works on a Unix-PC. For those without anon. ftp access, I will mail a copy on demand.

I figure only one person will flame me for writing this. :-) My own opinion is that it makes the HBD a lot easier to read, and it merely automates what I have been doing manually for months. Since it is written in sh, you can hack it to your heart's content, and perhaps improve it.

Now for something homebrew related. In his book, Papazian says (p. 79)

... information about the contents of your drinking water supply is available at no cost from your local water department

What exactly should I ask my water dept.? Should I call or write? Is there a law that says they have to supply this info at no cost?

I have other questions about water, but I'll leave it at that for now.

- - -

scientist@lupulus.ssc.gov

I joined the League for Programming Freedom -- write to league@prep.ai.mit.edu

Not speaking for the SSC, the DOE, or the URA

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Date: 16 Dec 91 15:28:10 EST  
From: Ruth Mazo Karras <RKARRAS@PENNSAS.UPENN.EDU>  
Subject: Aging

Is there a rule of thumb for how much time to give a homebrew in the  
bottle  
before quaffing it? I find that due to overeagerness and lack of storage  
space  
I tend to drink my brew before it gets as good as it gets and then I have  
less  
of it when it is good.

Chris Karras      RKarras@PennSAS.UPenn.EDU

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Date: Mon, 16 Dec 91 12:41:38 PST  
From: Greg Roody - DTN 237-7122 - MaBell 508-841-7122 16-Dec-1991 1535  
<roody@necsc.enet.dec.com>  
Subject: re: What makes top top or bottom bottom

Mike Dobres asked what makes top fermenting yeast float. Well, I once had access to a high resolution microscope and guess what? They all had on these little tiny yellow life jackets. Really, I'm not making this up. Really, little tiny ones, and they were all drinkin and carryin on like you wouldn't believe. Conversely, the bottom feeders all had on wetsuits and snorkels.

And I hope you all have a merry holiday season too.

/greg

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Date: Mon, 16 Dec 91 12:42:32 PST  
From: beng@microsoft.com  
Subject: Re: Beer Places in Seattle [errata]

Katy lauds a few of my neighborhood taverns:

Date: Fri, 13 Dec 91 10:39:43 -0800  
>From: ktk@nas.nasa.gov (Katy T. Kislitzin)  
Subject: Beer Places in Seattle

Two \*interesting\* taverns in Seattle are Murphy's Pub and The Blue Moon. They are both on NE 39th,

Make that N 45th St.

west of Univ of Wash. Murhpy's is really in Wallingford, [...]

Murphy's is an Irish pub with excellent live music most evenings.

Slight correction: Murphy's WAS an Irish pub with etc., etc., as they've lost their lease, and so are temporarily without a home. Happily, they are resuming work on a new site just down the street. No clue as to when they'll reopen, alas, but it shouldn't be more than a couple more months (he said, hopefully).

Couple of notes on your other mentioned places:

The Blue Moon is smoky as all hell, and drenched with attitude (albeit an alternative attitude). Monday evenings (Opera Night) are good, since the music frightens away many regulars; Thursday is Dead Night, if that's your pint. Actually, I suppose every night is Dead Night there. Dress down.

The Red Hook Brewery keeps an attached brewpub, the "Trolleyman." It's smoke-free, but a bit lacking in the ambience department, unless you like to drink in your Mom's living room. They have live muzak on Monday nights.

Four taps, including one rotating of a cask-conditioned variety. Good place if you don't mind young-upwardly-mobile types, or can ignore same for good beer sans secondhand smoke. Beware: closes ungodly early (c. 10-11pm).

- - -

Ben Goetter, beng@microsoft.com

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Date: Mon, 16 Dec 1991 14:10:08 PST  
From: Patrick\_Waara.WBST129@xerox.com  
Subject: Re: boil overs

I'm way behind in my digest reading, but I haven't seen anyone mention the method I use to avoid boil overs, so I thought I'd share it. What I do is let the wort foam up near the top of my brew pot as it begins to boil. Once it gets close to the top (not too close as I'm try to avoid a boil over afterall), I remove the wort from the burner. I then let it set until the foam subsides (a minute or so). When the foam has gone down, such that I can see the wort, I return it to the burner. I watch it as it quickly returns to a rolling boil and rarely will it foam up again. If the foam does rise up again (usually meaning the boil wasn't going strongly enough before I removed it from the heat the first time), I simply repeat the procedure. I've used this method for my last 24 batches and haven't had a boil over yet.

~Pat

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End of HOMEBREW Digest #783, 12/17/91  
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Date: Mon, 16 Dec 91 16:53:34 EST  
From: solo@thor.mlb.semi.harris.com (solo)  
Subject: Stainless Pots - Cheap

I just received a sale flyer from Superior Products. They are a discount foodservice equipment supplier, and they have, among other things, Vollrath stainless steel 'stock pots' on sale (catalog says sale ends Feb 7, 1992).

>From the catalog:

Stainless Steel Stock Pots by Vollrath

Made of 18.8 \_stainless\_ for greater resistance to pitting and corrosion, plus heat conductive base to save energy. Flat covers allow stacking to save space. \*In Stock.

\$List \$SPECIAL

|         |            |           |        |        |
|---------|------------|-----------|--------|--------|
| 7-L-100 | 7-1/2 qt.  | 4 lbs     | 77.00  | 43.00  |
| 7-L-103 | 11-1/2 qt. | 6 lbs     | 83.00  | 46.00  |
| 7-L-105 | 16 qt.     | 6 lbs     | 108.00 | 59.00  |
| 7-L-107 | 20 qt.     | 8-1/2 lbs | 121.00 | 65.00  |
| 7-L-129 | 24 qt.     | 9 lbs     | 130.00 | 70.00  |
| 7-L-130 | 38-1/2 qt. | 13 lbs    | 172.00 | 90.00  |
| 7-L-492 | 60 qt.     | 15 lbs    | 255.00 | 130.00 |

Covers:

|         |                  |       |       |
|---------|------------------|-------|-------|
| 7-L-123 | For 7-1/2 qt.    | 15.00 | 9.90  |
| 7-L-125 | For 11-1/2 qt.   | 19.00 | 12.40 |
| 7-L-127 | For 16,20,24 qt. | 29.00 | 18.40 |
| 7-L-136 | For 38-1/2 qt.   | 38.00 | 22.00 |
| 7-L-494 | For 60 qt.       | 39.00 | 23.00 |

They also have other goodies like restaurant-quality beer glasses and mugs, and lots of draft beer equipment and plumbing. There is a 'stainless steel beer chiller' which is used to chill beer inline on its way to the draft arm which could be used as a wort chiller. They also have CO2 tanks and regulators, etc.

Superior Products can be reached at (800)328-9800; their catalog is free.

I am in no way affiliated with Superior Products, I am just a happy customer who thought he'd pass some info along. Bottoms up!

s.

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Date: Mon, 16 Dec 91 16:54:35 EST  
From: mar@dvinci.mitre.org (Marty Rowe)  
Subject: Re-using Yeast

I need some expert opinion on re-using yeast. Approximately a month ago, I saved from my primary frementer two scoops of the dregs. The yeast for this batch was Wyeast American Ale. I put the dregs into a sanitized plastic container. I covered the dregs with a few inches of fremented homebrew and stored it in the fridge.

The question is, will I be able to use this yeast for my next batch? Should I use a low gravity starter to get the yeast active or can I simply dump the contents into the chilled wort. Would it be worthwhile to sepearate the trub from the yeast sediment? I recall reading a post in the HBD about this, but I was unsuccessful in attempt to find it. Does anyone remember the subject line or the issue number? What "things" should I look for, or smell, in able to determine if it is infected. Or has it been stored too long to reuse?

BTW, the yeast was used for an IPA and is planned to be pitched into a brown ale. Thanks in advance for your help.

- - -

Martin A. Rowe  
MITRE Corporation  
Bedford, MA  
mar@dvinci.mitre.org

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Date: Mon, 16 Dec 91 17:15:22 EST  
From: mar@dvinci.mitre.org (Marty Rowe)  
Subject: Re-using Yeast

I need some expert opinion on re-using yeast. Approximately a month ago, I saved from my primary frementer two scoops of the dregs. The yeast for this batch was Wyeast American Ale. I put the dregs into a sanitized plastic container. I covered the dregs with a few inches of fremented homebrew and stored it in the fridge.

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BTW, the yeast was used for an IPA and is planned to be pitched into a brown ale. Thanks in advance for your help.

- - -

Martin A. Rowe  
MITRE Corporation  
Bedford, MA  
mar@dvinci.mitre.org

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Date: 16 Dec 91 19:29:05 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Pilsen Mash

On Decoction Mashing:

The following is from H. Lloyd Hind's Brewing Science & Practice, Volume II, written in the 1930s, during a chapter on decoction mashing: "It is then heated to the boiling point, again at the rate of about 1-1/2°F a minute, and boiled for times which may vary from 1/4 hour for pale beers to 3/4 hour for dark, when it is pumped back to the mash tun."

He specifically spells out the variant employed at Pilsen:

"Only two vessels are used, a combined mash and lauter tun and a copper. The mash is made at the rate of 6 to 6.3 hectos per 100 kg. . . . to give a first wort of 12.5 or about 1.050. The initial rise of temperature given for each mash [below] is secured by pumping an appropriate proportion of the main mash from the mash tun to the copper, where sufficient boiling liquor or boiling mash, as the case may be, had been retained to give the required increase. The starred figures represent temperatures in the mash tun. The others are temperatures in the copper.

Hydration cold

95^\* By hot liquor pumped from mash copper  
1st mash 126.5 By hot liquor retained in mash copper  
144.5 Raise in 13 minutes  
167 Raise in 20 minutes, sacc. 8 mins.  
boil Raise in 12 minutes. Boil 30 mins.  
110.5\* Return to main mash.  
2nd mash 144.5 By hot wort retained in mash copper  
167 Raise in 20 min. sacch. rest  
boil Raise rapidly. Boil 15 minutes  
144.5\* Return to main mash  
3rd mash 190.5 By hot wort retained in mash copper  
boil Raise in 12 minutes. Boil 10 min.  
162.5 Return to main mash.

Confusing, ain't it?

To Peter Gaspar: Gale's is available here in Oregon, for a good bit of money. It may be in a pint bottle; think it's with standard crown cap. Hmm, on reflection the bottle might be embossed. I will check if you want. I think it definitely needs time in the bottle. Your 12 year old may be optimum. One I tasted was definitely too young. Ooog.

To George Fix: Thanks for answering the call on sour mashes. I know about the resilience of coliforms from working in a bacteriology lab in a food processing plant. Some of the spinach we were testing had gone through the dryers (very, very hot dryers) in clumps and the levels inside the clumps were astronomical.

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Date: Tue, 17 Dec 1991 02:07 EST  
From: DWEILL%MIDD.BITNET@mitvma.mit.edu  
Subject: unsubscribe (going away)

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Date: Tue, 17 Dec 91 08:23:04 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Counterflow chiller size

Brian Capouch asks about sizes for the tubing in counterflow chillers... Everyone I know who has used 1/4" tubing has regretted it. They are just too slow. 3/8" is better. Now if you're into brewing fast, my counterflow chiller is made using 25' of 1/2" tubing, and it will take 5 gallons of boiling wort down to 80 F in under five minutes. My boiler drains from the bottom - it might be difficult to start 1/2" as a siphon. For general guidelines, I'd say about 16-18' of 3/8". Other opinions?

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Date: Tuesday, 17 Dec 1991 08:34:34 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: Liquid Starters

>From: "John Cotterill" <johnc@hprpcd.rose.hp.com>

>My process is very inexact, I just add, "oh, about this much  
>malt to about this much water." My only real concern is not to  
>put so much malt in the the final alcohol content in the starter  
>kills the yeast. What do other people do? Do you boil hops  
>into the starter mixture? Are there any rules of thumb for how  
>much malt to use?

Lots of good questions <grin>.

The Wyeast liquid yeast packets recommend a starter of 1.020 SG  
wort. No mention is made of hops, though. I don't know of any  
good reason to put hops in your starter, but there might be some.

If you use dry malt extract, such that 1 lb. in 1 gallon gives  
1.040 SG, then a 1 pint starter would use:

1 lb. 1  
----- = ---- lb. = 1 oz.  
8 pints/gal \* 2 (reducing the 1.040 to 1.020) 16

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tuesday, 17 Dec 1991 08:35:36 EST  
From: ml4051@mwvm.mitre.org (John DeCarlo)  
Subject: Re: bottle fillers

>From: psrc@sewer.att.com (Paul S R Chisholm)

>Siphoning was a thousand percent easier with the bottle filler!  
>To stop siphoning, all I needed to do was lift the "wand". Very  
>simple, very straightforward to control exactly how much beer  
>gets in the bottle.

Well, I stopped using mine because there is no way to control exactly how much beer gets in the bottle. The volume taken up by the filler itself leaves \*way too much\* headspace in the bottle. So I have to top off each bottle separately from a small pitcher. Way too much work.

Now if there was a bottle filler with a manual switch controlled from the top, so I could fill the bottle as much as I wanted, it would have the advantages of both systems.

Internet: jdecarlo@mitre.org  
(or John.DeCarlo@f131.n109.z1.fidonet.org)  
Fidonet: 1:109/131

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Date: Tue, 17 Dec 91 09:29:25 EST  
From: rdm5g@hemlock.cs.Virginia.EDU  
Subject: Cancel Me!!!

Please cancel my subscription to the homebrew digest. I am losing my net access at this sight. I will most likely rejoin the news letter when I get net access again.

thanks

Rod

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Date: 17 Dec 91 11:23:39 EST  
From: JPJ@B30.Prime.COM  
Subject: Sam Adams Breweries

For anyone's information,

The Boston Beer Co. produces Stock Ale in the Jamaica Plain, MA brewery, as well as all the specialty beers (Lambic, Wheat, etc). The remainder are brewed in Pittsburgh, New York (to a lesser extent) and, of course, Germany. They will brew Lager in the JP Brewery when the need arises, and, as I have been told, the need does arise often.

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+-----+  
| Jim Jedrey      (JPJ@B30.PRIME.COM) |  
| Portsmouth, NH  +-----+  
| Bud is Mud, Coors is Poor, and Schlitz is... well, you know... |  
+-----+
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Date:Tue, 17 Dec 91 10:22 EST  
From: <S94TAYLO%USUHSB.bitnet@VTVM2.CC.VT.EDU>  
Subject: Truncated HBD #783

Can someone forward me a copy of 783. Mine got truncated after the first article. It will be interesting to see how many copies I actually get..

.  
Thanks a bunch!  
Al Taylor  
Uniformed Services University  
School of Medicine  
Bethesda, Maryland  
s94taylor@usuhsb.bitnet

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Date: Tue, 17 Dec 91 08:28:26 MST  
From: pyle@intellistor.com (Norm Pyle)  
Subject: Yeast herds, Berghoff Bock, Rambling

Frank Tutzauer's yeast culturing discussion got me thinking about this concept of only using one or two "generations" of a particular strain to avoid promulgating a bad characteristic or two. Do this make sense? You actually have dozens, hundreds, thousands, of generations of the yeast in a single batch, no? I mean you start off with a small number of yeast cells and by the time your beer is at full-krausen, you've got lots and lots, right? I'm not disputing the claim that one shouldn't keep reusing a batch of yeast, I'm just curious about this. Is a generation considered to be a "herd" (MOO! :-)) of yeast that hasn't gone dormant, therefore each time a "herd" of yeast runs out of food, that is considered to be a "generation"?

Last night I picked up a six-pack of an American bock brewed by Berghoff. They claim to brew in the old-world German style, blah, blah, blah. The beer was good, not great. The only other beer I have to compare in that range is Paulaner Salvator, a double bock. The Salvator is clearly more alcoholic, as I would expect, but it is also much smoother tasting. The Berghoff has a slightly unpleasant edge to it that I can't really put my finger on, except to say that I've tasted other beers with it. I don't think it is skunky, although the beer is packaged in green bottles. Have others tried this brew? What was your impression? I'm looking for a detailed description because I'm trying to hone my beer evaluation skills a bit, and this is a bit of a stumper for me.

Martin Lodahl's brewing woes amused me, but I can relate. Believe me, I can relate. Kinney Baughman's Jim Koch gripes amused me, but I like the beer. I hear you Kinney, but I let it roll off like water on a duck's back, 'cause I know its just marketing (something close to lawyering).

I'd also be willing to pick up the digest on rec.crafts.brewing if that's what it takes. Good plan, Fritz.

Happy Holidays!!!  
Norm

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Date: 17 Dec 1991 10:49 EST  
From: afd@hera.cc.bellcore.com (adietz)  
Subject: Clarification on rolling grain mill instructions

In yesterdays posting regarding a pasta maker into grain mill, I wrote:

>Put in some grain and try out your new rolling mill. Iterate on the grinding  
>as necessary.

This should say: "Test the mill with some grain. Use a gap appropriate for your grain. If the grain fails to be forced between the rollers, go back and resurface the rollers until you have a rougher texture. Continue this process as necessary."

You will have good cracking with only one pass (not iteratively as the first posting seemed to say). Accept no substitutes.

Cheers,  
-A Dietz

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Date: Tue, 17 Dec 91 11:10:44 -0500  
From: bickham@msc2.msc.cornell.edu (Scott Bickham)  
Subject: grain mills

While shopping for cookware gifts yesterday, I found a mill that grinds using three grooved rollers with an adjustable spacing. The rollers are about 4" in length and located at the vertices of an inverted triangle. The retail price ( which this establishment sells at ) was around \$80. A bit pricey compared to a Corona, but much better than \$200 for a homemade one. I think the manufacturer is Mikasa or something that sounds similar.

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Date: Tue, 17 Dec 1991 11:48 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Chillers & Wet Mills

Brian asks:

>So I need to make a "quick-and-dirty" counterflow chiller. My question  
>is this: would 1/4" or 3/8" tubing make the better mousetrap? Intuition  
>tells me that the 1/4" would allow a much greater wort-to-coolant  
>surface area, since there'd be more wort (relatively) on the outsides of  
>the tubing than in the center. That would be at the expense of  
>throughput, but I'd rather have cool wort exiting slowly than hot wort  
>exiting fast.

All the above intuitions are correct. In fact I shared them when I designed the first version of the counter-flow chiller that I sell. I chose 5/16" OD tubing for that model. 95% of the time it works fine. It's a little slower on the siphon (@ 30 minutes) but very efficient. However, it's too efficient for big, high gravity brews and the cold-break is so pronounced that some people complained that it clogged the siphon. Two years ago I switched to using 3/8" tubing. With a strong water flow it works fine. From my kitchen sink, I found that on the average the water exiting the chiller was about 10 degrees warmer than the smaller pipe. If the wort coming out is too warm there are two things you can do. (1) Use a pinch clamp on the end of the exit hose to slow down the flow of wort. (2) Try to connect to an outside faucet. The outside faucet at my house generates about three times the flow of water than does my kitchen sink. No one has yet to complain of a clogged chiller with the larger tubing, BTW.

The other thing to remember is to keep the water housing of the chiller as small as possible. Heat exchangers are more efficient the more the coolant turns over.

Tom Dimock observes:

>On roller mills - the reference in HBD 780 to building a roller  
>mill using the rollers from a grocery store checkout came from a  
>small book on building your own brewery.

That's Bill Owens' book, How to Build a Small Brewery. It's still being published. Overall a good book. And at \$5.00 or so, a good value for the info.

>In doing some serious "wetware simulations" (i.e. kicking back with  
>a homebrew and thinking about it), I came up with several unknowns.

Your allusion to 'wetware' caused me to think about the possibility of using the pasta machine as a wet-mill roller. Wet-mills are touted as the best possible solution to the mill problem. They crush the grains while generating absolutely no powder. Conjecture tells me that the wet grains would be 'tackier' and would pass through the smoother rollers of the pasta machine. That could save roughing up the rollers so that the machine could still serve that function. It's probably easier on the machine anyway.

OK you kitchen tinkerers. Get to it and try it out. I don't have a pasta maker (yet). After some homemade lasagna at a friends house a month ago using her own pasta, I admit to thoughts of purchasing one. Now if it can double as a wet-mill roller.....

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

-----

Date: Tue, 17 Dec 91 10:49:49 CST  
From: dyer@marble.rtsg.mot.com (Bill Dyer)  
Subject: RE: Best size for counterflow chiller

In HBD #783 Brian says:

>So I need to make a "quick-and-dirty" counterflow chiller. My question  
>is this: would 1/4" or 3/8" tubing make the better mousetrap? Intuition  
>tells me that the 1/4" would allow a much greater wort-to-coolant  
>surface area, since there'd be more wort (relatively) on the outsides of  
>the tubing than in the center. That would be at the expense of  
>throughput, but I'd rather have cool wort exiting slowly than hot wort  
>exiting fast.

>Is that logic good?

Well, I thought it was good logic too but I was wrong. I made a wort  
chiller  
from 1/4" tubing immersed in ice water. It worked great as far as  
cooling the  
wort goes, but it had several other problems, namely the throughput was  
way too  
slow and on top of that it clogged. It took about an hour to cool the  
first  
3 or so gallons of a 5 gallon batch. At that point the thing clogged and  
I had  
to run some boiling water through to clean the clog and finish the  
cooling.

A slow throughput is one thing but over an hour is too long for me. I  
tried  
increasing the flow by raising the bucket (I sat it on top of the fridge)  
but that didn't help much. I am going to do one of two things to solve  
this  
problem, either shorten the length of my current copper coil or go out  
and buy  
some bigger stuff, I havn't decided yet which is better. From feeling  
the wort  
coller as it is now, the wort seemed to be cool about half way through  
the tubing  
so I can probably cut down the length by about 1/3 (it is about 30' now I  
think).  
This should increase the flow by 50% if I remember correctly. Of course  
to solve the  
clogging problem, I may keep the length and go to the 3/8 tube. Or as a  
third  
alternative I could cut the tube I have now in half a connect a Y to it.  
This  
should double the flow. Actually if I could remember all the fluid  
dynamics  
and thermodynamics I learned in college I could figure out exactly how  
long and  
how big my tube needs to be, but that is too much work so I will just  
guess.

Later,

Bill

---

| you'll think I'm dead, but I sail away | Bill Dyer (708) 632-7081 |  
| on a wave of mutilation | dyer@motcid.rtsg.mot.com |

| -Pixies| or uunet!motcid!dyer |

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Date: Tue, 17 Dec 91 8:53:27 PST  
From: davep@cirrus.com (David Pike)  
Subject: Trippel Corsendonk

I have just recently received a 'trippel Cosendonk' belgian ale 'Brewed and Bottled by Brewery du Bonq, for Brewery Consendonk, Oud-Turnout, Belgium.'

I have not consumed this ale yet, intrigued by the idea of culturing the yeast visible in the bottom of the bottle. Does anyone know about either of these breweries or the beer itself? Do they practice the deception of using a different yeast to bottle with than to ferment with, like some..  
..  
Or is the yeast the original and makes a fantastic trippel??

Dave

-----

Date: Tue Dec 17 09:00:47 1991  
From: jonm@microsoft.com  
Subject: Re: On Mashing & The Menage

> How does one brew all-grain with out interruption and still have a  
> familial unit?

Mash in at 10pm (or whenever it gets quiet). Caffeine is optional.  
Actually I have only tried this once, but it was a remarkable  
experience ... everything quiet and still and dark, except me and  
my brew, with its various sounds and smells. Recommended.

Jonathan Mark  
jonm@microsoft.com

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Date: 17 Dec 91 09:30:45 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Re- Subject- Iodophor Anyon

Subject: Re: Subject: Iodophor Anyone? Time:9:18 AM Date:12/17/91  
I believe that Byron Burch is now selling smaller bottles of Iodophor at  
Great  
Fermentations of Santa Rosa. Seems to me I read a bit about it in his  
last  
Beverage People News. Give him a call at 707-544-2520.

RW...

Russ Wigglesworth CI\$: 72300,61  
|~~| UCSF Medical Center Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324 Voice: 415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Tue, 17 Dec 91 12:50:14 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: Phil's Philler -- review

Since there have been some questions about bottle fillers on the Digest, I thot' I'd throw in my two cents worth.

I've always bottled with a bottling bucket, with a spigot attached (no stopped siphonings for me!) and a length of 3/8" dia. tubing leading to the bottles. After two batches of this setup, having to pinch the hose and dribble beer all over the floor between bottles was getting to me, and I wanted a filler.

The brew store had a Phil's Philler, which is a brass mechanism about the twelve inches when collapsed, and an additional half inch when extended. The wide end (containing, I suspect, the valve) fits inside a 3/8" tube very snugly; no problems with slippage. The wide end is 3" long. The narrow part has a bevelled end and the tubing is thin. When the mechanism is fully extended, a pinhole can be seen in the narrow tube just before it meets the wide tube.

After the bottling setup is prepared, the philler is inserted in a bottle and pressed against the bottom (there are about 2-3" of the filler over the height of a 12 oz. bottle; I've used it with 28 oz. bottles with no trouble, however). The bevelled edge keeps the beer from damming up; the beer swirls around and fills the bottle with very little bubbling. The philler can be held at various positions between fully open (compressed) and fully closed (extended) and regulate the flow of beer; helpful during the end of the fill when the beer is going up the neck.

The niftiest part of the mechanism is as follows: when the fill is complete, you simply remove the philler, and the beer remains at the level it was while the philler was in. This is because the valve is above the fill line, and the pinhole is an air bleed, thus the beer inside the tube inside the bottle remains when the philler is removed; the only displacement is the volume of the metal and not its contents. Brilliant.

Now for the downside. Despite claims that the mechanism is stickproof, I've overfilled my share of bottles when gravity could not overcome stiction. (a small spring would help immensely, but would probably increase the price a great deal). An interim solution I've found is to use two hands, one on the large tube and one on the small. This is less work than trying to pinch off a siphon tube and aim for the next bottle, but is hard on the knees if your bucket is on the table and your bottles are on the ground. A bit of practice is necessary to get a consistent fill level on all your bottles, and if the flow is stopped before the bottle is full, a surge of air will percolate through the bottle. (I've found this to be not much, tho' it is annoying). Lastly, this gadget retails for \$9.00 or so. I wouldn't have paid that much for it, but I would pay \$4.00.

It has speeded up -- and even more importantly, made neater -- my bottling

procedure by a great deal. I'm glad I have it.

AjD    ajd@itl.itd.umich.edu

ps. It was gotten for \$4.00 by introducing a friend to brewing and  
getting a  
\$5 discount at Modern Brewer in Cambridge, MA. \$9.00 minus \$5.00  
discount  
equals \$4.00 paid. :->

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Date: Tue Dec 17 10:05:34 1991  
From: larryba@microsoft.com  
Subject: Re: John A. Palkovic's de-arf program

Jack has improved his postings, how about you? In spite of Jack's various posting problems, he does have something useful to offer the home brewer. Do you? Everyone would be better served by trying to educate Jack on how to be a reasonable submitter rather than submitting inflammatory crap like the "de-arf" program.

-----

Date: Tue, 17 Dec 91 10:52:25 -0800  
From: ktk@nas.nasa.gov (Katy T. Kislitzin)  
Subject: Followup to my Erroneous Seattle Post

Well, having been out of the Seattle area for many years, i should have known better than to try and say anything about it, but I had such good times there drinking beer that i couldn't resist ;-)

anyway, here are some corrections and additions:

Murphy's is closed for further notice.

The blue Moon is on N 45th St, on the same side of I-5 as the U of W campus.

The Trolleyman/Red Hook Brewery is in Fremont, not Phinney Ridge.

Next time on Phinney Ridge, try the 74th St. Ale House at 74th & Greenwood.

They have numerous micros on tap and an occasional cider. It's a good fallback if the Trolleyman is full.

The name of the homebrew supply store is:

It is Libery Malt Supply Co.  
1418 Western Ave.  
Seattle, Wa. 98101  
(206)-622-1880

Some other places to try:

The Red Door (in Fremont, at N 34th & Fremont Ave N, just north of the bridge) lots of micros; a good alternate to the Trolleyman  
Cooper's Ale House (Lake City Way at about 80th; once again lots of micros

Thanks go to Paul Brownlow (paul@pilchuck.data-io.com) and Rick Noah Zucker (noah@cs.washington.edu)

- --kt

a former seattle-ite with a poor sense of geograpy and memories of great beer ;-)

-----

Date: Tue, 17 Dec 91 10:52:38 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Be gyled

>From: hays@voodoo.physics.ucsb.edu

>I have a question regarding Kraeusening my medium to heavy bodied ales.  
I

>tried this on my last batch using the formula outlined in Papazian. It  
>is only very slightly carbonated (but still very drinkable, of course!)

.  
>According to Burch, I should raise the S.G. by .005-.006 which I believe  
>makes Charlie's formula low by a factor of two. In any case, I need  
some

>help from you Kraeuseners.

>The Details: Extract/Mash recipe with I.G.=1.040 , Edme ale yeast,  
>two weeks in closed plastic fermenter, racked and bottled with 1.4  
quarts  
>of gyle.

I've been using this method for 4-5 years now, and have found that although CP's formula has its limitations, it's pretty good. As I recall (if brewing books were at here at work, I'd never get anything done!), the amount of gyle suggested is directly proportional to the amount of green beer, and inversely proportional to the OG of the gyle. It works out to 48oz of 1.040 gyle in 5 gallons. If the gravity goes up to 1.080, the quantity drops to 24oz.

Now, what this formula fails to account for, is that not all 1.040 worts are created equal. The ratio of fermentables to nonfermentables varies considerably, and thus the amount of carbonation varies also.

If one were so inclined, a formula could be developed based on both OG (original gravity) and TG (terminal gravity), which gets around this problem, but has some of its own. To determine the amount of gyle to hold back for priming, you'd have to be able to predict the TG beforehand (difficult, especially if it's a new recipe), or hold back extra and only use what's called for after measuring the TG (read wasted beer!). Based on all of that, I've been content to use CP's numbers with an adjustment to account for the fact that my worts are typically very rich in unfermentables (mash temps ~158F).

Another consideration is that beers primed with gyle generally take longer to carbonate than those primed with sugar. Regarding Andy's problem, it could be that all that is required is a little more time. I've got some questions :

1. How long has the beer been in the bottle???
2. What was the final yield???
3. What proportion of the wort sugars came from the extract vs. the mash???
4. What was the mash temp?

All of these factors will influence the CO2 level. If I had to venture a guess, I'd suspect that time is the most likely. Perhaps waiting another week or two will solve the problem.

Cheers,  
CR

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Date: Tue, 17 Dec 91 18:40 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: smelly wort

Date: 17-Dec-91 Time: 01:38 PM Msg: EXT02402

Hi folks,

My fiance loves the smell of making beer. I tend to do it on a weekend day when he has to work, because he invariably comes over (just when the pot is starting to boil over), unbraids my hair and plays with it (over the cooking proto-beer, and I shed lots :( ) and does nuzzly things while telling me how wonderful I am to make him beer. While this is going on, the pot boils over, and I smack him good. When he comes home and beer has been made in his absence, (my preferred course of action) he bounds across the room exclaiming my virtues to the skies, and says how great it is to come home to the smell of home cooked beer.

When I lived in Williamsburg, VA, we could smell the Anheuser-Busch folks making beer, and after people figured out what it was they just said, "oh, Busch is making beer. Hey, maybe we should go over to Busch (gardens) tomorrow for the free tour. We can ride the monorail and see THE RUMBLE OF HOOFBEATS THE RATTLE OF CHAINS again." No one ever said it smelled bad. We always associated the smell with free beer.

Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion.  
Please send all mail to  
INTERNET katman.wnets385%wnet\_6790753@mcimail.com  
OR  
MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date:Tue, 17 Dec 91 9:42:56 EST  
From: "Justin A. Aborn" <jaborn@BBN.COM>  
Subject: Grain Crushing

Has anyone used the KitchenAid grain mill? I have never seen it and I wonder whether it cuts our mustard.

Also, the diagrams I have seen of professional roller mills have three sets of rollers. Each successive set has a smaller gap between the rollers.

My guess is that the three roller set design improves the throughput of the mill more than it defines final crush quality. Further, I guess is that if we homebrewers are willing to let crushing take a little longer per pound, a pasta maker with roughed up rollers could be just the ticket. Now to motorize it...

Does anybody know differently?

Justin  
Brewer and Patriot

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Date: Tue, 17 Dec 91 13:35 CST

From: korz@ihlpl.att.com

**Subject: Re: Bottle Fillers**

Paul asks:

>Do people not talk about bottle fillers because there's a problem? Or  
>because they're so wonderful, no one would consider siphoning without  
>one?

Bottling wands are discussed occasionally. Usually, however, not until someone has a problem with bottling. I would not bottle without one -- they are great. On the one that I have, the gizmo at the end is orange and contains a spring to shut off the flow. I intend to bottle (instead of kegging) the batch currently in the primary since it is a ginger/orange/cinnamon/nutmeg ale and not for everyday consumption. I want to save the kegs for the everyday beers.  
Al.

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Date: Tue, 17 Dec 91 11:51:45 PST  
From: grumpy!cr@uunet.UU.NET (C.R. Saikley)  
Subject: Boston Lager

Regarding production of Sam Adams "Boston" Lager.....

>From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)

>There *\*is\** a  
>brewery in Boston, although some (most?) of the beer is contracted  
>out to Pittsburg. One of the Boston brewers will probably set this  
>straight.

The SA that we get on the West Coast is brewed in Portland (That's Oregon, not Maine, silly), by the Blitz-Weinhard Brewery. When I toured that brewery in July, the generally uninformed tourguide claimed he knew nothing of this, which was consistent. When I mentioned it to the two guys serving in the hospitality room, their eyes got wide and they started whispering as if it were some well kept secret that I had just divulged. They eventually admitted that SA was made there, but said they had been instructed not to talk about it. Since Jim Koch admits that SA is contract brewed, I could only conclude that BW didn't want their loyal fans to know that they were making "Boston" Lager.

CR

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Date: Tue, 17 Dec 91 11:53:41 -0800  
From: robertn@folsm3.intel.com (RUBICON READY)  
Subject: The Video Review!

> Now that the dust seems to have settled on the commercial  
> issue, I would like to point out that what was gained or  
> lost is more than meets the eye.  
>  
> Sure I sold some v----- (at a bargain price) but I also gave  
> enough away to make it a net loss.  
>  
> What is sad is that the ones I gave away were to people who  
> offered to post objective reviewS of the v-----.  
> Unfortunately, not a single comment has been heard from all  
> the freebies I sent out and I can only conclude that the  
> flames, so intimidated the "reviewers", that they are  
> affraid to say boo.

BOO! Ha! I'm not afraid! BOO! BOO BOO BOO :- ) :- ) :- )

Ok Jackaroo! I'll tell you what I thought of "THE VIDEO". I'll even  
tell everyone on the net, so hold onto your shorts, cause here we go!

While visiting a friend to whom you sent a sample, we drank some  
exceptional  
homebrew, and watched your video. So...

The video as a whole to approach a first attempt at brewing is good. It  
in  
fact kinda parralleled my first expierience. I think it would be helpful  
to  
get a first time brewer off the ground. But now, syrup and sugar, yuck!

The overall flow was good, as were the cute little light signs you used  
to  
tell times and ingredient measurements.

However, here are a few things I noticed that you might want to change.

Get rid of the fruit flies! The "By the way, those are fruit flies" sure  
didn't  
do much to reinforce the first rule, sanitation.

I don't know about other brewers, but I stay away from wooden spoons, as  
is  
seen in the video. A stainless steel spoon, or even plastic would be  
better.  
Who knows what is hiding in the porous wood!

Clean your stove. It looked like somebody had cooked a splattering  
hamburger  
before you decided to brew.

You should make your kitchen look like one of those TV cooking shows.  
The only thing visible in the kitchen should be brewing stuff. Especially  
inside the refridgerator. Unless maybe you want to show some beer time  
munchies next to the beer...

Lose the advertisement for that Baderbrau stuff. I've never seen the stuff before, and didn't care for the big advertising spot, even if everyone does have thier price. A quik tour was fun, but not the big ad.

To sanitize the bottles, did I miss something? The only part I remember was in the rootbeer part, where Marilyn poured the solution from bottle to bottle. Isn't it better to soak those bottles to insure sanitation??? Did I miss something when I checked the barbeque???

So, are these flames? No, they're just a few minor recomendations. Were the flame wars justified? Yes and no. It is hard to visualize exactly what is going on across a keyboard. I think many flames would only have beed sparks, had the video been viewed.

Jack, I'll give you a fairly solid "B". It was good, and would prove helpful to a new brewer. But, there are odds and ends that need tying up. Your working on citizenship now, so we'll give you a "Acceptable" in that catagory :-)

RobertN  
robertn@folsm3.intel.com

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Date: Tue, 17 Dec 91 14:18 CST  
From: korz@ihlpl.att.com  
Subject: Re: distilled water and beer

Rick writes:

>I can get a glass carboy from my local water distributor for \$7.  
>The carboy comes filled with distilled water. Can I use this water  
>for making beer? I am an extract/specialty grain brewer (ales, stouts.  
..).

Yes. Plain and simple. Since you aren't mashing, you don't have to worry about pH, minerals, etc. Some might say: "Hey! If you're making a Burton Ale, don't you want to make your water have the same mineral profile as the wells in the Trent river valley?" Well, yes and no... it depends. It depends on your extract. If you have an extract that was made in Burton upon Trent, I suspect that they did not remove any of the minerals prior to making the wort that became the extract. When they evaporated away the water, they left behind the minerals. The minerals should still be in the extract. However, one of my favorite extracts, the one I use for my favorite Bitter, is Munton & Fison Old Ale Kit. But when I use a can of this extract and add 1.5 to 3 lbs of light dried extract, plus some boiling hops and dryhops, I add 1/3 oz Burton Water

Salts from Wines Inc. to my 5 gal of relatively soft Chicago water. Oops... I forgot to mention the Brewer's Choice British Ale yeast from Wyeast Labs (#1028, I believe). I'm slowly approaching what I remember of the Ales I drank on tap in England, but my memory is fading and getting clouded by the bottled versions I get here. The bottom line is, you can use distilled water for extract brewing, but you may want to optionally add minerals to taste.  
Al.

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Date: Tue, 17 Dec 91 14:47 CST  
From: korz@ihlpl.att.com  
Subject: Re: water quality

John writes:

>What exactly should I ask my water dept.? Should I call or write? Is  
>there a law that says they have to supply this info at no cost?

I called my water dept when I lived in Hickory Hills, IL and asked for "the latest water analysis report." They sent me one within a few days. It contained everything I had expected -- all the minerals, etc. When I moved to Palos Hills, IL (the next suburb south of Hickory Hills), I did the same, but got a different animal entirely. What they sent me was six or so bacterial counts. Not what I had expected. I haven't tried again, explaining that I want mineral concentrations.

Hmmm... <dialing>... Hello? ....

Well, I just got around to it. The lady at the water department wasn't sure, so she transferred me to the Palos Hills Commissioner of Public Works!

Imagine that! As soon as I said "mineral content," he said "oh, yeah -

-  
you want a Chicago water analysis." I asked if that will be just like the water out of the tap in Palos and he said yes. After a few minutes of discussion, I found out that Hickory Hills used to blend Chicago and well water. I had noticed that some months the water would stain the sink and on other months it would not. That explains that. So when you talk to your Water Dept rep, ask if your water is blended and if the ratio changes from month to month.

The Commish said I should get the analysis in a day or two.

Al.

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Date: Tue, 17 Dec 91 12:58:45 PST  
From: florianb@chip.cna.tek.com  
Subject: klages and ale

Don McDaniel asks:

>The matrix recently posted for Redhook ales reveals that they use  
>Klages as the base malt for all their products. They've got some  
>fine products. This led me to wonder about switching to Klages  
>for ales. Doing so would save me about \$.20 per pound and more

I don't know about Redhook, but I have been using Klages 2-row  
for ales for years. I always use a 30-minute protein rest, then  
go up to 155 for the saccharification. I make good ale, if I may  
be so forward. Of course, I can't make Redhook.

I missed the matrix you speak of. Which HBD was it in, or can  
someone send me a cutout?

Thanks,  
Florian

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Date: Tue, 17 Dec 91 13:14:15 pst  
From: Ted Manahan <tedm@hpcvcbp.cv.hp.com>  
**Subject: Yeast bank**  
Full-Name: Ted Manahan

Frank Tutzauer writes:

> So...I'm considering two options. First, slants, agar, and petri  
dishes, as  
> detailed in several of the zymurgy articles; and, second, a yeast bank  
> involving glycerin (?) and sticking the yeastie boys in the deep  
freeze.

I have used, and continue to use, the yeast bank. I find it pretty easy,  
and the thawed yeast can be built up into a viable culture. Be warned  
that the yeast seems somewhat weak upon thawing. I suspect that many  
cells are killed by this process. However, once you have built up a few  
of them they work just as well as the original batch.

The process that seems to work best for me involves using three stages  
of starter - two tablespoons, 0.5 cup, and .75 quart. This takes four or  
five days from thawing the yeast until it is ready to pitch.

I found that the original five test tubes were not enough - buy extras.  
I like to keep five tubes of each yeast type.

I have a batch of lager going in my garage as I type this. The yeast is  
about six months old, Bavarian Lager. I expect it to turn out well!

Ted Manahan  
tedm@hp-pcd.cv.hp.com  
503/750-2856

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Date: Tue, 17 Dec 91 12:43:44 PST  
From: pierce@chips.com (John Pierce)  
Subject: Re: Homebrew Digest #783 (December 17, 1991)

Subject: re: Rolling Grain Mill, under \$40

> afd@hera.cc.bellcore.com (adietz) Writes:  
>  
> 1. Buy a pasta maker, or sneak one out of a trendy friend's kitchen.  
>  
> 2. Modifying the pasta maker. No disassembly required.

Ahh and if you are the complete ex-Yuppie ("Grumpy"?) <Grown-Up...> you might even have the "Pasta-EZE" motor drive for said pasta machine! These sell for about \$35-40 too, just like the pasta maker itself. (You get the pasta maker for Xmas one year, use it once, put it away, get the motor for Xmas the next year, and actually use the thing about 10-20 times til you get bored!). Seriously, tho. The motor drive works great, and saves muchos sore shoulders if you are a wimp.

john pierce, pierce@chips.com

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Date: Tue, 17 Dec 91 16:25 CST  
From: jh317a@swuts (John Hosey)  
Subject: Re: Homebrew Digest #783 (December 17, 1991)

please add me to your mailing list  
thank you

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End of HOMEBREW Digest #784, 12/18/91  
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Date: Tue, 17 Dec 1991 13:16 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Holiday Ale Recipe

Here is a Pale Ale Recipe I brewed for the Xmas holidays. It is in the style of American Pale Ale very similar to SN Celebration ale of about 1988. This is a big, hoppy brew, loaded with aromatic cascade hop fragrance, It has that front of the mouth bitterness that can only be achieved with dry hopping, so don't skip it if you really want to duplicate this flavor profile.

Crying Goat Ale

Batch size 11 gals.

19 lb - 2 row klages  
3 lb - Munich malt  
2 lb - 40l crystal malt  
1.5 lb - Home toasted 2 row klages (350 deg for 40 min). Age a couple weeks before use.  
2 lb - wheat malt  
2 oz - N. Brewer hops (AA 6.9)  
6 oz - Cascade hops (AA 5.1)  
1 t - Gypsum (in mash)  
2 t - Irish moss (last 30 min of boil)  
Chico Ale yeast (wyeast 1056, keep temp at about 65-68 for primary fermentation)  
1.5 Cups corn sugar to prime

Brewing specifics :

90 min boil  
2 oz N. Brewer for 80 min  
2 oz Cascade at end of boil for 10 min steep  
4 oz Cascade dry hop (after 1 weeks, rack and add to secondary)

Mash specifics :

Single temp infusion mash for 90 @ 155 deg  
170 deg mash out for 10 min  
sparge 11 gals @ 168 deg

OG:1070  
FG:1020

Happy Holidays  
Bob Jones

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Date: Tue, 17 Dec 1991 13:20 PDT  
From: Bob Jones <BJONES@NOVA.llnl.gov>  
Subject: Homebrew Competition (2nd post)

Dear Fellow Homebrewer:

You are invited to participate in the 1992 Bay Area Brew-off homebrew competition. This years competition is hosted by The Draught Board homebrew club. The competition will be held at Lyons Brewery Depot in Dublin, Ca. on Jan 25, 1992. Entries will be received the week of Jan. 10-17 at Lyons Brewery. Entry deadline is Jan. 17, 1992. Mail or deliver your entries to Lyons Brewery Depot, 7294 San Ramon Road, Dublin, Ca. 94568. Entries consist of 2 - 12 oz. bottles. Entry fee is \$5.00 per entry. One entry per category. Label each entry with category and sub category if needed, your name, address, phone number and club affiliation.

The catagories for this years competition will be as follows:

Dry Stout  
Porter  
Pale Ale - Sub Cat. are Classic Pale Ale, India Pale Ale, American Pale Ale  
Amber Lager - Steam style  
Barley Wine  
Mead - Sub Cat. are Traditional, Melomel, Cyser, Metheglin (all still and sparkling)  
Holiday Beer - Spiced, herbed or other special beer brewed for the Christmas holidays.

This is always a fun get together for homebrewers. I look forward to seeing you all there.

If you want additional details on the catagory definitions or have general questions about the competition call Bob Jones (510)743-9519 or email to BJONES@NOVA.LLNL.GOV

See you at the competition,

Bob Jones

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Date: Tue, 17 Dec 91 15:45:02 EST  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re Kraeusening

The numbers quoted from Burch seem to me to be high. Consider (numbers from various sources):

1. 1# extract/gallon yields 45 points (average).
2. extract is 15% water, so 1# spray/gallon yields 53 points.
3. a cup of spray or cornsugar is .4#.
4. common recommendation for a 5-gallon batch is 3/4 cup cornsugar
5. This is .06#/gallon. multiply by 53 (points/#spray/gallon) gives 3.2 points (assuming cornsugar gives the same SG/weight as malt sugars, which seems reasonable).

malts vary somewhat in their %fermentables, and yeasts vary widely in %attenuation, but if we take 70% as a mean, 3.2 points of corn sugar have the same amount of fermentables as 4.5 points of malt sugars. You might juggle the above figures to get up to needing 5 points from malt, but 6 seems unlikely.

(I'm doing this from memory, so I'm not sure about the above ]constant[s---but the one I'm most unsure of is #1, and I'm sure it's not low---if it's high Burch's figures are even further off).

For a completed batch, we already know the attenuation in points. This gives, for instance

$$3.2 = \frac{(\text{change in SG}) * (\text{quarts of gyle})}{20 + (\text{quarts of gyle})}$$

(assuming a 5-gallon (= 20 quarts) batch and an attempt at the canonical amount of priming). This becomes

$$\text{quarts of gyle} = 64 / ((\text{change in SG}) - 3.2)$$

If your SG dropped 28 points (~70%), you should put in 2.6 quarts of gyle.

Note that this formula uses the /change/ in SG---not sure what P uses. I'd

have expected a physics teacher produce a correct formula (the one I used to date certainly would have)....

Note also that Miller, who doesn't think much of krauesening (probably because it affects the flavor more in lagers, which he admits to preferring), suggests two quarts of gyle in a batch.

On the other hand, I have been krauesening ESB (which should have low carbonation) with ~16 oz gyle in a 1/2-batch and getting results---sometimes much too much carbonation for the style. I've found that carbonation is very sensitive to factors like the type of yeast and the amount that remains suspended, even when you prime with corn sugar; I once used Polyclar (to get a blanket of CO2) when racking a stout, and it took several months to get any head at all. I would look at other factors (temperature during the first few weeks after priming, time since priming, etc.) before substantially increasing the priming.

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Date: Tue, 17 Dec 91 14:53 MST  
From: homer@drutx.att.com  
Subject: BJCP upcoming exams

I had a question on BJCP exams, so I thought I would post a list of upcoming exams. If there are no objections I will continue to do so on a regular basis.

Chicago  
January 12, 1992  
Randy Mosher (312) 973-0240

Vancouver BC  
Feb 9, 1992  
Betty Ann Sather (604) 524-9463

Lenexa KS  
Feb. 23, 1992  
Jackie Rager (913) 469-9393 894-9131

Westport Mass  
March 1, 1992  
Leslie Reilly (508) 636-5154

Montreal PQ  
March 1992  
Tom Robson (514) 287-7529

Rochester, New York  
April 25, 1992  
Stephen Hodos (716) 272-1108 272-3465

Full details on the Beer Judge Certification Program are contained in a booklet that can be requested by writing to:

AHA  
PO Box 287  
Boulder, CO 80306  
Attn: BJCP Administrator

Jim Homer  
BJCP Co-Director  
att!drutx!homer

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Date: Sun, 15 Dec 91 14:58:51 EST  
From: rubble!chris@inet-gw-1.pa.dec.com (Chris Nitsopoulos)  
Subject: Add my name to the list.

add chris@rubble.uucp

- --  
Chris Nitsopoulos chris@rubble.uucp ..!uunet!mnetor!rubble!chris  
-----  
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Date: Tue, 17 Dec 91 14:46:20 PST  
From: beng@microsoft.com  
Subject: Seattle Blue Moon erratum

You know what I hate? When somebody self-importantly corrects another's posting, but introduces his own errors.

Dead Night at the Moon is SUNDAY night - not Thursday - as several kind correspondents reminded me.

Sorry, Katy. Sorry, y'all.

- --  
Ben

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Date: Tue, 17 Dec 91 19:24:26 EST  
From: Chris Shenton <chris@endgame.gsfc.nasa.gov>  
Subject: Re: Kraeusening

On Fri, 13 Dec 91 17:14:05 PST, hays@voodoo.physics.ucsb.edu said:

Andy> I have a question regarding Kraeusening my medium to heavy bodied  
Andy> ales. I It is only verY Slightly Carbonated . According to Burch,  
I  
Andy> should raise the S.G. by .005-.006 which I believe makes Charlie's  
Andy> formula low by a factor of two. In any case, I need some help from  
Andy> you Kraeuseners. The Details: Extract/Mash recipe with I.G.=1.040  
'  
Andy> ... bottled with 1.4 quarts of gyle.

I typically use a gallon of saved wort for a 10 gallon batch, so that's 2  
quarts for a 5 gallon batch. I keg, but prefer natural carbonation to  
forced. Seems about the right level of fizz to me.

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Date: Tue, 17 Dec 91 19:43:50 EST  
From: bryanny the curious <QXN132@URIACC.URI.EDU>  
Subject: instructors and stuff

errrrr i don' think i'm doing this right, but... (i'm posting through a setup that catches this discussion (called telec) and posting to it is different than posting to a regular electronic mailing list - if you know what i'm talking about, please tell me how to do it RIGHT!)

anyway, i also am in the S.C.A. i am part of an amature brewing guild in Trollhaven in Barony of the Bridge in the Knigdom of the East. (that's the University of Rhode Island for the uninitiated) we would like very much to talk in person to experienced homebrewers. if you are willing to treck to us, or to have us descend on your home (about 10-15 people) please contact me with a snail-mail address or a phone number. Also, i have heard mention that there is a list that specializes in wines and meads (and maybe cordials?), could any-one that knows the address please send it to me.

qxn132@uriacc

(i hope that is all of it...)  
thanks for you patience,  
-bryanny the curious (mundanely victoria north)

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Date: Tue, 17 Dec 91 16:54:32 PST  
From: Richard Childers <rchilder@us.oracle.com>  
Subject: Blitz-Weinhard, Schmidling, et caet

Well, first off, while I've been reading this for about a year or so now, I've never had anything useful to say, until now, but wished to thank all those whom have made their experience, knowledge, and conjecture freely available to all whom cared to partake.

I was up in Portland, attending classes at Sequent, and had the opportunity to tour the Blitz-Weinhard Brewery. It was a waste of time, alas. I wish to save anyone else so inclined, from wasting their time.

First off, the tour is totally isolated from the brewery. OK, maybe that's necessary to maintain sterility ... but I think the whole tour exists, not for the benefit of the tourists, but for the benefit of Blitz-Weinhard.

The tour takes place in an isolated and out-of-use corner of the brewery, and said corner is quite sealed off from the brewery proper. You are allowed to gaze at some shiny metal vats that aren't particularly well-labeled as to their functional relationship to the process, including the original brewery vat, or one of them - which, incidentally, looked much like a large water heater, making me wonder if it might be possible to start up a microbrewery with a few well-sanitized, yet discarded, water heaters. That's about the most valuable factoid I carried away from the tour.

Better than half of the time allotted to the tour was spent in the panelled office of Henry Weinhard, Senior, watching a movie that didn't spend a second in fifteen minutes discussing how beer was made, preferring to replay old advertisements, many of which relied heavily upon the antagonism that exists between California and Oregon to promote their brew as a local product. Which is amusing, as I recall all too clearly how Henry Weinhard's Private Reserve was, um, ladelled down the throats of California consumers as the choice beer of Real Beer Drinkers Everywhere, a few years back, when it came out. Divide and conquer is not only a political strategy - it is a marketing gimmick, too.

The film did mention that a large percentage of their product relied upon the inclusion of the finest rice and corn, along with choice hops and barley. My interpretation of this is that, while they malt their own grains, they have

also found it convenient to manufacture their own corn starch onsite, but find it sells better if they refer to such as 'grains' instead of 'starches'. From my understanding of the brewing process, while a small amount of corn starch may prove beneficial immediately before bottling, it is not a major ingredient of beers in general. At Blitz-Weinhard, corn and rice starch are fillers, not pre-bottling additives.

If they made that corner into a beer-making museum, dedicated to the history of brewing in the Pacific Northwest, self-guided tours, everything neatly labelled, lots of colored flowcharts detailing things, maybe a few photographs of microscopic yeast doing their thing and some chemical formulae for those so inclined, it would be great. They have some fine equipment in there. Alas, nobody seems to regard it as of any importance except as props for Blitz PR. It's really too bad. That corner of the building lies empty and unseen almost all day, every day, 365 days a year, except for three half-hour slots a day.

Summary : don't waste your time unless you like to drink cheap beer and tour empty buildings. You'll learn more brewing one batch and messing it up. ) -:

Now that I've said that, I wish to address one other small issue ...

Date: Mon, 9 Dec 91 14:04 CST  
From: arf@ddswnl.mcs.com (Jack Schmidling)  
Subject: STUFF

From: simmon@eeel.nist.gov (Eric Simmon)  
Subject: Re: GRAINMILL

>Since this forum is a place for sharing (knowledge, ideas, experience...) why don't you just tell us how you made it.

Past experience says that a long posting would have been received with little enthusiasm, by enough readers, that the whole objective would have been lost in endless flames.

If you took the trouble to send for the information offered through email, you would now know how it was made.

Gee, Jack, that's funny. I sent you private mail in response to this ad - oh, I'm sorry, it wasn't an ad, you were sharing information - suggesting that you do the very same thing that about half a hundred others must have asked, in my absence - that you cease and desist your commerce, but that you really ought to post a diagram of the Damned Thing - and I didn't get any diagrams. All I got were some comments about how there were 'no laws here, just hallway monitors.' Remember ?

However, as I happen to have a foundry and machine shop in my basement, it is a little like asking a brain surgeon how he fixed that tumor.

If you can't explain it to a five-year-old, you don't understand it. Maybe

in subsequent issues of HDB yet to be perused I will see the plans, but I doubt it. My grandfather was one of the finest machinists in Texas during the 1930s, rumor has it, and while I'm no machinist, I know how to draft plans, read blueprints and schematics, and quite a bit else. Most everyone else reading this is similarly highly qualified to pursue a wide range of occupations. Don't you think it's about time you quit pretending you were a brain surgeon amongst natives from farthest Borneo ?

And, yes, I can explain network administration and multiprocessing to a five-year-old.

I apologize for publicizing this, but I tried private email and it didn't make a dent. If you don't stop, I'll probably just page past your name as I see it, and ignore you as yet another marginally intelligent poltroon with more text than sense or courtesy, better ignored as a bandwastroid. It's unfortunate that you can't freely share of your designs and ideas without trying to make a buck, but I don't pay people to change my tires and I don't buy things I can make - from you or anyone else.

This is a noncommercial channel. Please respect it or leave.

- -- richard

=====

- -- richard childers rchilder@us.oracle.com 1 415 506 2411  
oracle data center -- unix systems & network administration

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Date: Tue, 17 Dec 91 23:42 EST  
From: Scott Knowles <NECHO%NCSUMVS.BITNET@ncsuvm.cc.ncsu.edu>  
Subject: Unsubscribing from HBD during moderator absence

Regarding recent comments about how to UNSUB from HBD...

Depending on what mailer sends you your HBD, you may be able to unsub by telling the mailer directly, rather than telling our moderator at homebrew-request.

For example, I get HBD from UA1VM.BITNET. So I can send the following message to LISTSERV@UA1VM.BITNET :  
UnSub Beer-L

Unsubscription is immediate. Determine your own mailer by checking the first couple of lines of the HBD header. Remember to address your message to LISTSERV@yourmailer.

Scott Knowles (unsub'd for holidays, so I'll not see this note!)

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Date: Wed, 18 Dec 91 09:58:02 GMT

From: ashbya%zeus.swindon.rtsg.mot.com@zeus.swindon.rtsg.mot.com (Adam Ashby)

**Subject: Please cancel my subscription**

Please cancel my subscription - I shall be out of touch for a couple of weeks.

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Date: Wed, 18 Dec 91 08:14:36 EST  
From: Jim White <JWHITE@maine.maine.edu>  
Subject: Of Skimming and Cold Breaks....

As a result of some dicussion, in this forum re: boilovers, I decided to skim the thick brown mass that forms on the top of the (beginning to boil) wort.

Also, as a result of recent Miller readings, I decided to REALLY chill the wort to cause a massive cold break to settle out.

After running the wort through my chiller, (25 ft of coiled copper sitting amidst a bucket of snow). I then transferred the wort to my auxiliary chiller ..... December. The pot sat outside (properly covered) overnight with the air temp around 11 F. In the morning I brought it back inside, (though I didn't open the pot, I could hear/feel sloshing so it wasn't completely frozen). That evening I siphoned into my primary and pitched the yeast.

I expected a huge mass of cold break material to have settled out with the quick chilling and prolonged intense cooling. Though I'm not absolutely positive I can identify cold break material, there was little mass of yuch at the bottom of the bucket. What gives? Could this be because of the skimming?  
Is the thick mass of foam that forms at the beginning of the boil the same material that forms the cold break?

Jim White

On New Years Day, I'm getting a new (auxiliary) Wort Chiller !

-----

Date: Wed, 18 Dec 91 08:47:47 -0500  
From: rodin@ftp.com (Jonathan A. Rodin)  
Subject: hops in starter, water content

John DeCarlo (ml4051@mwvm.mitre.org) writes:  
> No mention is made of hops, though. I don't know of any  
> good reason to put hops in your starter, but there might be some.

Hops contain a natural anti-bacterial agent. Putting hops in your starter will help prevent infection.

John writes:  
>What exactly should I ask my water dept.? Should I call or write? Is  
>there a law that says they have to supply this info at no cost?

If you don't have public water (I have private well water), there are usually plenty of labs around which do water analysis, but you have to know what to ask them to test for. There's an article in the Winter Zymurgy, Beer from Water, which discusses how the water mineral content effects your beer. The following books have good material on water content:

D.E. Briggs, J.S. Hough, R. Stephens, T.W. Wong, Malting and Brewing Science, Volume 1, Malt and Sweet Wort, Second Edition, Chapman and Hall, New York, 1981.

Dave Miller, The Complete Handbook of Home Brewing, Garden Way Publishing, Pownal, Vermont, 1988.

Gregory Noonan, Brewing Lager Beer, Brewers Publications, American Homebrewers Association, Boulder, CO, 1986.

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Wakefield, MA 01880  
  
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Date: Wed, 18 Dec 1991 06:02:38 PST  
From: wegeng.henr801c@xerox.com  
Subject: Re: Sam Adams Breweries

To build on Jim Jedrey`s message:

According to a reliable source, much of the Sam Adams Ale is brewed by FX Matt in Utica, NY (home of Matt`s, Utica Club, Saranac 1888, etc). FX Matt brews contract beer for several microbreweries. Me thinks that they may be shipping from Utica as well, since much of the keg ale that we get here in Rochester tastes very fresh. There is also the Sam Adams brew pub in Philadelphia, which was brewing ales for on site consumption last time I was there. I can`t say for sure that the Philly brew pub is owned by Jim Koch, but it displays the familiar Sam Adams logo.

/Don

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Date: Wed, 18 Dec 91 09:21:21 EST  
From: bkelley@pms001.pms.ford.com ( Brian Kelley )  
Subject: Re: Liquid Starters

John DecCarlo (m14051@mwvm.mitre.org) writes:

>The Wyeast liquid yeast packets recommend a starter of 1.020 SG  
>wort. No mention is made of hops, though. I don't know of any  
>good reason to put hops in your starter, but there might be some.

Papazian suggests bittering hops to help inhibit bacterial growth. I  
don't  
know how much it really helps though.

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Date: Wed, 18 Dec 91 9:17:36 EST  
From: gkushmer@Jade.Tufts.EDU  
Subject: Jim Koch on the radio

This morning as I was driving in (details of which might find their way to alt.peeves at some point) WFNX in Lynn had Jim Koch on the radio.

For the past several days, FNX has been "giving away" slots for this tour they will be taking of the Jamaica Plain brewery, so having Koch in was part of the big promo and hype.

I wish I could tell you that this was an interview laden with introspective, detailed questions. But it wasn't.

A few points of interest (and don't flame the messenger please):

Koch says that Sam Adams is still technically a micro-brewery but that it is the "biggest pygmy" in the forest.

Koch says he is the 6th oldest son in a row (through the generations) to be a brewer.

When describing the taste of Sam Adams, he said some people might find it too heavy but that everyone "grows up" eventually.

He also said that the worst that could happen is that if the brewery failed and went broke he'd wind up with having free beer for the rest of his life. I'd like to know how that works out.

And, the last thing I remember, is that he says Sam Adams brews in three locations: Boston for the East, Pittsburgh for the Midwest, and Oregon for the West. He does this so that the beer may be fresh - he wants it to be delivered no more than 24 hours after it's finished. If this is true, I wonder how he gets it to Japan (where he says it is sold over TV)?

- --gk

=====  
=====

We're not hitchiking anymore - we're riding!  
-Commander Hoeke

- -----  
gkushmer@jade.tufts.edu  
- -----  
-----

Date: Wed, 18 Dec 91 10:21:14 EST  
From: otten@cs.wm.edu (John Otten)  
Subject: Another Bottle Filling Technique

With all of the various methods of bottle filling discussed lately, I have yet to see the method that I use. So, here is another one...

I do both the primary and secondary fermentations in the plastic bucket (i.e. I pitch the yeast and let it sit for a week or two). When it comes time to bottle, I boil up some water with priming sugar (about a pint of water with 3/4 sugar) and then add another pint of water to cool it a bit.

I pour this solution into a 5 gallon plastic water bag (like we used to carry water in on camping trips) -Sanitized of course- and then siphon the beer in after it. It seems that the siphon action mixes the priming solution with the rest of the wort ok. Then, I attach a spigot to the opening in the bag (it usually comes with one), and fill the bottles. Every now and then (every three or four batches) I need to add some air to the bag as I get towards the end to help with the flow, but not every time I bottle. I do this by tilting the bag so the wort is away from the spigot and then just opening it.

I didn't come up with this idea. It was suggested to me by the store that sold my first beer making kit. As the bag and spigot were only about \$3.00, I went for it. It works well for me...

John  
otten@cs.wm.edu  
or  
otten@icase.edu

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Date: Wednesday, 18 December 1991 10:21am ET  
From: joshua.grosse@amail.amdahl.com  
Subject: Cuisinart pasta machine

With all the discussion of using pasta makers for grain mills, and the latest discussion of Corona and other mills instigated by my attempts at using a coffee grinder, I thought I'd add in my own comments. I've got a Cuisinart pasta extruder attachment. It uses the food processor motor to drive a feed screw, like the Corona, to force the pasta through extrusion plates. The thing came with six plates to make a wide variety of pasta.

All I need is a way to fabricate the business end of a grain mill that could be fastened to the pasta machine. The hopper could hold about 1.5 lbs of malt. Any suggestions?

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Josh Grosse jdg00@amail.amdahl.com  
Amdahl Corp. 313-358-4440  
Southfield, Michigan  
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Date: Wed, 18 Dec 1991 10:51:39 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: Big time bitter

I've got a brew that has such a bitter finish that it's virtually undrinkable, and I \*like\* bitter. It has one 3.3 lb. can of hopped extract, and about 15AAU of whole hops, with 1.5 oz of 9.6 AAU hops steeped for 3 minutes. So it should be somewhat bitter, but this is something else! The beer smells somewhat young, but not "off". It starts somewhat sweet, has normal carbonation, tastes fine, but then WHAM! you get his intense bitter flavor that sticks on your tongue for hours! It's not really like a normal hops bitter flavor either; it's not crisp, it's heavy. One odd thing is that it's taken a month for the bottles to clear; usually they clear in a week or so. Clearing hasn't had any effect on the bitterness. The hops were not really fresh, but they didn't seem bad either. The ferment with Whitbread dry yeast went normally. There are no indications of any infection, unless that's what this bitterness is all about.

So what gives?

Russ

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Date:Wed Dec 18 10:57:07 1991  
From: "William F. Pemberton" <wfp5p@euclid.acc.Virginia.EDU>  
Subject: More on Chillers

With the different designs for chillers showing up, I figured I'd share my experiences for another data point.

The counterflow chiller that I use is made from 3/8" OD copper tubing inside a 3/4" ID garden hose. There is about 20 feet of copper tubing in this thing.

I have never had a problem with clogging and this thing is FAST. The way I currently brew involves transferring the hot wort from the first floor down to basement level. The drop is about 10 feet, so the flow rate is very high. This chiller has no problems dropping the wort from boil to less than 70 degrees. The total transfer time is usually in the 10-15 minute range.

Bill

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Date: Wed, 18 Dec 91 10:51:21 EST  
From: tix!roman@uunet.UU.NET (Daniel Roman)  
Subject: Immersion wort cooler

I'm in the process of acquiring parts to make an immersion wort chiller and wanted to get some opinions on materials for the coil. I plan on using garden hose compatible fittings on entry and exit but have been pondering whether to use copper or brass tubing. Brass should be easier to keep clean but will be more expensive. Any opinions? (Silly question to ask from this group! :-)

---

Dan Roman |///Internet: roman\_d@timplex.com  
Timeplex Inc. |///// GENie: D.ROMAN1  
Woodcliff Lake, NJ | /XX/ Only AMIGA! Homebrew is better brew.  
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Date: Wed, 18 Dec 91 11:17:35 -0500  
From: steve@endgame.gsfc.nasa.gov  
Subject: Re: Be gyled

C.R. Saikley sez...

> >From: hays@voodoo.physics.ucsb.edu  
>  
> >I have a question regarding Kraeusening my medium to heavy bodied  
ales. I  
> >tried this on my last batch using the formula outlined in Papazian.

[snip]

>  
> I've been using this method for 4-5 years now, and have found that  
> although CP's formula has its limitations, it's pretty good.

[ snip snip ]

> Now, what this formula fails to account for, is that not all 1.040  
> worts are created equal. The ratio of fermentables to nonfermentables  
> varies considerably, and thus the amount of carbonation varies also.  
>  
> If one were so inclined, a formula could be developed based on both  
> OG (original gravity) and TG (terminal gravity), which gets around  
> this problem, but has some of its own. To determine the amount of gyle

A while back I made a "graphic aid" which allowed me to select the  
proper ammount of wort to save based on desired CO2 pressure and O.G.  
without having to crank through the math every time I wanted to brew. I  
didn't make any allowance for % fermentables (that would take another  
axis :-), but I suppose that it wouldn't be hard to include such data and  
make a nomograph, sort of like:

```

% fermentables
|
| / / / / / |
| / / / / / |
Atm. | / / / / / | Orig. Gravity
pressure | / / / / / |
| / / / / |

```

(quantity along the lines)

I'll tinker with it sometime over the coming week or two, and if I can  
come up with a really nice looking graph, I'll make the PostScript  
available  
somehow.

I derived my "numbers" from Noonan, BTW, and although I don't have them  
handy to make a comparison, they seem pretty much in agreement with what  
other people have been reporting. [read that: " I did it right" :-) ]  
My latest batch of 80-weight only needed 1 pint/five gallons, but I "keg"  
so the required pressure is lower.

Steve Rezsutek

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Date: Wed, 18 Dec 91 11:31:12 -0500  
From: bradley@adx.adelphi.edu (Robert Bradley)  
Subject: Chicago beers

Talk about Chicago beers in #784:

Berghoff's is a big and boistroous German restaurant in the Loop. No trip to Chicago would be complete without a lunch at the Berghoff before or after a visit to the Art Institute (two blocks away). They have their "own" beer, brewed under licence by Heilemann's to the north in Wisconsin.

It's available on draught in the restaurant and in the bottle at many local stores. I recall regular and dark...maybe bock is seasonal, maybe a synonym for dark. At any rate, Norm is correct, and perhaps a trifle too generous, wehn he describes it as "good, but not great". Like Augsburger (also from Wisconsin) and the Lowenbrau brewed under licence by you-know-who, Berghoff beers claim to be old-world style but are actually a compromise, having more body than North American beers but neither the bitterness nor the purity of German lagers. And yes, they do taste mass produced. Save your money.

Baderbrau [umlaut over the second 'a'], to my limited knowledge, was the first micro in the Chicago area. They seem to have opened up shortly before I moved there in Sept. 1989. Their basic lager is pretty damn good. I would compare it to Sam Adams lager (it seems it's once again OK to admit that I drink the stuff from time to time). Probably better than Sam Adams, IMHO, when it's fresh. Full-bodied, all grain, plenty of hallertuaer hops.

Cheers,  
Rob (bradley@adx.adelphi.edu)

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Date: Wed, 18 Dec 1991 08:37:29 -0800  
From: krweiss@ucdavis.edu  
Subject: wet roller mill

Kinney Baughman writes:

>Your allusion to 'wetware' caused me to think about the possibility of  
>using the pasta machine as a wet-mill roller. Wet-mills are touted as  
>the best possible solution to the mill problem. They crush the  
>grains while generating absolutely no powder. Conjecture tells me  
>that the wet grains would be 'tackier' and would pass through the  
>smoother rollers of the pasta machine. That could save roughing up  
>the rollers so that the machine could still serve that function. It's  
>probably easier on the machine anyway.

I don't think you could still use the pasta machine for pasta if you did  
this. You'd have to clean up with water. Apparently, if you get a pasta  
machine wet the noodle dough will stick to it for years after. I dunno  
why,  
but you're supposed to clean those things by just waiting for the bits of  
dough to harden, and brushing them clean.

-----  
Ken Weisskrweiss@ucdavis.edu  
Computing Services 916/752-5554  
U.C. Davis 916/752-9154 (fax)  
Davis, CA 95616

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Date: Wed, 18 Dec 1991 11:46:49 -0500 (EST)  
From: Peter Glen Berger <pblp+@andrew.cmu.edu>  
Subject: Hops and bacteria

I tend to use mostly hop plugs, but these can be inconvenient for things like making starters. Question: Do hop \*pellets\* have the same bacteria inhibiting effects as fresh hops?

Thanks.

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Pete Berger || ARPA:peterb@cs.cmu.edu  
Professional Student || Pete.Berger@andrew.cmu.edu  
Univ. Pittsburgh School of Law || BITNET: R746PB1P@CMCCVB  
Attend this school, not CMU || UUCP: ...!harvard!andrew.cmu.edu!pblp  
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"Goldilocks is about property rights. Little Red Riding Hood is a tale of seduction, rape, murder, and cannibalism." -Bernard J. Hibbits  
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Date: Wed, 18 Dec 1991 8:54:18 PST  
From: BREIN@dsfvax.jpl.nasa.gov  
Subject: **Bottle Fillers**

When siphoning into bottles I merely hold the flexible vinyl tubing with a pair of needle-nosed pliers. These serve to hold the tube and modulate the flow. The only improvement I can think of would be to add a foot or so of rigid tube to the end of the vinyl. This would make it easier to transfer the tube between bottles.

Barry Rein  
BREIN@gpvax.jpl.nasa.gov

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Date: Wed, 18 Dec 91 12:32:45 +0000  
From: Dave Coombs <coombs@bashful.cup.hp.com>  
Subject: Re: Kraeusening

>> The Details: Extract/Mash recipe with I.G.=1.040 , Edme ale yeast,  
>> two weeks in closed plastic fermenter, racked and bottled with 1.4  
quarts  
>> of gyle.

I can't speak directly about kraeusening with gyle. I have primed  
cider and cyser with sweet cider, and your numbers are approx in line  
with what I calculated to achieve the same weight sugar as 3/4 C corn  
sugar (5 oz I think) assuming that all weight in excess of the weight  
of water was due to sugar. I used 5 C of 1.045 cider (modulo memory  
lapse) for 5 gals. It worked reasonably well, though it was a wee bit  
less carbonated than I had hoped, but this is exacerbated by the lack  
of body remaining after Champ. yeast have done their worst. The  
assumption of all excess weight being fermentable is generally less  
reasonable for wort. I prime beers with dry malt extract rather than  
corn sugar (due to allergic friends) and I usually use about 1-1.5 C  
for ales, and they seem to carbonate more slowly. Others have  
said here that gyle works better than dry malt ext.

dave

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Date: Wed, 18 Dec 91 10:49:32 MST  
From: bill@baku.eece.unm.edu  
Subject: Re: distilled water and beer

Rick writes:

>I can get a glass carboy from my local water distributor for \$7.  
>The carboy comes filled with distilled water. Can I use this water  
>for making beer? I am an extract/specialty grain brewer (ales,  
stouts...).

Then korz@ihlpl.att.com writes:

>Yes. Plain and simple. Since you aren't mashing, you don't have to  
>worry about pH, minerals, etc. .... The bottom line is, you can use  
>distilled water for extract brewing, but you may want to  
>optionally add minerals to taste.

I both agree and disagree with this comment. I used distilled water for a long time, and I found that I was consistently ending up with high final gravities. For example, for an O.G. of 1.040, I'd finish at 1.022! When I switched to tap water, this problem went away... thus I am assuming the distilled water was the problem. I figure there just isn't enough nutrients in distilled water to keep the yeast going for very long. Whether or not there are sufficient nutrients in your extract I suppose depends on the extract. Apparently the extracts I used were not sufficient (I don't recall what those brands were right now...). So, I'm convinced that if you are going to use distilled water you should add nutrients --- not just for taste, but for proper fermentation.

-Bill

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Date: Wed, 18 Dec 91 14:15:33 EST  
From: Tom Dimock <RGG@CORNELLC.cit.cornell.edu>  
Subject: Christmas Beer

The Living Section of the 12/18/91 New York Times has an article about seasonal beers, including short reviews of the more commonly available offerings.

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Date: 18 Dec 91 14:27:58 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Contract Sam Adams

To CR Saikley: Your experience with Blitz-Weinhard is pretty typical, I think, of contract brewing in general. BW in fact makes a lot of beers that don't have BW's name on them, including Tuborg and a bunch of cheapos. They don't talk about those either, although the Brewmaster told our club tour about them. I got the same blank looks you did years ago at the Olympia brewery when I asked about Smith & Reilly, which they contract-brewed. I guess their attitude is that it's not really \*their\* beer. Who knows, they might have an inferiority complex about their own beer.

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Date: Wed, 18 Dec 91 14:49:46 EST  
From: marc julian <CMSMARC@uga.cc.uga.edu>  
**Subject: Contract Sam Adams**  
Greetings and salutations...

FREE BEER!!!!!!!!!!

now that I have your attention... I just received my first brew kit in the mail today... I'm looking for advice, support, warnings.. etc... It seems that much of the discussion on this list is about advanced topics... (eg. yeast culturing, counterflow chiller).... how much of this should I be concerned with...

I received all malt kits for a pale ale and a dark beer.... any advice on which to start with...

thank you in advanced for any response.. - you can reply directly to me at: CMSMARC@uga or respond via the list...

I'm going to lock myself in a room and read all my available literature about brewing...

marc julian

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Date: Wed, 18 Dec 91 15:04:41 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: bottling wands

The topic is back, and I'd thought I'd cast one opinion of dissent. I don't think these are a miracle tool. I don't like using a spigoted bucket for bottling because of sanitation hassles incurred by always having to take the spigot off. I don't even like using a plastic bucket for bottling because of sanitation worries. My bottling wand does not form a perfect seal when it's supposed to be "off". There is as much, if not more aeration with the use of the wand by the initial rush into the bottle than there is with my siphoning technique.

I simply like to have a spare carboy around where I can combine the wort and priming solution and siphon from there into the bottles. This way, the only plastic used is the siphon, which I am much less apt to scratch than the bucket or spigot. The speed for bottling is about the same either way. I used the wand for 3 or 4 batches before I decided to nix the idea.

That said, I'm not saying that because you use a wand your're doing anything wrong. I'm just saying that not everyone thinks it's such a great idea, and bottling by both methods can be equally as efficient.

Mike Zentner    zentner@ecn.purdue.edu

PS- Maybe I feel this way because I never have lost a siphon.  
PPS- If anyone wants directions on how I built my garden hose chiller, email me and I'll send you details...free of charge :-)

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Date: Wed, 18 Dec 91 15:05:21 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Comments on The Video Review

Haven't seem the video myself. Jack wouldn't send me or our club one :-)

>I don't know about other brewers, but I stay away from wooden spoons, as  
is

>seen in the video. A stainless steel spoon, or even plastic would be  
better.

>Who knows what is hiding in the porous wood!

What difference does it make if the spoon only touches boiling wort??  
I always use a wooden spoon to stir my wort, never a problem. Of course  
once the boil ends the spoon never touches the beer again.

- JaH

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Date: Wed, 18 Dec 91 13:03:22 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Auto Mash (Tun)**  
Full-Name: "John Cotterill"

Has anyone ever used the 'Auto Mash' mashtun advertised in Zymurgy? I would be interested in any experiences you would care to share. It seems to me that Zymurgy did a product review (I don't remember when, and can't find the issue). I think they gave it a pretty good review, although I think it was quite expensive to purchase.  
Thanks,  
JC  
johnc@hprpcd.rose.hp.com

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Date: Wed, 18 Dec 91 11:59:12 PST  
From: pierce@chips.com (John Pierce)  
Subject: Yeast propagation forever??

I was talking to the chief assistant brewer at my local brewpub the other night, and he told me that they have been re-pitching their yeast directly from one batch to the next for well over 200 batches now. They brew 217 gallon batches, using open primary fermentors (brewing a range of lagers) and "just throw a bucketload of yeast from the last batch into the next.

I have NEVER had a contaminated or otherwise off-tasting beer in this establishment in the 5 years they've been brewing. (couple of times a couple of years ago, their beer was under-carbonated, but thats the ONLY flaw I've ever noticed).

They are brewing continuously, I guess that helps keep the strain consistant. Also, he said they only use the yeast from their regular amber and lager's, and not anything from any of the specialty's (stouts, barleywines, etc).

john r pierce

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Date: Wed, 18 Dec 91 16:44:07 EDT  
From: DOBRES%DUVM@pucc.PRINCETON.EDU  
Subject: life-jackets and snorkels

Greg Roody writes that top fermenting yeast wear yellow life-jackets and bottom fermenting yeast have wet suits with snorkels. Snorkels! I find this surprising  
g - Fermentation does not require the presence of oxygen. Besides, at that depth I would have thought scuba-tanks or mini subs would have been more appropriate.

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Date: Wed, 18 Dec 91 16:03 PDT  
From: CRAIGP%H2VX1 <@relay.hp.com,@ada3.ca.boeing.com:CRAIGP@H2VX1.  
boeing.com>  
Subject: Re: Homebrew Digest #784 (December 18, 1991)

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Date: Thu, 19 Dec 91 12:37:25 EST  
From: gregg@maddog.anu.edu.au (michael gregg)  
Subject: cancellation

Please remove my name from the mailing list.

Michael Gregg

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End of HOMEBREW Digest #785, 12/19/91  
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Date: 18 December 1991 1:14:14 pm  
From: pencin@parcplace.com (Russ Pencin)  
Subject: Infusion, Mash-out, Sparge Efficiency

I had been out of town for several weeks, so I am posting several observations that may or may not be relevant at this time. If so, please ignore them.

1). INFUSION

I attended the Advance Brewing Science class at UC Davis in September. Dr.

Lewis is an amazing individual to say the least. The key word in the description of this class was "SCIENCE". The class was aimed at personnel of

major breweries who need to understand the process and procedures used to produce consistent product. The main point of the mashing lecture was to scientifically explain why a single step infusion accomplished at 153 degrees

in fact produced a more consistent product than one produced via a step infusion starting at 122 degrees rising to 155 degrees. The chemistry of this

process was presented in excruciating detail. The bottom line was that because

current malting techniques produce a malt that is highly convertible and that

the protein molecules are locked in a matrix that is only broken by protease

enzymes, that a single-step infusion at 153 degrees will produce the optimum

starch conversion without releasing the protein from its matrix. The absolute

requirement here was that the grain be "struck" so that all the grain ended at

exactly the strike temperature expected and stayed there for the entire mash.

He gave several formulas for calculating the temperature of the strike and

several "techniques" of providing consistent mix of strike water and grain. (

i.e. don't just dump the water onto the grains, instead create two even flows

of materials such that every grain gets hit and mixed with an equivalent stream

of hot water. Not easily accomplished at home alone, but quite simple if brewing with a friend. He/she pours the grain in a fine stream, you

pour the

water to meet just above the water line in the mash tun)

I have used this technique for the last 5 batches of brew using 3 different

grain types. 2 row Klages, 2 row Muton/Fison English, and American Munich

malt. In each case I use my Auto-Mash(tm) preheated to 153 degrees and strike

with 158 degree water. The advantage to the Auto-Mash(tm) is that it provides

both a stirrer and a +-1 degree water jacketed temperature control. The resulting wort has been nothing short of spectacular!. The Klages and English

complete conversion between 45 and 55 minutes, the Munich is done in 40-

45



minutes. The "efficiencies" I have obtained consistantly are Klages 1.034, M/S English 1.032, Munich 1.032. The beers from these mashes do have a slight chill haze, but this disipates in less that a week in the fridge ( I only bottle ). I will never do a step infusion again, even if it is dead simple with the Auto-Mash(tm) because the results from the single-step process are quicker, clearer, and easier to sparge ( no, I don't know why, the run-off just seems to clear quicker and run more smoothly).

2) Mash-out, Sparge Efficiency  
I couldn't help but grin at the "non-use" of the mash-out by many HB's. I in fact never used a mash-out (170 degree temp rise) until after the UC class. After hearing the lecture on conversion and all of the chemistry involved, I had a discussion with Dr. Lewis about the degradation of crystal malts at mash temperatures. What I now do is mash my base grains to conversion. At conversion I add the Crystal and any other specialty grains ( all finely ground ) to the mash and start my mash-out temperature rise ( 1 degree a minute to 170 degrees ), allowing the mash to mash-out at 170 for 10 minutes. I the ladle the grains into my picnic cooler/ slotted pipe sparger and take ALL of the initial run-off after recycling about two quarts to get clarity. Once the initial run-off is collected I add ~4 gallons of 170 degree water to the tun and stir the H--- out of it for three minutes. Let is settle for 5 mins, recycle about two quarts to set the bed again and take the run-off to the boiler. This procededure has boosted my "efficiency" on an average by 1.005 per pound of grain.

My real point here is that adding the Specialty grains during mash-out temp rise has added a whole new dimension to the flavor/aroma profile of my beers. I don't know about you, but one of the constant comments on my score sheets from competition since I went to all grain has been: 'Needs more malt, not much malt aroma". I now get that heavenly crystal aroma and that pleasing residual sweetness that I so loved from the extract brews that added "steeped crystal" liquid to the boil. I haven't had an opportunity to enter these new beers in competition yet, the Lyons Bay Area Brew-off Competition will be the first. I'll post my results.

Russ Pencin  
Overpaid tool freak and brewer  
pencin@parcplace.com  
(415) 691-6701

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Date: Wed, 18 Dec 91 17:21:17 -0500  
From: bradley@adx.adelphi.edu (Robert Bradley)  
Subject: mashing and sparging in a BruHeat

What follows is a copy of some info I shared with a fellow HBDer who is the proud owner of a new BruHeat bucket. I actually own an "Electrim Bin". As near as I know it's identical to a BruHeat, except that mine is 110 volts (and therefore slower in getting liquids to boil).

I use a hanging grain bag with the trade-name Brewbits. If you want to try to make one: it's cylindrical, with a nylon(?) mesh on the bottom which is fairly fine and an impervious material making up the side. The diameter is perhaps an inch or two less than the interior diameter of the bruheat. There are four loops at the mouth, and you hang the thing by passing a string through the loops and tying it around the mouth of the bucket. On my bucket, there is a rim right at the top, and another a couple of inches down, so I have two positions for the bag: "down", with the string at the lip of the bucket, and "up" with the string futher down pulling the loops up higher. (I hope this all makes sense :-)

To make average strength beer with a single stage infusion mash:

To make an 8 lb. batch: set the bag to down, add 3 gal. water, raise temp to about 162 (72 C), add grain. Temperature outside the bag should be good, add a little boiling water to get inside temp to 150-155 range. Hold 60-90 min. Raise temp to 175. Heat off. Raise bag to up position. Drain the wort below the bag and pass it all back through, then 2 1/2 gal sparge water, also at 175. (As you have already realized, you can't do everything in the bruheat...my compromise is to heat sparge water in the pot I used to use for extract brewing). When sparging is done, get rid of the bag and spent grains, and perform boil in the bruheat. I just throw the hops in loose, and I therefore have to pour the contents out. If you use a hop bag, you could just drain the wort through the tap.

Further details added the next day:

The Brewbits was purchased at a Wine-Art store in Toronto; sorry I can't be more helpful than that...mail order across the border is a bit of a hassle, though not out of the question. Wine-Art is a national chain, based in Vancouver....perhaps they do mail order. I've not seen it anywhere else, but a similar item without that trade-name may well be available somewhere.

\*\*\*\* If any of you HBDeers know where such a bag can be found, please tell Jay Marshall (marshall@sweetpea.jsc.nasa.gov) \*\*\*\*

As I said yesterday, the bag can be hung in one of two positions. When "down", there's room for about 1 gallon of liquid below the bag; just enough to keep it safely above the heating element. This leaves approx 2 gal (sure, 2.25 if you like) to combine with the grian in the bag. When "up", there's room for maybe 2 gallons below the grain. So you have to let wort out of the tap a couple of times during the sparge. I sometimes boil the first 2 gallons in the same pot I heated the sparge water in, so as to save some time on the boil (i.e. I combine it with the rest of the wort in the bruheat once the sparging's done).

Happy sparging!

Rob (bradley@adx.adelphi.edu)

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Date: Wed, 18 Dec 91 15:54:40 -0700  
From: 105277@essdp2.lanl.gov (GEOFF REEVES)  
Subject: Recycling Yeast

> What about culturing yeast from your own bottles?  
> This is regularly done with Chimays and other imported beers...  
> This would allow you weeks/months before starting a new batch.  
> Also you have the benefit of "tasting" the results of the yeast  
> before you use it.  
>  
> Has anyone tried this?  
>

In a word, yes. I brewed up a batch of beer a few years ago only to find that I had no yeast in the house to pitch into it. What to do? Following the Golden Rule of Homebrewing I immediately tried to relax and poured myself a homebrew. It wasn't until then that I realized that the stuff at the bottom of the bottle that I didn't want in my glass was just the stuff I wanted in my ready-to-ferment beer so I poured it into the carboy. Granted this isn't the optimal way to start a batch of beer. I didn't sanitize the bottle neck and I didn't make a starter culture. But - it worked! It took a while to get started but the beer came out fine with no contamination or yeast-related problems. In fact the only problem was that an uninspired recipe made an uninspiring beer.

See Ya  
Geoff

Atomic City Ales  
Los Alamos New Mexico

- - - - -

- - - - -

Date: Wed, 18 Dec 91 16:25:52 PST  
From: lg562@koshland.pnl.gov  
Subject: water quality

Date: Mon, 16 Dec 1991 14:18:34 -0600  
>From: "John A. Palkovic" <scientist@lupulus.ssc.gov>

In his book, Papazian says (p. 79)

... information about the contents of your drinking water supply is available at no cost from your local water department

What exactly should I ask my water dept.? Should I call or write? Is there a law that says they have to supply this info at no cost?

I called the City of Richland (WA) and after three iterations with the city's central switchboard, I finally talked to someone who knew the answers. He supplied me with photocopies of the mineral content as well as the halocarbon report (doesn't have anything to do with homebrewing, but I was curious!). You might want to be a little more specific about which minerals you want to know about. The report I got told me all about minerals like Cd, Pb, Hg, etc. It did state what the hardness was (as CaCO<sub>3</sub>), but didn't include anything about either Mg or SO<sub>4</sub>. The gentleman I spoke with was a little apologetic about the hardness of the city water -- medium hard, until I told him that to a homebrewer this is just fine. After looking at the report, and comparing to the latest Zymurgy article, I would need to add a little gypsum to duplicate the hard waters used by major European brewers (Pils Urquell excepted).

As for cost, I just asked for the report and it was sent. No one mentioned any costs. Perhaps your city will be as nice.

Michael Bass  
Molecular Science Research Center, K2-18  
Battelle - Pacific Northwest Laboratory  
Richland, Washington 99352  
lg562@pnl.gov

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Date: Wed, 18 Dec 91 17:37:00 PST  
From: ek@chem.UCSD.EDU (Ed Kesicki)  
Subject: pasta machines/Video critique

Let me tell you a story about an experience I had with a hand-cranked pasta maker. My Italian-American mother has had one of these since I can remember; one day in the 1970's, my friend and I thought it would be fun to put little army men through the rollers. Well, it *was* fun--really flattened those guys. However, it also broke the machine; somehow the rollers got pulled apart permanently. And my mother was really P.O'd (she still mentions it from time to time).

Anyway, I don't mean to say that crushing little plastic army men is the same as crushing malt, but I just thought I'd warn you that these pasta makers are not indestructible. I think, however, that you will know if you are using too much force to crank the thing; we really had to use a lot of force to get those guys to go thru.

About the Jack S. video: I saw it, and I liked it. It seemed to give all the basic info for a beginning extract brew. My roommate and I have brewed 13 batches since April, so the video was a little too basic for our needs. I found nothing too offensive in it, however, except the guy from Baderbrau Brewery who said "malt, hops, water, and yeast" about a thousand times--very annoying. And oh yes--the fruit flies--I had forgotten about them--thanks, Robert.

One minor point for you amateur geographers: The city where a lot of Sam Adams is brewed is called Pittsburgh, not Pittsburg--I know, I grew up there.

Ed Kesicki  
San Diego, CA

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Date: Wed, 18 Dec 91 19:02:57 MST  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: Lactobacilus (sour mash)

Well, I'm giving sour mashing another try. My first attempt produced a nasty infection, but NOT lactic acid producing bacteria. I am going to give it another try, but this time i plan to try to give the lactic acid producers a boost.

I do not have culturing equipment (yet!), and i have found "buttermilk starter" hard to find. I do have a plentiful supply of "acidopholis". This is commonly found in stores to help people with digestion problems.

All acidopholis products mention "Lactobacillus acidopholis" on the label, but many are mentioning strains. Here is a partial list of the beasties i saw mentioned, and product name where i remember it.

Solgar multi-acidopholis  
L. Bifidus  
L. Bulgaricus

bio-flora  
L. Acidopholis 49  
SF77

do these numbers mean anything? This is the product i bought since the inactive ingredient is barley malt. I assume malt was the culturing media... hence these beasties should be able to metabolize beer wort.

Natures Life : Lactobacillus Acidopholis strain #3208  
once again, does this number really mean something in the real world?

Natrin Digesta-lac  
L. Bulgaricus

other brands listed :  
L. Casei  
L. Bifidus

One bottle mentioned that L. Bulgaricus is synonymous with L. delbreuickii. yes... delbreuickii (sp?) as in hefe-weizen yeast. I wonder how and if Lactobacillus delbreuickii and Saccharomonococcus (sp?) delbreuickii are related?

Could a person who knows a bit about microbiology shed some light on the subject?

I plan to run my mash thursday night, and boil fri night or sat morning.  
I need to brew soon, since my Wyeast starter has already fermented out, and is in the fridge. I will need a new starter friday.

aaron  
abirenbo%rigel.cel.scg.hac.com@hac2arpa.hac.com



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Date: Thu, 19 Dec 91 0:56:01 EST  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: Busted WYeast Packet

Hey all,

My brewing partner (Tom Strasser -- strasser@raj3.tn.cornell.edu) and I just popped a package of WYeast (#2308 -- Munich Lager -- dated 4/91) and at the same time that the inner seal popped, the \*outer\* seal ruptured as well, shooting out some of the precious yeastily fluids. Well, we were unsure of what to do but decided that whatever it was, we should probably do it right away. We made a real dilute starter (like 1.010-1.015) and dumped in what remained.

First of all: what would \*you\* do? We couldn't get more 2308 as the brewshop in town doesn't carry it. Is it hopelessly naive to think that it's salvageable? Secondly, how should we assess the starter before committing it to a whole 5 gallon batch? This is a tough one, since we plan to brew several batches from it. Our plan is to go with it, as long as it appears to be a normal starter: looks, smells and tastes OK.

Anyone ever have this happen to them before (I would suspect the ever-luckless Martin Lodahl :-)? Just in case, watch out for 2308s of that lot, i.e., have a spare handy.

Yours in the Suds,

STEVE

ps by the way, the fluids that did shoot out tasted sweet. So either the inner and outer packets mixed right away or else the sugar solution is the outer one. (despite previous net statements to the contrary)

- - -

=====  
=====  
Stephen Russell  
Graduate Student, Department of Materials Science and Engineering  
  
Internet: srussell@snoopy.msc.cornell.edu work: 607-255-4648  
Bitnet: srussell@crnlmsc3.bitnet home: 607-273-7306  
=====  
=====

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Date: Thu, 19 Dec 1991 7:45:57 -0500 (EST)

From: TSAMSEL@ISDRES.ER.USGS.GOV

Subject: State fairs?

Our brew club is in the process of organizing the first Virginia Home  
Brewing

competition. I know that each state is idiosyncratic re: the  
organization of fairs, but if anyone has any insight or  
experience in this vein, we'd like to hear it.

Since I can't edit on this furshlugginer demon box, I meant to  
say that the competition was to be part of the Virginia State Fair  
activities. (You know, best hawg, best cheese,.... the local  
wineries have a competition..commercial that is..)

I think this will be club entries, but I'm not totally sure of  
that.

Feliz navidad you all, Ted

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Date: Thu, 19 Dec 1991 09:57 EDT  
From: MIKE LIGAS <LIGAS@SSCvax.CIS.McMaster.CA>  
Subject: AUTOMATED SUBSCRIBE/UNSUBSCRIBE

The subscription and unsubscription process to HD is automated. Send letters to:  
homebrew-request@hpfcmi.fc.hp.com

To Subscribe:

Send a letter to the above address which is entitled: SUBSCRIBE  
The body of the letter should simply say:  
Subscribe <your address>

To Unsubscribe:

Send a letter to the above address which is entitled: UNSUBSCRIBE  
The body of the letter should simply say:  
Unsubscribe <your address>

This technique has been verified as successful by a friend of mine. If you subscribe you will be sent a standard confirmation letter within 30 minutes. If you unsubscribe you will receive no confirmation but you will not receive HD the next day or for the rest of your life ;-( [unless you re-subscribe :-]

- Mike -

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Date: Thu, 19 Dec 91 9:21:15 CST  
From: tony@spss.com (Tony Babinec)  
Subject: Berghoff

At the turn of the century, Berghoff was brewed in Fort Wayne, Indiana. I don't know what all happened to that brewery, but through the years it changed hands. Until recently, they brewed Ballantine's India Pale Ale (yum!) there and other beers such as Falstaff. To my knowledge, the Fort Wayne brewery is now closed. See the old Berghoff can amongst Oldenberg's breweriana collection in Ft. Mitchell, Kentucky, outside Cincinnati.

Meanwhile, the Berghoff restaurant in downtown Chicago is a thriving establishment popular with both locals and out-of-towners. On the premises is the Berghoff stand-up bar, with both a beautiful bar and inlaid woodwork behind the bar. The stand-up bar was, like McSorley's in New York, an all-male club until circa 1970, and of course now is open to the general public.

In the time I've been drinking its beer, it has served a light (Dortmund) and a dark (American Dark). In local stores, you'd find a seasonal bottled bock (American Bock), which cannot be compared in gravity or flavor to the great German bocks or doppelbocks. Berghoff beer served on tap on the premises, and found regionally in bottles, is brewed at the Berghoff-Huber brewery in Monroe, Wisconsin, formerly the Huber brewery. Huber brewed a coupled dozen regional beers, and is perhaps best regarded for launching Augsberger, since sold to Strohs. Berghoff-Huber is the source of such collector beers as Harley-Davidson Heavy beer and Foecking (get it?) beer.

The news for the general beer public is that Berghoff has bought and refurbished the defunct Siebens brewery in the River North area of Chicago on west Ontario. Siebens was selling a reasonable quantity of its brewpub beer, which was generally okay, but it sunk for a number of business reasons (the board got rid of the founder, the restaurant concept varied, was pricy, and indifferently executed, etc.). Berghoff bought the place, refurbished the inside, and is brewing there. On tap on recent visits were: light lager, dark lager, Maerzen, as well as several ales, including an amber ale, a porter, and a stout. The beer is brewed on premise; the kettles are visible just behind the great bar. I can't comment on the restaurant operation, as I haven't eaten there yet. But, Berghoff is to be congratulated for running what so far appears to be a good beer operation.

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Date: Thu, 19 Dec 91 10:35:10 EST  
From: ptsysl!beb@uu.psi.com (Bruce Buck)  
Subject: Jim Koch

Is he related to the Kochs of Dunkirk, NY who ran the Fred Koch Brewery until Genessee bought them out a few years back?

Is his name pronounced Cook, Kotch or Coke?

Speaking of Fred Koch, did anyone try the porter he came out with shortly before the brewery closed? It was intended to commemorate the fiftieth anniversary of Repeal and in my mind fairly good stuff.

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Date: Thu, 19 Dec 91 09:50:49 CST  
From: Fritz Keinert <keinert@iastate.edu>  
Subject: Re: Blitz-Weinhard

In HBD #785, Richard Childers writes

> I was up in Portland, attending classes at Sequent, and had the  
> opportunity to tour the Blitz-Weinhard Brewery. It was a waste of  
> time, alas. I wish to save anyone else so inclined, from wasting their  
> time.  
> ...  
> My interpretation of this is that, while they malt their own grains,  
> they have also found it convenient to manufacture their own corn  
> starch onsite, but find it sells better if they refer to such as  
> 'grains' instead of 'starches'.

I toured Blitz-Weinhard a couple of years ago, with similar experiences. After the tour, I asked the guide where they made their malt, since I had not seen anything like that anywhere. He had no clue what I was talking about. Sort of like "Malt? What is that?". Another guide that he asked for help told us that their malt was made by an independent malting company in Vancouver, WA, across the river.

Maybe that has changed, but more likely it is a case of different tour guides telling different stories.

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Fritz Keinert    phone: (515) 294-5128  
Department of Mathematics    fax: (515) 294-5454  
Iowa State University e-mail: keinert@iastate.edu  
Ames, IA 50011

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Date: Thu, 19 Dec 91 9:55:26 CST  
From: tony@spss.com (Tony Babinec)  
Subject: russ gelinas brews very bitter beer

In a recent HBD, Russ Gelinas describes a batch of beer from: one can of hopped (!) extract, an addition of 15 AAU of bittering hops, and 1.5 ounces of late hops. Assuming the usual 5 gallon batch, and a boil of at least 45 minutes to 1 hour, that's a lot of hops, even for a hophead!

One can of extract in a 5 gallon batch will produce a beer of starting gravity of about 1025-30. By comparison, English ordinary bitters come in at about 1035-1038. However, the English bitter will have 20-25 BUs bitterness, which translated to AAUs is somewhere around 6-8 AAUs. So, Russ's beer has somewhat less SG than a bitter, but twice the hops, the effect of which is too much bitterness. So, an obvious adjustment in the next batch is to lessen the hops. Also, why use hopped extract? Use unhopped extract and perform the hopping yourself, which affords you more control.

There isn't much you can do about the current hoppy batch, other than age and refrigerate it. Some hoppiness might go away, but the older the beer, the more likely oxidation will take place, which makes the beer less drinkable.

At the expense of a second can of extract, you can brew a beer of greater gravity, which will enable you to add more hops without such a dramatic effect on malt-hop balance. Don't substitute too much sugar for malt, as sugar will completely ferment out, giving rise to thinness, a cidery flavor, and perhaps too much alcohol for the style.

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Date: Thu, 19 Dec 1991 11:55 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Cold break

Jim White writes concerning cold breaks:

>I expected a huge mass of cold break material to have settled out with  
the  
>quick chilling and prolonged intense cooling. Though I'm not absolutely  
>positive I can identify cold break material, there was little mass of  
yuch  
>at the bottom of the bucket. What gives? Could this be because of the  
skimming?  
>Is the thick mass of foam that forms at the beginning of the boil the  
>same material that forms the cold break?

I read a study in a technical brewing journal that concluded that  
"quick chilling" is defined by shocking the wort cool, as in a few  
seconds, not chilling the entire mass quickly, as in ten minutes.  
This is one of the technical reasons why I like counter-flow chillers,  
BTW. Taking the wort temp down close to freezing probably had little  
effect on the break. But if you do this after bottling, it will have  
an effect on the clearing of chill haze (also the result of proteins).  
It takes a couple of weeks though.

The thick mass of foam forming at the beginning of the boil is  
predominantly proteinaceous material, the same stuff that forms the  
cold break. That being the case, I think skimming does lessen the  
amount of cold break.

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

-----

Date: Thu, 19 Dec 91 11:41:57 EST  
From: cjh@vallance.HQ.Ileaf.COM (Chip Hitchcock)  
Subject: re Be Gyled

>From: grumpy!cr@uunet.UU.NET (C.R. Saikley)

>

>this problem, but has some of its own. To determine the amount of gyle  
>to hold back for priming, you'd have to be able to predict the TG  
>beforehand (difficult, especially if it's a new recipe), or hold back  
>extra and only use what's called for after measuring the TG (read  
>wasted beer!).

Not if you rack away from the trub before pitching! I've found that I  
have

to leave some liquid behind after what I consider a safe settling time  
(given temperature and equipment) to avoid picking up lightly-settled  
trub.

After racking, I pour off everything remaining that will pour easily into  
a

sterile container, refrigerate, and decant after a few days (sometimes  
more

than once). This is wort that couldn't be salvaged otherwise, it's being  
kept a short enough time that it's not likely to pick up an infection at  
~2C (if I think it might, I can always measure what I need and boil it),  
and the trub settles much more thoroughly in a few days and is unlikely  
(from all comments I've seen) to affect the flavor in the absence of  
yeast.

I've been short of gyle for bitter, which I've tried to make  
less-carbonated; for a standard batch you might have to save a little  
more

(look at what you poured off and estimate amount needed versus amount on  
hand \* % liquid).

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Date: Thu, 19 Dec 91 11:55:21 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: re: Re: Liquid Starters

John DeCarlo stated:

>I don't know of any

>good reason to put hops in your starter, but there might be some.

The reason that leaps to mind is to take advantage of the anti-bacterial properties of hops. It should help to keep those non-yeast beasties down.

I hope someone will check me on this, I think that while the bitterness and aroma of the hops decrease with age, their anti-bacterial-ness remains relatively intact. If so, it seems like a good use for old hops.

Carl

WISL,BM.

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Date: Thu, 19 Dec 91 10:08:30 PST  
From: Richard.Stueven@Corp.Sun.COM (Richard Stueven)  
Subject: Re: Phil's Philler -- review

In HBD# 784, Arthur Delano <ajd@itl.itd.umich.edu> mentions:

>I've always bottled with a bottling bucket, with a spigot attached (no  
>stopped siphonings for me!) and a length of 3/8" dia. tubing leading to  
the  
>bottles. After two batches of this setup, having to pinch the hose and  
>dribble beer all over the floor between bottles was getting to me, and I  
>wanted a filler.

I used to do it this way, but after mopping up spilled - no, WASTED -  
beer one too many times, I got rid of the tubing. I bottle right out  
of the spigot. If you watch the flow rate, you won't get any foaming  
in the bottles. I haven't had any oxidation problems like I thought I  
might. Give it a go!

I also agree with those who say that the traditional bottling wand  
leaves too much headspace in the bottle. On the other hand, I've been  
accused of leaving too \*little\* headspace (<=0.5") in my bottles, so go  
figure.

|                 |                      |            |                                |
|-----------------|----------------------|------------|--------------------------------|
| Richard Stueven | AHA# 22584           | -----      |                                |
| Internet:       | gak@Corp.Sun.COM     | ----GO---- | Disclaimer: I'm not allowed to |
| ATTMAIL:        | ...!attmail!gak      | ---SHARX-- | have opinions.                 |
| Cow Palace:     | Sec 107 Row F Seat 8 | -----      |                                |

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Date: Thu, 19 Dec 91 13:35:40 EST  
From: otten@cs.wm.edu (John Otten)  
Subject: Great Deal on SS pot???

I was poking around one of the local Oriental Markets last night, and I noticed some large stainless steel pots they were selling. There was the number 27 followed by a Korean symbol (which I guess was the word for liter or quart), and the handle looped from one side to the other (like on a bucket). The thing that caught my eye the most though was the price-  
\$45!!!. And that included the lid, and a whole bunch of accessories that looked like steaming racks & stuff. I guess the whole thing was a kind of all purpose food steamer/kettle/(and hopefully brewpot).

However... The metal was thin. It looked sturdy enough, but when I read about others and their SS brewpots, I figure they are talking about the pots that are about 3/16" thick. The thickness of the pots I saw was about the same as one of those spun aluminum pots & pans that you can get at K-mart for about \$3.50 (about 1/32" ?). I think that the pot is plenty durable enough to hold 5 gallons of wort, but I would be concerned about scorching the bottom of the pot while boiling. I use my electric stove for the boiling (not a blast furnace like several other readers :-), so I am not too worried about this.

ANYWAY, I am wondering if others have seen/used pots with metal this thin, and whether they had (or didn't have) problems. I will probably go buy it anyway, as right now I use a 4 gallon enamel pot to brew, and that doesn't seem to be much thicker...

ALSO... I noticed 1 lb bags of dried malt for \$1.95. My brewing supply store charges \$12.00 for a 3 lb bag. Is this the same sort of malt!?!?!?!?

If this is good news for SS pot hunters, remember, you heard it here first! :-)

John

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-----  
otten@cs.wm.edu |If I don't like they way someone makes  
or | their Homebrew, I don't argue with them,  
otten@icase.edu | I just don't drink their beer....  
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Date: Thu, 19 Dec 1991 11:11 PST  
From: "BOB PERSCHAU (PANDUIT CORP)" <PERSCHAU@MDCBBS.COM>  
Subject: HBD785

>From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
>Subject: Big time bitter

>  
> I've got a brew that has such a bitter finish that it's virtually  
>undrinkable, and I \*like\* bitter.

SNIP SNIP

>it's heavy. One odd thing is that it's taken a month for the bottles  
>to clear; usually they clear in a week or so. Clearing hasn't had any  
>effect on the bitterness.

SNIP SNIP

I had the same story with my Holiday brew. In fact I've named this  
batch  
"HOPPY HOLIDAYS" It starts out with a real good malt taste... but then  
WHAMM! The bitterness even covers up the spices I added.

>Date: Wed, 18 Dec 91 11:31:12 -0500  
>From: bradley@adx.adelphi.edu (Robert Bradley)  
>Subject: Chicago beers

>  
>Talk about Chicago beers in #784:

SNIP SNIP

>Baderbrau [umlaut over the second 'a'], to my limited knowledge, was the  
>first micro in the Chicago area. They seem to have opened up shortly  
>before I moved there in Sept. 1989. Their basic lager is pretty damn  
>good. I would compare it to Sam Adams lager (it seems it's once again  
>OK to admit that I drink the stuff from time to time). Probably better  
>than Sam Adams, IMHO, when it's fresh. Full-bodied, all grain, plenty  
>of hallertuaer hops.

>  
>Cheers,  
>Rob (bradley@adx.adelphi.edu)

When Midway airlines was still around, I used my frequent flier miles to  
get  
first class upgrades. All the Baderbrau you could handle!

Good brewing,  
Bob  
perschau@mdcbbs.com

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Date: Thu, 19 Dec 91 20:28 GMT  
From: "KATMAN.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: holiday beers

Date: 19-Dec-91 Time: 03:25 PM Msg: EXT02440

Hi there brew folks,  
this was taken directly from the Wednesday, December 18, 1991 NY Times.  
It's  
an article (mentioned yesterday in the HBD) about seasonal holiday beers.  
Enjoy.

FOR CHRISTMAS TOASTING TIME, HAVE A BEER, BUT NOT JUST ANY

By Florence Fabricant

For that holiday spirit, this may be the year for beer. With Champagne  
prices  
through the roof (and eggnog full of fat), beer certainly suits leaner  
times.

But not just any beer. And certainly not an ordinary six-pack of  
something  
industrial -- suitable when your team has won, perhaps, but not for  
Yuletide  
toasting. For the holidays, there are other, more appropriate choices:  
the  
seasonal Christmas brews. If you consider the special Christmas bottles  
of  
Coca-Cola, the special Christmas blend from Starbuck's Coffee -- even the  
Christmas brandy made by Germain-Robin in California -- it makes sense  
that  
brewers are also cashing in on Christmas.

Still, these beers represent something more than a marketer's dreams.  
They're  
part of a venerable beer-making tradition that is being revived around  
the  
country with great success.

"Beers for the season are a staple in Europe and even some of the big  
breweries in America used to make them," said Paul Shipman, the president  
of  
the Red Hook Ale Brewery, a micro brewery in Seattle, which has been  
making  
Winterhook, a rich, full-bodied seasonal ale, since 1986. "This year, we  
increased our production by 50 percent and probably could have sold even  
more," Mr. Shipman said.

Like all of the Christmas beers, Winterhook goes on sale in November; by  
Christmas, the stores are usually sold out. Traditionally, before beer  
making  
became industrialized, these were the first beers brewed in the fall.

Holiday beers and ales are typically dark, rich and full bodied -- the  
better  
to complement heavier, spicier holiday and winter food. And brewers often  
use

special yeasts, hops and malts for these products.

"All the malt in Winterhook came from one farmer who malted the barley especially for us," Mr. Shipman said.

Another characteristic of these brews is a higher alcohol content, usually 5 to 7 percent, than the beers and ales made the rest of the year. One Christmas beer, Samichlaus (Santa Claus) from Switzerland, is made with 14 percent, better to sip by the fire than at the beach.

Many of the American micro breweries that now make these seasonal beers are inspired by English-style ales like Samuel Smith's Winter Welcome. D. L. Geary's Hampshire Special Ale, made in Portland, Me., is one such ale, with a robust flavor and an alcohol content of 7 percent.

>From Mexico comes the dark Noche Buena, made by Moctezuma, the company better known for Dos Equis and Superior. There are also entries from Norway, the Netherlands, Belgium, Denmark and Germany. The Swiss Samichlaus is made once a year on Dec. 6 (St. Nicholas Day), then not released for sale until the following November.

At his Eureka Brewery in Los Angeles, Wolfgang Puck, a co-owner, made a Christmas lager for the first time this year. "It's the kind of malty amber beer I remember," he said. "It goes with the heavier food like venison we tend to serve at this time of year." Eureka's Christmas beer is only served on tap in the restaurant and is not bottled for retail sale.

Beyond just showing holly on the six-pack, what sets all these beers apart is their limited availability. It's partly marketing, to be sure, but these beers are definitely different from the regular lines. "It's fun for our customers to have something different, and it helps keep people interested in a season when things are slower," said Marcia King, the president of the New England Brewing Company in Norwalk, Conn., which makes Holiday Ale.

At the Adolph Coors Brewing Company (a company not usually known for distinctive-tasting brews), the brewmaster had concocted a special beer just for the owners to have at Christmas. "Then, at one point," said Gina Freize, a spokeswoman for the company, "they began sharing it with the employees. Six years ago, we began making enough to share with the whole state of Colorado."

For the last four years, Coors Winterfest has been sold nationally. With production now up to around 4.5 million bottles, it dwarfs the quantities of most of the winter beers made by the micro breweries. For some breweries both large, like Coors and small like D. L. Geary, a winter beer is the only seasonal beer they make.



But in the centuries before yeasts were understood, temperatures controlled and pasteurization a standard practice, beer making was strictly a seasonal activity, with various beers made for different times.

No beer was made during the summer, as the hot weather could spoil the beer because there was no refrigeration. Beer making would get under way in the fall, after the harvest when the heat had faded.

"These customs are at the root of brewing," said Michael Jackson, the author of "The New World Guide to Beer" (Running Press, 1988). "The fact that you're not constrained by the seasons doesn't mean you can't celebrate them."

#### BREWS FROM NEAR AND FAR

Here are just a few of the Christmas beers out now. Many, the fruits of micro-breweries, are sold only in specific parts of the country. Most are available until the end of the year or through mid-January.

Anchor Brewing Special Ale -- Anchor Brewing Company, San Francisco, Calif.

This medium-amber ale makes a good head and has a toasty aroma and rich, mellow slightly winy flavor. Available nationally.

Catamount Christmas Ale -- Catamount Brewing Company, White River Junction,

Vt. This medium-amber ale combines the bitter flavor of hops with hints of walnuts and coffee. Available in the Northeast.

Hampshire Special Ale -- D. L. Geary Brewing Company, Portland Me. With a tealike aroma, this medium amber ale has a bitter flavor mellowed by malty sweetness. Available in the Northeast.

New England Holiday Ale -- New England Brewing Company Norwalk, Conn. This ale

is a deep, reddish amber with a spicy bouquet and slightly bitter taste with cinnamon and nutmeg seasoning. Available in Connecticut and Massachusetts.

Samichlaus Bier -- Brauerei Hurlimann, Zurich. This dark, strong (14 percent alcohol), rich and malty-sweet lager is excellent to drink with chocolate desserts. Available nationwide in major cities.

Samuel Adams Winter Lager -- Boston Beer Company, Boston. This medium amber

beer is full-bodied and mellow with a pleasantly bitter finish. Available nationally in major cities.

Samuel Smith Winter Welcome Ale -- Samuel Smith Brewery, Tadcaster, Yorkshire,

England. A medium amber ale with a rich, malty aroma and a full bodied, tangy

flavor. Available nationally.

Seasons Best -- F. X. Matt Brewing Company, Utica, N.Y. This light amber beer has a malty aroma and a fairly bland flavor. Available in New York and New Jersey.

Sierra Nevada Celebration Ale -- Sierra Nevada Brewing Company Chico, Calif. This is a medium amber ale with a fruity aroma and an excellently balanced flavor that combines the bitterness of hops with the sweetness of malted barley. Available nationally.

Winterfest Beer -- Coors Brewing Company, Golden, Colo. A relatively light-bodied medium amber beer with a moderately rich flavor and a nice, bitter hoppy finish. Available nationally.

Winterhook Christmas Ale -- Red Hook Ale Brewery, Seattle, Wash. This fullbodied, medium amber ale keeps a good, creamy head, has a toasty coffee aroma and a rich flavor. Available in the Rockies and Pacific Northwest.

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Lee Katman == Thirteen/WNET == New York, NY

=Do not= use REPLY or ANSWERBACK, I can not receive mail in that fashion. Please send all mail to

INTERNET katman.wnets385%wnet\_6790753@mcimail.com

OR

MCIMAIL EMS: wnet 6790753 MBX: katman.wnets385

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Date: Thu, 19 Dec 91 18:31:09 EST  
From: Mike Lelivet <UTB@CORNELLA.cit.cornell.edu>  
Subject: Immersion vs. Counter Flow Chillers

With all of the talk around of diameter of counterflow copper tubing, this beginner must pose the question of the advantages of counterflow chilling to an immersion chiller. To me sanitation, which would be my primary overlying concern, would be easier with an immersion style chiller. Please enlighten the ignorant!

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Date: Thu, 19 Dec 91 16:29:14 PST  
From: Bob Devine 19-Dec-1991 1712 <devine@cookie.enet.dec.com>  
Subject: industrial beer tours (was: Blitz-Weinhard)

Richard Childers writes:

> I [...] had the opportunity to tour the Blitz-Weinhard Brewery.  
> Summary: don't waster your time. You'll learn more brewing one batch  
[...]

Ahh yes, the joys of industrial beer tours! It is part chemical factory  
and part make-the-world-safe-for-stupid-tourists. The average tour  
is definitely NOT for the knowledgable brewer.

I've toured Pabst (before they were bought); A-B plants in Colorado and  
New Hampshire; Schiltz; Miller; and Coors. Plus a dozen brewpubs.

The guiding principles of industrial beer tours are:

- 1) the guide knows less than you do
- 2) the tours never go to the interesting areas (culture lab, granaries,  
etc)
- 3) you will have to listen to company sales propoganda
- 4) a recent addition is listening to the "safe drinking" lecture
- 5) you will be herded from site to site quickly
- 6) you only get 2 beers at the end :-(

I've set up an in-depth tour at Coors for the Colorado Springs homebrew  
club  
for early February. I'll report back if this non-standard tour goes  
well.

Bob Devine

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End of HOMEBREW Digest #786, 12/20/91  
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Date: Thu, 19 Dec 91 12:06 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Baderbrau Bottling Fining

mailx -s "Baderbrau Bottling Conditioning" homebrew@hpfcmi.fc.hp.com arf

To: Homebrew Digest  
Fm: Jack Schmidling

From: bradley@adx.adelphi.edu (Robert Bradley)  
Subject: Chicago beers

>Baderbrau [umlaut over the second 'a'], to my limited knowledge, was the first micro in the Chicago area..... Probably better than Sam Adams, IMHO, when it's fresh. Full-bodied, all grain, plenty of hallertuaer hops.

For what it is worth, Ken Pavechevich, founder and CEO makes a big issue out of claiming the use of only Saaz hops.

Also for what it is worth, I added 1/2 oz of Saaz to my last batch at the end of the boil. This is addition to the "standard" 1 oz of Chinook. It will be interesting to see I can tell the difference.

From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: bottling wands

> There is as much, if not more aeration with the use of the wand by the initial rush into the bottle than there is with my siphoning technique.

After the drubbing I got over aeration and oxidation, I noticed this immediately. The simple cure is to lift the bottle to reduce the "head" and tilt it till the end is covered. You can then put it back down and continue the process in the normal fashion.

It's a little extra work, but if one is an oxidation freak, it beats the other tricks I have seen so far.

.....

Fining.

I gave up on waiting for my beer to clear and have fined 4 batches with gelatin. The speed with which this stuff works is mind boggling. After 30 days, my all grain generic beer, is still so hazy that about all I can see through it is a flash light. Three days after fining, it is sparkingly clear. This was even true on one batch, only a week after pitching.

I rationalize that my beer is still Reinheitsgbot because the gelatin is

only a temporary resident.

According to Noonan, gelatin will only work at temperatures below 55 degs.

It happens to be almost that cold in my basement these days but can anyone refute this seeming momily?

I would also be interested in any comments on taste/flavor or other effects of fining with gelatin. Yeh, I know, it ain't Kosher. Or is it if you leave it behind by racking?

js

ZZ

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Date: 19 Dec 91 16:05:32 U  
From: "Rad Equipment" <rad\_equipment@rad-mac1.ucsf.EDU>  
Subject: Anchor Date Code

Subject: Anchor Date Code Time:4:03 PMDate:12/19/91  
New Anchor Bottling Date Code

Jim Homer requested I investigate this for you all...

I spoke with Mark Carpenter, brewmaster at Anchor Brewing Company, about the new date code that they are using since they changed their label to a dual design, putting the government warning on the back of the bottle. If you are still getting bottles with single labels, the beer is older than October, 1991.

The new date code replaces the clock-face which used to show the bottling month as one of 12 small notches around the main label. A three character code is now included on the new back label of the bottle. The code works like this:

The first character is always numeric and represents the last digit of the year. Currently you are seeing a "1" in this spot.

The second character is always alpha and represents the month by using the first letter in a month which has not previously been used. So:

January = J  
February = F  
March = M  
April = A  
May = Y  
June = U  
July = L  
August = G  
September = S  
October = 0  
November = N  
December = D

The third character in the code is either alpha or numeric and tells the day of the month. The first 26 days are represented by the alphabet with the remaining days listed as:

27th thru 29th = 7 thru 9  
30th = 3  
31st = 1

They didn't use 0 (zero) for the 30th because the labeler makes it's "O's" (letter O) the same way it makes it's "0's" (zeros).

So today's (12/19/91) bottling reads: 1DS

This code was originally created by Fritz Maytag for use on his PC to identify file dates with 3 characters.

Happy Holidays to all!

RW...

Russ Wigglesworth      CI\$: 72300,61  
|~~| UCSF Medical Center    Internet: Rad Equipment@RadMac1.ucsf.edu  
|HB| / Dept. of Radiology, Rm. C-324    Voice:      415-476-3668 / 474-8126  
(H)  
|\_\_| / San Francisco, CA 94143-0628

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Date: Thu, 19 Dec 91 11:11:43 -0500  
From: hartman@varian.varian.com (John Hartman)  
Subject: Scrubber + Pellets = Trubble, Cold Break

- --Copper Scrubbers revisited--

This is a follow-up to a post regarding the use of copper scrubbers in HBD #776. In that post I pointed out that the use of cheese cloth over a copper pot scrubber at the end of my siphon had caused severe blockages. I have since learned that the real problem is not the cheese cloth but the combination of the pot scrubber and pellet hops. The last batch I made I used up some old pellet hops for the boil. I usually use whole hops from Freshops. I experienced blockage once again but without any cheese cloth. I conclude that using pellet hops is incompatible with the use of the scrubber as a filter.

On the other hand, using the scrubber with whole hops does work quite well.

- --Whither Coldbreak--

I'd like to solicit opinions on cold break. I've never really seen the phenomenon in over 20 batches. Mind you I always see the dramatic formation of hot break as the brew approaches boiling. Upon cooling though I see no precipitation. When I switched to a counter-flow chiller, part of the motivation was to improve my beers by producing the alleged cold break. While the chiller has improved my beers, I only see the slightest clouding of the once hot, clear wort as it exits the chiller. Originally I was racking into a temporary container so that I could rack off this 'cold break' before fermentation. But there was no cold break, so I now counter-flow/siphon directly into the fermenter, which is actually a lot less work. The output of the chiller is typically 60F. So what gives? Where is the cold break I hear so much about? Any insight here would be greatly appreciated.

By the way, for the longest time I would siphon into my fermenter in the Brewing Room (read kitchen) and then carry it to the Fermentation Room (read Basement). One day after a few home brews I finally decided to just go ahead and drill a hole right through the floor and on into the basement. I installed a racking tube and have since been siphoning directly to the basement. Well fellow brewers, this technique has worked quite well. It has had the added benefits of improving the strength/speed of the siphon and of allowing me to brew up to 15 gallons conveniently. I would recommend this to others with the caveat that one should be prepared to explain to non-brewers just why one would do such a thing. My girlfriend seems to enjoy pointing it out to her friends as if to confirm her suspicions of what I'm not sure. Well

I guess I've wasted too much bandwidth already, so I'll close by simply wishing all happy holidays.

John

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Date: Thu, 19 Dec 91 16:49:39 PST  
From: Bob Devine 19-Dec-1991 1730 <devine@cookie.enet.dec.com>  
Subject: King Gambrinus?

Who was King Gambrinus?

There have been many beer-related pictures of a person wearing a crown.

Somehow Gambrinus has become a sort of "patron saint" of brewers.  
Many breweries have taken their name from him or put up statues  
claiming to be in his likeness.

I've heard/read several proported explanations about who this, possibly  
mythical, person was. The stories say King Gambrinus was one of:

- 1) a real [English, Dutch] king
- 2) a mythical [English, Dutch] king
- 3) a corruption of a Dutch brewer's name (Jan Primus)
- 4) a distant relative of Charlie Papazian ;-)

Does anyone have a better/truer story? Who was this guy?!?

Bob "not a king" Devine

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Date: 19 Dec 91 21:26:10 EST  
From: chip upsal <70731.3556@compuserve.com>  
Subject: fillers

John Decarlo writes:

>Now if there was a bottle filler with a manual switch controlled  
>from the top, so I could fill the bottle as much as I wanted, it  
>would have the advantages of both systems.

Try Phils Filler. It is a simple filler made of brass and is easily  
sanitized. Best of all when you lift the filler, the beer level in the  
bottle stays constant. I got mine from the Home Brewery in Ozark MO

Chip

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Date: Thu, 19 Dec 91 16:29:19 CST  
From: whg@tellab5.tellabs.com (Walter H. Gude)  
Subject: Pre-crushed grain

With all the talk about grain mills and the many references to grain not keeping well after crushing, I've been wondering how you can tell when pre-crushed grain has been around too long? What tastes will "stale grain" impart to my beer. For instance, I have a half of a pound of crystal that I milled at the brew store about a month ago. It's been in a closed (hopefully sealed) zip-lock bag in my vegetable crisper since I used the first half. How can I tell if its "bad"? It still tastes ok. Will crushed grain get moldy?

Inquiring minds want to know.

Walter Gude

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Date: Thu, 19 Dec 91 17:52:11 CST  
From: whg@tellab5.tellabs.com (Walter H. Gude)  
Subject: Re: distilled water and beer

Chances are that most 5 gallon carboys come filled with "drinking" water and not distilled water. The difference being the drinking water has minerals added back in or never completely flushed out. When I used to get well water from the tap I'd just pop the \$3 for 6gallons of drinking water to brew with.

Walter

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Date: Thu, 19 Dec 91 17:33:15 CST  
From: whg@tellab5.tellabs.com (Walter H. Gude)  
Subject: Immersion Chiller...

Someone asked about the Immersion Chiller from the Home Brewery, whether it was big enough to do the job. I just bought it for \$29.95. The first thing I'll is its much bigger than it looked in the ad. From the picture, it looked to be about six inches in diameter. As it came it was about 8 loops each about 10" in diameter. That works out to about 50 feet of tubing. This just barely fit in my brewpot so I play around with it to make it 10 coils of 9" diameter. I boiled three gallons of water just to test it. It took the water from 100C to about 32C in five minutes at a very slow flow rate from the faucet before I got bored and put it away.

For the tinkers among you you may be able to get the 50' of tubing and the connectors for less. But if your like me and your time budget has more constraints than your monetary one, I'd say this is a deal.

I'm in no way connected with the Home Brewery, just a satisfied customer.

Walter Gude  
Tellabs, Chicago

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Date: Fri, 20 Dec 1991 4:54:11 -0600 (CST)  
From: GFT\_JAMES@gsbvxb.uchicago.edu  
Subject: RE: Homebrew Digest #786 (December 20, 1991)

Please remove me from this list. Thanks.  
-James-

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Date: Fri, 20 Dec 1991 9:47:38 -0500 (EST)  
From: R\_GELINAS@UNHH.UNH.EDU (Russ Gelinias)  
Subject: bitter brew

I guess I wasn't exactly clear wrt. my undrinkable bitter brew. I said it had a can of hopped extract and 15 AAU of hops, which by itself, would make for too bitter a brew. But it also had 4+ lbs. of amber dried malt, and a lb. of crystal. So that's 7.3+ lbs of malt and 1 lb of crystal, with 15 AAU plus whatever was in the extract worth of hops. The extract was an amber, so I doubt it had more than 10 AAU in it, more likely closer to 5. Still a hoppy batch, but I've made them that hoppy before, and they were fine. This one is lousy, if I do say so myself. It doesn't taste like hops, that's what's confusing me. Centennial hops, fwiw. I'm starting to wonder if that can of extract was bad.....it seemed ok. I'm stumped.

Russ

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Date: Fri, 20 Dec 1991 9:55:49 -0500 (EST)  
From: YATROU@INRS-TELECOM.UQUEBEC.CA (Paul Yatrou)  
Subject: BORNEO

(This post is not really beer related)

Richard Childers writes (to JS):

>Don't you think it's about time you quit pretending you were  
>a brain surgeon amongst natives from farthest Borneo ?

I object. There are many things natives from Borneo could teach us about living off the land without destroying it at the same time. My wife and I lived for a week with a native tribe on Siberut, an island off the W. coast of Sumatra. These people are very similar to the native tribes of Borneo (they are both proto-Malay people). They have managed to survive on a tiny island for thousands of years by cultivating sago (a tropical root) and hunting tiny tree monkeys for food. They have \*NOT\* hunted these animals to extinction as our ancestors have on occasion - just enough to survive.

The sad thing is that both the Mentawais people of Siberut and the people of Borneo are threatened by Indonesia's indiscriminate logging and transmigration policies. It won't be long before the lifestyle of these people change forever (for the worse).

BTW, they also happen to ferment some pretty wild fluids too ;-)

My last day at work, so I won't be readin' HBD until 92. So, Merry Xmas, Hoppy New Year, and enjoy those Christmas batches...

PY

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Date: Fri, 20 Dec 1991 10:55 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: burst Wyeast

In HBD 786, Steve Russell bemoans his burst Wyeast package. Moments before I read his post, UPS delivered my latest batch of ingredients from Alternative Beverages. Moments after I read his post, I called Alt. Bev. because they had left out a package of hops. The guy on the other end of the phone noticed that I had ordered Wyeast and told me a few things about burst outer seals. The beer gods must read the HBD because I didn't bring up the subject, he did. Anyway, he told me the following tidbits: First, he's had a lot of complaints about just this problem. Second, he spoke to Wyeast, and they told him that they are redesigning the package and rewriting the directions. Finally, he said that the reason they break is because when you slap the package your hand puts too much force on too big an area. He suggests using the bottom of a beer bottle to break the inner seal. The beer bottle is about the same size as the inner packet, so force is applied at just the right points. Also, the concavity of the bottle helps. Now this guy's not a physicist, but he does work for a homebrew supplier, and his advice seems reasonable. I'll try it on my next batch.

- --frank

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Date: Fri, 20 Dec 91 10:23:35 CST  
From: tony@spss.com (Tony Babinec)  
Subject: chicago-area homebrewers monthly get together

Next year, we continue the tradition of getting together on the first Thursday of the month at the Goose Island Brewery at 1800 N Clybourn (north of North Ave., west of Halsted, easily accessible from downtown or expressway system). We meet in the secondary barroom, which is midway between the main bar you enter and the restaurant in the back. We're there from 7-ish to 11-ish. Bring homebrew or commercial beers. The great thing about Goose Island is that its own beers are good to excellent, and it has no objection to us bringing in our own as well as commercial beers. If my calendar is correct, upcoming first Thursdays are:

January 2  
February 6  
March 5  
April 2  
etc.

Bring your homebrew. All experience levels welcome. Meet the original "free beer" guys.

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Date: Fri, 20 Dec 91 10:14:26 MST  
From: abirenbo@rigel.hac.com (Aaron Birenboim)  
Subject: Re: Russ Pencin's mash procedure

>Date: 18 December 1991 1:14:14 pm  
>From: pencin@parcplace.com (Russ Pencin)  
>Subject: Infusion, Mash-out, Sparge Efficiency

in this post Russ describes a single step mash procedure produced after listening to lectures by Dr. Lewis at UCDavis. He now uses a 1-step mash at 153F.

I believe that this may be a very good procedure, but I'd like more detail about how to deal with adjuncts/specialty grains.

Here is Russ's mash-out specialty grain procedure:

> What I now do is mash my base grains to conversion. At conversion  
>I add the Crystal and any other specialty grains ( all finely ground)  
>to the mash and start my mash-out temperature rise ( 1 degree a minute  
to 170  
>degrees ), allowing the mash to mash-out at 170 for 10 minutes. I the  
ladle  
>the grains into my picnic cooler/ slotted pipe sparger and take ALL of  
the  
>initial run-off after recycling about two quarts to get clarity. Once  
the  
>initial run-off is collected I add ~4 gallons of 170 degree water to the  
tun  
>and stir the H--- out of it for three minutes. Let is settle for 5 mins,  
>recycle about two quarts to set the bed again and take the run-off to  
the  
>boiler.

Can I use this single step infusion with fermentable adjunct like barley flakes, wheat flakes, cracked wheat or oats (cooked) ? If so... how much adjunct might i get away with?

How about roasted barley.... I do not even know if it is really fermentable.

I can see that unfermentable specialty grains like crystal or chocolate malt would be better added before mash out.

aaron

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Date: Thu, 19 Dec 91 17:37 PST  
From: alm@brewery.intel.com (Al Marshall)  
Subject: Re: Russ Pencin's mash procedure  
To: homebrew@hpfcmi.fc.hp.com  
Subject: Phil's Philler

A follow up to Arthur Delano's review of Phil's Philler:

The sticking of the shutoff mechanism is a \*big\* problem. This sticking has a lot to do with putting a little bit of horizontal force on the lower brass tube (the one that bottoms out in the bottle). If you could carefully suspend the filler in space without hitting the lip of the bottle as you pulled up, the problem would be less acute. In the heat and mess of bottling, this is not a very practical suggestion... but it does explain why the user thinks the filler works great when he "plays" with it, and then has trouble using it on real bottles.

A problem not mentioned by A.D.: BY THE VERY NATURE OF ITS DESIGN THE DEVICE APPEARS TO AERATE THE \*&#\$ OUT OF THE FINISHED BEER.

I cannot accuse Phil of false advertising, because all he claims is that the filler fills bottles right up to the lip and shuts off by pulling it out of the bottle. The downsides are "in between the lines".

I tried Phil's as an alternative to the red-tipped plastic bottling wand. The wands are prone to leaking due to seating problems between the spring-loaded rod enclosed by the tip and the tip. Phil gives you a different kind of leakage problem and aerates the beer more in the bargain. I am back to kegging when I can and bottling with the wand when I must.

=====  
|  
R. Al Marshall | Insert clever aphorism here.  
Intel Corporation |  
alm@brewery.intel.com |  
|  
=====

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Date: Fri, 20 Dec 91 10:06:43 PST  
From: Donald Oconnor <oconnor@chemistry.UCSC.EDU>  
Subject: Austin, Texas homebrew supply

There will be a new brewers supply opening in Austin, Texas around  
January  
3 or 4.

St. Patrick's of Texas Brewers Supply  
12911 Staton Drive  
Austin, Texas 78727  
512-832-9045

The owner is Lynne O'Connor and she'd be happy to send a catalog to  
people in  
that area of the country upon request. She's a very nice lady who  
promised  
to sleep with me if I posted this.

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Date: Fri, 20 Dec 1991 13:11 EDT  
From: BAUGHMANKR@CONRAD.APPSTATE.EDU  
Subject: Santa Fe??

Is anyone reading the Digest from Santa Fe, NM? Please email me if you are. I have a question.

Kinney Baughman | Beer is my business and  
baughmankr@conrad.appstate.edu | I'm late for work.

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Date: Fri, 20 Dec 91 10:22:55 PDT  
From: Mark J. Easter <eastern@ccmail.orst.edu>  
Subject: Pasta machines, wet milling

Feliz Navidad, Ya'll;

In HBD #785 (Dec 19, 1991), on the subject of "wet milling" malted grains in a pasta machine prior to mashing, Ken Weiss writes:

>I don't think you could still use the pasta machine for  
>pasta if you did this. You'd have to clean up with water.  
>Apparently, if you get a pasta machine wet the noodle  
>dough will stick to it for years after. I dunno why, but  
>you're supposed to clean those things by just waiting for  
>the bits of dough to harden, and brushing them clean.

This has been my experience with pasta machines. The first time I used mine I did not read the directions thoroughly...and washed the thing off with hot water and detergent. The problem I had was \*rust\* on some of the visible mechanisms (I'm afraid of what happened to the internal, invisible parts of the machine). Anyway, we dried the machine thoroughly by setting it near the woodstove and then cranked it liberally. The machine works fine, now, however we had real problems with pasta sticking to the rollers for the first several batches after that experience. After reading the instruction manual (who would have thought of this?), we found that one should \*never\* wash the machine in water, just let the leftover pasta dry out and brush it loose. One is supposed to heat the machine (with rubber feet removed) to temperatures above 140 dF if one is concerned about bacterial contamination.

I tried my machine on \*dry\* malted barley and wheat. It worked relatively well on the barley- it seemed to provide a good "crush" while leaving the hulls intact, however the wheat kernals just tended to break into two pieces. I suppose a second grind at finer setting might help crush the pieces. Quite a lot of flour was evident in the grind. I'm a real amateur when it comes to evaluating a quality grind, so I'm not a good final authority on the subject. The grind was also extremely slow. One might need to "rough up" the rollers (I recall somebody else mentioning this in the HBD) to facilitate passage of the malt through the rollers, a procedure that would probably render the machine useless for pasta. As somebody who loves homemade pasta as much as homebrewed beer, this would be a heartbreaking exercise.

Joyeux Noel- I'll be enjoying "Cherry Fever Stout" ala Papazian this season and I'll raise a glass to my fellow homebrewers.

Mark Easter

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Date: Fri, 20 Dec 91 13:43 CST  
From: korz@ihlpl.att.com  
Subject: Re: bottling wands

Mike writes:

>The topic is back, and I'd thought I'd cast one opinion of dissent.  
>I don't think these are a miracle tool. I don't like using a  
>spigoted bucket for bottling because of sanitation hassles incurred  
>by always having to take the spigot off. I don't even like using  
>a plastic bucket for bottling because of sanitation worries. My  
>bottling wand does not form a perfect seal when it's supposed to  
>be "off". There is as much, if not more aeration with the use of  
>the wand by the initial rush into the bottle than there is with my  
>siphoning technique.

I used to (and soon again will for my (late) Christmas Ale) use a bottling wand attached to the end of my siphon hose. After very few batches, my orange plastic gizmo also had leakage in the "off" position, but it was a drop every few seconds and I would normally put the wand in the next bottle while capping the current one. The initial rush can be reduced by raising the bottle and wand closer (not above!) the level of the beer in the priming vessel. As I'm sure you're aware, the rate of the transfer is dependent on the difference in the height of the liquid levels. One the end of the wand is submerged in beer, I lowered it to fill faster.

>

>I simply like to have a spare carboy around where I can combine the  
>>wort and priming solution and siphon from there into the bottles.

Agreed. I used a spare carboy for a priming vessel also.

>

>That said, I'm not saying that because you use a wand your're doing  
>anything wrong. I'm just saying that not everyone thinks it's such  
>a great idea, and bottling by both methods can be equally as efficient.

Agreed again. It's not so much that I strongly disagree with you Mike, it's just an opportunity for me to mention the "level differential vs. flow rate" hint and to mention that I had the same leakage problem. Maybe a better wand is the answer. "Phil's Philler" mentioned recently sounds like a step in the right direction, but I think I would like it better if they put a return spring into it (currently "off" is a result of gravity as

I understand it). I'll probably buy one anyway.

Al.

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Date: 20 Dec 91 14:38:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnet@drcvax.af.mil>  
Subject: Percise bottling, Xmas beers.

Many thanks to Ms. Katman for her reproducing that NY times article on Christmas brews. The Catamount Christmas Ale is certainly a delicious brew, as is the Sam Adams Winter Lager and, dare I say it, the Coors Winterfest. Sure wish the Red Hook stuff was available on the East coast.

On Bottling,

Since I can't see, I have been constantly plagued with the problem of how to tell when the bottle is full enough. Usually, I just fill until overflowing, (on the dishwasher front, in its down position), and then pour a little out. Not especially precise, you will admit. If my wife is so included, (one in ten batches), shw helps me and the bottles are all filled just right. I got an idea today and called Cole-Parmer. I spoke with a product specialist and found that they have just what I need. I can connect a batch controller to a peristoltic pump. It will measure to within a quarter milliliter or so. I can tell it to put exactly 282.5 mills in a bottle, touch a foot pedal, and the pump will do just that. No spilling, no guessing, no hassle ... except for the price. (Damn, did he have to mention THAT!) The setup would cost \$1750. That's right, no decimal point after the 7, or even the 5.

But what the heck. Hobbies are money sinks anyway. Just another thing to save for. Now, does anyone have an idea for the same basic thing that might cost just a little less?

I know, I could keg, but that's not possible now. The price isn't bad, but the space for the extra icebox is. I wonder if I could find a used, repairable commercial bottle filler?

Thanks for any thoughts. Dan Graham

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Date: Fri, 20 Dec 91 14:03:12 EST  
From: Arthur Delano <ajd@itl.itd.umich.edu>  
Subject: umlauts, bottle fillers, dried malt and SS pots

Re: "Baderbrau [umlaut over the second 'a']"  
German typographic convention allows one to type an "e" next to a letter that normally has an umlaut over it: "Fuehrer" for example. On the other hand, American typographic convention allows one to drip all diacriticals entirely with no apologies. I don't know from German myself, but learned how to type in German this summer when working with a visiting German professor. This is entirely FYI, of course.

Re: Richard.Stueven@Corp.Sun.COM  
> I bottle right out of the spigot.  
You're not the first person to point out that this can be done. I got so used to using Papazian at his word that I never thought beer could simply be poured in very carefully. (P, by the way, prescribes a pinched-hose technique which I reported worked poorly).

Re: otten@cs.wm.edu (John Otten)  
> [About using a thin-walled pot]  
We've had little problem with scorched wort, but have had some, using a thin-bottomed steel pot. I may use a metal spacer (available in some kitchen stores) between the electric burner and the pot next time.  
When I was shopping for a pot, I found that the stores often had no markings on the pots, indicating that they were steel or aluminum. Had I planned ahead, I would've brought a magnet with me. I settled for tapping on the pot; if it rang well, it was probably steel; if it thudded or rang mutely, it was probably aluminum. "Probably" is important; has anybody else had this problem when they were bargain-pot-shopping?

> ALSO... I noticed 1 lb bags of dried malt for \$1.95. My brewing supply store charges \$12.00 for a 3 lb bag. Is this the same sort of malt!?!?!?  
Where do you live? (!?)

AjD     ajd@itl.itd.umich.edu

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Date: 20 Dec 91 16:47:07 EST  
From: JPJ@B30.Prime.COM  
Subject: umlauts, bottle fillers, dried malt and SS pots  
To Bruce Buck,

Jim Koch's name is pronounced "Cook".

Jim

-----

Date: Fri, 20 Dec 91 11:56:56 PST  
From: mcallist@netcom.com (Ron Mc Allister)  
Subject: umlauts, bottle fillers, dried malt and SS pots

Greetings, and Happy holidays!

I am in the process of designing an automated masher, using a PC for process control, statistical and recipes. This is a very exciting project, as it allows me to roll my electronic, programming and beer making into a REAL worthwile system.

Here's my latest plan:

- 1.) 55Gal Steel drum, cut along its axis, kinda like those BBQ's folks make for BIG picnics, but not to be cut in the center, more twoards one side.
- 2.) This will make foom for:  
A SS 15Gal Keg , straight sided type to be suspended in the drum (a keg within a drum).
- 3.) The SS keg sits on 4 wheels, and is slowly rotated by a motor arrangement on top driving a rubber wheel bearing down on the Keg
- 4.) The Drum is filled with enough water to cover the keg 3/4.
- 5.) Water heater elements on either end of the drum, controlled by the computer.

Why this plan ?

After looking at Zymurgy and ads for the "Auto-Masher", and reading Miller's excellent book (The complete handbook of home brewing) to find out that he recommends 1.33 qt of water /# malt, I realized that a system like auto-mash would have a hard time stirring the mash. I will be doing step mashing, making many mashes and varying very exactly time, temperature, ph etc.. to provide optimum control. Someday, it will be incoroprated into my "mini-micro-pilot-brewer" wherein total automation will be employed.

The Q (finally)

The rotating barrel idea is a bit more work, but AM I ON THE RIGHT TRACK ? Any suggestions would be helpful. Thankyou.

Merry Xmas!  
Ronan (The Barbarian) "Barbaric Brew".

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Date: Fri, 20 Dec 91 14:57:17 EST  
From: michael@intdata.com (Michael Benveniste)  
Subject: Berghoff

I was at the Berghoff for lunch the day after Thanksgiving. While they were selling the Wisconsin brewed beer you mentioned, they were also selling brewpub like products, presumably from their newly opened brewpub. I had the weizen, which appeared to be unfiltered. Others at my table had an Alt and a Winter Warmer type beer. They were also offering a porter.

While an ale brew-pub combined with German food is a little odd, the beers were certainly of better quality than the contract brewed (Huber?) lagers you mention.

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Date: Fri, 20 Dec 91 13:07 CST

From: korz@ihlpl.att.com

Subject: Conveyor mill

I just spoke with my friend who works for a company that engineers custom conveyors for industry. It seems that, yes, they do use off-the-shelf parts and then piece them together. I asked if there's any possibility that we (brewers) could use parts from his company's suppliers for making a grain mill. It turns out that he has had some experience in this area also (he worked for a company that made coal crushing equipment). He said that there's no way the parts they use could build a mill for the \$100-200 I suggested -- often just the bearings they use are \$100 each. Oh, well... back to the old drawing board.:^(  
Al.

-----

Date: Fri, 20 Dec 91 16:04:31 CST  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: STUFF and undercarbonation

I finally got around to reading a weeks worth of hbd's (the week before last's - I've still got a week's worth to read and need the disk space)...

> my mailer only allows a one word subject

hey - it used to be that fortran identifiers were limited to 6 characters, and that didn't stop the early NA hacker from giving their library routines meaningful names (sarcasm intended). Take, for instance `dmxv()`, which translates to double-precision, matrix times vector. Now if you adopt the convention that R stands for response, G is for all-grain, T is for temperature, and Y for yeast, then "RG>TY1007" could be construed as "response concerning a batch of all-grain ale fermented at a high temperature with wyeast 1007 german ale..."

> Three weeks after bottling, there is still ver little  
> carbonation in the beer...

At the risk of oxidizing it somewhat, try shaking the whole case of bottles. It should carbonate in another week.

bb

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Date: Fri, 20 Dec 1991 14:31 PDT  
From: ALTENBACH@CHERRY.llnl.gov  
Subject: SS POT ON ELECTRIC STOVE

In HBD 786 John Otten is considering brewing with a stainless steel pot on his electric stove. I have a thin cheap SS pot and a heavy duty restaurant grade pot (Volrath) and recommend the latter if you can afford it. The cheapo works ok, but is easily dented and will scorch somewhat. The heavy duty pot is a fine piece of equipment that should last as long as you still like beer (lifetime). But BEWARE: using a shiny SS pot for extended boiling on a conventional electric stove can easily damage the stove. The heat reflected off the pot and back to the stove is so great as to warp the burners and rings, especially if you use two burners simultaneously. You can also scorch the stove surface very easily. I had to replace the main burner on my electric stove and my wife will never forget how I violated her domain. Fortunately she kicked me out of the kitchen into a dedicated brewing area (formerly laundry room). When upgrading your equipment to stainless steel, leave the stove behind and also get yourself a blast furnace (or at least a propane burner).

TOM ALTENBACH

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Date: Sat, 21 Dec 91 11:24:41 PST  
From: mcallist@netcom.com (Ron Mc Allister)  
Subject: SS POT ON ELECTRIC STOVE

Greetings. Has anyone ever devised a hydrometer that floats in the secondary vessel continuously - maybe with a DC voltage proportional to the SG? Any Ideas would be appreciated. Also, can one accurately measure the weight of a wort with a triple-beam scale to determine SG?

I left a posting yesterday giving sketchy details of an automated mash project I am working on. This hydrometer will eventually be interfaced to the sparger to obtain "real-time" readings of degrees of extract, etc.

Also, anyone have any experiences with a PH sensor that is rugged, low-cost, accurate? only a transducer is necessary.... I will also integrate this into the control loop.

Cheerio, Ronan (The Barbarian)  
Barbaric Brews  
"Electronic-Compu Nut and automation tinkerer"

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Date: Sat, 21 Dec 91 14:53:50 CST  
From: bliss@csrd.uiuc.edu (Brian Bliss)  
Subject: amylase

For the last few mashes I've been adding a tablespoon or two of amylase enzyme to my mashes, half at the start, and the rest halfway through. Will this make a difference, or is it just a drop in the bucket compared to the amount of amylase already in the barley malt? How much of it is alpha-amylase, and how much is beta-amylase, and is this proportion different from that in the barley malt?

Dad told me that he is now raising specialy corn (for which he gets a premium) from which they make this stuff. How many bushels were sacrificed for this little 1 oz. bottle? is \$1.95 way too expensive for it?

Someone recommended adding a little to the wort after picthing to get a drier beer. well, I found out that this works. In fact, it works too well for my taste. My guinea-pig batch of extract stout is way to dry, overcarbonated for the amount of priming sugar used (I guess becace some extra sugars were formed after bottling), and gives me a slight stomach ache when I drink it.

bb

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Date: Sat, 21 Dec 91 19:46:39 PST  
From: Martin A. Lodahl <malodah%pbmoss%PacBell.COM@hplb.hpl.hp.com>  
Subject: How Did You Know, Stephen?

In HOMEBREW Digest #786, Stephen (Darryl?) Russell was caught wort-handed:

>I just popped a package of WYeast (#2308 -- Munich Lager -- dated 4/91) and  
>at the same time that the inner seal popped, the \*outer\* seal ruptured as well,  
>shooting out some of the precious yeastily fluids ...  
> Anyone ever have this happen to them before (I would suspect the ever-  
>luckless Martin Lodahl :-) ??

OUCH! Direct hit ... 8-0 Yeast everywhere ...

Yes, as a matter of fact, I did have this happen, about a year and a half or so ago. Quite a few people had the same experience at the same time, and after noting a couple of postings to that effect, Pete Soper (from whom we haven't heard in too long; Pete, you're greatly missed!) began collecting stats and contacted WYeast. They responded very quickly, immediately dumping the packaging that was the source of the trouble. My retailer unhesitatingly replaced my burst packet, and while I was there making the exchange, another patron told how he'd started a packet and left for work, finding yeast sprayed all over his kitchen when he returned.

When my packet burst, I didn't handle it with as much aplomb as Steve did. Fearing contamination, I just dumped the stuff and resorted to the packet of dry yeast I keep on hand for such exigencies. Then it was Edme, now it's Whitbread. And the beer turned out fine, but not as tasty as it would have been, I'd like to think ...

- - -

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

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Date: Sun, 22 Dec 91 11:01:51 PST  
From: mcallist@netcom.com (Ron Mc Allister)  
Subject: How Did You Know, Stephen?

A possible water saving idea:

An effective wort chiller may be constructed for those who are concerned about water conservation. For those "do-it-yer selfers". This is a forced air system and might be overkill, but we are on our 6th yr. of drought here (sheesh) and trying to minimize waste. I used what I had available. Improvise, Improvise, Improve !

1. Coil 15' of copper tubing around a section of 6" stovepipe used as a form, then slip a piece of 8" stovepipe around the whole arrangement and wrap another 20 or so feet of tubing back up the other direction towards the start of the tube.
2. Remove the stovepipe forms.
3. Obtain a length of 10" galvanized stovepipe 1' longer than the coils and slide the coils inside.
4. Secure the coils to the inside of the 8" stovepipe with straps and rivets or screws. (Plumbers tape works fine).
5. Mount a circular piece of 1/2" plywood to the end opposite tubing connections to act as a mounting plate for the blower. Use 4 little "L" brackets.
6. Find a powerfull fan or impeller type blower and mount on plywood. An ideal type is one of those 110VAC leaf blowers, or something with that kind of force. (Use ear plugs when using).
7. Add connections to complete. Store filled with sanitizing solution.
8. Use only food-safe solder for connections if solder used.

Ronan McAllister (The Barbarian)  
131 Norvin Wy  
Grass Valley, Ca. 95949  
Barbaric Brews

- --- "Hey! ... Where did the leaf blower go ? " -- (Ronans wife, Trish)

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Date: Sun, 22 Dec 91 01:20:20 EST  
From: Robb Holmes <RHOLMES@uga.cc.uga.edu>  
Subject: Winning Blue Ribbons ( bad beer of old)

Back in the mid-70's, I drank a lot of --uh-- beer, I suppose, since it tasted too bad to be water. It cost about seven cents a bottle, using one can (2.2 lb.) of Blue Ribbon malt syrup and, if memory serves, about four pounds of sugar, stretching the wort to about seven gallons. Of course, it was awful, but I drank it anyway.

I got back into brewing last March, and I'm still not a great brewer, but I've been amazed to discover that, using good ingredients and reasonable attention to sanitation, it's possible to brew a very tasty ale or stout.

I recently found one grocery store that still carries Premier Malt Syrup, which appears to be the same as the old Blue Ribbon. I immediately whipped a batch for old times' sake: three cans of Premier hopped light and no sugar (except one cup Dextrose for priming). I noticed this batch fermented faster than any other I've seen, and this in November, with reasonably cool weathr.

This batch does not taste infected, and it's not overly cidery, so it's a big improvement over the crimes I used to commit with Blue Ribbon. Still, there's a certain flavor about the beer that I don't like (although my wife prefers it to the very hoppy ales I usually brew). Sorry, I don't know how to describe the flavor, other than to say it was what was left when you took away the cideriness and infection that were typical of beer made with Blue Ribbon way back them.

Has anyone ever undertaken a study of Blue Ribbon/Premier? I'm curious how others describe the flavor of beer made with this malt syrup, and if anyone knows why it produces the same, consistent off flavors.

Any replies/opinions on this subject will be appreciaed.

-----  
-  
Robb Holmes | WUGA, the Classic 91.7 FM  
bitnet: rholmes@uga | Georgia Center for Continuing Ed.  
internet: rholmes@uga.cc.uga.edu | The University of Georgia  
-----Is this thing on?-----  
-  
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Date: Sun, 22 Dec 1991 19:53:36 -0500  
From: "N. Zentena" <zen@utcs.utoronto.ca>  
Subject: Lager temps?

Hi,  
With the cold temps we have been having I'd like to make a lager.  
I'll be able to maintain about 50F for fermentation that should be fine  
right?  
But I'll only be able to drop it down to about 40F for lagering is this a  
problem?

Thanks  
Nick

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End of HOMEBREW Digest #787, 12/23/91  
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Date: Sun, 22 Dec 91 22:17:19 -0500  
From: john@warped.phc.org (John A. Palkovic)  
Subject: wort chillers

In Homebrew digest # 784, Kenney Baughman writes:

>The other thing to remember is to keep the water housing of the  
>chiller as small as possible. Heat exchangers are more efficient the  
>more the coolant turns over.

In more scientific terms, you get better heat exchange when the coolant flow is turbulent. This means the "reynolds number" is much larger than, say, 10000. It would be possible to estimate the reynolds number for a wort chiller of given dimension if we knew the pressure drop between inlet and outlet. Since plumbing water pressure tends to be a function of position ;-), it is hard to say what the correct dimensions should be. Here in Texas (near Dallas), my water pressure is a hell of a lot more than it was in Warrenville, IL, near Chicago.

Happy brewyear,

-John

- - - -  
john@warped.phc.org  
I joined the League for Programming Freedom  
-- Send mail to league@prep.ai.mit.edu

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Date: Mon, 23 Dec 91 3:44:56 CST  
From: "Lance "Cogsworth" Smith" <lsmith@cs.umn.edu>  
Subject: Berghof and Huber

Hmmmm, my info may be dated but as I understand it, the Berghof owns the old Huber brewery. They don't contract it, they do it themselves. (Does this qualify as homebrewing?)

Quick history, Huber used to make three basic labels: Huber, Rhineland, and Augsburger. Of these, Augsburger was really good. So Huber goes belly up and sells the Augsburger name off to Stroh's. Stroh's turns Auggies into an average beer. Berghof buys Huber to make their house label. (They may have been contracting with Huber before, I'd have to check.) So now Berghof beer is available throughout the midwest (in both dark and light.) Michael Jackson is actually quite enthusiastic about the light. Huber and Rhineland are also being brewed again.

Anyone in Chicago know the story for sure?

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Date: 22 Dec 1991 19:21 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: bunratty meade

Hey now- Well, I managed to get my hands on a bottle of Bunratty Meade last weekend. The bottle is beautiful white stone with a cork. The back label has some pretty interesting information, including that in Ireland it is customary for a new bride and groom to drink meade for a fortnight/lunar cycle after their wedding, thus deriving the term honeymoon. You learn something every day...

The label also says that the stuff can be consumed cold before, during, or after dinner or warmed as a toddy type of thing. I had it cold. Really interesting flavors. It's supposedly made with white wine which lends a little flavor right off. The remaining taste is very alcoholic (14.7% volume) and mostly honey. My girlfriend's comment was that it tasted like "honey with rubbing alcohol dumped in it." It took me quite a while to finish a wine glass full and provided quite a warm fuzzy feeling. I definately wouldn't want to drink it in any great quantity.

I would suggest trying some if you can find it. It's only about 15 bucks, and if all else fails the bottle makes a nice vase or lamp or something. I guess you could probably bottle your own meade in it if you have a cork-thingamabob. I wouldn't fly to Ireland for it or anything, but it's not bad overall...

iko-  
dab

=====  
dave ballard "Maybe you had too much too fast"  
dab@pyuxe.cc.bellcore.com

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Date: 23 Dec 1991 9:10 EST  
From: dab@pyuxe.cc.bellcore.com (dave ballard)  
Subject: bunratty meade

Hey now- Well, I managed to get my hands on a bottle of Bunratty Meade last weekend. The bottle is beautiful white stone with a cork. The back label has some pretty interesting information, including that in Ireland it is customary for a new bride and groom to drink meade for a fortnight/lunar cycle after their wedding, thus deriving the term honeymoon. You learn something every day...

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iko-  
dab

=====  
dave ballard "Maybe you had too much too fast"  
dab@pyuxe.cc.bellcore.com

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Date: Mon, 23 Dec 91 08:50:07 CST  
From: andy@wups.wustl.edu (Andy Leith)  
Subject: Gelatin

Hi,

Jack S. asks whether Noonan is correct that gelatin will only work below 55 degs. I have used gelatin finings at temperatures up to at least 70 degs and it seems to work OK. For what its worth though I've found that isinglass works better for me, and since I mostly make English style bitters and ales I feel that its a more "authentic" way to go. I've never noticed any taste/flavour effects when using either gelatin or isinglass. I once made a wheat beer that wouldn't clear with either isinglass or gelatin, so I used a combination of polyclar and a bentonite slurry. This cleared the beer of practically everything, haze, flavour, mouth feel, head, (everything). In some cases I guess its best to just leave the beer cloudy.

Andy

-----

Date: Mon, 23 Dec 91 10:45 CST  
From: korz@ihlpl.att.com  
Subject: finings

Jack asks:

>I would also be interested in any comments on taste/flavor or other effects  
>of fining with gelatin. Yeh, I know, it ain't Kosher. Or is it if you leave  
>it behind by racking?

I've never used geletin. I have, however, used Irish Moss, which is a particular type of seaweed. I've noticed no detectable flavor difference, but have noticed a reduction in head retention along with the primary result of finings, namely crystal-clear beer. The loss of head retention would support those who suggest that protein is crucial for head retention, since the Irish Moss (added at the end of the boil) helps precipitate out more proteins.

I don't think that the use of any kind of finings is allowed by Reinheitsgebot, but I've stopped worrying about that a long time ago. In my humble opinion, I like Ales much more than Lagers and I feel that whatever it takes to make my beer look and taste the way I like it, as long as it's natural (i.e. not artificial flavor, etc.) meets my purity law.

Somewhere, I've got some really interesting info on finings. I've already checked my files, it's not here at work. What I faintly recall is that finings work in one of two ways, and most of them work electrostatically. For those who are unfamiliar with finings, they are clarifying agents which include: geletin, Irish Moss, Polyclar and Isinglas (sp?). I may have missed a few. Rather than rely on my memory, I'll try to look for my notes on finings at home and then post them after (or during) the holidays.

Al.

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Date: Mon, 23 Dec 91 08:47:38 PST  
From: Greg Roody - DTN 237-7122 - MaBell 508-841-7122 <roody@necsc.enet.  
dec.com>  
Subject: Jockey Boxes (re: Dan Graham)

Dan, you mentioned that you would like to keg your brews (to avoid the hassles involved with bottling without being able to see), but don't have a spare fridge. I assume you want the fridge to chill the beer and not lager it.

If that's the case, you can buy or build a "jockey box". This is a large cooler with stainless steel or copper cooling coils/plates in it which you fill with ice. You then hook the output of your keg to the input on the jockey box, and the beer gets cooled as it passes through the coils; there are standard bar taps on the output of the box. This way you only cool the beer by the glass/pitcher. Note this isn't necessarily practical if all you want is one glass, but at a party it can save you a lot of hassle trying to keep kegs cool. I've seen these with one to three tap lines built into the same box. One of the last issues of Zymurgy had an article on how to build one, or you can buy them from a supplier such as Rapids.

In any case, it's cheaper than the pump.

By the way, how do you prevent boil overs?

Enjoy.

/greg

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Date: Mon, 23 Dec 91 11:29 CST  
From: korz@ihlpl.att.com  
Subject: SS+magnets, Barrelmasher suggestions

Arthur writes:

>When I was shopping for a pot, I found that the stores often had no markings  
>on the pots, indicating that they were steel or aluminum. Had I planned  
>ahead, I would've brought a magnet with me.

Most varieties of Stainless Steel are not ferromagnetic. I simply bought mine from Rapids for ~\$90 (lid is extra), which is not a bargain, but, I know what I'm getting (SS), it's heavy gauge, and it's handles are sturdily attached. Bargains do not always meet all of these three criteria.

Ronan--

The rolling keg idea for agitation is novel, but since you didn't mention otherwise, I will assume you will be measuring the temp of the bath and not the mash. You should really measure the mash temp, which (as far as I can think of offhand) means either mounting a temp probe into the end of the keg (with a swivel connector so your sensor cable doesn't get all twisted up) or abandoning the rolling-keg idea. Maybe you should go with a paddle agitator as is commonly used, although I realize this is what you're trying to avoid. Good luck, and please report on your progress.

Al.

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Date: Mon Dec 23 12:15:24 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: Cool Books

During my latest trip to London, I bought a pile of books at the CAMRA booth at the Old Ale Festival. I wanted to recommend some of them to my fellow homebrewers. All of these are available at a discount to CAMRA members.

Good Beer Guide 1992 A classic, and a must for every beer traveller.

Good Pub Food Visiting some of these pubs has completely changed my opinion of English food.

Beer, Bed & Breakfast You can plan an entire vacation just visiting some of these inns.

The Real Ale Drinker's Almanac Lists the ingredients for nearly all of the

real ales produced in Britain & Ireland.

The Best Pubs in London There is a book for every major ale city and region in Britain.

The London Drinker The monthly newsletter of the London branches, lists festivals & events in the London area.

I also want to put in a plug for CAMRA itself. In the past I have taken issue

with their overzealous and restrictive definition of what is "real" ale. What

I learned on this trip is that CAMRA is as much a social as an advocacy organization. Nearly every interesting beer lover and homebrewer that I met

was a member. I was surprised how quickly these guys were willing to accept

me as a fellow beer lover & expert.

After the obligatory Budweiser jokes, we would get into discussions of mashing

techniques, the influence of British ale on American microbrews, or unusual

hop varieties (including 'special' hops). No CAMRA member ever gave me any

attitude, and all were genuinely interested in the American brewing renaissance. If you ever get a chance to visit Britain, join CAMRA and stock

up on some good books, then go looking for a beer festival or other CAMRA event.

I wish there were similar books and organizations on the continent.

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Chuck Cox  
SynchroSystems  
chuck@synchro.com

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Date: 23 Dec 91 14:14:10 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Flying--but big--beer glasses

British pub owners are having a hard time of it, apparently. The government has issued orders that beer glasses be large enough to hold a full pint even when a decent head is added. According to a wire-service article in the local paper, a pint of bitter can run as high as \$3.50 in London. They ought to try drinking at some of our local pubs that charge that much and only give you 16 ounces (British pints are 20!).

Then, too, the Daily Telegraph had a filler, titled "Beer glass plea": "Serving beer in shatter-proof glasses, which disintegrate into harmless cubes when broken, would prevent many of the disfiguring injuries suffered in pub brawls, claims an article published today in the British Medical Journal."

Sounds like a fun place to drink.

To Brian Bliss: Malted barley is \*LOADED\* with enzymes. There's no reason in the world why you need to add amylase.

Nick: Do what you can. I've tasted some remarkably fine lagers that were made without refrigerators. 40F isn't bad at all, especially if you can keep the main ferment down around 50.

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Date: Mon, 23 Dec 91 09:27 CST  
From: arf@ddsw1.mcs.com (Jack Schmidling)  
Subject: Pasta Vue

To: Homebrew Digest  
Fm: Jack Schmidling

From: ek@chem.UCSD.EDU (Ed Kesicki)  
Subject: pasta machines/

>Let me tell you a story.... my friend and I thought it would  
be fun to put little army men through the rollers. Well, it \*was\* fun-  
really flattened those guys. However, it also broke the machine;  
somehow the rollers got pulled apart permanently.

I was so impressed by the mod to the pasta machine that I got real  
depressed  
for not thinking of it first. Then I remembered why I didn't try to use  
mine.

Our previous video was on re-cycling paper into all sorts of neat things  
including paper and post cards. Well, guess what we tried to use for  
smoothing out the post cards? And guess what we can't use for making  
pasta  
anymore?

The crank on the Atlas (the most popular model around here) is held into  
the  
roller by nothing more than friction (wishful thinking) and will  
permanently  
slip once this joint is over stressed. I have had mine apart 3 times  
and  
thought I fixed it each time but it never lasted. The only cure I see  
is to  
have it tack welded together and I will probably never get around to  
doing  
it.

Now the question is, can I use my malt mill for a pasta machine?

js

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Date: Sat, 21 Dec 91 7:18:03 EST  
From: Dr. Tanner Andrews <tanner@ki4pv.compu.com>  
Subject: Beer as Carry-On Baggage

I've never had any problem carrying beer on the train. I generally carry a case or two when going north to visit folks. I have even exchanged full for empty in mid-trip, with a sister who lives up in Raleigh, hitting the ground for a very brief visit.

If your beer is hyper-active, please line your cases with a plastic trash bag to contain the excitement.

More than two cases will not fit conveniently on the shelf in a roomette.

At least one baggage man is also a home-brewer.

Cases of empties can be packed with clothes for and tightly tied closed. They can then be shipped as baggage; the key phrase is ``passenger states no prohibited articles''. The contents are dirty clothes, if they ask for details. Limit three pieces, so a suitcase means that you can only ship two cases of empties.

- - -

...![bikini.cis.ufl.edu allegra uunet!cdin-1]!ki4pv!tanner

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Date: 23 Dec 91 16:11:10 EST (Mon)  
From: GC Woods <gcw@garage.att.com>  
Subject: Tucson Brewpubs/Electric Dave

While on a business trip to Tucson, AZ recently I was drinking "Electric Dave's Ale" at the hotel and the bartender said "to enjoy it now because Dave just got busted for selling pot". So now we know what the "Electric" part of the brew really was!!

The two brewpubs in Tucson are Gentle Ben Brewing and San Francisco Bar and Grill Brewpub. Gentle Ben's is located across from the university - the beer was drinkable, but nothing special. The two things I did enjoy was the price (\$2.25/pint) and they had Anchor X-mas on tap (nutmeg and clover are the strongest flavors I noticed). The place was almost empty (tues/weds), but have large crowds/band on weekends. Atmosphere is basic college pub.

The San Francisco Brewpub brewing operation was shutdown while I was there and no one would say why? They did have plenty of other micro and imports (like Guinness) to make up for the loss. There was an extensive menu with normal bar food and also the weird combinations that many brewpubs like to look fancy with. The atmosphere is fancy sports bar with many TV's scattered around. One great thing they do have is 25 cent oysters during happy hour on weekdays, but the cowboys at the bar where a little shocked when I ordered 40 after the first 4 I ate were excellent.

Geoff Woods

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Date: Mon, 23 Dec 91 13:01:27 EST  
From: eisen%kopf.HQ.Ileaf.COM@hplb.hpl.hp.com (Carl West)  
Subject: First mash

Well I finally got around to it, and tried a small (3gal) infusion mash.

I tried to use the picnic cooler to do the mash, but the strike water only got me up to about 148F so I ended up doing it in the kettle in the oven, a la Miller, at ~155.

pH5.2, 5# pale malt. .5# chocolate malt (~62L, pre fudge-factor)

Dumped the mess back into the cooler to sparge, stopped taking the runnings when they started tasting `husky'. (got about 22 points/#/gal)

90 min boil, skimming for the first 30 min, no boilover.  
Hops in a bag for 60 min. More hops in another bag for 15 min.

Immersion chiller, 212F->75F in 8 min, not much obvious cold break.

Oops, starter gone bad, have a homebrew, pour some wort onto the dregs, airlock, and stick in the corner of the heated waterbed.

Pour the wort into 5gal carboy, bung.

Next morning:

Pour the `starter' into the 3gal, rack wort off 1" trub, top up with boiled and cooled water. Shake. Airlock. Cross fingers. Go to work.

Tool notes:

Instead of using a slotted Cu pipe, I took a piece of soft plastic tubing and punched little holes up and down its length with a leather punch. It certainly allowed a good flow for sparging (is there such a thing as too much flow?). It needs a little weight to make sure it stays down near the bottom.

I used the legs from a pair of the SO's pantyhose as hops bags, they seemed to work well, but I had to trim the edges on the plastic stirring spoon to avoid getting runs :^) Not having to deal with the hops really seems to have sped up the chilling operation.

The (inevitable) questions:

What sort of effect did sitting around at 146F-148F for 20 min have?

Should I have pre-heated the cooler? How?

What's a good size cooler for up to 10# of malt?  
(this was the SO's 54 quart cooler, too big.)

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Date: Mon, 23 Dec 91 15:41:22 PST  
From: dannet!bruce@uunet.UU.NET (Bruce T. Hill)  
Subject: A Recipe for Homebrew (circa 1930)

Greetings!

My sister-in-law's mother gave this following recipe to me. It dates back to the 1930's. They grew up in a predominantly Polish part of Chicago where it was traditional to make home-made beer for festive occasions (like Christmas!). The recipe is pretty rough by our modern homebrewing standards, but it shows that the homebrewing spirit was alive and well several decades ago.

Reprinted verbatim from a yellowed sheet of paper:

.....  
.....

INGREDIENTS FOR 6 GALLONSEQUIPMENT

- 1 - 3 Lb. can Hop Flavored Malt Syrup
- 1 - 6, 8, 10 or 12 gallon crock
- 3 Lbs. Corn Sugar
- 1 Tester and 1 Filter Float
- 1 - Package Settler
- 6 ft. Siphon Hose
- 1 - Cake Fleischmann's Yeast
- 1 Bottle Filler, 1 Capper, 1 Box of Bottle Caps

METHOD

- 1. Bring one gallon water to boiling point using a pan large enough to hold water, malt syrup and corn sugar. Add malt syrup and stir until mixed. Stir in corn sugar slowly until dissolved. Settler should be mixed in with sugar at this time for best results.
- 2. Place crock on box or chair (not on floor), pour in three gallons of luke warm water, then add hot ingredients. Now add sufficient luke warm water to make 5 and 1/2 gallons of liquid in the 6 gallon crock.
- 3. Dissolve yeast in cup of luke warm water and 1 teaspoon sugar. Allow mixture to stand until yeast starts working, usually within 1/2 hour. Add the working yeast to mixture in crock and stir until mixed throughly.
- 4. Place lid or cloth over crock and allow to set 48 to 72 hours in warm weather and somewhat longer in cold weather, or until it has finished working.
- 5. After 2 or 3 days foam will rise to top of crock. Do not skim this as it is the hops and malt working. If skimmed it will lose some of its flavor.
- 6. It should now be ready to bottle. Siphon into bottles, being careful not to place end of hose near bottom of crock. A Filter Float will prevent this.
- 7. In case the mixture is left in crock too long, add 1/2 teaspoon of sugar to each bottle. Store in warm place. It should be ready to drink within 7 to 10 days, at which time store in a cool place, or refrigerate.

HELPFUL HINTS

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1. Wash crock in strong Purex water. Sweeten crock by letting set 1/2 to one hour filled with water and baking soda.
2. Wash bottles clean with soda water but do not use soapy water. Turn bottles upside down to drain, in rack or case.
3. Soak bottle caps in water long enough to soften cork before bottling to make capping easier. Use warm water.
4. Chill before serving. When pouring, slant bottle and glass and pour slowly to prevent clouding.
5. If it is cloudy or tastes gritty, you have disturbed the sediment by shaking it up or by pouring too fast.
6. If it tastes "flat" you either bottled it too late, or did not allow it to age long enough.
7. If it tends to foam up or tastes "airy", you bottled it too soon. The mixture had not completed.
8. Use of tester. Tester is accurate when it is kept at uniform 65 or 70. The tester will settle the first day between 3 and 6. This is the approximate alcohol content. When the tester settles to 1/2% or the red line "B" it is ready to bottle. If the test settles to "W" it means it is too flat. Taste to determine if it has turned sour. If not, then add one teaspoon of sugar to the quart or 1/2 teaspoon to the pint before capping, to restore life to it. In the event it has soured, it is spoiled.

.....  
 .....

Comments: That last sentence sums up the attitude of the author -- "relax, don't worry". Any ideas why it is recommended to "sweeten the crock" with a baking soda solution? The tester (hydrometer) "B" and "W" graduations, what do they mean? Why not put the crock on the floor? What is a Filter Float? Bottle Caps with cork seals -- definitely ancient.

Wishing you all a "Hoppy Holiday",

Bruce Hill

P.S. Keep up the good work Rob! I expect a full report of your recent trip :-)

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Date: Mon, 23 Dec 91 19:17:24 EST  
From: srussell@snoopy.msc.cornell.edu (Stephen Russell)  
Subject: Burst WYeast Packet, revisited

THE BURST WYEAST 2308...REVISITED

For those who were wondering about the WYeast package whose outer seal we inadvertently burst (see HBD #786), the answer is that after 3 1/2 days in the starter, \*nothing\* had happened. Fortunately, one of my fellow members in the Ithaca Brewers' Union (Mike Lelivelt -- utb@cornella.cit.cornell.edu) came to my rescue with a slant he had made up earlier. That particular starter is going gung-ho after 1 1/4 days. Which is good timing, considering that we are brewing a Munich Dunkel today.

There's one advantage about being in a homebrew club!

Thanks to all who offered advice/condolences...Frank Tutzauer, Edson Smith, and especially, Mike. I owe him a beer (and plan to pay up at Goose Island on Sunday night...join us if you're in the Chicago area!)

Why not a recipe? One particular one comes to mind for some reason....:-)

"BURST BUBBLES, NO TROUBLES" MUNICH DUNKEL

6 lbs Klages  
1.5 lbs Vienna  
1 lb light Munich  
1 lb dark Munich  
1.5 lbs dark crystal  
0.2 lbs chocolate malt

Doughed in at 90F and temperature raised to 155F over 60 minutes.  
Saccharification rest 1 hour at 155F.  
Heated to mashout over 10 min and held 5 min. Mashout at 164F.  
OG: 1.059 Expected FG: 1.014-1.016  
Sparge water acidified to pH 6.0 with lactic acid.

1/2 oz Hersbrucker plugs (2.9% alpha) 60 min  
1/2 oz Northern Brewer plugs (7.5%) 60 min  
1 oz Hersbrucker plugs 30 min  
1/2 oz Hersbrucker plugs 15 min  
1/2 oz Tettnanger leaf hops dry hop

1/2 tsp Irish Moss at 30 min

WYeast #2308 Munich Lager

We plan to ferment at 45-50F for 2 weeks  
then remove from refrigerator for 2-3 days for diacetyl rest  
then lager at 35-40F for 2-3 weeks (dry hop here)

Serve lightly chilled (48F) with a selection of sausages, cheese, and black radishes...whoops! wrong forum :-)

IBU ERGO SUM,

STEVE

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=====
=====
Stephen Russell
Graduate Student, Department of Materials Science and Engineering

Internet:  srussell@snoopy.msc.cornell.edu    work:  607-255-4648
Bitnet:    srussell@crnlmsc3.bitnet  home:  607-273-7306
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End of HOMEBREW Digest #788, 12/24/91  
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Date: Tue, 24 Dec 91 08:07:55 -0600  
From: j\_freela@hwking.cca.cr.rockwell.com (Joe Freeland)  
Subject: Re: Berghof and Huber

Lance ... all I know is that within the last six or eight months they reopened a microbrewery called Seibens under their own name. Its now called Bergoff Brewery and Restaurant. They have a mighty good porter ! None of the waitresses or bartenders seemed to know much at all about the beers. According to them they were serving me an "ale-lager type beer" at one time. I'm still not sure exactly what that one was. I guess I did not know such a thing existed. Anyway, they also have a sampler deal where you can get one of each in small (~4 oz) glasses for about \$3-4. It was quite the place if you like the beer, and a Hooter's opened up just down the street also...it just doesn't get any better than this :-)

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Date: Tue, 24 Dec 91 14:25 GMT  
From: "KING.WNETS385"  
<6790753%356\_WEST\_58TH\_5TH\_FL%NEW\_YORK\_NY%WNET\_6790753@mcimail.com>  
Subject: TO ALL THIS MAY CONCERN:

Date: 24-Dec-91 Time: 09:23 AM Msg: EXT02474

TO ALL THIS MAY CONCERN:  
THE MAIL IS GOING TO BE PICK UP BY THE POST OFFICE AT 12:0  
0 NOON

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Date: Tue, 24 Dec 91 09:32:02 -0500  
From: zentner%ecn.purdue.edu@hplb.hpl.hp.com (Mike Zentner)  
Subject: Wort Chillers

>In Homebrew digest # 784, Kenney Baughman writes:

>

>>The other thing to remember is to keep the water housing of the  
>>chiller as small as possible. Heat exchangers are more efficient the  
>>more the coolant turns over.

>

>In more scientific terms, you get better heat exchange when the coolant  
>flow is turbulent. This means the "reynolds number" is much larger  
>than, say, 10000. It would be possible to estimate the reynolds number  
>for a wort chiller of given dimension if we knew the pressure drop  
>between inlet and outlet. Since plumbing water pressure tends to be a  
>function of position ;-), it is hard to say what the correct dimensions  
>should be. Here in Texas (near Dallas), my water pressure is a hell of  
>a lot more than it was in Warrenville, IL, near Chicago.

Right, but there's a little more to consider. If you have a very small  
coolant flow area per wort flow area, keep in mind that the increased  
efficiency will cause the coolant to very quickly rise to the  
temperature of the wort, not vice versa. Therefore, in order to get  
the wort temperature down, you'll really have to be cranking the  
coolant throughput. With my water pressure, it is very unlikely I'd  
be able to achieve the desired degree of cooling unless the wort flow  
rate was throttled down quite a bit too. Put another way, if you're  
planning on a specific coolant area per unit area of wort flow, there  
is an optimal length of tubing to use, beyond which no additional  
temperature drop will be gained. Make sure that with your chosen  
flow "areas" that the length of tubing along with water flow rates  
approximately makes sense to get the degree of cooling you want.  
Also, keep in mind that regardless of what degree of turbulence you  
have in the coolant side, most homebrewers will not have turbulent  
flow in their wort, making this the limiting transfer rate. For  
example, if I use 1" vs 3/8" tubing for the wort, and the flow is  
laminar, it will take a lot "longer" for the heat to leave the center  
streamlines in the larger diameter case, requiring a longer tube.

Mike Zentner zentner@ecn.purdue.edu

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Date: Tue, 24 Dec 91 06:40:42 PST  
From: Brew Free or Die! 24-Dec-1991 0935 <hall@buffa.enet.dec.com>  
Subject: Re: A Recipe for Homebrew (circa 1930)

In HBD #788, Bruce Hill favored us with a home brew recipe from the 1930s.  
He stated that it was traditional to make home-made beer for festive occasions.  
Methinks that in the early thirties, tomorrow would have been considered occasion enough. 8^)

I think I can help with some of your questions, Bruce. I too was given some old beer recipes, with a bit more explanations given.

>Comments: That last sentence sums up the attitude of the author -- "relax, >don't worry". Any ideas why it is recommended to "sweeten the crock" with >a baking soda solution? The tester (hydrometer) "B" and "W" graduations, >what do they mean? Why not put the crock on the floor? >What is a Filter Float? Bottle Caps with cork seals -- definitely ancient.

I think the point of the baking soda to 'sweeten the crock' is simply to remove any off smells that may have developed in an unused crock. Being somewhat porous, if the crock wasn't previously cleaned well, or simply sat unused, it may have gotten a kind of punky smell. The universal cure for this seems to be old Arm and Hammer, you know, a box in the refrigerator and all that.

The "B" graduation on the tester means bottle, as in "time to". Back in the daring and adventurous 'old days', Grandpa didn't ferment beer out completely and then add a measured amount of priming sugar. He let the beer ferment until there was just the right amount of fermentation left, that is, the tester said 'bottle' and he bottled and he \*liked\* it. None of this fancy schmancy Balling or Plato or S.G. or fiddledeedee.

The "W"? You got me. "Wasted". "Whoops". "Where've You Been?"

The crock not on the floor? Need some elevation, to facilitate siphoning later.

My old homebrew directions describe something that has got to be your Filter Float. Take a board and cut out a circle slightly narrower than the opening of the crock. Drill a hole in the middle large enough to fit a siphon hose into. Pound four nails into the board near the outside edge, equally spaced

around the circumference, such that the points of the nails extend about an inch and a half beyond the bottom. Place the siphon hose into the hole in the center, with the hose extending slightly beyond the bottom of the board, and float this device on top of the beer. It will allow siphoning of the beer near the top, away from the sludge at the bottom, and the nails will prevent the board from 'bottoming out' and picking up the sludge. Voila!

Happy Holidays fellow brewers, and good brewing in '92!

-Dan

- - -

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03054  
hall@buffa.enet.dec.com....!decwrl!buffa.dec.com!hall

"Persons intoxicated with wine pass out lying on their faces, while those drunk with beer invariably lie on their backs" --Aristotle

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Date: Tue, 24 Dec 91 10:00:47 EST  
From: Peter Karp <karp@cs.columbia.edu>  
Subject: Re: A Recipe for Homebrew (circa 1930)

Sounds like a nice light brew. Did Fleischmann make a brewers yeast or was it their off-the-shelf bakers yeast.

The baking soda is used to neutralize the acidity of the Purex, which I think was and still is a chlorine bleach. Rinsing with the baking soda should sweeten any residual sourness left by sterilizing with bleach.

Peter

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Date: Tue Dec 24 10:09:12 1991  
From: synchro!chuck@uunet.UU.NET  
Subject: joining CAMRA

I should have included CAMRA's address in my previous posting.  
To join, send your name, address, and 14 pounds for overseas membership.

The Membership Secretary  
CAMRA Ltd.  
34 Alma Rd  
St Albans, Herts, AL1 3BW

phone: (0727) 867201

- - - - -  
Chuck Cox  
SynchroSystems  
chuck@synchro.com

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Date: Tue, 24 Dec 91 11:53:47 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Gambrinus

>I've heard/read several proported explanations about who this, possibly  
>mythical, person was. The stories say King Gambrinus was one of:  
> 1) a real [English, Dutch] king  
> 2) a mythical [English, Dutch] king  
> 3) a corruption of a Dutch brewer's name (Jan Primus)  
> 4) a distant relative of Charlie Papazian ;-)  
>  
>Does anyone have a better/truer story? Who was this guy?!?

Having just returned recently from that lovely little brewing town, Plzen  
in Czechoslovakia I can tell you a little more about Gambrinus.  
There is a brewery named Gambrinus in Plzen. Seems he was a king.  
He was one of the kings of Bohemia, the western (non-slovak) half of  
Czechoslovakia. This region has always been pretty closely tied to  
Bavaria  
in it's brewing traditions. I don't know a lot of specifics about the  
king,  
but him and King Wencislaus (sp??) also of Bohemia, were big favrotes  
among  
the brewers in the area. I believe one of them was responsible for the  
laws  
that made it a crime punishable by death to export rhizomes (hop  
rootings)  
of the fabled Saaz (named for the Tzatek region of Bohemia, just north of  
Plzen) hops.

good King JaH :-)

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Date: Tue, 24 Dec 91 8:49:16 PST  
From: Martin A. Lodahl <malodah%pbmoss%PacBell.COM@hplb.hpl.hp.com>  
Subject: Pub Fun

In HOMEBREW Digest #788, Jeff Frane took me on the proverbial trip down memory lane:

>Then, too, the Daily Telegraph had a filler, titled "Beer glass plea":  
>"Serving  
>beer in shatter-proof glasses, which disintegrate into harmless cubes  
>when  
>broken, would prevent many of the disfiguring injuries suffered in pub  
>brawls,  
>claims an article published today in the British Medical Journal."  
>  
>Sounds like a fun place to drink.

Back in '82 I found myself in London, and repaired forthwith to the nearest pub for a pint. There was a fellow holding forth in there, and from his rant I took him to be a Scottish separatist, but the patrons largely ignored him until he leapt up on a table and announced to the company at large, "the Queen DIDDLES!" It was as if the place had suddenly been dropped in a blender: furniture and glassware flew, the barkeep leapt over the bar to join the battle, the barmaid slipped through a door I hadn't previously noticed behind the bar. They'd done this before! I, chickenshit, finished my bitter and fled ...

= Martin A. Lodahl Pacific\*Bell Systems Analyst =  
= malodah@pbmoss.Pacbell.COM Sacramento, CA 916.972.4821 =  
= If it's good for ancient Druids, runnin' nekkid through the wuids, =  
= Drinkin' strange fermented fluids, it's good enough for me! 8-) =

-----

Date: Tue, 24 Dec 91 11:55:49 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: bursting Wyeast

Hmmm, I never trusted just slapping the package.  
I used to fell around to make sure I knew where the inner package  
was then press down really hard with thumb or fore-fingers  
until I felt it pop. I never burst a package that way.

These days I have a few favorite liquid cultures in fridge storage  
so I haven't had to burst a package lately, perhaps they make them  
wimpier  
now...

- JaH

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Date: Tue, 24 Dec 91 12:04:05 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Al vs SS testing

One of the more ingenious testing means I saw exploited the density difference in these two metals. I think you'll need a CRC handbook to find the densities, but if you want to make sure the pot you have is indeed SS you can submerge it in water, check the displacement (probably best to use metric). Then weigh it, and divide the weight by the volume to get the density.

If I recall the old discussion, the densities of Al and SS are significantly different that it should be pretty apparent if you've got the wrong one. Keep you're receipts :-). ....

JaH

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Date: Tue, 24 Dec 91 13:02:24 EST  
From: Jay Hersh <herhsh@expo.lcs.mit.edu>  
Subject: Irish Moss & Head Retention

Hmmm I have been using Irish Moss for years with no resulting loss in head retention. I also use a yeast nutrient. The yeast nutrient is made from dead yeast which is dried and ground up. This works under the theory that the best (most complete) source of trace nutrients the yeast need to maintain proper cell growth and maintenance is already in other yeast..

While some may claim this is an evil alien additive, I think since it is just

from yeast to begin with it's OK. This may counteract any negative effects

from Irish Moss, though I have been using Irish Moss longer than I've used

the yeast nutrient, and don't recall any negative effects way back then.

..

JaH

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Date: Tue, 24 Dec 91 10:16 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Jocky Box, Boiling Sparge Water

To: Homebrew Digest  
Fm: Jack Schmidling

From: Greg Roody - <roody@necsc.enet.dec.com>  
Subject: Jockey Boxes (re: Dan Graham)

>I assume you want the fridge to chill the beer and not lager it.

>If that's the case, you can buy or build a "jockey box". This is a large cooler with stainless steel or copper cooling coils/plates in it which you fill with ice.

There is a much simpler device available. Come to think of it, it might be what's in the jockey box. It's a flat aluminum plate about 8x12x1 with a serpentine path inside and in/out hose fittings. You put it in a dishpan full of ice and hook the beer to it. It is incredibly efficient. When you tap a beer, the ice looks like it is running down a drain. It is even convenient for a couple of glasses. One tray of cubes will chill several.

BTW, it also makes a great wort chiller but like everything else made of aluminum, I consigned mine to the recycle bin. But for those who don't mind losing a few brain cells, I highly recommend it.

BTW... btw, in case it isn't obvious, wort chillers make great beer coolers but because of their capacity, only useful for parties.

.....SPARGE WATER MOMILY.....

The experts all agree that the temperature of sparge water should be around 170 degs F for maximal extraction. I think, however, that we have a problem extrapolating a commercial process to home brewing and if a homebrewer uses water at 170F, he will not achieve the same results.

First of all, most commercial brewers sparge with a shower-like sprayer that impinges directly on the malt. In the typical homebrew setup, we are dribbling the water on a layer of water (1" typically) above the mash. This is done to avoid disturbing the filter bed with a stream of water. I take this one step further and place a small bowl in the mash to receive the water and distribute it evenly.

We are, in effect, dribbling water into a three gallon bucket of water and the temperature profile thus created is far from what is desired for efficient sparging if we start with water at 170F.

On my last batch, I sparged with boiling water (as usual) but this time, I took careful temperature measurements and here are the results.

|                          |     |
|--------------------------|-----|
| Sparge water:            | 210 |
| Center of bowl:          | 155 |
| Surface, midway to edge: | 140 |
| Surface at edge:         | 139 |
| Edge, 2" below surface:  | 135 |
| Wort outflow:            | 135 |

The level is maintained to assure that the bowl top is below the water surface. The edge is the edge of the mash kettle.

Nowhere does the water temp even approach the desired 170F. Clearly, using boiling water to sparge in this fashion is not only NOT going to cause any problems but it is NOT even hot enough, if 170F is what is desired.

Solving this problem presents a real challenge to the homebrewer. In my case, I have 7 gallons of water boiling that is gravity fed to the mash tun and it is a terribly convenient way of sparging. The thought of coming up with enough pressure (at the "proper" temp) to drive a spray, gives me a headache.

The good news is that the beer tastes great anyway and perhaps the only effect is using a little more malt per gallon to compensate for the less than ideal efficiency.

js

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Date: Tue, 24 Dec 91 11:26:23 PST  
From: "Tom Childers" <TCHILD@us.oracle.com>  
Subject: Precise Bottling/Automatic Bottle Fillers

"If you're not part of the solution, you're  
part of the precipitate"

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Date: Tue, 24 Dec 1991 16:27 EST  
From: Frank Tutzauer <COMFRANK@ubvmsb.cc.buffalo.edu>  
Subject: pitching starters

I've been using Wyeast for the last 6 or 7 batches, and I've regularly made a starter. Now that I've used liquid yeast for a while, I've got some questions about pitching starters (not to be confused with starting pitchers-- that's another sport altogether!). My questions are these. Assuming you can perfectly time your starter to coincide with your brewing: (a) When should you pitch (i.e., when in terms of how far along the starter is)? and (b) What should you pitch? Let's consider "when" first. My references on this are mixed. Paul Farnsworth, in the yeast special image of zymurgy, says you should pitch after the starter has become "opaque" and before the yeast "begins to settle out" (p. 35). The Wyeast package says to pitch after about 12 hours, at high kraeusen. Finally, Miller (p. 94) says to let the starter ferment completely out, pitching the slurry on the bottom. I have tried all three methods, but so many other variables were also changing that I'm not sure which is best. From a practical standpoint, I end up more toward the Miller side, but for no reason other than I want to give the yeastie boys plenty of time and have tended to err on the side of too much time. So, what is YOUR experience?

Second question: What should you pitch? It seems to me that there are two options: pitching the entire starter, and decanting and pitching only the slurry. Miller decants and pitches slurry, since he lets his starter ferment completely out. Farnsworth doesn't say what he does, but I assume he pitches the entire starter since there is no slurry. Wyeast makes no recommendation (at least not on their package). I don't buy arguments about the starter altering the flavor of your beer. Afterall, it's only 2-4 cups of plain-vanilla wort. I don't see how it could alter the flavor much more than adding 2-4 cups of water. On the other hand, it seems to me that there are millions of yeasties still in suspension, so I figure why not put them into the wort too. Again, I've done it both ways and don't know which is better. What do YOU think?

Now, if Nolan Ryan and Roger Clemens used liquid yeast, you would get starting pitchers pitching starters!

- --frank

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Date: Wed, 25 Dec 91 0:00:06 EST  
From: Kevin L. McBride <klm@gozer.MV.COM>  
Subject: Merry Christmas!

Merry Christmas!

- - -  
Kevin

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End of HOMEBREW Digest #789, 12/25/91  
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Date: Wed, 25 Dec 91 00:33:24 PST  
From: GARY MASON - I/V/V PCU - 603-884[DTN264]1503 25-Dec-1991 0333  
<mason@habs11.ENABLE.dec.com>  
Subject: Auto Reply from Watch\_Mail for 24-DEC-1991 05:33 to 29-DEC-1991  
12:00

Hi -

I will be on Christmas holidays through December 28, 1991.

If your mail is related to the Image Partners Program, please send it to

VISUAL::PARTNERS\_IMG

[Note: ALL mail for the Image Partners Program should ALWAYS be sent  
there.]

If your mail is work related in some other way, and requires action  
before

I return, please send it to Bob Milling at

VISUAL::MILLING

If you are a listserver or mailing list, and I have not added you to my  
exclusion file, please continue sending me things as usual I'll get you  
next time.

Thanks...Gary

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Date: Wed, 25 Dec 1991 20:11:57 -0500  
From: "N. Zentena" <zen@utcs.utoronto.ca>  
Subject: Wyeast?

Hi,

Well with the local supplier finally getting Wyeast in to replace MeV I bought some yeast. Bavarian lager to be exact. Got it home and broke the inner bag. So far so good.

Well tonight when I cut open the pouch to pitch the starter I notice that the inner bag is actually divide into two parts. One of which failed to burst. Is it normal to have the bag divided? I'm not worried because the whole package puffed up nice and quickly. But I'd still like to know.

Nick

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Date: 26 Dec 91 09:30:00 EDT  
From: "DRCV06::GRAHAM" <graham@drcv06.decnnet@drcvax.af.mil>  
Subject: Beer Hunter / pitching starters.

Second thing first: I, also, have tried several different methods of pitching as to when and what to pitch. I've seen, rather, tasted, no detectable difference. I suppose this issue will be religious with some, but I think it really doesn't make much difference. I usually can't brew exactly when I wanted to, so the starter more often than not ferments out.

Always seems to work just fine. Actually, I now usually do the yeast caking thing a la Fr. Barleywine.

Beer Hunter:

Wow! I am so underwhelmed I cannot believe it! I didn't see this series the first time it was on Discovery, so I tuned in Monday evening with great anticipation. What a pile of spent grain! Talk about bad signal to noise ratios, I think it was 100:1. Now, realize that I'm blind, so I'm reviewing this from a "talking" perspective, only. There was so little actual information that I thought I was watching [listening to] Wings.

Tuesday's episode on British brewing was a total disaster to me. Sure, the real ale information was interesting, but so much about British brewing was not even mentioned. I thought that most of the half hour was completely wasted. Oh well, I'll stick to Jackson's books, they are far, far better.

Dan Graham

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Date: Thu, 26 Dec 91 06:58:10 PST  
From: Donald Oconnor <oconnor@chemistry.UCSC.EDU>  
Subject: Keep this crap to yourself

Earlier this week I posted the info about a new brewers supply in Austin. I mentioned the owners name is Lynne O'Connor and at the end stated "She's

a very nice lady and promised to sleep with me if I posted this." On Christmas Eve I received an email from Dr. John in New York who took "extreme umbrage" at this comment, suggested that I "keep this crap to myself" and that he/she would "prefer 50 Jack Schmidling Video ads to this kind of crap." I'm sorry if I offended anyone else in a similar manner but let me just offer in my defense that out here in the wild west,

men generally do sleep with their wives on a regular basis. Perhaps this seems radical or anachronistic to high falutin' city slickers from the land of THE Donald, but it goes on without much comment out here in the wilds.

Happy New Year, don o'connor

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Date: Thu, 26 Dec 91 11:24:16 CST  
From: tony@spss.com (Tony Babinec)  
Subject: source for yeast culturing equipment

Custom Lab Supply, Inc., is mentioned in the Zymurgy Special Yeast issue as a source of supplies. I inquired, and received the following price list from them. I do not work for them, and this is not an endorsement, but instead is merely information for you, the reader.

Custom Lab Supply, Inc.  
2127 Research Drive  
Livermore, CA 94550  
415-449-4371  
415-449-3459 fax

culture tube 16 x 150 mm w/cap\$1.30  
petri dish plastic 15 x 100 mm each .55  
petri dish plastic 15 x 100 mm pkg/20 13.50  
petri dish glass 12 x 100 mm 4.15  
ph test strips 0 - 14 pkg of 100 13.50  
ph test strips 4 - 7 pkg of 100 13.50  
ph test strips 0 - 6 pkg of 100 13.50  
inoculating loop, plastic .20  
bottle, gal amber glass w/cap 4.35  
flask, erlenmeyer 250 ml 3.40  
flask, erlenmeyer 1000 ml 6.85  
flask, erl w/screw cap 250 ml 10.60  
stopper, #6 to fit 250 ml flask .55  
stopper, #9 to fit 1000 ml flask 1.90  
test tubes, glass 10 x 75 mm .12  
test tubes, glass 13 x 100 mm .15  
test tubes, glass 16 x 100 mm .18  
test tubes, glass 20 x 150 mm .30  
isopropyl alcohol, pt5.10  
phosphoric acid, pt 20.95  
lactic acid, pt34.00

Not listed in their price sheet, but useful to know, is:

agar, 1 oz 6.85  
agar, 8 oz19.00

I've had a hard time finding agar, and as I understand, you shouldn't just use any agar, so it's useful to know a source.

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Date: Thu, 26 Dec 91 11:38:56 -0600  
From: lipkens@ccwf.cc.utexas.edu (Bart Lipkens)  
Subject: Homebrew subscription

Hi, I would like to be on the subscription list of homebrew.  
My address is lipkens@ccwf.cc.utexas.edu  
Thanks  
Bart

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Date: 26 Dec 91 13:59:04 EST  
From: Jeff Frane <70670.2067@compuserve.com>  
Subject: Hi! Krausen

Frank Tutzauer asks about pitching yeast:

Herewith the "Official" Wyeast stance on when to pitch! Fresh from the as-yet-not-quite-written pages of The Yeast Book. This also happens to coincide with my anecdotal evidence. You will get much more vigorous and rapid fermentation if you pitch at "high krausen", which is as Paul Farnsworth apparently described it in Zymurgy: "opaque". Sometime around 18 hours (give or take a few) after the last pitching, the yeast will be in their most useful phase. Think of it as your own biorhythm. Personally, I'm at my peak at about 9 a.m., and am the most willing then to begin projects, think, write, etc. At about 3 p.m., on the other hand, all I want to do is take a nap. Yeast cells are just like me, vigorous at some times and lazy as hell at others. The idea is to catch them at their figurative 9 a.m.

I used to use the Dave Miller approach, assuming I was increasing my pitching volume, until Dave Logsdon cautioned me about pitching at high krausen. I listen to people once in a while, and tried it several days later. The difference in lag time was astonishing, and I strongly recommend it.

In reference to Frank's second question: actually, even when the yeast is at high krausen there is a slurry. At least, that's been my personal experience. I bung in the entire thing, starter wort and all. I'm with Frank: there's no way that wort is going to affect the flavor the beer negatively, and there's no way I'm going to waste those little yeasties!

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Date: Thu, 26 Dec 91 14:19:14 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: pitching starters

My approach is to try to pitch the yeast while still actively fermenting, either at high krausen, or just past. Of course this means I pitch the whole starter, not just the slurry. My thinking behind this is as follows. Since the starter was aerated, when the yeast in it is at high krausen, or just past, then it has finished consuming the dissolved oxygen and therefore is no longer reproducing. This means that the yeast population is at it's maximum (in the starter) and that the yeast are actively fermenting. Tossing this into the wort means that it will hit the wort in a ferment phase, so it will initially start to ferment the wort, thus laying down a blanket of CO2 over the wort. Upon discovering dissolved oxygen in the wort it will go back into a reproduction phase and reproduce until the supply of dissolved oxygen is used up, then they will switch back over to fermentation again.

I think (and seem to observe) that this has a few benefits. I seem to get CO2 activity from the airlock right away in the fermenter, indicating that the yeast are indeed laying down a CO2 blanket over the beer. I have very short times to high krausen (and associated blowoff) in the fermenter, usually less than 24 hours, often as little as 2-6 dependent upon yeast strain and pitching rate.

I have sometimes pitched the starter before high krausen. The only difference I note here is that the time to krausen in the fermenter is usually longer. I assume this is because there was fewer yeast cells in the starter since it hadn't reached it's reproduction peak yet.

So in summary I always pitch when active unless something happens to prevent my brewing at the planned time (pitching the slurry if it's not too long since vigorous fermentation ceased still works well), and I have always had good results. I don't think the timing of when to pitch is that incredibly critical, I think the critical factor is adding a large supply of healthy active yeast.

JaH (learning to think like yeast :-)

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Date: Fri, 20 Dec 1991 14:56:59 -0500  
From: hpfcmr.fc.hp.com!hplabs!uunet!bnr-vpa!bnr-rsc!crick (Bill Crick)  
Subject: Bottle fillers, grain mills

Bottle fillers: I found them way too slow. They doubled bottling time. We just use a siphon, and a pinch clamp. After a few thousand bottles, you get real good a clamping suddenly just when the beer starts to race up the bottle neck. At least my wife has She has run the siphon on the bottling line for the last few thousand. She has also learned to transfer the tube from one bottle to the next without breaking the liquid in the tube, so she moves a full tube from one bottle to the next. Less air in the beer.

Grain mills: I think the commercial mills use three sets of rollers to minimize production of fine grist. The first rollers are spaced rather far apart, and anything small enough after the first set, is screened out, and hence isn't recrushed. Only the stuff above spec goes to the second rollers which are closer together. Ditto for the third rollers.  
I also think they screen the real fine stuff out and don't use it for mashing?

Bill Crick Brewius, Ergo Sum!

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Date: Thu, 26 Dec 91 16:29:53 PST  
From: "Tom Childers" <TCHILD@us.oracle.com>  
Subject: Precise Bottling/Automated Bottle Fillers

(Let's see if I can get this post out THIS time])  
In HBD 787, Dan Graham asks about an automatic bottle-filling device.  
What a great opportunity for some creative design/engineering work] Here  
are  
some thoughts.

One approach would be to add some kind of sensor near the top of a  
bottling  
wand, right at the height that you want the beer level to reach in the  
bottle.  
The sensor would need to fit inside the mouth of the bottle, and have an  
adjustable height to work in a variety of bottle types. The sensor would  
either shut a valve in the wand, or turn off a pump that transfers the  
beer  
from the priming container to the wand.

You might be able to construct a wand with an automatic cut-off valve.  
A small cylindrical float around the wand, connected to a valve in the  
upper  
part of the wand, should do the trick. Of course, the float height would  
have to be adjustable, to accomodate different sized bottles.  
Unfortunately,  
the float could stick while transferring some of the "meatier" brews,  
like  
the 1.148 leviathan mentioned a few issues ago...

The second solution requires a friend with some electrical engineering  
background. Build a bottling wand driven by a small electric pump, then  
add  
two copper contacts to the wand at the desired fluid level. Connect  
these  
two contacts to a transistor/IC circuit that will switch off the pump  
when  
fluid comes in contact with the two pieces of copper. Circuits to sense  
a  
fluid contact are not hard to design, and are based on the principle that  
water-based solutions (like beer) are slightly conductive to electricity.  
The  
circuit would need to switch off the pump when the beer rises to the  
right  
level and causes a small electric current flow between the copper  
contacts.

I'm pretty sure that there are circuit diagrams for this kind of thing in  
at  
least one of the electrical hobbyist books available from Howard W. Sams  
Publications. Radio Shack may have even had a kit for building one about  
20 years ago. And someone with more electrical engineering background  
than  
I have should be able to design one without too much trouble. You ought  
to  
be able to build an "automatic electric bottling wand" for under \$100.  
-tdc

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End of HOMEBREW Digest #790, 12/27/91

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Date: Fri, 27 Dec 91 08:44:54 EST  
From: Dean Cookson <cookson@mbunix.mitre.org>  
Subject: Re: Pitching Starters

I've been pitching my starters pretty much when the wort for my current batch is ready. (I prepare a starter the night before, and then when it's time...) Seems to work pretty well so far, and it fits with the RDWHAHB philosophy of life. But, I've been wondering lately. Is there a good reason why I shouldn't make my starter right in my fermenter, and then just pitch my wort on top of it, instead of the other way around?

Dean

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Date: Fri, 27 Dec 91 08:58:54 CST  
From: tomm@pet.med.ge.com (Thomas Manteufel 5-4257)  
Subject: query: Oxidation and Crystal Malt

Here's a question for the experts: We all know that pouring hot wort through an atmosphere containing oxygen (like ours does) produces oxidation and off-flavors due to chemical interaction with oils from the hops. How much interaction is there with sugars and other flavors from the grains? Like many other beginning-to-intermediate brewers, I steep my crystal malt at 170F for half an hour, and then pour this through a strainer into the brew kettle. The last batch I made had a lot of crystal (1.5 #) but the taste was not what I would call "sweet". It tastes very "grainy". Did pouring the hot steep water oxidize it? If so, not having a lauter tun (yet), what is the best way to transfer this to the brew kettle sans grains? Should I invest in a grain bag (and would it hold cracked crystal)?

Thank You for any useful information,

Thomas Manteufel IOFB

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Date: Fri, 27 Dec 91 15:15:05 EDT  
From: "Spencer W. Thomas" <Spencer.W.Thomas@med.umich.edu>  
Subject: BJCP exam

One more to add to Jim Homer's list, according to the December newsletter of the Ann Arbor Brewer's Guild:

Frankenmuth, Michigan  
April, 1992  
Carrie A. Pummill / P.O. Box 210 / Bridgeport, MI 48722

They are also planning a set of teaching sessions, starting in January (two one-hour sessions per month in J, F, M, A, at \$5 each. Not clear how many of these you "have to" attend.) Intent to register (name, address, phone) to the above address by Dec 30, more info sent out by Jan 7 (at least about the teaching sessions).

=Spencer W. Thomas HSITN, U of Michigan, Ann Arbor, MI 48109  
spencer.thomas@med.umich.edu 313-747-2778

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Date: Fri, 27 Dec 91 15:17 CST  
From: korz@ihlpl.att.com  
Subject: Sparge temperature

Jack writes:

>The experts all agree that the temperature of sparge water should be  
>around  
>170 degs F for maximal extraction. I think, however, that we have a  
>problem  
>extrapolating a commercial process to home brewing and if a homebrewer  
>uses  
>water at 170F, he will not achieve the same results.  
>  
>First of all, most commercial brewers sparge with a shower-like sprayer  
>that  
>impinges directly on the malt.

I've wondered about this. Intuatively, I figured that a shower-like  
sprayer  
would be the best way to evenly distribute the sparge water and minimize  
the  
disruption of the grain bed, and planned to include such a device in a  
lauter  
tun I've been planning to build. However, wouldn't spraying the sparge  
water  
oxygenate it? Wouldn't the resulting oxygenated water create oxygenated  
wort, which at temperatures above 80F, would quickly produce oxidized  
wort?

Now... what do all of you think about this?

Al.

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Date: Fri, 27 Dec 91 16:19 CST

From: korz@ihlpl.att.com

Subject: Beer Hunter

Dan Graham writes that he thought the Beer Hunter was a bad show and a waste of time. Granted, some of the episodes were better than others and, in terms of brewing information, I would place the British episode in fourth or fifth place out of the six. I even pulled out my Beer Hunter

Videos (obviously, I was inspired enough to buy them from the Discovery Channel)

an re-viewed the British episode. You're right Dan, there's not a lot of information for us brewers, but I don't think that these videos were targeted towards people of our level of beer knowledge. On the other hand,

I love British and Belgian beers \*passionately\* and I could watch the Beer Hunter Videos once a month forever -- never growing tired of them.

I think they are worth every penny I paid for them and also used my

purchase

of the videos as my vote that the Discovery Channel should create more episodes.

Al.

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Date: Fri, 27 Dec 91 09:43:14 EST  
From: shenton@cpstnd3.alliant.com (Chris Shenton)  
Subject: Fermentation times versus vessel size

I've done a few wheat beers semi-recently and noticed something odd in the last 2-3 batches. I did 10 gallon batches, then split into two carboys, one a 5-gallon, the other a 7-gallon. The larger one -- which was not filled all the way to the top -- finished in a week or so as usual. The smaller, filled all the way up to the neck, is on it's third week.

Both were pitched from the same 750ml starter, and they both look and smell fine. The fermentation still looks fine: lots of fine bubbles at the neck, yeast sediment on the bottom...

The first time I noticed this, I suspected inadequate rinsing of the bleach, so this time, I was extra thorough. Both times, the large carboy finished well before the small one.

Any ideas? Thanks.

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Date: Fri, 27 Dec 91 23:47:33 EST  
From: psrc@sewer.att.com (Paul S R Chisholm)  
Subject: summary of bottle filling discussions

Well, I'm glad my posting started a lot of discussion! Here's a summary of the follow-up articles in rec.crafts.brewing. Similar (partially identical!) discussion appeared in the Homebrew Digest. HBD also had some positive and negative reviews of Phil's Philler. This has a hole at the top and a hole at the bottom, so you can withdraw the wand without taking out the beer and increasing the headspace.

Some people Worry (for shame!-) that a bottle filler causes more oxidation (because of spraying through the smaller opening, rather than through the whole opening at the end of the siphon tube, I guess). The solution is to tilt the bottle at the beginning, and stick the end of the bottling wand into the bottom "corner" of the bottle. The wand's end is soon covered with beer, and no amount of spraying will cause any extra air to be mixed in with the beer. Also, if the end of the wand (or siphon tube, or whatever) isn't much lower than the end of the siphon tube in the priming carboy (or whatever), the beer will be siphoned slowly, at low pressure, reducing spraying. (This works for any bottle filling procedure.)

Another problem is the bottle filler has beer in it. When you lift the filler from the bottle, that beer doesn't go into the bottle, and the headspace is greatly increased. Even if you fill the bottle almost full, the resulting headspace is larger than some people consider optimal. You can fill the bottle, move the filler to the top of the bottle, and press the tip of the filler to drizzle enough beer down the side of the bottle to reduce the head space.

There are two kinds of fillers. One kind has a spring. The other has a stopper that's held down by the weight of the beer. The latter is slower. Does that mean oxidation is less of a problem? I expect it's easier to finish filling (using the side-of-the-bottle trick) with a springless filler.

My take on all this is that there are ways to use a bottle filler to reduce problems (and reduce Worry). I didn't find enough evidence of problems to bottle my beer without a bottle filler.

Here are some of the articles. (I generally quote the first person who raises a particular point.)

From: kswanson@casbah.acns.nwu.edu (Kurt Swanson)

> Bottle fillers are guilty of 2 things, that the bent tube technique is not:

> 1 - Oxidation. The wort sprays out in the beginning.

> 2 - Extra headspace. Partly because of the head that #1 puts on it, but also

>because the tube takes up volume that is removed.

From: John.DeCarlo@p109.f131.n109.z1.FidoNet.Org (John DeCarlo)

> I started using one and found that I needed to keep a cup of beer as well to

> pour into the bottles to top them off--the default head space caused by the

> volume of the filler in the bottle is way too much for me. Now if it had a  
> manual release at the top, so you could finish filling the bottle, it would  
> be great!

> As for the oxidation from spraying, someone gave me a hint to lift the  
> bottles to reduce the height and pressure differential, so there would be  
> less spraying.

From: Paula.Goldman@f131.n109.z1.FidoNet.Org (Paula Goldman)

> During my last bottling, I tried tilting the bottle and only partially  
> depressing the bottle filler until enough beer had flowed out to cover  
> the nozzle. This reduced the amount of spray (oxidation) and also the  
> amount of foam built up. I've found the same excess air space problem  
> that you have, but am able to remedy it by partially depressing the  
> nozzle in the neck of the bottle (again, at an angle) to add the extra  
> beer.

From: ldl2142@galileo.rtn.ca.boeing.com (8472 BE32R)  
(a.k.a. Layne D. Lommen)

> The guy at the local homebrew supply store here in Kent, WA (Larry'  
Brewing)  
> sold me a bottle filling setup that seems to provide an excellent  
solution  
> to most of the problems associated with bottle filling. It allows me  
> to fill bottles with little splashing or bubbling, allows me to easily  
> stop or start the flow into the bottle, and allows me to fill the  
> bottle as full as I want.

(Layne included a voluminous description, and an ASCII drawing of what  
this looked like. Please refer to his posting for these.

From: pals@inland.com  
(a.k.a. Randy Pals)

> RE: Bottle fillers. With mine, I fill the bottle to within 1/8 inch  
> of the top. Remove bottle filler, and the level in the neck is perfect  
-  
> about 2" from the top.

This provoked a rebuttal:

From: inc@tc.fluke.COM (Gary Benson)

> Two inches is not even close to my idea of "perfect" headspace. I try  
for  
> 1/2" or less and apparently the bottle filler cannot achieve that.

> I like my filling gizmo just fine. It is a plastic medical tube pincher  
that  
> must cost about 50 cents or so. It can be positive on or positive off,  
but  
> with a "ratchet" feature, you can adjust from a full flow to a tiny  
trickle.  
> It is even shaped conveniently to permit hanging it on the side of the  
> bucket without stopping the syphon. I place it a few inches from the  
end of  
> my syphon hose and fill the bottles down the side; when I need to move  
> things around, get more bottles closer, or move the current work aside,  
I



> just hang it up with no worries about the syphon turning off.

Paul S. R. Chisholm, AT&T Bell Laboratories, paul.s.r.chisholm@att.com  
att!sewer!psrc, psrc@sewer.att.com, AT&T Mail !psrchisholm  
I'm not speaking for the company, I'm just speaking my mind.

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Date: Sat, 28 Dec 91 13:25:03 -0500  
From: zentner@ecn.purdue.edu (Mike Zentner)  
Subject: Testing for SS or Al

Jay Hersh writes:

> in these two metals. I think you'll need a CRC handbook to find the  
densities,  
> but if you want to make sure the pot you have is indeed SS you can  
submerge it  
> in water, check the displacement (probably best to use metric).  
> Then weigh it, and divide the weight by the volume to get the density.  
>  
> If I recall the old discussion, the densities of Al and SS are  
significantly  
> different that it should be pretty apparent if you've got the wrong  
one.  
> Keep you're receipts :-). ....

As I recall, the density difference is about a factor of 3. Don't  
bother trying to measure by displacement because it will be difficult  
to get an accurate measure in a vessel with such a large diameter.  
Just estimate the thickness of the metal used (use one of those  
devices that clamps around whatever you're trying to measure...even  
a suitably modified compass will work). Then you know the diameter of  
the pot as well as the height, account for the bottom as well and  
calculate the volume of material. Weigh it and you then have the  
density. Compare the weight with what a similar amount of aluminum  
would weigh, and if your pot is more than twice that weight, you can  
be pretty sure it isn't aluminum.

Mike Zentner zentner@ecn.purdue.edu

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Date: 28 Dec 91 08:16:19  
From: William.Munson@p0.f242.n260.z1.fidonet.org (William Munson)  
Subject: Information wanted

Re: Information Wanted

Hi All!

I just bought a used roto-keg for \$10. This thing has absolutely the worst CO2 system ever invented. They actually expect an "O" ring to hold in the pressure of a "powerlet". Needless to say, it doesn't.

I have a couple of questions to put to the group.

- 1) Is there an "improved" powerlet system for this keg?
- 2) Is there a standard gas fitting which is designed to go into the hole for the powerlet system?

Thanks in advance!

WM

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Date: Sun, 29 Dec 91 08:52 CST  
From: arf@ddswl.mcs.com (Jack Schmidling)  
Subject: Beer Hunter

To: Homebrew Digest  
Fm: Jack Schmidling

Now that the "Beer Hunter" series has spent itself on Discovery, it seems a critical review is in order.

The most serious criticism is that there is simply too much fluff, what we call "waterfalls", coming back to the same scene, over and over to fill in for voice-over.

The brewery stuff goes by in a flash but we get singing and dancing ad nausiam. The bus trip to the barley field was a classic in killing time to fill out the segment.

He seems a little uncomfortable as an actor. I have the same problem and am sensitized to it in others.

I really got tired of watching him DRINK beer.

I am NOT saying that it isn't worth watching, uninteresting or shlocko; it's just not what I, as a homebrewer, had hoped for or as a producer/director expected from someone so highly touted. Like so many other series, this one could have been improved greatly by editing down to a one hour show.

Finally, I find it amazing that one would pay for advertising of a video tape that was being screened in the same time slot. Why would anyone buy it as opposed to just taping it? I suspect a deal was cut for rights to screen it at no cost, in return for free ad, with Discovery getting a piece of the tape sales, if any.

js

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Date: Sun Dec 29 10:27:08 1991  
From: larryba@microsoft.com  
Subject: Superior Products

A couple of weeks ago someone mentioned Superior Products as having a clearance on Volrath pots. I called them up and got a copy of the flyer and noticed some other bargains in there that might be of interest to the HBD crowd. On page 45 there is a two tap beer draught arm for \$79. Two new faucets alone cost more than this unit. The two faucets are mounted in a SS arm that stands about 10-12 inches high.

Also on page 45 is a pressure regulator. It states it is a nitrogen regulator with two gauges, but then they mentioned it being used for beer. Sounds like a CO2 regulator to me. \$23.50

Last item, also on pg 45 is a Beer Brute: a plastic barrel with Beer draught tap (on top) and hardware to hold your CO2 bottle. It is designed for holding a pony keg and ice for a party. Looks like a bargain at \$75.

If you have money to burn they have lots of other cool goodies in the flyer: large industrial refers (great for lagering/fermenting), industrial strength stock pot burners (\$\$\$), SS shelving, sinks, etc. Dial thermometers (\$4.90), Beer Tapster (like beer brute, but industrial with a built in refer - \$700) Great theater pop corn maker (\$375).

Anyway, the flyer was pretty cool: 1-800-328-9800, it is fun to thumb through it and dream of great parties and breweries.

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End of HOMEBREW Digest #791, 12/30/91  
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Date: Mon, 30 Dec 91 09:11:38 EST  
From: Sean J. Caron <CARONS@TBOSCH.dnet.ge.com>  
Subject: my bottle filling \$.02

i have the non-spring loaded bottling cane mentioned several times in previous posts. i love the thing. As was mentioned by Paula Goldman, tilting the bottle when starting the flow and topping off the bottle by pressing the stopper on the neck of the bottle works just great. i filled two cases of bottles in about 20 minutes, with little or no splashing or bubbling (i had help from my wife, who was doing the capping, i must admit).

for the price, i don't think you can beat it.

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Date: Mon, 30 Dec 91 10:03:15 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: Re: Sparge temperature

Al writes:

>Jack writes:

>>

>>First of all, most commercial brewers sparge with a shower-like sprayer that

>>impinges directly on the malt.

>

>I've wondered about this. Intuatively, I figured that a shower-like sprayer

>would be the best way to evenly distribute the sparge water and minimize the

With regard to temperature, Jack indicated that the largest heat losses were from the transfer from the pot to the bowl on top of his grain bed. When planning such a device for the home, keep in mind that a fine spray has a much larger surface area per volume of water than does a straight pour of water. This allows very rapid heat loss when the temperature difference of the water and the air is great. On an industrial scale, I suspect that the air temperature around the spray is much higher than that of the home (due to the volume of the spray) and such problems are not as important as at home. At any rate, fill a plant mister with boiling water and spray it at your face sometime to convince yourself that the finer the spray, the more cooling will take place between outlet and destination.

Mike Zentner    zentner@ecn.purdue.edu

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Date: Mon, 30 Dec 91 10:13:54 -0500  
From: zentner@ecn.purdue.edu (Michael Zentner)  
Subject: In defense of the Beer Hunter...

Lots of people write that the series was lacking practical information for homebrewers. Well, I don't think the series was ever aimed at brewers. I'm sure Discovery wouldn't even air a brewing series because of lack of audience.

I personally thought it was great. To me, brewing is a lot more than conversion sparging, etc... I enjoy the product as well. I like to see how other people enjoy their beer. I think the little historical ditties are great information....for fun, not how-to knowledge. I love the bit about cooking with beer. It's great to learn the customs associated with the beverage, both old and new (that Anchor trip, for example). I realize some of you are mainly concerned with the science of the process, but for others of us, that's only 50%.

Mike Zentner      zentner@ecn.purdue.edu

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Date: Mon, 30 Dec 91 11:03:39 EST  
From: mm@lectroid.sw.stratus.com (Michael Mahler)  
Subject: Oxidation of wort

Just curious. I started my second batch of brew, this time an Octoberfest kit.

In Papazzian's New Joys of Homebrewing, he says that you should oxinate the bijeebers outa the wort so the yeast has plenty of oxidation to munch on and here y'all are saying that this is really bad.

What I did was use a sterilized racking tube and mixed up the wort really well, whipping up the surface a bit (not too much). It was at about 80 degrees. I also used the rack to add the cold water to the primary fermenter which already had the wort poured into it.

I did this with my first batch as well, and it tastes pretty damn good!

So what's the poop?

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Date: Mon, 30 Dec 1991 11:13:35 EST  
From: RWINTERS@LEDA.HQ.NASA.GOV (Rob Winters)  
Subject: beginner's questions

I've made a couple of kits thus far. Since they behaved very differently, I'd thought I'd solicit some opinions as to why.

The first kit was a fairly simple TrueBrew porter kit. It fermented wildly for about 48 hours, and fermentation had stopped completely within about 4-5 days. I bottled it after a week. It came out pretty well, and was deemed fairly drinkable by the masses.

The second kit was a TrueBrew "Maestro Series" India Pale Ale kit. It included such components as crystal malt, boiling hops and dry hops, and oak chips for the ferment. The sg of the wort was supposed to get to 1.054-1.056, but mine only made it to 1.049. I didn't have anything handy with which to adjust it upwards. It seemed to ferment well, and the fermentation gradually slowed until it was very slow after about 8 days. However, it never seemed to stop. The airlock bubbling interval slowed from every second (day 1) to every 45 seconds or so (day 6), and never got any slower. I finally gave up and bottled it after 13 days, even though the airlock was still ticking over like a darkroom timer every 45 seconds.

The sg was still up at 1.017, even though the kit said it would be down to 1.012 after seven to ten days. It seemed to have leveled out at that mark.

After a week in the bottle, I haven't had any explosions, but I'm wondering if I've got 2 cases of Canada Dry(tm) India Pale Ale on my hands. I'm going to chill one and find out, but on to the questions:

Why d'yer think my wort didn't make it to the sg that the kit predicted? Too low a temp or not enough time processing the crystal malt, perhaps? Do these kits (or specific ingredients) have a shelf life that I should be concerned with?

Why did this batch not seem to want to ferment out? Temperature? The air temp was 72degF, if my heat pump is working. Not enough oxygen at the start?

Should I have ignored the kit instructions and waited for zero acitivity?

Why did my ending sg come out above the kit's prediction? Will too high a temp processing the crystal malt result in unfermentable sugars? Was it just plain not done yet?

I also have questions about storage and shelf life. How should homebrew be stored? Is the basement floor good enough, or should it be refrigerated? I still have porter that has been basement floored for about a year. Is it good, or is it time to wash the bottles for another batch? I didn't see any mention of these issues in Papazian's book or the kits' directions.

There seems to be some debate going on about head space at the moment. I realize that excessive head space will mean excessive oxygen

which will tend to spoil the brew. Won't insufficient head space result in broken bottles, because there's nothing to compress as the beer primes?

Thanks for any help!

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Date: Mon, 30 Dec 91 14:35:52 EST  
From: Jay Hersh <hersh@expo.lcs.mit.edu>  
Subject: Re: Oxidation and Crystal Malt

Thom,

> Like many other beginning-to-intermediate brewers, I steep my  
>crystal malt at 170F for half an hour, and then pour this through a  
strainer  
>into the brew kettle.

One of the things that happens during boiling is that it drives off  
dissolved  
oxygen. I don't think that you will get oxidation reactions to a  
significant  
degree from pouring a partial mash through a strainer. Also since this is  
only  
a portion of the wort any effect will be diluted.

I'd relax on this one,

JaH

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Date: Mon, 30 Dec 91 14:40:41 EST  
From: eisen@kopf.HQ.Ileaf.COM (Carl West)  
Subject: Scum Skimming

The best tool I've found for skimming during the boil is a conventional strainer. Slotted spoons have too much impervious surface area so that the liquid flowing off carries the scum away as well.

Someday I'll get around to making a skimming `paddle' out of some screening (of nylon or some appropriate metal) that fits the curve of my kettle.

Carl

WISL,BM.

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Date: Mon, 30 Dec 91 11:00:55 CST  
From: ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Starter in the fermenter

In Digest #791, Dean Cookson <cookson@mbunix.mitre.org> writes:  
> Subject: Re: Pitching Starters  
>  
> ...But, I've been wondering lately. Is there  
> a good reason why I shouldn't make my starter right in my fermenter,  
> and  
> then just pitch my wort on top of it, instead of the other way around?

Someone else mentioned this very thing a few weeks ago in the Digest.  
It  
was, to me, one of those things that makes you wonder why you didn't  
think of  
it yourself. My brew partner and I tried this on our last batch (a  
Canadian  
Ale) and it worked very well. It makes a great deal of sense to me and I  
will  
definitely do it again.

- --  
Guy D. McConnell  
"All I need is a pint a day..."

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Date: Mon, 30 Dec 91 11:10:08 CST  
From: ingr!b11!mspe5!guy@uunet.UU.NET  
Subject: Re: Keep this crap to yourself

In Digest #790, Donald Oconnor <oconnor@chemistry.UCSC.EDU> writes:

> Earlier this week I posted the info about a new brewers supply in  
> Austin.  
> I mentioned the owners name is Lynne O'Connor and at the end stated  
> "She's  
> a very nice lady and promised to sleep with me if I posted this." On  
> Christmas Eve I received an email from Dr. John in New York who took  
> "extreme umbrage" at this comment, suggested that I "keep this crap to  
> myself" and that he/she would "prefer 50 Jack Schmidling Video ads to  
> this kind of crap." I'm sorry if I offended anyone else in a similar  
> manner but let me just offer in my defense that out here in the wild  
> west,  
> men generally do sleep with their wives on a regular basis. Perhaps  
> this  
> seems radical or anachronistic to high falutin' city slickers from the  
> land of THE Donald, but it goes on without much comment out here in the  
> wilds.

I saw your original posting and found it quite humorous. I felt  
pretty  
sure that the lady in question was your wife. I wish her well in her  
business  
endeavor. Will she do mailorders at all? If so, I will write/phone for  
a  
catalog. It seems to me that the humor level in the Digest has fallen  
quite  
a bit in the past several weeks (months?). Perhaps it's just holiday  
stress  
and/or not enough homebrew. I offer this humble suggestion; If you take  
offense  
to something written in the Digest, take several homebrews and then re-  
read it.  
The humor might just emerge. Anyway, Hoppy New Beer!

- - -

Guy D. McConnell  
"All I need is a pint a day..."

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Date: Mon, 30 Dec 91 11:33:00 est  
From: Greg\_Habel@DGC.ceo.dg.com  
Subject: Beer Hunter Tape(s).

Is there anyone in HBD land that would be willing to send me a copy of the Beer Hunter episodes? Unfortunately I do not get the Discovery Channel on my cable system and was unable to tape it. I would be more than happy to pay for the cost of the blank tape and any postage. Thanks HBDers! Greg.

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Date: 30 Dec 91 13:46:00 -0800  
From: SHERRILL\_PAUL@Tandem.COM  
Subject: Pubs near London

Hi Folks,

I'll be travelling to London on work related business in February.  
Any places I must see as far as beer goes?

I'll probably only be able to travel in close proximity to London.

Send suggestions directly to me: [sherrill\\_paul@tandem.com](mailto:sherrill_paul@tandem.com)

thanks paul

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Date: Mon, 30 Dec 91 14:13:51 PST  
From: "John Cotterill" <johnc@hprpcd.rose.hp.com>  
**Subject: Old Yeast Starter**  
Full-Name: "John Cotterill"

About a week and a half ago, I made up a yeast starter from wort and the contents of a Wyeast liquid yeast package. The fermentation of the starter finished 2-3 days later. It has now been over 10 days (total from pitching) and I still have not been able to find the time to start my brew. I doubt if I will be able to do it before this weekend. How long can starters sit around? I will put the starter in the refrig. tonight (its been in the kitchen at about 65 deg F). Should I make a new one for this weekend? Thanks in advance for the advice...  
John.  
johnc@hprpcd.rose.hp.com

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Date: Mon, 30 Dec 91 14:56:27 EST

From: randy@rdr.com

Subject: Some questions about mashing from a first-time masher

I'm what I would consider an intermediate brewer (about 10-12 batches of mostly-extract brews, a few of which have been quite good). I'm setting up to attempt my first full-mash brew in a week or so, and I've found a lot of conflicting information in my sources. Maybe someone here can help me out.

The two books I'm referring to are Papizan's "Complete Joy of Homebrewing" and Dave Line's "Brewing Beers Like the Ones You Buy". A few questions:

1) In Line's book, his procedure for a step mash suggests doing the "protein rest" or first stage at 55C (131F), but Papaizan suggests 50C (122F). Who's right? Does it really matter?

2) The recipe I'm using from Line's book (for a light pilsner, a Heinekin clone), he calls for 5.5 lbs of "lager malt". What kind of malt is this? 2-row or 6-row? Unmodified, modified, or highly modified?

3) In Papaizan's book, he says that 2-row barley has a LOWER enzyme content than 6-row. But in my catalogue for the Home Brewery, they tell me that 2-row barley has HIGHER enzyme content than 6-row. Line's book didn't mention it. What's the deal?

4) In the same recipe in Line's book, he calls for 14oz. of "flaked rice". My local home brew shop has rice extract solids. How much of this extract would correspond to 14oz of flaked rice? (I understand that the rice solids go into the boil while the flaked rice goes into the mash). How about using regular white rice or rice grits?

5) For the second stage of the mash (the actual starch conversion), I've heard of times anywhere from 15 minutes to 1.5 hours. I understand that this can change depending on what kind of beer you make and what temperature you mash at, but what's a good rule of thumb? What's the usefulness of using tincture of iodine to test for starch conversion?

I'm really not trying to be anal about this (there's that word again), but there's a lot of information to process and I never seem to hear the same story twice.

Please send me information by e-mail to this address (randy%rdr.com@uu.psi.com) or if that doesn't work try randy@id.com.

Thanks!

Randy

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End of HOMEBREW Digest #792, 12/31/91  
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